



PRODUCT CATALOGUE | 2025

PROFESSIONAL KITCHEN EQUIPMENT

COOKING TECHNOLOGY | REFRIGERATORS | WAREWASHERS | SMALL APPLIANCES



WELCOME TO BARTSCHER – YOUR PARTNER FOR PROFESSIONAL KITCHEN EQUIPMENT

We are thrilled to introduce our new catalogue! At Bartscher, we are dedicated to serving professional caterers. Our mission is to provide a comprehensive range of high-quality, innovative products designed to tackle any kitchen challenge.

We understand the rigorous demands and expectations of modern catering establishments. That's why we emphasize efficient, hygienic, and cost-effective solutions that meet the high standards you deserve.

Whether you operate a bustling snack bar, an upscale restaurant, or a school catering service, our diverse offerings cater to the unique needs of your industry.

Visit our website at www.bartscher.com to explore detailed product information, helpful operating instructions, and extensive visual resources. With our well-stocked inventory we are able to guarantee swift delivery, ensuring to meet your needs promptly.

"Together, we are shaping the future of gastronomy - driven by passion, expertise, and an unwavering pursuit of excellence. Thank you for being an integral part of our Bartscher family. Let's achieve success together!"

Sincerely,



Andreas Heumüller
General Manager



Wolfgang Mayer
Export Manager

EXHIBITION AND TRAINING CENTRES



Visit our exhibitions and experience the Bartscher appliance first hand. We will be happy to make appointments by phone.



EXHIBITION CALENDAR 2025

DISCOVER THE FUTURE OF OUR INDUSTRY

Visit us at the most important trade fairs in 2025 and learn about our latest innovations first hand.

Be inspired by exciting presentations and make valuable contacts.

We are happy to welcome you.

01

12. - 14. HOGA, Nürnberg
23. - 27. SIRHA, Lyon
29. - 30. FFCR, Stockholm

02

10. - 11. NORD GASTRO & HOTEL, Husum

03

10. - 12. HIP HORECA PROFESSIONAL EXPO, Madrid
14. - 18. INTERNORGA, Hamburg

04

09. - 10. SMAKKI GASTROTARGI, Warsaw

10

17. - 21. HOST, Mailand
19. - 22. SERBOTEL, Nantes

11

02. - 04. ISSGUT, Leipzig
04. - 06. SETT, Montpellier
08. - 11. ALLES FÜR DEN GAST, Salzburg

TRAINING FOR TECHNICIANS AND SPECIALIST RETAILERS

UNLOCK YOUR PATH TO SUCCESS!

We invite you to join our hands-on training sessions, designed to equip you with the essential tools to provide outstanding service to your customers.

Whether you're a technician focused on repairing, maintaining, or cleaning our products, or a specialized dealer eager to enhance your sales skills, we have the perfect program for you!



Technician training

Expand your expertise and master the best practices for maintaining, repairing, and cleaning our products. Our interactive workshops, led by seasoned trainers, will empower you to exceed your customers' expectations!

Product training for specialized dealers

Boost your sales knowledge!

Gain valuable insights and effective sales strategies for our products. Our training sessions are offered both on-site in our modern, well-equipped training room and through flexible streaming formats.

Register today!

Simply scan the QR code or visit the link

www.bartscher.com/en/schulungen



Don't miss out - take your knowledge to the next level!



OUR PROJECT MANAGEMENT

PRECISE PLANNING | PROFESSIONAL SUPPORT

Your personalized kitchen solutions

Are you planning to design a new commercial kitchen or looking to optimize your current cooking space to better suit your needs?

We're here to help you turn your ideas into reality. Our experienced project management team is ready to support you through every phase of the process, including needs analysis, functional determination, conceptual design, project planning, and installation preparation. Additionally, we are your dependable partner for developing service specifications. Simply reach out to us at: projekt@bartscher.com

Everything from a single source: customer-centric and professional

As a full-service provider, we offer a comprehensive range of solutions for professional catering kitchens. Our support extends to trade partners, architects, and planning professionals. Together, we will identify the optimal solution for your project.

Take advantage of our extensive services

- Needs analysis
- Functional analysis
- Concept development
- Project planning
- Quotation processing
- Installation planning
- Assistance with performance specifications

NEW: 3D DATA IN IFC FORMAT

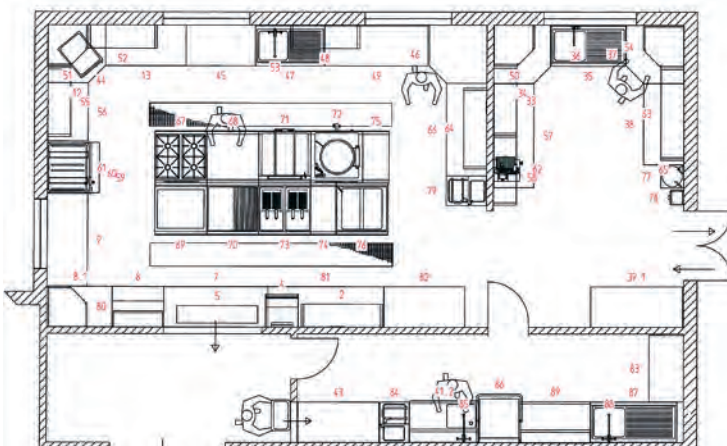
To streamline your planning process, we now offer the latest 3D data in IFC format, alongside traditional 2D data (DXF). This data can be effortlessly imported into popular CAD programs, enabling you to visualize your kitchen design in a realistic manner. Access our extensive database at:

www.bartscher.com/en/Projektmanagement

Support every step of the way

Our knowledgeable project management team is also available on-site to provide assistance throughout every phase of your project. Whether you have questions or require tailored advice, simply send an email to projekt@bartscher.com, and we will be ready to assist you.

Challenge us – we're excited to bring your projects to life!





THE BARTSCHER CLOUD

DISCOVER THE COMPLETE DIGITAL SERVICE

Experience how the Bartscher Cloud is revolutionizing the digitalization of your fully automatic coffee machines. Upon purchasing a unit, you will gain exclusive access to our web-based portal, which provides you with complete control over your machines.

Conveniently access all functionalities via your smartphone, tablet, or computer. The management of units and users is intuitive through the admin interface, ensuring you always maintain a comprehensive overview.

And the best part? More product groups will be added soon! Utilize the Bartscher Cloud to elevate your business to new heights - efficiently, flexibly, and innovatively!



PROVEN QUALITY – SINCE 1876

Our company history, which has been characterised by experience and expertise since 1876, is reflected in our steady growth into one of Europe's leading kitchen suppliers..

The assurance of a strong, renowned brand

Since 149 years, kitchen professionals have placed their trust in Bartscher. So, you can depend on a brand with solid reputation for reliability in the catering industry.

Commitment to quality and service

At Bartscher, quality is more than just a promise; it's a core principle. Our unwavering pursuit of excellence extends to both product development and customer service, ensuring you benefit from exceptional durability and reliability.

Comprehensive product range

Diversity is one of our greatest strengths. Whether you need innovative fully automatic coffee machines, powerful high-speed ovens, or our state-of-the-art MDI control unit, we have the perfect solution to meet your needs.

Excellent price-performance ratio

We understand the importance of economic efficiency. That's why we provide top-notch quality at competitive prices. With Bartscher, you can expect outstanding products without breaking the bank.





WE VALUE YOUR OPINION

HELP US TO IMPROVE!

At Bartscher, we take pride in delivering innovative, high-quality products for the catering industry. To ensure we continue to provide you with the best service and optimal solutions, we highly appreciate your valuable feedback!

Please take a moment to share your experiences and insights with us. Your input is vital for the ongoing development of our products and services.

Help us shape the future!

By taking part, you enable us to offer you even better products in the future. Your vote will influence our product design and the way we respond to our customers' needs.

It's as easy as this:

1. Scan the QR code or visit our link.
2. Fill out the short questionnaire.
3. Benefit from exclusive offers and information!



LINK:
www.bartscher.com/en/IhreMeinung

We appreciate your time and your trust in Bartscher and we are looking forward to hearing from you!

Thank you for your support!

STAY INFORMED

SUBSCRIBE TO OUR NEWSLETTER!

Stay up to date and don't miss out on any of Bartscher's products, offers or exciting news!

Our newsletter provides you with regular exclusive information and insider knowledge, delivered directly to your inbox – perfect for anyone who wants to stay one step ahead in the HoReCa industry.

Why subscribe?

- **Exclusive offers:** Benefit from special promotions and discounts that are reserved only for our subscribers.
- **Latest product information:** Be the first to hear about new products and innovations that can revolutionise your kitchen.
- **Useful tips:** Be inspired by valuable tips and tricks that will help you work even more efficiently

It's as easy as this:

1. Scan the QR code or visit our link.
2. Enter your email address and confirm your registration.
3. Look forward to updates and exclusive benefits!



LINK:
www.bartscher.com/en/Newsletter

We are happy to welcome you to our Bartscher community and to provide you with exciting information!



IMPORTANT INFORMATION, FORMAL ADVICE

Our general terms and conditions are valid for all deliveries only.
Statements of weight do not include packing and transport materials/equipment,
(Euro Pallets, One Way Pallets etc).

Technical specifications are subject to change without notice.
All prices are given in Euro, not including delivery charges or value added tax.
All prices are recommendations only.
The reseller is free to set his own sales prices

REPAIRS TO SMALL APPLIANCES:

small appliances must be returned to the factory or to your specialist dealer for repair.

Information about new products and special offers can be found at:
www.bartscher.com

OUR RANGE AT A GLANCE

THERMAL SERIES

- ▶ Series 600
- ▶ Series 650
- ▶ Series 700
- ▶ Series 900

COOKING TECHNOLOGY

- ▶ Boiling kettles
- ▶ In-store ovens
- ▶ Sous-Vide cookers
- ▶ Combi steamers
- ▶ Low-temperature cookers
- ▶ Stock-pot stoves
- ▶ Convection ovens
- ▶ Multi-roaster
- ▶ Stoves
- ▶ Cooking station
- ▶ Salamanders
- ▶ Tilting frying pans
- ▶ High-speed oven
- ▶ Snackpoint
- ▶ Wok cookers

PIZZA / PASTA

- ▶ Pasta cookers
- ▶ Pasta machines
- ▶ Pastry roll machines
- ▶ Pizza ovens

SNACK / TAKE-AWAY / EVENT

- ▶ Candy floss machines
- ▶ Crêpe makers
- ▶ Hot-dog machines
- ▶ Microwave ovens
- ▶ Popcorn machine
- ▶ Slush machines
- ▶ Chicken grills
- ▶ Deep fat fryers
- ▶ Hot-dog steamer
- ▶ Multi pans
- ▶ Rice cookers
- ▶ Table-top grills
- ▶ Chip cutters
- ▶ Gas cookers
- ▶ Induction cooker
- ▶ Multi-frying pans
- ▶ Sausage roller grills
- ▶ Toasters
- ▶ Contact grills
- ▶ Griddle plates
- ▶ Induction woks
- ▶ Paella
- ▶ Sausage slicers
- ▶ Waffle makers
- ▶ Countertop electric hobs
- ▶ Grill plates
- ▶ Lava rock grills
- ▶ Pastries deep fat fryers
- ▶ Sausage warmers
- ▶ Water grills

WARMING TECHNOLOGY / BUFFET

- ▶ Bain Mariés
- ▶ Chafing fuels
- ▶ Foodwarmers
- ▶ Soup kettles
- ▶ Buffet displays
- ▶ Chocolate fountain
- ▶ Heated display cases
- ▶ Warming trays
- ▶ Buffet trolleys, hot
- ▶ Cup warmers
- ▶ Hot displays
- ▶ Cereal dispensers
- ▶ Food service carts
- ▶ Hotpots
- ▶ Chafing dishes
- ▶ Food warmers
- ▶ Plate warmers

REFRIGERATORS

- ▶ Blast chillers
- ▶ Combined fridge/freezers
- ▶ Ice cube makers
- ▶ Mini-refrigerated counters
- ▶ Refrigerators
- ▶ Buffet trolleys, cold
- ▶ Cooling tops
- ▶ Ice flake makers
- ▶ Multideck refrigerated displays
- ▶ Saladettes
- ▶ Cake displays show-cases
- ▶ Deep freezers
- ▶ Ice-cream makers
- ▶ Pizza saladettes
- ▶ Wine coolers
- ▶ Chest freezers
- ▶ Dry ageing cabinets
- ▶ Impulse coolers
- ▶ Refrigerated counters
- ▶ Cold rooms
- ▶ Ice Cream cabinets
- ▶ Mini coolers
- ▶ Refrigerated displays

WAREWASHERS

- ▶ Basket transport dishwashers
- ▶ Glass polishers
- ▶ Cover machines
- ▶ Glasswashers
- ▶ Cutlery polishers
- ▶ Pot washers
- ▶ Dishwasher baskets
- ▶ Universal dishwashers
- ▶ Fittings
- ▶ Water Conditioning Units

DRINKS / CAFÉ / BAR

- ▶ Citrus press
- ▶ Ice crushers
- ▶ Mulled wine dispensers
- ▶ Coffee grinders
- ▶ Juice extractors
- ▶ Mulled wine pots
- ▶ Coffee machines
- ▶ Kettles
- ▶ Samovar
- ▶ Drinks dispensers
- ▶ Milk frothers
- ▶ Tea caddy
- ▶ Hot water dispensers
- ▶ Mixers / Blender
- ▶ Water filter system

FURNITURE / FURNISHINGS / OUTDOOR

- ▶ Ashtrays
- ▶ Sinks / Sink centres
- ▶ Exhaust hoods
- ▶ Stainless steel units
- ▶ Menu board
- ▶ Tables / Benches
- ▶ Patio heaters
- ▶ Pavement signs

TRANSPORT / STORAGE

- ▶ Clearing trolleys
- ▶ Serving trolleys
- ▶ Shelves
- ▶ Transport containers

PREPARATION

- ▶ Cutter
- ▶ Meat tenderisers
- ▶ Vacuum packaging machines
- ▶ Kitchen machines / Dough mixers
- ▶ Potato peeling machines
- ▶ Vegetable cutters
- ▶ Salad spinners
- ▶ Kitchen scales
- ▶ Slicers
- ▶ Meat grinders
- ▶ Stick mixers

KITCHEN ACCESSORIES

- ▶ Blow torches
- ▶ Doner kebab knives
- ▶ Cooking pots
- ▶ Gastronorm-containers
- ▶ Cutlery holders
- ▶ Knife steriliser
- ▶ Cutting boards
- ▶ Label holders
- ▶ Display trays
- ▶ Rubbish bins

HOTEL EQUIPMENT / HYGIENE & Co

- ▶ Barrier systems
- ▶ Hotel hairdryer
- ▶ Cleaning agents
- ▶ Hygiene screen
- ▶ Disinfectant dispensers
- ▶ Insect killers
- ▶ Glove dispensers
- ▶ Room air cleaners
- ▶ Hand dryers
- ▶ Soap dispensers

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THERMAL SERIES

Warmly recommended: Our thermal appliances.
In this section you will find everything you need
for the perfect preparation of your food.



Series 600



600 Series - The perfection of compactness.

Immerse yourself in the world of efficiency with our "600 series". With an installation depth of 600 mm and made from high-quality CNS 18/10 material, these appliances not only save space, but also offer durability and hygiene. The appliances can perfectly combined with each other and enable customised kitchen design. Ideal for snack bars, snack shops or food trucks that rely on a compact design.

The devices in the 600 series are connected using innovative clamping bars. These specially developed bars ensure a secure and stable connection between the individual appliances. The simple plug-in system makes it easy to combine the appliances with each other, allowing flexible arrangement and customisation to suit the individual needs of your kitchen.

With the 600 series and the connection technology using clamping bars, we not only offer compact and powerful cooking appliances, but also the flexibility to design your kitchen according to your individual requirements. Immerse yourself in a world of efficiency and design freedom with our 600 series.

Please ask us for individual advice on the series devices.



► Devices
height without chimney 290 mm
height with chimney 425 mm



► 3,5 kW burner
► 6,0 kW burner



► Device linking via wedge crosspiece



► Counter attachment hood for series 600 available on request

Electric range 600, W600, 4PL, eLO



- Number of hobs
- Oven type
- Oven functions

- Oven volume
- Temperature range
- Oven connected load
- Including
- Size

4
Electro
Circulating air
Grill
Upper / lower heat
58 litre(s)
50 °C to 250 °C
2,2 kW
1 grille
1 baking tray
W 600 x D 600 x H 900 mm



• Gas type: Liquid gas (50 mbar)

	Distribution of hobs	Power load	Weight	Code-No.	RRP*	GTIN
Electric range 600, W600, 4PL, eLO 	4 x 2 kW	10,2 kW 400 V 50 Hz	58 kg	131764	2,798.- €	4015613547527
Cerane range 600, W600, 4HTzon. eLO 	2 x 2,5 kW 1 x 1,8 kW 1 x 1,2 kW	10,2 kW 400 V 50 Hz	58 kg	132870	4,149.- €	4015613547534
Gas range 600, W600, 4BR, eLO 	2 x 3,5 kW 2 x 6 kW	19 kW	58.5 kg	1315563	3,149.- €	4015613547510



Component parts

Baking tray MF6430

- Size: W 442 x D 362 x H 33 mm
- Weight: 1 kg
- GTIN: 4015613702148

206203

RRP* 49.- €

Oven grid 442x373x26

- Size: W 442 x D 373 x H 26 mm
- Weight: 0.89 kg
- GTIN: 4015613769073

132648

RRP* 55.- €



▶ Cleaning agents
page 435

Gas range 600, 2BR



- Pilot flame
- Gas type



Yes
Liquid gas (50 mbar)
Natural gas nozzles H (20 mbar) and L (20 mbar) are enclosed

	Number of hobs	Distribution of hobs	Power	Size	Weight	Code-No.	RRP*	GTIN
Gas range 600, 2BR	2	1 x 3,5 kW 1 x 6 kW	9,5 kW	W 400 mm D 600 mm H 290 mm	19.5 kg	1317433	1,159.- €	4015613547541
Gas range 600, W600, 4BR, TU	4	2 x 3,5 kW 2 x 6 kW	19 kW	W 600 mm D 600 mm H 290 mm	30.3 kg	1317463	1,809.- €	4015613547558



Electric cooker 600 2PLTG



- Large hobs
- Type of hobs



Ø 180 mm
Speed- hotplates

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric range 600 2PLTG	2	2 x 2 kW	4 kW 400 V 50 Hz	W 400 mm D 600 mm H 290 mm	15.2 kg	131723	849.- €	4015613690094
Electric range 600, W600, 4PL, TU	4	4 x 2 kW	8 kW 400 V 50 Hz	W 600 mm D 600 mm H 290 mm	29.6 kg	131734	1,398.- €	4015613310008



Cerane range 600, 2 plates, TU



- Type of hobs
- Equipment connection



Glass ceramic
3 NAC

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Cerane range 600, 2 plates, TU	2	1 x 2,5 kW 1 x 1,8 kW	4,3 kW 400 V 50/60 Hz	W 400 mm D 600 mm H 290 mm	17 kg	131800	1,829.- €	4015613418193
Cerane range 600, 4 HTzones, TU	4	2 x 2,5 kW 1 x 1,8 kW 1 x 1,2 kW	8 kW 400 V 50/60 Hz	W 600 mm D 600 mm H 290 mm	25 kg	131850	2,929.- €	4015613418209



Bain Marie 600, W400, TU



- Number of tanks
- Depth GN container max.
- Water drain tap
- Not included in delivery

1
150 mm
Yes
GN containers
Intermediate bars

	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bain Marie 600, W400, TU	3 x 1/4 GN	1,4 kW 230 V 50 Hz	W 400 mm D 600 mm H 290 mm	17.6 kg	131760	1,319.- €	4015613310084
Electric Bain Marie	1 x 1/1 GN 2 x 1/4 GN	2,8 kW 230 V 50 Hz	W 600 mm D 600 mm H 290 mm	28 kg	131770	1,719.- €	4015613310091



Deep fat fryer 600, B400, 6L



- Grease release tap

Yes



	Number of tanks	Beaker capacity	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer 600, B400, 6L	1	6 litre(s)	1	3,3 kW 230 V 50 Hz	W 400 mm D 600 mm H 290 mm	17.8 kg	131306	1,429.- €	4015613309699
Deep fat fryer 600, B600, 2x6L	2	6 litre(s)	2	6,6 kW 400 V 50/60 Hz	W 600 mm D 600 mm H 290 mm	29 kg	131413	2,559.- €	4015613433264
Deep fat fryer 600, B400, 8L	1	8 litre(s)	1	6,3 kW 400 V 50 Hz	W 400 mm D 600 mm H 290 mm	21 kg	131415	1,949.- €	4015613433240
Deep fat fryer 600, B600, 2x8L	2	8 litre(s)	3	12,6 kW 400 V 50 Hz	W 600 mm D 600 mm H 290 mm	34 kg	131425	3,249.- €	4015613433257



Component parts

Substit.basket d.fat fryer 600, 6L

- Size basket: W 190 x D 270 x H 120 mm
- Size: W 195 x D 490 x H 203 mm
- Weight: 0.75 kg
- GTIN: 4015613658681

131308

RRP* 94.- €

Substit.basket d.fat fryer 600,8L,S

- Size basket: W 110 x D 280 x H 100 mm
- Size: W 111 x D 505 x H 203 mm
- Weight: 0.62 kg
- GTIN: 4015613658704

131418

RRP* 91.- €

Substit.basket d.fat fryer 600,8L,L

- Size basket: W 225 x D 275 x H 100 mm
- Size: W 226 x D 495 x H 205 mm
- Weight: 0.8 kg
- GTIN: 4015613658711

131419

RRP* 99.- €

Deep fat fryer gas 600, W400, 1x8L



- Beaker capacity
- Grease release tap
- Gas type

8 litre(s)
Yes
Liquid gas
Natural gas nozzles are enclosed

	Number of tanks	Number of baskets	Power	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer gas 600, W400, 1x8L	1	1	6,7 kW	W 400 mm D 600 mm H 290 mm	25 kg	1315113	2,498.- €	4015613433028
Deep fat fryer gas 600, B600, 2x8L	2	3	13,4 kW	W 600 mm D 600 mm H 290 mm	42 kg	1315213	4,259.- €	4015613433271



Component parts

Substit.basket d.fat fryer 600,8l,S

- Size basket: W 115 x D 290 x H 120 mm
- Size: W 140 x D 520 x H 241 mm
- Weight: 0.69 kg
- GTIN: 4015613658728

131514

RRP* 75.- €

Substit.basket d.fat fryer 600,8l,L

- Size basket: W 227 x D 290 x H 120 mm
- Size: W 228 x D 545 x H 232 mm
- Weight: 0.99 kg
- GTIN: 4015613658735

131515

RRP* 99.- €



► Fatsafe
Frying fat filter
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Workelement 600, W400, Dr



- Number of drawers

1

	Size drawer	Size	Weight	Code-No.	RRP*	GTIN
Workelement 600, W400, Dr	W 320 x D 480 x H 180 mm	W 400 mm D 600 mm H 290 mm	28 kg	131905	779.- €	4015613548005
Workelement 600, W600, Dr	W 520 x D 480 x H 180 mm	W 600 mm D 600 mm H 290 mm	30 kg	131915	959.- €	4015613548012



Lava rock grill, gas, 600, W600

1317003

RRP* 2,749.- €

GTIN 4015613309972



- Type of grid
- Including
- Gas type

V-grille (for meat)
Lava stones for first filling
Liquid gas
Natural gas nozzles are enclosed
7,3 kW
W 600 x D 600 x H 290 mm
49 kg

- Power
- Size
- Weight

Lava rock 7kg

- Size: W 310 x D 310 x H 95 mm
- Weight: 7 kg
- GTIN: 4015613182049

100611

RRP* 59.- €



Griddle plate 600, B400, smooth



- Material roasting surface
- Properties

Special steel, hard chrome-plated
Grease collection tank



- Gas type: Liquid gas

	Roasting surface design	Size heating surface	Power load	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate 600, B400, smooth 	Smooth	W 390 mm D 440 mm	3,6 kW 230 V 50 Hz	W 400 mm D 600 mm H 290 mm	29.2 kg	132115	2,298.- €	4015613547572
Griddle plate 600, B600, smooth, HCP 	Smooth	W 590 mm D 440 mm	7,2 kW 400 V 50 Hz	W 600 mm D 600 mm H 290 mm	47 kg	132125	2,829.- €	4015613547589
Griddle plate 600, B600, 1/2-1/2 	1/2 smooth, 1/2 ribbed	W 590 mm D 440 mm	7,2 kW 400 V 50 Hz	W 600 mm D 600 mm H 290 mm	45 kg	132255	2,439.- €	4015613547596
Griddle plate gas 600, B400, smooth 	Smooth	W 390 mm D 440 mm	4,6 kW	W 400 mm D 600 mm H 290 mm	33.2 kg	1311413	2,539.- €	4015613547602
Griddle plate gas 600, B600, smooth 	Smooth	W 590 mm D 440 mm	7,6 kW	W 600 mm D 600 mm H 290 mm	49 kg	1311813	2,998.- €	4015613547619



Component parts

Sealing plug

- Material: Plastic
- Diameter: 40 mm
- Size: W 40 x D 40 x H 50 mm
- Weight: 0.07 kg
- GTIN: 4015613632384



132257

RRP* 86.- €

Combi-Scraper

- Designed for: Steel plates, Grilles
- Properties: Replaceable blade
- Size: W 110 x D 210 x H 30 mm
- Weight: 0.2 kg
- GTIN: 4015613605500



529712

RRP* 16.- €

Substitute blade Combi-Scraper

- Size: W 10 x D 99 x H 1 mm
- Weight: 0.004 kg
- GTIN: 4015613658377



529723

RRP* 3.50 €

Base unit 600, W400, 2dr



• Height-adjustable feet

Yes



131924



131944

	Sub-counter unit type	Size	Weight	Code-No.	RRP*	GTIN	
Base unit 600, W400, 2dr	Drawers	W 400 mm D 550 mm H 580 mm	21 kg	131954	1,119.- €	4015613310190	
Open base unit, 600, W400, IS, SS	Open	W 400 mm D 550 mm H 580 mm	13.5 kg	131924	498.- €	4015613310138	
Open base unit, 600, W600, IS, SS	Open	W 600 mm D 550 mm H 580 mm	16 kg	131926	549.- €	4015613310145	
Open base unit, 600, W800, IS, SS	Open	W 800 mm D 550 mm H 580 mm	19 kg	131925	689.- €	4015613548067	
Base unit 600, W400, 1D, IS	Leaf door	W 400 mm D 550 mm H 580 mm	16 kg	131944	709.- €	4015613310169	
Base unit 600, W600, 1D, IS	Leaf door	W 600 mm D 550 mm H 580 mm	20 kg	131946	909.- €	4015613310176	
Base unit 600, W1000, 1D, IS	Leaf door	W 1,000 mm D 550 mm H 580 mm	29 kg	131940	1,109.- €	4015613310183	

Component parts

Device linking strip

- Material: CNS 18/10
- Size: W 5 x D 530 x H 15 mm
- Weight: 0.13 kg
- GTIN: 4015613323787

132060

RRP* 41.- €

Series 650



Series 650 - Versatility redefined

The appliances in the 650 range of cooking appliances are not only characterised by their overall depth of 650 mm and the robust CNS 18/10 material, but also offer outstanding flexibility when connecting the individual appliances using special clamping bars. This connection technology enables the various modules to be perfectly integrated, making it easier to customise them to the needs of each kitchen.

The large deep fryer included in this range is particularly noteworthy. With its generous capacity, it is ideal for snack bars and snack shops that require efficient preparation of fried food. The powerful griddle plate is another highlight of this series, which is perfectly tailored to the needs of catering businesses. Its high performance and durability make it the ideal choice for professional kitchens where functionality and robustness play a central role.

Another advantage is that the 650 series cooking appliances are always available from stock. This availability enables customers to quickly expand or replace their kitchen equipment without having to put up with long delivery times. This aspect emphasises the practicality and reliability of the 650 series, which not only meets the highest quality standards, but also ensures efficient and smooth operations in the catering industry.

Please ask us for individual advice on the series devices.



▶ Devices
height without chimney 295 mm
height with chimney 485 mm



▶ Electric deep fat fryer with swivelling heating element



▶ Device linking via wedge crosspiece



▶ Counter attachment hood for series 650 available on request

Electric range 650, W700, 4PL, eIO



- Number of hobs
- Oven type
- Oven functions
- Gastronorm
- Including
- Size

4
Electro
Circulating air
Upper / lower heat with grill function
1/1 GN
1 grid
1 baking tray
W 700 x D 650 x H 870 mm



- Gas type: Liquid gas (50 mbar), Natural gas nozzles H (20 mbar) and L (20 mbar) are enclosed
- Pilot flame: Yes
- Ignition type: Manual ignition

	Distribution of hobs	Power load	Weight	Code-No.	RRP*	GTIN
Electric range 650, W700, 4PL, eIO	2 x 2.6 kW 2 x 1.5 kW	12,4 kW 400 V 50/60 Hz	70 kg	115058	3,898.- €	4015613548791
Electric range 650, B700 4 hobs, EBO	2 x 2.5 kW 1 x 1.8 kW 1 x 1.2 kW	12,2 kW 400 V 50/60 Hz	64 kg	115059	4,998.- €	4015613548814
Gas range 650, W700, 4BR, eIO	2 x 3.85 kW 2 x 5.7 kW	18,4 kW	64.2 kg	1151243	4,839.- €	4015613811239



Component parts

Baking tray series 650

- Size: W 530 x D 490 x H 35 mm
- Weight: 2.2 kg
- GTIN: 4015613559339

115805

RRP* 189.- €

Oven grid 650

- Size: W 530 x D 490 x H 47 mm
- Weight: 1.7 kg
- GTIN: 4015613559322

105804

RRP* 119.- €



► Cleaning agents
page 435

Gas range 650, 2FL, TG



- Pilot flame
- Ignition type
- Gas type

Yes
Manual ignition
Natural gas nozzles H (20 mbar) and L (20 mbar) are enclosed
Liquid gas (50 mbar)

	Number of hobs	Distribution of hobs	Power	Size	Weight	Code-No.	RRP*	GTIN
Gas range 650, 2FL, TG	2	1 x 3.85 kW 1 x 5.7 kW	9,2 kW	W 400 mm D 650 mm H 295 mm	19 kg	1151123	1,515.- €	4015613811222
Gas range 650, 4FL, TG	4	2 x 3.85 kW 2 x 5.7 kW	18,4 kW	W 800 mm D 650 mm H 295 mm	35 kg	1151133	2,369.- €	4015613800165



Electric range 650, W400, 2PL, TU



- Equipment connection

3 NAC

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric range 650, W400, 2PL, TU	2	1 x 2.6 kW 1 x 1.5 kW	4,1 kW 400 V 50/60 Hz	W 400 mm D 650 mm H 295 mm	17.4 kg	115005	1,198.- €	4015613548937
Electric range 650, W700, 4PL, TU	4	2 x 2.6 kW 2 x 1.5 kW	8,2 kW 400 V 50/60 Hz	W 700 mm D 650 mm H 295 mm	30.6 kg	115007	1,798.- €	4015613548944



Induction range 1 FL, 650, B400



- Material hob
- Size hobs
- Equipment connection

Glass
Ø 220 mm
3 NAC

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Induction range 1 FL, 650, B400	1	1 x 5 kW	5 kW 400 V 50 Hz	W 400 mm D 650 mm H 295 mm	24 kg	115090	5,998.- €	4015613548951
Induction range 2 FL, 650, B700	2	2 x 5 kW	10 kW 400 V 50 Hz	W 700 mm D 650 mm H 295 mm	42.6 kg	115095	10,498.- €	4015613548968





Induction wok 650, B400, 5kW

115099

RRP* 6,698.- €

GTIN 4015613548975



- Material hob
- Diameter hob
- Output hob(s) max.
- Power load
- Equipment connection
- Size
- Weight



Glass ceramic
300 mm
5 kW
5 kW | 400 V | 50 Hz
3 NAC
W 400 x D 650 x H 295 mm
24.2 kg



Electric frying pan 650, 12,5L,W400

115245

RRP* 2,498.- €

GTIN 4015613549033



- Material pan
- Content
- Power load
- Equipment connection
- Size
- Weight



Stainless steel
12,5 litre(s)
3,9 kW | 400 V | 50/60 Hz
3 NAC
W 400 x D 650 x H 295 mm
22.7 kg

Roast fryer 650, W400, TU



- Grease collection tank
- Equipment connection



Yes
3 NAC



115141

► Number of heating zones: 2

	Size heating surface	Power load	Size	Weight	Code-No.	RRP*	GTIN
Roast fryer 650, W400, TU	W 250 mm D 420 mm	4,08 kW 400 V 50/60 Hz	W 400 mm D 650 mm H 295 mm	21.8 kg	115137	3,098.- €	4015613549002
Electric roast fryer 650, W800, TU	W 540 mm D 420 mm	8,16 kW 400 V 50/60 Hz	W 800 mm D 650 mm H 295 mm	35 kg	115141	4,498.- €	4015613632438



Multi-fryer 650, W400, TU, OBU



- Material crucible
- Grease release tap
- Sub-counter unit type
- Including
- Equipment connection



CNS 18/10

Yes

Open

1 collection tray 1/1 GN, 150 mm deep

3 NAC

	Content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Multi-fryer 650, W400, TU, OBU	13 litre(s)	4 kW 400 V 50/60 Hz	W 400 mm D 650 mm H 870 mm	41 kg	115155	4,098.- €	4015613549187
Multi-fryer 650, W600, TU	21 litre(s)	8,1 kW 400 V 50/60 Hz	W 600 mm D 650 mm H 870 mm	45 kg	115157	4,949.- €	4015613549194



Lava rock grill, gas 650, B400



- Number of grills areas
- Height-adjustable grid
- Ignition type
- Including
- Gas type



1

No

Piezo ignition

Lava stones for first filling

Liquid gas

Natural gas nozzles are enclosed



► Number of heating zones: 2

	Size grill plates	Power	Size	Weight	Code-No.	RRP*	GTIN
Lava rock grill, gas 650, B400	W 330 mm D 580 mm	7 kW	W 400 mm D 650 mm H 295 mm	36 kg	1151583	2,549.- €	4015613549040
Lava rock grill 650, B800	W 660 mm D 580 mm	14 kW	W 800 mm D 650 mm H 295 mm	69.2 kg	1151593	3,498.- €	4015613549057



Component parts

V-grid LVG650Snack

- Material: Stainless steel
- Type of grid: V-grille (for meat)
- Size grill plates: W 325 x D 500 mm
- Important information:
2 grids are required for the lavastone grill series 650 Snack (width 800 mm)
- Size: W 330 x D 580 x H 60 mm
- Weight: 3.6 kg
- GTIN: 4015613669946



1151580

RRP* 519.- €

Lava rock 7kg

- Size: W 310 x D 310 x H 95 mm
- Weight: 7 kg
- GTIN: 4015613182049



100611

RRP* 59.- €

Griddle plate 650 400E-G



- Material roasting surface
- Temperature range
- Properties

Stainless steel
50 °C to 300 °C
Splash protection
Grease collection tank



► The inclined frying surface supports the collection of grease



	Roasting surface design	Size heating surface	Power load	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate 650 400E-G	Smooth, tilted	W 390 mm D 515 mm	3,9 kW 400 V 50/60 Hz	W 400 mm D 650 mm H 295 mm	35.4 kg	115308	2,549.- €	4015613861364
Griddle plate 650 600E-G	Smooth, tilted	W 590 mm D 515 mm	7,8 kW 400 V 50/60 Hz	W 600 mm D 650 mm H 295 mm	50.2 kg	115309	3,419.- €	4015613861388
Griddle Plate 650 600E-GR	1/2 smooth, 1/2 ribbed, tilted	W 590 mm D 515 mm	7,8 kW 400 V 50/60 Hz	W 600 mm D 650 mm H 295 mm	49 kg	115320	3,569.- €	4015613861425



Griddle plate 650 400G-G



- Material roasting surface
- Roasting surface design
- Temperature range
- Ignition type
- Properties
- Gas type

Steel, chrome-plated
Smooth, tilted
80 °C to 280 °C
Piezo ignition
Grease collection tank
Splash protection
Liquid gas
Natural gas nozzles are enclosed

	Size heating surface	Power	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate 650 400G-G	W 390 mm D 510 mm	6,5 kW	W 425 mm D 650 mm H 295 mm	35.4 kg	1152473	2,819.- €	4015613873602
Griddle plate 650 600G-G	W 590 mm D 510 mm	13 kW	W 600 mm D 650 mm H 295 mm	49.8 kg	1152483	3,998.- €	4015613877990



Component parts

Sealing plug f. fat drain oval

- Material: Plastic, Heat resistant
- Size: W 70 x D 118 x H 90 mm
- Weight: 0.14 kg
- GTIN: 4015613588346



115107

RRP* 169.- €

Combi-Scraper

- Designed for: Steel plates, Grilles
- Size: W 110 x D 210 x H 30 mm
- Weight: 0.2 kg
- GTIN: 4015613605500



529712

RRP* 16.- €

Substitute blade Combi-Scraper

- Size: W 10 x D 99 x H 1 mm
- Weight: 0.004 kg
- GTIN: 4015613658377



529723

RRP* 3.50 €

Deep fat fryer 650, W400, 10L



- Grease release tap

Yes



- Gas type: Liquid gas, Natural gas nozzles are enclosed

	Number of tanks	Beaker capacity	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN	
Deep fat fryer 650, W400, 10L 	1	10 litre(s)	1	9 kW 400 V 50/60 Hz	W 400 mm D 650 mm H 295 mm	20.1 kg	115204	2,049.- €	4015613549071	
Deep fat fryer 650, W600, 2x10L 	2	10 litre(s)	2	18 kW 400 V 50/60 Hz	W 600 mm D 650 mm H 295 mm	32 kg	115205	3,349.- €	4015613549088	
Gas deep fat fryer 650, 8L, TG 	1	8 litre(s)	1	7 kW	W 400 mm D 650 mm H 295 mm	24.6 kg	1152103	2,749.- €	4015613702940	
Gas deep fat fryer 650, 2x8L, TG 	2	8 litre(s)	2	14 kW	W 600 mm D 650 mm H 295 mm	42.4 kg	1152113	4,698.- €	4015613702957	

Component parts

Substit.basket d.fat fryer 650, 8L

- Size basket: W 190 x D 338 x H 110 mm
- Size: W 200 x D 588 x H 225 mm
- Weight: 0.97 kg
- GTIN: 4015613665313

158616

RRP* 105.- €

Substit.basket d.fat fryer 650, 10L

- Size basket: W 163 x D 295 x H 110 mm
- Size: W 176 x D 550 x H 233 mm
- Weight: 0.9 kg
- GTIN: 4015613658759

158610

RRP* 159.- €



► Fatsafe
Frying fat filter
page 123



Warmer 650, W400, 1/1GN, TU

115115

RRP* 1,629.- €

GTIN 4015613549095



- Basin size, GN format
- Power load



- Size
- Weight

1/1 GN
2 kW | 230 V | 50/60 Hz
W 400 x D 650 x H 295 mm
19.2 kg

Bain Marie 650, W400, 1/1GN



- Number of tanks
- Depth GN container max.
- Temperature range
- Water drain tap

1
150 mm
30 °C to 90 °C
Yes

	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bain Marie 650, W400, 1/1GN	1 x 1/1 GN	1 kW 230 V 50/60 Hz	W 400 mm D 650 mm H 295 mm	15 kg	115111	1,679.- €	4015613548982
Bain Marie 650, W600, 1/1GN+ 2x1/4	1 x 1/1 GN 2 x 1/4 GN	1,8 kW 230 V 50/60 Hz	W 600 mm D 650 mm H 295 mm	18.6 kg	115112	2,149.- €	4015613548999



Pasta cooker 650, B600, 28L, 3K

115138

RRP* 3,549.- €

GTIN 4015613549064



28 L

- Number of tanks
 - Beaker capacity
 - Number of baskets
 - Properties
 - Power load
 - Equipment connection
 - Size
 - Weight
- 1
28 litre(s)
3
With water supply and drain cock
9 kW | 400 V | 50/60 Hz
3 NAC
W 600 x D 650 x H 295 mm
29 kg

Substit.basket pasta cooker 650

- Size basket: W 145 x D 310 x H 125 mm
- Size: W 145 x D 512 x H 232 mm
- Weight: 1.2 kg
- GTIN: 4015613658773



158612

RRP* 125.- €

Workelement 650, W400



- Material

CNS 18/10

	Size	Weight	Code-No.	RRP*	GTIN
Workelement 650, W400	W 400 x D 650 x H 295 mm	12.8 kg	115116	619.- €	4015613549224
Work element 650, W600	W 600 x D 650 x H 295 mm	21 kg	115113	719.- €	4015613549217



Sink 650, W600, TU

115114

RRP* 1,479.- €

GTIN 4015613549200



- Size basin
- Sink tap
- Water outlet
- Properties
- Size
- Weight

W 500 x D 400 x H 150 mm
Single hole sink mixer 1/2"
1 1/2"
With basin panelling
W 600 x D 650 x H 295 mm
15.6 kg

Open base unit, 650, W400, SS



- Sub-counter unit type
- Height-adjustable feet
- Height adjustable

Open
Yes
560 mm to 660 mm

	Size	Weight	Code-No.	RRP*	GTIN
Open base unit, 650, W400, SS	W 400 x D 535 x H 560 mm	10 kg	112020	559.- €	4015613432847
Open base unit, 650, W600, SS	W 600 x D 535 x H 560 mm	11.6 kg	112021	609.- €	4015613432854
Open base unit, 650, W700, SS	W 700 x D 535 x H 560 mm	12.4 kg	112121	669.- €	4015613550237
Open base unit, 650, W800, SS	W 800 x D 535 x H 560 mm	17.8 kg	112022	749.- €	4015613432861
Open base unit, 650, W1000, SS	W 1,000 x D 535 x H 560 mm	17.2 kg	112023	819.- €	4015613432878

Component parts

Shelf 650, W400

- Size: W 360 x D 525 x H 30 mm
- Weight: 1.6 kg
- GTIN: 4015613432939



112030

RRP* 159.- €

Shelf 650, W600

- Size: W 525 x D 660 x H 30 mm
- Weight: 2.3 kg
- GTIN: 4015613432946

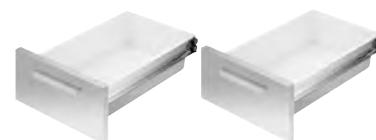


112031

RRP* 179.- €

Drawer 650, W400, set of 2

- Number of drawers: 2
- With plastic inserts: Yes
- Norm-format drawers: 1/1 GN
- Size: W 396 x D 570 x H 392 mm
- Weight: 9.1 kg
- GTIN: 4015613688466



112035

RRP* 949.- €

Device linking strip 650

- Size: W 20 x D 575 x H 8 mm
- Weight: 0.17 kg
- GTIN: 4015613215785



110036

RRP* 52.- €

Door 650, W400, universal

- Door hinge side can be changed: Yes
- Size: W 395 x D 395 x H 45 mm
- Weight: 2.5 kg
- GTIN: 4015613559995



112025

RRP* 298.- €

Door 650, W600, universal

- Door hinge side can be changed: Yes
- Size: W 595 x D 395 x H 45 mm
- Weight: 3.5 kg
- GTIN: 4015613560007



112026

RRP* 339.- €

Door 650, W350, universal, set of 2

- Door hinge side can be changed: Yes
- Size: W 345 x D 395 x H 45 mm
- Weight: 2.15 kg
- GTIN: 4015613560014



112027

RRP* 398.- €

Series 700



Series 700 - The standard for professional kitchens

In the world of catering, performance often also means depth. Our "Series 700" with a construction depth of 700 mm and the high-quality CNS 18/10 material sets this standard and offers professional solutions for demanding kitchens. The innovative modular design enables flexible customisation, while the material meets the highest hygiene standards.

An outstanding feature of the 700 series is the dirt-tight interlocking of the appliances. This innovative technology ensures a hygienic connection between the appliances, preventing the ingress of dirt and bacteria. This function helps to optimise cleaning processes and ensure compliance with the highest hygiene standards in professional kitchens.

In addition, we continuously invest in product development for the 700 series, with our dedicated research and development department constantly working on new innovations to make the series even more powerful and versatile. This means that new products are regularly added to meet the ever-changing demands of the catering world. This ongoing product development keeps the 700 Series at the cutting edge of technology and offers kitchen professionals the most modern solutions for their requirements.

Please ask us for individual advice on the series devices.



▶ Optimum performance by dual circuit burner



▶ Front panel with large operating knobs



▶ Easy cleaning: burner recess with detachable drip collecting tray



▶ Hygienic device connection

Gas range 70020



- Pilot flame
- Ignition type
- Height adjustable
- Gas type

Yes
Manual ignition
850 mm to 900 mm
Natural gas H (20 mbar)
Liquid gas (50 mbar) and natural gas
nozzles L (20 mbar) are enclosed

	Number of hobs	Distribution of hobs	Power	Size	Weight	Code-No.	RRP*	GTIN
Gas range 70020	2	1 x 6,2 kW 1 x 8,5 kW	14,7 kW	W 400 mm D 700 mm H 850 mm	36.4 kg	2851121	1,949.- €	4015613771427
Gas range 70040	4	2 x 6,2 kW 2 x 8,5 kW	29,4 kW	W 800 mm D 700 mm H 850 mm	58 kg	2851051	3,049.- €	4015613767482
Gas range 70060	6	3 x 6,2 kW 3 x 8,5 kW	44,1 kW	W 1,200 mm D 700 mm H 850 mm	77.8 kg	2851161	4,098.- €	4015613771434



Gas range 70040 EB11



- Number of hobs
- Distribution of hobs
- Pilot flame
- Ignition type
- Height adjustable
- Gas type
- Size

4
2 x 6,2 kW, 2 x 8,5 kW
Yes
Manual ignition
850 mm to 900 mm
Natural gas H (20 mbar)
Liquid gas (50 mbar) and natural gas
nozzles L (20 mbar) are enclosed
W 800 x D 700 x H 850 mm

	Oven type	Oven functions	Gastronorm	Power	Weight	Code-No.	RRP*	GTIN
Gas range 70040 EB11	Electro	Circulating air	1/1 GN	29,4 kW	103.4 kg	2851241	4,798.- €	4015613771441
Gas range 70040 EB21	Electro	Upper / lower heat	2/1 GN	29,4 kW	111 kg	2851271	5,149.- €	4015613771465
Gas range 70040 GB21	Gas	Lower heat	2/1 GN	36,9 kW	115.4 kg	2851251	4,498.- €	4015613771458





Gas range 70060 EB11



- Number of hobs6
- Distribution of hobs3 x 6,2 kW, 3 x 8,5 kW
- Pilot flameYes
- Ignition typeManual ignition
- Height adjustable850 mm to 900 mm
- Gas typeNatural gas H (20 mbar)
Liquid gas (50 mbar) and natural gas
nozzles L (20 mbar) are enclosed
- SizeW 1,200 x D 700 x H 850 mm

	Oven type	Oven functions	Gastronorm	Power	Weight	Code-No.	RRP*	GTIN
Gas range 70060 EB11	Electro	Circulating air	1/1 GN	44,1 kW	133.8 kg	2851361	5,949.- €	4015613771489
Gas range 70060 GB21	Gas	Lower heat	2/1 GN	51,6 kW	149 kg	2851261	5,949.- €	4015613771472



Gas range 70060 GB1050

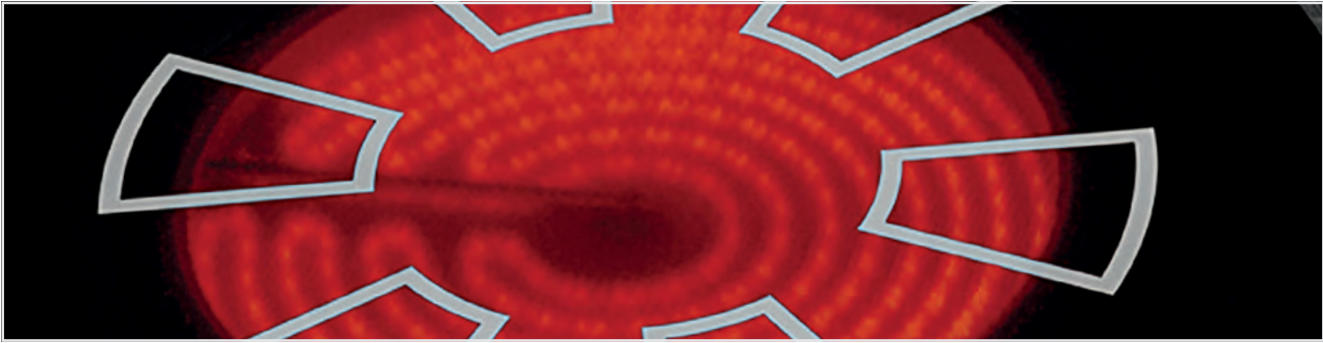
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RRP* 6,649.- €

GTIN 4015613771496



- Number of hobs6
- Size hobs330 x 270 mm
- Distribution of hobs3 x 6,2 kW, 3 x 8,5 kW
- Pilot flameYes
- Ignition typeManual ignition
- Oven typeGas
- Oven functionsLower heat
- Size ovenW 1050 x D 530 x H 300 mm
- Height adjustable850 mm to 900 mm
- Gas typeNatural gas H (20 mbar)
Liquid gas (50 mbar) and natural gas
nozzles L (20 mbar) are enclosed
- Power57,6 kW
- SizeW 1,200 x D 700 x H 850 mm
- Weight176 kg



Cerane range 700, 2 HTzon., OBU



- Material hob
- Height adjustable
- Equipment connection

SCHOTT CERAN®
850 mm to 900 mm
3 NAC

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Cerane range 700, 2 HTzon., OBU	2	2 x 2,3 kW	4,6 kW 400 V 50 Hz	W 400 mm D 700 mm H 850 mm	32.6 kg	287410	2,429.- €	4015613484358
Cerane range 700, 4 HTzon., OBU	4	4 x 2,3 kW	9,2 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	50 kg	287420	3,749.- €	4015613484365



Electric range 700, 4 HTzon., EBO

287431

RRP* 5,669.- €

GTIN 4015613697475



- Number of hobs
- Distribution of hobs
- Material hob
- Oven type
- Oven functions
- Material cooking chamber
- Gastronorm
- Height adjustable
- Power load
- Equipment connection
- Size
- Weight

4
4 x 2.3 kW
SCHOTT CERAN®
Electro
Circulating air
Stainless steel
1/1 GN
850 mm to 900 mm
12,85 kW | 400 V | 50 Hz
3 NAC
W 800 x D 700 x H 850 mm
83.2 kg

Electric range 700, W400, 2PL, OBU



- Height adjustable
- Available on request
- Equipment connection

850 mm to 900 mm
With square hobs
3 NAC

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric range 700, W400, 2PL, OBU	2	2 x 2,6 kW	5,2 kW 400 V 50 Hz	W 400 mm D 700 mm H 850 mm	36 kg	286102	1,509.- €	4015613484303
Electric range 700, W800, 4PL, OBU	4	4 x 2,6 kW	10,4 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	50 kg	286104	2,219.- €	4015613484310
Electric range 700, W1200, 6PL, OBU	6	6 x 2,6 kW	15,6 kW 400 V 50 Hz	W 1,200 mm D 700 mm H 850 mm	75 kg	286106	2,879.- €	4015613484327



Electric range 700, B800, 4PL, EBO



- Number of hobs
- Oven type
- Material cooking chamber
- Height adjustable
- Equipment connection
- Size

4
Electro
Stainless steel
850 mm to 900 mm
3 NAC
W 800 x D 700 x H 850 mm



	Oven functions	Gastronorm	Power load	Weight	Code-No.	RRP*	GTIN
Electric range 700, W800, 4PL, eIO	Circulating air	1/1 GN	14,05 kW 400 V 50 Hz	89.4 kg	286225	4,349.- €	4015613697482
Electric range 700, W800, 4b, EO	Circulating air	1/1 GN	14,05 kW 400 V 50 Hz	100.6 kg	286326	5,298.- €	4015613697505
Electric range 700, W800, 4PL, eIO	Upper / lower heat	2/1 GN	15,8 kW 400 V 50/60 Hz	106 kg	286234W	4,249.- €	4015613580715



Electric range 700, B1200, 6PL, EBO



- Number of hobs: 6
- Distribution of hobs: 6 x 2.6 kW
- Oven type: Electro
- Oven functions: Circulating air
- Material cooking chamber: Stainless steel
- Gastronorm: 1/1 GN
- Oven connected load: 3.65 kW
- Height adjustable: 850 mm to 900 mm
- Power load: 19,25 kW | 400 V | 50/60 Hz
- Equipment connection: 3 NAC
- Size: W 1,200 x D 700 x H 850 mm



- ▶ Sub-counter with leaf door
- ▶ Dimensions: W 350 x D 600 x H 400 mm



	Weight	Code-No.	RRP*	GTIN
Electric range 700, B1200, 6PL, EBO	112.8 kg	286247	4,949.- €	4015613697499
Electric range 700, B1200, 6PL, EBO	128.8 kg	286347	6,519.- €	4015613697512



Induction range 700 2FLOU-1



The induction stove for kitchen professionals – the upright appliance with 2 hobs is ready for immediate use with instant heat thanks to the high-performance 5 kW induction coils.

- Material hob: SCHOTT CERAN®
- Height adjustable: 850 mm to 900 mm
- Properties: Grease filter underneath the hobs
- Equipment connection: 3 NAC

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Induction range 700 2FLOU-1	2	2 x 5 kW	10 kW 400 V 50/60 Hz	W 400 mm D 700 mm H 850 mm	35.6 kg	286411	7,998.- €	4015613690032
Induction range 700 4FLOU-1	4	4 x 5 kW	20 kW 400 V 50/60 Hz	W 800 mm D 700 mm H 850 mm	52.4 kg	286421	15,149.- €	4015613696096



Workelement 700, W400, OBU



- Height adjustable

850 mm to 900 mm



	Number of drawers	Size drawer	Size	Weight	Code-No.	RRP*	GTIN
Workelement 700, W400, OBU	1	W 338 mm D 520 mm H 100 mm	W 400 mm D 700 mm H 850 mm	32.6 kg	284804	1,319.- €	4015613484716
Workelement 700, W800, OBU	–		W 800 mm D 700 mm H 850 mm	37 kg	284007	1,529.- €	4015613484709

Bain Marie 700, W400, OBU, wWI



- Number of tanks
- Depth GN container max.
- Water supply tap
- Water drain tap
- Height adjustable
- Not included in delivery

1
150 mm
Yes
Yes
850 mm to 900 mm
GN containers



	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bain Marie 700, W400, OBU, wWI	1 x 1/1 GN	1 kW 230 V 50 Hz	W 400 mm D 700 mm H 850 mm	33 kg	286301	1,979.- €	4015613484679
Bain Marie 700, W800, OBU, wWI	1 x 2/1 GN	2 kW 230 V 50 Hz	W 800 mm D 700 mm H 850 mm	39 kg	286302	2,639.- €	4015613484686



Component parts

Intermediate bar, 325 mm

- Size: W 330 x D 20 x H 35 mm
- Weight: 0.1 kg
- GTIN: 4016098101181

A120601

RRP* 8.50 €

Intermediate bar, 530 mm

- Size: W 530 x D 20 x H 35 mm
- Weight: 0.15 kg
- GTIN: 4016098101198

A120602

RRP* 10.- €



Multi-fryer 700, W400, TU, OBU

286710

RRP* 4,498.- €

GTIN 4015613488233



- Material crucible
- Content
- Height adjustable
- Including
- Power load
- Equipment connection
- Size
- Weight

CNS 18/10
12 litre(s)
850 mm to 900 mm
1 plug
1 collection tray 1/1 GN, 100 mm deep
5 kW | 400 V | 50 Hz
3 NAC
W 400 x D 700 x H 850 mm
52 kg

Lava stone grill 700VR G90



The advantages of the 700 series solid lava stone grill at a glance: Quick to use, low smoke levels, clean work and a delicious barbeque taste.

- Type of grid
- Number of grills areas
- Height-adjustable grid
- Number of heating zones
- Ignition type
- Height adjustable
- Gas type

V-grille (for meat)
1
Yes
1
Piezo ignition
850 mm to 900 mm
Natural gas H
Liquid gas and natural gas L-nozzles are enclosed



► Grill type: V-grill (for meat)



► 2 grease drip trays, detachable



2856311

	Size grill plates	Power	Size	Weight	Code-No.	RRP*	GTIN
Lava stone grill 700VR G90	W 350 mm D 530 mm	9 kW	W 400 mm D 700 mm H 850 mm	54 kg	2856211	3,298.- €	4015613702964
Lava stone grill 700VR G180	W 750 mm D 530 mm	18 kW	W 800 mm D 700 mm H 850 mm	65 kg	2856311	4,249.- €	4015613714134



Component parts

Lava rock 7kg

- Size: W 310 x D 310 x H 95 mm
- Weight: 7 kg
- GTIN: 4015613182049



100611

RRP* 59.- €

*RRP= Recommended Retail Price - all prices are recommendations only. The reseller is free to set his own sales prices | Subject to technical amendments.

Griddle plate 700, W400 smooth



- Material roasting surface
- Height adjustable

Stainless steel
850 mm to 900 mm



- Gas type: Natural gas H, Liquid gas and natural gas L-nozzles are enclosed

	Roasting surface design	Size heating surface	Power load	Size	Weight	Code-No.	RRP*	GTIN	
Griddle plate 700, W400 smooth 	Smooth	W 320 mm D 445 mm	5 kW 400 V 50/60 Hz	W 400 mm D 700 mm H 850 mm	44.2 kg	286506	2,839.- €	4015613610962	
Griddle plate 700, W400, grooved 	Ribbed	W 320 mm D 445 mm	5 kW 400 V 50/60 Hz	W 400 mm D 700 mm H 850 mm	46 kg	286507	2,949.- €	4015613610979	
Griddle plate 700, W800, smooth 	Smooth	W 720 mm D 445 mm	10 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	70.8 kg	286508	4,149.- €	4015613610993	
Griddle plate 700, W800 1/2-1/2, OBU 	1/2 smooth, 1/2 ribbed	W 720 mm D 445 mm	10 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	72 kg	286509	4,298.- €	4015613611013	
Griddle plate gas 700, W400, smooth 	Smooth	W 320 mm D 445 mm	7 kW	W 400 mm D 700 mm H 850 mm	46.6 kg	2855061	2,779.- €	4015613610948	
Griddle plate gas 700, W400, grooved 	Ribbed	W 320 mm D 445 mm	7 kW	W 400 mm D 700 mm H 850 mm	44.6 kg	2855071	2,879.- €	4015613610955	
Griddle plate gas 700, W800, smooth 	Smooth	W 720 mm D 445 mm	14 kW	W 800 mm D 700 mm H 850 mm	77.2 kg	2855081	4,049.- €	4015613610986	
Griddle plate gas 700, W800, 1/2-1/2 	1/2 smooth, 1/2 ribbed	W 720 mm D 445 mm	14 kW	W 800 mm D 700 mm H 850 mm	76.9 kg	2855051	4,198.- €	4015613611006	

Component parts

Sealing plug

- Material: Plastic
- Size: W 60 x D 60 x H 60 mm
- Weight: 0.3 kg
- GTIN: 4015613626802



286099

RRP* 95.- €

Splash guard 740

- Material: Stainless steel
- Size: W 354 x D 470 x H 120 mm
- Weight: 2.9 kg
- GTIN: 4015613638263



285071

RRP* 89.- €

Splash guard 780

- Material: Stainless steel
- Size: W 777 x D 555 x H 125 mm
- Weight: 3.2 kg
- GTIN: 4015613638270



285076

RRP* 98.- €

Deep fat fryer 700, W400, 15L



- Temperature range
- Grease release tap
- Cold zone
- Height adjustable
- Equipment connection



100 °C to 190 °C
Yes
Yes
850 mm to 900 mm
3 NAC



Deep-fat fryer 700-E2110

- Oil temperature check: Indicator lamp for reached oil temperature
- Heating element: Can be swivelled

	Number of tanks	Beaker capacity	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer 700, W400, 15L	1	15 litre(s)	2	15 kW 400 V 50 Hz	W 400 mm D 700 mm H 850 mm	39.6 kg	286917	2,929.- €	4015613486208
Deep fat fryer 700, W400, 2x9L	2	9 litre(s)	2	15 kW 400 V 50 Hz	W 400 mm D 700 mm H 850 mm	41.8 kg	286925	4,149.- €	4015613486222
Deep-fat fryer 700-E2110	2	11 litre(s)	2	17,4 kW 400 V 50 Hz	W 600 mm D 700 mm H 850 mm	47.8 kg	286921	4,298.- €	4015613767475
Deep fat fryer 700, W800, 2x15L	2	15 litre(s)	3	30 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	74.5 kg	286922	5,059.- €	4015613486215



Component parts

Deep frying basket 700 9L

- Size basket: W 110 x D 278 x H 104 mm
- Content: 3 litre(s)
- Size: W 546 x D 110 x H 271 mm
- Weight: 0.8 kg
- GTIN: 4015613749150

286994

RRP* 98.- €

Deep frying basket 700 15L-SE

- Size basket: W 130 x D 280 x H 135 mm
- Content: 4 litre(s)
- Size: W 550 x D 130 x H 270 mm
- Weight: 0.8 kg
- GTIN: 4015613658803

295928

RRP* 89.- €

Deep frying basket 700 15L-LE

- Size basket: W 270 x D 280 x H 135 mm
- Content: 7 litre(s)
- Size: W 550 x D 270 x H 270 mm
- Weight: 1.1 kg
- GTIN: 4015613658810

295953

RRP* 119.- €

Deep frying basket 700-E2110

- Size basket: W 195 x D 285 x H 100 mm
- Content: 5 litre(s)
- Size: W 198 x D 530 x H 250 mm
- Weight: 0.83 kg
- GTIN: 4015613816197

286924

RRP* 135.- €

Door 700-E2110

- Material: Stainless steel
- Door hinge side: Left / right
- Size: W 595 x D 88 x H 460 mm
- Weight: 5.4 kg
- GTIN: 4015613800288

285052

RRP* 298.- €

Deep fat fryer gas, 700, W400, 15L



- Ignition type
- Temperature range

Piezo ignition
100 °C to 190 °C



- Grease release tap
- Height adjustable

Yes
850 mm to 900 mm



- Properties
- Gas type

Basin with large cold zone
Natural gas H

Liquid gas and natural gas L-nozzles are enclosed

	Number of tanks	Beaker capacity	Number of baskets	Power	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer gas, 700, W400, 15L	1	15 litre(s)	2	15 kW	W 400 mm D 700 mm H 850 mm	52.2 kg	2859171	3,249.- €	4015613484556
Deep fat fryer gas, 700 W400, 2x7L	2	7 litre(s)	2	11 kW	W 400 mm D 700 mm H 850 mm	52.9 kg	2859251	4,049.- €	4015613486185
Deep fat fryer gas, 700 W800, 2x15L	2	15 litre(s)	3	30 kW	W 800 mm D 700 mm H 850 mm	92 kg	2859271	5,449.- €	4015613486192



Component parts

Deep frying basket 700 7L

- Size basket: W 113 x D 255 x H 111 mm
- Content: 3,3 litre(s)
- Size: W 119 x D 560 x H 260 mm
- Weight: 0.8 kg
- GTIN: 4015613822822

286992

RRP* 105.- €

Deep frying basket 700 15L-SG

- Size basket: W 120 x D 270 x H 110 mm
- Content: 3,5 litre(s)
- Size: W 525 x D 130 x H 250 mm
- Weight: 0.75 kg
- GTIN: 4015613671093

286995

RRP* 89.- €

Deep frying basket 700 15L-LG

- Size basket: W 260 x D 270 x H 110 mm
- Content: 7,7 litre(s)
- Size: W 525 x D 270 x H 250 mm
- Weight: 1.1 kg
- GTIN: 4015613488264

286998

RRP* 109.- €

Exhaust flue for hood

- Size: W 300 x D 65 x H 995 mm
- Weight: 9.9 kg
- GTIN: 4015613489124

2952720

RRP* 239.- €



2859271

Deep fat fryer gas, 700 W800, 2x15L

- Important information: The installation is only approved with an exhaust chimney



Electric warmer 700

286628

RRP* 2,029.- €

GTIN 4015613701400



- Basin size, GN format
- Depth tank

1/1 GN
150 mm



- Heat source
- Height adjustable

Ceramic radiant heater
850 mm to 900 mm

- Power load

0,75 kW | 230 V | 50 Hz

- Size

W 400 x D 700 x H 850 mm

- Weight

28.4 kg





Pasta cooker 700, W400, 24L



- Beaker capacity
- Height adjustable
- Properties
- Not included in delivery



24 litre(s)
850 mm to 900 mm
Water supply and drain cock installed
Baskets



286310



2853051

- Gas type: Natural gas H, Liquid gas and natural gas L-nozzles are enclosed

	Number of tanks	Power load	Size	Weight	Code-No.	RRP*	GTIN	
Pasta cooker 700, W400, 24L 	1	7 kW 400 V 50 Hz	W 400 mm D 700 mm H 850 mm	39.7 kg	286305	3,029.- €	4015613484594	
Pasta cooker 700, W800, 2x24L 	2	14 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	66.2 kg	286310	5,049.- €	4015613484600	
Pasta cooker, gas 700, W400 24L 	1	8,7 kW	W 400 mm D 700 mm H 850 mm	45 kg	2853051	3,029.- €	4015613484563	
Pasta cooker, gas 700, W800 2x24L 	2	17,4 kW	W 800 mm D 700 mm H 850 mm	75 kg	2853101	5,198.- €	4015613484587	

Component parts

Pasta basket 700, 1/3GN length

- Gastronorm: 1/3 GN
- Size basket: W 130 x D 275 x H 200 mm
- Size: W 145 x D 510 x H 330 mm
- Weight: 1.2 kg
- GTIN: 4015613490489



284123

RRP* 198.- €

Pasta basket 700, 1/3GN

- Gastronorm: 1/3 GN
- Size basket: W 275 x D 145 x H 200 mm
- Size: W 275 x D 335 x H 340 mm
- Weight: 1.2 kg
- GTIN: 4015613490465



284113

RRP* 189.- €

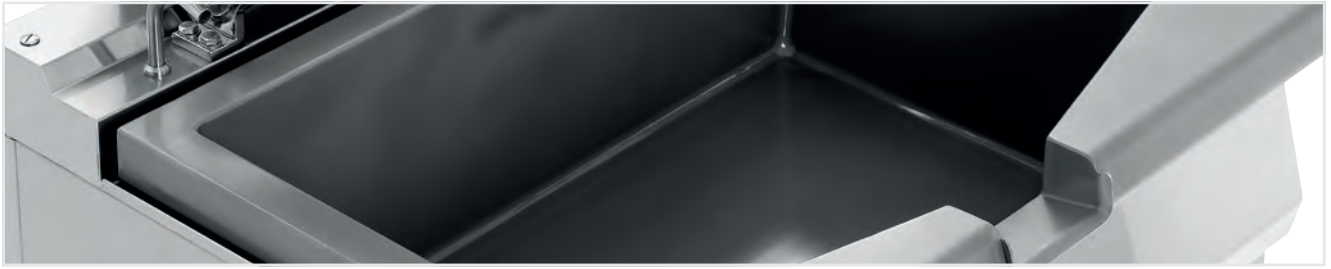
Pasta basket 700, 1/6GN

- Gastronorm: 1/6 GN
- Size basket: W 125 x D 125 x H 200 mm
- Size: W 130 x D 160 x H 345 mm
- Weight: 0.65 kg
- GTIN: 4015613490472



284116

RRP* 129.- €



Tilting frying pan 700 E51LHK



- Material crucible



- Size crucible
- Content
- Useful content
- Temperature range
- Water supply tap
- Height adjustable
- Properties
- Equipment connection
- Size

Stainless steel
Duplex base
W 670 x D 400 x H 190 mm
60 litre(s)
52 litre(s)
50 °C to 300 °C
Yes
850 mm to 900 mm
Hinged lid that can be opened upwards
3 NAC
W 800 x D 700 x H 850 mm

	Tilting device	Power load	Weight	Code-No.	RRP*	GTIN
Tilting frying pan 700 E51LHK	Manual	10 kW 400 V 50 Hz	109.4 kg	286681	6,949.- €	4015613776965
Tilting frying pan 700 E51LEK	Electro-motor	10,25 kW 400 V 50 Hz	107 kg	286613	7,249.- €	4015613776972



Tilting frying pan 700 G51LHK



- Material crucible



- Size crucible
- Content
- Useful content
- Ignition type
- Temperature range
- Water supply tap
- Height adjustable
- Properties
- Gas type

Stainless steel
Duplex base
W 670 x D 400 x H 190 mm
60 litre(s)
52 litre(s)
Piezo ignition
50 °C to 300 °C
Yes
850 mm to 900 mm
Hinged lid that can be opened upwards
Natural gas H
Liquid gas and natural gas L-nozzles are enclosed
12,5 kW
W 800 x D 700 x H 850 mm

	Tilting device	Power load	Weight	Code-No.	RRP*	GTIN
Tilting frying pan 700 G51LHK	Manual	0,05 kW 230 V 50 Hz	109.6 kg	2856811	7,098.- €	4015613737751
Tilting frying pan 700 E51LEK	Electro-motor	0,25 kW 230 V 50 Hz	109.4 kg	2856031	7,598.- €	4015613776958





Elec. boiling kettle, 700, 55L

286811

RRP* 8,849.- €

GTIN 4015613577869



- Material boiler
- Content
- Useful content
- Heating type
- Temperature control
- Water connection
- Height adjustable
- Properties
- Power load
- Equipment connection
- Size
- Weight

CNS 18/10
 55 litre(s)
 50 litre(s)
 Indirect
 2 levels
 1/2"
 850 mm to 900 mm
 Automatic filling level check
 9 kW | 400 V | 50 Hz
 3 NAC
 W 800 x D 700 x H 850 mm
 95 kg

Component parts

Kitchen rail 700-400

- Material: Stainless steel
- Depth of surface: 75 mm
- Load-bearing capacity max.: 15 kg
- Including: 1 drilling template, Attachment material
- Size: W 400 x D 200 x H 80 mm
- Weight: 3.36 kg
- GTIN: 4015613851822



285200

RRP* 129.- €

Kitchen rail 700-800

- Material: Stainless steel
- Depth of surface: 75 mm
- Load-bearing capacity max.: 15 kg
- Including: Attachment material, 1 drilling template
- Size: W 800 x D 200 x H 80 mm
- Weight: 4.94 kg
- GTIN: 4015613851839



285201

RRP* 259.- €

Kitchen rail 700-1200

- Material: Stainless steel
- Depth of surface: 75 mm
- Load-bearing capacity max.: 15 kg
- Including: Attachment material, 1 drilling template
- Size: W 1,200 x D 200 x H 80 mm
- Weight: 6 kg
- GTIN: 4015613851846

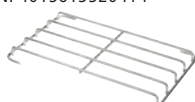


285203

RRP* 389.- €

Sliding grid SS, Series 700

- Material: CNS 18/10
- Designed for: 2 hobs behind each other
- Size: W 560 x D 352 x H 40 mm
- Weight: 2.5 kg
- GTIN: 4015613520414



285086

RRP* 209.- €

Grill plate 700-R

- Material: Cast iron
- Roasting surface design: Ribbed
- Size: W 575 x D 375 x H 38 mm
- Weight: 24.1 kg
- GTIN: 4015613486635



285080

RRP* 269.- €

Frying plate 700-G

- Material: Cast iron
- Roasting surface design: Smooth
- Size: W 575 x D 375 x H 38 mm
- Weight: 22.3 kg
- GTIN: 4015613486642



285083

RRP* 269.- €

Support ring for small pots 700

- Size: W 375 x D 575 x H 38 mm
- Weight: 0.25 kg
- GTIN: 4015613486659



285085

RRP* 35.- €

Door 700 40/80LR

- Material: CNS 18/10
- Door hinge side: Left / right
- Door hinge side can be changed: Yes
- Size: W 395 x D 80 x H 460 mm
- Weight: 3.4 kg
- GTIN: 4015613486604



285050

RRP* 259.- €

Drawers 700, W400, set of 2

- Material: CNS 18/10
- Number of drawers: 2
- With plastic inserts: No
- Size: W 395 x D 660 x H 455 mm
- Weight: 17 kg
- GTIN: 4015613530642



284401

RRP* 1,359.- €

Swivel castors 4S700

- Swivel casters: 4 swivel casters, 2 with brake
- Diameter casters: 100 mm
- Load-bearing capacity max., each: 100 kg
- Size: W 85 x D 170 x H 121 mm
- Weight: 2.9 kg
- GTIN: 4015613665986



285088

RRP* 239.- €

Series 900



Series 900 - Exclusivity in every dimension

The "900 series" redefines exclusivity in every respect. With an impressive installation depth of 900 mm and the high-quality CNS 18/10 material, these appliances not only offer generous space, but also outstanding performance and hygiene. The series is the ideal choice for large catering operations, classic communal catering such as canteens and hotel kitchens that set the highest standards in terms of efficiency and hygiene and can withstand large product capacities.

A particular highlight of the 900 series is the advanced interlocking technology, which ensures a secure and dirt-tight connection between the appliances. This innovative function not only enables efficient use of space, but also ensures a hygienic environment in the kitchen. The appliances are designed to connect seamlessly, minimising the ingress of dirt and bacteria between the appliances. This dirt-tight connection makes cleaning easier and helps to maintain the highest standards of hygiene.

The combination of exclusivity, performance and hygiene makes the 900 series the ideal choice for demanding catering environments where quality and efficiency are crucial.

Please ask us for individual advice on the series devices.



► Optimum performance by dual circuit burner



► Easy cleaning:
Hobs with removable collection tray



► Simple operation: very large toggles
with a good grip and legible labels



► Hygienic device connection

Gas range, 4 burners, OBU



- Ignition type
- Height adjustable
- Gas type

Manual ignition
900 mm to 950 mm
Natural gas H (20 mbar)
Liquid gas (50 mbar) and natural gas
nozzles L (20 mbar) are enclosed

	Number of hobs	Distribution of hobs	Power	Size	Weight	Code-No.	RRP*	GTIN
Gas range, 4 burners, OBU	4	1 x 3,5 kW 1 x 5 kW 2 x 8 kW	24,5 kW	W 800 mm D 900 mm H 900 mm	95 kg	2951131	3,649.- €	4015613682099
Gas range, 6 burners, OBU	6	1 x 3,5 kW 2 x 5 kW 3 x 8 kW	37,5 kW	W 1,200 mm D 900 mm H 900 mm	137.1 kg	2951121	5,049.- €	4015613682105



Gas range, 4 burners, el. oven, 2/1GN



- Number of hobs
- Distribution of hobs
- Ignition type
- Size oven
- Gastronorm
- Height adjustable
- Gas type

4
1 x 3,5 kW, 1 x 5 kW, 2 x 8 kW
Manual ignition
W 655 x D 550 x H 300 mm
2/1 GN
900 mm to 950 mm
Natural gas H (20 mbar)
Liquid gas (50 mbar) and natural gas
nozzles L (20 mbar) are enclosed
W 800 x D 900 x H 900 mm



► Optimum performance by means of a two-circle hob



► Easy cleaning
► Hobs with removable collection tray

	Oven type	Power	Weight	Code-No.	RRP*	GTIN
Gas range, 4 burners, el. oven, 2/1GN	Electro	24,5 kW	136.8 kg	2952271	5,298.- €	4015613682754
Gas range 900, W900, 4BR, gsO	Gas	32,5 kW	146.4 kg	2952171	5,098.- €	4015613682747





Gas range, 6BRs,el. oven,2/1GN NS



- Number of hobs 6
- Distribution of hobs 1 x 3,5 kW, 2 x 5 kW, 3 x 8 kW
- Ignition type Manual ignition
- Size oven W 655 x D 550 x H 300 mm
- Gastronorm 2/1 GN
- Height adjustable 900 mm to 950 mm
- Gas type Natural gas H (20 mbar)
Liquid gas (50 mbar) and natural gas
nozzles L (20 mbar) are enclosed
- Size W 1,200 x D 900 x H 900 mm

	Oven type	Power	Weight	Code-No.	RRP*	GTIN
Gas range, 6BRs,el. oven,2/1GN NS	Electro	37,5 kW	186.6 kg	2952481	7,098.- €	4015613682778
Gas range, 6BR, gsO 2/1GN, NS	Gas	45,5 kW	195.9 kg	2952291	6,898.- €	4015613682761



Ceramic glass range, 2 HTzon., OBU



- Type of hobs Glass ceramic
- Height adjustable 900 mm to 950 mm
- Equipment connection 3 NAC

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Ceramic glass range, 2 HTzon., OBU	2	2 x 4 kW	8 kW 400 V 50/60 Hz	W 400 mm D 900 mm H 900 mm	36.8 kg	296411	3,249.- €	4015613672830
Ceramic glass range, 4 HTzon., OBU	4	4 x 4 kW	16 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	61.6 kg	296421	5,298.- €	4015613668543





Cer.glass range, 4HTzon, el. oven 2/1 GN

296431

RRP* 6,798.- €

GTIN 4015613672847


 CNS
18/10

- Number of hobs
- Distribution of hobs
- Type of hobs
- Oven type
- Gastronorm
- Height adjustable
- Power load
- Equipment connection
- Size
- Weight

4
 4 x 4 kW
 Glass ceramic
 Electro
 2/1 GN
 900 mm to 950 mm
 21,6 kW | 400 V | 50/60 Hz
 3 NAC
 W 800 x D 900 x H 900 mm
 101.6 kg



El. range, 4 plates, OBU

296215

RRP* 4,398.- €

GTIN 4015613673332


 CNS
18/10

- Number of hobs
- Distribution of hobs
- Sub-counter unit type
- Height adjustable
- Power load
- Equipment connection
- Size
- Weight

4
 4 x 4 kW
 Open
 900 mm to 950 mm
 16 kW | 400 V | 50/60 Hz
 3 NAC
 W 800 x D 900 x H 900 mm
 84.2 kg



Electric range 900, W900, 4PL, elO

296325

RRP* 6,298.- €

GTIN 4015613668536


 CNS
18/10

- Number of hobs
- Distribution of hobs
- Oven type
- Gastronorm
- Height adjustable
- Power load
- Equipment connection
- Size
- Weight

4
 4 x 4 kW
 Electro
 2/1 GN
 900 mm to 950 mm
 21,6 kW | 400 V | 50/60 Hz
 3 NAC
 W 800 x D 900 x H 900 mm
 125.2 kg



▶ 4 hobs:
 Output, each: 4 kW
 Dimensions each: 300 x 300 mm



▶ Electrical oven:
 Output: 5.6 kW
 Format: 2/1 GN
 Dimensions: W 655 x D 550 x H 300 mm



6 plate electrical range, EBO 2/1GN

296217

RRP* 8,449.- €

GTIN 4015613672861



- Number of hobs 6
- Distribution of hobs 6 x 4 kW
- Oven type Electro
- Gastronorm 2/1 GN
- Height adjustable 900 mm to 950 mm
- Power load 29,6 kW | 400 V | 50/60 Hz
- Equipment connection 3 NAC
- Size W 1,200 x D 900 x H 900 mm
- Weight 172.6 kg

Induction range, 2 HTzon., OBU



- Material hob Glass
- Height adjustable 900 mm to 950 mm
- Properties Heating zones can be controlled separately
- Equipment connection 3 NAC



	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Induction range, 2 HTzon., OBU	2	2 x 5 kW	10 kW 400 V 50/60 Hz	W 400 mm D 900 mm H 900 mm	53.8 kg	296318V1	9,349.- €	4015613830490
Induction range, 4 HTzon., OBU	4	4 x 5 kW	20 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	83 kg	296319V1	15,998.- €	4015613830506



Work element, OBU



- Sub-counter unit type Open
- Height adjustable 900 mm to 950 mm



► Sturdy work surface

	Size	Weight	Code-No.	RRP*	GTIN
Work element, OBU	W 400 x D 900 x H 900 mm	27.8 kg	296105	1,129.- €	4015613672922
Work element, OBU	W 800 x D 900 x H 900 mm	43.3 kg	296106	1,469.- €	4015613672939

Electric bain marie, OBU



- Number of tanks 1
- Depth GN container max. 150 mm
- Water drain tap Yes
- Water supply tap Yes
- Height adjustable 900 mm to 950 mm
- Not included in delivery GN containers
- Equipment connection 3 NAC



	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric bain marie, OBU	1 x 1/1 GN + 1 x 1/3 GN	3,5 kW 230 V 50/60 Hz	W 400 mm D 900 mm H 900 mm	36.4 kg	296303	2,398.- €	4015613668567
Electric bain marie, OBU	2 x 1/1 GN + 2 x 1/3 GN	7 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	54.2 kg	296304	3,249.- €	4015613672915



Component parts

Intermediate bar 310

- Size: W 24 x D 324 x H 13 mm
- Weight: 0.11 kg
- GTIN: 4015613682723

296308

RRP* 29.- €

Intermediate bar 685

- Size: W 20 x D 685 x H 10 mm
- Weight: 1.5 kg
- GTIN: 4015613682716

296307

RRP* 45.- €



Electric multi-fryer

296426

RRP* 6,349.- €

GTIN 4015613672908



- Material crucible CNS 18/10
- Content 32 litre(s)
- Height adjustable 900 mm to 950 mm
- Including 1 collection tray 1/2 GN, 200 mm deep
- Power load 10 kW | 400 V | 50/60 Hz
- Equipment connection 3 NAC
- Size W 800 x D 900 x H 935 mm
- Weight 98.2 kg



► Pan:
Dimensions: W 630 x D 510 x H 110 mm
Rounded corners

Electric griddle plate 900, W450, smooth



- Material roasting surface
- Height adjustable

Steel
900 mm to 950 mm



296511



2955041

- Gas type: Natural gas H, Liquid gas and natural gas L-nozzles are enclosed

	Roasting surface design	Size heating surface	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric griddle plate 900, W450, smooth 	Smooth	W 355 mm D 760 mm	7,5 kW 400 V 50/60 Hz	W 400 mm D 900 mm H 900 mm	66.4 kg	296507	3,049.- €	4015613672946
Electric griddle plate, smooth, OBU 	Smooth	W 723 mm D 760 mm	15 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	123 kg	296510	4,198.- €	4015613672960
Electric griddle plate, 1/2+1/2, OBU 	1/2 smooth, 1/2 ribbed	W 723 mm D 760 mm	15 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	121.6 kg	296511	4,349.- €	4015613672977
Gas griddle plate, smooth, OBU 	Smooth	W 355 mm D 760 mm	9 kW	W 400 mm D 900 mm H 900 mm	63.8 kg	2955041	2,949.- €	4015613672953
Gas griddle plate, smooth 	Smooth	W 723 mm D 760 mm	18 kW	W 800 mm D 900 mm H 900 mm	118 kg	2955081	3,849.- €	4015613668611
Gas griddle plate, ribbed, OU 	Ribbed	W 723 mm D 760 mm	18 kW	W 800 mm D 900 mm H 900 mm	111.8 kg	2955091	4,098.- €	4015613790725
Gas griddle plate, 1/2 + 1/2, OBU 	1/2 smooth, 1/2 ribbed	W 723 mm D 760 mm	18 kW	W 800 mm D 900 mm H 900 mm	115.2 kg	2955061	3,998.- €	4015613672984



Component parts

Sealing plug

- Material: Plastic
- Size: W 40 x D 40 x H 40 mm
- Weight: 0.07 kg
- GTIN: 4015613677033



286100

RRP* 63.- €

Splash guard 940

- Material: Stainless steel
- Size: W 400 x D 720 x H 98 mm
- Weight: 3.1 kg
- GTIN: 4015613676944



296072

RRP* 219.- €

Backsplash 980-1

- Material: Stainless steel
- Size: W 755 x D 715 x H 95 mm
- Weight: 3.6 kg
- GTIN: 4015613831602



296079

RRP* 229.- €

Gas lava rock grill, OBU



- Type of grid
- Number of grills areas
- Height-adjustable grid
- Ignition type
- Height adjustable
- Including
- Gas type

V-grille (for meat)
1
Yes
Piezo ignition
900 mm to 950 mm
Lava stones for first filling
Natural gas H
Liquid gas and natural gas L-nozzles are enclosed



► Grill surface:
V-grille for meat, height-adjustable



► Including:
Lavastone for first filling



► 2 heating zones

2954631

	Size grill plates	Power	Size	Weight	Code-No.	RRP*	GTIN
Gas lava rock grill, OBU	W 350 mm D 505 mm	12 kW	W 400 mm D 900 mm H 900 mm	49.7 kg	2954521	2,798.- €	4015613672991
Gas lava rock grill, OBU	W 750 mm D 505 mm	24 kW	W 800 mm D 900 mm H 900 mm	103 kg	2954631	4,509.- €	4015613673004



Component parts

Round bar grid for fish

- Type of grid: Round grille (for fish)
- Size grill plates: W 350 x D 505 mm
- Size: W 373 x D 548 x H 42 mm
- Weight: 6 kg
- GTIN: 4015613681917



296472

RRP* 359.- €

V-grid for meat

- Type of grid: V-grille (for meat)
- Size grill plates: W 350 x D 505 mm
- Size: W 373 x D 617 x H 32 mm
- Weight: 2.6 kg
- GTIN: 4015613681894



296471

RRP* 319.- €

Lava rock 7kg

- Size: W 310 x D 310 x H 95 mm
- Weight: 7 kg
- GTIN: 4015613182049



100611

RRP* 59.- €

Round grid set 900 for fish

- Type of grid: Round grille (for fish)
- Set comprises: 2 grids (dimensions, each: W 372.5 x D 550 mm)
- Size grill plates: W 745 x D 505 mm
- Size: W 745 x D 550 x H 45 mm
- Weight: 12 kg
- GTIN: 4015613681924



296474

RRP* 798.- €

V-grid set 900 for meat

- Type of grid: V-grille (for meat)
- Set comprises: 2 grids (dimensions, each: W 372.5 x D 550 mm)
- Size grill plates: W 760 x D 505 mm
- Size: W 615 x D 772 x H 30 mm
- Weight: 4 kg
- GTIN: 4015613681900



296473

RRP* 529.- €

Electric standing deep fat fryer



- Beaker capacity
- Grease release tap
- Height adjustable
- Equipment connection

20 litre(s)
Yes
900 mm to 950 mm
3 NAC



	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric standing deep fat fryer	1	1	17,4 kW 400 V 50/60 Hz	W 400 mm D 900 mm H 900 mm	54.8 kg	296630	3,549.- €	4015613673011
El. standing deep fat fryer, 2 basins	2	2	34,8 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	88.8 kg	296970	6,098.- €	4015613673028



Gas standing deep fat fryer



- Beaker capacity
- Grease release tap
- Power load
- Equipment connection
- Height adjustable
- Gas type

20 litre(s)
Yes
0,005 kW | 230 V | 50/60 Hz
Pluggable
900 mm to 950 mm
Natural gas H
Liquid gas and natural gas L-nozzles are enclosed



	Number of tanks	Number of baskets	Connected load gas	Size	Weight	Code-No.	RRP*	GTIN
Gas standing deep fat fryer	1	1	18 kW	W 400 mm D 900 mm H 900 mm	71.8 kg	2959961	3,898.- €	4015613670980
Gas standing deep fat fryer, 2 basins	2	2	36 kW	W 800 mm D 900 mm H 900 mm	124.6 kg	2959521	6,398.- €	4015613673035



Component parts

Substitute basket 20L, small

- Size basket: W 140 x D 450 x H 115 mm
- Size: W 140 x D 670 x H 225 mm
- Weight: 1.1 kg
- GTIN: 4015613677101

296633

RRP* 79.- €

Substitute basket 20L, large

- Size basket: W 290 x D 450 x H 115 mm
- Size: W 290 x D 670 x H 225 mm
- Weight: 1.3 kg
- GTIN: 4015613677118

296634

RRP* 98.- €

Flue 900XL

- Size: W 400 x D 170 x H 1,060 mm
- Weight: 13.6 kg
- GTIN: 4015613683010

285064

RRP* 419.- €

Electric pasta cooker, 1 basin



- Number of tanks
- Beaker capacity
- Height adjustable
- Properties
- Not included in delivery
- Size

1
40 litre(s)
900 mm to 950 mm
Water supply and drain cock installed
Baskets
W 400 x D 900 x H 900 mm



- Gas type: Natural gas H, Liquid gas and natural gas L-nozzles are enclosed

	Power load	Weight	Code-No.	RRP*	GTIN
Electric pasta cooker, 1 basin 	9,6 kW 400 V 50/60 Hz	45.2 kg	296311	3,649.- €	4015613668581
Gas pasta cooker, 1 basin 	13,9 kW	61.4 kg	2953031	3,749.- €	4015613673042



Component parts

Pasta basket 1/3 GN, length

- Gastronorm: 1/3 GN
- Size basket: W 145 x D 290 x H 205 mm
- Size: W 145 x D 510 x H 340 mm
- Weight: 1.2 kg
- GTIN: 4015613677057



284124

RRP* 155.- €

Pasta basket 1/3 GN

- Gastronorm: 1/3 GN
- Size basket: W 160 x D 290 x H 205 mm
- Size: W 160 x D 510 x H 335 mm
- Weight: 1.1 kg
- GTIN: 4015613677064



284114

RRP* 169.- €

Pasta basket 1/6 GN

- Gastronorm: 1/6 GN
- Size basket: W 140 x D 140 x H 205 mm
- Size: W 260 x D 260 x H 305 mm
- Weight: 0.73 kg
- GTIN: 4015613677071



284117

RRP* 109.- €

Tilting frying pan 900 E87LEK



- Material crucible
- Size crucible
- Content
- Useful content
- Temperature range
- Water supply tap
- Height adjustable
- Equipment connection
- Size

Stainless steel
W 720 x D 610 x H 225 mm
87 litre(s)
70 litre(s)
100 °C to 300 °C
Yes
900 mm to 950 mm
3 NAC
W 800 x D 900 x H 900 mm

	Tilting device	Power load	Weight	Code-No.	RRP*	GTIN
Tilting frying pan 900 E87LEK	Electro-motor	10,2 kW 400 V 50/60 Hz	162 kg	296677	11,498.- €	4015613745541
Tilting frying pan 900 E87LHK	Manual	9,9 kW 400 V 50/60 Hz	150 kg	296607	9,398.- €	4015613745558



El. boil.kettle, 100L



- Material boiler
- Heating type
- Drain cock
- Height adjustable
- Properties
- Equipment connection
- Size

Double-walled
Indirect
Yes
900 mm to 950 mm
Automatic filling level check
3 NAC
W 800 x D 900 x H 900 mm

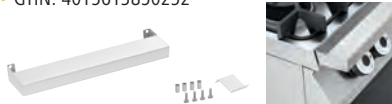
	Content	Useful content	Power load	Weight	Code-No.	RRP*	GTIN
El. boil.kettle, 100L	117 litre(s)	100 litre(s)	16 kW 400 V 50/60 Hz	139.6 kg	296910	10,298.- €	4015613673141
El. boil.kettle, 135L	152 litre(s)	135 litre(s)	18 kW 400 V 50/60 Hz	145.8 kg	296911	10,598.- €	4015613673158



Component parts

Kitchen rail 900-400

- Material: Stainless steel
- Depth of surface: 60 mm
- Load-bearing capacity max.: 15 kg
- Including: 1 drilling template, Attachment material
- Size: W 390 x D 95 x H 40 mm
- Weight: 0.76 kg
- GTIN: 4015613850252

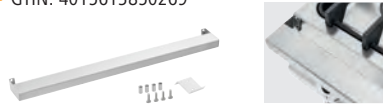


295200

RRP* 115.- €

Kitchen rail 900-800

- Material: Stainless steel
- Depth of surface: 60 mm
- Load-bearing capacity max.: 15 kg
- Including: 1 drilling template, Attachment material
- Size: W 790 x D 95 x H 40 mm
- Weight: 1.41 kg
- GTIN: 4015613850269



295201

RRP* 125.- €

Kitchen rail 900-1200

- Material: Stainless steel
- Depth of surface: 60 mm
- Load-bearing capacity max.: 15 kg
- Including: 1 drilling template, Attachment material
- Size: W 1,190 x D 95 x H 40 mm
- Weight: 2.1 kg
- GTIN: 4015613850283



295203

RRP* 155.- €

Grill plate 900-R

- Material: Cast iron
- Roasting surface design: Ribbed
- Size: W 390 x D 390 x H 17 mm
- Weight: 10.6 kg
- GTIN: 4015613676920



296051

RRP* 429.- €

Frying plate 900-G

- Material: Cast iron
- Roasting surface design: Smooth
- Size: W 390 x D 390 x H 19 mm
- Weight: 10.8 kg
- GTIN: 4015613676937



296056

RRP* 359.- €

Support ring for small pots

- Size: W 260 x D 260 x H 18 mm
- Weight: 0.3 kg
- GTIN: 4015613676906



296086

RRP* 36.- €

Door 900, right with hinge

- Door hinge side: Right
- Size: W 391 x D 95 x H 501 mm
- Weight: 3.9 kg
- GTIN: 4015613680811



296014

RRP* 289.- €

Door 900, left with hinge

- Door hinge side: Left
- Size: W 391 x D 95 x H 501 mm
- Weight: 3.9 kg
- GTIN: 4015613680828



296015

RRP* 289.- €

Swivel castors 4S900

- Swivel casters: 4 swivel casters, 2 with brake
- Diameter casters: 125 mm
- Load-bearing capacity max., each: 100 kg
- Size: W 145 x D 155 x H 160 mm
- Weight: 3.3 kg
- GTIN: 4015613680804



295088

RRP* 298.- €

COOKING TECHNOLOGY

Cooking to perfection? Not such a simple thing to do. Or maybe it is: Because with Bartscher cooking technology, the certainty of success is already incorporated as standard regardless of whether it's a combi steamer, a hot air oven or a sous vide cooker.



Gas range MFGO 7040



The gas oven series MFG – starter models for the professional field in a solid design made of stainless steel. Due to the intuitive operation with a pilot flame, they are ideally suited for everyday use in the kitchen.

- Gas burner
 - Ignition type
 - Pilot flame
 - Height adjustable
 - Gas type
- Single burner
Manual ignition
Yes
910 mm to 955 mm
Natural gas H (20 mbar)
Liquid gas (50 mbar) and natural gas nozzles L (20 mbar) are enclosed

	Number of hobs	Distribution of hobs	Power	Size	Weight	Code-No.	RRP*	GTIN
MFGO 7040	4	2 x 3.5 kW 2 x 6 kW	19 kW	W 800 mm D 700 mm H 910 mm	56.4 kg	1582051	2,598.- €	4015613698878
MFGO 7060	6	3 x 3,5 kW 3 x 6 kW	28,5 kW	W 1,200 mm D 700 mm H 910 mm	79.2 kg	1582101	3,098.- €	4015613635033



Gas range MFG 7341



- Gas burner
 - Ignition type
 - Pilot flame
 - Oven type
 - Oven functions
 - Including
 - Height adjustable
 - Gas type
- Single burner
Manual ignition
Yes
Electro
Upper / lower heat
2/1 GN
1 grid
910 mm to 955 mm
Natural gas H (20 mbar)
Liquid gas (50 mbar) and natural gas nozzles L (20 mbar) are enclosed



1582201

	Number of hobs	Distribution of hobs	Power	Size	Weight	Code-No.	RRP*	GTIN
MFG 7341	4	2 x 3.5 kW 2 x 6 kW	19 kW	W 800 mm D 730 mm H 910 mm	108.4 kg	1582011	3,649.- €	4015613749136
MFG 7360	6	3 x 3,5 kW 3 x 6 kW	28,5 kW	W 1,200 mm D 700 mm H 910 mm	129.4 kg	1582201	4,449.- €	4015613635040



Component parts

Tray 2/1GN, 20 mm

- Gastronorm: 2/1 GN
- Size: W 650 x D 530 x H 20 mm
- Weight: 2.7 kg
- GTIN: 4015613271699

A101181

RRP* 49.- €

GN grid 2/1, SS

- Gastronorm: 2/1 GN
- Size: W 650 x D 530 x H 10 mm
- Weight: 1.9 kg
- GTIN: 4016098175267

A101092

RRP* 59.- €



Gas range BGH 600-521

1519821

RRP* 1,598.- €

GTIN 4015613843841



- Number of hobs 5
- Distribution of hobs 1 x 1 kW, 1 x 3 kW, 2 x 1.75 kW, 1 x 4 kW
- Gas burner Single burner
Two-circle burner
- Ignition type Electronic one-hand ignition
- Oven type Electro
- Multifunctional oven Yes
- Energy efficiency class A (EU No. 65 / 2014)
- Oven volume 104 litre(s)
- Energy consumption of top/bottom heat 0,94 kWh / cycle
- Convection energy consumption 0,96 kWh / cycle
- Oven connected load 2.5 kW
- Oven connection Pluggable
- Height adjustable 850 mm to 900 mm
- Including 2 grids
1 baking tray
- Gas type Propane nozzles (50 mbar) and natural gas nozzles L (20 mbar) are enclosed
Natural gas H (20 mbar)
- Power 11,5 kW
- Size W 895 x D 645 x H 828 mm
- Weight 65.8 kg



Cerane range 5K-EBMF

155670

RRP* 2,849.- €

GTIN 4015613843834



- Number of hobs 5
- Distribution of hobs 1 x 0.7/2.1 kW, 1 x 1.4/2.2 kW, 1 x 2.2 kW, 2 x 1.2 kW
- Type of hobs Glass ceramic
- Oven type Electro
- Multifunctional oven Yes
- Energy efficiency class A (EU No. 65 / 2014)
- Oven volume 104 litre(s)
- Energy consumption of top/bottom heat 0,94 kWh / cycle
- Convection energy consumption 0,96 kWh / cycle
- Oven connected load 2.5 kW
- Including 1 baking tray
2 grids
- Height adjustable 890 mm to 915 mm
- Power load 11,5 kW | 400 V | 50/60 Hz
- Equipment connection 3 NAC
- Size W 897 x D 660 x H 890 mm
- Weight 71.8 kg

Component parts

Baking tray

- Material: Steel plate, Enamelled
- Size: W 666 x D 376 x H 25 mm
- Weight: 2 kg
- GTIN: 4015613721330

150958

RRP* 36.- €

Oven grid

- Material: Chrome-nickel steel
- Size: W 666 x D 360 x H 19 mm
- Weight: 1 kg
- GTIN: 4015613656557

150606

RRP* 26.- €



Induction range 6K-EBMF

286426

RRP* 3,898.- €

GTIN 4015613772943



- Material
- Number of hobs
- Distribution of hobs



- Material hob
- Oven type
- Multifunctional oven
- Energy efficiency class
- Oven volume
- Energy consumption of top/bottom heat
- Convection energy consumption
- Oven connected load
- Including

Steel
6
Up to 2.1 kW per plate thanks to power sharing Total max. 7.4 kW
Glass
Electro
Yes
A (EU No. 65 / 2014)
87 litre(s)
0,87 kWh / cycle
1,11 kWh / cycle
2.45 kW
1 baking tray
2 grids
900 mm to 940 mm
10,5 kW | 400 V | 50/60 Hz
3 NAC
W 900 x D 650 x H 890 mm
67.4 kg

Baking tray 6K-EBMF

- Material: Steel, Enamelled
- Important information: The oven grid 6K-EBMF-AK is required to use the baking tray.
- Size: W 590 x D 320 x H 27 mm
- Weight: 1.44 kg
- GTIN: 4015613848075

150960

RRP* 129.- €

Oven grille 6K-EBMF-AK

- Material: Stainless steel
- Important information: Used to accommodate baking tray 6K-EBMF
- Size: W 664 x D 332 x H 20 mm
- Weight: 0.95 kg
- GTIN: 4015613862965

150961

RRP* 29.- €

Oven grid 6K-EBMF

- Material: Stainless steel
- Size: W 664 x D 332 x H 20 mm
- Weight: 0.95 kg
- GTIN: 4015613814919

150959

RRP* 36.- €

2-Hob Induction range GU



- Material hob
- Number of output levels
- Height adjustable
- Properties

- Equipment connection

Glass
10
830 mm to 860 mm
Control via knob, touch
Hob control can be switched between power stages and temperature
3 NAC



► Closed base with double door



105765

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
2-Hob Induction range GU	2	1 x 5 kW 1 x 3.5 kW	8,5 kW 400 V 50/60 Hz	W 400 mm D 700 mm H 860 mm	42.4 kg	105764	2,049.- €	4015613803821
4-Hob Induction range GU	4	2 x 5 kW 2 x 3.5 kW	17 kW 400 V 50/60 Hz	W 800 mm D 700 mm H 860 mm	73.3 kg	105765	3,698.- €	4015613803814



Wok cookers



Gas wok table cooker GWTH1

1052303

RRP* 1,349.- €

GTIN 4015613630977



- Size hobs
- Distribution of hobs
- Gas burner
- Ignition type
- Pilot flame
- Height-adjustable feet
- Gas type

Ø 290 mm
 1 x 11,5 kW
 High-performance burner
 Manual ignition
 Yes
 Yes
 Liquid gas (50 mbar)
 Natural gas nozzles H (20 mbar) are enclosed
 11,5 kW
 W 400 x D 600 x H 415 mm
 25.4 kg

- Power
- Size
- Weight

Wok cooker, 2 burners



- Size hobs
- Gas burner
- Ignition type
- Pilot flame
- Height adjustable
- Gas type

Ø 290 mm
 High-performance burner
 Manual ignition
 Yes
 960 mm to 985 mm
 Liquid gas (50 mbar)
 Natural gas nozzles H (20 mbar) are enclosed

	Number of hobs	Distribution of hobs	Power	Size	Weight	Code-No.	RRP*	GTIN
Wok cooker, 2 burners	2	2 x 11,5 kW	23 kW	W 900 mm D 600 mm H 960 mm	58 kg	1052103	2,649.- €	4015613610764
Wok cooker, 3 burners	3	3 x 11,5 kW	34,5 kW	W 1,500 mm D 600 mm H 960 mm	85 kg	1053103	3,449.- €	4015613610771



Component parts

Wok pan steel, 360mm

- Material: Steel
- Diameter: 360 mm
- Size: W 560 x D 360 x H 95 mm
- Weight: 1.5 kg
- GTIN: 4015613371313



► Wok pans
page 153

A105960

RRP* 149.- €

Stock-pot stoves



Stock-pot stove E 1K350

105343

RRP* 1,749.- €

GTIN 4015613126036



- Diameter hob 300 mm
- Output hob(s) max. 3500 W
- Number of output levels 6
- Power load 3,5 kW | 380-400 V | 50/60 Hz
- Equipment connection 3 NAC
- Size W 500 x D 500 x H 520 mm
- Weight 16.4 kg



Stock-pot stove E 1K500

105325

RRP* 1,469.- €

GTIN 4015613633244



- Diameter hob 400 mm
- Output hob(s) max. 5000 W
- Number of output levels 4
- Power load 5 kW | 400 V | 50 Hz
- Equipment connection 3 NAC
- Size W 570 x D 590 x H 515 mm
- Weight 34.2 kg



Stock-pot stove IND 1K300

105817

RRP* 1,598.- €

GTIN 4015613783604



The mobile stool cooker is the ideal cooker for use inside and outside. With its high power of up to 5 kW, it offers limitless possibilities for preparing food. The induction hob allows fast and efficient work, and only a small amount of heat escapes into the environment.

- Material hob Glass
- Diameter hob 300 mm
- Output hob(s) max. 5000 W
- Number of output levels 9
- Load-bearing capacity max. 60 kg
- Power load 5 kW | 380-400 V | 50-60 Hz
- Equipment connection 3 NAC
- Size W 500 x D 500 x H 410 mm
- Weight 15.4 kg



Stock-pot stove G-1KB 1K680

1054513

RRP* 345.- €

GTIN 4015613683256



- Gas burner
- Ignition type



- Gas type



- Load-bearing capacity max.

- Power

- Size

- Weight

Strong burner

Piezo ignition

Liquid gas

Natural gas G20 nozzle (50 mbar) provided

50 kg

6,8 kW

W 400 x D 440 x H 385 mm

12.6 kg

Support ring for small pots G-1KB 1K680

- Material: Stainless steel
- Diameter cooking crockery: 175 - 230 mm
- Size: W 400 x D 390 x H 25 mm
- Weight: 0.86 kg
- GTIN: 4015613756806

105453

RRP* 21.- €

Wok attachment G-1KB 1K680

- Material: CNS 18/10
- Diameter wok insert: 314 mm
- Size: W 400 x D 400 x H 90 mm
- Weight: 2.2 kg
- GTIN: 4015613724690

105452

RRP* 72.- €



Stock-pot stove G-2KB 1K700

1051403

RRP* 1,749.- €

GTIN 4015613734552



- Gas burner
- Ignition type



- Pilot flame
- Gas type



- Load-bearing capacity max.

- Power

- Size

- Weight

Two-circle burner

Manual ignition

Yes

Liquid gas

Natural gas nozzles H and L are enclosed

70 kg

7 kW

W 450 x D 475 x H 500 mm

20.2 kg

Stock-pot stove G-WB 1K1250



- Gas burner
- Ignition type



- Pilot flame
- Gas type



- Load-bearing capacity max.

- Power

Wart burner

Manual ignition

Yes

Liquid gas

Natural gas nozzles H and L are enclosed

70 kg

12,5 kW



1051603

	Size	Weight	Code-No.	RRP*	GTIN
G-WB 1K1250	W 660 mm D 590 mm H 520 mm	28.6 kg	1051503	2,398.- €	4015613734545
G-WB 1K1250 XL	W 590 mm D 680 mm H 820 mm	31 kg	1051603	2,798.- €	4015613734088





Stock-pot stove G-1KB 1K2000

1051993

RRP* 2,049.- €

GTIN 4015613804729



Large and heavy pots, paella pans and cast iron frying pans are no challenge for this gas stool cooker. The particularly large cooking area, high load capacity and 20 kW power enable preparation of larger food quantities outdoors without any problems.

• Gas burner

• Ignition type

• Pilot flame

• Gas type

• Load-bearing capacity max.

• Power

• Size

• Weight

Single burner

Strong burner

Manual ignition

Yes

Liquid gas

60 kg

20 kW

W 600 x D 620 x H 505 mm

22.6 kg

Base frame G-1KB 1K2000

- Material: Stainless steel
- Base shelf: Yes
- Delivery state: Building kit (simple assembly)
- Size: W 600 x D 600 x H 270 mm
- Weight: 5 kg
- GTIN: 4015613804736

105198

RRP* 289.- €



Gas cooker 1K750



• Gas burner

• Control pressure

• Gas type

Wart burner

50 mbar

Propane



1054603

	Output hob(s) max.	Ignition type	Power	Size	Weight	Code-No.	RRP*	GTIN
1K750	7,5 kW	Manual ignition	7,5 kW	W 398 mm D 570 mm H 170 mm	6 kg	1054503	198.- €	4015613467764
1K1050	10,5 kW	Piezo ignition	10,5 kW	W 410 mm D 540 mm H 180 mm	5.3 kg	1054603	92.- €	4015613682860



Component parts

Gas connection set GW-AI

- Can be used in: Inner and outer area
- Size: W 64 x D 61 x H 27 mm
- Weight: 1.3 kg
- GTIN: 4015613586557

500180

RRP* 149.- €



Gas connection kit

- Can be used in: Outer area
- Size: W 64 x D 180 x H 35 mm
- Weight: 1.5 kg
- GTIN: 4015613419015

825152

RRP* 98.- €



Boiling kettles



Boiling kettle E113L



For catering, mass catering and large professional kitchens, this electric cooking pot is ideal for preparing large quantities of food – from soups to stews and even side dishes such as potatoes, pasta or rice.

- Material boiler
- Heating type
- Height adjustable
- Properties

Stainless steel

Indirect

850 mm to 900 mm

Automatic water level check in the intermediate jacket

Automatic shutdown in case of malfunction

Pressure monitoring: Funnel fitting with safety valve (calibrated to 0.5 bar)

Electrical heating thanks to cast case "Incoloy 800" resisters made of a special alloy

Mixer tap for cold and warm water

Including: strainer

Cooking pot for steam heating

3 NAC

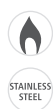
- Available on request
- Equipment connection

	Useful content	Power load	Size	Weight	Code-No.	RRP*	GTIN
E113L	102 litre(s)	16 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	143 kg	280015	9,998.- €	4015613705378
E145L	135 litre(s)	18 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	155 kg	280016	10,498.- €	4015613705392
E220L	200 litre(s)	32 kW 400 V 50/60 Hz	W 1,000 mm D 1,150 mm H 900 mm	235 kg	280021	14,649.- €	4015613353326
E342L	317 litre(s)	36 kW 400 V 50/60 Hz	W 1,150 mm D 1,300 mm H 900 mm	280 kg	280022	17,349.- €	4015613353333
E480L	455 litre(s)	36 kW 400 V 50/60 Hz	W 1,150 mm D 1,300 mm H 1,030 mm	300 kg	280023	23,249.- €	4015613353340





Boiling kettle G113L



For catering, mass catering and large professional kitchens, this gas cooking pot is ideal for preparing large quantities of food – from soups to stews and even side dishes such as potatoes, pasta or rice.

- Material boiler: Stainless steel
- Temperature control: 2 levels
- Ignition type: Piezo ignition
- Heating type: Indirect
- Height adjustable: 850 mm to 900 mm
- Properties: Automatic water level check in the intermediate jacket
Automatic shutdown in case of malfunction
Pressure monitoring: Funnel fitting with safety valve (calibrated to 0.5 bar)
Gas heated thanks to very efficient stainless steel burner
Gas supply for the burner is guaranteed by a gas multifunctional control
Mixer tap for cold and warm water
Including: strainer
Natural gas H
Liquid gas nozzles (50 mbar) are enclosed

• Gas type

	Useful content	Power	Size	Weight	Code-No.	RRP*	GTIN
G113L	102 litre(s)	21 kW	W 800 mm D 900 mm H 1,070 mm	143 kg	2800021	10,598.- €	4015613705354
G150L	145 litre(s)	21 kW	W 800 mm D 900 mm H 900 mm	153 kg	2800031	11,149.- €	4015613705361
G342L	317 litre(s)	48 kW	W 1,150 mm D 1,300 mm H 900 mm	277 kg	2800071	17,549.- €	4015613353203
G480L	455 litre(s)	58 kW	W 1,150 mm D 1,300 mm H 1,030 mm	305 kg	2800081	22,549.- €	4015613353210



Component parts

Strainer for boiling kettles

- Size: W 110 x D 145 x H 80 mm
- Weight: 0.07 kg
- GTIN: 4015613720951



296999

RRP* 49.- €

Tilting frying pans



Tilting frying pan E80LHK



- Material crucible
- Tilting device
- Water supply tap
- Height adjustable
- Properties
- Equipment connection

Chrome-nickel steel
Manual
Yes
850 mm to 910 mm
Power supply interruption in case of malfunction
Heating resistors from "Incoloy 800"
3 NAC



	Useful content	Power load	Size	Weight	Code-No.	RRP*	GTIN
E80LHK	70 litre(s)	9,9 kW 400 V 50 Hz	W 900 mm D 900 mm H 900 mm	158 kg	193036	7,479.- €	4015613721224
E120LHK	100 litre(s)	14,8 kW 400 V 50 Hz	W 1,200 mm D 900 mm H 900 mm	237 kg	193062	11,998.- €	4015613723464



Tilting frying pan G80LHK



- Material crucible
- Ignition type
- Pilot flame
- Tilting device
- Water supply tap
- Height adjustable
- Properties
- Gas type

Chrome-nickel steel
Piezo ignition
Yes
Manual
Yes
850 mm to 910 mm
Gas heater with stainless steel tube burner
Safety system with thermal element
Natural gas H
Liquid gas nozzles (50 mbar) are enclosed

	Useful content	Connected load gas	Size	Weight	Code-No.	RRP*	GTIN
G80LHK	70 litre(s)	22 kW	W 900 mm D 900 mm H 900 mm	162.6 kg	1930311	7,279.- €	4015613721231
G120LHK	100 litre(s)	30 kW	W 1,200 mm D 900 mm H 900 mm	220 kg	1930511	11,425.- €	4015613723471



Cooking stations



Front cooking station KST3240 Eco

107311

RRP* 8,549.- €

GTIN 4015613779980



Simply perfect – a mobile solution for front cooking, catering and events. This unit can be flexibly equipped with the perfect table-top appliances and accessories for really versatile use. The appliances can be easily exchanged as needed to meet changing requirements.

- Designed for
- Dimensions of niche utility space
- Size glass superstructure
- Equipped with

2-3 table-top units
W 1,206 x D 600 mm
W 1684 x D 611 x H 470 mm
4 GN containers 1/9 GN, 100 mm deep for oils, sauces, cooking cutlery
Integrated electrical fuse
Storage compartment below the setting niches, dimensions: W 1,180 x D 455 x H 221 mm
Integrated ventilation with flame protection filter
3-level
Stainless steel
3
Activated carbon filter
Wire mesh filter
Silica gel filter
Flame protection filter
LED
On the germ guard
4 swivel casters, 2 with brake
3 x 230 V, 2 x 400 V 16A CEE
Electrical appliances
Platforms
Connection cable
The connection cable must be attached by a specialist at the site
24 kW | 400 V | 50 Hz
3 NAC
W 1,713 x D 845 x H 1,379 mm
180 kg

- Fan regulation
- Material filter
- Number of filters
- Filter type
- Lighting
- Swivel casters
- Plug design
- Not included in delivery

• Important information

- Power load
- Equipment connection
- Size
- Weight



- Placement niche
Footprint: W 1,206 x D 600 mm
- Designed for 2-3 table-top appliances



- 5 sockets
3 x 230 V
2 x 400 V 16A CEE



- Integrated ventilation
- With stainless steel flame protection filter
- With 3 different settings



- 4 GN 1/9 containers, 100 mm deep

Bartscher appliances suitable for the front cooking station KST3240 Eco - Bartscher.com



Front cooking station KST3240 Plus



A mobile cooking station for a professional look in front cooking areas. From a 230 V induction cooker to a 400 V Series 650 solid griddle plate – extremely flexible for use in catering, for events, and in front cooking areas with room for 2-3 table-top units.



- Fan regulation
 - Material filter
 - Filter type
 - Lighting
 - Swivel casters
 - Not included in delivery
 - Important information
 - Equipment connection
- 4-level
 - Stainless steel
 - Activated carbon filter
 - Zeolit-filter
 - Flame protection filter
 - Wire mesh filter
 - LED
 - On the germ guard
 - 4 swivel casters, 2 with brake
 - Electrical appliances
 - Platforms
 - Side work surfaces
 - Connection cable
 - The connection cable must be attached by a specialist at the site
 - 3 NAC

Front cooking station KST2200 Plus

- Designed for 2 table-top units
- Dimensions of niche utility space W 805 x D 600 mm
- Size glass superstructure W 1075 x D 740 x H 345 mm
- Equipped with Storage compartment below the setting niches, dimensions: W 805 x D 600 x H 150 mm
4 GN containers 1/9 GN, 100 mm deep for oils, sauces, cooking cutlery
Integrated electrical fuse
Integrated ventilation with flame protection filter
- Number of filters 2
- Plug design 2 x 230 V, 2 x 400 V 16A CEE
- Power load 20 kW | 400 V | 50/60 Hz
- Size W 1,125 x D 770 x H 1,265 mm
- Weight 108.4 kg
- GTIN 4015613731858



107300

RRP* 12,998.- €

Front cooking station KST3240 Plus

- Designed for 2-3 table-top units
- Dimensions of niche utility space W 1,208 x D 600 mm
- Size glass superstructure W 1475 x D 740 x H 345 mm
- Equipped with Storage compartment below the setting niches, dimensions: W 1,200 x D 600 x H 150 mm
4 GN containers 1/9 GN, 100 mm deep for oils, sauces, cooking cutlery
Integrated electrical fuse
Integrated ventilation with flame protection filter
- Number of filters 3
- Plug design 3 x 230 V, 2 x 400 V 16A CEE
- Power load 24 kW | 400 V | 50 Hz
- Size W 1,520 x D 770 x H 1,263 mm
- Weight 146 kg
- GTIN 4015613697093



107290

RRP* 13,998.- €



107300

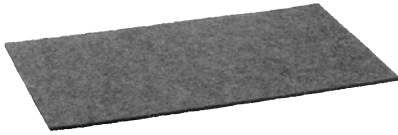


Bartscher appliances suitable for the front cooking station KST2200 Plus / KST3240 Plus – [Bartscher.com](https://www.bartscher.com)

Component parts

Active carbon filter mat KST2200 Plus

- Material: Activated carbon
- Important information:
One active carbon filter mat is contained in the cooking station KST2200 Plus
- Size: W 760 x D 445 x H 10 mm
- Weight: 0.14 kg
- GTIN: 4015613769493



107291

RRP* 39.- €

Active carbon filter mat KST3240 Plus

- Material: Activated carbon
- Important information:
One active carbon filter mat is contained in the cooking station KST3240 Plus
- Size: W 1,120 x D 445 x H 10 mm
- Weight: 0.21 kg
- GTIN: 4015613681634



107273

RRP* 69.- €

Zeolite filter KST Plus

- Material: Zeolite
- Important information:
There are 2 zeolite filters in the KST2200 Plus cooking station, There are 3 zeolite filters in the KST3240 Plus cooking station
- Size: W 462 x D 380 x H 16 mm
- Weight: 3.6 kg
- GTIN: 4015613692326



107274

RRP* 319.- €

Platform 100 KST Plus

- Important information: Designed for KST Plus / KST Eco cooking stations
- Material: CNS 18/10
- Size: W 400 x D 595 x H 100 mm
- Weight: 3.1 kg
- GTIN: 4015613682549



107276

RRP* 239.- €

Platform 200 KST Plus

- Material: CNS 18/10
- Size: W 400 x D 595 x H 200 mm
- Weight: 7.4 kg
- GTIN: 4015613684659



107277

RRP* 509.- €



Tray slide KST2200 Plus

- Material: CNS 18/10
- Including: Attachment material
- Size: W 1,100 x D 345 x H 130 mm
- Weight: 4.1 kg
- GTIN: 4015613765822



107289

RRP* 498.- €

Tray slide KST3240 Plus

- Material: CNS 18/10
- Including: Attachment material
- Size: W 1,490 x D 345 x H 130 mm
- Weight: 4.4 kg
- GTIN: 4015613695334



107278

RRP* 569.- €



Side table KST Plus

- Material: CNS 18/10
- Including: Attachment material
- Size: W 700 x D 350 x H 80 mm
- Weight: 4.4 kg
- GTIN: 4015613695341



107279

RRP* 709.- €



Snackpoint



Snackpoint 200

107301

RRP* 1,998.- €

GTIN 4015613756820


 STAINLESS
STEEL

Really flexible food preparation and serving. Snackpoint 200 enables food preparation and serving with maximum variability: From the hot dog stand to the grill station to the coffee bar - the mobile station is quickly and easily converted and perfectly adapted for the next use.

- Number of niches 1
- With glass top Yes
- Size glass superstructure W 790 x D 200 x H 300 mm
- Properties placement niche Height-adjustable insert shelf: 3 heights
Surface: W 760 x D 590 mm
Can be fitted with optional extra insert shelves
- Equipped with Storage compartment below the setting niches, dimensions: W 755 x D 580 mm
- Swivel casters 4 swivel casters, 2 with brake
- Properties 2 cable ducts
Magnetic stainless steel front can be used for advertising
Glass shelves (safety glass), rounded on server side
Diverse appliance combinations thanks to optional extra shelves
Possible connection of two or more Snackpoint 200s
- Including Glass top
2 connection elements
Moveable shelf reinforcement for optional extra insert shelves
- Size W 800 x D 600 x H 1,225 mm
- Weight 42.3 kg



- A flexible all-rounder
- 1 niche
- Utility surface: W 760 x D 590 mm
- Designed for max. 2 table-top appliances



- Diverse appliance combinations thanks to optional extra shelves



- Possible connection of two or more Snackpoint 200s
- Shortened glass shelf available as optional extra



- Magnetic stainless steel front can be used for advertising

Component parts

Insert shelf M1 Snackpoint 200

- Material: Stainless steel
- Cut-out:
Designed for deep-fat fryer SNACK III Plus,
Dimensions: W 380 x D 280 mm
- Size utility space: W 375 x D 575 mm
- Properties: 2 cable ducts
- Size: W 755 x D 578 x H 15 mm
- Weight: 3.7 kg
- GTIN: 4015613761770



107302

RRP* 135.- €

Insert shelf M2 Snackpoint 200

- Material: Stainless steel
- Cut-out 1:
Designed for induction cooker IK 305-EB,
Dimensions: W 270 x D 490 mm
- Cut-out 2:
Designed for GN 1/1 bain-marie, 150 mm,
Dimensions: W 345 x D 545 mm
- Properties: Ventilation holes
- Size: W 755 x D 578 x H 15 mm
- Weight: 1.4 kg
- GTIN: 4015613761787



107303

RRP* 135.- €

Insert shelf M3 Snackpoint 200

- Material: Stainless steel
- Cut-out 1:
Designed for the griddle plate GDP 320E-G,
Dimensions: W 330 x D 550 mm
- Cut-out 2:
Designed for GN 1/1 bain-marie, 150 mm,
Dimensions: W 345 x D 545 mm
- Properties: Ventilation holes
- Size: W 755 x D 578 x H 15 mm
- Weight: 0.78 kg
- GTIN: 4015613761794



107304

RRP* 135.- €

Insert shelf M4 Snackpoint 200

- Material: Stainless steel
- Cut-out 1:
Designed for GN 1/1 bain-marie, 150 mm,
Dimensions: W 345 x D 545 mm
- Cut-out 2:
Designed for GN 1/1 bain-marie, 150 mm,
Dimensions: W 345 x D 545 mm
- Size: W 755 x D 578 x H 15 mm
- Weight: 0.77 kg
- GTIN: 4015613761800

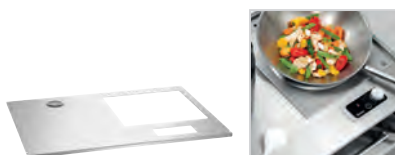


107305

RRP* 135.- €

Insert shelf M5 Snackpoint 200

- Material: Stainless steel
- Cut-out:
Designed for induction wok IW35-EB,
Dimensions for wok: W 330 x D 350 mm,
Dimensions for control panel: W 150 x D 70 mm
- Size utility space: W 375 x D 575 mm
- Properties: 1 cable duct, Ventilation holes
- Size: W 755 x D 578 x H 15 mm
- Weight: 3.5 kg
- GTIN: 4015613761817

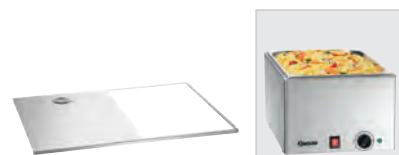


107306

RRP* 135.- €

Insert shelf M6 Snackpoint 200

- Material: Stainless steel
- Cut-out:
Designed for GN 1/1 bain-marie, 150 mm,
Dimensions: W 345 x D 545 mm
- Size utility space: W 375 x D 575 mm
- Properties: 1 cable duct
- Size: W 755 x D 578 x H 15 mm
- Weight: 2.9 kg
- GTIN: 4015613761824

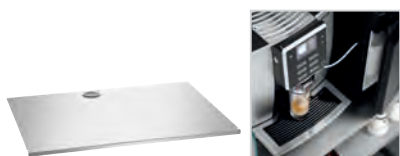


107307

RRP* 135.- €

Insert shelf M7 Snackpoint 200

- Material: Stainless steel
- Size utility space: W 755 x D 578 mm
- Properties: 1 cable duct
- Size: W 755 x D 578 x H 15 mm
- Weight: 5 kg
- GTIN: 4015613761831



107308

RRP* 135.- €

Glass shelf VB Snackpoint 200

- Material: Glass
- Properties: With pre-drilled holes
- Important information:
Two glass shelves are required per connection
- Size: W 195 x D 6 x H 300 mm
- Weight: 0.84 kg
- GTIN: 4015613761848



107309

RRP* 169.- €

Cover hood Snackpoint 200

- Material: Polyester fabric, PVC-coated on both sides
- Designed for: Snackpoint 200
- Model: Foldable, Integrated padding, Velcro on 4 sides
- Important information:
Use on Snackpoint with no glass top
- Size: W 850 x D 630 x H 915 mm
- Weight: 5.2 kg
- GTIN: 4015613768700



107310

RRP* 319.- €

High-speed ovens



Snackjet 200



STAINLESS STEEL

°C 280



The Bartscher Snackjet is the ideal high-speed oven for use in system catering and in other catering fields. The combination of convection and microwave oven means that you can create both crispy snacks and fresh, succulent culinary treats. With 1024 programmes and 15 cooking phases, a variety of dishes can be prepared quickly and easily in the shortest time possible.

- Material cooking chamber
- Size inside
- Functions
- Number of cooking programs
- Number of cooking phases
- Temperature range
- Time adjustment
- Fan speed
- Microwave output
- Hot air output
- Heat-up time
- USB connection
- Including

- Important information
- Power load
- Size

Stainless steel
W 305 x D 305 x H 185 mm
Fan oven-microwave combination
Convection
1,024
Individually programmable programs
Max. 15 per program
25 °C to 280 °C
0 to 20 minutes
10 % to 100 %
1500 W
3000 W
8 min.
Save / import for programs including images
1 cooking basket, 280 x 210 mm
1 baffle, 280 x 305 mm
1 food scoop
1 pizza tray
Only use suitable cooking utensils
3,5 kW | 230 V | 50 Hz
W 460 x D 670 x H 610 mm



- A high-speed oven with 1024 programs
- Fast preparation of a wide variety of snacks



- Combination of convection and microwave over
- Air speed: 10 % to 100 %



- Colour touchscreen



- Programs incl. images can be saved to a USB drive

	Colour	Material	Weight	Code-No.	RRP*	GTIN
Snackjet 200	Silver	Stainless steel	68.6 kg	120751	6,149.- €	4015613736587
Snackjet 200 S	Black	Stainless steel Painted	68.1 kg	120767	6,149.- €	4015613865157



Component parts

Snackjet pizza tray

- Material: Aluminium, Coated
- Designed for: Snackjet 200
- Model: Ø 260 mm, Perforated base, Round
- Properties: Microwave suitable
- Size: W 260 x D 260 x H 15 mm
- Weight: 0.22 kg
- GTIN: 4015613800158



120758

RRP* 32.- €

Cooking plate RG2500 Snackjet

- Material: Cast aluminium, Coated
- Designed for: Snackjet 200
- Model: Ø 250 mm, Smooth base, Edge 28 mm high, Round
- Properties: Microwave suitable
- Size: W 250 x D 250 x H 33 mm
- Weight: 0.64 kg
- GTIN: 4015613809526



120775

RRP* 79.- €

Cooking plate RG2100 Snackjet

- Material: Cast aluminium, Coated
- Designed for: Snackjet 200
- Model: Ø 210 mm, Smooth base, Edge 42 mm high, Round
- Properties: Microwave suitable
- Size: W 210 x D 210 x H 42 mm
- Weight: 0.5 kg
- GTIN: 4015613809502



120773

RRP* 75.- €

Cooking plate EG2600 Snackjet

- Material: Cast aluminium, Coated
- Designed for: Snackjet 200
- Model: Rectangular, Smooth base, Edge 28 mm high
- Properties: Microwave suitable
- Size: W 260 x D 260 x H 30 mm
- Weight: 1.1 kg
- GTIN: 4015613809472



120770

RRP* 85.- €

Grill plate EGR2900 Snackjet

- Material: Cast aluminium, Coated
- Designed for: Snackjet 200
- Model: 1 side grooved, 1 side smooth, Rectangular
- Properties: Useable on both sides, Microwave suitable
- Size: W 290 x D 282 x H 10 mm
- Weight: 2.2 kg
- GTIN: 4015613819822



120776

RRP* 139.- €

Recess pan E5M110 Snackjet

- Material: Cast aluminium, Coated
- Designed for: Snackjet 200
- Model: 5 recesses, Ø 11 cm, height 1.5 cm
- Properties: Microwave suitable
- Size: W 282 x D 292 x H 20 mm
- Weight: 0.87 kg
- GTIN: 4015613819839

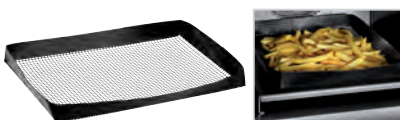


120777

RRP* 135.- €

Snackjet cooking basket

- Material: Fibreglass fabric, Polytetrafluorethylene coating
- Designed for: Preparing snacks
- Properties: Microwave suitable
- Size: W 290 x D 220 x H 30 mm
- Weight: 0.06 kg
- GTIN: 4015613753072



120753

RRP* 22.- €

Snackjet food scoop

- Material: Aluminium, Plastic
- Designed for: Removal of food and pizza tray
- Properties: With fixed handle
- Size: W 300 x D 410 x H 62 mm
- Weight: 0.54 kg
- GTIN: 4015613753065



120752

RRP* 35.- €

Oven tongs E10 Snackjet

- Material: Cast aluminium
- Designed for: Snackjet cooking tray, Snackjet pizza plate
- Size: W 40 x D 190 x H 55 mm
- Weight: 0.29 kg
- GTIN: 4015613809519



120774

RRP* 55.- €

BBQ Gloves 425

- Material: Aramid, Silicone print
- Length: 425 mm
- Heat resistant to: 500 °C
- Can be washed: yes
- Scope of delivery: 1 pair of BBQ gloves
- Size: W 170 x D 400 x H 15 mm
- Weight: 0.32 kg
- GTIN: 4015613822433



A500514

RRP* 39.- €

Snackjet cleaner F1L

- Designed for: Snackjet 200, Conventional and combination oven with convection (e.g. high-speed oven)
- Content: 6 x 1 litre
- HACCP compliant: Yes | Chlorine-free: Yes
- Properties: Efficient spontaneous dissolving for fastest effectiveness, Highly effective against burnt-on food,
- Size: W 100 x D 110 x H 300 mm
- Weight: 1.1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613779911



173284

RRP* 85.- €

Snackjet Protector Spray F1L

- Designed for: Snackjet 200, Conventional and combination oven with convection (e.g. high-speed oven)
- Content: 6 x 1 litre
- HACCP compliant: Yes | Chlorine-free: Yes
- Properties: Makes oven interior cleaning easier, Protection from burnt-on food and fat deposits
- Size: W 110 x D 100 x H 300 mm
- Weight: 1.1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613779928



173285

RRP* 95.- €

Convection ovens



Convection oven, universal

A120880

RRP* 459.- €

GTIN 4015613404073



• Material cooking chamber



• Size inside

• Number of drawers



• Functions

• Temperature range

• Heat-up time



• Including

• Power load

• Size

• Weight

Stainless steel

W 404 x D 308 x H 254 mm

4

Circulating air

50 °C to 250 °C

approx. 6 minutes (163 °C)

1 tray

1 grille

2,5 kW | 230 V | 50/60 Hz

W 530 x D 495 x H 320 mm

17.5 kg

Baking tray for A120880

- Size: W 400 x D 280 x H 11 mm
- Weight: 0.3 kg
- GTIN: 4015613404127

A120702

RRP* 25.- €

Oven grid for A120880

- Size: W 400 x D 290 x H 20 mm
- Weight: 0.55 kg
- GTIN: 4015613404110

A120701

RRP* 19.50 €



Convection oven AT110

120789

RRP* 559.- €

GTIN 4015613496924



The AT series: Cooking intelligence for grilling, roasting and baking.

The AT series offers high-performance hot air oven versatility.



• Material cooking chamber

• Number of drawers



• Format drawers

• Functions



• Temperature range

• Heat-up time

• Number of fans

• Properties

• Including

• Power load

• Size

• Weight

Stainless steel

3

1/2 GN

Circulating air

50 °C to 300 °C

approx. 3 minutes (180 °C)

1

Double-winged door pane

Rounded baking chamber

Bearing rails can be detached

Signal tone after expiry of the time

3 grilles

2,7 kW | 230 V | 50/60 Hz

W 460 x D 575 x H 465 mm

25.5 kg

GN tray, 1/2 with reinforced rim

- Material: CNS 18/10
- Gastronorm: 1/2 GN
- Size: W 325 x D 265 x H 25 mm
- Weight: 0.7 kg
- GTIN: 4015613271750

A101190

RRP* 16.- €

Grid 1/2 GN

- Material: Stainless steel
- Gastronorm: 1/2 GN
- Size: W 330 x D 265 x H 55 mm
- Weight: 0.75 kg
- GTIN: 4015613815275

786009

RRP* 45.- €





Convection oven AT90



The AT series: Cooking intelligence for grilling, roasting and baking. The AT series offers high-performance hot air oven versatility.



- Number of drawers 4
- Format drawers 438 x 315 mm
- Temperature range 50 °C to 300 °C
- Heat-up time approx. 8 minutes (150 °C)
- Number of fans 2
- Properties
 - Double-winged door pane
 - Rounded baking chamber
 - Bearing rails can be detached
 - Signal tone after expiry of the time
 - 4 trays

• Including



A120799



A120788

• Digital display for temperature and time

	Material cooking chamber	Functions	Power load	Size	Weight	Code-No.	RRP*	GTIN
AT90	Enamelled	Circulating air	2,7 kW 230 V 50/60 Hz	W 595 mm D 615 mm H 580 mm	38 kg	A120786	575.- €	4015613400655
AT90-ST	Stainless steel	Circulating air	2,7 kW 230 V 50/60 Hz	W 595 mm D 615 mm H 580 mm	37.4 kg	120879	629.- €	4015613717081
AT90-DIG	Stainless steel	Circulating air	2,67 kW 230 V 50 Hz	W 595 mm D 615 mm H 580 mm	37 kg	A120799	929.- €	4015613635149
AT120	Stainless steel	Circulating air Grill function Steaming	2,7 kW 230 V 50/60 Hz	W 600 mm D 610 mm H 580 mm	40 kg	A120788	919.- €	4015613400662



Convection ovens – MDI knob

Bartscher MDI Control System

MDI stands for "manual digital interface". It combines extremely intuitive knob controls with digital intelligence.

Precise temperature settings and a to-the-second timer enable an excellent, reproducible cooking process.

Once the cooking process is done, an audible signal alerts you and the most recently set time can be seen on the display.



Convection oven AT90-MDI

A120796

RRP* 698.- €

GTIN 4015613712147



A good basis for repeated cooking processes – the temperature and time can be precisely adjusted using both controllers with digital display.



- Material cooking chamber
- Number of drawers
- Format drawers
- Functions
- Control unit
- Temperature range
- Heat-up time
- Number of fans
- Properties

Enamelled

4

438 x 315 mm

Circulating air

MDI knob

50 °C to 300 °C

approx. 8 minutes (150 °C)

2

Rounded baking chamber

Bearing rails can be detached

Double-winged door pane

Knob with digital display for temperature and time

Memory function

Possible cooking pause using the temperature controller

Audible signal when the time expires (1 - 120 minutes)

4 trays

2,7 kW | 230 V | 50/60 Hz

W 595 x D 615 x H 580 mm

38.4 kg

- Including
- Power load
- Size
- Weight



- Type of drawers: Transverse
- Format: 438 x 315 mm
- Number: 4



- Bearing rails can be detached



- Rounded baking chamber



- Double-winged door pane

Component parts

Baking tray AT90120

- Material: Stainless steel
- Size: W 435 x D 312 x H 12 mm
- Weight: 0.69 kg
- GTIN: 4015613805351

786008

RRP* 26.- €

Grid AT90120

- Material: Stainless steel
- Size: W 435 x D 316 x H 15 mm
- Weight: 0.7 kg
- GTIN: 4015613815282

786010

RRP* 30.- €

Base frame AT90-120

- Material: Stainless steel
- Number of drawers: 4
- Format drawers: 438 x 315 mm
- Size: W 535 x D 595 x H 855 mm
- Weight: 11.8 kg
- GTIN: 4015613730011



115084

RRP* 409.- €



Base frame AT90-120VR

- Material: Stainless steel
- Number of drawers: 4
- Format drawers: 438 x 315 mm
- Size: W 535 x D 595 x H 590 mm
- Weight: 10.8 kg
- GTIN: 4015613729992



115083

RRP* 369.- €



Connecting frame AT90-120

- Material: Stainless steel
- Designed for:
Convection ovens AT90
Convection oven AT120
- Size: W 598 x D 536 x H 55 mm
- Weight: 2 kg
- GTIN: 4015613730073



115086

RRP* 55.- €



Baking tray 433x333-ST

- Material: Stainless steel
- Temperature resistant to: 260 °C
- Size: W 433 x D 333 x H 10 mm
- Weight: 1 kg
- GTIN: 4015613734644



100404

RRP* 35.- €

Baking tray 433x333-SI

- Material: Aluminium
- Silicone coating: Yes
- Temperature resistant to: 260 °C
- Size: W 433 x D 333 x H 10 mm
- Weight: 0.66 kg
- GTIN: 4015613734651



100405

RRP* 41.- €

Baking tray 433x333-AL

- Material: Aluminium
- Temperature resistant to: 260 °C
- Size: W 433 x D 333 x H 10 mm
- Weight: 0.65 kg
- GTIN: 4015613734668



100406

RRP* 29.- €

Perforated tray 433x333-SI

- Material: Aluminium
- Silicone coating: Yes
- Temperature resistant to: 260 °C
- Size: W 433 x D 333 x H 10 mm
- Weight: 0.5 kg
- GTIN: 4015613734675



100407

RRP* 39.- €

Perforated tray 433x333-AL

- Material: Aluminium
- Temperature resistant to: 260 °C
- Size: W 433 x D 333 x H 10 mm
- Weight: 0.55 kg
- GTIN: 4015613734682



100408

RRP* 25.- €

Wall-mounting shelf 600x600mm, SS

- Material: CNS 18/10
- Load-bearing capacity max.: 50 kg
- Size: W 600 x D 600 x H 155 mm
- Weight: 5.4 kg
- GTIN: 4015613434988



174600

RRP* 115.- €

Convection oven AT211-MDI



- Material cooking chamber
- Number of drawers
- Format drawers
- Control unit
- Temperature range
- Heat-up time
- Number of fans
- Properties

Stainless steel
4
1/1 GN
MDI knob
50 °C to 300 °C
approx. 12 minutes (150 °C)
2
Rounded baking chamber
Bearing rails can be detached
Double-winged door pane
Knob with digital display for temperature and time
Memory function
Possible cooking pause using the temperature controller
Audible signal when the time expires (1 - 120 minutes)
1 grille
1 GN container
3 kW | 230 V | 50/60 Hz

- Including
- Power load



- Easy loading with side door hinge

	Functions	Size	Weight	Code-No.	RRP*	GTIN
AT211-MDI	Circulating air	W 700 mm D 625 mm H 540 mm	42.2 kg	A120792	898.- €	4015613727349
AT220-MDI	Circulating air Grill function Steaming	W 700 mm D 640 mm H 540 mm	44 kg	A120821	1,039.- €	4015613757124
AT230-MDI	Circulating air Grill function Steaming	W 700 mm D 675 mm H 550 mm	47.6 kg	A120823	1,059.- €	4015613757704



Component parts

Tray 1/1GN, 20 mm

- Material: CNS 18/10
- Gastronorm: 1/1 GN
- Size: W 530 x D 325 x H 20 mm
- Weight: 1.5 kg
- GTIN: 4015613271729

A101185

RRP* 29.- €

GN grid 1/1, SS

- Material: CNS 18/10
- Gastronorm: 1/1 GN
- Size: W 325 x D 530 x H 10 mm
- Weight: 0.95 kg
- GTIN: 4016098175250

A101091

RRP* 39.- €



Convection oven AT400 humidity

105780

RRP* 1,679.- €

GTIN 4015613505572



- Material cooking chamber
- Number of drawers
- Format drawers
- Functions

- Temperature range
- Heat-up time
- Number of fans
- Properties

- Including

- Power load
- Equipment connection
- Size
- Weight

Stainless steel
4
600 x 400 mm
Circulating air
Steaming
Reversing motor direction (fan wheels)
50 °C to 300 °C
approx. 12 minutes (150 °C)
2
Double-winged door pane
Rounded baking chamber
Bearing rails can be detached
Signal tone after expiry of the time
2 perforated trays
2 trays
6,4 kW | 400 V | 50 Hz
3 NAC
W 835 x D 800 x H 570 mm
65 kg

Set of guiding rails, right-left

- Number of drawers: 4
- Format drawers: 1/1 GN
- Size: W 105 x D 485 x H 300 mm
- Weight: 0.3 kg
- GTIN: 4015613661971

780002

RRP* 65.- €



Convection oven AT410-MDI

A120822

RRP* 1,798.- €

GTIN 4015613757131



- Material cooking chamber
- Number of drawers
- Format drawers
- Functions

- Control unit
- Temperature range
- Heat-up time
- Number of fans
- Properties

- Including

- Power load
- Equipment connection
- Size
- Weight

Stainless steel
4
600 x 400 mm
Circulating air
Steaming
Reversing motor direction (fan wheels)
MDI knob
50 °C to 300 °C
approx. 12 minutes (150 °C)
2
Rounded baking chamber
Bearing rails can be detached
Double-winged door pane
Knob with digital display for temperature and time
Memory function
Audible signal when the time expires
(1 - 120 minutes)
4 trays
1 supply hose
6,4 kW | 400 V | 50/60 Hz
3 NAC
W 835 x D 765 x H 570 mm
69 kg

Component parts

Base frame AT400

- Number of drawers: 4
- Format drawers: 600 x 400 mm
- Size: W 833 x D 673 x H 844 mm
- Weight: 12.4 kg
- GTIN: 4015613730059

115085

RRP* 629.- €



▶ Grill plate EGR60400
page 88



Convection oven MF6430

121782

RRP* 1,409.- €

GTIN 4015613681757



Multifunctional for simple operation – with its many different cooking functions, the hot-air oven offers many options for perfect preparation of food.

- Material cooking chamber Enamelled
- Number of drawers 6
- Format drawers 440 x 375 mm
- Functions
 - Upper heat
 - Lower heat
 - Bottom heat with circulating air
 - Upper / lower heat
 - Top / bottom heat with fan
 - Circulating air
 - Grill function
 - Grill function with fan
- Grill output 1,8 kW
- Temperature range 25 °C to 250 °C
- Heat-up time Approx. 20 minutes (250 °C)
- Properties
 - Door with triple glazing
 - Rounded baking chamber
 - Bearing rails can be detached
- Including
 - 1 tray
 - 1 grille
- Power load 2,7 kW | 230 V | 50/60 Hz
- Size W 600 x D 650 x H 620 mm
- Weight 50.2 kg



- ▶ 6 drawers
- ▶ Format: 440 x 375 mm



- ▶ Bearing rails can be detached



- ▶ Veiling heating, hinged

Baking tray MF6430

- Material: Steel plate, Enamelled
- Size: W 442 x D 362 x H 33 mm
- Weight: 1 kg
- GTIN: 4015613702148

206203

RRP* 49.- €



Oven grid MF6430

- Material: Stainless steel
- Size: W 440 x D 375 x H 5 mm
- Weight: 0.79 kg
- GTIN: 4015613702155

206204

RRP* 32.- €



Fermenting cupboard 823H0

116550

RRP* 1,409.- €

GTIN 4015613610917



- Number of drawers 8
- Format drawers 2/3 GN
- Temperature range 442 x 320 mm
- Properties 30 °C to 60 °C
- Power load Water bowl for air humidification
- Size 2 kW | 230 V | 50-60 Hz
- Weight W 700 x D 600 x H 960 mm
- Weight 44 kg

Series Silversteam2 M



Combi steamer Silversteam2 5230M



CNS
18/10

°C
280

The ideal partner for every kitchen: A Bartscher Silversteam2 combi-steamer. For convection cooking, steaming, combi-steaming and low-temperature cooking, the manual controls enable the easy, demand-based regulation of all cooking processes – with or without a core temperature sensor as desired.

- Material cooking chamber: CNS 18/10
- Functions:
 - Combi-steaming
 - Low temperature cooking
 - Circulating air
 - Steam
 - Steam production by means of direct injection
 - Reversing motor direction (fan wheels)
- Number of cooking programs: 1
- Number of cooking phases: 1
- Temperature range: 50 °C to 280 °C
- Fan speed: 2 levels
- Core temperature sensor connection: Side
- Water connection: 3/4"
- Properties:
 - Rounded cooking chamber
 - Bearing rails can be detached
 - Double-winged door pane
 - LED lighting in door
 - 1 grid GN
 - 1 tray GN
- Including:



► Easy knob control



► Double door glazing, inner door can be opened easily for cleaning



► Vapour extractor is easy to regulate



► Removable support rails

	Format drawers	Number of fans	Power load	Size	Weight	Code-No.	RRP*	GTIN
Silversteam2 5230M 	5 x 2/3 GN	1	3,3 kW 230 V 50 Hz	W 630 mm D 730 mm H 670 mm	58.2 kg	116822	3,598.- €	4015613864877
Silversteam2 5110M	5 x 1/1 GN	1	6,3 kW 400 V 50 Hz	W 905 mm D 840 mm H 680 mm	87 kg	116826	5,098.- €	4015613864884
Silversteam2 7110M	7 x 1/1 GN	2	9,6 kW 400 V 50 Hz	W 905 mm D 840 mm H 860 mm	106 kg	116828	6,398.- €	4015613864891
Silversteam2 10110M	10 x 1/1 GN	2	12,6 kW 400 V 50 Hz	W 905 mm D 840 mm H 1,055 mm	120 kg	116831	7,398.- €	4015613864907



Series Silversteam2 D



Combi steamer Silversteam2 5110D



The electronic controls enable the demand-based regulation of all cooking processes. The rack control function allows different foods to be prepared at different times. The Silversteam2 takes a weight off your shoulders and keeps an eye on everything for you.



- Material cooking chamber
- Functions

- Rack control
- Number of cooking programs
- Number of cooking phases
- Temperature range
- Fan speed
- Core temperature sensor connection
- USB connection
- Water connection
- Properties

- Including

CNS 18/10
Delta-T cooking
Combi-steaming
Steam
Reversing motor direction (fan wheels)
Steam production by means of direct injection
Low temperature cooking
Circulating air
Cooldown during cooking phase
Manual steaming
Yes
300 configurable programs
300 pre-installed programs
9
50 °C to 300 °C
3 levels
Front, bottom
Front, bottom
3/4"
Rounded cooking chamber
Bearing rails can be detached
Double-winged door pane
LED lighting in door
1 grid GN
1 tray GN

	Format drawers	Number of fans	Power load	Size	Weight	Code-No.	RRP*	GTIN
Silversteam2 5230D 	5 x 2/3 GN	1	3,3 kW 230 V 50 Hz	W 635 mm D 775 mm H 680 mm	60 kg	117733	4,449.- €	4015613864914
Silversteam2 5110D	5 x 1/1 GN	1	6,3 kW 400 V 50 Hz	W 905 mm D 840 mm H 680 mm	89 kg	117735	5,849.- €	4015613864921
Silversteam2 7110D	7 x 1/1 GN	2	9,6 kW 400 V 50 Hz	W 905 mm D 840 mm H 860 mm	108 kg	117737	7,149.- €	4015613864938
Silversteam2 10110D	10 x 1/1 GN	2	12,6 kW 400 V 50 Hz	W 905 mm D 840 mm H 1,055 mm	122 kg	117740	8,149.- €	4015613864945



Combi steamer Silversteam2 P-7110D



CNS 18/10

°C 300

More efficiency and time savings with the combi-steamer Silversteam2 P thanks to even more power. Thanks to the high performance and rack control function, full cooking chambers are no problem at all. The reduced cooking times, faster heating up and easy handling speak for themselves.

- Material cooking chamber
- Functions

- Rack control
- Number of cooking programs
- Number of cooking phases
- Temperature range
- Fan speed
- Core temperature sensor connection
- USB connection
- Water connection
- Properties

- Including

CNS 18/10

Delta-T cooking

Combi-steaming

Steam production by means of direct injection

Steam

Circulating air

Low temperature cooking

Reversing motor direction (fan wheels)

Cooldown during cooking phase

Manual steaming

Yes

300 configurable programs

300 pre-installed programs

9

50 °C to 300 °C

3 levels

Front, bottom

Front, bottom

3/4"

Rounded cooking chamber

Bearing rails can be detached

Double-winged door pane

LED lighting in door

Faster heating and reheating times

Reduction in cooking times

Ideal for cooking spaces used to full capacity

1 grid GN

1 tray GN



- ▶ Electronic control with 600 programs (300 preinstalled, 300 programmable)



- ▶ Rack control
- ▶ To enable the selection of a program for each shelf



- Silversteam2 P
- ▶ Faster heating and reheating times
- ▶ Ideal for oven interiors used to full capacity

	Format drawers	Number of fans	Power load	Size	Weight	Code-No.	RRP*	GTIN
Silversteam2 P-5230D	5 x 2/3 GN	1	4,8 kW 400 V 50 Hz	W 635 mm D 775 mm H 680 mm	60 kg	117790	4,598.- €	4015613864952
Silversteam2 P-5110D	5 x 1/1 GN	1	7,7 kW 400 V 50 Hz	W 905 mm D 840 mm H 680 mm	89 kg	117791	6,149.- €	4015613864969
Silversteam2 P-7110D	7 x 1/1 GN	2	12,6 kW 400 V 50 Hz	W 905 mm D 840 mm H 860 mm	108 kg	117792	7,449.- €	4015613864976
Silversteam2 P-10110D	10 x 1/1 GN	3	17,4 kW 400 V 50 Hz	W 905 mm D 840 mm H 1,055 mm	122 kg	117793	8,549.- €	4015613864983



Series Silversteam2 DRS



Combi steamer Silversteam2 7110DRS



The Bartscher Silversteam2 combi steamer has an impressive integrated cleaning system. With or without a core temperature sensor, the electronic controls enable the demand-based regulation of all cooking processes. The rack control function allows different foods to be prepared at different times.

- Material cooking chamber
- Functions

- CNS 18/10
- Steam production by means of direct injection
- Steam
- Low temperature cooking
- Automatic 3-level cleaning system with drying program
- Combi-steaming
- Circulating air
- Reversing motor direction (fan wheels)
- Delta-T cooking
- Cooldown during cooking phase
- Manual steaming
- Yes
- Yes
- 300 configurable programs
- 300 pre-installed programs
- 9
- 50 °C to 300 °C
- 3 levels
- Front, bottom
- Front, bottom
- 3/4"
- Rounded cooking chamber
- Bearing rails can be detached
- Double-winged door pane
- LED lighting in door
- 1 grid GN
- 1 tray GN

- Rack control
- With cleaning system
- Number of cooking programs
- Number of cooking phases
- Temperature range
- Fan speed
- Core temperature sensor connection
- USB connection
- Water connection
- Properties

- Including

	Format drawers	Number of fans	Power load	Size	Weight	Code-No.	RRP*	GTIN
 Silversteam2 5230DRS	5 x 2/3 GN	1	3,3 kW 230 V 50 Hz	W 635 mm D 775 mm H 680 mm	61.2 kg	117172	5,098.- €	4015613865034
Silversteam2 5110DRS	5 x 1/1 GN	1	6,3 kW 400 V 50 Hz	W 905 mm D 840 mm H 680 mm	90 kg	117175	6,598.- €	4015613865058
Silversteam2 7110DRS	7 x 1/1 GN	2	9,6 kW 400 V 50 Hz	W 905 mm D 840 mm H 860 mm	109 kg	117176	7,898.- €	4015613865065
Silversteam2 10110DRS	10 x 1/1 GN	2	12,6 kW 400 V 50 Hz	W 905 mm D 840 mm H 1,055 mm	123 kg	117174	9,098.- €	4015613865041



*RRP= Recommended Retail Price - all prices are recommendations only. The reseller is free to set his own sales prices | Subject to technical amendments.

Combi steamer Silversteam2 P-10111DRS



More efficiency and time savings with the combi-steamer Silversteam2 P thanks to even more power. Thanks to the high performance and rack control function, full cooking chambers are no problem at all. Reduced cooking times, faster heating up and the cleaning system speak for themselves.

- Material cooking chamber
- Functions

CNS 18/10
Combi-steaming
Delta-T cooking
Steam production by means of direct injection
Automatic 3-level cleaning system with drying program
Circulating air
Low temperature cooking
Reversing motor direction (fan wheels)
Steam
Cooldown during cooking phase
Manual steaming
Yes
Yes
300 configurable programs
300 pre-installed programs
9
50 °C to 300 °C
3 levels
Front, bottom
Front, bottom
3/4"
Rounded cooking chamber
Bearing rails can be detached
Double-winged door pane
LED lighting in door
Faster heating and reheating times
Reduction in cooking times
Ideal for cooking spaces used to full capacity
1 grid GN
1 tray GN

- Rack control
- With cleaning system
- Number of cooking programs
- Number of cooking phases
- Temperature range
- Fan speed
- Core temperature sensor connection
- USB connection
- Water connection
- Properties

- Including



► Electronic control with 600 programs (300 preinstalled, 300 programmable)



► Rack control
► To enable the selection of a program for each shelf



Silversteam2 P
► Faster heating and reheating times
► Ideal for oven interiors used to full capacity

	Format drawers	Number of fans	Power load	Size	Weight	Code-No.	RRP*	GTIN
Silversteam2 P-5230DRS	5 x 2/3 GN	1	4,8 kW 400 V 50 Hz	W 635 mm D 775 mm H 680 mm	61.2 kg	117182	5,249.- €	4015613864990
Silversteam2 P-5110DRS	5 x 1/1 GN	1	7,7 kW 400 V 50 Hz	W 905 mm D 840 mm H 680 mm	90 kg	117184	6,898.- €	4015613865003
Silversteam2 P-7110DRS	7 x 1/1 GN	2	12,6 kW 400 V 50 Hz	W 905 mm D 840 mm H 860 mm	109 kg	117185	8,198.- €	4015613865010
Silversteam2 P-10110DRS	10 x 1/1 GN	3	17,4 kW 400 V 50 Hz	W 905 mm D 840 mm H 1,055 mm	123 kg	117186	9,498.- €	4015613865027



Component parts

Guiding rails 6040 SST2-5110

- Material: CNS 18/10
- Number of drawers: 4
- Format drawers: 600 x 400 mm
- Designed for: 5 x 1/1 GN combi-steamers in the Silversteam2 series
- Size: W 300 x D 385 x H 76 mm
- Weight: 1.97 kg
- GTIN: 4015613866666



117151

RRP* 309.- €

Guiding rails 6040 SST2-7110

- Material: CNS 18/10
- Number of drawers: 5
- Format drawers: 600 x 400 mm
- Designed for: 7 x 1/1 GN combi-steamers in the Silversteam2 series
- Size: W 385 x D 690 x H 38 mm
- Weight: 4.42 kg
- GTIN: 4015613866673



117152

RRP* 359.- €

Guiding rails 6040 SST2-10110

- Material: CNS 18/10
- Number of drawers: 8
- Format drawers: 600 x 400 mm
- Designed for: 10 x 1/1 GN combi-steamers in the Silversteam2 series
- Size: W 385 x D 450 x H 38 mm
- Weight: 2.56 kg
- GTIN: 4015613866680



117153

RRP* 549.- €

Core temperature sensor set SST2-M1P

- Set comprises: 1 core temperature sensor, 1 holder
- Material temperature sensor: Chrome-nickel steel
- Number of measuring points: 1
- Length cable: 1,7 m
- Designed for: Manual electric combi-steamers from the Silversteam2 series
- Size: W 170 x D 15 x H 270 mm
- Weight: 0.12 kg
- GTIN: 4015613868523



116108

RRP* 269.- €

Core temperature sensor set SST2-D1P

- Set comprises: 1 core temperature sensor, 1 holder
- Material temperature sensor: Chrome-nickel steel
- Number of measuring points: 1
- Length cable: 1,7 m
- Designed for: Digital electric combi-steamers from the Silversteam2 series
- Size: W 170 x D 15 x H 270 mm
- Weight: 0.13 kg
- GTIN: 4015613866697



116109

RRP* 269.- €

Core temperature sensor set SST2-D4P

- Set comprises: 1 core temperature sensor, 1 holder
- Material temperature sensor: Chrome-nickel steel
- Number of measuring points: 4
- Length cable: 1,75 m
- Designed for: Digital electric combi-steamers from the Silversteam2 series
- Size: W 170 x D 15 x H 270 mm
- Weight: 0.16 kg
- GTIN: 4015613877747



116113

RRP* 329.- €

Smoker-Box 1160

- Comprising: Mains adapter, Smoker-Box
- Material: Stainless steel
- Dimensions Smoker-Box: W 125 x D 470 x H 75 mm
- Model: With heating coil
- Suitable fuel: Standard smoker materials
- Designed for: Combined steamer
- Important information: Maximum smoking temperature: 200 °C
- Power load: 0,2 kW | 230 V | 50/60 Hz
- Size: W 130 x D 470 x H 75 mm
- Weight: 6.6 kg
- GTIN: 4015613779195



117712

RRP* 949.- €

Pump set f. combi steamer

- Set comprises: 1 plastic canister (5 litres)
1 pump
1 supply hose: canister - pump (150 cm)
1 supply hose: pump - steaming pipe (80 cm)
Installation material
- Size: W 325 x D 260 x H 140 mm
- Weight: 0.98 kg
- GTIN: 4015613595146



116011

RRP* 219.- €

Hand shower f. combi steamer

- Material: Plastic, Metal
- Length hose: 2 m
- Water connection: 1/2"
- Properties: Shutoff valve for fixed connection to water supply 1/2"
- Including: 1 holder
- Size: W 2,160 x D 75 x H 30 mm
- Weight: 1 kg
- GTIN: 4015613587189



116005

RRP* 249.- €

Combi steamer cleaner RS-5L

- Designed for: Combi steamers with an automatic dosing system
- Order quantity unit: 1 canister
- Content: 5 kg
- Chlorine-free: Yes
- Properties: Gentle material cleaning
- Important information: For professional use only
- Size: W 200 x D 150 x H 250 mm
- Weight: 5.2 kg
- GTIN: 4015613813042



116299V

RRP* 55.- €

Combi steamer cleaner F10L

- Designed for: Combi steamers with an automatic dosing system
- Order quantity unit: 1 canister
- Content: 10 litres
- HACCP compliant: Yes | Chlorine-free: Yes
- Properties: Ready to use, no need to pour from another container, Easy to rinse and residue-free, Automatically dissolves fat, protein and burned-on food
- Size: W 230 x D 200 x H 315 mm
- Weight: 10 kg
- GTIN: 4015613767925



173279

RRP* 115.- €

Component parts

Pressure regulator

- Material: Brass, Chrome-plated
- Connection: 3/4"
- Water pressure: 1 - 6 bar (preset to 3 bar)
- Incoming pressure max.: 16 bar
- Operating temperature max.: 65 °C
- Size: W 95 x D 75 x H 50 mm
- Weight: 0.4 kg
- GTIN: 4015613468617


533051

RRP* 62.- €

Connection kit Silversteam2

- Material: Stainless steel
- Set comprises: 1 frame, 4 feet, 1 connection hose, 5 screws, 2 mounting plates, 2 pipes and 2 retaining plates, 6 attachment circlips
- Designed for: Electric 1/1 GN combi-steamers from the Silversteam2 series
- Combination possibilities:
5 x 1/1 GN to 5 x 1/1 GN,
5 x 1/1 GN to 7 x 1/1 GN
- Size: W 910 x D 620 x H 115 mm
- Weight: 9.6 kg
- GTIN: 4015613866703


116112

RRP* 749.- €

Base unit Silversteam 230

- Material: Chrome-nickel steel
- Base shelf: Yes
- Size: W 570 x D 515 x H 741 mm
- Weight: 10.6 kg
- GTIN: 4015613610641


115075

RRP* 349.- €

Base unit Silversteam 110

- Material: CNS 18/10
- Number of drawers: 10
- Format drawers: 1/1 GN
- Type of drawers: Longitudinal
- Height adjustable: 741 mm to 790 mm
- Size: W 850 x D 700 x H 741 mm
- Weight: 25 kg
- GTIN: 4015613602486


115069

RRP* 698.- €

Base unit Silversteam2 6040

- Material: CNS 18/10
- Number of drawers: 10
- Format drawers: 1/1 GN, 600 x 400 mm
- Type of drawers: Longitudinal
- Height adjustable: 740 mm to 790 mm
- Size: W 950 x D 700 x H 740 mm
- Weight: 26.3 kg
- GTIN: 4015613877730


115089

RRP* 819.- €

Base unit Silversteam 2-110

- Material: Chrome-nickel steel
- Number of drawers: 6
- Format drawers: 1/1 GN
- Type of drawers: Longitudinal
- Height adjustable: 400 mm to 450 mm
- Size: W 850 x D 700 x H 400 mm
- Weight: 14.2 kg
- GTIN: 4015613617589


115071

RRP* 645.- €

Extractor hood Silversteam2

- Material: Stainless steel
- Material filter: Stainless steel
- Number of filters: 2
- Number of fan motors/exhaust air outputs: 1
- Motor output: 383 W
- Assembly type: Top of appliance
- Power load: 0,38 kW | 230 V | 50 Hz
- Size: W 905 x D 815 x H 230 mm
- Weight: 23.2 kg
- GTIN: 4015613866710


116116

RRP* 2,679.- €

Condensation hood Silversteam2

- Material: Stainless steel
- Material filter: Stainless steel
- Number of filters: 2
- Number of fan motors/exhaust air outputs: 1
- Motor output: 383 W
- Assembly type: Top of appliance
- Including: Attachment material, Connection material
- Power load: 0,38 kW | 230 V | 50/60 Hz
- Size: W 905 x D 950 x H 300 mm
- Weight: 31.6 kg
- GTIN: 4015613866727


116119

RRP* 3,398.- €



Series Silversteam-K



Combi steamer Silversteam-K 6110D



Thanks to the lengthwise shelves, the Silversteam-K is particularly compact, so perfect for even the smallest of kitchens. With intuitive digital controls, a rack control function and good air circulation, it can be used to steam, poach or bake foods in 1/1 GN containers.

- Material cooking chamber CNS 18/10
- Format drawers 1/1 GN
- Type of drawers Longitudinal
- Functions Circulating air
- Steam
- Combi-steaming
- Low temperature cooking
- Delta-T cooking
- Reversing motor direction (fan wheels)
- Steam production by means of direct injection
- Cooldown during cooking phase
- Yes
- 300 pre-installed programs | 300 configurable programs
- 9
- 50 °C to 300 °C
- 3 levels
- Below cooking chamber
- Frontal
- Double-winged door pane
- LED lighting in door
- Rounded cooking chamber
- Bearing rails can be detached
- Combi steamer with door hinge on left
- 3 NAC
- Rack control
- Number of cooking programs
- Number of cooking phases
- Temperature range
- Fan speed
- Core temperature sensor connection
- USB connection
- Properties
- Available on request
- Equipment connection



► Electronic control with 600 programs



► Rack control
► To enable the selection of a program for each shelf



► Double door glazing, inner door can be opened easily for cleaning



117265

	Number of drawers	Cleaning system	Number of fans	Power load	Size	Weight	Code-No.	RRP*	GTIN
Silversteam-K 6110D	6	No	1	6,9 kW 400 V 50/60 Hz	W 525 mm D 880 mm H 800 mm	73.6 kg	117262	6,949.- €	4015613809694
Silversteam-K 6110DRS	6	Yes	1	6,9 kW 400 V 50/60 Hz	W 520 mm D 880 mm H 875 mm	73.2 kg	117263	7,698.- €	4015613809700
Silversteam-K 10110D	10	No	2	13,8 kW 400 V 50/60 Hz	W 552 mm D 880 mm H 1,000 mm	90.2 kg	117264	8,849.- €	4015613809717
Silversteam-K 10110DRS	10	Yes	2	13,8 kW 400 V 50/60 Hz	W 520 mm D 880 mm H 1,012 mm	92.1 kg	117265	9,498.- €	4015613804972



Component parts

Core temperature sensor set 3KA

- Set comprises:
1 core temperature sensor, 1 holder
- Material temperature sensor: Chrome-nickel steel
- Puncture depth: 80 mm
- Length cable: 1,9 m
- Designed for: Electric combi-steamers from the Silversteam series-K
- Size: W 175 x D 25 x H 270 mm
- Weight: 0.54 kg
- GTIN: 4015613818047


116111

RRP* 279.- €

Hand shower f. combi steamer

- Material: Plastic, Metal
- Length hose: 2 m
- Water connection: 1/2"
- Properties: Shutoff valve for fixed connection to water supply 1/2"
- Including: 1 holder
- Size: W 2,160 x D 75 x H 30 mm
- Weight: 1 kg
- GTIN: 4015613587189


116005

RRP* 249.- €

Pressure regulator

- Material: Brass, Chrome-plated
- Connection: 3/4"
- Water pressure: 1 - 6 bar (preset to 3 bar)
- Incoming pressure max.: 16 bar
- Operating temperature max.: 65 °C
- Size: W 95 x D 75 x H 50 mm
- Weight: 0.4 kg
- GTIN: 4015613468617


533051

RRP* 62.- €

Connection kit Silversteam-K

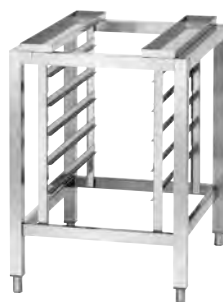
- Material: Stainless steel
- Set comprises:
1 frame, 4 feet
1 pipe and holding plate for vapour extraction
1 connection hose
Attachment circlips, Screws
- Combination possibilities:
6 x 1/1 GN to 6 x 1/1 GN,
6 x 1/1 GN to 10 x 1/1 GN
- Size: W 525 x D 735 x H 75 mm
- Weight: 4.8 kg
- GTIN: 4015613632452


117100

RRP* 339.- €

Base unit Silversteam-K

- Material: Chrome-nickel steel
- Number of drawers: 5
- Format drawers: 1/1 GN
- Type of drawers: Longitudinal
- Height adjustable: 735 mm to 780 mm
- Size: W 550 x D 700 x H 741 mm
- Weight: 14.2 kg
- GTIN: 4015613627090


115076

RRP* 555.- €

Condensation hood Silversteam-K

- Material: Stainless steel
- Fan regulation: Automatix, sensor-controlled
- Including: Drain hose, 320 mm
- Assembly type: Wall
- Power load: 0,3 kW | 230 V | 50/60 Hz
- Size: W 520 x D 1,040 x H 300 mm
- Weight: 28.4 kg
- GTIN: 4015613671031


117002

RRP* 3,998.- €

Series Gigasteam



Combi steamer Gigasteam 20110DRS

117820

RRP* 19,998.- €

GTIN 4015613769745



STAINLESS
STEEL

°C
300

Maximum cooking in a minimum space: The combi-steamer with tray trolley for 20 GN containers 1/1 GN is simply made for producing large quantities - the perfect partner for preparing food in communal kitchens and large canteens. Full functionality: 4-point core temperature sensor, Delta-T cooking, low temperature cooling and cleaning system.

- Material cooking chamber
- Number of drawers
- Format drawers
- Functions

CNS 18/10
20
1/1 GN
Delta-T cooking
Manual steaming
Low temperature cooking
Steam
Circulating air
Reversing motor direction (fan wheels)
Combi-steaming
Cooldown during cooking phase
Steam production by means of direct injection
Steam product by means of boiler
Automatic cleaning system
HACCP data storage
Yes

- With cleaning system
- Number of cooking programs

1,000 programmable
250 pre-installed

- Number of cooking phases
- Fan speed
- Temperature range
- Core temperature sensor connection
- USB connection
- Water connection
- Properties

9
6 levels
20 °C to 300 °C
In the interior
Front
2 x 3/4"
Rounded cooking chamber
Door with triple glazing
LED lighting in door
Integrated hand rinse

- Including

1 tray trolley 20 x 1/1 GN
1 core temperature sensor, 4-point measuring
Installation materials

- Important information

2 water supply hoses
Installation / instruction by authorised service partner required
GN containers and grilles not included in the delivery
38,4 kW | 63 A; 400 V | 50/60 Hz
3 NAC
W 935 x D 1,030 x H 1,870 mm
310.4 kg



► Including tray trolley for 20 x 1/1 GN



► Electronic control with 1,250 programs (250 preinstalled, 1,000 programmable); up to 9 cooking phases per program



► Automatic cleaning system
► Automatic cleaning with solid cleaning products

Component parts



Trolley Gigasteam 20110

- Material: CNS 18/10
- Designed for:
Combi-steamer Gigasteam 20110DRS
- Number of drawers: 20
- Format drawers: 1/1 GN
- Distance between trays: 65 mm
- Load-bearing capacity per drawer max.: 15 kg
- Total load-bearing capacity, max.: 90 kg
- Features:
One container lock each on the front and rear side.,
With core temperature sensor holder
- Swivel casters: 4 swivel casters, 2 with brake
- Diameter casters: 100 mm
- Including: Transport handle
- Delivery state: Permanently mounted
- Size: W 560 x D 744 x H 1,745 mm
- Weight: 29.2 kg
- GTIN: 4015613874685

117824

RRP* 3,349.- €

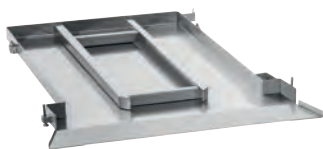


Plate trolley Gigasteam 50T

- Material: CNS 18/10
- Designed for:
Combi-steamer Gigasteam 20110DRS
- Number of plate holders: 50
- Plate size: 210 to 320 mm
- Distance between the plate holders: 32 mm
- Max. load-bearing capacity per plate holder: 5 kg
- Total load-bearing capacity, max.: 250 kg
- Features:
With core temperature sensor holder for plate
temperature measurement
- Swivel casters: 4 swivel casters, 2 with brake
- Diameter casters: 100 mm
- Including: Transport handle
- Delivery state: Permanently mounted
- Size: W 560 x D 850 x H 1,753 mm
- Weight: 42.6 kg
- GTIN: 4015613774015

117822

RRP* 3,665.- €



Loading ramp Gigasteam 20110DRS

- Material: CNS 18/10
- Model: 2 guide rails
- Load-bearing capacity max.: 130 kg
- Properties: Fixed to steamer
- Delivery state: Permanently mounted
- Size: W 680 x D 960 x H 55 mm
- Weight: 11.6 kg
- GTIN: 4015613774022

117823

RRP* 898.- €



Handle holder Gigasteam 20110DRS

- Material: Stainless steel
- Designed for: Tray trolley handle for the
combi-steamer Gigasteam 20110DRS
- Assembly type: Top left side of combi-steamer
- Important information: Only suitable for
horizontal mounting
- Size: W 360 x D 85 x H 77 mm
- Weight: 0.34 kg
- GTIN: 4015613876436

117825

RRP* 79.- €



Low-temperature cooker 1,2kW

120792

RRP* 1,798.- €

GTIN 4015613525822



Cooking and keeping warm in one – gentle preparation thanks to even heat that comes from all sides.

- Number of drawers

- Format drawers

- Functions

- Temperature range

- Door hinge side can be changed

- Including

- Power load

- Size

- Weight

3

1/1 GN

600 x 400 mm

Low temperature cooking

HOLD function - for keeping warm at a precise temperature

COOK function - for low-temperature cooking up to max. 110 °C

30 °C to 110 °C

Yes

1 core temperature sensor

1 pair of bearing rails for metal sheets 600 x 400

1,2 kW | 230 V | 50 Hz

W 505 x D 715 x H 415 mm

42.2 kg



- ▶ Drawers up to 3 x 1/1 GN or 600 x 400 mm
- ▶ Distance between the drawers: 80 mm

Component parts

Baking tray 600x400-AL

- Material: Aluminium
- Bakery norm: 600 x 400 mm
- Temperature resistant to: 260 °C
- Size: W 600 x D 400 x H 20 mm
- Weight: 1.1 kg
- GTIN: 4015613734699



100412

RRP* 36.- €

Perforated tray 600x400-AL

- Material: Aluminium
- Bakery norm: 600 x 400 mm
- Temperature resistant to: 260 °C
- Size: W 600 x D 400 x H 20 mm
- Weight: 0.88 kg
- GTIN: 4015613734705



100413

RRP* 33.- €

Perforated tray 600x400-SI

- Material: Aluminium
- Bakery norm: 600 x 400 mm
- Silicone coating: Yes
- Temperature resistant to: 260 °C
- Size: W 600 x D 400 x H 15 mm
- Weight: 0.89 kg
- GTIN: 4015613734712



100416

RRP* 52.- €

Baking tray 600x400-ALB

- Material: Aluminium, Non stick coating
- Bakery norm: 600 x 400 mm
- Temperature resistant to: 280 °C
- Size: W 600 x D 400 x H 10 mm
- Weight: 1.27 kg
- GTIN: 4015613863511



100439

RRP* 69.- €

Perforated tray 600x400-ALB

- Material: Aluminium, Non stick coating
- Bakery norm: 600 x 400 mm
- Temperature resistant to: 280 °C
- Size: W 600 x D 400 x H 10 mm
- Weight: 0.92 kg
- GTIN: 4015613863504



100438

RRP* 69.- €

Grill plate EGR60400

- Material: Coated, Cast aluminium
- Model: 1 side grooved, 1 side smooth
- Properties: Useable on both sides
- Size: W 600 x D 400 x H 15 mm
- Weight: 3.8 kg
- GTIN: 4015613863481



100437

RRP* 198.- €

Component parts

Grease drip container 600 x 400

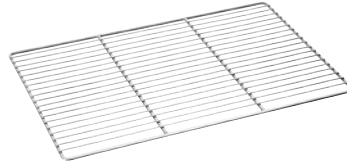
- Material: Stainless steel
- Bakery norm: 600 x 400 mm
- Size: W 605 x D 405 x H 45 mm
- Weight: 2.8 kg
- GTIN: 4015613658414


525782

RRP* 119.- €

Grid 600x400, stainless steel

- Material: Stainless steel
- Bakery norm: 600 x 400 mm
- Size: W 600 x D 400 x H 8 mm
- Weight: 1.4 kg
- GTIN: 4015613638355


133264

RRP* 55.- €

Perforated tray 2/3-AL

- Material: Aluminium
- Gastronorm: 2/3 GN
- Temperature resistant to: 260 °C
- Size: W 354 x D 325 x H 10 mm
- Weight: 0.37 kg
- GTIN: 4015613734729


100417

RRP* 19.- €

Perforated tray 2/3-SI

- Material: Aluminium
- Gastronorm: 2/3 GN
- Silicone coating: Yes
- Temperature resistant to: 260 °C
- Size: W 355 x D 325 x H 10 mm
- Weight: 0.41 kg
- GTIN: 4015613734736


100425

RRP* 29.- €

Baking tray 1/1-AL

- Material: Aluminium
- Gastronorm: 1/1 GN
- Temperature resistant to: 260 °C
- Size: W 530 x D 325 x H 10 mm
- Weight: 0.69 kg
- GTIN: 4015613734743


100426

RRP* 25.- €

Perforated tray 1/1-AL

- Material: Aluminium
- Gastronorm: 1/1 GN
- Temperature resistant to: 260 °C
- Size: W 530 x D 325 x H 10 mm
- Weight: 0.49 kg
- GTIN: 4015613734750


100427

RRP* 32.- €

Perforated tray 1/1-SI

- Material: Aluminium
- Gastronorm: 1/1 GN
- Silicone coating: Yes
- Temperature resistant to: 260 °C
- Size: W 530 x D 325 x H 10 mm
- Weight: 0.55 kg
- GTIN: 4015613734767


100428

RRP* 36.- €

Cooking basket 110

- Material: Stainless steel
- Gastronorm: 1/1 GN
- Size basket: W 490 x D 275 x H 50 mm
- Content: 7 litre(s)
- Size: W 536 x D 326 x H 61 mm
- Weight: 1.1 kg
- GTIN: 4015613788111


900300

RRP* 52.- €

Grill plate

- Material: Cast aluminium
- Gastronorm: 1/1 GN
- Roasting surface design: Diamond patterned
- With juice groove: Yes
- Size: W 530 x D 325 x H 15 mm
- Weight: 2.8 kg
- GTIN: 4015613660783


106576

RRP* 159.- €

Cooking parchment 1/1 GN

- Material: Paper
- Format per sheet: 1/1 GN, W 530 x D 325 mm
- Heat resistant to: 220 °C
- Order quantity unit: 1 box (500 sheets)
- Size: W 530 x D 325 x H 1 mm
- Weight: 3.55 kg
- GTIN: 4015613711423


150687

RRP* 49.- €

Baking spray 500ml

- Designed for: Greasing forms, baking trays, pans and waffle irons
- Material: 100 % vegetable oils
- Content / can: 500 ml
- Size: W 65 x D 65 x H 240 mm
- Weight: 0.37 kg
- Order quantity unit: 1 box of 6 cans
- GTIN: 4015613498515
- Minimum order quantity: 2 boxes


173060

RRP* 47.50 €

Deck ovens CL



Baked goods from a traditional bakestone made of fireclay with separately adjustable upper and lower heat. This deck oven has an impressively low temperature loss even with steaming. External steam generation and the firebrick ensure an almost constant temperature in the baking chamber.



• Material baking chamber	Refractory clay baking stone
• Shelf height	Stainless steel
• Heating type	140 mm
• Upper / lower heat can be controlled separately	Upper / lower heat
• Steam generators	Yes
• Temperature range to	External steam-box
• Temperature control	300 °C
• Number of programs	In 1 °C steps
	15 pre-installed programs
	84 programmable manually adjustable program
• Number of baking phases	6
• Steaming	Set in the program
	Manual
• Time setting	1 to 99 minutes
	Manual baking time extension
• Automatic switch-on via timer	Yes
• Automatic pre-heating	Yes
• Control unit	Touch
• Interior lighting	LED
• USB connection	Yes
• Water intake temperature	10 °C to 40 °C
• Water connection	R3/4"
• Properties	Programs from other devices can be imported
	Programs with all parameters can be copied within the menu
• Important information	A pressure reducer is required from a water pressure of 3,5 bar
	Upstream connection of a water softener is always required
• Equipment connection	3 NAC

Component parts

Installation kit LBO70

- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
 - Deck oven CL6080-3
 - + base frame CL6040-10
 - + condensation hood LBO800
 - Deck ovens CL6080-3
 - + proofer PR 6040-10
 - + condensation hood LBO 800
 - + proofer extension PR 6040-10
- Size: W 398 x D 558 x H 228 mm
- Weight: 8.2 kg
- GTIN: 4015613796468

117945

RRP* 379.- €

Installation kit LBO80

- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
 - Deck oven CL6080-2
 - + base frame CL6040-12
 - + condensation hood LBO800
 - Deck ovens CL6080-2
 - + proofer PR 6040-16
 - + condensation hood LBO 800
 - + proofer extension PR 6040-16
- Size: W 550 x D 430 x H 320 mm
- Weight: 6.59 kg
- GTIN: 4015613772264

117946

RRP* 379.- €

Installation kit LBO100

- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply hoses, Vapour extractor
- Size: W 398 x D 558 x H 228 mm
- Weight: 4.4 kg
- GTIN: 4015613805139

117948

RRP* 249.- €



Deck oven CL6040-1

- Number of baking chambers 1
- Oven dimensions W 680 x D 420 x H 160 mm
- Capacity 1 x 600 x 400 mm
- Heating output 2,4 kW
- Steam-box power 1,5 kW
- Important information The LBO100 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Power load 4,8 kW | 400 V | 50/60 Hz
- Size W 980 x D 900 x H 400 mm
- Weight 98 kg
- GTIN 4015613769981



117910

RRP* 5,549.- €



Deck oven CL6080-1

- Number of baking chambers 1
- Oven dimensions W 680 x D 840 x H 160 mm
- Capacity 1 x 600 x 800 mm
2 x 600 x 400 mm
- Heating output 4,8 kW
- Steam-box power 1,5 kW
- Important information The LBO100 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Power load 6,5 kW | 400 V | 50/60 Hz
- Size W 980 x D 1,330 x H 400 mm
- Weight 131 kg
- GTIN 4015613795157



117911

RRP* 6,598.- €



Deck oven CL6080-2

- Number of baking chambers 2
- Oven dimensions W 680 x D 840 x H 160 mm
- Capacity 2 x 600 x 800 mm
4 x 600 x 400 mm
- Heating output 9,6 kW
- Steam-box power 3 kW
- Important information The LBO80 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Power load 13,8 kW | 400 V | 50/60 Hz
- Size W 980 x D 1,330 x H 700 mm
- Weight 233 kg
- GTIN 4015613770017



117912

RRP* 12,849.- €



Deck oven CL6080-3

- Number of baking chambers 3
- Oven dimensions W 680 x D 840 x H 160 mm
- Capacity 3 x 600 x 800 mm
6 x 600 x 400 mm
- Heating output 14,4 kW
- Steam-box power 4,5 kW
- Important information The LBO70 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Power load 20,6 kW | 400 V | 50/60 Hz
- Size W 980 x D 1,330 x H 995 mm
- Weight 329 kg
- GTIN 4015613795164



117913

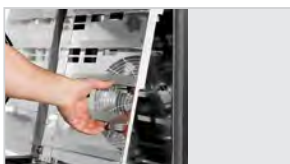
RRP* 18,498.- €

Convection ovens MC



Ideal cooking space climate in the convection oven: The crispy, freshly baked goods are particularly successful thanks to the optimal air circulation created by the really rapid fan direction change in the baking chamber. 99 programs, 6 baking phases and 6 parameters ensure a time-saving and uncomplicated workflow.

- Material baking chamber Stainless steel
- Format drawers 600 x 400 mm
- Heating type Convection
- Steam generators Direct injection
- Temperature range to 250 °C
- Temperature control In 1 °C steps
- Number of programs 15 pre-installed programs
84 programmable
manually adjustable program
- Steaming Set in the program
Manual
- Number of baking phases 6
- Time setting 1 to 99 minutes
Continuous operation
Manual baking time extension
- Number of fans 1
- Fan speed 10 levels
- Reversing motor direction Yes
- With cleaning system Yes
- Automatic switch-on via timer Yes
- Automatic pre-heating Yes
- Automatic cooling Yes
- Control unit Touch
- Interior lighting In the door
LED
- USB connection Yes
- Water connection R3/4"
- Properties Bearing rails and rear wall can be detached
Double-winged door pane
Consistent results when the baking chamber is full
Fan stop after steaming process
Programs from other devices can be imported
Programs with all parameters can be copied within the menu
Fast change of fan direction
- Important information A pressure reducer is required from a water pressure of 3,5 bar
Upstream connection of a water softener is always required
The LBO10 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Equipment connection 3 NAC



► Shelves 600 x 400 mm



► 99 programs
► 6 baking phases
► 6 parameters



► Steam generators: Direct injection



► Fan speed
► 10 stages



	Number of drawers	Heating output	Power load	Size	Weight	Code-No.	RRP*	GTIN
MC6040-5	5	11 kW	11,9 kW 400 V 50/60 Hz	W 980 mm D 840 mm H 750 mm	125.4 kg	117900	10,549.- €	4015613795119
MC6040-8	8	15 kW	15,9 kW 400 V 50/60 Hz	W 980 mm D 840 mm H 1,025 mm	152 kg	117901	11,998.- €	4015613769936
MC6040-10	10	2 x 9,55 kW	20,5 kW 400 V 50/60 Hz	W 980 mm D 840 mm H 1,150 mm	187 kg	117902	14,498.- €	4015613795126



Component parts

Installation kit LBO10

- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
 - Convection oven MC6040-5
 - + base frame LBO6040-5
 - + condensation hood LBO800
 - Convection oven MC6040-5
 - + proofer PR6040-16
 - + condensation hood LBO800
 - Convection oven MC6040-8
 - + base frame LBO6040-5
 - + condensation hood LBO800
 - Convection oven MC6040-8
 - + proofer PR6040-16
 - + condensation hood LBO800
 - Convection oven MC6040-10
 - + base frame LBO6040-4
 - + condensation hood LBO800
 - Convection oven MC6040-10
 - + proofer PR6040-16
 - + condensation hood LBO800
- Size: W 549 x D 439 x H 324 mm
- Weight: 4.4 kg
- GTIN: 401561377175

117922

RRP* 249.- €



Convection ovens HC



Steam generation perfectly tailored for the baked goods: Either via the external steam box or via direct injection - the AirFresh Box of the convection oven ensures a crispy exterior by quickly reducing the humidity. The multi-selection toggle switch with multi-coloured LED lighting enables intuitive operation with an additional visual signal.



- Material baking chamber
- Format drawers
- Heating type
- Steam generators

Stainless steel
600 x 400 mm
Convection
Direct injection
External steam-box

- Steam-box power
- Temperature range to
- Temperature control
- Number of fans
- Fan speed
- Reversing motor direction
- Number of programs

3 kW
250 °C
In 1 °C steps
1
10 levels
Yes
15 pre-installed programs
84 programmable
manually adjustable program

- Number of baking phases
- Steaming

6
Set in the program
Manual
Manual selection of the steaming system
1 to 99 minutes
Continuous operation
Manual baking time extension

- Time setting

- AirFresh box
- With cleaning system
- Automatic switch-on via timer
- Automatic pre-heating
- Automatic cooling
- Control unit

Yes
Yes
Yes
Yes
Yes
Multi-selective toggle with LED lighting
Touch

- Interior lighting

In the door
LED

- USB connection
- Water connection
- Properties

Yes
R3/4"
Bearing rails and rear wall can be detached
Double-winged door pane
Consistent results when the baking chamber is full
Fan stop after steaming process
Programs from other devices can be imported

Programs with all parameters can be copied within the menu

Fast change of fan direction

- Important information

A pressure reducer is required from a water pressure of 3,5 bar

Upstream connection of a water softener is always required

The LBO20 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)

- Equipment connection

3 NAC



- 99 programs
- 6 baking phases
- 6 parameters



- Steam generator: Choice of internal or external
- Direct injection
- External steam box



- AirFresh box



- Fan speed
- 10 stages



	Number of drawers	Heating output	Power load	Size	Weight	Code-No.	RRP*	GTIN
HC6040-5	5	11 kW	12,1 kW 400 V 50/60 Hz	W 980 mm D 900 mm H 730 mm	158.8 kg	117905	12,998.- €	4015613795133
HC6040-8	8	15 kW	19,1 kW 400 V 50/60 Hz	W 980 mm D 900 mm H 1,000 mm	187.5 kg	117906	15,498.- €	4015613770055
HC6040-10	10	2 x 9,55 kW	20,3 kW 400 V 50/60 Hz	W 980 mm D 900 mm H 1,130 mm	210 kg	117907	18,498.- €	4015613795140



Component parts

Installation kit LBO20

- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
Convection oven HC6040-5
+ base frame LBO6040-5
+ condensation hood LBO800
Convection oven HC6040-5
+ proofer PR6040-16
+ condensation hood LBO800
Convection oven HC6040-8
+ base frame LBO6040-5
+ condensation hood LBO800
Convection oven HC6040-8
+ proofer PR6040-16
+ condensation hood LBO800
Convection oven HC6040-10
+ base frame LBO6040-4
+ condensation hood LBO800
Convection oven HC6040-10
+ proofer PR6040-16
+ condensation hood LBO800
- Size: W 550 x D 435 x H 320 mm
- Weight: 6.6 kg
- GTIN: 4015613771762

117923

RRP* 398.- €



Component parts

Guiding rails MCHC6040-6

- Material: Stainless steel
- Number of drawers: 6
- Format drawers: 600 x 400 mm
- Distance between trays: 75 mm
- Designed for: Convection baking oven MC6040-5, Convection baking oven HC6040-5
- Size: W 405 x D 495 x H 55 mm
- Weight: 5.6 kg
- GTIN: 4015613796390



117920

RRP* 398.- €

Guiding rails MCHC6040-10

- Material: Stainless steel
- Number of drawers: 10
- Format drawers: 600 x 400 mm
- Distance between trays: 72 mm
- Designed for: Convection baking oven MC6040-8, Convection baking oven HC6040-8
- Size: W 440 x D 770 x H 60 mm
- Weight: 9 kg
- GTIN: 4015613769943



117921

RRP* 398.- €

Pressure regulator

- Material: Brass, Chrome-plated
- Connection: 3/4"
- Water pressure: 1 - 6 bar (preset to 3 bar)
- Incoming pressure max.: 16 bar
- Operating temperature max.: 65 °C
- Size: W 95 x D 75 x H 50 mm
- Weight: 0.4 kg
- GTIN: 4015613468617



533051

RRP* 62.- €

Installation kit LBO30

- Set comprises: Electrical connection box, Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
Convection oven MC6040-5
+ convection oven MC6040-8
+ condensation hood LBO800
Convection oven MC6040-5
+ convection oven MC6040-10
+ condensation hood LBO800
- Size: W 305 x D 985 x H 255 mm
- Weight: 12.7 kg
- GTIN: 4015613796406

117935

RRP* 519.- €

Installation kit LBO40

- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
Convection oven MC6040-5
+ convection oven MC6040-5
+ base frame LBO6040-3
+ condensation hood LBO800
Convection oven MC6040-5
+ convection oven MC6040-5
+ proofer PR6040-10
+ condensation hood LBO800
- Size: W 295 x D 985 x H 255 mm
- Weight: 11 kg
- GTIN: 4015613796451

117936

RRP* 519.- €

Installation kit LBO50

- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
Convection oven HC6040-5
+ convection oven HC6040-8
+ condensation hood LBO800
Convection oven HC6040-5
+ convection oven HC6040-10
+ condensation hood LBO800
- Size: W 295 x D 986 x H 255 mm
- Weight: 14.6 kg
- GTIN: 4015613796505

117937

RRP* 519.- €

Installation kit LBO60

- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
Convection oven HC6040-5
+ convection oven HC6040-5
+ base frame LBO6040-5
+ condensation hood LBO800
Convection oven HC6040-5
+ convection oven HC6040-5
+ proofer PR6040-16
+ condensation hood LBO800
- Size: W 295 x D 985 x H 255 mm
- Weight: 13.8 kg
- GTIN: 4015613796512

117938

RRP* 519.- €

Installation kit LBO90

- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
Convection oven MC6040-5
+ deck oven CL6040-1
+ base frame LBO6040-4
+ condensation hood LBO800
Convection oven MC6040-5
+ deck oven CL6040-1
+ proofer PR6040-10
+ condensation hood LBO800
Convection oven HC6040-5
+ deck oven CL6040-1
+ base frame LBO6040-4
+ condensation hood LBO800
Convection oven HC6040-5
+ deck oven CL6040-1
+ prooferFermenting cupboard PR6040-10PR6040-10
+ condensation hood LBO800
- Size: W 310 x D 998 x H 278 mm
- Weight: 12.9 kg
- GTIN: 4015613796499

117947

RRP* 519.- €

Component parts

Base frame CL6040-10

- Material: Stainless steel
- Number of drawers: 5, 2 trays each
- Format drawers: 600 x 400 mm
- Swivel casters: 2 casters, 2 swivel casters with brakes
- Diameter casters: 80 mm
- Designed for: Deck ovens CL6080-1, CL6080-2, CL6080-3
- Size: W 990 x D 1,170 x H 735 mm
- Weight: 30.4 kg
- GTIN: 4015613796437


117934

RRP* 1,459.- €

Base frame CL6040-12

- Material: Stainless steel
- Number of drawers: 6, 2 trays each
- Format drawers: 600 x 400 mm
- Swivel casters: 2 casters, 2 swivel casters with brakes
- Diameter casters: 100 mm
- Designed for: Deck ovens CL6080-1, CL6080-2, CL6080-3
- Size: W 990 x D 1,170 x H 910 mm
- Weight: 33.2 kg
- GTIN: 4015613770031


117933

RRP* 1,509.- €



Base frame LBO6040-3

- Material: Stainless steel
- Number of drawers: 3
- Format drawers: 600 x 400 mm
- Swivel casters: 2 casters, 2 swivel casters with brakes
- Diameter casters: 80 mm
- Designed for: Convection ovens MC, convection ovens HC, deck oven CL6040-1
- Size: W 990 x D 760 x H 510 mm
- Weight: 23.4 kg
- GTIN: 4015613796420


117932

RRP* 1,159.- €



Base frame LBO6040-4

- Material: Stainless steel
- Number of drawers: 4
- Format drawers: 600 x 400 mm
- Swivel casters: 2 casters, 2 swivel casters with brakes
- Diameter casters: 80 mm
- Designed for: Convection ovens MC, convection ovens HC, deck oven CL6040-1
- Size: W 990 x D 760 x H 750 mm
- Weight: 28 kg
- GTIN: 4015613769967


117931

RRP* 1,249.- €



Base frame LBO6040-5

- Material: Stainless steel
- Number of drawers: 5
- Format drawers: 600 x 400 mm
- Swivel casters: 2 casters, 2 swivel casters with brakes
- Diameter casters: 80 mm
- Designed for: Convection ovens MC, convection ovens HC, deck oven CL6040-1
- Size: W 990 x D 760 x H 915 mm
- Weight: 31.4 kg
- GTIN: 4015613796413


117930

RRP* 1,298.- €

Rolling base MCHC2300

- Material: Stainless steel
- Swivel casters: 2 casters, 2 swivel casters with brakes
- Diameter casters: 100 mm
- Designed for: Convection ovens MC, convection ovens HC
- Size: W 1,045 x D 910 x H 345 mm
- Weight: 17.4 kg
- GTIN: 4015613804903


117939

RRP* 1,198.- €

Condensation hood LBO800

- Material: Stainless steel
- Motor output: 20 W
- Number of fan motors: 2
- Fan regulation: Automatic, oven-controlled
- Assembly type: Top of appliance
- Power load: 0,08 kW | 230 V | 50 Hz
- Size: W 980 x D 885 x H 335 mm
- Weight: 28.2 kg
- GTIN: 4015613769974


117940

RRP* 3,398.- €



Hood extension LBO800

- Material: Stainless steel
- Designed for: Condensation hood LBO800
- Size: W 418 x D 35 x H 335 mm
- Weight: 2.6 kg
- GTIN: 4015613796444


117941

RRP* 285.- €



Fermenting cupboard PR6040-10



Temperature, humidity and time can be electronically controlled for the fermentation process. The ideal climate for dough is created in particular by the innovative air circulation technology and external air supply.

- Format drawers 600 x 400 mm
 - Distance between trays 70 mm
 - Heating output 1,2 kW
 - Steam generator External steam-box
 - Steam generator output 1,2 kW
 - Temperature range to 50 °C
 - Temperature control In 0.1 °C steps
 - Humidity 10 % to 95 %
 - Automatic humidity control Up to 99 %
 - Time setting 1 to 999 minutes
 - Control unit Continuous operation
 - Interior lighting Electronic
 - Water intake temperature LED
 - Water connection 10 °C to 40 °C
 - Swivel casters R3/4"
 - Diameter casters 2 casters, 2 swivel casters with brakes
 - Properties 80 mm
 - Including Innovative air circulation technology
 - Power load Water supply hose
- 2,5 kW | 230 V | 50 Hz



117926

	Number of drawers	Size	Weight	Code-No.	RRP*	GTIN
PR6040-10	10	W 985 mm D 850 mm H 630 mm	74.4 kg	117925	4,798.- €	4015613769950
PR6040-16	16	W 985 mm D 850 mm H 840 mm	91.7 kg	117926	4,998.- €	4015613771779



Component parts

Proofing cabinet extension PR6040-10

- Material: Stainless steel
- Designed for: Fermenting cupboard PR6040-10
- Including: Attachment material
- Size: W 990 x D 515 x H 540 mm
- Weight: 9 kg
- GTIN: 4015613770048



117927

RRP* 1,198.- €

Proofing cabinet extension PR6040-16

- Material: Stainless steel
- Designed for: Fermenting cupboard PR6040-16
- Including: Attachment material
- Size: W 985 x D 515 x H 750 mm
- Weight: 10.4 kg
- GTIN: 4015613771786



117928

RRP* 1,198.- €





Sous-Vide stick SV ST15L

115133

RRP* 139.- €

GTIN 4015613685076



The compact alternative to standard Sous-Vide cookers – the Sous-Vide-Stick can be used flexibly in many placed with the right pot and is therefore ideal for mobile use

• Designed for

• Temperature range

• Time setting

• Properties

• Power load

• Size

• Weight

Pots, depth: min. 190 mm

Water quantity max.: 15 litres

20 °C to 95 °C

1 minute - 59 hours and 59 minutes

Memory function

Signal tone after expiry of the time

1,3 kW | 230 V | 50/60 Hz

W 68 x D 135 x H 375 mm

1.1 kg



Sous-Vide cooker SV G16L

115131

RRP* 519.- €

GTIN 4015613675008



Precise, gentle and tasty – the cooking point can be determined precisely thanks to the individual time and temperature setting.

• Beaker capacity

• Size basin

• Temperature range

• Time setting

• Properties

• Including

• Power load

• Size

• Weight

16 litre(s)

W 300 x D 330 x H 200 mm

25 °C to 90 °C

0 minutes - 99 hours

Memory function with 5 memory slots

Programmable timer with 1 minutes steps

Acoustic timer

Holder / frame for vacuuming bags

2 kW | 230 V | 50 Hz

W 345 x D 400 x H 317 mm

7.5 kg

► Vacuum packaging machines, vacuum bags
page 408 - 411



Dehydrator 120

A120888

RRP* 198.- €

GTIN 4015613713809



Dehydration preserves foods and extends their shelf life. This gentle preservation method is the perfect way to preserve foods. Fruit, vegetables, meat, fish, as well as herbs and spices taste better than ever.

• Material

• Material cooking chamber

• Number of drawers

• Dehydration method

• Temperature range

• Heat-up time

• Fan speed

• Time setting

• Including

• Power load

• Size

• Weight

Plastic

Plastic

Metal grille

12

Circulating air

30 °C to 70 °C

20 minute(s)

1 level

30 min. to 48 hours

1 Removeable drip tray

6 dehydration racks

0,5 kW | 230 V | 50/60 Hz

W 450 x D 340 x H 305 mm

5 kg

Dehydration rack set 120

- Set comprises: 2 dehydration racks
- Material: Plastic
- Designed for: The dehydrator 120
- Size: W 328 x D 305 x H 9 mm
- Weight: 0.16 kg
- GTIN: 4015613798523



A120893

RRP* 19.- €

HI-LIGHT-Salamanders



Hi-Light-Lift-Salamander 400-2Z

101552

RRP* 2,549.- €

GTIN 4015613634890



• Number of heating zones

2



• Heating zones can be controlled separately

No



• Height-adjustable heating element

Yes

• Heat source

Infrared radiator

• Size grid

B 400 x D 304 mm

• Manual time setting

Yes

• Grease collection tank

Yes

• Including

1 grille

1 bracket for wall attachment

• Power load

3 kW | 230 V | 50/60 Hz

• Size

W 400 x D 570 x H 515 mm

• Weight

41 kg

Hi-Light-Lift-Salamander 600-2Z



• Number of heating zones

2



• Heating zones can be controlled separately

Yes

• Heat source

Infrared radiator

• Size grid

B 572 x D 358 mm

• Warm-keeping function

Yes

• Manual time setting

Yes

• Grease collection tank

Yes

• Including

1 grille

1 bracket for wall attachment

• Power load

4,5 kW | 380-400 V | 50/60 Hz

• Equipment connection

3 NAC



101548

	Height-adjustable heating element	Height-adjustable grid	Size	Weight	Code-No.	RRP*	GTIN
Hi-Light-Lift-Salamander 600-2Z	Yes	No	W 580 mm D 590 mm H 515 mm	59.4 kg	101546	3,249.- €	4015613634913
Hi-Light-Salamander 600-2Z	No	Yes	W 590 mm D 550 mm H 515 mm	40.2 kg	101548	2,649.- €	4015613634906





Hi-Light-Lift-Salamander 700-2Z

101554

RRP* 3,649.- €

GTIN 4015613634920



- Number of heating zones 2
- Heating zones can be controlled separately Yes
- Height-adjustable heating element Yes
- Heat source Infrared radiator
- Size grid B 737 x D 355 mm
- Manual time setting Yes
- Grease collection tank Yes
- Including 1 grille
1 bracket for wall attachment
- Power load 6 kW | 380-400 V | 50/60 Hz
- Equipment connection 3 NAC
- Size W 745 x D 590 x H 515 mm
- Weight 70.6 kg



Hi-Light-Lift-Salamander "Premium"

101547

RRP* 3,798.- €

GTIN 4015613634883



- Number of heating elements 3
- Heating zones can be controlled separately Yes
- Height-adjustable heating element Yes
- Heat source Infrared radiator
- Heating surface setting Full or reduced
- Size grid B 572 x D 358 mm
- Warm-keeping function Yes
- Automatic activation function Yes
- Settable programs 3
- Manual time setting Yes
- Grease collection tank Yes
- Including 1 grille
1 bracket for wall attachment
- Power load 4,5 kW | 400 V | 50/60 Hz
- Equipment connection 3 NAC
- Size W 585 x D 600 x H 515 mm
- Weight 61.4 kg



► Automatic activation function

THE SERIES IN COMPARISON

	Number of heating zones	Number of heating elements	Heating zones can be controlled separately	Height-adjustable heating element	Automatic activation function	Warm-keeping function	Manual time setting	Height-adjustable grid
101552	2	2	✓	✓	-	-	✓	-
101548	2	3	✓	-	-	✓	✓	✓
101546	2	3	✓	✓	-	✓	✓	-
101554	2	4	✓	✓	-	-	✓	-
101547	3	3	✓	✓	✓	✓	✓	-

Salamanders - MDI knob

Bartscher MDI Control System

MDI stands for "manual digital interface". It combines extremely intuitive knob controls with digital intelligence.

Precise temperature settings and a to-the-second timer enable an excellent, reproducible cooking process.

Once the cooking process is done, an audible signal alerts you and the most recently set time can be seen on the display.



Lift-Salamander 500-1Z-MDI

151520

RRP* 849.- €

GTIN 4015613815527



STAINLESS
STEEL



This salamander with intelligent MDI control leaves nothing to be desired: The heat output can be regulated via the lift function and using precise digital temperature and time settings. The memory function and an acoustic tone that sounds when the timer expires ensure optimised work processes. The energy-saving Eco mode keeps meals warm while saving on costs.

• Number of heating zones	1
• Height-adjustable heating element	Yes
• Heat source	Radiant heaters
• Control unit	MDI knob
• Size grid	B 435 x D 320 mm
• Height-adjustable grid	No
• Warm-keeping function	Yes
• Manual time setting	Yes
• Grease collection tank	Yes
• Digital display	Yes
• Properties	Memory function Knob with digital display for temperature and time Eco mode: Can be used to save energy while keeping meals warm Removable cooking grill Audible signal when the time expires (0:10 - 9:30 minutes)
• Including	1 grille
• Power load	2,8 kW 230 V 50/60 Hz
• Size	W 462 x D 515 x H 532 mm
• Weight	33.8 kg



- Salamander with MDI control
- Knob with digital display for temperature and time
- Memory function



- Eco mode
- Energy-saving
- Warm-keeping function



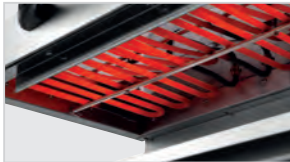
- 1 heating zone with 1 heating element
- Height of heating element can be adjusted

Lift-Salamander 500-1Z



- Height-adjustable heating element
- Heat source
- Grease collection tank
- Including

Yes
Radiant heaters
Yes
1 grille



	Number of heating zones	Size grid	Power load	Size	Weight	Code-No.	RRP*	GTIN
500-1Z	1	B 445 mm D 325 mm	2,8 kW 230 V 50/60 Hz	W 470 mm D 525 mm H 535 mm	38.8 kg	151510	759.- €	4015613385570
600-2Z	2	B 590 mm D 320 mm	4 kW 400 V 50/60 Hz	W 600 mm D 540 mm H 530 mm	47.7 kg	151512	889.- €	4015613680163



Salamander 400-1Z-P

100534

RRP* 435.- €

GTIN 4015613782508



Gratinate, grill and keep food warm as you continue working for a workflow without interruptions. When the salamander is placed on a countertop, the two long open sides of the salamander allow practical service from both sides in kitchens and service areas.



- Number of heating zones
- Heat source
- Size grid
- Height-adjustable grid
- Grease collection tank
- Power load
- Size
- Weight

1
Radiant heaters
B 430 x D 300 mm
Yes
Yes
2,8 kW | 230 V | 50/60 Hz
W 625 x D 500 x H 362 mm
14.4 kg



► Salamander with 1 heating zone



► Grill height adjustable
► In 7 levels



► Very accessible cooking grill
► From 3 sides





Salamander 401-1Z-W

A1515002

RRP* 309.- €

GTIN 4015613708850



The salamander has a height-adjustable cooking grill and 1 heating zone, which can be activated for up to 15 minutes using a timer. The attachments on the rear mean that the 401-1Z-W can either be used as a tabletop appliance or can be wall-mounted onto fireproof wall surfaces.

- Number of heating zones 1
- Heat source Infrared radiator
- Size grid B 447 x D 250 mm
- Height-adjustable grid Yes
- Grease collection tank Yes
- Properties Suitable as a tabletop device and for wall mounting
- Attachments for wall mounting on the rear of the device
- 1 grille
- 2 kW | 230 V | 50 Hz
- W 610 x D 305 x H 280 mm
- 14 kg

- Including
- Power load
- Size
- Weight

Salamander 400-1Z



- Height-adjustable grid Yes
- Grease collection tank Yes
- Including 1 grille



- Including: 2 handles

	Number of heating zones	Size grid	Power load	Size	Weight	Code-No.	RRP*	GTIN
400-1Z	1	B 430 mm D 305 mm	2,2 kW 230 V 50 Hz	W 597 mm D 368 mm H 365 mm	13.8 kg	100524	539.- €	4015613370057
600-2Z	2	B 640 mm D 300 mm	4,4 kW 400 V 50 Hz	W 880 mm D 550 mm H 390 mm	23 kg	100528	949.- €	4015613390925
700-2Z II	2	B 705 mm D 320 mm	4,4 kW 400 V 50 Hz	W 910 mm D 375 mm H 425 mm	29.5 kg	100532	529.- €	4015613709369



Salamander griddle



Combination appliance off

- Griddle plate
- Salamander

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PIZZA | PASTA

To ensure that everything on your guests' plates is "Bella Italia", we can give you the technology to prepare delicious pasta dishes and wonderfully crispy pizza dough: whether pasta or pizza – tutti perfetto!



Pastry roll machines



Pastry roll machine 3000



For the perfect result with minimal work effort and time – this dough rolling machine can make perfect dough in a flash. Diverse types of dough for tarte flambée, pizza and even flatbread can be created really easily using the dough thickness settings of the two dough rollers.



- Adjustment of dough thickness 0,5 mm to 4 mm
- Power load 0,37 kW | 230 V | 50 Hz

	Dough diameter	Roll length	Dough weight	Size	Weight	Code-No.	RRP*	GTIN
3000	140 - 300 mm	300 mm	80 - 210 g	W 430 mm D 470 mm H 640 mm	25.5 kg	101880	1,498.- €	4015613812298
4000	260 - 400 mm	400 mm	80 - 700 g	W 540 mm D 470 mm H 810 mm	31.2 kg	101881	1,649.- €	4015613863047



Pizza ovens



Pizza oven PR330

203725

RRP* 259.- €

GTIN 4015613848167



► Pizza grate
Dimensions: W 330 x D 345 x H 6 mm



This pizza oven heats up quickly and produces frozen or pre-baked pizzas with a crispy base and tasty topping. The compact stainless steel model is designed for small production quantities – ideal for bistros, snack bars and fast food outlets. The oven grate is connected to the door and handle for easy handling.



- Oven functions Upper / lower heat
- Upper / lower heat can be controlled separately No
- Temperature range 50 °C to 300 °C
- Pizza capacity 1 pizza Ø 33 cm
- Timer Yes
- Power load 1,75 kW | 230 V | 50/60 Hz
- Size W 505 x D 555 x H 265 mm
- Weight 17.8 kg



Conveyor pizza oven 3600TB10

2002203

RRP* 959.- €

GTIN 4015613724584



Non-stop pizza and snacks: The conveyor pizza oven is ideal for pizzas, topped baguettes and toasts. The individual speed control of the conveyor belt makes all kinds food crispy and tasty.



Oven functions

- Upper / lower heat can be controlled separately
- Temperature range
- Pizza capacity
- Belt speed

Upper / lower heat
Yes

70 °C to 250 °C

Max. Ø 32 cm

Can be controlled in 10 levels

Processing time: Approx. 2 to 14 minutes

3,5 kW | 230 V | 50-60 Hz

W 472 x D 1,045 x H 400 mm

21.9 kg

Power load

Size

Weight



- ▶ Pizza holding capacity: Max. Ø 32 cm
- ▶ Cycle time:
Control from 2 to 14 minutes (10 levels)

Pizza baking tray 290-R

- Material: Steel, Coated
- Pizza diameter: 290 mm
- Size: W 325 x D 325 x H 10 mm
- Weight: 0.26 kg
- GTIN: 4015613720357



100925

RRP* 8.50 €



Pizza oven ST340

A201113

RRP* 239.- €

GTIN 4015613757001



The perfect pizza oven for new entrants to the art of producing pizzas, flammkuchen, pizza rolls and baguettes in small quantities. Thanks to the provided firebrick, pizzas and similar products acquire that typically crispy brick-oven-baked taste.

Material baking chamber

Steel

Galvanised

Oven functions

Upper / lower heat

Continuous baking function

- Upper / lower heat can be controlled separately

No

Temperature range

50 °C to 250 °C

Pizza capacity

1 pizza Ø 33,5 cm

Timer

Yes

Properties

Use of pizza rack and firebrick can be alternated

Power load

1,5 kW | 230 V | 50/60 Hz

Size

W 510 x D 500 x H 270 mm

Weight

21.5 kg



- ▶ Oven functions
Upper/lower heat



- ▶ Alternate use
Pizza rack or firebrick





Pizza oven ST415



STAINLESS STEEL

°C 350



This compact pizza oven is the perfect choice for bistros, fast-food outlets, and snack bars. With separately controlled upper and lower heating, crispy pizzas with a diameter of 40 cm can be baked on the stone base. A window and timer ensure perfect results.

- Material baking chamber
- Oven functions
- Upper / lower heat can be controlled separately
- Temperature range
- Pizza capacity
- Timer
- Power load

Stainless steel
Base made of heat-resistant stone
Upper / lower heat
Yes

50 °C to 350 °C
1 pizza Ø 40 cm
Yes
2 kW | 230 V | 50/60 Hz



► Pizza capacity: 1 pizza Ø 40 cm



2002302

	Size	Weight	Code-No.	RRP*	GTIN
ST415	W 565 mm D 585 mm H 265 mm	20.5 kg	2002102	475.- €	4015613731612
ST415-2	W 550 mm D 580 mm H 320 mm	25.78 kg	2002302	419.- €	4015613821627



Pizza oven Mini 1, 1 baking chamber



STAINLESS STEEL

°C 300



- Material baking chamber
- Oven functions
- Temperature range

Base made of heat-resistant stone
Upper / lower heat
50 °C to 300 °C



203500

	Pizza capacity	Power load	Size	Weight	Code-No.	RRP*	GTIN
Mini 1, 1 baking chamber	1 pizza Ø 35 cm	2 kW 230 V 50 Hz	W 545 mm D 500 mm H 230 mm	18.8 kg	203510	539.- €	4015613494074
Mini 2, 2 baking chambers	2 pizzas Ø 35 cm (2 x 1 pizza)	2,7 kW 230 V 50 Hz	W 545 mm D 500 mm H 380 mm	27.7 kg	203500	798.- €	4015613491714



Pizza oven "Mini Plus"



- Material baking chamber
- Oven functions
- Upper / lower heat can be controlled separately
- Temperature range

Base made of heat-resistant stone
Upper / lower heat
Yes

50 °C to 400 °C



203535

	Pizza capacity	Power load	Size	Weight	Code-No.	RRP*	GTIN
"Mini Plus"	1 pizza Ø 35 cm	2 kW 230 V 50 Hz	W 575 mm D 525 mm H 270 mm	27.2 kg	203530	859.- €	4015613581095
"Mini Plus 2"	2 pizzas Ø 35 cm (2 x 1 pizza)	3,4 kW 230 V 50 Hz	W 570 mm D 550 mm H 475 mm	41.8 kg	203535	1,498.- €	4015613647593



Pizza oven CT 100



- Material
- Material baking chamber
- Oven functions
- Upper / lower heat can be controlled separately
- Temperature range
- Equipment connection

Steel plate
Painted
Brick made of fire-resistant stone
Aluminium
Upper / lower heat
Yes

50 °C to 400 °C

3 NAC



2002020

	Pizza capacity	Power load	Size	Weight	Code-No.	RRP*	GTIN
CT 100	4 pizzas Ø 30 cm	4,2 kW 380 V 50 Hz	W 890 mm D 860 mm H 430 mm	65.6 kg	2002010	1,198.- €	4015613437781
CT 200	8 pizzas Ø 30 cm (2 x 4 pizzas)	8,4 kW 380 V 50 Hz	W 890 mm D 860 mm H 760 mm	112.3 kg	2002020	2,098.- €	4015613437798



Component parts

Base unit PO CT

- Material: Chrome-nickel steel
- Height-adjustable feet: No
- Size: W 895 x D 735 x H 900 mm
- Weight: 15 kg
- GTIN: 4015613602455



200319

RRP* 405.- €

Pizza shovel alu

- Size shovell: W 280 x D 280 mm
- Length handle: 1000 mm
- Size: W 280 x D 50 x H 1,333 mm
- Weight: 2 kg
- GTIN: 4015613527949



100927

RRP* 69.- €

Pizza cutter

- Diameter knife: 100 mm
- Size: W 100 x D 22 x H 230 mm
- Weight: 0.2 kg
- GTIN: 4015613527956



100928

RRP* 33.- €

Pizza oven NT 501



• Material

Steel plate



• Material baking chamber

Painted

• Oven functions

Refractory clay baking stone

• Upper / lower heat can be controlled separately

Upper / lower heat

• Temperature range

Yes

85 °C to 450 °C



NT 621
NT 622
NT 901
NT 921

	Number of baking chambers	Pizza capacity	Power load	Size	Weight	Code-No.	RRP*	GTIN
NT 501	1	4 pizzas Ø 25 cm	4 kW 400 V 50 Hz	W 800 mm D 750 mm H 360 mm	44.6 kg	2002018	1,129.- €	4015613640990
NT 502	2	8 pizzas Ø 25 cm (2 x 4 pizzas)	6 kW 400 V 50 Hz	W 800 mm D 750 mm H 510 mm	63 kg	2002028	1,529.- €	4015613641003
NT 621	1	4 pizzas Ø 30 cm	5 kW 400 V 50 Hz	W 885 mm D 790 mm H 400 mm	59.6 kg	2002088	1,419.- €	4015613641010
NT 622	2	8 pizzas Ø 30 cm (2 x 4 pizzas)	10 kW 400 V 50 Hz	W 885 mm D 790 mm H 710 mm	102.8 kg	2002095	2,159.- €	4015613641027
NT 901	1	6 pizzas Ø 30 cm	6 kW 400 V 50 Hz	W 1,190 mm D 780 mm H 395 mm	80.3 kg	2002101	1,609.- €	4015613641041
NT 921	2	12 pizzas Ø 30 cm (2 x 6 pizzas)	12 kW 400 V 50 Hz	W 1,190 mm D 780 mm H 710 mm	141.8 kg	2002121	2,659.- €	4015613641058



Pizza oven NT 622VS

2002094

RRP* 2,609.- €

GTIN 4015613674018



• Material baking chamber

Full clay



• Oven functions

Upper / lower heat

• Upper / lower heat can be controlled separately

Yes

• Temperature range

85 °C to 450 °C

• Pizza capacity

8 pizzas Ø 30 cm (2 x 4 pizzas)

• Power load

10 kW | 400 V | 50/60 Hz

• Equipment connection

3 NAC

• Size

W 930 x D 835 x H 730 mm

• Weight

151.6 kg

Component parts

Base unit PO NT5

- Material: Chrome-nickel steel
- Height-adjustable feet: No
- Size: W 760 x D 610 x H 900 mm
- Weight: 14.6 kg
- GTIN: 4015613602424



200316

RRP* 359.- €

Base unit PO NT6

- Material: Chrome-nickel steel
- Height-adjustable feet: No
- Size: W 840 x D 670 x H 900 mm
- Weight: 15.9 kg
- GTIN: 4015613602431



200317

RRP* 389.- €

Base unit PO NT9

- Material: Chrome-nickel steel
- Height adjustable: 850 mm to 900 mm
- Size: W 1,150 x D 665 x H 900 mm
- Weight: 19.5 kg
- GTIN: 4015613602448



200318

RRP* 498.- €

Pizza oven ET 105, 1Bch 1050x1050



- Material



- Material baking chamber
- Oven functions
- Upper / lower heat can be controlled separately
- Temperature range
- Equipment connection

CNS 18/10
Galvanised
Steel plate
Painted
Base made of heat-resistant stone
Upper / lower heat
Yes
50 °C to 450 °C
3 NAC



2002170

	Pizza capacity	Power load	Size	Weight	Code-No.	RRP*	GTIN
ET 105, 1Bch 1050x1050	9 pizzas Ø 33 cm	12 kW 400 V 50 Hz	W 1,310 mm D 1,270 mm H 420 mm	143 kg	2002150	2,898.- €	4015613545028
ET 205, 2Bch 1050x1050	18 pizzas Ø 33 cm (2 x 9 pizzas)	24 kW 400 V 50 Hz	W 1,310 mm D 1,270 mm H 760 mm	247 kg	2002170	4,998.- €	4015613545035



Component parts

Base unit PO ET

- Material: Steel plate, Painted
- Height-adjustable feet: No
- Size: W 1,320 x D 1,150 x H 965 mm
- Weight: 43 kg
- GTIN: 4015613552989



2002165

RRP* 749.- €

Pasta machines



Pasta machine 5000

101902

RRP* 1,879.- €

GTIN 4015613846231



Homemade pasta with perfectly kneaded pasta dough. This pasta machine easily and simply produces dough and then makes it into pasta. The optional pasta moulds allow you to make a diverse range of pasta including cannelloni, fusilli and spaghetti.



- Production max.
- Storage capacity
- Functions

- Properties

- Including
- Not included in delivery

- Important information

- Power load
- Size
- Weight

5 kg / h

1,5 kg

Dough production

Pasta production

Kneading shaft and transport screw can be removed

Lid with 2 filling openings (8 x 112 mm)

5 stable feet

Dough container can be removed

For kneading and rolling out 12 different types of pasta (pasta moulds available as optional extras)

Assembly tool

Pasta moulds

Closing cap

Cap is required to close the ejected material during dough production

0,25 kW | 230 V | 50 Hz

W 240 x D 510 x H 318 mm

16.1 kg



- ▶ Easy production of all kinds of pasta
- ▶ 1. step: Dough production
- ▶ 2. step: Dough output



- ▶ Lid with 2 filling openings
8 x 112 mm



- ▶ Easy to clean
- ▶ Easy removal of kneading shaft and transport screw
- ▶ Removable dough container, dishwasher-safe

Sealing cap

- Material: Bronze
- Important information:
Cap is required to close the ejected material during dough production
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.18 kg
- GTIN: 4015613584997



101986

RRP* 79.- €

Component parts

Pasta mould Caserecce 9x5 mm

- Material: Bronze
- Pasta type: Caserecce
- Pasta size: 9 x 5 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.14 kg
- GTIN: 4015613584850



101972

RRP* 76.- €

Pasta mould Fusilli 9 mm

- Material: Bronze
- Pasta type: Fusilli
- Pasta size: Ø 9 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.14 kg
- GTIN: 4015613584867



101973

RRP* 76.- €

Pasta mould Pappardelle 16 mm

- Material: Bronze
- Pasta type: Pappardelle
- Pasta size: 16 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.16 kg
- GTIN: 4015613584874



101974

RRP* 76.- €

Pasta mould Gnocchi 12 mm

- Material: Bronze
- Pasta type: Gnocchi
- Pasta size: Ø 12 mm
- Important information: Not suitable for potatoes
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.17 kg
- GTIN: 4015613584881



101975

RRP* 76.- €

Pasta mould Capelli d'Angelo 1 mm

- Material: Bronze
- Pasta type: Capelli d'angelo
- Pasta size: Ø 1 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.16 kg
- GTIN: 4015613584911



101978

RRP* 76.- €

Pasta mould Spaghetti 2 mm

- Material: Bronze
- Pasta type: Spaghetti
- Pasta size: Ø 2 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.16 kg
- GTIN: 4015613584928



101979

RRP* 76.- €

Pasta mould Spaghetti 2x2 mm

- Material: Bronze
- Pasta type: Spaghetti alla chitarra
- Pasta size: 2 x 2 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.17 kg
- GTIN: 4015613584935



101980

RRP* 76.- €

Pasta mould Sfoglia 135 mm

- Material: Bronze
- Pasta type: Pasta sfoglia
- Pasta size: 135 mm
- Size: W 55 x D 55 x H 40 mm
- Weight: 0.4 kg
- GTIN: 4015613584966



101983

RRP* 108.- €

Pasta mould Cannellone 25 mm

- Material: Bronze
- Pasta type: Cannelloni
- Pasta size: Ø 25 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.15 kg
- GTIN: 4015613584973



101984

RRP* 76.- €

Pasta mould Bigoli 3 mm

- Material: Bronze
- Pasta type: Bigoli
- Pasta size: Ø 3 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.16 kg
- GTIN: 4015613584980



101985

RRP* 76.- €

Pasta mould Fettuccine 8 mm

- Material: Bronze
- Pasta type: Fettuccine
- Pasta size: 8 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.15 kg
- GTIN: 4015613761527



101988

RRP* 76.- €

Pasta mould Tagliolini 3 mm

- Material: Bronze
- Pasta type: Tagliolini
- Pasta size: 3 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.15 kg
- GTIN: 4015613761534



101989

RRP* 76.- €

Pasta cooker 8L MDI



- It simply has to be „al dente“! It's easy to cook any type of pasta to perfection thanks to the precise time and temperature controls and quick and easy operation of this digital pasta cooker. The removable heating element and 8-litre pan ensure top hygiene.
- CNS 18/10
- 8 L
- Beaker capacity 8 litre(s)
 - Number of baskets 1
 - Basket content 4,9 litre(s)
 - Size basket W 190 x D 225 x H 125 mm
 - Temperature range to 110 °C



- MDI knob
- Knob with digital display for temperature and time



- Removable pan and heating element



- Infinitely variable temperature
- Temperature regulation: Knob
- Infinitely variable timer

	Control unit	Power load	Size	Weight	Code-No.	RRP*	GTIN
Pasta cooker 8L MDI	MDI knob	3,3 kW 230 V 50 Hz	W 290 mm D 470 mm H 385 mm	6.6 kg	132265	375.- €	4015613770970
Pasta cooker 8L-EM1	Toggle	3,3 kW 230 V 50/60 Hz	W 305 mm D 465 mm H 365 mm	6.2 kg	132290	298.- €	4015613821610



Pasta cooker 1 basket, 7L, TU

132260

RRP* 489.- €

GTIN 4015613584171



- Beaker capacity 7 litre(s)
 - Number of baskets 1
 - Size basket W 210 x D 235 x H 100 mm
 - Temperature range to 110 °C
- STAINLESS STEEL
- 7 L
- Power load 3,4 kW | 230 V | 50 Hz
 - Size W 305 x D 410 x H 315 mm
 - Weight 6.8 kg

Component parts

Pasta basket 8L

- Size basket: W 190 x D 225 x H 125 mm
- Content: 4,9 litre(s)
- Size: W 200 x D 460 x H 150 mm
- Weight: 1.1 kg
- GTIN: 4015613797755



132266

RRP* 34.- €

Basket small f. pasta cooker 132260

- Size basket: W 100 x D 138 x H 135 mm
- Content: 1,86 litre(s)
- Important information: 2 baskets are needed for 1 basin
- Size: W 100 x D 200 x H 310 mm
- Weight: 0.29 kg
- GTIN: 4015613584225



132261

RRP* 75.- €

Basket large f. pasta cooker 132260

- Size basket: W 210 x D 235 x H 100 mm
- Content: 4,93 litre(s)
- Size: W 210 x D 430 x H 205 mm
- Weight: 0.69 kg
- GTIN: 4015613585666



132262

RRP* 139.- €

SNACK | TAKE-AWAY | EVENT

Take-away classics such as curry sausage, chips & co. are always popular. The technology is therefore used intensively everyday. From grill plates, contact grills to deep fryers and curry sausage cutters – here you will find what you are looking for.





Chip cutter 3010

500308

RRP* 129.- €

GTIN 4015613694832



- Die/stamp material
- Number of dies/stamps
- Dies/stamps

- Designed for

- Size
- Weight

Stainless steel
Plastic
4
6 mm chips
9 mm chips
13 mm chips
Potato wedges
Table mounting
Wall mounting
W 155 x D 425 x H 335 mm
2.64 kg



Deep fat fryer PETIT

165103

RRP* 59.- €

GTIN 4015613447223



- Beaker capacity
- Number of baskets
- Temperature range



- Cold zone
- Power load



- Size



- Weight

3 litre(s)
1
130 °C to 190 °C
Yes
2 kW | 230 V | 50 Hz
W 210 x D 530 x H 240 mm
2.5 kg

Deep fat fryer MINI II



- Beaker capacity
- Temperature range
- Cold zone



4 litre(s)
60 °C to 190 °C
Yes



▶ 2 separate sockets required

	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
MINI II	1	1	2,2 kW 230 V 50-60 Hz	W 205 mm D 540 mm H 280 mm	3 kg	A165110	82.- €	4015613392271
MINI III	2	2	2 x 2,2 kW 2 x 230 V 50-60 Hz	W 400 mm D 540 mm H 280 mm	5.5 kg	A165112	155.- €	4015613392288



Deep fat fryer SNACK I



Perfect choice for crispy, golden-brown frying results in smaller restaurant kitchens or snack bars. Whether fries, snacks, or finger foods – this fryer ensures even and quick preparation.

- Temperature range
- Cold zone
- Important information

50 °C to 190 °C
Yes
Suitable for frying oil and blocks of fat



► 2 separate sockets required



► 2 separate sockets required

	Number of tanks	Beaker capacity	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
SNACK I	1	4 litre(s)	1	2 kW 230 V 50 Hz	W 245 mm D 590 mm H 315 mm	5.1 kg	A162410E	155.- €	4015613662350
SNACK II	2	4 litre(s)	2	2 x 2 kW 2 x 230 V 50 Hz	W 445 mm D 590 mm H 315 mm	9.6 kg	A162412E	269.- €	4015613662374
SNACK III	1	8 litre(s)	1	3,25 kW 230 V 50 Hz	W 305 mm D 620 mm H 340 mm	6.7 kg	A162810E	189.- €	4015613662381
SNACK IV	2	8 litre(s)	2	2 x 3,25 kW 2 x 230 V 50 Hz	W 555 mm D 620 mm H 340 mm	12.5 kg	A162812E	329.- €	4015613662398



Component parts

Deep frying basket PETIT 3L

- Size basket: W 145 x D 240 x H 80 mm
- Content: 2,5 litre(s)
- Size: W 145 x D 405 x H 155 mm
- Weight: 0.24 kg
- GTIN: 4015613662251

165528

RRP* 11.- €

Deep frying basket MINI 4L

- Size basket: W 145 x D 245 x H 110 mm
- Content: 3,6 litre(s)
- Size: W 145 x D 435 x H 155 mm
- Weight: 0.24 kg
- GTIN: 4015613658421

165521

RRP* 12.- €

Deep frying basket SNACK 4L

- Size basket: W 135 x D 205 x H 123 mm
- Content: 2,4 litre(s)
- Size: W 135 x D 450 x H 245 mm
- Weight: 0.65 kg
- GTIN: 4015613658438

165522

RRP* 33.- €

Deep frying basket SNACK 8L

- Size basket: W 195 x D 245 x H 140 mm
- Content: 5,5 litre(s)
- Size: W 195 x D 500 x H 225 mm
- Weight: 0.8 kg
- GTIN: 4015613658445

165523

RRP* 43.- €



► Fatsafe
Frying fat filter
page 123



► Deep fat fryer thermometer
page 432

Deep fat fryer SNACK I Plus



The deep fat fryer prepares various snacks quickly and reliably. Thanks to the practical fat drain tap and the pivoting heating element, the subsequent cleaning is done quickly.



- Temperature range
- Grease release tap
- Cold zone
- Heating element
- Important information

50 °C to 190 °C
Yes
Yes
Can be swivelled
Suitable for frying oil and blocks of fat



▶ 2 separate sockets required



▶ 2 separate sockets required

	Number of tanks	Beaker capacity	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
SNACK I Plus	1	4 litre(s)	1	2 kW 230 V 50/60 Hz	W 200 mm D 640 mm H 340 mm	4.2 kg	A162820E	172.- €	4015613708904
SNACK II Plus	2	4 litre(s)	2	2 x 2 kW 2 x 230 V 50/60 Hz	W 400 mm D 640 mm H 340 mm	9 kg	A162821E	319.- €	4015613708911
SNACK III Plus	1	9 litre(s)	1	3,3 kW 230 V 50/60 Hz	W 285 mm D 640 mm H 400 mm	6.2 kg	A162823E	239.- €	4015613718897
SNACK IV Plus	2	9 litre(s)	2	2 x 3,3 kW 2 x 230 V 50/60 Hz	W 565 mm D 640 mm H 400 mm	11.5 kg	A162824E	392.- €	4015613718903



Deep fat fryer SNACK XL Plus

165530

RRP* 579.- €

GTIN 4015613687018



Be it fried fish or frikandellen - the extra long basin makes frying, of longer products in particular, very easy.



- Beaker capacity
- Number of baskets
- Temperature range
- Grease release tap
- Cold zone
- Heating element
- Power load
- Size
- Weight

8 litre(s)
1
50 °C to 190 °C
Yes
Yes
Can be removed
3,4 kW | 230 V | 50/60 Hz
W 245 x D 720 x H 470 mm
8 kg

Deep fat fryers - MDI knob

Bartscher MDI Control System

MDI stands for "manual digital interface". It combines extremely intuitive knob controls with digital intelligence.

The precise temperature setting enables excellent, reproducible frying behaviour. The MDI control also offers a function for gentle liquefaction of the bar fat.



Deep-fat fryer MDI SNACK III Plus



Proper frying made easy: With the digital Bartscher MDI knob, the temperature can be set accurate to the degree. In addition, the current oil temperature can be checked at any time.



- Beaker capacity
- Control unit
- Temperature range
- Temperature control
- Grease release tap
- Cold zone
- Oil temperature check
- Heating element
- Important information

9 litre(s)
MDI knob
50 °C to 190 °C
Electronic
In 0.1 °C steps
Yes
Yes
Current temperature can be checked at all times
Indicator lamp for reached oil temperature
Can be swivelled
Suitable for frying oil and blocks of fat



- Bartscher MDI control
- To-the-degree temperature adjustment



- 2 separate sockets required

	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
MDI SNACK III Plus	1	1	3,3 kW 230 V 50 Hz	W 285 mm D 640 mm H 410 mm	6.4 kg	A162828	295.- €	4015613752150
MDI SNACK IV Plus	2	2	2 x 3,3 kW 2 x 230 V 50 Hz	W 570 mm D 640 mm H 410 mm	11.7 kg	A162829	535.- €	4015613752167



Component parts

Deep-fat fryer basket SNACK Plus 4L

- Size basket: W 130 x D 220 x H 105 mm
- Content: 2,5 litre(s)
- Size: W 130 x D 460 x H 135 mm
- Weight: 0.7 kg
- GTIN: 4015613731636

162826

RRP* 32.- €

Deep-fat fryer basket SNACK Plus 9L

- Size basket: W 210 x D 220 x H 120 mm
- Content: 5,5 litre(s)
- Size: W 210 x D 460 x H 165 mm
- Weight: 0.85 kg
- GTIN: 4015613731643

162827

RRP* 41.- €

Deep frying basket SNACK XL Plus 8L

- Size basket: W 150 x D 320 x H 120 mm
- Content: 5,7 litre(s)
- Size: W 150 x D 570 x H 190 mm
- Weight: 0.82 kg
- GTIN: 4015613658858

165527

RRP* 65.- €

Deep fat fryer IMBISS I



- Beaker capacity
- Grease release tap
- Cold zone
- Important information



8 litre(s)
Yes
Yes
Suitable for frying oil and blocks of fat



▶ 2 separate sockets required

	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
IMBISS I	1	1	3,25 kW 230 V 50 Hz	W 290 mm D 630 mm H 410 mm	9.7 kg	A150307	329.- €	4015613662404
IMBISS II	2	2	2 x 3,25 kW 2 x 230 V 50 Hz	W 580 mm D 630 mm H 410 mm	17 kg	A150407	539.- €	4015613662411



Induction deep fat fryer 8L Plus



The powerful induction technology ensures the ideal temperature setting – at all times. The desired food is fried in a precise process to guarantee top results.



- Beaker capacity
- Temperature range
- Grease release tap
- Heating element

8 litre(s)
60 °C to 190 °C
Yes
Induction coil



▶ 2 separate sockets required

	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
Induction deep fat fryer 8L Plus	1	1	3,5 kW 230 V 50-60 Hz	W 290 mm D 590 mm H 425 mm	12.5 kg	165118	479.- €	4015613742083
Induction deep fat fryer 2x8L Plus	2	2	2 x 3,5 kW 2 x 230 V 50-60 Hz	W 580 mm D 590 mm H 425 mm	23 kg	165119	898.- €	4015613742090





Deep fat fryer IMBISS PRO

162500

RRP* 539.- €

GTIN 4015613535104



CNS

11 L

Powerful table-top deep fat fryer with a large 11 litre basin. After preparing perfectly crispy chips and similar treats, you'll enjoy easy cleaning thanks to the removable heating element, rounded basin and removable drain valve.

- Beaker capacity 11 litre(s)
- Number of baskets 1
- Temperature range 50 °C to 190 °C
- Grease release tap Yes
- Cold zone Yes
- Heating element Can be removed
- Power load 8,1 kW | 400 V | 50 Hz
- Equipment connection 3 NAC
- Size W 410 x D 500 x H 380 mm
- Weight 12.7 kg

Deep fat fryer PROFESSIONAL I



CNS

10 L

- Beaker capacity 10 litre(s)
- Temperature range 50 °C to 190 °C
- Grease release tap Yes
- Cold zone Yes
- Heating element Can be removed
- Equipment connection 3 NAC



	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
PROFESSIONAL I	1	1	8,1 kW 400 V 50-60 Hz	W 390 mm D 450 mm H 375 mm	11.5 kg	162900	689.- €	4015613494098
PROFESSIONAL II	2	2	16,2 kW 400 V 50-60 Hz	W 750 mm D 450 mm H 375 mm	21.8 kg	162910	1,298.- €	4015613536798



Component parts

Deep frying basket IMBISS 8L

- Size basket: W 195 x D 230 x H 195 mm
- Content: 5,5 litre(s)
- Size: W 190 x D 480 x H 245 mm
- Weight: 0.8 kg
- GTIN: 4015613658452

165524

RRP* 55.- €

Fryer basket Induction 8L Plus

- Size basket: W 190 x D 230 x H 145 mm
- Content: 5,5 litre(s)
- Size: W 194 x D 475 x H 215 mm
- Weight: 0.81 kg
- GTIN: 4015613742106

165122

RRP* 44.- €

Deep frying basket IMBISS PRO 11L

- Size basket: W 254 x D 270 x H 143 mm
- Content: 8,4 litre(s)
- Size: W 255 x D 515 x H 290 mm
- Weight: 0.87 kg
- GTIN: 4015613658469

165525

RRP* 45.- €

Deep frying basket PROFESSIONAL 10L-L

- Size basket: W 300 x D 240 x H 120 mm
- Content: 8,2 litre(s)
- Size: W 235 x D 425 x H 215 mm
- Weight: 0.95 kg
- GTIN: 4015613658865

162906

RRP* 69.- €

Deep frying basket PROFESSIONAL 10L-S

- Size basket: W 120 x D 233 x H 100 mm
- Content: 2,7 litre(s)
- Important information: 2 baskets are needed for 1 basin
- Size: W 130 x D 415 x H 220 mm
- Weight: 0.59 kg
- GTIN: 4015613658872

162912

RRP* 45.- €



► Deep fat fryer thermometer page 432

Deep fat fryer 12L-10



A robust table-top appliance, this deep-fat fryer with its 12-litre basin is ideal for use in large professional kitchens. The grease drain tap, removable panade sieve and pivot-out heating element enable easy cleaning.

- Beaker capacity
- Temperature range
- Grease release tap
- Cold zone
- Heating element
- Equipment connection

12 litre(s)
50 °C to 190 °C
Yes
Yes
Can be swivelled
3 NAC



162651

	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
12L-10	1	1	9 kW 400 V 50 Hz	W 400 mm D 650 mm H 485 mm	15.4 kg	162650	939.- €	4015613757773
12L-20	2	2	18 kW 400 V 50 Hz	W 800 mm D 650 mm H 485 mm	29 kg	162651	1,698.- €	4015613757780



Component parts

Deep-fat fryer basket 12L-10/20

- Size basket: W 250 x D 230 x H 110 mm
- Content: 6,5 litre(s)
- Size: W 250 x D 500 x H 195 mm
- Weight: 0.96 kg
- GTIN: 4015613809182



162653

RRP* 49.- €



Deep fat fryer 700, W400, 2x8L

272335

RRP* 3,749.- €

GTIN 4015613527420



- Number of tanks
- Beaker capacity
- Number of baskets
- Size basket
- Temperature range
- Grease release tap
- Grease collection tank
- Cold zone
- Heating element
- Height adjustable
- Power load
- Equipment connection
- Size
- Weight

2
8 litre(s)
2
W 130 x D 310 x H 120 mm
140 °C to 190 °C
Yes
Yes
Yes
Can be swivelled
850 mm to 910 mm
14 kW | 380-400 V | 50/60 Hz
3 NAC
W 400 x D 700 x H 850 mm
62 kg

Component parts - Deep fat fryers

Fat disposal container 12L

- Material: Steel plate, Hot-dipped galvanised, Acc. to DIN EN ISO 1461
- Content: 12 litre(s)
- Important information:
The container is only designed for the transport and disposal of old grease.
- Size: W 355 x D 335 x H 450 mm
- Weight: 4.3 kg
- GTIN: 4015613274096

A150460V

RRP* 209.- €



Frying fat filter

- Material: Special fabric
- Temperature range to: 190 °C
- Size: W 250 x D 600 x H 155 mm
- Weight: 0.52 kg
- GTIN: 4016098100986

A101999

RRP* 189.- €



Substitute filter for A101999

- Size: W 250 x D 250 x H 1 mm
- Weight: 0.1 kg
- GTIN: 4016098100979

A101901

RRP* 102.- €

French-fries warmers



French fry warmer 12-150

A114002

RRP* 259.- €

GTIN 4015613739632



This chip heater will fit into even the smallest kitchen. It keeps chips warm and crispy in its heated pan with drip tray. The optional heating lamp is ideal for mounting to the chip warmer in order to provide additional heat from above.



- | | |
|-------------------------|----------------------------|
| • Basin size, GN format | 1/2 GN |
| • Depth tank | 150 mm |
| • Heat source | Heated pan |
| • Including | 1 drip tray, removeable |
| • Power load | 0,35 kW 230 V 50-60 Hz |
| • Size | W 270 x D 350 x H 220 mm |
| • Weight | 5.5 kg |

Heat lamp 12-150

- Material: Stainless steel
- Heat source type: Heating coil
- Including: Attachment material
- Power load: 0,5 kW | 230 V | 50-60 Hz
- Size: W 270 x D 335 x H 505 mm
- Weight: 2.97 kg
- GTIN: 4015613739649


A114003

RRP* 165.- €



Pastries deep fat fryer BF 16E



- Number of tanks 1
- Number of baskets 1
- Temperature range 50 °C to 190 °C
- Grease release tap Yes
- Heating element Can be removed
- Properties Rounded corners
Drain cock with safety fixture
Basin with large cold zone
- Equipment connection 3 NAC

	Beaker capacity	Basket content	Power load	Size	Weight	Code-No.	RRP*	GTIN
BF 16E	16 litre(s)	8,9 litre(s)	9 kW 400 V 50 Hz	W 560 mm D 470 mm H 400 mm	15.1 kg	101530	879.- €	4015613405049
BF 30E	30 litre(s)	19,2 litre(s)	15 kW 400 V 50 Hz	W 660 mm D 650 mm H 410 mm	23.4 kg	101560	1,349.- €	4015613405063



Pastries deep fat fryer BF 30E OU

101535

RRP* 1,849.- €

GTIN 4015613633299



- Beaker capacity 30 litre(s)
- Number of baskets 1
- Basket content 19,2 litre(s)
- Size base unit W 612 x D 497 x H 377 mm
- Height adjustable 980 mm to 1040 mm
- Including 1 lid
1 basket
1 sieve with a handle
2 grease collection tanks with handles
- Power load 15 kW | 400 V | 50 Hz
- Equipment connection 3 NAC
- Size W 660 x D 650 x H 980 mm
- Weight 40 kg

Component parts

Basket shelf BF 16E

- Assembly side: On both sides
- Size: W 445 x D 235 x H 85 mm
- Weight: 2.9 kg
- GTIN: 4015613535098



101566

RRP* 115.- €

Basket shelf BF 30E

- Assembly side: On both sides
- Size: W 465 x D 644 x H 255 mm
- Weight: 4 kg
- GTIN: 4015613405087



101565

RRP* 139.- €

Deep frying basket BF 16E

- Size basket: W 475 x D 235 x H 80 mm
- Size: W 560 x D 245 x H 190 mm
- Weight: 1.3 kg
- GTIN: 4015613405056



101533

RRP* 105.- €

Deep frying basket BF 30E

- Size basket: W 570 x D 440 x H 80 mm
- Size: W 650 x D 465 x H 190 mm
- Weight: 1.9 kg
- GTIN: 4015613405070



101563

RRP* 149.- €



Pastries deep fat fryer BF 21E



CNS
18/10

21 L

- Number of tanks
- Number of baskets
- Temperature range
- Grease release tap
- Properties

1
1
140 °C to 190 °C
Yes
Rounded corners
Drain cock with safety fixture
Basin with large cold zone



Pastries deep fat fryers - ELECTRIC
► Heating element can be swivelled



► Ignition type: Piezo ignition
► Gas type: Liquid gas

	Operating mode	Beaker capacity	Basket content	Power load	Size	Weight	Code-No.	RRP*	GTIN
BF 21E 	Electro	21 litre(s)	16,1 litre(s)	6,8 kW 400 V 50/60 Hz	W 700 mm D 590 mm H 320 mm	31 kg	101412	2,598.- €	4015613370576
BF 35E 	Electro	35 litre(s)	24,8 litre(s)	10 kW 400 V 50/60 Hz	W 1,095 mm D 600 mm H 340 mm	47.4 kg	101413	3,149.- €	4015613418186
BF 20G 	Gas	18 litre(s)	12,9 litre(s)	12 kW	W 700 mm D 585 mm H 390 mm	40.5 kg	1014113	3,398.- €	4015613381855



Component parts

Basket shelf BF 21E

- Assembly side: On both sides
- Size: W 390 x D 765 x H 245 mm
- Weight: 4.1 kg
- GTIN: 4015613122403

101402

RRP* 159.- €

Basket shelf BF 35E

- Assembly side: On both sides
- Size: W 390 x D 1,125 x H 250 mm
- Weight: 5.8 kg
- GTIN: 4015613122953

101607

RRP* 215.- €

Basket shelf BF 20G

- Assembly side: On both sides
- Size: W 350 x D 645 x H 250 mm
- Weight: 3.5 kg
- GTIN: 4015613394176

101404

RRP* 155.- €

Deep frying basket BF 21E

- Size basket: W 630 x D 365 x H 70 mm
- Size: W 730 x D 380 x H 232 mm
- Weight: 1 kg
- GTIN: 4015613658834

158615

RRP* 185.- €

Deep frying basket BF 35E

- Size basket: W 970 x D 365 x H 70 mm
- Size: W 1,080 x D 380 x H 242 mm
- Weight: 3.4 kg
- GTIN: 4015613658841

101419

RRP* 279.- €

Deep frying basket BF 20G

- Size basket: W 580 x D 320 x H 70 mm
- Size: W 660 x D 330 x H 260 mm
- Weight: 1.8 kg
- GTIN: 4015613658827

158614

RRP* 175.- €

Contact grill 1800 1R



• Material grill plates



• Size grill plates top

• Size grill plates bottom



• Temperature range

• Grease collection tank

• Including

• Power load

• Size

Cast iron

Enamelled

W 214 x D 214 mm

W 220 x D 235 mm

50 °C to 300 °C

Yes

1 cleaning brush

1,8 kW | 230 V | 50 Hz

W 290 x D 395 x H 210 mm

	Design grill surface	Weight	Code-No.	RRP*	GTIN
1800 1R	Ribbed	12.7 kg	A150670	249.- €	4015613385617
1800 1G	Smooth	12.7 kg	A150669	249.- €	4015613391380
1800 1GR	Ribbed at top, smooth at the bottom	13 kg	A150668	249.- €	4015613391656



Contact grill 3600 2GR



• Material grill plates



• Number of grill units

• Size grill plate top, each

• Size grill plates bottom



• Heating zones can be controlled separately

• Temperature range

• Grease collection tank

• Including

• Power load

• Size

Cast iron

Enamelled

2

W 215 x D 215 mm

W 470 x D 230 mm

Yes

50 °C to 300 °C

Yes

1 cleaning brush

3,6 kW | 230 V | 50/60 Hz

W 570 x D 395 x H 210 mm

	Design grill surface	Weight	Code-No.	RRP*	GTIN
3600 2R	Ribbed	26 kg	A150671	449.- €	4015613385624
3600 2G	Smooth	23.5 kg	A150672	449.- €	4015613391397
3600 2GR	Ribbed at top, smooth at the bottom	23.3 kg	A150673	449.- €	4015613391403



Contact grill "Panini" 1GR



Contact grills are useful and versatile, ideal for snack preparation and the warming of pita bread etc.



• Material grill plates

Cast iron

Enamelled



• Size grill plates top

W 340 x D 220 mm

• Size grill plates bottom

W 345 x D 235 mm

• Temperature range

50 °C to 300 °C

• Grease collection tank

Yes

• Including

1 cleaning brush

• Power load

2,2 kW | 230 V | 50/60 Hz

• Size

W 410 x D 400 x H 200 mm

	Design grill surface	Weight	Code-No.	RRP*	GTIN
"Panini" 1R	Ribbed	18.7 kg	A150674	298.- €	4015613415000
"Panini" 1G	Smooth	18 kg	A150679	298.- €	4015613606750
"Panini" 1GR	Ribbed at top, smooth at the bottom	18.6 kg	A150676	298.- €	4015613486833



Contact grill "Panini-T" 1GR



High-performance contact grill with a large grill surface and integrated timer – the solid design with grill plates made from cast iron ensures good and clean preparation of food.



• Material grill plates

Cast iron

Enamelled



• Size grill plates top

W 340 x D 220 mm

• Size grill plates bottom

W 345 x D 235 mm

• Temperature range

50 °C to 300 °C

• Grease collection tank

Yes

• Timer

Yes

• Properties

Audible signal when the time expires
(0 - 15 minutes)

• Including

1 cleaning brush

• Power load

2,2 kW | 230 V | 50/60 Hz

• Size

W 410 x D 400 x H 200 mm

	Design grill surface	Weight	Code-No.	RRP*	GTIN
"Panini-T" 1R	Ribbed	18.4 kg	A150774	319.- €	4015613717159
"Panini-T" 1G	Smooth	18 kg	A150779	319.- €	4015613717166
"Panini-T" 1GR	Ribbed at top, smooth at the bottom	18.6 kg	A150776	319.- €	4015613717173



Contact grills "Panini" - MDI knob

Bartscher MDI Control System

MDI stands for "manual digital interface". It combines extremely intuitive knob controls with digital intelligence.

Precise temperature settings and a to-the-second timer enable an excellent, reproducible cooking process.

Once the cooking process is done, an audible signal alerts you and the most recently set time can be seen on the display.



Contact grill "Panini-MDI" 1GR



The "Panini-MDI" contact grill with ribbed grill plates offers everything a good contact grill needs: Grill plates with optimal thermal conductivity, a robust design and simple and intuitive toggle operation with digital display, timer and audible signal.

- Material grill plates

Cast iron

- Size grill plates top
- Size grill plates bottom
- Control unit
- Temperature range
- Temperature control

Enamelled
W 340 x D 220 mm
W 345 x D 235 mm
MDI knob

- Digital display
- Timer
- Grease collection tank
- Properties

50 °C to 300 °C
Electronic
In 0.1 °C steps
Yes
Yes
Yes
Knob with digital display for temperature and time
Memory function
Audible signal when the time expires (0:10 - 9:30 minutes)
1 cleaning brush
2,2 kW | 230 V | 50/60 Hz
W 410 x D 400 x H 200 mm

- Including
- Power load
- Size

	Design grill surface	Weight	Code-No.	RRP*	GTIN
"Panini-MDI" 1R	Ribbed	18.3 kg	A150974	389.- €	4015613737881
"Panini-MDI" 1G	Smooth	18.1 kg	A150979	389.- €	4015613737904
"Panini-MDI" 1GR	Ribbed at top, smooth at the bottom	18.3 kg	A150976	389.- €	4015613737911



Component parts

Cooking paper 1/2 GN

- Format per sheet: 1/2 GN, W 330 x D 270 mm
- Heat resistant to: 220 °C
- Size: W 357 x D 295 x H 179 mm
- Weight: 0.37 kg
- Order quantity unit: 1 box (12 paper dispensers with 100 sheets each)
- GTIN: 4015613587110



150678

RRP* 119.- €



Contact grill "Panini" 1RDIG

A150684

RRP* 485.- €

GTIN 4015613624679



Simply practical – 6 programs to choose from to allow times to be down to the second. An acoustic signal indicates the end of the grilling time.



• Material grill plates

Cast iron

Enamelled



• Design grill surface

Ribbed

• Size grill plates top

W 340 x D 220 mm

• Size grill plates bottom

W 345 x D 235 mm

• Temperature range

50 °C to 300 °C

• Digital display

Yes

• Timer

Yes

• Grease collection tank

Yes

• Power load

2,2 kW | 230 V | 50/60 Hz

• Size

W 410 x D 400 x H 200 mm

• Weight

18 kg



Contact grill DT 2000 1G

370211

RRP* 909.- €

GTIN 4015613805733



Since the top and bottom grill plates can be individually controlled, this contact grill can cook your food exactly as you need. Thanks to the slim design and particularly deep grill surface, this model is perfect for working in any kitchen and allows you to relax while cooking: An acoustic tone sounds when the set time is up.



• Material grill plates

Aluminium

• Design grill surface

Smooth

• Size grill plates top

W 205 x D 285 mm

• Size grill plates bottom

W 240 x D 305 mm

• Temperature range

50 °C to 300 °C

• Temperature control

In 10 °C steps

Thermostatic

Separate control of grill plate temperature

• Digital display

Yes

• Timer

Yes

• Grease collection tank

Yes

• Properties

Space for storing 4 grilling processes

Digital display for temperature and time

Signal tone after expiry of the time

• Power load

2 kW | 230 V | 50 Hz

• Size

W 320 x D 555 x H 720 mm

• Weight

20.4 kg



► Really deep and slim design



► Contact grill with digital display and timer
► Audible signal when time expires



► 4 memory slots for individual grilling processes

Griddle plates



Griddle plate GDP 260E-G **A370037** RRP* 329.- € GTIN 4015613690087



- Material roasting surface
 - Roasting surface design
 - Size heating surface
 - Number of heating zones
 - Temperature range
 - Properties
 - Power load
 - Size
 - Weight
- Steel
Smooth
W 260 x D 230 mm
1
50 °C to 300 °C
Grease collection tank
Backsplash welded on
1,2 kW | 230 V | 50/60 Hz
W 330 x D 282 x H 180 mm
8.8 kg

Griddle plate GDP 320E-G



- Material roasting surface
 - Size heating surface
 - Number of heating zones
 - Temperature range
 - Properties
 - Power load
 - Size
- Steel
W 320 x D 480 mm
1
50 °C to 300 °C
Grease collection tank
Backsplash welded on
3 kW | 230 V | 50 Hz
W 325 x D 580 x H 310 mm

	Roasting surface design	Weight	Code-No.	RRP*	GTIN
GDP 320E-G	Smooth	22 kg	A370031	569.- €	4015613370545
GDP 320E-R	Ribbed	21.2 kg	370035	609.- €	4015613610894



Component parts

Grill attachment GDP 320/650E

- Material: Stainless steel
- Material roasting surface: Non-stick film, replaceable
- Roasting surface design: Smooth
- Size heating surface: W 325 x D 480 mm
- Temperature range: 50 °C to 220 °C
- Total height with griddle plate: Closed 490 mm, open 810 mm
- Power load: 3 kW | 230 V | 50 Hz
- Size: W 325 x D 480 x H 665 mm
- Weight: 18 kg
- GTIN: 4015613633282



370100 RRP* 769.- €

Non-stick foil GDP 320/650E

- Size: W 315 x D 390 x H 1 mm
- Weight: 0.04 kg
- GTIN: 4015613639802



370101 RRP* 35.- €



Griddle plate GDP 650E-G



CNS
18/10

- Material roasting surface
- Heating zones can be controlled separately
- Temperature range
- Properties
- Equipment connection

Steel
Yes
50 °C to 300 °C
Grease collection tank
Backsplash welded on
3 NAC



	Roasting surface design	Size heating surface	Power load	Size	Weight	Code-No.	RRP*	GTIN
GDP 650E-G	Smooth	W 650 mm D 480 mm	6 kW 400 V 50 Hz	W 660 mm D 580 mm H 310 mm	41 kg	A370032	879.- €	4015613370552
GDP 650E-GR	1/2 smooth, 1/2 ribbed	W 650 mm D 480 mm	6 kW 400 V 50 Hz	W 660 mm D 580 mm H 310 mm	40 kg	370036	919.- €	4015613610931
GDP 980E-G	Smooth	W 980 mm D 480 mm	9 kW 400 V 50 Hz	W 990 mm D 580 mm H 310 mm	68.6 kg	A370039	1,398.- €	4015613676548
GDP 980E-GR	2/3 smooth, 1/3 ribbed	W 980 mm D 480 mm	9 kW 400 V 50/60 Hz	W 990 mm D 580 mm H 310 mm	70 kg	A370139	1,429.- €	4015613726465



Griddle plate GDP 320G-G



CNS
18/10

- Material roasting surface
- Roasting surface design
- Temperature range
- Ignition type
- Properties
- Gas type

Steel
Smooth
50 °C to 270 °C
Piezo ignition
Grease collection tank
Backsplash welded on
Natural gas H
Propane nozzles are enclosed

	Size heating surface	Power	Size	Weight	Code-No.	RRP*	GTIN
GDP 320G-G	W 320 mm D 480 mm	4 kW	W 325 mm D 580 mm H 310 mm	24 kg	A3700331	729.- €	4015613390932
GDP 650G-G	W 650 mm D 480 mm	8 kW	W 660 mm D 580 mm H 310 mm	44.5 kg	A3700341	1,249.- €	4015613390949





Griddle plate GPL 320E-G

A370131

RRP* 769.- €

GTIN 4015613724256



For special food preparation with perfect roasting aromas. The hard-chrome roasting surface in special steel has excellent thermal conductivity properties making it ideal for roasting fish, meat and vegetables.



- Material roasting surface Special steel, hard chrome-plated
- Roasting surface design Smooth
- Size heating surface W 320 x D 480 mm
- Number of heating zones 1
- Temperature range 50 °C to 300 °C
- Properties Grease collection tank
Detachable chimney
Backsplash welded on
- Power load 3 kW | 230 V | 50/60 Hz
- Size W 330 x D 625 x H 450 mm
- Weight 24 kg



Salamander griddle 6640

100533

RRP* 898.- €

GTIN 4015613733142



This space-saving grill/broiler combination has a powerful griddle plate with 2 heating zones that can be switched on and off separately. The salamander's heat supply can be regulated perfectly with the height-adjustable rack and stepless temperature control. Thanks to the digital timer, grilling and gratiné processes are always completely controlled – even during peak times.



- Material roasting surface Special steel
- Roasting surface design Smooth
- Size heating surface W 700 x D 330 mm
- Number of griddle plate heating zones 2
- Griddle plate temperature range 50 °C to 300 °C
- Salamander heat source Radiant heaters
- Number of salamander heating zones 1
- Separate control of griddle plate heating zones Yes
- Salamander temperature range To 190 °C
- Dimensions of cooking rack W 560 x D 400 mm
GN-compatible, 1/1 GN
- Height-adjustable grid Yes
- Timer 6 times can be saved
30 seconds to 100 minutes
- Grease collection tank For griddle plate
For salamander
- Including 1 grid
- Power load 6,64 kW | 400 V | 50/60 Hz
- Equipment connection 3 NAC
- Size W 718 x D 560 x H 460 mm
- Weight 49.8 kg



► Combination appliance off
Griddle plate
Salamander



► Griddle plate with 2 heating zones
► Can be controlled separately



► Salamander with 1 heating zone
► Radiant heating element



Multi-fryer 300

370205

RRP* 929.- €

GTIN 4015613653488



- Material crucible
- Size crucible
- Temperature range
- Grease release tap
- Properties

- Including
- Power load
- Size
- Weight

Steel
W 325 x D 535 x H 60 mm
50 °C to 300 °C
Yes
Drain cock with bayonet catch
All-round splash-water, welded
1 plug
3 kW | 230 V | 50-60 Hz
W 330 x D 580 x H 300 mm
23.8 kg



Water grill 40

370037

RRP* 1,419.- €

GTIN 4015613642024



- Size grill plates
- Temperature control
- Heat-up time
- Properties
- Including
- Power load
- Equipment connection
- Size
- Weight

W 280 x D 445 mm
3 levels
approx. 2.5 minutes at a higher level
Water tray 1/1 GN
1 cleaning scraper
4,08 kW | 400 V | 50 Hz
3 NAC
W 330 x D 630 x H 330 mm
13.5 kg

Lava rock grill, gas 40, W330, TU



- Type of grid
- Size grill plates
- Height-adjustable grid
- Ignition type
- Gas type
- Including

V-grille (for meat)
W 312 x D 483 mm
Yes
Piezo ignition
Natural gas H
Propane nozzles are enclosed
Lava stones for first filling

	Number of heating zones	Filling quantity lava stones	Power	Size	Weight	Code-No.	RRP*	GTIN
Lava rock grill, gas 40, W330, TU	1	1 kg	4 kW	W 330 mm D 625 mm H 310 mm	21.4 kg	2006301	839.- €	4015613404608
Lava rock grill, gas 70, W660, TU	2	2 kg	8 kW	W 660 mm D 570 mm H 282 mm	40.6 kg	2006601	1,449.- €	4015613404622



Lava rock 7kg

- Size: W 310 x D 310 x H 95 mm
- Weight: 7 kg
- GTIN: 4015613182049

100611

RRP* 59.- €



Table-top grills



Gas table-top grill TB1000PF



Easy assembly, easy to handle – practical tabletop unit for gas grilling and roasting outdoors.



- Number of burners 3
- Gas type Liquid gas
- Control pressure 50 mbar
- Ignition type Piezo ignition
- Connection 1/4"
- Consumption 728 g / h
- Including 3 gas nozzle sets 0.8 mm (30 mbar, 37 mbar, 50 mbar)
- Important information Only operate with liquid gas
Only suitable for outdoor use
- Power 10 kW



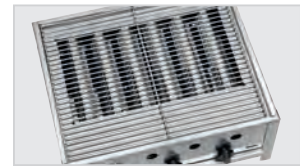
- ▶ Grill pan made of steel, enamelled
- ▶ Dim.: W 705 x D 540 x H 43 mm



- ▶ Only operate with liquid gas
- ▶ 3 gas nozzle sets 0.8 mm including



1061533



- ▶ Cooking grill made of stainless steel
- ▶ Dimensions: W 600 x D 475 mm

	Design	Size	Weight	Code-No.	RRP*	GTIN
TB1000PF	Grill pan	W 705 mm D 560 mm H 275 mm	13.9 kg	1061933	279.- €	4015613685182
TB1000R	Grid	W 685 mm D 565 mm H 275 mm	14.3 kg	1061533	298.- €	4015613806600



Component parts

Grill mesh set TB1000R

- Material: Stainless steel
- Set comprises: 1 grid, 1 Flame cover, 1 drip tray
- Size: W 635 x D 520 x H 40 mm
- Weight: 6.9 kg
- GTIN: 4015613806594



106219

RRP* 135.- €

Grill pan TB1000PF

- Material: Steel, Enamelled
- Size: W 760 x D 550 x H 78 mm
- Weight: 7.7 kg
- GTIN: 4015613699882



106217

RRP* 79.- €

Gas connection kit

- Set comprises: 1 Low-pressure controller, 1 hose, 1 hose rupture guard
- Important information: Only suitable for outdoor use
- Size: W 64 x D 180 x H 35 mm
- Weight: 1.5 kg
- GTIN: 4015613419015



825152

RRP* 98.- €

Gas table-top grill TB1100PF



STAINLESS
STEEL



This gas table-top roaster is the ideal appliance for roasting foods. Its lightweight, compact design makes it really easy to transport and its simple structure means it's easy to set up. Because it is operated with LPG, it can be used really flexibly anywhere it's needed.

- Gas type
- Control pressure
- Ignition type
- Including

Liquid gas
50 mbar
Piezo ignition
1 hose
1 commercial pressure controller
1 hose rupture guard
Only operate with liquid gas
Only use in a well-ventilated room or outside



	Design	Number of burners	Power	Size	Weight	Code-No.	RRP*	GTIN
TB1100PF	Grill pan	3	11 kW	W 675 mm D 570 mm H 250 mm	18.34 kg	1062213	779.- €	4015613846460
TB1100R	Grid	3	11 kW	W 650 mm D 570 mm H 270 mm	17.5 kg	1062303	619.- €	4015613527543
TB1470R	Grid	4	14,7 kW	W 850 mm D 555 mm H 270 mm	23 kg	1062503	798.- €	4015613660349



Component parts

Grid-Set TB1100

- Material: Stainless steel, Nickel steel
- Set comprises:
1 grease collection tray, stainless steel
1 flame cover, stainless steel
1 grid, nickel steel
- Size: W 655 x D 525 x H 55 mm
- Weight: 10 kg
- GTIN: 4015613534794

106206

RRP* 219.- €

Grill pan TB1100

- Material: Enamelled, Steel plate
- Size: W 705 x D 540 x H 70 mm
- Weight: 8.83 kg
- GTIN: 4015613846477



106228

RRP* 195.- €

Grill Pan TB1470

- Material: Steel plate, Enamelled
- Size: W 870 x D 540 x H 67 mm
- Weight: 10.83 kg
- GTIN: 4015613846484



106229

RRP* 255.- €

Base unit TB1100

- Material: Stainless steel
- Size: W 670 x D 530 x H 800 mm
- Weight: 5.6 kg
- GTIN: 4015613527581



106202

RRP* 142.- €

Base unit f. table-top grill

- Material: Stainless steel
- Size: W 815 x D 525 x H 805 mm
- Weight: 6 kg
- GTIN: 4015613647395



106210

RRP* 175.- €



Chicken grills



Chicken grill P6



- Interior lighting
- Including

Yes
Skewers with clips



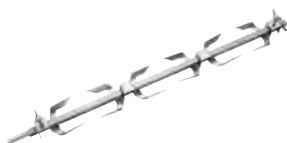
	Capacity	Number of skewers	Power load	Size	Weight	Code-No.	RRP*	GTIN
P6 	6 chicken	2	2,8 kW 230 V 50 Hz	W 700 mm D 360 mm H 530 mm	31 kg	215035	2,449.- €	4015613417035
P8N 	8 chicken	2	3,5 kW 230 V 50 Hz	W 880 mm D 430 mm H 530 mm	41 kg	215036	3,049.- €	4015613505381
P12N	12 chicken	3	5 kW 400 V 50 Hz	W 880 mm D 430 mm H 710 mm	55.6 kg	215037	3,698.- €	4015613505398



Component parts

Spit with clamps P6

- Size: W 60 x D 540 x H 50 mm
- Weight: 0.55 kg
- GTIN: 4015613586854



215093

RRP* 125.- €

Spit basket P6

- Size: W 540 x D 145 x H 155 mm
- Weight: 1.1 kg
- GTIN: 4015613586878



215095

RRP* 255.- €

Basket flat P6

- Size: W 540 x D 155 x H 50 mm
- Weight: 1.3 kg
- GTIN: 4015613586892



215096

RRP* 225.- €

Spit with clamps P8/P12

- Size: W 715 x D 60 x H 50 mm
- Weight: 0.73 kg
- GTIN: 4015613586861

215094

RRP* 149.- €

Spit basket P8/P12

- Size: W 715 x D 155 x H 50 mm
- Weight: 1 kg
- GTIN: 4015613282893

215078

RRP* 289.- €

Basket flat P8/P12

- Size: W 155 x D 715 x H 50 mm
- Weight: 2 kg
- GTIN: 4015613282923

215081

RRP* 255.- €

Paella gas burner 2K300



- Material
- Ignition guard
- Gas type

Steel
Yes
Liquid gas



A153460

► Use only in combination with Paella Tripod

Paella gas burner 2K300

- Number of heating circuits 2
- Heating circuits can be regulated separately No
- Burner diameter 300 mm
- Suitable for pans Ø 360 - 420 mm
- Power 10,37 kW
- Important information Operation only with matching underframe (Paella tripod 2K300 or 2K300 / 3K500-T)
Only approved for Germany
- Size W 330 x D 605 x H 135 mm
- Weight 1.7 kg
- GTIN 4015613710990



A153440

RRP* 107.- €

Paella gas burner 3K500

- Number of heating circuits 3
- Heating circuits can be regulated separately Yes
- Burner diameter 500 mm
- Suitable for pans Ø 420 - 800 mm
- Power 22,66 kW
- Important information Operation only with matching underframe (Paella tripod 3K500 or 2K300 / 3K500-T)
Only approved for Germany
- Size W 505 x D 775 x H 120 mm
- Weight 4.1 kg
- GTIN 4015613711003



A153460

RRP* 229.- €

Component parts

Paella tripod 2K300

- Material: Steel, Painted
- Size: W 25 x D 25 x H 750 mm
- Weight: 1.4 kg
- GTIN: 4015613727790



A153145

RRP* 24.- €

Paella tripod 3K500

- Material: Steel, Painted
- Size: W 25 x D 25 x H 750 mm
- Weight: 1.9 kg
- GTIN: 4015613724508



A153144

RRP* 39.- €

Paella tripod 2K300/3K500-T

- Material: Steel, Painted
- Size: W 25 x D 25 x H 145 mm
- Weight: 0.31 kg
- GTIN: 4015613724515



A153143

RRP* 19.- €

Paella pan STP340



Durable full polished steel surface, structured cooking surface with a high edge, heat-resistant handles— The Bartscher paella pans are ideal for cooking fried potatoes, stir-fry meat dishes, pan-fried kebab, or chili con carne.

- Material
- Roasting surface design
- Handle properties

Steel, polished
Steel, polished
Structured
Heat resistant
Painted red

	Diameter	Height inside	Diameter surface	Size	Weight	Code-No.	RRP*	GTIN
STP340	340 mm	44 mm	280 mm	W 450 x D 340 x H 45 mm	0.76 kg	A153234	12.- €	4015613696911
STP380	380 mm	44 mm	330 mm	W 485 x D 385 x H 45 mm	1.1 kg	A153238	14.- €	4015613696928
STP420	420 mm	47 mm	370 mm	W 530 x D 430 x H 48 mm	1.4 kg	A153242	16.50 €	4015613696935
STP460	460 mm	49 mm	405 mm	W 655 x D 465 x H 50 mm	1.9 kg	A153246	19.50 €	4015613696942
STP550	550 mm	56 mm	480 mm	W 730 x D 550 x H 58 mm	3.3 kg	A153255	33.- €	4015613696959
STP600	600 mm	52 mm	535 mm	W 780 x D 600 x H 55 mm	4.2 kg	A153260	39.- €	4015613696966
STP650	650 mm	56 mm	585 mm	W 835 x D 660 x H 58 mm	5 kg	A153265	47.50 €	4015613696973
STP700	700 mm	62 mm	640 mm	W 890 x D 710 x H 65 mm	6.7 kg	A153270	67.50 €	4015613696980
STP800	800 mm	70 mm	720 mm	W 1,005 x D 810 x H 73 mm	11.4 kg	A153280	92.- €	4015613696997



Gas cooker 1K221-T

A150623

RRP* 55.- €

GTIN 4015613758633



- Material
- Output hob(s) max.
- Gas burner
- Ignition type
- Diameter cooking crockery
- Important information
- Gas type
- Power
- Size
- Weight

Steel
2,2 kW
Single burner
Piezo ignition
150 - 270 mm
Can only be used outdoors
Butane
2,2 kW
W 340 x D 285 x H 120 mm
1.8 kg



Gas cartridge BG227

- Gas type: Butane
- Content: 227 g
- Size: W 67 x D 67 x H 185 mm
- Weight: 0.23 kg
- Order quantity unit: 1 box (7 sets à pack of 4)
- GTIN: 4015613719054



A150625

RRP* 79.- €

Gas cooker 1K650



- Ignition type
- Pilot flame
- Control pressure
- Gas type

Manual ignition
Yes
50 mbar
Propane
Natural gas nozzles are enclosed



	Number of hobs	Output hob(s) max.	Power	Size	Weight	Code-No.	RRP*	GTIN
1K650	1	6,5 kW	6,5 kW	W 350 mm D 350 mm H 170 mm	10.8 kg	A150623	55.- €	4015613758633
2K1100-H	2	11 kW (4,5 kW, 6,5 kW)	11 kW	W 350 mm D 660 mm H 170 mm	20.2 kg	1057503	1,469.- €	4015613467818
2K1100-N	2	11 kW (4,5 kW, 6,5 kW)	11 kW	W 660 mm D 350 mm H 170 mm	20.2 kg	1058503	1,469.- €	4015613467801



Component parts

Wok attachment f. table top gas c.

- Material: Stainless steel
- Diameter wok insert: 265 mm
- Size: W 265 x D 265 x H 62 mm
- Weight: 0.85 kg
- GTIN: 4015613467825



105999

RRP* 82.- €

Countertop electric hobs



Countertop electric hob 1K1500

150320

RRP* 45.- €

GTIN 4015613653631



- Output hob(s) max.
- Diameter hob(s)

1,5 kW
185 mm



- Power load
- Size

1,5 kW | 230 V | 50 Hz
W 305 x D 245 x H 85 mm



- Weight

2.1 kg



Countertop electric hob 2K2500

150310

RRP* 62.- €

GTIN 4015613504117



The intuitively operated electric cooker features two side-by-side cooking zones. The two rotary knobs allow for continuous adjustment of the respective temperature.



- Output hob left max.
- Output hob right max.

1,5 kW



- Diameter hob left
- Diameter hob right

1 kW
190 mm

- Power load

2,5 kW | 230 V | 50-60 Hz

- Size

W 535 x D 225 x H 90 mm

- Weight

4 kg



Countertop electric hob 1K2000

105321

RRP* 998.- €

GTIN 4015613125954



- Output hob(s) max.
- Diameter hob(s)

2 kW
220 mm



- Number of output levels
- Power load

6
2 kW | 230 V | 50/60 Hz



- Size
- Weight

W 375 x D 365 x H 185 mm
7.4 kg



Countertop electric hob 1K2300 GL



- Material hob
- Number of hobs
- Number of output levels

SCHOTT CERAN®
1
10

	Output hob(s) max.	Diameter hob(s)	Power load	Size	Weight	Code-No.	RRP*	GTIN
1K2300 GL	2,3 kW	210 mm	2,3 kW 230 V 50/60 Hz	W 340 mm D 420 mm H 100 mm	6.1 kg	104904	749.- €	4015613390352
1K3000 GL	3 kW	230 mm	3 kW 230 V 50/60 Hz	W 400 mm D 455 mm H 120 mm	8 kg	104906	989.- €	4015613432540



Countertop electric hob 2K6000 GLN



- Material hob
- Number of hobs
- Output hob(s) max.
- Diameter hob(s)
- Number of output levels
- Power load
- Equipment connection

SCHOTT CERAN®
2
3 kW
230 mm
10
6 kW | 400 V | 50/60 Hz
3 NAC



	Arrangement of the hobs	Size	Weight	Code-No.	RRP*	GTIN
2K6000 GLN	Next to each other	W 700 mm D 455 mm H 120 mm	14.7 kg	104907	2,249.- €	4015613432557
2K6000 GLH	Behind each other	W 400 mm D 655 mm H 120 mm	13.8 kg	104913	2,219.- €	4015613431161



Induction cookers



Induction cooker IK 20

105820

RRP* 84.- €

GTIN 4015613504834



2,0 kW



Whether as an extra hob when it's really busy or if you need to cook outside, this handy mobile induction cooker is extremely versatile. As well as the 2,000 watts of power, you can adjust the temperature and time as required.

- Material hob Glass
- Output hob(s) max. 2000 W
- Diameter hob(s) 210 mm
- Number of output levels 10
- Temperature range 60 °C to 240 °C
- Time adjustment 0 to 180 minutes
- Power load 2 kW | 230 V | 50/60 Hz
- Size W 285 x D 340 x H 60 mm
- Weight 2.5 kg



Induction cooker IK 20TC

105848

RRP* 155.- €

GTIN 4015613633381



STAINLESS STEEL

2,0 kW



Easy operation for efficient working - time, output and temperature can be set via the slide function.

- Material hob Glass
- Output hob(s) max. 2000 W
- Diameter hob(s) 228 mm
- Number of output levels 8
- Temperature range 60 °C to 240 °C
- Time adjustment 5 to 180 minutes
- Power load 2 kW | 230 V | 50 Hz
- Size W 330 x D 400 x H 63 mm
- Weight 3.4 kg



► Slide function



Induction cooker IK 27TC

105927

RRP* 215.- €

GTIN 4015613666006



STAINLESS STEEL

2,7 kW



Whether preparing delicious meals in record time or perfecting the finest culinary creations – the induction cooker IK 27TC is the ideal partner with its 2700 watts of power. The intuitive touch control conveniently regulates the power, temperature and time.

- Material hob Glass
- Output hob(s) max. 2700 W
- Diameter hob(s) 260 mm
- Number of output levels 10
- Temperature range 60 °C to 240 °C
- Time adjustment 1 to 180 minutes
- Power load 2,7 kW | 230 V | 50/60 Hz
- Size W 340 x D 425 x H 75 mm
- Weight 4.8 kg



Built-in induction cooker 201TC



This built-in induction cooker with touch display is perfect for front cooking areas and buffets.

- Material hob Glass
- Diameter hob(s) 230 mm
- Number of output levels 10
- Can be installed Yes



	Output hob(s) max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
201TC	2000 W	2 kW 230 V 50-60 Hz	W 320 mm D 340 mm H 75 mm	3.58 kg	105827	169.- €	4015613819815
351TC	3500 W	3,5 kW 230 V 50-60 Hz	W 320 mm D 340 mm H 98 mm	4.55 kg	105860	198.- €	4015613818368



Built-in induction cooker IK 30S-EB

105936S

RRP* 249.- €

GTIN 4015613607061



Installable, space-saving induction hob with hobs behind each other and a full Schott-Ceran surface.

- Material hob SCHOTT CERAN®
- Output hob front max. 1300 W
- Output hob rear max. 1800 W
- Diameter hob front 180 mm
- Diameter hob rear 180 mm
- Number of output levels 8
- Time adjustment 0 to 99 minutes
- Power load 3 kW | 230 V | 50 Hz
- Size W 290 x D 510 x H 83 mm
- Weight 4.5 kg



▶ Can be fitted



▶ Can also be used as a table-top unit

Induction cooker IK 30TC-1



Compact and high-performance – The induction cooker convinces with a 3000 W hob, a touch panel and especially with the integrated grease filter.

- Output hob(s) max. 3000 W
- Diameter hob(s) 230 mm
- Number of output levels 10
- Temperature range 60 °C to 240 °C
- Time adjustment 1 to 180 minutes
- Power load 3 kW | 230 V | 50-60 Hz
- Size W 330 x D 420 x H 105 mm
- Weight 5.4 kg

	Material hob	Code-No.	RRP*	GTIN
IK 30TC-1	Glass	105991	265.- €	4015613698946
IK 30TCS-1	SCHOTT CERAN®	105991S	309.- €	4015613714882



Induction cooker IK 35TC-SW

105926

RRP* 475.- €

GTIN 4015613728650



Induction cooker with practical timer and touch control. The 3500 watt hob can be regulated either by temperature range or output.

- Material Steel
- Material hob Coated
- Output hob(s) max. 3500 W
- Diameter hob(s) 235 mm
- Number of output levels 10
- Temperature range 60 °C to 240 °C
- Time adjustment 1 to 180 minutes
- Power load 3,5 kW | 230 V | 50/60 Hz
- Size W 380 x D 505 x H 155 mm
- Weight 8.1 kg

Induction cooker IK 35TC



The hob of the induction cooker can be operated with an impressive power of up to 3,500 watts. The intuitive touch controls can be used to adjust the power, temperature and time really easily and conveniently.

- Output hob(s) max. 3500 W
- Diameter hob(s) 228 mm
- Number of output levels 10
- Temperature range 60 °C to 240 °C
- Time adjustment 0 to 180 minutes
- Power load 3,5 kW | 230 V | 50/60 Hz
- Size W 340 x D 445 x H 117 mm
- Weight 7.5 kg

	Material hob	Code-No.	RRP*	GTIN
IK 35TC	Glass	105843	289.- €	4015613633329
IK 35TCS	SCHOTT CERAN®	105843S	319.- €	4015613638300





Induction cooker IK 35TCKTF

105859

RRP* 319.- €

GTIN 4015613746791



- Induction cooker with core temperature sensor
- Precise preparation of meals



High-standard, space-saving cooking whilst on the move – thanks to the core temperature sensor, meals such as steaks can be prepared to perfection with the 3500 W induction cooker. Thanks to accurate settings for power, temperature, and time, every single dish will turn out well.

- Material hob: Glass
- Output hob(s) max.: 3500 W
- Diameter hob(s): 240 mm
- Number of output levels: 17
- Temperature range: 60 °C to 240 °C
- Time adjustment: 1 to 180 minutes
- Core temperature sensor: yes
- Cable length of 50 cm
- Grease filter
- Core temperature sensor
- Power load: 3,5 kW | 230 V | 50-60 Hz
- Size: W 340 x D 430 x H 120 mm
- Weight: 7.3 kg



Induction cooker IK 35TC, XL

105821

RRP* 405.- €

GTIN 4015613680255



IK 35TC XL – High-performance induction cooker with extra large hob for a pot diameter of up to 30 cm

- Material hob: Glass
- Output hob(s) max.: 3500 W
- Diameter hob(s): 300 mm
- Number of output levels: 10
- Temperature range: 60 °C to 240 °C
- Time adjustment: 1 to 180 minutes
- Power load: 3,58 kW | 230 V | 50/60 Hz
- Size: W 440 x D 540 x H 125 mm
- Weight: 9.1 kg



Induction cooker IK 35SK 3,5kW

105837

RRP* 312.- €

GTIN 4015613520643



The induction cooker IK 35SK with 3.5 kW power is a powerful and reliable table-top appliance for the kitchen. Thanks to the simple knob operation, intuitive operation is quick and easy in a wide range of applications.

- Material hob: SCHOTT CERAN®
- Output hob(s) max.: 3500 W
- Diameter hob(s): 228 mm
- Number of temperature levels: 10
- Temperature range: 60 °C to 240 °C
- Power load: 3,5 kW | 230 V | 50 Hz
- Size: W 340 x D 445 x H 115 mm
- Weight: 7.2 kg



Built-in induction cooker IK 35-EB

105829

RRP* 329.- €

GTIN 4015613682853



Be it for buffets, catering or food trucks - regardless of where it is needed. This attractive high-performance induction cookers with its separate control panel is ideal for individual need-based installation.

• Material hob	Glass
• Output hob(s) max.	3500 W
• Diameter hob(s)	240 mm
• Number of output levels	10
• Temperature range	60 °C to 240 °C
• Can be installed	Yes
• Properties	Separate control panel, cable length 0.8 m
• Power load	3,5 kW 230 V 50/60 Hz
• Size	W 370 x D 390 x H 118 mm
• Weight	6.5 kg



Induction cooker IK 35dpS

105854

RRP* 265.- €

GTIN 4015613725024



High-performance induction hob with 3500 Watt and high-quality SCHOTT CERAN® hob surface. With its lightweight and compact design, this handy appliance can be used everywhere.

• Material hob	SCHOTT CERAN®
• Output hob left max.	2000 W
• Output hob right max.	1500 W
• Diameter hob left	210 mm
• Diameter hob right	210 mm
• Number of output levels	10
• Temperature range	60 °C to 240 °C
• Time adjustment	0 to 180 minutes
• Intervals time setting	5 minute(s)
• Power load	3,5 kW 230 V 50 Hz
• Size	W 605 x D 360 x H 60 mm
• Weight	5.3 kg



Induction cooker IK 3342

105858

RRP* 349.- €

GTIN 4015613725031



Induction cooker with 3 hobs for individual use. Depending on the type of food preparation, 3400 Watt can be distributed over 3 or 2 hobs.

• Material hob	Glass
• Output hob front left max.	2000 W
• Output hob rear left max.	1000 W
• Output all hobs left max.	2000 W
• Output hob right max.	1400 W
• Arrangement of the hobs	2 left, 1 right
• Diameter hob front left	207 mm
• Diameter hob rear left	106 mm
• Diameter hob right	207 mm
• Number of output levels	10 right, 10 front left, 5 rear left
• Temperature range	60 °C to 240 °C
• Time adjustment	1 to 180 minutes
• Power load	3,4 kW 230 V 50/60 Hz
• Size	W 510 x D 485 x H 65 mm
• Weight	6.1 kg

- ▶ 3400 Watt
- ▶ 3 hobs for individual use



Induction cooker IK 50TC

105922

RRP* 569.- €

GTIN 4015613728636



STAINLESS
STEEL

5 kW

This 5 kW induction cooker ensures a decent performance at your portable cooking station. The power is regulated easily using the touchscreen.

- Material hob: Glass
- Output hob(s) max.: 5000 W
- Diameter hob(s): 280 mm
- Number of output levels: 10
- Power load: 5 kW | 400 V | 50 Hz
- Equipment connection: 3 NAC
- Size: W 400 x D 535 x H 183 mm
- Weight: 10 kg



Induction cooker IK 70dpZ-EB

105893

RRP* 979.- €

GTIN 4015613745718



STAINLESS
STEEL

7 kW

You can't get more flexible than this: This induction cooker with its removable control panel is suitable for use as a table-top appliance or for being built into a buffet counter. Its 7000 W of power can be distributed over the two hobs as required – the left-hand hob, with up to 5000 W, is ideal for fast poaching and hot roasting.

- Material hob: Glass
- Power with power switching, left hob: 5000 W
- Max. output of right hob with power switching: 2000 W
- Output hob left max.: 3500 W
- Output hob right max.: 3500 W
- Diameter hob left: 235 mm
- Diameter hob right: 235 mm
- Number of output levels: 11 / 10
- Temperature range: 60 °C to 240 °C
- Can be installed: Yes
- Properties: Separate control panel, cable length 0.85 m
- Power load: 7 kW | 400 V | 50/60 Hz
- Equipment connection: 3 NAC
- Size: W 715 x D 485 x H 140 mm
- Weight: 14.8 kg



- ▶ Can be used as a table-top or built-in appliance
- ▶ Ideal for custom, needs-based installation



Induction hob IKF 72-2Z

105862

RRP* 839.- €

GTIN 4015613746807



7,2 kW

You simply can't get more flexible – 7.2 kW can be distributed over 4 hobs or 2 induction zone surfaces as you choose. This allows the induction surface to be fully utilised with a wide range of pot sizes and shapes.

- Material: Aluminium, Plastic
- Design of cooking zones: 4 hobs or 2 surface induction zones
- Material hob: SCHOTT CERAN®
- Output hob(s) max.: 1.8 kW / 3 kW
- Diameter hob: 220 mm
- Output of surface induction zones: 3 kW / 4 kW
- Dimensions of surface induction zones: 220 x 400 mm
- Number of output levels: 9
- Time adjustment: 1 to 99 minutes
- Power load: 7,2 kW | 400 V | 50/60 Hz
- Equipment connection: 2 NAC
- Size: W 590 x D 520 x H 60 mm
- Weight: 13.5 kg



- ▶ More cooking flexibility
- ▶ 4 hobs or 2 induction zone surfaces



Induction Cooker IK 35NG-1TCKS

105604

RRP* 349.- €

GTIN 4015613849874



3,5 kW

This 3,500 W induction cooker with SCHOTT CERAN® glass is ideal for display cooking areas and kitchens. Thanks to optimised technology, even low-temperature cooking is possible. With combined knob/touch control, the power and temperature ranges of this cooker are easy to control.

- Material hob: SCHOTT CERAN®
- Output hob(s) max.: 3500 W
- Diameter hob(s): 250 mm
- Number of output levels: 10
- Temperature range: 60 °C to 240 °C
- Intervals temperature setting: 20 °C
- Control unit: Toggle, Touch
- Properties: Min diameter pot: 145 mm, Low-temperature cooking possible
- Power load: 3,5 kW | 230 V | 50-60 Hz
- Size: W 340 x D 450 x H 120 mm
- Weight: 7.2 kg



► With integrated touch/knob control panel



► Diameter of hot plate: Ø 250 mm
► Low-temperature cooking possible

Induction Cooker IK 25-1TCK



2,5 kW

This one-hob induction cooker is flexible and compact. The power and temperature can be regulated easily using the combined touch/knob display.

- Material hob: Glass ceramic
- Diameter hob(s): 195 mm
- Temperature range: 30 °C to 250 °C
- Intervals temperature setting: 5 °C
- Properties: Max weight pot: 20 kg, Min diameter pot: 160 mm, Max diameter pot: 280 mm
- Size: W 310 x D 390 x H 130 mm



► With integrated touch/knob control panel



► Diameter of hot plate: Ø 195 mm



	Output hob(s) max.	Number of output levels	Power load	Weight	Code-No.	RRP*	GTIN
IK 25-1TCK	2500 W	30	2,5 kW 230 V 50-60 Hz	5.08 kg	105917	1,498.- €	4015613845494
IK 35-1TCK	3500 W	35	3,5 kW 230 V 50-60 Hz	5.11 kg	105919	1,598.- €	4015613845500



Induction Cooker 2P 35-1 TCK



STAINLESS
STEEL

7 kW

Whether in a front-of-house cooking area or as a fixed part of the kitchen, the induction cooker is an impressive table-top appliance with elegant optics. Equipped with two large hobs for pot diameters of up to 280 mm and the option to switch between power stages and temperature, it is a reliable kitchen aid.

- Material hob: Glass
- Number of hobs: 2
- Diameter hob front: 280 mm
- Diameter hob rear: 280 mm
- Number of output levels: 10
- Temperature range: 60 °C to 240 °C
- Important information: Minimum pot diameter 160 mm, max. pot diameter 280 mm
- Equipment connection: 3 NAC
- Size: W 430 x D 865 x H 235 mm

	Output hob front max.	Output hob rear max.	Power load	Weight	Code-No.	RRP*	GTIN
2P 35-1 TCK	3500 W	3500 W	7 kW 400 V 50-60 Hz	20.17 kg	105760	795.- €	4015613803869
2P 50-1 TCK	5000 W	5000 W	10 kW 400 V 50-60 Hz	22.35 kg	105761	1,198.- €	4015613803852



Induction Cooker 4P 35-1 TCK



STAINLESS
STEEL

7 kW

Whether in a front-of-house cooking area or as a fixed part of the kitchen, the induction cooker is an impressive table-top appliance with elegant optics. Equipped with four large hobs for a pot diameter of up to 280 mm and with the option to switch between power stages and temperature, it is a reliable kitchen aid.

- Material hob: Glass
- Number of hobs: 4
- Diameter hobs front: 280 mm
- Diameter hobs rear: 280 mm
- Number of output levels: 10
- Temperature range: 60 °C to 240 °C
- Important information: Minimum pot diameter 160 mm, max. pot diameter 280 mm
2 separate sockets required
- Equipment connection: 2 x 3 NAC
- Size: W 792 x D 900 x H 234 mm

	Output hobs front max.	Output hobs rear max.	Power load	Weight	Code-No.	RRP*	GTIN
4P 35-1 TCK	3500 W	3500 W	14 kW 400 V 50-60 Hz	33.9 kg	105762	1,219.- €	4015613803845
4P 50-1 TCK	5000 W	5000 W	20 kW 400 V 50-60 Hz	38.4 kg	105763	2,098.- €	4015613803838



- ▶ Flexible table-top appliance
- ▶ Pot diameter of up to 280 mm



- ▶ Heat can be regulated via power stages or temperature



- ▶ Knob and touch control

Component parts

Sub-Structure 2P 3550-1 TCK

- Material: Stainless steel
- Base shelf: Yes
- Delivery state: Building kit (simple assembly)
- Size: W 360 x D 800 x H 663 mm
- Weight: 5.93 kg
- GTIN: 4015613841779



105769

RRP* 98.- €

Sub-Structure 4P 3550-1 TCK

- Material: Stainless steel
- Base shelf: Yes
- Delivery state: Building kit (simple assembly)
- Size: W 720 x D 800 x H 663 mm
- Weight: 7.58 kg
- GTIN: 4015613841786



105770

RRP* 139.- €



Table top induction stove 35ZS-210

105985

RRP* 2,449.- €

GTIN 4015613676630



Faster and more efficient - power boost for the front hob up to 3.5 kW.



- Material hob: SCHOTT CERAN®
- Diameter hob front: 220 mm
- Diameter hob rear: 220 mm
- Output hob front max.: 1800 W
- Output hob rear max.: 1800 W
- Output when activated, hob front max.: 3500 W
- Output when activated, hob rear max.: 1800 W
- Number of output levels: 9
- Power load: 3,5 kW | 230 V | 50 Hz
- Size: W 340 x D 590 x H 110 mm
- Weight: 11.1 kg

Induction stove ITH 35-265



The high-performance induction stove impresses particularly with its simple and intuitive power control.

- Material hob: Glass
- Number of hobs: 1
- Number of output levels: 20
- Size: W 400 x D 455 x H 160 mm



► Number of output levels: 20

	Output hob(s) max.	Diameter hob(s)	Power load	Weight	Code-No.	RRP*	GTIN
ITH 35-265	3500 W	265 mm	3,5 kW 230 V 50/60 Hz	8.9 kg	105994	2,298.- €	4015613712680
ITH 50-230	5000 W	230 mm	5 kW 400 V 50/60 Hz	12.3 kg	105995	3,898.- €	4015613712697





Induction stove ITH 80-320

105978

RRP* 2,098.- €

GTIN 4015613729695



Great power, a great hob. With a pot size of up to 320 mm and a powerful output of 8 kW, even large quantities of food can be prepared on this portable table-top stove.



- Material hob
Glass
- Output hob(s) max.
8000 W
- Diameter hob(s)
320 mm
- Number of output levels
6
- Power load
8 kW | 400 V | 50 Hz
- Equipment connection
3 NAC
- Size
W 500 x D 550 x H 245 mm
- Weight
20.4 kg



▶ Output: 8 kW



▶ Large hob
Diameter: 320 mm



▶ Easy knob operation



Induction cooker wok combination IKIW 70

105800

RRP* 649.- €

GTIN 4015613788104



Want to prepare a tasty meal in a wok and sauté the prawns to go with it? Not a problem with this combination table-top induction cooker and induction wok. Both the power (3500 W each) and the timer setting of the two hobs can be controlled separately.



- Material hob
Glass
- Max. power of induction cooker
3,5 kW
- Max. power of induction wok
3,5 kW
- Diameter hob
240 mm
270 mm
- Number of output levels
17
- Temperature range
35 °C to 240 °C
- Time adjustment
1 to 180 minutes
- Important information
2 separate sockets required
- Power load
7 kW | 230 V | 50 Hz
- Equipment connection
2 x 1 NAC
- Size
W 680 x D 435 x H 145 mm
- Weight
11.87 kg



▶ Combination of:
Induction cooker
Induction wok



▶ Power per hob 3.5 kW
▶ Can be controlled separately



▶ Hob diameter: 240 mm (Induction cooker)
▶ Hob diameter: 270 mm (Induction wok)



Induction woks



Induction wok IW35

105986

RRP* 369.- €

GTIN 4015613680217



STAINLESS
STEEL

3,5 kW



- Material hob
- Output hob(s) max.
- Diameter hob
- Number of output levels
- Temperature range
- Time adjustment
- Power load
- Size
- Weight

Glass
3,5 kW
260 mm
10
60 °C to 240 °C
1 to 180 minutes
3,5 kW | 230 V | 50/60 Hz
W 340 x D 440 x H 125 mm
7.5 kg



- ▶ Touch control panel with digital display



- ▶ Diameter hob: 260 mm
- ▶ Regulation of: Output, temperature, time



Built-in induction wok IW35-EB

105997

RRP* 365.- €

GTIN 4015613715766



STAINLESS
STEEL

3,5 kW



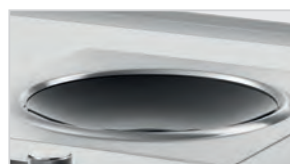
The integrated induction wok can be built into tables and worktops, providing an optimum working height. The separate control panel allows progressive control between 60 and 240 °C. Alternatively, 10 power levels are available to choose.

- Material hob
- Output hob(s) max.
- Diameter hob
- Number of output levels
- Temperature range
- Properties
- Power load
- Size
- Weight

Glass
3,5 kW
260 mm
10
60 °C to 240 °C
2 fans
3,5 kW | 230 V | 50/60 Hz
W 370 x D 390 x H 135 mm
6.8 kg



- ▶ Can be fitted
- ▶ Optimum work height



- ▶ Diameter hob: 260 mm



- ▶ Separate control panel
- ▶ Regulation of output and temperature





Induction wok IW 50

105929

RRP* 629.- €

GTIN 4015613729688



STAINLESS
STEEL

5 kW

Portable and powerful – it's easy to operate the 5 kW induction wok using the touchscreen power regulation function.

- Material hob
- Output hob(s) max.
- Diameter hob
- Number of output levels
- Power load
- Equipment connection
- Size
- Weight

Glass

5 kW

280 mm

10

5 kW | 400 V | 50 Hz

3 NAC

W 400 x D 525 x H 195 mm

10.7 kg



► Hob diameter: 280 mm



► Hob output: 5 kW



► Touch control panel with digital display



Induction wok IW 35 PRO-2

105732

RRP* 1,149.- €

GTIN 4015613706498



STAINLESS
STEEL

3,5 kW



The portable induction wok with 3500 watts and 10 power levels offers full flexibility. Visually, it impresses with the high-quality SCHOTT CERAN® hob and the touch control panel with digital display.

- Material hob
- Output hob(s) max.
- Diameter hob
- Number of output levels
- Temperature range
- Time adjustment
- Properties
- Power load
- Size
- Weight

SCHOTT CERAN®

3,5 kW

260 mm

10

60 °C to 240 °C

1 to 180 minutes

2 fans with grease filters

3,5 kW | 230 V | 50/60 Hz

W 355 x D 440 x H 165 mm

8.2 kg



► Diameter hob: 260 mm
► Material: SCHOTT CERAN®



► Output hob: 3500 W



► Touch control panel with digital display



Induction wok 3kW, TU

105840

RRP* 2,398.- €

GTIN 4015613468235



CNS
18/10

3,0 kW



- Material hob
- Output hob(s) max.
- Diameter hob
- Number of output levels
- Power load
- Size
- Weight

SCHOTT CERAN®

3 kW

300 mm

Stepless

3 kW | 230 V | 50/60 Hz

W 330 x D 380 x H 180 mm

8.5 kg

Induction wok 30/293



The high-quality and transportable 3000 Watt induction wok impresses with the following features: High-performance induction coil, cooking zone in EuroKeraglass ceramic, 2 fans and simple operation.



- Material hob
- Diameter hob
- Number of output levels
- Properties
- Size

EuroKera glass ceramic
293 mm
20
2 fans
W 400 x D 455 x H 180 mm



- ▶ Diameter hob: 293 mm
- ▶ Material: EuroKera glass ceramic



- ▶ Output hob: 3000 W | 3500 W | 5000 W | 7000 W



- ▶ Pot recognition
- ▶ 2 fans



	Output hob(s) max.	Power load	Weight	Code-No.	RRP*	GTIN
30/293 	3 kW	3 kW 230 V 50/60 Hz	9 kg	105871	2,298.- €	4015613712635
35/293 	3,5 kW	3,5 kW 230 V 50/60 Hz	9 kg	105872	2,498.- €	4015613712642
50/293	5 kW	5 kW 400 V 50/60 Hz	12.6 kg	105873	4,198.- €	4015613712659
70/293	7 kW	7 kW 400 V 50/60 Hz	12.6 kg	105874	4,398.- €	4015613712666



Component parts

Wok pan steel, 360mm

- Material: Steel
- Content: 5 litre(s)
- Diameter: 360 mm
- Size: W 560 x D 360 x H 95 mm
- Weight: 1.5 kg
- GTIN: 4015613371313



A105960

RRP* 149.- €

Wok pan W360R

- Material: Stainless steel
- Content: 6 litre(s)
- Diameter: 360 mm
- Height pan without lid: 110 mm
- Size: W 640 x D 360 x H 220 mm
- Weight: 2.9 kg
- GTIN: 4015613525075



105981

RRP* 135.- €





Induction wok IW 80

105890

RRP* 2,149.- €

GTIN 4015613729701



STAINLESS
STEEL

8 kW

The induction wok is a first-class table-top appliance – the 37 mm hob can be operated at 6 power levels with an output of up to 8 kW. The intuitive knob control ensures a relaxed cooking experience.

- Material hob
- Output hob(s) max.
- Diameter hob
- Number of output levels
- Power load
- Equipment connection
- Size
- Weight

Glass
8 kW
370 mm
6
8 kW | 400 V | 50 Hz
3 NAC
W 510 x D 600 x H 330 mm
22.2 kg



▶ Top performance



▶ Hob material: Glass
▶ Hob diameter: 370 mm



▶ Hob output: 8 kW



▶ Intuitive knob control

Wok pan W510F

- Material: Stainless steel
- Content: 22 litre(s)
- Diameter: 510 mm
- Height pan without lid: 195 mm
- Size: W 618 x D 514 x H 205 mm
- Weight: 3.2 kg
- GTIN: 4015613755274

105731

RRP* 65.- €



Multi pans



Multi pan 37 cm



The electric multi-pan offers a variety of applications with high flexibility and easy operation.



• Material

Aluminium

• Design inside

Plastic

Non-stick coat



	Inside diameter	Content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Multi pan 37 cm	360 mm	7 litre(s)	1,5 kW 230 V 50 Hz	W 500 mm D 470 mm H 190 mm	3.5 kg	150121	59.- €	4015613655574
Multi pan 41cm	380 mm	4 litre(s)	1,5 kW 230 V 50 Hz	W 510 mm D 495 mm H 165 mm	3.3 kg	A150114G	48.- €	4015613418629
Multi pan "Grande" 41cm	380 mm	8 litre(s)	1,5 kW 230 V 50 Hz	W 510 mm D 495 mm H 200 mm	3.7 kg	A150118G	55.- €	4015613419688
Multi pan 55cm	515 mm	10 litre(s)	1,6 kW 230 V 50 Hz	W 615 mm D 555 mm H 180 mm	4.8 kg	A150155	107.50 €	4015613363752



Multi pan 40x30

150340

RRP* 55.- €

GTIN 4015613505169



• Material

Aluminium



• Design inside

Plastic

• Content

Non-stick coat

• Size inside

7,5 litre(s)

• Power load

W 370 x D 285 x H 80 mm

• Size

1,5 kW | 230 V | 50 Hz

• Weight

W 490 x D 310 x H 195 mm

3.2 kg



Hot-dog machines

Hot-dog machine, edged



Hot, succulent hot dog sausages whenever you want. Using the water bath principle, the hot dog appliance keeps sausages fresh and ready to enjoy over a long period of time. The glass cylinder gives a clear view of the sausages for spontaneous hot dog enjoyment.

- Diameter glass cylinder 200 mm
- Height glass cylinder 240 mm
- Temperature range 30 °C to 100 °C
- Properties Water tank: Stainless steel, capacity: 1,25 litres
- Power load 0,8 kW | 230 V | 50 Hz



	Size	Weight	Code-No.	RRP*	GTIN
Hot-dog machine, edged	W 280 x D 280 x H 355 mm	5.2 kg	A120406	282.- €	4015613432595
Hot-dog machine, round	W 295 x D 295 x H 415 mm	4.8 kg	A120407	262.- €	4015613432601



Hot-dog machine, 4 toast sticks

A120408

RRP* 382.- €

GTIN 4015613443065



This hot dog appliance is the perfect way to make delicious hot dogs, as it combines a sausage warmer and toaster bars for hot dog buns. Hot dog sausages and hot dog buns are kept warm at the same time and can be made into a tasty hot dog as soon as they are ordered.

- Diameter glass cylinder 200 mm
- Height glass cylinder 240 mm
- Temperature range 40 °C to 100 °C
- With toasting bars Yes
- Properties Water tank: Stainless steel, capacity: 1,25 litres
- Power load 0,96 kW | 230 V | 50 Hz
- Size W 500 x D 285 x H 390 mm
- Weight 7.6 kg

Component parts

Glass hot dog cylinder protector 200

- Material: Silicone
- Designed for: Glass hot dog cylinders Ø 200 mm
- Size: W 200 x D 200 x H 3 mm
- Weight: 0.03 kg
- GTIN: 4015613794105



A120430

RRP* 7.50 €



Hot-dog Machine B2000

A120427

RRP* 298.- €

GTIN 4015613756790



It's hard to imagine the fast food scene without warm and juicy hot dogs. This illuminated hot dog appliance catches the customer's eye and is impressively easy to use thanks to its hinged lid and included hot dog tongs.

- Diameter glass cylinder 200 mm
- Height glass cylinder 240 mm
- Temperature range 30 °C to 95 °C
- Lighting LED
- Properties Equipped with hot dog tongs
Water tank: Stainless steel, capacity: 0.7 litres
- Power load 0,7 kW | 230 V | 50/60 Hz
- Size W 235 x D 270 x H 480 mm
- Weight 5.9 kg



- ▶ Lighting: With LED strip
- ▶ Can be controlled separately



- ▶ Easy to use: Folding lid



- ▶ With hot dog tongs



Hot-dog machine

A120401

RRP* 398.- €

GTIN 4015613370521



- Diameter glass cylinder 195 mm
- Height glass cylinder 245 mm
- Temperature range 30 °C to 90 °C
- Properties Water tank: Stainless steel, capacity: 1,25 litres
- Power load 1 kW | 230 V | 50 Hz
- Size W 260 x D 315 x H 360 mm
- Weight 6.86 kg



Hot dog spit toaster T4

A120409

RRP* 169.- €

GTIN 4015613610603



Maximum efficiency in hot dog preparation with the hot dog skewer toaster T4. The hot dog buns are warmed on the toasting bars and are ready to serve the next time a hot dog is ordered. Perfect for serving food quickly - especially at busy times.

- Number of toast bars 4
- Temperature range to 80 °C
- Power load 0,19 kW | 230 V | 50 Hz
- Size W 240 x D 280 x H 310 mm
- Weight 2.8 kg

Sausage warmer 1KA10



- Size basin
- Temperature range
- Including

W 240 x D 300 x H 150 mm
30 °C to 90 °C
Lid, hinged, detachable



	Number of tanks	Drain cock	Power load	Size	Weight	Code-No.	RRP*	GTIN
1KA10	1	No	1 kW 230 V 50/60 Hz	W 270 mm D 350 mm H 240 mm	5.6 kg	A120465	239.- €	4015613659497
2KA20	2	Yes	2 kW 230 V 50/60 Hz	W 535 mm D 370 mm H 240 mm	11.2 kg	A120466	498.- €	4015613659503



Sausage warmer 1KA10-FM

A120467

RRP* 259.- €

GTIN 4015613718705



Thanks to the storage rack, the sausages are kept nice and warm in a steam bath. The permanently fixed hinged lid ensures easy operation.

- Size basin
- Temperature range
- Properties

W 240 x D 300 x H 150 mm
30 °C to 90 °C
Rack for sausages, removable
Fixed lid, folding
Cover easily removed using knurled screws
1 kW | 230 V | 50/60 Hz
W 270 x D 360 x H 240 mm
6 kg

- Power load
- Size
- Weight



Sausage roller grill 7181

104922

RRP* 419.- €

GTIN 4015613731704



With the 7 rotating heated rollers, up to 18 sausages can be gently and evenly kept warm - no drying out, no burning.

- Number of rollers
- Roll length
- Number of heating zones
- Division heating zones
- Capacity sausages
- Temperature range
- Grease collection tank
- Properties

7
460 mm
2
Front 4 casters, rear 3 casters
18
20 °C to 110 °C
Yes
The temperature and rollers can be controlled separately
Addition warming option with the supplied grate
0,59 kW | 230 V | 50/60 Hz
W 600 x D 320 x H 230 mm
13.3 kg

- Power load
- Size
- Weight

Cover hood for roller grill 7181

- Material: Plastic
- Size: W 590 x D 315 x H 200 mm
- Weight: 1.6 kg
- GTIN: 4015613757940

104923

RRP* 165.- €





Sausage slicer 10M1750M

120579

RRP* 169.- €

GTIN 4015613505152



- Disk thickness 17.5 mm
- Knife type 10 permanently mounted blades
- Max. no. of sausage segments 11
- Width inside 210 mm
- Operation Manual
- Size W 300 x D 115 x H 210 mm
- Weight 2.3 kg



Sausage slicer DSM3500E

120578

RRP* 285.- €

GTIN 4015613505138



Fast and reliable: The currywurst cutter with automatic switch-on function ensures an uncomplicated and fast workflow, even at peak times. The thickness of the slices can be adjusted according to the sausage type so it can be used as required.



- Disk thickness 5 - 35 mm
- Disk thickness can be regulated Yes
- Knife type Double sickle knife
- Diameter filling shaft 47 mm
- Automatic activation function Yes
- Power load 0,135 kW | 230 V | 50 Hz
- Size W 185 x D 210 x H 325 mm
- Weight 6.9 kg



► Automatic activation function



► Double sickle knife

Substitute double sickle knife

- Size: W 70 x D 170 x H 2 mm
- Weight: 0.07 kg
- GTIN: 4015613658063

120582

RRP* 38.- €



Sausage slicer DRM3500E

120599

RRP* 298.- €

GTIN 4015613756851



Electric currywurst cutter with practical triangular knife and removeable funnel for improved hygiene. The slice thickness is infinitely variable.



- Disk thickness 14 - 35 mm
- Disk thickness can be regulated Yes
- Knife type Triangular knife
- Diameter filling shaft 41,5 mm
- Properties Removeable funnel, dishwasher-safe
- Power load 0,042 kW | 230 V | 50/60 Hz
- Size W 165 x D 245 x H 285 mm
- Weight 4 kg



► Triangular knife
► Material: Stainless steel



► Easy cleaning
► Removeable funnel, dishwasher-safe



Rice cookers



Rice cooker 1,8L SD

150528

RRP* 55.- €

GTIN 4015613672199



Cooking rice, steaming vegetables, fish and meat, or keeping meat warm – this rice cooker with its extensive array of accessories offers lots of added value.

- Content 1,8 litre(s)
- Production quantity rice 2 - 10 portions
- Inner pot Non-stick coating
- Functions Cooking
Steam
Keeping warm
- Power load 0,7 kW | 230 V | 50/60 Hz
- Size W 290 x D 262 x H 293 mm
- Weight 2.7 kg



▶ Rice production quantity:
2 - 10 portions



▶ Functions:
Cooking | Steaming | Keeping warm



▶ 1 steam insert



Rice cooker 6L

150545

RRP* 149.- €

GTIN 4015613836539



Cook rice and keep it warm – without sticking and burning. The removable inner pot and burn-protection silicone mat also ensure quick and easy cleaning.

- Content 6 litre(s)
- Production quantity rice 25 - 30 portions
- Inner pot Can be removed
Heat resistant
Aluminium
Non-stick coating
- Functions Cooking
Keeping warm
- Properties Silicone mat as smolder protection
Warming function
- Power load 2,08 kW | 230 V | 50/60 Hz
- Size W 450 x D 390 x H 345 mm
- Weight 6.9 kg



▶ Rice production quantity:
25 - 30 portions



▶ Functions:
Cooking | Keeping warm



▶ Silicone mat to prevent rice from
burning onto pot

Silicone Rice Mat 6L

- Material: Silicone
- Important information: Suitable for use with our 6L rice cooker
- Size: W 265 x D 265 x H 2 mm
- Weight: 0.09 kg
- GTIN: 4015613848938

150546

RRP* 6.50 €

Rice cooker 8L W



Up to 3.8 kg / 5.5 kg of rice can be cooked and kept hot in this rice cooker. Thanks to the silicone mat and non-stick removable inner pot, burning is practically impossible.



• Inner pot

Non-stick coating

Heat resistant

Can be removed

Cooking

Keeping warm

Silicone mat as smolder protection



• Functions

• Properties



► Rice production quantity:
25 - 40 portions



► Rice production quantity:
40 - 60 portions



► Functions:
Cooking | Keeping warm



► Inner pot with non-stick coating
► Silicone mat to prevent rice from
burning onto pot

	Content	Production quantity rice	Power load	Size	Weight	Code-No.	RRP*	GTIN
8L W	8 litre(s)	25 - 40 portions	1,95 kW 230 V 50/60 Hz	W 440 mm D 340 mm H 360 mm	6.5 kg	150533	182.- €	4015613758749
12L W	12 litre(s)	40 - 60 portions	2,65 kW 230 V 50/60 Hz	W 500 mm D 440 mm H 370 mm	9.8 kg	150538	212.- €	4015613746814



Rice cooker 8L

A150513

RRP* 239.- €

GTIN 4015613405698



Cook up to 40 portions of perfect rice and keep it hot with this 8-litre rice cooker. The included silicone mat prevents burning inside the inner pot and makes cleaning easy.



• Content

8 litre(s)

• Production quantity rice

25 - 40 portions

• Inner pot

Non-stick coating

Heat resistant

• Functions

Cooking

Keeping warm

• Properties

Extra large handles

Silicone mat as smolder protection

• Power load

1,95 kW | 230 V | 50/60 Hz

• Size

W 380 x D 470 x H 345 mm

• Weight

10.09 kg



► Rice production quantity:
25 - 40 portions



► Functions:
Cooking | Keeping warm



► Inner pot with non-stick coating
► Silicone mat as a spacer and burn protection



Rice cooker 12L

150529

RRP* 389.- €

GTIN 4015613666396



- Content
- Production quantity rice
- Inner pot
- Functions
- Properties
- Power load
- Size
- Weight

12 litre(s)
40 - 60 portions
Non-stick coating
Heat resistant
Cooking
Keeping warm
Silicone mat as smolder protection
2,85 kW | 230 V | 50/60 Hz
W 560 x D 465 x H 400 mm
15.7 kg



Gas rice cooker 10L

1505393

RRP* 459.- €

GTIN 4015613752860



Perfectly cooked rice every time – without the need for an electricity connection. With 5,6 kW, up to 8.3 kg of rice can be cooked or kept warm in this gas rice cooker outside or in well-ventilated rooms.

- Material
- Content
- Production quantity rice
- Inner pot
- Functions
- Gas type
- Important information
- Power
- Size
- Weight

Aluminium | Enamelled | Stainless steel
10 litre(s)
50 portions
Aluminium
Can be removed
Heat resistant
Cooking
Keeping warm
Liquid gas
Only use in a well-ventilated room or outside
Delivery without gas connecting set
5,6 kW
W 600 x D 490 x H 452 mm
14.8 kg



► Rice production quantity:
50 portions



► Functions:
Cooking | Keeping warm

Gas connection set GW-AI

- Can be used in: Inner and outer area
- Size: W 64 x D 61 x H 27 mm
- Weight: 1.3 kg
- GTIN: 4015613586557

500180

RRP* 149.- €



Rice warmer, surround heating

A150512

RRP* 235.- €

GTIN 4015613396286



- Filling quantity rice - boiled
- Inner pot
- Properties
- Power load
- Size
- Weight

8,5 kg
Non-stick coating
Heat resistant
Extra large handles
0,11 kW | 230 V | 50/60 Hz
W 400 x D 465 x H 395 mm
7.8 kg



Toaster TS20Sli

100282

RRP* 65.- €

GTIN 4015613680262



Toast slide – practical and safe: Finished toast slides onto an integrated tray for removal.



- Material
Plastic
- Slit size
270 x 38 mm
- Number of browning levels
6
- Functions
Toasting
Defrosting
- Power load
1,3 kW | 230 V | 50 Hz
- Size
W 405 x D 152 x H 268 mm
- Weight
2.2 kg



- ▶ Toast slide – practical and safe
- ▶ Finished toast slides onto an integrated tray for removal



- ▶ Designed for toast and sandwich toasting



- ▶ 6 browning levels
- ▶ Cancel button

Toaster TBRB20



Versatile functions for the breakfast buffet: Thawing, heating up and toasting bread and bread rolls - it can even toast bagels on just one side.



- Slit size
140 x 35 mm
- Functions
Defrosting
Heating up
One-sided toasting (bagels)
Toasting
- Number of browning levels
6
- Including
Bread roll top, can be detached



- ▶ Slot size: 140 x 35 mm



- ▶ Includes: Bread roll attachment



- ▶ Crumb drawer can be removed



	Number of slits	Power load	Size	Weight	Code-No.	RRP*	GTIN
TBRB20	2	0,88 kW 230 V 50/60 Hz	W 340 mm D 215 mm H 220 mm	1.4 kg	100373	49.- €	4015613808789
TBRB40	4	1,48 kW 230 V 50/60 Hz	W 325 mm D 280 mm H 170 mm	2.3 kg	100374	79.- €	4015613806624



Toaster TS40



Toast individually made to suit every taste. With the infinitely variable timer, the degree of browning of toast and sandwich toast can be individually adjusted. A pleasant-sounding signal announces that toasting is finished.

- Slit size
- Functions
- Time adjustment
- Operation

145 x 20 mm
Toasting
1 to 5 minutes
1 control lever (manual ejection)
Switch for commissioning the toast slit,
group of 2



▶ 4 slots with a selection switch for toasting 2 or 4 slices of toast



▶ 6 slots with a selection switch for toasting 3 or 6 slices of toast



▶ Time setting: 1 to 5 minutes
▶ Audible signal when the time expires



▶ Removable crumb tray

	Number of slits	Power load	Size	Weight	Code-No.	RRP*	GTIN
TS40	4	1,8 kW 230 V 50/60 Hz	W 300 mm D 250 mm H 220 mm	4.2 kg	100292	169.- €	4015613739908
TS60	6	2,5 kW 230 V 50/60 Hz	W 405 mm D 275 mm H 220 mm	5.6 kg	100197	259.- €	4015613670911



Conveyor toaster Mini-XS

100273

RRP* 459.- €

GTIN 4015613719023



This conveyor toaster in extra slim design will find space even in the smallest kitchen or on the smallest buffet table. Despite its size, this high-performance toaster can toast up to 90 slices of bread or half bread rolls in an hour.

- Output / hour
- Designed for

- Functions

- Heat-up time
- Properties

- Power load
- Size
- Weight

Approx. 90 slices of toast
Toast
Sandwich toast
Bagels or half bread rolls
Upper / lower heat (toast)
Upper heat (bread roll)
Lower heat (bread roll)
5 minutes
Belt speed and type of heat supply can be controlled separately
1 kW | 230 V | 50-60 Hz
W 235 x D 655 x H 395 mm
11.6 kg



▶ Conveyor toaster in XS format
▶ Width: 23.5 cm



▶ Belt speed and type of heat supply can be controlled separately
▶ Functions: Upper / lower heat, upper heat, lower heat



▶ Powerful
▶ Up to 90 slices of toast per hour

Conveyor toaster "Mini"



Very space-saving - ideal for buffets

• Designed for



• Functions



• Heat-up time

• Properties

Bread roll
Sandwich toast
Toast
Upper / lower heat (toast)
Upper heat (bread roll)
Standby
15 - 20 minutes
Belt speed and type of heat supply can be controlled separately



A100205

	Output / hour	Power load	Size	Weight	Code-No.	RRP*	GTIN
"Mini"	Approx. 75 slices of toast	1,34 kW 230 V 50 Hz	W 285 mm D 420 mm H 390 mm	13.5 kg	100211	498.- €	4015613505473
DLT150-1	Approx. 150 slices of toast	2,24 kW 230 V 50/60 Hz	W 370 mm D 420 mm H 390 mm	16.1 kg	A100205	659.- €	4015613421490



Quartz tube toaster, single



• Heat source

• Size inside

• Time setting to

• Including



Quartz radiant heater
W 355 x D 240 x H 50 mm
15 minute(s)
1 toast tongs

	Number of levels	Power load	Size	Weight	Code-No.	RRP*	GTIN
Quartz tube toaster, single	1	1,7 kW 230 V 50/60 Hz	W 400 mm D 370 mm H 285 mm	7.8 kg	A151300	209.- €	4015613388601
Quartz tube toaster, double	2	3 kW 230 V 50/60 Hz	W 400 mm D 370 mm H 405 mm	10.3 kg	A151600	259.- €	4015613385549



Component parts

Toast tongs 100

- Material: Stainless steel
- Size: W 101 x D 340 x H 70 mm
- Weight: 0.24 kg
- GTIN: 4015613753119



A151301

RRP* 13.50 €



A151600

• Height inside, each: 50 mm

Waffle makers



Waffle maker 1HW211



The waffle iron stands out thanks to its high thermal conductivity of the cast iron baking trays, the sturdy design and the performance. The separate On/Off switch also allows uncomplicated and needs-based use.



- Material baking trays
- Design baking tray(s)
- Temperature range

Cast iron, enamelled
Permanently mounted
50 °C to 300 °C



► Baking tray material:
Cast iron, enamelled



► On/Off switch



► Baking units can be controlled separately
► 2 separate sockets required



► Baking units can be controlled separately
► 2 separate sockets required

	Number of baking units	Waffle form	Power load	Size	Weight	Code-No.	RRP*	GTIN
1HW211	1	Heart waffle	2,2 kW 230 V 50/60 Hz	W 285 mm D 470 mm H 220 mm	15.4 kg	370174	498.- €	4015613735771
2HW211	2	Heart waffle	2 x 2,2 kW 2 x 230 V 50/60 Hz	W 600 mm D 470 mm H 230 mm	32.5 kg	370191	909.- €	4015613731728
1BW160-101	1	Brussels waffle	2,2 kW 230 V 50/60 Hz	W 285 mm D 470 mm H 245 mm	21.8 kg	370175	498.- €	4015613735832
2BW160-101	2	Brussels waffle	2 x 2,2 kW 2 x 230 V 50/60 Hz	W 600 mm D 470 mm H 250 mm	44.5 kg	370193	909.- €	4015613731735



*RRP= Recommended Retail Price - all prices are recommendations only. The reseller is free to set his own sales prices | Subject to technical amendments.

Waffle makers - MDI knob

Bartscher MDI Control System

MDI stands for "manual digital interface". It combines extremely intuitive knob controls with digital intelligence.

Precise temperature settings and a to-the-second timer enable an excellent, reproducible cooking process. Once the cooking process is done, an audible signal alerts you and the most recently set time can be seen on the display.



Waffle maker MDI 1HW211



The ideal conditions for the perfect waffle: A robust design, high performance, and easy & intuitive knob control with a digital display, timer, and audible signal. In addition, the cast iron heart-shaped baking trays boast high thermal conductivity.

- Material baking trays
- Design baking tray(s)
- Control unit
- Temperature range
- Timer
- Properties

Cast iron, enamelled
 Permanently mounted
 MDI knob
 50 °C to 300 °C
 Yes
 Knob with digital display for temperature and time
 Memory function
 Audible signal when the time expires (0:10 - 9:30 minutes)



- ▶ Fully equipped waffle iron
- ▶ Easy, digital knob control



- ▶ Baking tray material: Cast iron, enamelled



370198

- ▶ Baking units can be controlled separately
- ▶ 2 separate sockets required



370196

- ▶ Baking units can be controlled separately
- ▶ 2 separate sockets required

	Number of baking units	Waffle form	Power load	Size	Weight	Code-No.	RRP*	GTIN
MDI 1HW211	1	Heart waffle	2,2 kW 230 V 50/60 Hz	W 285 mm D 470 mm H 225 mm	17 kg	370197	575.- €	4015613747750
MDI 2HW211	2	Heart waffle	2 x 2,2 kW 2 x 230 V 50/60 Hz	W 600 mm D 470 mm H 225 mm	33.8 kg	370198	1,059.- €	4015613747767
MDI 1BW160-101	1	Brussels waffle	2,2 kW 230 V 50/60 Hz	W 285 mm D 460 mm H 245 mm	23.4 kg	370195	575.- €	4015613747729
MDI 2BW160-101	2	Brussels waffle	2 x 2,2 kW 2 x 230 V 50/60 Hz	W 600 mm D 460 mm H 245 mm	47.2 kg	370196	1,059.- €	4015613747743



Waffle maker MDI 1HW-AL



It doesn't get easier: A waffle iron with knob control, a digital display and timer. Last but not least, it even has an audible signal to ensure top waffle quality at all times.

- Material baking trays Aluminium, coated
- Number of baking units 1
- Design baking tray(s) Permanently mounted
- Control unit MDI knob
- Temperature range 50 °C to 300 °C
- Timer Yes
- Properties Knob with digital display for temperature and time
Memory function
Audible signal when the time expires (0:10 - 9:30 minutes)



► Baking plate material:
Aluminium, coated

	Waffle form	Power load	Size	Weight	Code-No.	RRP*	GTIN
MDI 1HW-AL	Heart waffle	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	10.9 kg	370270	445.- €	4015613758213
MDI 1BW-AL	Brussels waffle	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	10.4 kg	370271	445.- €	4015613758220
MDI 1BWR 1750	Brussels waffle, round	1 kW 230 V 50/60 Hz	W 250 mm D 470 mm H 280 mm	6.7 kg	370280	315.- €	4015613795072
MDI Bubble 2070	Bubble	1,8 kW 230 V 50/60 Hz	W 300 mm D 410 mm H 255 mm	9.8 kg	370281	445.- €	4015613796383
MDI Churros 2210	Churros	1,8 kW 230 V 50/60 Hz	W 300 mm D 400 mm H 245 mm	11.38 kg	370290	445.- €	4015613809915
MDI Donut 900	Donuts	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	9.4 kg	370274	445.- €	4015613758251
MDI Lolly 400	Triangular lolly	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	12 kg	370273	445.- €	4015613758244
MDI Lolly 600	Round lolly	1,8 kW 230 V 50/60 Hz	W 365 mm D 380 mm H 250 mm	10.4 kg	370275	445.- €	4015613758268
MDI Cone 2120	Round (can be shaped into cones, bowls and rolls)	1 kW 230 V 50/60 Hz	W 255 mm D 460 mm H 250 mm	7.7 kg	370276	445.- €	4015613771052





MDI 1HW-AL



MDI 1BW-AL



MDI 1BWR 1750

► Separate, easy-to-clean drip tray



MDI Bubble 2070



MDI Churros 2210

► 1 baking unit with 8 churros waffles



MDI Donut 900

► 1 baking unit with 9 donuts



MDI Lolly 400

► 1 baking unit with 4 lolly waffles
► Delivered without sticks



MDI Lolly 600

► 1 baking unit with 6 lolly waffles
► Delivered without sticks



MDI Cone 2120

► Including: 1 waffle cone shaper

Component parts

Waffle cone shaper MDI Cone 2120

- Material: Wood
- Designed for: Shaping wafer cones
- Size: W 250 x D 60 x H 60 mm
- Weight: 0.14 kg
- GTIN: 4015613793580



370278



RRP* 3.- €

Lolly waffle holder Z14

- Material: Stainless steel
- Capacity: Up to 14 pcs
- Number of rows: 2
- Diameter perforation: 7 mm
- Size: W 300 x D 90 x H 95 mm
- Weight: 0.7 kg
- GTIN: 4015613824604



101918



RRP* 29.- €

Serving scoop 800ml

- Material: Stainless steel
- Filling quantity: 800 ml
- Dosing opening: Ø 8 mm
- Including: Stand
- Size: W 140 x D 260 x H 240 mm
- Weight: 0.45 kg
- GTIN: 4015613711553



101929



RRP* 26.- €



Waffle maker 1BWR 1750

370279

RRP* 219.- €

GTIN 4015613795065



► The fresh waffles do not stick thanks to the coated aluminium baking plates



The waffle iron 1BWR 1750 makes round Brussels waffles. This powerful waffle iron with its coated baking trays produces exceptional waffles thanks to the integrated timer and manually adjustable temperature.

- Material baking trays
- Number of baking units
- Waffle form
- Design baking tray(s)
- Temperature range
- Timer
- Properties
- Power load
- Size
- Weight

Aluminium, coated
1
Brussels waffle, round
Permanently mounted
50 °C to 300 °C
Yes
Separate, easy-to-clean collection tray
1 kW | 230 V | 50/60 Hz
W 250 x D 470 x H 280 mm
6.4 kg



Waffle maker "Deluxe" 1BW170D

370164

RRP* 598.- €

GTIN 4015613581163



► Thanks to the 180°right/left rotation, the dough is distributed perfectly



- Material baking trays
- Number of baking units
- Waffle form
- Design baking tray(s)
- Baking trays can be rotated
- Turning the baking trays
- Temperature range
- Timer
- Programming

- Digital display
- Power load
- Size
- Weight

Die-cast aluminum, coated
1
Brussels waffle, round
Permanently mounted
Yes
180 ° right/left turn
125 °C to 230 °C
Yes
Baking time
Temperature
Yes
1 kW | 230 V | 50/60 Hz
W 260 x D 505 x H 320 mm
10.5 kg



Waffle maker "Deluxe II"

370165

RRP* 519.- €

GTIN 4015613655369



► Thanks to the 180° rotation, the dough is distributed perfectly



► 2 detachable drip trays below the baking plates



Perfect Brussels waffles – crisp on the outside, juicy and soft inside. Thanks to the 180° rotation during the baking process, the dough is distributed perfectly.

- Material baking trays
- Number of baking units
- Waffle form
- Design baking tray(s)
- Baking trays can be rotated
- Turning the baking trays
- Temperature range
- Power load
- Size
- Weight

Cast aluminium
Non-stick coating
1
Brussels waffle
Permanently mounted
Yes
180 ° right/left turn
50 °C to 300 °C
1,5 kW | 230 V | 50/60 Hz
W 525 x D 340 x H 250 mm
13.6 kg

Crêpe maker 1CP400



- Material crêpe trays
- Diameter crêpe trays
- Design crêpe trays
- Temperature range
- Including

Cast iron, teflon-coated
400 mm
Permanently mounted
50 °C to 300 °C
1 dough distributor



► Material crêpe plates:
Cast iron, teflon-coated



► 2 separate sockets required

	Number of crêpe plates	Power load	Size	Weight	Code-No.	RRP*	GTIN
1CP400	1	3 kW 230 V 50/60 Hz	W 450 mm D 510 mm H 245 mm	21 kg	104458	439.- €	4015613735931
2CP400	2	2 x 3 kW 2 x 230 V 50/60 Hz	W 860 mm D 510 mm H 245 mm	40 kg	104457	775.- €	4015613731742



Crêpe maker 1CP400G



A cast iron crêpe plate is the best prerequisite for a perfect wafer-thin, lightly browned, juicy crêpe. Crêpes can be easily produced using two different power levels on the coated 40 cm plate.

- Material crêpe trays
- Diameter crêpe trays
- Design crêpe trays
- Temperature range
- Ignition type
- Gas type

Cast iron, teflon-coated
400 mm
Permanently mounted
150 °C to 300 °C
Electronic ignition with battery
Natural gas H
Liquid gas nozzles are enclosed
Only use in a well-ventilated room or outside
Not included in delivery: Gas connection set, battery (1x AA)



	Number of crêpe plates	Power	Size	Weight	Code-No.	RRP*	GTIN
1CP400G	1	3 kW	W 450 mm D 500 mm H 250 mm	17 kg	1043613	479.- €	4015613746883
2CP400G	2	6 kW	W 850 mm D 520 mm H 230 mm	30.4 kg	1043623	859.- €	4015613746890



Component parts

Dough turner C100

- Material: Wood
- Size: W 55 x D 430 x H 10 mm
- Weight: 0.05 kg
- GTIN: 4015613773094



104500

RRP* 9.50 €

Dough distributor C100

- Material: Wood
- Size: W 280 x D 320 x H 45 mm
- Weight: 0.08 kg
- GTIN: 4015613773100



104501

RRP* 13.- €

Gas connection set GW-AI

- Can be used in: Inner and outer area
- Size: W 64 x D 61 x H 27 mm
- Weight: 1.3 kg
- GTIN: 4015613586557



500180

RRP* 149.- €



Slush machine 2120

135022

RRP* 2,198.- €

GTIN 4015613759005



These icy drinks are popular all year round at funfairs, in parks and at swimming pools as well as in bars and clubs. The separately controlled lighting of the two 12-litre containers really draws attention to the colourful slushies or cocktails.

- Container material: Polycarbonate
- Number of containers: 2
- Volume of each container: 12 litre(s)
- Cooling: Compressor
- Temperature range: Night mode
Day mode
-2 °C to -5 °C
- Temperature setting(s): Cold drinks
Slushies
- Temperature control: Rocket switch
Can be switched separately
On the lid
Separately controllable for each container
- Lighting: 0,6 kW | 230 V | 50 Hz
- Power load: W 400 x D 520 x H 815 mm
- Size: 40 kg
- Weight:



- ▶ Containers removable
- ▶ Spindle removable
- ▶ Dismountable taps



- ▶ Removable drip trays



Candy floss machine B5000

137201

RRP* 339.- €

GTIN 4015613842493



Even small amounts of sugar can be made into fluffy candy floss with the candy floss machine B5000. This powerful model enables continuous candy floss production at a top professional level.

- Material: Stainless steel
Painted
- Tub: Ø inside 500 mm
Stainless steel
- Production time: 30 - 60 seconds / pc
- Temperature control: Rocket switch
Can be switched separately
- Motor: Rocket switch
Can be switched separately
- Voltage display: Yes
- Fuse: Yes
- Including: Spare toothed belt
Measuring spoon (12 -18 g)
Wooden sticks
- Not included in delivery: Sugar
- Power load: 1,2 kW | 230 | 50/60 Hz
- Size: W 520 x D 520 x H 480 mm
- Weight: 11.11 kg



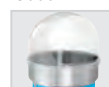
- ▶ 3-part drawer for sugar, sticks, food dyes and flavourings



- ▶ Removable tub
- ▶ Dishwasher-safe

Protective Cover B5000

- Material: PMMA plastic
- Designed for: Candy floss machine B5000
- Size: W 531 x D 531 x H 360 mm
- Weight: 1.2 kg
- GTIN: 4015613842547



137202

RRP* 79.- €



Hot Dog Steamer WB1001

120417

RRP* 398.- €

GTIN 4015613812526



The hot dog steamer heats and keeps up to 100 hot dog sausages and up to 15 hot dog buns warm. The glass front on the customer side and the appealing design invite young and old alike to enjoy a typically American taste experience.

- Volume up to 15 hot dog rolls
up to 100 hot dog sausages
- Size Clipboard top W 300 x D 300 mm
- Size Clipboard bottom W 160 x D 205 mm
- Temperature range 25 °C to 100 °C
- Heat-up time approx. 45 min. (when filled with 60 °C water | 9.2L)
- Water bowl for air humidification Yes
- Water tank capacity 4.4 to 9.2 litres
- Type of door Sliding door(s), glass
- Including 1 plate surface with grate
2 perforated trays
- Power load 1,2 kW | 230 V | 50/60 Hz
- Size W 400 x D 430 x H 505 mm
- Weight 10.51 kg



► Gentle steam-heating of buns and sausages



► With glass front on the customer side



Popcorn machine V150

137100

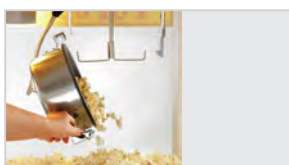
RRP* 355.- €

GTIN 4015613812533



This vintage-style popcorn machine has an appealing appearance. The aroma of fresh popcorn simply invites customers to enjoy a crispy snack. The power and volume of this appliance are intended for professional use – for popcorn at funfairs, the cinema and at events. It's impressively easy to use and clean.

- Material Glass | Plexiglas
Aluminium, painted
- Pot material Non-stick coating on inside
Stainless steel on the outside
- Removable pot Yes
- Max. filling quantity of pot 227 g of popcorn kernels
- Output / hour max. 1,5 kg
- Production time/cycle 300 sec.
- Temperature range to 200 °C
- Control of pot Heating and agitator can be turned on/off using rocker switch
Floor (rocker switch)
- Heatable popcorn chamber Floor (rocker switch)
- Interior lighting Yes
- Including 1 popcorn scoop
- Power load 1,5 kW | 230 V | 50-60 Hz
- Size W 518 x D 418 x H 672 mm
- Weight 18.6 kg



► Powerful
1.5 kg / hour



► Popcorn dispensing flap on operator side

Food scoop 100

- Material: Stainless steel
- Dishwasher-suitable: Yes
- Size: W 288 x D 220 x H 50 mm
- Weight: 0.1 kg
- GTIN: 4015613836546

137101

RRP* 9.- €





Microwave 23L, 900W

610836

RRP* 205.- €

GTIN 4015613518992



- Microwave output 900 W
- Number of magnetrons 1
- Number of output levels 6
- Content 23 litre(s)
- Time setting to 30 minute(s)
- With rotary plate Yes
- Power load 1,4 kW | 230 V | 50 Hz
- Size W 480 x D 395 x H 280 mm
- Weight 12.8 kg



► Functions: Defrosting | Heating



Microwave 9231D-GR

610856

RRP* 229.- €

GTIN 4015613762418



The supplied grill frame, whether used with the grill function alone or combined with the microwave function, ensures a really great result, with up to 1000 watts. Naturally, this appliance also masters basic functions such as microwaving, defrosting, and heating food up.

- Microwave output 900 W
- Grill output 1000 W
- Number of magnetrons 1
- Number of output levels 9
- Content 23 litre(s)
- Time setting to 30 minute(s)
- With rotary plate Yes
- Power load 1,4 kW | 230 V | 50 Hz
- Size W 480 x D 405 x H 280 mm
- Weight 12.8 kg



► Functions: Defrosting | Heating
Grill (can be combined)



► Including: 1 grill frame, Ø 189 mm,
height 79 mm



Microwave 19501M-HLGR

610857

RRP* 285.- €

GTIN 4015613843827



With the additional hot air and grill functions, the microwave offers a wide spectrum for the type of food preparation. Time and power can be set individually as required according to the function.

- Material Steel plate
- Material cooking chamber Stainless steel
- Microwave output 900 W
- Hot air output 1950 W
- Grill output 1950 W
- Number of magnetrons 1
- Number of output levels 6
- Content 25 litre(s)
- Settable programs 8
- Time setting to 95 minute(s)
- With rotary plate Yes
- Power load 1,95 kW | 230 V | 50 Hz
- Size W 490 x D 435 x H 280 mm
- Weight 16.5 kg



► Functions: Defrosting | Heating
Grill (can be combined)
Hot air (can be combined)



► Including: 1 grill pan, Ø 280 mm,
height 52 mm

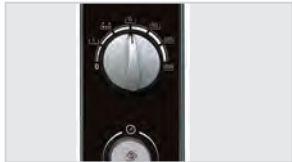
Microwave DIG, 25L, 1000W



- Microwave output 1000 W
- Number of magnetrons 1
- Content 25 litre(s)
- Power load 1,5 kW | 230 V | 50 Hz
- Size W 520 x D 465 x H 312 mm
- Weight 17.4 kg



► Functions: Defrosting | Heating
► Settable programs: 20



► Functions: Defrosting | Heating

	Number of output levels	Time setting to	Code-No.	RRP*	GTIN
Microwave 25L, 1000W	6	60 minute(s)	610182	549.- €	4015613487762
Microwave DIG, 25L, 1000W	3	99 minute(s)	610181	559.- €	4015613440101



Microwave 18340M

610848

RRP* 1,179.- €

GTIN 4015613854359



- The extra-large cooking chamber of this microwave boasts a ceramic floor. This ensures even heating, regulated by the six stages of the 1800 W microwave output. In addition to the regulation of the output, the heating and defrosting of food can be controlled using the timer.
- Microwave output 1800 W
 - Number of magnetrons 2
 - Number of output levels 6
 - Content 34 litre(s)
 - Time setting to 60 minute(s)
 - Power load 3 kW | 230 V | 50 Hz
 - Size W 575 x D 530 x H 370 mm
 - Weight 33 kg



► Functions: Defrosting | Heating



► Cooking chamber: Stainless steel, ceramic
► Dim.: W 360 x D 405 x H 225 mm
► Interior lighting



► Microwave with ceramic floor
► Good heat distribution
► Easy cleaning



Microwave 18180D

610839

RRP* 749.- €

GTIN 4015613776866



Stackable 1800 W microwave, 2 magnetrons, timer and 30 settable programmes. The 18-litre cooking space is equipped with a top-quality ceramic baseplate.



- Microwave output 1800 W
- Number of magnetrons 2
- Number of output levels 10
- Functions Defrosting
Heating
- Content 18 litre(s)
- Settable programs 30
- Time setting to 60 minute(s)
- Properties Tactile buttons
USB flash memory option
- Power load 2,8 kW | 230 V | 50 Hz
- Size W 425 x D 520 x H 340 mm
- Weight 19.2 kg

Microwave MJ26A6093



- Microwave output 1850 W
- Number of magnetrons 2
- Number of output levels 5
- Functions 2 defrosting functions
Heating
- Content 26 litre(s)
- Gastronorm 2/3 GN
- Including 1 affixing metal sheet to stacking the microwaves
- Power load 2,6 kW | 230 V | 50 Hz
- Size W 464 x D 557 x H 368 mm
- Weight 32 kg

	Settable programs	Timer	Code-No.	RRP*	GTIN
MJ26A6093	50	Digital + 20 second button X2 button for double quantity and cooking time	610195	1,429.- €	8806092114708
MJ26A6091	—	Manual + 20 second button	610196	1,429.- €	8806092114685



Component parts

Wall-mounting shelf 520x400mm, SS

- Material: CNS 18/10
- Size utility space: W 520 x D 400 mm
- Load-bearing capacity max.: 40 kg
- Size: W 520 x D 400 x H 150 mm
- Weight: 3.4 kg
- GTIN: 4015613431963



174520

RRP* 81.- €

Wall-mounting shelf 600x600mm, SS

- Material: CNS 18/10
- Size utility space: W 600 x D 600 mm
- Load-bearing capacity max.: 50 kg
- Size: W 600 x D 600 x H 155 mm
- Weight: 5.4 kg
- GTIN: 4015613434988



174600

RRP* 115.- €

WARMING TECHNOLOGY | BUFFET

The art of keeping food warm often decides the quality of a buffet. That's why it depends on the right warming technology. Our varied selection of products has everything from chafing dishes to bain maries.



Hotpots



Bain Marie Hotpot, 1x pot, 3,5l



Gently heats and keeps food warm based on the bain-marie principle. The Bain-Marie Hotpot is perfect for delicate foods such as sauces, soups or stews. The high-quality stainless steel pot can be removed for easy cleaning.



- Temperature range
- Pots

35 °C to 95 °C
can be controlled separately



- Removable pot
- Material: CNS 18/10



- Removable lid
- With ladle cut-out



	Number of pots	Content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bain Marie Hotpot, 1x pot, 3,5l	1	3,5 litre(s)	0,15 kW 230 V 50/60 Hz	W 210 mm D 210 mm H 320 mm	3.5 kg	605035	295.- €	4015613520612
Bain Marie Hotpot, 1x pot, 6,5l	1	6,5 litre(s)	0,2 kW 230 V 50/60 Hz	W 255 mm D 280 mm H 330 mm	4.5 kg	605065	315.- €	4015613520629
Bain Marie Hotpot, 2x pot, 3,5l	2	3,5 litre(s)	0,3 kW 230 V 50/60 Hz	W 415 mm D 240 mm H 320 mm	6.2 kg	606035	425.- €	4015613520650
Bain Marie Hotpot, 2x pot, 6,5l	2	6,5 litre(s)	0,4 kW 230 V 50/60 Hz	W 505 mm D 280 mm H 320 mm	7.9 kg	606065	475.- €	4015613520636
Bain Marie Hotpot, 3x pot, 3,5l	3	3,5 litre(s)	0,45 kW 230 V 50/60 Hz	W 610 mm D 240 mm H 320 mm	9 kg	607035	555.- €	4015613520667





Bain Marie Hotpot, 4x pot, 3,5l

608035

RRP* 635.- €

GTIN 4015613520674



Gently heats and keeps food warm based on the bain-marie principle. The Bain-Marie Hotpot is perfect for delicate foods such as sauces, soups or stews. The high-quality stainless steel pots can each hold up to 3.5 litres and can be removed for easy cleaning.

- Number of pots 4
can be controlled separately
- Content, each 3.5 litres
- Temperature range 35 °C to 95 °C
- Power load 0,6 kW | 230 V | 50/60 Hz
- Size W 415 x D 415 x H 320 mm
- Weight 10.7 kg

Component parts

Insert pot 3,5 litres for hotpot

- Material: CNS 18/10
- Content: 3,5 litre(s)
- Size: W 190 x D 190 x H 215 mm
- Weight: 0.54 kg
- GTIN: 4015613520698

609035

RRP* 45.- €

Insert pot 6,5 litres for hotpot

- Material: CNS 18/10
- Content: 6,5 litre(s)
- Size: W 240 x D 240 x H 210 mm
- Weight: 0.76 kg
- GTIN: 4015613520704

609065

RRP* 49.- €



Lid for hotpot 3,5L

- Material: CNS 18/10
- Diameter: 186 mm
- Size: W 190 x D 190 x H 25 mm
- Weight: 0.15 kg
- GTIN: 4015613520711

609135

RRP* 13.- €

Lid for hotpot 6,5L

- Material: CNS 18/10
- Diameter: 237 mm
- Size: W 240 x D 240 x H 25 mm
- Weight: 0.24 kg
- GTIN: 4015613520728

609165

RRP* 23.- €



Egg boiler EH6

115129

RRP* 265.- €

GTIN 4015613675770



Freshly boiled eggs, just how you want them. Whether soft, medium or hard boiled – with this egg cooker each guest at the breakfast buffet can set the wished hardness level.

- Beaker capacity 4 litre(s)
- Temperature range 30 °C to 110 °C
- Hardness setting: Manual
- Heating element in stainless steel Yes
- Egg holder model 6 separate holders, marked in colour
- Egg size: Small, medium
- Power load 2,6 kW | 230 V | 50/60 Hz
- Size W 365 x D 220 x H 290 mm
- Weight 4.3 kg



- ▶ The perfect breakfast egg
- ▶ The egg hardness can be set individually



- ▶ Easy and clear
- ▶ 6 egg holders in various colours



Bain Marie 111-150



- Basin size, GN format
- Depth GN container max.
- Size

1 x 1/1 GN
150 mm
W 338 x D 540 x H 248 mm



	Including	Power load	Weight	Code-No.	RRP*	GTIN
Bain Marie 111-150	—	1,2 kW 230 V 50/60 Hz	8 kg	200230	165.- €	4015613423647
Bain Marie 212-150	2 GN containers 1/2 GN	1,3 kW 230 V 50/60 Hz	10.3 kg	200232	198.- €	4015613423654
Bain Marie 313-150	3 GN containers 1/3 GN	1,2 kW 230 V 50/60 Hz	10.6 kg	200233	219.- €	4015613423678



Bain Marie, 1/1GN, 150mm, w. faucet



Perfect for use at a buffet or catering event: This 1/1 GN bain-marie allows you to reliably keep food at precisely the correct temperature. Thanks to the gentle bain-marie principle, the taste is retained and it's practically impossible to burn the food.

- Basin size, GN format
- Water drain tap
- Not included in delivery
- Power load

1 x 1/1 GN
Yes
GN containers
1,2 kW | 230 V | 50/60 Hz



	Depth GN container max.	Size	Weight	Code-No.	RRP*	GTIN
Bain Marie, 1/1GN, 150mm, w. faucet	150 mm	W 340 mm D 590 mm H 240 mm	7.5 kg	200240	175.- €	4015613468969
Bain-Marie, 1/1 GN, 200 mm, with tap	200 mm	W 355 mm D 600 mm H 295 mm	9.5 kg	200207	245.- €	4015613379678





Chocolate warmer 1,25L

900005

RRP* 39.- €

GTIN 4015613669892



be it milk chocolate, dark chocolate or white chocolate - gentle heating of up to 1.25 litres of chocolate without burning.



• Inner pot

Ceramic

Can be removed



• Content

1,25 litre(s)

• Temperature range

40 °C to 58 °C



• Power load

0,12 kW | 230 V | 50/60 Hz

• Size

W 230 x D 220 x H 200 mm

• Weight

2 kg

Foodwarmer "Mini" 1,25L



• Material

Aluminium

• Inner pot

Ceramic

Can be removed



• Temperature control

3 levels



	Content	Temperature range	Power load	Size	Weight	Code-No.	RRP*	GTIN
Foodwarmer "Mini" 1,25L	1,25 litre(s)	65 °C to 75 °C	0,12 kW 230 V 50/60 Hz	W 240 mm D 210 mm H 205 mm	2.1 kg	A100266	36.- €	4015613610580
Foodwarmer 5,5L	5,5 litre(s)	20 °C to 96 °C	0,28 kW 230 V 50/60 Hz	W 345 mm D 345 mm H 276 mm	5.4 kg	A100155	55.- €	4015613397894
Foodwarmer 6,5L	6,5 litre(s)	20 °C to 96 °C	0,32 kW 230 V 50/60 Hz	W 410 mm D 295 mm H 240 mm	5.7 kg	A100265	59.- €	4015613405346



Party stockpot, 16L

A150510

RRP* 175.- €

GTIN 4016098101822



• Material

Steel

Enamelled



• Content

16 litre(s)

• Temperature range

30 °C to 90 °C



• Heating type

Direct, without water

• Power load

1,8 kW | 230 V | 50/60 Hz

• Size

W 470 x D 370 x H 375 mm

• Weight

4.7 kg



Soup kettle 5,4L

100062

RRP* 92.- €

GTIN 4015613634821



• Material



• Inner pot



- Content
- Temperature range
- Heating type
- Including
- Power load
- Size
- Weight

Steel plate
Painted
Stainless steel
Stainless steel
Can be removed
5,4 litre(s)
35 °C to 95 °C
Indirect
8 soup labels, magnetic adhesion
0,3 kW | 230 V | 50/60 Hz
W 255 x D 267 x H 385 mm
3.1 kg



Soup kettle Club 8,5L

100067

RRP* 95.- €

GTIN 4015613442587



• Material



• Inner pot



- Content
- Temperature range
- Heating type
- Including
- Power load
- Size
- Weight

Steel plate
Painted
Stainless steel
Stainless steel
Can be removed
8,5 litre(s)
30 °C to 95 °C
Indirect
8 soup labels, magnetic adhesion
0,4 kW | 230 V | 50 Hz
W 295 x D 295 x H 385 mm
3.4 kg



Soup kettle Economic 9L

100061

RRP* 103.- €

GTIN 4015613421292



• Material



• Inner pot



- Content
- Temperature range
- Heating type
- Including
- Power load
- Size
- Weight

Steel plate
Painted
Stainless steel
Stainless steel
Can be removed
9 litre(s)
48 °C to 94 °C
Indirect
8 soup labels, magnetic adhesion
0,4 kW | 230 V | 50-60 Hz
W 360 x D 330 x H 370 mm
3.9 kg

Party kettle 9L



• Inner pot



• Content

• Temperature range



• Heating type

• Including

• Power load

• Size

• Weight

Stainless steel

Can be removed

9 litre(s)

30 °C to 95 °C

Indirect

8 soup labels, magnetic adhesion

0,4 kW | 230 V | 50/60 Hz

W 345 x D 345 x H 360 mm

4.5 kg



	Material	Code-No.	RRP*	GTIN
Party kettle 9L	Steel plate, painted	100054	103.- €	4015613353432
Soup kettle De Luxe 9L	Stainless steel	100058	145.- €	4015613367736



Soup kettle 10L

100048

RRP* 92.- €

GTIN 4015613610702



The transparent polycarbonate lid allows you to look inside the soup pot at any time. No more checking the filling level of soups and sauces - no unnecessary heat loss



• Material

• Inner pot



• Content

• Temperature range

• Heating type

• Power load

• Size

• Weight

Plastic

Stainless steel

Can be removed

10 litre(s)

57 °C to 84 °C

Indirect

0,45 kW | 230 V | 50/60 Hz

W 330 x D 330 x H 380 mm

3 kg



Soup kettle Gourmet 10L

100047

RRP* 155.- €

GTIN 4015613364704



• Material

• Inner pot



• Content

• Temperature range



• Heating type

• Including

• Power load

• Size

• Weight

Plastic

Chrome-nickel steel

Can be removed

10 litre(s)

50 °C to 95 °C

Indirect

1 soup ladle

0,45 kW | 230 V | 50/60 Hz

W 390 x D 390 x H 380 mm

5.2 kg



Chafing dish 3,8L 500 E

500835

RRP* 129.- €

GTIN 4015613390857



- Content
- Temperature range



- Including
- Power load



- Size
- Weight



3,8 litre(s)
30 °C to 85 °C
1 container, Ø 300 mm
0,5 kW | 230 V | 50 Hz
W 405 x D 330 x H 220 mm
3.7 kg



Chafing dish 1/1 1000 E

500831

RRP* 225.- €

GTIN 4015613389820



- Content
- Gastronorm
- Depth GN container max.
- Temperature range



- Including



- Power load
- Size
- Weight

13,5 litre(s)
1/1 GN
100 mm
30 °C to 85 °C
1 lid holder
1 GN container
1 kW | 230 V | 50/60 Hz
W 623 x D 356 x H 285 mm
8.3 kg



Chafing dish 1/1 2200 E

500830

RRP* 175.- €

GTIN 4015613370033



- Content
- Gastronorm
- Depth GN container max.
- Temperature range



- Including



- Power load
- Size
- Weight

13,5 litre(s)
1/1 GN
100 mm
30 °C to 85 °C
2 lid holders
1 GN container
2,2 kW | 230 V | 50/60 Hz
W 636 x D 357 x H 287 mm
6.2 kg



Hot-pot station 2x4L 2200 E

500840

RRP* 205.- €

GTIN 4015613370040



- Number of pots
- Content, each
- Temperature range
- Lid properties



- Including



- Power load
- Size
- Weight



2
4 litres
30 °C to 85 °C
Detachable, with handle
Spoon recess
2 soup ladles
2 lid holders
2,2 kW | 230 V | 50 Hz
W 636 x D 357 x H 460 mm
7 kg



Chafing dish 6.2L Flexible

500846

RRP* 369.- €

GTIN 4015613721101



Induction or glass ceramic: This round chafing dish can be used flexibly on a built-in hob – in buffets, at canteens and in front cooking areas. The removable lid with soft-close mechanism means that it's really easy to take food out and to replace the container.

- Content 6,2 litre(s)
- Diameter inner container 390 mm
- Heating type External, via level induction or glass ceramic installed hob
- Lid properties With window
Soft-Close mechanism (hydraulic lid hinge)
Detachable, with handle
- Including 1 container, Ø 390 mm, 65 mm deep, Stainless steel
- Important information An external hob is required to use the device
- Size W 435 x D 490 x H 205 mm
- Weight 5.36 kg

Chafing dish 2/3 Flexible



Induction or glass ceramic – Chafing dish for flexible use on a built-in hob. The removable lid makes it easy to change the GN container in buffets, canteens and front-cooking areas.

- Depth GN container max. 65 mm
- Heating type External, via level induction or glass ceramic installed hob
- Lid properties With window
Soft-Close mechanism (hydraulic lid hinge)
Detachable, with handle
- Properties Heat control via external hob
Lift-up device for GN containers
- Including 1 GN container, 65 mm deep, Stainless steel
- Important information An external hob is required to use the device

	Content	Gastronorm	Size	Weight	Code-No.	RRP*	GTIN
Chafing dish 2/3 Flexible	5,2 litre(s)	2/3 GN	W 400 mm D 425 mm H 202 mm	5.45 kg	500847	369.- €	4015613721118
Chafing dish 1/1 Flexible	8,5 litre(s)	1/1 GN	W 580 mm D 420 mm H 205 mm	7 kg	500507	449.- €	4015613696003



- ▶ Infinite possibilities
- ▶ The chafing dish can be used in combination with an external hob.



- ▶ For an induction or glass ceramic hob
- ▶ Possible heat control via the external built-in hob



- ▶ Soft-close mechanism
- ▶ Removable lid with window



- ▶ Lift-up device
- ▶ Easy removal of GN container



Chafing dish 1/2 BP

500481

RRP* 49.- €

GTIN 4015613366708



- Gastronorm
- Depth GN container max.
- Number of fuel past containers
- Including
- Size
- Weight

1/2 GN
65 mm
1
1 GN container
W 375 x D 290 x H 320 mm
2.7 kg

Chafing dish 1/1 BP



- Gastronorm
- Lid properties

1/1 GN
Detachable, with handle
One-sided lid holder



	Depth GN container max.	Number of fuel past containers	Including	Size	Weight	Code-No.	RRP*	GTIN
Chafing dish 1/1 BP	65 mm	2	1 GN container	W 610 mm D 350 mm H 320 mm	4.3 kg	500482	65.- €	4015613366715
Chafing dish set 1/1 BP	65 mm	4	2 GN containers	W 610 mm D 355 mm H 300 mm	8.6 kg	500486	119.- €	4015613439617
Chafing dish 1/1 BP XL	100 mm	2	1 GN container	W 605 mm D 350 mm H 305 mm	4.1 kg	500494	79.- €	4015613536903



Chafing dish 1/1 BP "Rolltop"

500458

RRP* 198.- €

GTIN 4015613412771



- Gastronorm
- Depth GN container max.
- Number of fuel past containers
- Material handle(s)
- Lid properties
- Including
- Size
- Weight

1/1 GN
65 mm
2
Plastic, wooden trim
Roll-top
1 GN container
W 620 x D 350 x H 430 mm
8 kg

Component parts

Electric heater CD 1/1 BP

- Material: Stainless steel
- Diameter: 130 mm
- Overheating protection: Yes
- Power load: 0,45 kW | 230 V | 50/60 Hz
- Size: W 130 x D 140 x H 100 mm
- Weight: 1.2 kg
- GTIN: 4015613410166



500464

RRP* 49.- €

Rolltop cover CD 1/1 E

- Material: Chrome-nickel steel
- Designed for: Electric Chafing dishes
- Size: W 525 x D 330 x H 165 mm
- Weight: 3.6 kg
- GTIN: 4015613433479



500833

RRP* 79.- €

Rolltop cover CD 1/1 BP

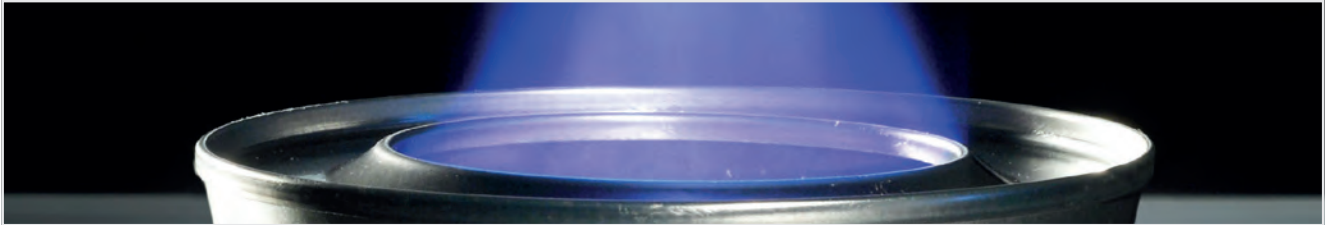
- Material: Chrome-nickel steel
- Designed for: Chafing dishes with fuel paste
- Size: W 535 x D 365 x H 170 mm
- Weight: 3 kg
- GTIN: 4015613412788



500459

RRP* 89.- €

Chafing fuels



Chafing fuel Bartscher 48-200

500160

RRP* 59.- €

GTIN 4015613845456



Fast heating effect and long burning time at buffets or catering events. The powerful chafing fuel heats chafing dishes and rechauds evenly, cleanly and without odour - without developing soot or smoke. The gel-like substance offers more safety in comparison with liquid fuels.

- | | |
|--------------------------------|-----------------------|
| • Content / can | 200 g |
| • Burning duration/can approx. | 2.5 hours |
| • Order quantity unit | 1 box (48 cans) |
| • Size | W 85 x D 85 x H 52 mm |
| • Weight | 0.24 kg |
| • Minimum order quantity | 4 boxes |



Chafing fuel Bartscher 200g DS

500060

RRP* 109.- €

GTIN 4015613467726



This chafing fuel has a really impressive burning duration of 3.5 hours. It allows staff at catering and buffet events to concentrate on restocking the food and on service rather than on maintaining the appliances.

- | | |
|--------------------------------|-----------------------|
| • Content / can | 200 g |
| • Burning duration/can approx. | 3.5 hours |
| • Order quantity unit | 1 box of 72 cans |
| • Size | W 85 x D 85 x H 55 mm |
| • Weight | 0.2 kg |
| • Minimum order quantity | 2 boxes |

Heated display unit BW10



Heated display cabinet for perfectly presented delicacies. Thanks to the warm, damp air, baked goods remain warm and juicy even after several hours – as fresh as when they left the oven.

- Material: Plexiglas
- Temperature range: CNS 18/10, 30 °C to 85 °C
- Water bowl for air humidification: Yes
- Size utility space: W 475 x D 335 mm
- Type of door: Folding door
- Position of the door: On both sides
- Power load: 0,25 kW | 230 V | 50/60 Hz



- ▶ Warming cabinet for baked goods
- ▶ 1 level



- ▶ Service from both sides
- ▶ 1 hinged door on each side



- ▶ Warming cabinet for baked goods
- ▶ 2 levels



- ▶ Service from both sides
- ▶ 1 hinged door on each side/level

	Number of levels	Number of doors	Size	Weight	Code-No.	RRP*	GTIN
BW10	1	2	W 500 mm D 405 mm H 280 mm	10.6 kg	A203112	349.- €	4015613781273
BW20	2	4	W 505 mm D 350 mm H 415 mm	13.2 kg	A203113	419.- €	4015613781280



Heated display unit SN10

305069

RRP* 1,049.- €

GTIN 4015613843308



A game changer for peak times at snack outlets – this heated display cabinet keeps snacks warm and easy to serve. The LED lighting draws customers to the hot snacks and encourages sales.

- Material: Steel, powder coated
- Type of glass: Glazed on 3 sides, Single glazing
- Material surface: CNS 18/10
- Size utility space: W 490 x D 590 mm
- Temperature range: 30 °C to 75 °C
- Temperature control: In 0.1 °C steps, Digital
- Inside height: 275 mm
- Properties: Equipped with 3 snack trays
- Power load: 1,45 kW | 230 V | 50 Hz
- Size: W 765 x D 570 x H 390 mm
- Weight: 29 kg



- ▶ Warming cabinet for burgers and snacks
- ▶ 1 level fitted with 3 snack pockets
- ▶ Stackable cabinet



- ▶ Footprint: CNS 18/10
- ▶ Dimensions: W 490 x D 590 mm
- ▶ Inside height: 275 mm



- ▶ Optimum and efficient heat distribution



- ▶ Easy removal of food through open front

Hot display R4 4 x 1/3 GN



Small but fine: Space saving glass display unit for displaying and presenting hot meals.



- Depth GN container max. 40 mm
- Safety glass Yes
- Temperature range 30 °C to 90 °C
- Heating type Dry heated
- Water bowl for air humidification No
- Type of door Sliding door(s)
- Position of the door Reverse
- Including GN containers



305058

- Capacity: 4 x 1/3 GN
- Depth GN container max: 40 mm



305059

- Capacity: 6 x 1/3 GN
- Depth GN container max: 40 mm

	Capacity GN	Power load	Size	Weight	Code-No.	RRP*	GTIN
R4 4 x 1/3 GN	4 x 1/3 GN	0,5 kW 230 V 50 Hz	W 775 mm D 420 mm H 335 mm	16.2 kg	305058	529.- €	4015613681818
R6 6 x 1/3 GN	6 x 1/3 GN	0,8 kW 230 V 50 Hz	W 1,135 mm D 420 mm H 335 mm	24.7 kg	305059	635.- €	4015613681825



Hot display 5200 2ER

305062

RRP* 449.- €

GTIN 4015613698885



Compact table top unit for keeping food warm and presenting hot meals – equipped with practical lifting doors.



- Content 45 litre(s)
- Number of intermediate shelves 1
- Front pane Rounded
- Safety glass Yes
- Temperature range 30 °C to 90 °C
- Heating type Dry heated
- Water bowl for air humidification Yes
- Type of door Lifting door
- Position of the door Reverse
- Power load 0,8 kW | 230 V | 50 Hz
- Size W 560 x D 395 x H 365 mm
- Weight 14.8 kg



- Compact table top unit for keeping food warm and presenting hot meals



- 1 intermediate shelf
- Dimensions: W 520 x D 300 mm



- Equipped with practical lifting doors



Hot display 6200 2EK

305063

RRP* 539.- €

GTIN 4015613698892



Table top unit that can be operated from both sides by means of practical lifting doors and LED lighting.

- Content 80 litre(s)
- Number of intermediate shelves 1
- Front pane Turned-down edges
- Safety glass Yes
- Temperature range 30 °C to 90 °C
- Heating type Dry heated
- Water bowl for air humidification Yes
- Type of door Lifting door
- Position of the door On both sides
- Lighting LED
- Power load 1 kW | 230 V | 50 Hz
- Size W 700 x D 430 x H 365 mm
- Weight 17.4 kg



► Table top unit that can be used from both sides with practical lifting doors

► 1 intermediate shelf
► Dimensions: W 620 x D 340 mm



Hot display 5900 2ER

305064

RRP* 785.- €

GTIN 4015613711263



With the hot display unit, food can be kept warm on two levels to save space. Lamps for illuminating the shelves, as well as a mirror mounted on the back ensure an appealing presentation of the food.

- Content 104 litre(s)
- Number of intermediate shelves 1
- Temperature range 30 °C to 70 °C
- Heating type Upper / lower heat
- Water bowl for air humidification No
- Lighting Lid
- Properties Upper storage space is heated as well by the radiant heater of the lower level
Top heat of the upper level can be controlled separately
- Power load 0,56 kW | 230 V | 50 Hz
- Size W 630 x D 465 x H 655 mm
- Weight 27.6 kg



► Illuminated storage spaces
► Mirrored back wall

► Display tray
page 420, 421



Bartscher DeliCompact hot display unit

306057

RRP* 659.- €

GTIN 4015613535500



- Material Steel plate
- Content 52 litre(s)
- Number of intermediate shelves 3
- Height-adjustable intermediate shelves Yes
- Safety glass Yes
- Temperature range 30 °C to 110 °C
- Heating type Water heated
- Water bowl for air humidification Yes
- Type of door Leaf door(s)
- Position of the door Reverse
- Interior lighting Yes
- Power load 1,2 kW | 230 V | 50 Hz
- Size W 390 x D 445 x H 665 mm
- Weight 24.4 kg

Hot display unit, "Bartscher Deli I"



• Material

Steel
Painted
Chrome-plated



• Number of intermediate shelves

3

• Height-adjustable intermediate shelves

Yes

• Safety glass

Yes

• Temperature range

30 °C to 90 °C

• Heating type

Dry heated

• Water bowl for air humidification

Yes

• Type of door

Sliding door(s)

• Position of the door

On both sides

• Interior lighting

Yes

	Content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bartscher Deli I	110 litre(s)	1,84 kW 230 V 50 Hz	W 660 mm D 470 mm H 640 mm	35 kg	306053	609.- €	4015613437743
Bartscher Deli II	152 litre(s)	1,84 kW 230 V 50 Hz	W 900 mm D 480 mm H 590 mm	52 kg	306054	798.- €	4015613437750
Bartscher Deli III	373 litre(s)	2,2 kW 230 V 50 Hz	W 1,200 mm D 480 mm H 790 mm	76 kg	306055	1,098.- €	4015613437767



Hot display unit "Bartscher Deli Plus I"



• Number of intermediate shelves

3

• Safety glass

Yes



• Temperature range

30 °C to 90 °C

• Heating type

Dry heated



• Water bowl for air humidification

Yes

• Type of door

Sliding door(s)

• Lighting

LED

Lid

Can be switched separately



	Content	Position of the door	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bartscher Deli Plus I	120 litre(s)	Reverse	1,1 kW 230 V 50 Hz	W 690 mm D 600 mm H 670 mm	36.2 kg	305053	775.- €	4015613503035
Bartscher Deli Plus I-D	120 litre(s)	On both sides	1,1 kW 230 V 50 Hz	W 690 mm D 590 mm H 685 mm	36 kg	305055	819.- €	4015613525839
Bartscher Deli Plus II	160 litre(s)	Reverse	1,5 kW 230 V 50 Hz	W 870 mm D 585 mm H 685 mm	42.8 kg	305054	898.- €	4015613503042



Hot displays GN



Hot display unit GN2110-R



Thanks to the high-quality design and inside lighting, prepared meals are presented simply perfectly in the serving area. The removable front window and drip tray ensure easy cleaning.

- Depth GN container max. 40 mm
- Front pane Rounded
- Safety glass Yes
- Temperature control Thermostat
- Temperature range 30 °C to 110 °C
- Heating type Dry heated
- Position of the door Reverse
- Lighting Halogen
- Number of intermediate shelves 1
- Not included in delivery GN containers



► Interior light



► 1 lifting door
► Operator side



► 2 sliding doors
► Operator side



► 2 sliding doors
► Operator side

	Content	Gastronorm	Power load	Size	Weight	Code-No.	RRP*	GTIN
GN1110-R	85 litre(s)	1 x 1/1 GN	1,65 kW 230 V 50/60 Hz	W 505 mm D 785 mm H 560 mm	45 kg	305067	3,259.- €	4015613828770
GN2110-R	95 litre(s)	2 x 1/1 GN	2,1 kW 230 V 50/60 Hz	W 755 mm D 785 mm H 560 mm	56.6 kg	305066	3,498.- €	4015613808819
GN3110-R	185 litre(s)	3 x 1/1 GN	3,65 kW 230 V 50/60 Hz	W 1,095 mm D 785 mm H 560 mm	84.8 kg	305068	4,998.- €	4015613828787



*RRP= Recommended Retail Price - all prices are recommendations only. The reseller is free to set his own sales prices | Subject to technical amendments.

Buffet trolleys, hot



Buffet trolley, hot, 3x 1/1GN



Hot food perfectly presented. The buffet trolley is optimally equipped with integrated lighting, sneeze guard, granite work surface and 4 swivel castors.



- Material: Wood
- Colour: Teak
- Depth GN container max.: 150 mm
- Temperature range: 30 °C to 90 °C
- Drain cock: Yes
- Germ guard: Yes
- Lighting: On the germ guard
- Swivel casters: 4 swivel casters, 2 with brake
- Properties: Work surface made of Granit Rosa Porrino
- Not included in delivery: Stainless steel sink
- Delivery state: GN containers
- Tray slide
- Building kit (simple assembly)



125624

► 2 separate sockets required

	Number of tanks	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
3x 1/1GN	1	3 x 1/1 GN	2 kW 230 V 50 Hz	W 1,200 mm D 880 mm H 1,370 mm	112 kg	125614	2,398.- €	4015613745381
4x 1/1GN	1	4 x 1/1 GN	3 kW 230 V 50 Hz	W 1,490 mm D 880 mm H 1,370 mm	136 kg	125628	2,649.- €	4015613745374
6x 1/1GN	2	6 x 1/1 GN	2 x 2 kW 230 V 50 Hz	W 2,150 mm D 880 mm H 1,370 mm	184 kg	125624	3,498.- €	4015613745398



Component parts

Tray slide, 1 piece, 3x 1/1 GN

- Material: Stainless steel
- Size: W 1,180 x D 380 x H 115 mm
- Weight: 3.1 kg
- GTIN: 4015613570815



125502

RRP* 369.- €

Tray slide, 1 piece, 4x 1/1 GN

- Material: Stainless steel
- Size: W 1,500 x D 310 x H 120 mm
- Weight: 4 kg
- GTIN: 4015613570846



125503

RRP* 419.- €

Tray slide, 1 piece, 6x 1/1 GN

- Material: Stainless steel
- Size: W 2,100 x D 310 x H 120 mm
- Weight: 5.9 kg
- GTIN: 4015613570860

125504

RRP* 649.- €



Buffet trolley Kids W4110-150U



The mobile buffet solution for children – because they, too, love looking at food and like to make their own choice of perfectly heated dishes.



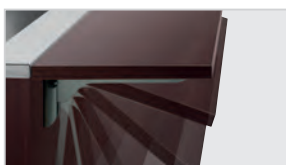
- Material
 - Laminated wood
 - Stainless steel
 - Plastic
- Number of tanks
 - 1
- Basin size, GN format
 - 4 x 1/1 GN
- Depth GN container max.
 - 150 mm
- Temperature range
 - 30 °C to 90 °C
- Drain cock
 - Yes
- Germ guard
 - Yes
- Lighting
 - Infrared heat lamps
 - Can be switched separately
- Swivel casters
 - 5 swivel casters, 2 with brake
- Properties
 - Stainless steel sink
 - Rounded corners
- Including
 - 4 bars: Length 528 mm, width 30 mm
- Not included in delivery
 - GN containers
- Delivery state
 - Permanently mounted
- Power load
 - 2,2 kW | 230 V | 50 Hz
- Size
 - W 1,425 x D 1,160 x H 1,200 mm
- Weight
 - 96 kg



- Mobile buffet solution for children
- Serving height: 700 mm



- With tray slide
- Hinged
- Dimensions: W 1,460 x D 250 mm



- Colour Wenge



- Colour Anthracite

	Colour	Code-No.	RRP*	GTIN
Buffet trolley Kids W4110-150U	Elm	125631	4,449.- €	4015613758305
Buffet trolley Kids W4110-150W	Wenge	125631V1	4,449.- €	4015613773032
Buffet trolley Kids W4110-150A	Anthracite	125631V2	4,449.- €	4015613773049



Buffet trolley W3110-200U



The mobile buffet solution with a modern wooden design – this buffet cart has germ protection and LED lighting. It is designed for 3-4 1/1 GN containers and uses the bain-marie principle to keep buffet dishes warm and to retain their quality and appeal.

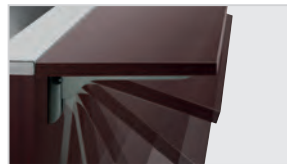
- **Material**
Laminated wood
Stainless steel
Plastic
- **Number of tanks**
1
- **Depth GN container max.**
200 mm
- **Temperature range**
30 °C to 90 °C
- **Drain cock**
Yes
- **Germ guard**
Yes
- **Lighting**
LED
Can be switched separately
- **Swivel casters**
2 with brake
- **Properties**
Stainless steel sink
- **Including**
Bars: Length 528 mm, width 30 mm
- **Not included in delivery**
GN containers
- **Delivery state**
Permanently mounted



► 4 x 1/1 GN



► With tray slide
► Hinged



► Colour Wenge



► Colour Anthracite

	Colour	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
W3110-200U	Elm	3 x 1/1 GN	2,262 kW 230 V 50 Hz	W 1,170 mm D 1,250 mm H 1,510 mm	110.6 kg	125633	5,749.- €	4015613758558
W3110-200W	Wenge	3 x 1/1 GN	2,262 kW 230 V 50 Hz	W 1,170 mm D 1,250 mm H 1,510 mm	110.6 kg	125633V1	5,749.- €	4015613773056
W3110-200A	Anthracite	3 x 1/1 GN	2,262 kW 230 V 50 Hz	W 1,170 mm D 1,250 mm H 1,510 mm	113.4 kg	125633V2	5,749.- €	4015613773063
W4110-200U	Elm	4 x 1/1 GN	3,016 kW 230 V 50 Hz	W 1,495 mm D 1,250 mm H 1,520 mm	133.5 kg	125634	6,549.- €	4015613757803
W4110-200W	Wenge	4 x 1/1 GN	3,016 kW 230 V 50 Hz	W 1,495 mm D 1,250 mm H 1,520 mm	133.5 kg	125634V1	6,549.- €	4015613773070
W4110-200A	Anthracite	4 x 1/1 GN	3,016 kW 230 V 50 Hz	W 1,495 mm D 1,250 mm H 1,520 mm	133.5 kg	125634V2	6,549.- €	4015613773087



Food service carts



Food service cart 2 x 1/1 GN



- Heating type

Dry heated



- Number of tanks

1

- Depth GN container max.

200 mm

- Double-walled basin

Yes



- Temperature range

30 °C to 90 °C



- Heating zones can be controlled separately

No

- Water drain tap

No

- Swivel casters

4 swivel casters, 2 with brake

- Not included in delivery

GN containers

- Delivery state

Building kit (simple assembly)

	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
Food service cart 2 x 1/1 GN	2 x 1/1 GN	1 kW 230 V 50 Hz	W 650 mm D 820 mm H 855 mm	32 kg	200254	1,229.- €	4015613505312
Food service cart 3 x 1/1 GN	3 x 1/1 GN	2 kW 230 V 50 Hz	W 650 mm D 1,200 mm H 855 mm	41 kg	200255	1,519.- €	4015613505329



Food service cart WB2110



The mobile buffet: Keeping food warm and transportation. A completely warm buffet can be opened very quickly.



- Heating type

Water heated

- Depth GN container max.

200 mm



- Temperature range

30 °C to 90 °C

- Heating zones can be controlled separately

Yes

- Water drain tap

Yes

- Swivel casters

4 swivel casters, 2 with brake

- Not included in delivery

GN containers

- Delivery state

Permanently mounted

	Number of tanks	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
WB2110	2	2 x 1/1 GN	1,4 kW 230 V 50-60 Hz	W 655 mm D 900 mm H 910 mm	38.8 kg	200261	1,419.- €	4015613671789
WB3110	3	3 x 1/1 GN	2,1 kW 230 V 50-60 Hz	W 655 mm D 1,300 mm H 910 mm	54 kg	200262	1,949.- €	4015613671802



Heat lamp IWL250D SI



► Infrared lamp
page 199



Infrared heat with flexibility – heat lamp with pendulum stroke system for needs-based warming of food.

- Material
- Heat source type
- Lamp holder
- Connection cable model

• Including

- Power load
- Size
- Weight

Steel, painted
Infrared lamp(s)
E27
Spiral cable
Cable length: 650 mm to 1600 mm
1 infrared lamp (Philips Incandescent),
colour of glass: Clear
Electric connection material
0,25 kW | 230 V | 50 Hz
W 230 x D 230 x H 250 mm
1 kg

	Colour	Code-No.	RRP*	GTIN
IWL250D SI	Silver, matt	114278	122.- €	4015613715933
IWL250D SW	Black, matt	114273	122.- €	4015613712703
IWL250D CHR	Silver, high-shine	114279	145.- €	4015613739274
IWL250D KU	Copper, high-shine	114274	145.- €	4015613712727
IWL250D GO	Gold, high-shine	114275	145.- €	4015613712734



Heat lamp IWL250ST



► Infrared lamp
page 199

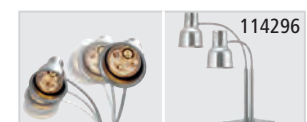


Thanks to the effective infrared heat and mobile lamp arm, the thermal lamp allows needs-based and flexible use – be it in the preparation section, serving area or by the buffet.

- Heat source type
- Lamp holder
- Properties

• Including

Infrared lamp(s)
E27
Ventilated steel reflector
Clear height: Variable (max. 520 mm)
Infrared lamp, colour of glass: Clear



	Number of heat lamps	Power load	Size	Weight	Code-No.	RRP*	GTIN
IWL250ST	1	0,25 kW 230 V 50/60 Hz	W 200 mm D 250 mm H 700 mm	6.1 kg	114270	198.- €	4015613686417
IWL500ST	2	0,5 kW 230 V 50 Hz	W 330 mm D 515 mm H 700 mm	9.38 kg	114296	279.- €	4015613806198

Food warmer I2WL552 1/1



For buffets, catering events and in canteens – the heat lamps with ventilated aluminium reflectors ensure the targeted release of heat. This allows dishes in containers of up to 1/1 GN | 2/1 GN in size to be kept warm.



- Material
- Depth GN container max.
- Heat source type
- Including
- Important information
- Delivery state

Aluminium
65 mm
Infrared lamp(s)
Infrared lamp, colour of glass: Clear
Delivery without GN containers
Building kit (simple assembly)



114282

- For 1/1 GN containers
- Max. GN container depth: 65 mm



114282

- Adjustable height (3 levels)
- Clear height:
425 mm | 475 mm | 525 mm



- Targeted heat distribution
- Infrared lamps with aluminium reflectors



114267

- For 2/1 GN containers
- Max. GN container depth: 65 mm

	Basin size, GN format	Number of heat sources	Power load	Size	Weight	Code-No.	RRP*	GTIN
I2WL552 1/1	1/1 GN	2	0,55 kW 230 V 50 Hz	W 620 mm D 425 mm H 358 mm	1.6 kg	114282	135.- €	4015613779874
I3WL820 2/1 GN	2/1 GN	3	0,825 kW 230 V 50 Hz	W 810 mm D 340 mm H 610 mm	2.1 kg	114267	139.- €	4015613676326



Food warmer 1HR1000 1/1

A114001

RRP* 269.- €

GTIN 4015613432526



- Basin size, GN format
- Depth GN container max.
- Heat source type
- Number of heated tubes
- Temperature range
- Including

- Power load
- Size
- Weight

1/1 GN
65 mm
Infrared heated tube(s)
1
22 °C to 53 °C
1 perforate metal sheet
1 GN container 1/1 GN, 50 mm deep,
stainless steel
1 kW | 230 V | 50 Hz
W 335 x D 570 x H 505 mm
8.3 kg



- Including: 1 GN container 1/1 GN, and
1 perforated tray

Food warmer I1WL400



- Surface material warming plate
- Heat source type
- Temperature range
- Heat sources can be switched separately
- Including

Glass ceramic
Infrared lamp(s)
30 °C to 85 °C
Yes
Infrared lamp, colour of glass: red



114272

► Warming plate GN-capable: 2 x 1/1 GN

	Number of heating zones	Number of heat sources	Power load	Size	Weight	Code-No.	RRP*	GTIN
I1WL400	1	1	0,4 kW 230 V 50-60 Hz	W 380 mm D 555 mm H 560 mm	7.5 kg	114263	269.- €	4015613655376
I2WL800	2 (can be controlled separately)	2	0,8 kW 230 V 50-60 Hz	W 740 mm D 565 mm H 570 mm	14 kg	114272	449.- €	4015613692272



Food warmer I2WL801



For GN containers at the buffet or for plates at the serving area – the food warmer keeps food at the perfect temperature.

- Surface material warming plate
- Heating zones can be controlled separately
- Heat source type
- Temperature range
- Heat sources can be switched separately
- Including
- Delivery state

Stainless steel
Yes
Infrared lamp(s)
30 °C to 85 °C
Yes
Infrared lamp, colour of glass: red
Building kit (simple assembly)



114303

	Number of heating zones	Number of heat sources	Power load	Size	Weight	Code-No.	RRP*	GTIN
I2WL801	2	2	0,8 kW 230 V 50/60 Hz	W 735 mm D 560 mm H 560 mm	17.55 kg	114302	498.- €	4015613841922
I3WL1200	3	3	1,2 kW 230 V 50/60 Hz	W 1,080 mm D 560 mm H 560 mm	17.8 kg	114303	698.- €	4015613871233



Component parts

Infrared lamp IWL250D-WS

- Model: Infrared, Glass colour: Clear
- Fitting: E27
- Power load: 0,25 kW | 230 V | 50 Hz
- Size: W 120 x D 120 x H 142 mm
- Weight: 0.1 kg
- GTIN: 4015613717135



114258

RRP* 10.- €

Infrared lamp IWL250D-W

- Model: Infrared, Philips Incandescent 230-250 V BR125, Glass colour: Clear
- Fitting: E27
- Power load: 0,25 kW | 230 V | 50 Hz
- Size: W 125 x D 125 x H 173 mm
- Weight: 0.1 kg
- GTIN: 4015613715131



114277

RRP* 18.- €

Infrared lamp IWL250D

- Model: Infrared, Philips Incandescent 230-250 V BR125
- Fitting: E27
- Power load: 0,25 kW | 230 V | 50 Hz
- Size: W 125 x D 125 x H 180 mm
- Weight: 0.12 kg
- GTIN: 4015613692562



114271

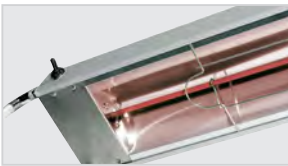
RRP* 18.- €

Food warmer IHR650



Infrared thermal bridge - variable, as stand-alone unit or suspended to ceiling

- Material: Aluminium, Stainless steel
- Heat source type: Infrared heated tube(s)
- Number of heated tubes: 1
- Design: Can be mounted
- Clear height: 360 mm
- Properties: Prepared for the assembly of feet or a chain
- Not included in delivery: Feet, chain



► Heat source: infrared heating tube



► Prepared for the assembly of feet or a chain



	Power load	Size	Weight	Code-No.	RRP*	GTIN
Food warmer IHR650	0,65 kW 230 V 50/60 Hz	W 760 mm D 225 mm H 65 mm	2.8 kg	114001	245.- €	4015613451749
Food warmer IHR800	0,8 kW 230 V 50/60 Hz	W 920 mm D 225 mm H 65 mm	3.3 kg	114002	265.- €	4015613452142
Food warmer IHR950	0,95 kW 230 V 50/60 Hz	W 1,070 mm D 225 mm H 65 mm	3.6 kg	114003	285.- €	4015613452159
Food warmer IHR1100	1,1 kW 230 V 50/60 Hz	W 1,220 mm D 225 mm H 65 mm	4 kg	114005	315.- €	4015613466538
Food warmer IHR1250	1,25 kW 230 V 50/60 Hz	W 1,370 mm D 225 mm H 65 mm	4.3 kg	114004	335.- €	4015613452166
Food warmer IHR1730	1,73 kW 230 V 50/60 Hz	W 1,830 mm D 225 mm H 65 mm	5.6 kg	114006	395.- €	4015613466545



Component parts

Food warmer feet, pair

- Size: W 270 x D 25 x H 425 mm
- Weight: 0.72 kg
- GTIN: 4015613452258

114000

RRP* 85.- €





Food warmer WBS800 I1HR



- Heat source type
- Clear height
- Properties

Infrared heated tube(s)
290 mm
30 - 40 mm edges turned down all-round
Setting feet in square tubing 25 x 25 mm

	Number of heated tubes	Power load	Size	Weight	Code-No.	RRP*	GTIN
Food warmer WBS800 I1HR	1	0,2 kW 230 V 50/60 Hz	W 800 mm D 300 mm H 400 mm	8 kg	112081	659.- €	4015613656311
Food warmer WBS1000 I2HR	2	0,4 kW 230 V 50/60 Hz	W 1,000 mm D 300 mm H 400 mm	9 kg	112101	698.- €	4015613656328
Food warmer WBS1200 I3HR	3	0,6 kW 230 V 50/60 Hz	W 1,200 mm D 300 mm H 400 mm	11 kg	112122	825.- €	4015613656335
Food warmer WBS1400 I3HR	3	0,6 kW 230 V 50/60 Hz	W 1,400 mm D 300 mm H 400 mm	12 kg	112141	855.- €	4015613650197
Food warmer WBS1600 I3HR	3	0,6 kW 230 V 50/60 Hz	W 1,600 mm D 300 mm H 400 mm	14 kg	112161	875.- €	4015613656342
Food warmer WBS1800 I4HR	4	0,8 kW 230 V 50/60 Hz	W 1,800 mm D 300 mm H 120 mm	17.4 kg	112181	1,019.- €	4015613656359
Food warmer WBS2000 I4HR	4	0,8 kW 230 V 50/60 Hz	W 2,000 mm D 300 mm H 400 mm	18 kg	112201	1,069.- €	4015613656366





Warming plate WP320S 1/1S

114374

RRP* 105.- €

GTIN 4015613868820



Extra flat warming plate for buffets, catering and front cooking areas. Food is kept warm and is presented stylishly for serving. Ideal for 1/1 GN containers.



- Material warming plate
- Gastronorm
- Heat-up time
- Not included in delivery
- Power load
- Size
- Weight

SCHOTT®
Glass, hardened
1/1 GN
approx. 10 minutes
GN containers
0,32 kW | 230 V | 50-60 Hz
W 400 x D 600 x H 35 mm
4 kg



► Dimensions footprint:
W 570 x D 370 mm



► GN-compatible, ideal for 1/1 GN



► Extra flat with a classy look for buffets, catering and front cooking areas

Warming plate WP230S-EB 1/1



Whether as a table-top or built-in device: the warming plate is also ideal for buffets, food serving and front cooking due to its elegant design. The choice of 3 temperature levels occurs via easy touch control operation.



- Material warming plate
- Gastronorm
- Temperature range
- Temperature control
- Can be installed
- Not included in delivery
- Power load
- Size
- Weight

SCHOTT®
Glass, hardened
1/1 GN
50 °C to 95 °C
3 levels
50 °C | 70 °C | 95 °C
Yes
GN containers
0,23 kW | 230 V | 50-60 Hz
W 544 x D 338 x H 46 mm
2.89 kg



► Installable warming plate
► Can also be used as a table-top unit



► Dimensions footprint:
W 520 x D 270 mm



► Installable warming plate
► Can also be used as a table-top unit



► Dimensions footprint:
W 520 x D 270 mm

	Colour	Code-No.	RRP*	GTIN
WP230S-EB 1/1	White Silver	114371	109.- €	4015613783468
WP230S-EB 1/1S	Black Silver	114373	109.- €	4015613846507



Warming plate WP150 1/1



- Material warming plate
- Temperature range
- Not included in delivery

Glass
30 °C to 95 °C
GN containers



114356

► Designed for GN containers: 1/1 GN



114357

► Designed for GN containers: 2/1 GN

	Gastronorm	Power load	Size	Weight	Code-No.	RRP*	GTIN
WP150 1/1	1/1 GN	0,15 kW 230 V 50/60 Hz	W 570 mm D 335 mm H 40 mm	3.4 kg	114356	155.- €	4015613416755
WP300 2/1	2/1 GN	0,3 kW 230 V 50/60 Hz	W 670 mm D 550 mm H 40 mm	5.9 kg	114357	215.- €	4015613416762



Warming plate WP250



STAINLESS
STEEL



Food should be served to guests at the correct preparation temperature. The warming plate is the perfect solution. The stainless steel warming surface transfers heat directly to the plates or bowls. The subtle design ensures that it does not take up more space than necessary.

- Temperature range

35 °C to 95 °C



► Footprint:
Material stainless steel



► Temperature control: Thermostatic
► Temperature range: 35°C to 95°C



► On/off switch
► Overheat protection

	Power load	Size	Weight	Code-No.	RRP*	GTIN
WP250	0,25 kW 230 V 50/60 Hz	W 500 mm D 375 mm H 64 mm	5 kg	114360	155.- €	4015613504957
WP450	0,45 kW 230 V 50/60 Hz	W 900 mm D 450 mm H 64 mm	13.2 kg	114361	225.- €	4015613504964
WP600	0,6 kW 230 V 50/60 Hz	W 1,000 mm D 500 mm H 64 mm	16 kg	114362	275.- €	4015613504971



Induction warming plates



Induction warming plate IW10

114366

RRP* 165.- €

GTIN 4015613714806



Whether for buffets, in front cooking areas, or for catering events, culinary creations can be kept warm easily in induction-compatible pots, pans, and chafing dishes.

- Material hob: Glass
- Size cerane surface: W 460 x D 315 mm
- Output max.: 1000 W
- Number of temperature levels: 11
- Temperature range: 50 °C to 100 °C
- Properties: Handles, on side
- Power load: 1 kW | 230 V | 50 Hz
- Size: W 530 x D 340 x H 65 mm
- Weight: 5.8 kg



- ▶ Flexible heat retention through induction
- ▶ 1 kW table-top appliance



- ▶ Handles on side



- ▶ Simple to operate
- ▶ Temperature control in 5°C steps



Induction warming plate IW10-EB

114367

RRP* 185.- €

GTIN 4015613715704



The simple operation, the exact temperature setting from 40°C to 100°C as well as the large warming station create optimal conditions during preparation, at the food counter and at the buffet - whether with round or square crockery.

- Material hob: Glass
- Size cerane surface: W 455 x D 310 mm
- Output max.: 1000 W
- Number of temperature levels: 13
- Temperature range: 40 °C to 100 °C
- Can be installed: Yes
- Combinability: 3 appliances can be switched in sequence in 1 power circuit
- Power load: 1 kW | 230 V | 50 Hz
- Size: W 490 x D 345 x H 67 mm
- Weight: 5.4 kg



- ▶ Ideal for use in preparation, the food counter and at the buffet



- ▶ Can also be used as a table-top unit



- ▶ Simple to operate
- ▶ Temperature control in 5°C steps
- ▶ Lock button (child protection)



- ▶ Combinable: 3 appliances can be switched in sequence in 1 power circuit



Induction warming plate IW3

105601

RRP* 298.- €

GTIN 4015613848723



This induction warming plate has an appealing design and an impressive power of 500 W. Since up to four appliances can be combined in series, this makes for an exceptional solution for hot buffets and catering.

- Material hob: Glass
- Size cerane surface: W 390 x D 390 mm
- Output max.: 500 W
- Number of temperature levels: 9
- Temperature range: 60 °C to 100 °C
- Combinability: 4 appliances can be switched in sequence in 1 power circuit
- Power load: 0,5 kW | 230 V | 50/60 Hz
- Size: W 395 x D 395 x H 100 mm
- Weight: 7.5 kg



- ▶ Table-top warming plate
- ▶ Ideally suited for warm buffets and catering



- ▶ Keeping warm with induction
- ▶ 500 Watt
- ▶ Pot detection



- ▶ Easy operation
- ▶ Temperature control in 5°C steps



- ▶ Combinable: 4 appliances can be switched in sequence in 1 power circuit

Induction warming plate IW3



The design of this hot plate makes every buffet look more appealing. The practical solution of connecting and switching 4 appliances with the optionally available cable in one circuit also ensures a uniform, high-quality look when serving food.

- Material: Steel
- Material hob: Glass
- Size cerane surface: W 390 x D 390 mm
- Output max.: 300 W
- Number of temperature levels: 12
- Temperature range: 40 °C to 95 °C
- Combinability: 4 appliances can be switched in sequence in 1 power circuit
- Power load: 0,3 kW | 230 V | 50-60 Hz



105865

- ▶ Table-top warming plate
- ▶ Ideally suited for warm buffets



- ▶ Easy operation
- ▶ Temperature control in 5°C steps



105867



- ▶ 4 appliances can be switched in sequence in 1 power circuit
- ▶ Connection cable IW3 page 207

	Colour	Size	Weight	Code-No.	RRP*	GTIN
IW3	Black Silver	W 395 mm D 395 mm H 100 mm	5.4 kg	105865	1,249.- €	4015613746838
IW3-SW	Black	W 390 mm D 390 mm H 100 mm	5.37 kg	105867	1,298.- €	4015613773117





Induction warming plate IW10-EBBF

105996

RRP* 219.- €

GTIN 4015613715421



Thanks to the separate control panel, the built-in warming plate is ideally suited for needs-based use for keeping food warm. The simple operation and the exact temperature setting from 50°C to 100°C make it ideal for hot buffets.

- Material hob
Glass
- Warming station diameter
280 mm
- Output max.
1000 W
- Number of temperature levels
6
- Temperature range
50 °C to 100 °C
- Control panel
Separate
- Combinability
Cable length: 0,75 m
3 appliances can be switched in sequence in 1 power circuit
- Power load
1 kW | 230 V | 50/60 Hz
- Size
W 320 x D 370 x H 80 mm
- Weight
3.5 kg



- ▶ Integrated warming plate with separate control panel
- ▶ Excellent for warm buffets



- ▶ Can also be used as a table-top unit



- ▶ Simple to operate
- ▶ Temperature control in 10°C steps



- ▶ Combinable:
3 appliances can be switched in sequence in 1 power circuit



Induction warming plate IW3-EBBF

105864

RRP* 1,179.- €

GTIN 4015613746821



The warming plate as a built-in variant with its simple look is the ideal solution for any form of food serving. For a uniform look, 4 devices can be connected and switched in one power circuit with the optionally available cable.

- Material
Steel
- Material hob
Glass
- Warming station diameter
195 mm
- Output max.
300 W
- Number of temperature levels
12
- Temperature range
40 °C to 95 °C
- Control panel
Separate
- Combinability
Cable length: 0,65 m
4 appliances can be switched in sequence in 1 power circuit
- Important information
Cannot be used as a tabletop appliance
- Power load
0,3 kW | 230 V | 50 Hz
- Size
W 280 x D 280 x H 95 mm
- Weight
3.8 kg



- ▶ Integrated warming plate with separate control panel
- ▶ Ideally suited for warm buffets



- ▶ Easy operation
- ▶ Temperature control in 5°C steps



- ▶ 4 appliances can be switched in sequence in 1 power circuit
- ▶ Connection cable IW3
page 207

Component parts

Connection cable IW3

- Length cable: 1,55 m
- Designed for:
Induction warming plate IW3
Induction warming plate IW3-EBBF
Induction warming plate IW3-SW
- Size: W 30 x D 1,550 x H 20 mm
- Weight: 0.17 kg
- GTIN: 4015613809670


105868

RRP* 59.- €

Induction warming system



Induction warming system IWS650

105866

RRP* 2,449.- €

GTIN 4015613812687



With the „invisible“ induction warming system, the worktop can be used either as a warming area or work surface. Installed under a worktop, the impressive technology allows a chafing dish to be heated up to 100 °C while the worktop temperature reaches a maximum of 35 °C.

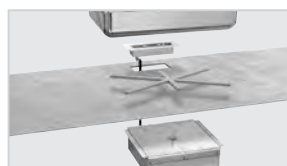
- Output max. 650 W
- Maximum worktop temperature 35 °C
- Suitable worktop material
Glass
Ceramic
Marble
Quartz
Stone
- Suitable worktop thickness 4 - 20 mm
- Number of output levels 20
- Temperature range induction warming system to 55 °C
- Temperature range chafing dish Up to 100 °C
- Control panel Cable length: 2 m
Separate
- Suitable worktop material 1/1 GN
2/3 GN
Round up to 40 cm
- Including 1 spacer
- Power load 0,65 kW | 230 V | 50 Hz
- Size W 340 x D 340 x H 175 mm
- Weight 4.9 kg



- ▶ Induction warming system for more flexibility
- ▶ Installation below the worktop
- ▶ Worktop can be used either as a warming station or work surface



- ▶ Temperature range induction warming system: up to 55 °C
- ▶ Temperature range chafing dish: up to 100 °C



- ▶ Spacer
- ▶ For optimal heat transfer without heating the work surface
- ▶ Maximum worktop temperature: 35 °C



- ▶ Suitable worktop material:
Glass
Ceramic
Marble
Quartz
Stone



Plate warmer T12

A120814

RRP* 98.- €

GTIN 4015613687285



The plate warmer is very space-saving due to its special shape and heats up to twelve plates to about 65°C. When it is not needed, the lids allow hygienic and safe storage.



- Capacity plates 12
- Diameter plates max. 280 mm
- Temperature range to 65 °C
- Power load 0,3 kW | 230 V | 50 Hz
- Size W 320 x D 250 x H 105 mm
- Weight 2.9 kg



- ▶ Space-saving design
- ▶ Hygienic and safe storage



- ▶ Fits 12 plates



- ▶ Temperature range up to 65 °C



Plate warmer f. 30-40 plates, SS

103069

RRP* 689.- €

GTIN 4015613475592



Table-top unit for the work surface or the buffet.



- Capacity plates 30 - 40
- Diameter plates max. 320 mm
- Temperature range 30 °C to 80 °C
- Type of door Rotating door
- Door hinge side Runs inward
- Power load 0,6 kW | 230 V | 50 Hz
- Size W 465 x D 465 x H 565 mm
- Weight 22.4 kg



- ▶ Capacity: 30 - 40 plates
- ▶ Plate diameter: 320 mm



- ▶ Rotating glass door
- ▶ Space-saving, runs inwards



Plate dispenser, electrically heated

103065

RRP* 1,659.- €

GTIN 4015613437774



- Capacity plates 2 x 50
- Diameter plates max. Max. 2 x 32 kg
- Number of warming plates 300 mm
- Temperature range 2
- Swivel casters 30 °C to 110 °C
- Power load 4 swivel casters, 2 with brake
- Size 2 kW | 230 V | 50 Hz
- Weight W 435 x D 820 x H 1,025 mm

Hot cupboard, 1D, 25-30 plates



- Diameter plates max. 320 mm
- Temperature range 30 °C to 85 °C
- Door hinge side can be changed No
- Number of intermediate shelves 1
- Height-adjustable immediate shelves Yes



	Capacity plates	Power load	Size	Weight	Code-No.	RRP*	GTIN
Hot cupboard, 1D, 25-30 plates	25 - 30	0,4 kW 230 V 50 Hz	W 400 mm D 460 mm H 550 mm	21.2 kg	103064	385.- €	4015613405704
Hot cupboard, 1D, 55-60 plates	55 - 60	0,75 kW 230 V 50 Hz	W 450 mm D 495 mm H 855 mm	32.2 kg	103063	469.- €	4015613398594
Hot cupboard, 2D, 110-120 plates	110 - 120	1,2 kW 230 V 50 Hz	W 750 mm D 495 mm H 855 mm	46 kg	103122	785.- €	4015613398600



Cups warmer 48 cups

103067

RRP* 409.- €

GTIN 4015613469218



Coffee cups and spoons within easy reach. Up to 48 coffee cups can be kept warm at the same time in the cup warmer with its practical rotating base.

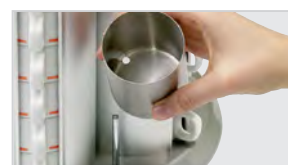
- Material Aluminium
- Capacity cups max. 48
- Diameter cups max. 90 mm
- Size Cupholder Ø 95 mm | Height: 300 mm
- Temperature range 30 °C to 45 °C
- Properties 4 containers for teaspoons, detachable
With rotating base
- Power load 0,2 kW | 230 V | 50 Hz
- Size W 360 x D 360 x H 415 mm
- Weight 7.5 kg



- ▶ With rotating base
- ▶ For simple removal and refilling



- ▶ Capacity: 48 cups
- ▶ Cup diameter: 90 mm



- ▶ 4 containers for teaspoons
- ▶ Detachable for easy cleaning



Cup warmer TA720

103076

RRP* 439.- €

GTIN 4015613708867



Pre-warmed cups for extra coffee enjoyment – the separately controllable heat supply can be progressively adjusted for both levels.



- Capacity cups max. 72
- Size utility space W 280 x D 295 mm
- Height inside, each 175 mm
- Temperature range to 60 °C
- Properties With worktop surface, dimensions: W 250 x D 250 mm
- Power load 0,14 kW | 230 V | 50/60 Hz
- Size W 320 x D 345 x H 550 mm
- Weight 10.7 kg



- ▶ 2 levels with separately controllable heat supply
- ▶ Can be regulated steplessly



- ▶ Max. cup capacity: 72



- ▶ Dimensions of each storage space: W 280 x D 295 x H 175 mm



- ▶ Unheated storage space on the top of the device
- ▶ Perfect for saucers



Cup warmer TA1440

103079

RRP* 879.- €

GTIN 4015613756837



Up to 103 cups can be warmed to the perfect temperature on the 3 heated surfaces. The elegant cup warmer can be used for coffee mugs, espresso cups, or latte macchiato glasses. Once the temperature has been set initially, the warmer is operated easily at the push of a button.



- Capacity cups max. 103
- Size utility space W 285 x D 335 mm
- Height inside, each 180 mm
- Temperature range 30 °C to 60 °C
- Power load 0,3 kW | 230 V | 50 Hz
- Size W 310 x D 420 x H 540 mm
- Weight 14.4 kg



- ▶ 3 levels with integrated heating
- ▶ Can be regulated steplessly



- ▶ Capacity 103 cups max.



- ▶ Dimensions of each utility surface: W 285 x D 335 mm
- ▶ Distance between shelves: 180 mm



- ▶ Easy to operate via on/off switch

Cereal dispenser



- Material
Plastic
Steel plate
Painted
- Height of bowls, max.
75 mm
- Properties
Scratch-proof container
Suitable for wall mounting
Attachment material
- Not included in delivery



	Number of dispensers	Content	Size	Weight	Code-No.	RRP*	GTIN
Cereal dispenser	1	3.5 litres	W 180 mm D 170 mm H 395 mm	1.8 kg	500377	63.- €	4015613527260
Cereal dispenser, double	2	2 x 3.5 litres	W 360 mm D 170 mm H 395 mm	3.7 kg	500378	112.- €	4015613531793
3-piece cereal dispenser	3	3 x 3.5 litres	W 540 mm D 170 mm H 395 mm	5.6 kg	500379	175.- €	4015613635675



Chocolate fountain SB 325-1

900007

RRP* 559.- €

GTIN 4015613767789



The highlight of any event – enjoy fresh fruit with creamy melted chocolate. This vibrant dessert really draws in the guests.



- Storage capacity
- Temperature range to



- Properties

- Power load
- Size
- Weight

2,5 kg

68 °C

Cascade detachable, dishwasher-suitable
Temperature and motor can be switched separately

0,325 kW | 230 V | 50/60 Hz

W 330 x D 330 x H 480 mm

8.3 kg



► Storage capacity: 2.5 kg



► Temperature control: Stepless



► Temperature and motor can be switched separately

Buffet display "small", plastic



- Material
- Operation
- Hood

Plastic
On both sides
Detachable
Plexiglas



	Number of levels	Size	Weight	Code-No.	RRP*	GTIN
Buffet display "small", plastic	1	W 390 mm D 260 mm H 170 mm	1 kg	A500403	35.- €	4015613285702
Buffet display "large", plastic	1	W 470 mm D 320 mm H 195 mm	1.7 kg	A500404	59.- €	4015613285719
Buffet display double, plastic	2	W 470 mm D 315 mm H 415 mm	3.1 kg	A500405	102.- €	4015613285726



Buffet display SW10



This buffet cabinet keeps food hygienically fresh without refrigeration and can be placed wherever it's needed on your buffet. The transparent roll-top lid allows serving from both sides along with a direct view of the treats being presented.

- Number of levels
 - Dimensions surface
 - Operation
 - Hood
 - Size
- 1
W 420 x D 270 mm
On both sides
Detachable
Polystyrene
W 465 x D 315 x H 195 mm



► Utility surface: Plastic



► Roll-top lid that can be opened from both sides
► Transparent



► Utility surface: Stainless steel sheet, removable



► Refrigeration function using 2 cold packs

	Material	Refrigeration function	Weight	Code-No.	RRP*	GTIN
SW10	Plastic	No	1.43 kg	A500467	59.- €	4015613845432
SW10KP	Stainless steel Plastic	2 cooling pads	2.93 kg	A500468	119.- €	4015613845449





Buffet cabinet 70L

700355

RRP* 335.- €

GTIN 4015613667614



- Material
Glass
Plexiglas
- Number of levels
2
- Dimensions surface
Top: W 335 x D 420 x H 170 mm
Below: W 335 x D 490 x H 140 mm
On reverse side
Drawers permanently mounted
W 360 x D 600 x H 515 mm
13.2 kg
- Operation
- Properties
- Size
- Weight



Buffet cabinet 5400 2E-K

700356

RRP* 245.- €

GTIN 4015613688954



For presentation of food that is not susceptible to temperatures. Products displayed on 2 levels, such as biscuits, dry cakes, chocolates, filled buns and sandwiches, can be taken out from both sides.

- Material
Glass
Stainless steel
- Number of levels
2
- Dimensions surface
Top: W 540 x D 320 x H 120 mm
Below: W 540 x D 320 x H 150 mm
On both sides
W 550 x D 375 x H 370 mm
11.6 kg
- Operation
- Size
- Weight



► For presentation of food that is not susceptible to temperatures



► Insert shelf can be removed



Buffet cabinet 3850 3E-K

700357

RRP* 398.- €

GTIN 4015613692616



The space-saving buffet cabinet offers display space on 3 levels. This allows food that is not susceptible to temperatures, such as biscuits, dry cakes, chocolates, filled buns and sandwiches, to be presented attractively.

- Material
Glass
Stainless steel
- Number of levels
3
- Dimensions surface
W 385 x D 265 x H 175 mm
On reverse side
W 405 x D 335 x H 620 mm
17.2 kg
- Operation
- Size
- Weight



► For presentation of food that is not susceptible to temperatures



► Insert shelves can be removed



REFRIGERATORS

This is what you would call cool diversity: From large appliances such as refrigerators and freezers, cake cabinets and refrigerated wall shelves to ice cube and ice block producers, we have everything you need for safe storage and keeping food fresh.

Mini-Refrigerated Counter 900T1S2



- Norm-format cabinets
- Size Cupboard
- Norm-format drawers
- Size drawer
- Cooling
- Temperature range
- Climate class
- Power load
- Size

1/1 GN
W 428 x D 497 x H 590 mm
1/1 GN
W 304 x D 515 x H 140 mm
Circulating air
0 °C to 10 °C
4
0,204 kW | 230 V | 50 Hz
W 900 x D 700 x H 880 mm



	Number of cupboards	Number of drawers	Content	Including	Weight	Code-No.	RRP*	GTIN
900T1S2	1	2	260 litre(s)	1 grille	71.6 kg	110257	1,839.- €	4015613782423
900T2	2	—	260 litre(s)	2 grills	67.5 kg	110256	1,379.- €	4015613695440
900S4	—	4	—	—	82 kg	200282	2,229.- €	4015613721873



Preparation table 900T2

200359

RRP* 1,598.- €

GTIN 4015613782393



- Capacity GN
- Depth GN container max.
- Number of cupboards
- Norm-format cabinets
- Size Cupboard
- Content
- Cooling
- Temperature range
- Climate class
- Door hinge side
- Including
- Not included in delivery
- Power load
- Size
- Weight

5 x 1/6 GN
150 mm
2
1/1 GN
W 330 x D 590 x H 450 mm
260 litre(s)
Circulating air
0 °C to 10 °C
N
Left / right
5 bars: length 174 mm, width 25 mm
GN containers
0,204 kW | 230 V | 50 Hz
W 900 x D 700 x H 1,000 mm
68.5 kg

Refrigerated counter T2



- Number of cupboards
- Norm-format cabinets
- Cooling
- GWP
- Temperature range
- Energy consumption
- Energy efficiency class
- Climate class
- Door hinge side can be changed
- Including
- Available on request

1
1/1 GN
Circulating air
3
0 °C to 10 °C
956 kWh / an
C (EU No. 2015 / 1094)
4
Yes
2 grilles (W 325 x D 530 x H 10 mm)
Refrigerated counter with glass-doors
Refrigerated counter with swivel castors
0,35 kW | 230 V | 50 Hz
W 1,342 x D 700 x H 850 mm



► Freezer Counter
Code-No. 110872
page 263

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter T2	—	95 kg	110881	2,329.- €	4015613845845
Refrigerated counter T2 MA	50 mm	96 kg	110881MA	2,379.- €	4015613845852



Refrigerated counter S2T1-150



- Number of cupboards
- Norm-format cabinets
- Number of drawers
- Norm-format drawers
- Depth GN container max.
- Cooling
- GWP
- Temperature range
- Energy consumption
- Energy efficiency class
- Climate class
- Door hinge side can be changed
- Including
- Available on request

1
1/1 GN
2
1/1 GN
150 mm
Circulating air
3
0 °C to 10 °C
956 kWh / an
C (EU No. 2015 / 1094)
4
Yes
1 grille (W 325 x D 530 x H 10 mm)
Refrigerated counter with glass-doors
Refrigerated counter with swivel castors
0,35 kW | 230 V | 50 Hz
W 1,342 x D 700 x H 850 mm



	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S2T1-150	—	104 kg	110882	2,849.- €	4015613845869
Refrigerated counter S2T1-150 MA	50 mm	105 kg	110882MA	2,898.- €	4015613845876



Refrigerated counter S4-150



- Number of drawers 4
- Norm-format drawers 1/1 GN
- Depth GN container max. 3 x 150 mm, 1 x 100 mm
- Cooling Circulating air
- GWP 3
- Temperature range 0 °C to 10 °C
- Energy consumption 956 kWh / an
- Energy efficiency class C (EU No. 2015 / 1094)
- Climate class 4
- Available on request Refrigerated counter with swivel castors
- Power load 0,35 kW | 230 V | 50 Hz
- Size W 1,342 x D 700 x H 850 mm



	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S4-150	—	111 kg	110883	3,359.- €	4015613845883
Refrigerated counter S4-150 MA	50 mm	112 kg	110883MA	3,409.- €	4015613845890



Refrigerated counter S6-100



- Number of drawers 6
- Norm-format drawers 1/1 GN
- Depth GN container max. 100 mm
- Cooling Circulating air
- GWP 3
- Temperature range 0 °C to 10 °C
- Energy consumption 1109 kWh / an
- Energy efficiency class D (EU No. 2015 / 1094)
- Climate class 4
- Available on request Refrigerated counter with swivel castors
- Power load 0,35 kW | 230 V | 50 Hz
- Size W 1,342 x D 700 x H 850 mm



	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S6-100	—	131 kg	110884	3,609.- €	4015613845906
Refrigerated counter S6-100 MA	50 mm	132 kg	110884MA	3,649.- €	4015613845920



Refrigerated counter T3

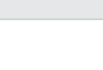


- Number of cupboards
- Norm-format cabinets
- Depth GN container max.
- Cooling
- GWP
- Temperature range
- Energy consumption
- Energy efficiency class
- Climate class
- Door hinge side can be changed
- Including
- Available on request

1
1/1 GN
40 mm
Circulating air
3
0 °C to 10 °C
1095 kWh / an
C (EU No. 2015 / 1094)
4
Yes
3 grilles (W 325 x D 530 x H 10 mm)
Refrigerated counter with swivel castors
Refrigerated counter with glass-doors
0,414 kW | 230 V | 50 Hz
W 1,792 x D 700 x H 850 mm



110894MA



- Power load
- Size

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter T3	—	111 kg	110894	2,898.- €	4015613846033
Refrigerated counter T3 MA	50 mm	112 kg	110894MA	2,949.- €	4015613846040



Refrigerated counter S2T2-150

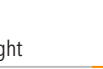


- Number of cupboards
- Norm-format cabinets
- Number of drawers
- Norm-format drawers
- Depth GN container max.
- Cooling
- GWP
- Temperature range
- Energy consumption
- Energy efficiency class
- Climate class
- Door hinge side can be changed
- Including
- Available on request

2
1/1 GN
2
1/1 GN
150 mm
Circulating air
3
0 °C to 10 °C
1095 kWh / an
C (EU No. 2015 / 1094)
4
Yes
2 grilles (W 325 x D 530 x H 10 mm)
Refrigerated counter with swivel castors
Refrigerated counter with glass-doors
0,452 kW | 230 V | 50 Hz
W 1,792 x D 700 x H 850 mm



110885MA



- Power load
- Size

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S2T2-150	—	131 kg	110885	3,198.- €	4015613845937
Refrigerated counter S2T2-150 MA	50 mm	132 kg	110885MA	3,249.- €	4015613845944



Refrigerated counter S4T1-150



- Number of cupboards 1
- Norm-format cabinets 1/1 GN
- Norm-format drawers 1/1 GN
- Depth GN container max. 150 mm
- GWP 3
- Temperature range 0 °C to 10 °C
- Energy consumption 1095 kWh / an
- Energy efficiency class C (EU No. 2015 / 1094)
- Climate class 4
- Door hinge side can be changed Yes
- Including 1 grille (W 325 x D 530 x H 10 mm)
- Available on request Refrigerated counter with swivel castors
Refrigerated counter with glass-doors
- Power load 0,452 kW | 230 V | 50 Hz
- Size W 1,792 x D 700 x H 850 mm



	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S4T1-150	—	133 kg	110886	3,498.- €	4015613845968
Refrigerated counter S4T1-150 MA	50 mm	134 kg	110886MA	3,549.- €	4015613845975



Refrigerated counter S6-150



- Number of drawers 6
- Norm-format drawers 1/1 GN
- Depth GN container max. 5 x 150 mm, 1 x 100 mm
- Cooling Circulating air
- GWP 3
- Temperature range 0 °C to 10 °C
- Energy consumption 1095 kWh / an
- Energy efficiency class C (EU No. 2015 / 1094)
- Climate class 4
- Available on request Refrigerated counter with swivel castors
- Power load 0,452 kW | 230 V | 50 Hz
- Size W 1,792 x D 700 x H 850 mm



	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S6-150	—	144 kg	110887	3,739.- €	4015613845999
Refrigerated counter S6-150 MA	50 mm	145 kg	110887MA	3,798.- €	4015613846002



Refrigerated counter S9-100



- Number of drawers: 9
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 100 mm
- Cooling: Circulating air
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Energy consumption: 1271 kWh / an
- Energy efficiency class: D (EU No. 2015 / 1094)
- Climate class: 4
- Available on request: Refrigerated counter with swivel castors
- Power load: 0,452 kW | 230 V | 50 Hz
- Size: W 1,792 x D 700 x H 850 mm



	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S9-100	—	171 kg	110888	4,098.- €	4015613846019
Refrigerated counter S9-100 MA	50 mm	172 kg	110888MA	4,159.- €	4015613846026



Refrigerated counter 1400T1S

110903

RRP* 3,149.- €

GTIN 4015613782614



- Number of cupboards: 1
- Norm-format cabinets: 1/1 GN
- Number of drawers: 2
- Norm-format drawers: 1/1 GN
- Cooling: Circulating air
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Climate class: SN
- Door hinge side: Right
- Height adjustable: 625 mm to 660 mm
- Including: 1 grille 1/1 GN
- Power load: 0,507 kW | 230 V | 50 Hz
- Size: W 1,395 x D 660 x H 620 mm
- Weight: 78.1 kg

Component parts

Stainl.steel polish.spray 500ml can

- Content / can: 500 ml
- Size: W 68 x D 68 x H 237 mm
- Weight: 0.45 kg
- Order quantity unit: 1 box of 12 cans
- GTIN: 4015613584454
- Minimum order quantity: 2 boxes



173031

RRP* 225.- €

Oil and grease remover F1L

- Content: 6 x 1 litre
- HACCP compliant: Yes
- Designed for: Wipe-off work surfaces, stainless steel surfaces, Tiled walls and floors, Highly effective against deposits in coffee cans, Machines, appliances
- Size: W 90 x D 63 x H 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773339



173276

RRP* 55.- €



Sub-counter chiller S2-200

110904

RRP* 4,498.- €

GTIN 4015613800066



This chiller has 2 large drawers for GN containers with a depth of up to 200 mm. It is suitable for installation under the kitchen work surface. With a temperature range of -2 °C to +8 °C, it can keep a variety of different foods cool.

- Number of drawers 2
- Norm-format drawers 1/1 GN
- Depth GN container max. 200 mm
- Size drawer W 300 x D 525 x H 315 mm
- Cooling Circulating air
- GWP 3
- Temperature range -2 °C to 8 °C
- Temperature control In 1 °C steps
- Energy consumption 457 kWh / an
- Energy efficiency class A (EU No. 2015 / 1094)
- Climate class 5
- Height adjustable 640 mm to 728 mm
- Power load 0,4 kW | 230 V | 50 Hz
- Size W 1,200 x D 660 x H 640 mm
- Weight 91.2 kg



► Drawers suitable for GN containers with a depth of up to 200 mm



► Broad temperature range of -2 °C to +8 °C enables the perfect temperature for all foods



Foot set 452-200

- Set comprises: 4 feet
- Designed for: Sub-counter chiller S2-200
- Material: Stainless steel, Plastic
- Height adjustable: 60 mm to 85 mm
- Size: W 100 x D 80 x H 60 mm
- Weight: 1.1 kg
- GTIN: 4015613818078

110905

RRP* 75.- €





Refrigerated Pizza Counter G-S7T2

200297

RRP* 2,449.- €

GTIN 4015613806570



The refrigerated pizza counter G-S7T2 has 7 drawers for pizza bases and a generous granite work surface, making it the perfect hub of any pizzeria. The chilled cabinet has 2 doors and keeps ingredients fresh and close at hand.

- Material work surface Granite
- Tilting 140 mm
- Number of cupboards 1
- Cupboards refrigerated Yes
- Norm-format cabinets 600 x 400 mm
- Number of drawers 7
- Drawers refrigerated No
- Norm-format drawers 1/1 GN
- Content 360 litre(s)
- Cooling refrigerated table Compressor
- Temperature range -2 °C to 8 °C
- Climate class 4
- Swivel casters 6 swivel casters, 3 with brake
- Properties Perfect for combination with cooling top unit GL3-2005
- Important information Dough containers (600 x 400 x 70 mm) fit in drawer
- Power load 0,29 kW | 230 V | 50 Hz
- Size W 2,015 x D 795 x H 975 mm
- Weight 305.4 kg



Cooling top GL3-2005

200298

RRP* 798.- €

GTIN 4015613806587



With space for up to 10 x 1/4 GN containers, this cooling top unit GL3-2005 with glass top is the perfect complement to the refrigerated pizza cabinet G-S7T2.

- Design With glass top
- Safety glass Yes
- Glass top unit design, back Glass
- Capacity GN 10 x 1/4 GN
- Depth GN container max. 150 mm
- Cooling Compressor
- Temperature range 2 °C to 8 °C
- Climate class 4
- Including 4 screw-on feet
- 10 separators: length 270 mm, width 20 mm
- GN containers
- Not included in delivery Building kit (simple assembly)
- Delivery state 0,13 kW | 230 V | 50 Hz
- Power load W 2,005 x D 352 x H 435 mm
- Size 46.6 kg
- Weight



Component parts

Support rails G-S7T2-2

- Set comprises: 2 bearing rails
- Material: Stainless steel
- Designed for: Refrigerated Pizza Counter G-S7T2
- Size: W 44 x D 699 x H 11 mm
- Weight: 0.8 kg
- GTIN: 4015613841571



200299

RRP* 49.- €

Insert grate G-S7T2

- Material: Steel, Plastic coated
- Important information: Support rails G-S7T2-2 required for additional shelf space
- Size: W 470 x D 629 x H 50 mm
- Weight: 1.42 kg
- GTIN: 4015613841588



200300

RRP* 11.- €

Saladettes



Saladette 438T1

200570

RRP* 1,039.- €

GTIN 4015613782409



- Capacity GN 1 x 1/1 GN
- Depth GN container max. 150 mm
- With chopping board (polyethylene) Yes
- Number of cupboards 1
- Norm-format cabinets 1/1 GN
- Size Cupboard W 368 x D 570 x H 590 mm
- Content 140 litre(s)
- Cooling Circulating air
- Temperature range 0 °C to 10 °C
- Climate class N
- Door hinge side Right
- Including 2 bars: length 535 mm, width 35 mm
1 grille 1/1 GN
- Not included in delivery GN containers
- Power load 0,23 kW | 230 V | 50 Hz
- Size W 455 x D 700 x H 887 mm
- Weight 45.5 kg



Saladette 900T2

200356

RRP* 1,249.- €

GTIN 4015613782362



- Capacity GN 2 x 1/1 GN + 3 x 1/6 GN
- Depth GN container max. 150 mm
- With chopping board (polyethylene) Yes
- Number of cupboards 2
- Norm-format cabinets 1/1 GN
- Size Cupboard W 428 x D 570 x H 590 mm
- Content 260 litre(s)
- Cooling Circulating air
- Temperature range 0 °C to 10 °C
- Climate class N
- Including 2 bars: length 326 mm, width 25 mm
2 bars: length 535 mm, width 35 mm
4 bars: length 174 mm, width 25 mm
- Not included in delivery GN containers
- Power load 0,204 kW | 230 V | 50 Hz
- Size W 910 x D 700 x H 887 mm
- Weight 61.2 kg





Saladette 1365T3

200357

RRP* 1,998.- €

GTIN 4015613782379



- Capacity GN
- Depth GN container max.
- With chopping board (polyethylene)
- Number of cupboards
- Norm-format cabinets
- Size Cupboard
- Content
- Cooling
- Temperature range
- Climate class
- Door hinge side
- Including

- Not included in delivery
- Power load
- Size
- Weight

4 x 1/1 GN
150 mm
Yes
3
1/1 GN
W 428 x D 570 x H 590 mm
390 litre(s)
Circulating air
0 °C to 10 °C
N
Left / left / right
3 bars: length 326 mm, width 25 mm
3 bars: length 535 mm, width 35 mm
4 bars: length 174 mm, width 25 mm
GN containers
0,321 kW | 230 V | 50 Hz
W 1,365 x D 700 x H 887 mm
90 kg



Saladette 900T2GL

200575

RRP* 1,379.- €

GTIN 4015613782416



- Capacity GN
- Depth GN container max.
- With chopping board (polyethylene)
- Number of cupboards
- Content
- Cooling
- Temperature range
- Climate class
- Door hinge side
- Including

- Not included in delivery
- Power load
- Size
- Weight

2 x 1/1 GN + 3 x 1/6 GN
150 mm
Yes
2
250 litre(s)
Circulating air
0 °C to 10 °C
N
Left / right
2 grills 1/1 GN, stainless steel
2 bars: length 326 mm, width 25 mm
2 bars: length 535 mm, width 35 mm
4 bars: length 174 mm, width 25 mm
GN containers
0,187 kW | 230 V | 50 Hz
W 900 x D 700 x H 845 mm
63.5 kg

Glass top 900T2GL

- Useful height inside: Below 230 mm, top 168 mm
- Number of intermediate shelves: 1
- Delivery state: Building kit (simple assembly)
- Size: W 880 x D 540 x H 425 mm
- Weight: 25.4 kg
- GTIN: 4015613638515

200274

RRP* 355.- €



- Compatible with Saladette 900T2GL
- Glass top 900T2GL



Pizza Saladette 900T2

200358

RRP* 1,449.- €

GTIN 4015613782386



- Capacity GN 5 x 1/6 GN
- Depth GN container max. 150 mm
- Number of cupboards 2
- Norm-format cabinets 1/1 GN
- Size Cupboard W 428 x D 497 x H 590 mm
- Content 260 litre(s)
- Cooling Circulating air
- Temperature range 0 °C to 10 °C
- Climate class N
- Properties Work surface made of granite
Self-locking door(s)
Stainless steel filter, dishwasher-safe
Easily accessible technology unit
- Including 4 bars: length 174 mm, width 25 mm
- Not included in delivery GN containers
- Power load 0,204 kW | 230 V | 50 Hz
- Size W 900 x D 700 x H 1,175 mm
- Weight 91 kg



Cooling top unit SushiBar GL2-180

110335

RRP* 1,249.- €

GTIN 4015613840314



For ideal presentation of your food - e.g. sushi or tapas. The high-performance refrigerated showcase stands out thanks to its functionality and design.

- Design Closed glass casing
- Safety glass Yes
- Capacity GN 5 x 1/2 GN
- Depth GN container max. 40 mm
- Cooling Static
- Temperature range 2 °C to 7 °C
- Energy consumption 1075 kWh / an
- Energy efficiency class C (EU No. 2019 / 2024)
- Climate class 4
- Lighting Can be switched separately
LED
- Including 1 bar: length 325 mm, width 30 mm
- Not included in delivery GN containers
- Power load 0,18 kW | 230 V | 50 Hz
- Size W 1,800 x D 425 x H 295 mm
- Weight 45.1 kg



- For 5 x 1/2 GN up to 40 mm deep
- Static refrigeration with additional top evaporation pipe
- Separately controllable, low-energy LED lighting



- Sliding glass doors on rear for easy stocking

Cooling top GL4-1201



Clean and hygienic – a glass top for germ protection

- Design
- Safety glass
- Glass top unit design, back
- Depth GN container max.
- Cooling
- Temperature range
- Climate class
- Properties
- Delivery state
- Not included in delivery

With glass top
Yes
Open
150 mm
Static
0 °C to 10 °C
N
Cooling aggregate with cooling tray
Building kit (simple assembly)
GN containers

Cooling top GL4-1201

- Capacity GN 5 x 1/4 GN
- Including 4 bars: length 181 mm, width 25 mm
6 bars: length 264 mm, width 25 mm
0,166 kW | 230 V | 50 Hz
W 1,200 x D 335 x H 459 mm
36.5 kg
4015613773445
- Power load
- Size
- Weight
- GTIN



110270

RRP* 809.- €

Cooling top GL4-1401

- Capacity GN 6 x 1/4 GN
- Including 6 bars: length 264 mm, width 25 mm
4 bars: length 181 mm, width 25 mm
0,194 kW | 230 V | 50 Hz
W 1,400 x D 335 x H 459 mm
37.4 kg
4015613773452
- Power load
- Size
- Weight
- GTIN



110271

RRP* 889.- €

Cooling top GL4-1501

- Capacity GN 7 x 1/4 GN
- Including 4 bars: length 181 mm, width 25 mm
6 bars: length 264 mm, width 25 mm
0,174 kW | 230 V | 50 Hz
W 1,500 x D 335 x H 459 mm
38.8 kg
4015613773469
- Power load
- Size
- Weight
- GTIN



110272

RRP* 939.- €

Cooling top GL4-1801

- Capacity GN 8 x 1/4 GN
- Including 4 bars: length 181 mm, width 25 mm
8 bars: length 264 mm, width 25 mm
1 bar: length 264 mm, width 134 mm
0,18 kW | 230 V | 50 Hz
W 1,800 x D 335 x H 459 mm
42.5 kg
4015613773483
- Power load
- Size
- Weight
- GTIN



110273

RRP* 1,059.- €

Cooling top GL4-2001

- Capacity GN 10 x 1/4 GN
- Including 4 bars: length 181 mm, width 25 mm
9 bars: length 264 mm, width 25 mm
0,194 kW | 230 V | 50 Hz
W 2,000 x D 335 x H 459 mm
43.5 kg
4015613773506
- Power load
- Size
- Weight
- GTIN



110274

RRP* 1,179.- €



Cooling top GL3-1201



Hygienic and clean – glass attachment as sneeze guard



- Design
- Safety glass
- Glass top unit design, back
- Depth GN container max.
- Cooling
- Temperature range
- Climate class
- Properties
- Delivery state
- Not included in delivery

With glass top

Yes

Open

150 mm

Static

0 °C to 10 °C

N

Cooling aggregate with cooling tray

Building kit (simple assembly)

GN containers

Cooling top GL3-1201

- Capacity GN
- Including

3 x 1/3 GN + 1 x 1/2 GN
4 bars: length 181 mm, width 25 mm
4 bars: length 326 mm, width 25 mm
1 bar: length 326 mm, width 45 mm
0,166 kW | 230 V | 50 Hz
W 1,200 x D 395 x H 459 mm
39 kg
4015613746500



110275

RRP* 829.- €

Cooling top GL3-1501

- Capacity GN
- Including

5 x 1/3 GN + 1 x 1/2 GN
1 bar: length 326 mm, width 77 mm
6 bars: length 326 mm, width 25 mm
4 bars: length 181 mm, width 25 mm
0,174 kW | 230 V | 50 Hz
W 1,500 x D 395 x H 459 mm
45.5 kg
4015613773513



110276

RRP* 949.- €

Cooling top GL3-1801

- Capacity GN
- Including

8 x 1/3 GN
4 bars: length 181 mm, width 25 mm
8 bars: length 326 mm, width 25 mm
0,18 kW | 230 V | 50 Hz
W 1,800 x D 390 x H 459 mm
52 kg
4015613773520



110278

RRP* 1,089.- €

Cooling top GL3-2001

- Capacity GN
- Including

9 x 1/3 GN
4 bars: length 181 mm, width 25 mm
9 bars: length 326 mm, width 25 mm
1 bar: length 326 mm, width 40 mm
0,194 kW | 230 V | 50 Hz
W 2,000 x D 450 x H 430 mm
52.6 kg
4015613773537



110279

RRP* 1,209.- €

Cooling top ED4-1201



- Design
- Depth GN container max.
- Cooling
- Temperature range
- Climate class
- Including

• Not included in delivery

With stainless steel lid
150 mm
Static
0 °C to 10 °C
N
4 bars: length 181 mm, width 25 mm
6 bars: length 264 mm, width 25 mm
GN containers

Cooling top ED4-1201

- Capacity GN 5 x 1/4 GN
- Power load 0,166 kW | 230 V | 50 Hz
- Size W 1,200 x D 335 x H 290 mm
- Weight 23.5 kg
- GTIN 4015613773551



110410

RRP* 889.- €

Cooling top ED4-1501

- Capacity GN 7 x 1/4 GN
- Power load 0,174 kW | 230 V | 50 Hz
- Size W 1,500 x D 335 x H 290 mm
- Weight 24.7 kg
- GTIN 4015613773568



110414

RRP* 979.- €

Cooling top ED3-1201



- Design
- Depth GN container max.
- Cooling
- Temperature range
- Climate class
- Including

• Not included in delivery

With stainless steel lid
150 mm
Static
0 °C to 10 °C
N
4 bars: length 181 mm, width 25 mm
1 bar: length 326 mm, width 45 mm
4 bars: length 326 mm, width 25 mm
GN containers

Cooling top ED3-1201

- Capacity GN 3 x 1/3 GN + 1 x 1/2 GN
- Power load 0,166 kW | 230 V | 50 Hz
- Size W 1,300 x D 395 x H 290 mm
- Weight 25 kg
- GTIN 4015613773575



110420

RRP* 919.- €

Cooling top ED3-1501

- Capacity GN 5 x 1/3 GN + 1 x 1/2 GN
- Power load 0,174 kW | 230 V | 50 Hz
- Size W 1,500 x D 395 x H 290 mm
- Weight 28 kg
- GTIN 4015613773582



110422

RRP* 1,029.- €

Buffet trolleys, cold



Buffet trolley, cold, 3x 1/1 GN



Hot food perfectly presented. The buffet trolley is optimally equipped with integrated lighting, sneeze guard, granite work surface and 4 swivel castors.



• Material Wood

• Colour Teak



• Depth GN container max. 150 mm

• Cooling Static

• Temperature range 2 °C to 10 °C

• Germ guard Yes

• Lighting On the germ guard

• Swivel casters 4 swivel casters, 2 with brake

• Properties Work surface made of Granit Rosa Porrino

Stainless steel sink

GN containers

Tray slide

Building kit (simple assembly)

• Not included in delivery

• Delivery state

	Number of tanks	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
3x 1/1 GN	1	3 x 1/1 GN	0,236 kW 230 V 50 Hz	W 1,170 mm D 880 mm H 1,370 mm	127.8 kg	125525	2,949.- €	4015613782621
4x 1/1 GN	1	4 x 1/1 GN	0,507 kW 230 V 50 Hz	W 1,590 mm D 880 mm H 1,370 mm	148.2 kg	125526	3,098.- €	4015613784519
6x 1/1 GN	2	6 x 1/1 GN	0,507 kW 230 V 50 Hz	W 2,150 mm D 880 mm H 1,370 mm	194.1 kg	125527	4,098.- €	4015613784526



Component parts

Tray slide, 1 piece, 3x 1/1 GN

- Material: Stainless steel
- Size: W 1,180 x D 380 x H 115 mm
- Weight: 3.1 kg
- GTIN: 4015613570815



125502

RRP* 369.- €

Tray slide, 1 piece, 4x 1/1 GN

- Material: Stainless steel
- Size: W 1,500 x D 310 x H 120 mm
- Weight: 4 kg
- GTIN: 4015613570846



125503

RRP* 419.- €

Tray slide, 1 piece, 6x 1/1 GN

- Material: Stainless steel
- Size: W 2,100 x D 310 x H 120 mm
- Weight: 5.9 kg
- GTIN: 4015613570860

125504

RRP* 649.- €



Buffet trolley Kids K4110-150U



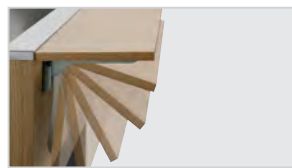
The mobile buffet solution for children – because they, too, love looking at food and like to make their own choice of perfectly chilled dishes.



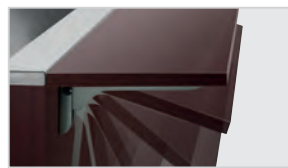
- Material
 - Laminated wood
 - Stainless steel
 - Plastic
- Number of tanks
 - 1
- Basin size, GN format
 - 4 x 1/1 GN
- Depth GN container max.
 - 150 mm
- Cooling
 - Static
- Temperature range
 - 2 °C to 4 °C
- Climate class
 - 3
- Drain cock
 - Yes
- Germ guard
 - Yes
- Lighting
 - LED
 - Can be switched separately
- Swivel casters
 - 5 swivel casters, 2 with brake
- Properties
 - Stainless steel sink
 - Rounded corners
- Including
 - 4 bars: Length 528 mm, width 30 mm
- Not included in delivery
 - GN containers
- Delivery state
 - Permanently mounted
- Power load
 - 0,356 kW | 230 V | 50 Hz
- Size
 - W 1,160 x D 1,420 x H 1,200 mm
- Weight
 - 106.2 kg



- Mobile buffet solution for children
- Serving height: 700 mm



- With tray slide
- Hinged
- Dimensions: W 1,460 x D 250 mm



- Colour Wenge



- Colour Anthracite

	Colour	Code-No.	RRP*	GTIN
Buffet trolley Kids K4110-150U	Elm	125540	5,349.- €	4015613736303
Buffet trolley Kids K4110-150W	Wenge	125540V1	5,349.- €	4015613772974
Buffet trolley Kids K4110-150A	Anthracite	125540V2	5,349.- €	4015613772981



Buffet trolley K3110-200U



The mobile buffet solution with a modern wooden design – this buffet cart has germ protection and LED lighting. It is designed for 3-4 1/1 GN containers and can be relied on to keep buffet dishes chilled.



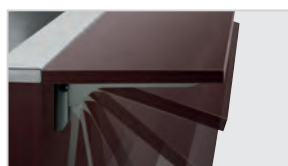
- Material
 - Laminated wood
 - Stainless steel
 - Plastic
- Number of tanks
 - 1
- Depth GN container max.
 - 200 mm
- Cooling
 - Static
- Temperature range
 - 2 °C to 4 °C
- Climate class
 - 3
- Drain cock
 - Yes
- Germ guard
 - Yes
- Lighting
 - LED
 - Can be switched separately
- Swivel casters
 - 2 with brake
- Properties
 - Stainless steel sink
- Including
 - Bars: Length 528 mm, width 30 mm
- Not included in delivery
 - GN containers
- Delivery state
 - Permanently mounted



► 4 x 1/1 GN



► With tray slide
► Hinged



► Colour Wenge



► Colour Anthracite

	Colour	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
K3110-200U	Elm	3 x 1/1 GN	0,34 kW 230 V 50 Hz	W 1,170 mm D 1,245 mm H 1,510 mm	137 kg	125543	6,849.- €	4015613757797
K3110-200W	Wenge	3 x 1/1 GN	0,34 kW 230 V 50 Hz	W 1,170 mm D 1,245 mm H 1,510 mm	137 kg	125543V1	6,849.- €	4015613772998
K3110-200A	Anthracite	3 x 1/1 GN	0,34 kW 230 V 50 Hz	W 1,170 mm D 1,245 mm H 1,510 mm	137 kg	125543V2	6,849.- €	4015613773001
K4110-200U	Elm	4 x 1/1 GN	0,362 kW 230 V 50 Hz	W 1,500 mm D 1,250 mm H 1,425 mm	155.7 kg	125544	7,649.- €	4015613758541
K4110-200W	Wenge	4 x 1/1 GN	0,362 kW 230 V 50 Hz	W 1,500 mm D 1,250 mm H 1,425 mm	155.7 kg	125544V1	7,649.- €	4015613773018
K4110-200A	Anthracite	4 x 1/1 GN	0,362 kW 230 V 50 Hz	W 1,500 mm D 1,250 mm H 1,425 mm	155.7 kg	125544V2	7,649.- €	4015613773025



Refrigerated displays



Refrigerated display 67L

700251

RRP* 1,065.- €

GTIN 4015613842905



This refrigerated display with its practical cutting board can hold 8 GN containers in 1/6 GN format and can be used flexibly as a table-top appliance. The safety glass lid is practical as well as strong. It provides a direct view of the food and easy access for stocking and removing products.

- Capacity GN 8 x 1/6 GN
- Depth GN container max. 100 mm
- Content 67 litre(s)
- Safety glass Yes
- Cooling Static
- Temperature range 1 °C to 7 °C
- Climate class 4
- Energy consumption 550 kWh / an
- Energy efficiency class C (EU No. 2019 / 2018)
- Type of door Lifting door
- Position of the door Reverse
- Including 3 bars: length 360 mm, width 30 mm
8 GN container 1/6 GN, 100 mm deep, CNS 18/10
- Power load 0,105 kW | 230 V | 50 Hz
- Size W 790 x D 620 x H 320 mm
- Weight 25.1 kg



► Polyethylene chopping board



► Glass lid made from safety glass



Refrigerated display 40L-SBO

700239

RRP* 829.- €

GTIN 4015613842899



Top display case for self-service areas – ideal for cold drinks, yogurts and other snacks that need to be kept cool such as sandwiches. Stainless steel shelf measuring 645 x 300 mm. The opening on the front of the refrigerated display allows snacks to be removed quickly as well as enticing impulse buys.

- Content 40 litre(s)
- Size utility space W 645 x D 300 mm
- Useful height inside 260 mm
- Safety glass Yes
- Cooling Static
- Temperature range 2 °C to 6 °C
- Climate class 4
- Energy consumption 472 kWh / an
- Energy efficiency class C (EU No. 2019 / 2018)
- Power load 0,105 kW | 230 V | 50 Hz
- Size W 675 x D 585 x H 345 mm
- Weight 24.8 kg



► Top display case with extra-large opening (W 650 x D 190 mm)



► Stainless steel floor
Dimensions: W 645 x D 300 mm
► Effective height: 260 mm



Refrigerated display 105

700256

RRP* 969.- €

GTIN 4015613842912



This refrigerated display has a modern glass/stainless steel design and provides an appealing presentation case for self-service areas. It has sliding and lifting doors on both sides, making it easy to stock the stainless steel shelf.

- Content 105 litre(s)
- Size utility space W 530 x D 665 mm
- Useful height inside Max. 300 mm
- Cooling Static
- Temperature range 1 °C to 10 °C
- Climate class 3
- Energy consumption 427 kWh / an
- Energy efficiency class C (EU No. 2019 / 2018)
- Type of door Lifting door
- Position of the door Sliding door(s)
- Power load On both sides
- Size 0,105 kW | 230 V | 50 Hz
- Weight W 700 x D 880 x H 410 mm
- 38 kg



- ▶ Counter can be stocked from both sides
- ▶ Footprint stainless steel



Refr. display 2/1 GN, straight glass



- Depth GN container max. 65 mm
- Safety glass Yes
- Cooling Circulating air
- Temperature range 6 °C to 10 °C
- Climate class 4
- Lighting Halogen
- Type of door Can be switched separately
- Position of the door Sliding door(s)
- Number of intermediate shelves Reverse
- Not included in delivery 1
- GN containers GN containers



	Content	Gastronorm	Power load	Size	Weight	Code-No.	RRP*	GTIN
Refr. display 2/1 GN, straight glass	110 litre(s)	2 x 1/1 GN	0,43 kW 230 V 50 Hz	W 750 mm D 775 mm H 600 mm	78.6 kg	406055	2,849.- €	4015613738161
Refr. display 3/1 GN, straight glass	165 litre(s)	3 x 1/1 GN	0,46 kW 230 V 50 Hz	W 1,075 mm D 775 mm H 590 mm	97.4 kg	406056	3,198.- €	4015613738178
Refr. display 3/1GN, curved glass	165 litre(s)	3 x 1/1 GN	0,46 kW 230 V 50 Hz	W 1,072 mm D 783 mm H 593 mm	80 kg	405057	3,398.- €	4015613738185





Cooling top unit Bartscher Deli Cool I

700201G

RRP* 725.- €

GTIN 4015613479101



• Material

Plastic



• Type of glass

Glass
Double glazing
All-round glass

• Content

100 litre(s)

• Cooling

Circulating air

• Temperature range

2 °C to 12 °C

• Climate class

4

• Energy consumption

912 kWh / an

• Energy efficiency class

B (EU No. 2019 / 2018)

• Interior lighting

Yes

• Type of door

Sliding door(s)

• Position of the door

Reverse

• Number of intermediate shelves

2

• Height-adjustable intermediate shelves

Yes

• Power load

0,16 kW | 230 V | 50 Hz

• Size

W 685 x D 455 x H 675 mm

• Weight

40.3 kg



Cooling top unit Bartscher DeliCool II



• Material

Plastic



• Type of glass

Glass
Double glazing
All-round glass

• Safety glass

Yes

• Cooling

Circulating air with 2 fans

• Temperature range

2 °C to 12 °C

• Climate class

4

• Energy efficiency class

B (EU No. 2019 / 2018)

• Interior lighting

Yes

• Type of door

Sliding door(s)

• Position of the door

Reverse

• Number of intermediate shelves

2

• Height-adjustable intermediate shelves

Yes

• Power load

0,16 kW | 230 V | 50 Hz



► Display tray
page 420, 421



700203G



	Content	Energy consumption	Size	Weight	Code-No.	RRP*	GTIN
Bartscher DeliCool II	120 litre(s)	1141 kWh / an	W 710 mm D 575 mm H 685 mm	56.6 kg	700202G	959.- €	4015613505558
Bartscher DeliCool III	160 litre(s)	1206 kWh / an	W 885 mm D 580 mm H 690 mm	66.3 kg	700203G	1,069.- €	4015613505565





Cooling top unit Bartscher DeliCool II-D

700208G

RRP* 979,- €

GTIN 4015613617688



• Material

Plastic



• Type of glass

Glass

Double glazing

All-round glass

• Safety glass

Yes

• Content

120 litre(s)

• Cooling

Circulating air with 2 fans

• Temperature range

2 °C to 12 °C

• Climate class

4

• Energy consumption

1360 kWh / an

• Energy efficiency class

C (EU No. 2019 / 2018)

• Interior lighting

Yes

• Type of door

Sliding door(s)

• Position of the door

On both sides

• Number of intermediate shelves

2

• Height-adjustable intermediate shelves

Yes

• Power load

0,16 kW | 230 V | 50 Hz

• Size

W 710 x D 568 x H 686 mm

• Weight

55 kg



Cooling top unit Bartscher DeliCool III L

305065

RRP* 1,225,- €

GTIN 4015613711270



Everything in view, at all times: The ventilation for the cold display unit has been designed to prevent the glass from steaming up when humidity levels are high. The dishes are presented across 2 levels and perfectly lit thanks to the LED lighting.



• Material

Plastic

Glass

• Type of glass

Double glazing

• Safety glass

Yes

• Content

160 litre(s)

• Cooling

Circulating air

• Temperature range

2 °C to 12 °C

• Climate class

4

• Energy consumption

1272 kWh / an

• Energy efficiency class

C (EU No. 2019 / 2018)

• Interior lighting

Yes

• Type of door

Sliding door(s)

• Position of the door

Reverse

• Number of intermediate shelves

2

• Height-adjustable intermediate shelves

Yes

• Power load

0,16 kW | 230 V | 50 Hz

• Size

W 885 x D 570 x H 690 mm

• Weight

65.2 kg



▶ No steamed up windows in environments with high humidity



▶ 2 intermediate shelves each W 815 x D 360 mm
▶ Utility surface: W 858 x D 467 mm



▶ LED lighting
▶ Can be switched separately



Cooling top unit 7450 2E

700421

RRP* 1,729.- €

GTIN 4015613840215



High-quality table-top cabinet made from stainless steel and glass for displaying meals and snacks in canteens, shops, bars and cafés. The sliding glass openings save space and make the cabinet easy to use. The LED lighting ensures perfect presentation.



• Material

Aluminium
Stainless steel
Glass

• Type of glass

Double glazing

• Safety glass

Yes

• Content

177 litre(s)

• Cooling

Circulating air

• Temperature range

-1 °C to 7 °C

• Climate class

3

• Energy consumption

2174 kWh / an

• Energy efficiency class

C (EU No. 2019 / 2018)

• Lighting

Can be switched separately
LED

Vertical in the corners

Sliding door(s), glass

Reverse

• Type of door

• Position of the door

• Number of intermediate shelves

2

• Height-adjustable intermediate shelves

Yes

• Power load

0,35 kW | 230 V | 50 Hz

• Size

W 805 x D 445 x H 935 mm

• Weight

75.6 kg



► LED lighting on side
► Can be controlled separately



► Display tray
page 420, 421

Mini Cooler 58L



This impressive, white mini cooler with a 58-litre capacity uses an environmentally-friendly coolant and has a durable, high-performance design.



• Material

Plastic
Glass

• Type of glass

Double glazing

• Content

58 litre(s)

• Cooling

Circulating air

• Temperature range

2 °C to 12 °C

• Climate class

4

• Energy consumption

1014 kWh / an

• Energy efficiency class

B (EU No. 2019 / 2018)

• Interior lighting

Yes

• Door hinge side

Right

• Number of intermediate shelves

2

• Height-adjustable intermediate shelves

Yes

• Properties

Air baffle to prevent glass fogging

• Power load

0,18 kW | 230 V | 50 Hz

• Size

W 435 x D 385 x H 805 mm

• Weight

28.5 kg



	Colour	Code-No.	RRP*	GTIN
Mini Cooler 58L, white	White	700258G	465.- €	4015613635057
Mini cooler 58L-SW	Black	700358G	465.- €	4015613711843





Mini cooler 64L2T black

700358GV1

RRP* 579.- €

GTIN 4015613821443



► Air baffle to prevent glass fogging



The compact refrigerated cabinets in black with a 64 litre capacity impresses with the two glass leaf doors for easy filling and the durable, high-performance design.

- Material: Plastic
- Colour: Glass
- Type of glass: Black
- Content: Double glazing
- Cooling: 64 litre(s)
- Temperature range: Circulating air
- Climate class: 2 °C to 12 °C
- Energy consumption: 3
- Energy efficiency class: 988 kWh / an
- Interior lighting: C (EU No. 2019 / 2018)
- Position of the door: Yes
- Door hinge side: On both sides
- Number of intermediate shelves: Right
- Height-adjustable intermediate shelves: 3
- Power load: Yes
- Size: 0,18 kW | 230 V | 50 Hz
- Weight: W 425 x D 425 x H 840 mm
- Weight: 31 kg

Mini cooler 75L2T white



► Baffle, avoids clouded windows



This mini cooler has convex leaf doors on the front and back and is ideal for use on counters. Height-adjustable racks allow the white cooler to be fitted out flexibly on four levels with space for 75 litres. The LED lighting optimally presents chilled goods, placing them in the very best light.

- Material: Plastic
- Type of glass: Glass
- Content: Double glazing
- Cooling: 75 litre(s)
- Temperature range: Circulating air
- Climate class: 2 °C to 12 °C
- Energy consumption: 4
- Energy efficiency class: 1161 kWh / an
- Interior lighting: B (EU No. 2019 / 2018)
- Position of the door: Yes
- Door hinge side: Right
- Number of intermediate shelves: 3
- Height-adjustable intermediate shelves: Yes
- Power load: 0,18 kW | 230 V | 50 Hz
- Weight: 35 kg

	Colour	Code-No.	RRP*	GTIN
Mini cooler 75L2T white	White	700287	589.- €	4015613857367
Mini cooler 75L2T black	Black	700387	589.- €	4015613857374



Mini Cooler 78L



- Material
Plastic
Glass
- Type of glass
Double glazing
- Content
78 litre(s)
- Cooling
Circulating air
- Temperature range
2 °C to 12 °C
- Climate class
4
- Energy consumption
1003 kWh / an
- Energy efficiency class
C (EU No. 2019 / 2018)
- Interior lighting
Yes
- Door hinge side
Right
- Number of intermediate shelves
3
- Height-adjustable intermediate shelves
Yes
- Properties
Air baffle to prevent glass fogging
- Power load
0,18 kW | 230 V | 50 Hz
- Size
W 435 x D 385 x H 960 mm

	Colour	Weight	Code-No.	RRP*	GTIN
Mini Cooler 78L, white	White	33.2 kg	700578G	509.- €	4015613635071
Mini Cooler 78L, black	Black	33.2 kg	700277G	509.- €	4015613635088
Mini Cooler 78L, silver	Silver	32.5 kg	700778G	559.- €	4015613664101



Mini refrigerated showcase 78L-WE/L

700978

RRP* 649.- €

GTIN 4015613840222



The compact chiller counter with a capacity of 78 litres is perfect for use in places with high humidity. A specially designed ventilation system prevents the glass from steaming up with the help of the warm exhaust air. The arrangement of the ventilation slots guarantees a clear view over its entire height.

- Material
Plastic
Glass
- Colour
White
- Type of glass
Double glazing
- Content
78 litre(s)
- Cooling
Circulating air
- Temperature range
2 °C to 6 °C
- Climate class
4
- Energy consumption
1610 kWh / an
- Energy efficiency class
C (EU No. 2019 / 2018)
- Interior lighting
Yes
- Door hinge side
Right
- Number of intermediate shelves
3
- Height-adjustable intermediate shelves
Yes
- Power load
0,17 kW | 230 V | 50 Hz
- Size
W 445 x D 400 x H 985 mm
- Weight
35.4 kg



▶ No fogging of glass in high-humidity environments



Mini Cooler 78L, stainless steel

700478G

RRP* 1,039.- €

GTIN 4015613633466



- Material: Chrome-nickel steel
- Type of glass: Glass
- Content: Double glazing
- Cooling: 78 litre(s)
- Temperature range: Circulating air
- Climate class: 2 °C to 12 °C
- Energy consumption: 4
- Energy efficiency class: 1141 kWh / an
- Interior lighting: C (EU No. 2019 / 2018)
- Door hinge side: Yes
- Number of intermediate shelves: Right
- Height-adjustable intermediate shelves: 3
- Power load: Yes
- Size: 0,18 kW | 230 V | 50 Hz
- Weight: W 430 x D 390 x H 986 mm
- Weight: 41.8 kg



- ▶ 3 shelves
- Dimensions: W 350 x D 300 mm
- ▶ Adjustable height



- ▶ Footprint: W 430 x D 390 mm



- ▶ LED lighting
- ▶ Can be switched separately



Mini-Cooler 86L

700678G

RRP* 569.- €

GTIN 4015613635101



- Material: Plastic
- Colour: Glass
- Type of glass: White
- Content: Double glazing
- Cooling: 86 litre(s)
- Temperature range: Circulating air
- Climate class: 2 °C to 12 °C
- Energy consumption: 4
- Energy efficiency class: 1184 kWh / an
- Interior lighting: C (EU No. 2019 / 2018)
- Position of the door: Yes
- Door hinge side: On both sides
- Number of intermediate shelves: Right
- Height-adjustable intermediate shelves: 3
- Power load: Yes
- Size: 0,18 kW | 230 V | 50 Hz
- Weight: W 425 x D 425 x H 980 mm
- Weight: 36.5 kg



- ▶ Glass leaf door on both sides
- ▶ Convex



- ▶ 3 shelves
- Dimensions: W 355 x D 345 mm
- ▶ Adjustable height



- ▶ Baffle, avoids clouded windows



Mini cooler 98L2T white



This mini cooler has convex leaf doors on the front and back and is ideal for use on counters. Height-adjustable racks allow the white cooler to be fitted out flexibly on four levels with space for 98 litres. The LED lighting optimally presents chilled goods, placing them in the very best light.

- Material
 - Glass
 - Plastic
- Type of glass
 - Double glazing
- Content
 - 98 litre(s)
- Cooling
 - Circulating air
- Temperature range
 - 2 °C to 12 °C
- Climate class
 - 4
- Energy consumption
 - 1087 kWh / an
- Energy efficiency class
 - B (EU No. 2019 / 2018)
- Interior lighting
 - Yes
- Door hinge side
 - Right
- Number of intermediate shelves
 - 4
- Height-adjustable intermediate shelves
 - Yes
- Power load
 - 0,18 kW | 230 V | 50 Hz
- Size
 - W 425 x D 429 x H 1,080 mm
- Weight
 - 39 kg



	Colour	Code-No.	RRP*	GTIN
Mini cooler 98L2T white	White	700498	649.- €	4015613857381
Mini cooler 98L2T black	Black	700698	649.- €	4015613857398



- Glass leaf door on both sides
- Convex



- 4 height-adjustable shelves
- Dimensions: W 355 x D 345 mm



- Footprint: W 345 x D 310 mm



- Baffle, avoids clouded windows

Mini Cooler 98L



• Material

Plastic



• Type of glass

Glass

• Content

Double glazing

• Cooling

98 litre(s)

• Temperature range

Circulating air

2 °C to 12 °C

• Climate class

4

• Energy consumption

1401 kWh / an

• Energy efficiency class

C (EU No. 2019 / 2018)

• Interior lighting

Yes

• Door hinge side

Right

• Number of intermediate shelves

4

• Height-adjustable intermediate shelves

Yes

• Properties

Air baffle to prevent glass fogging

• Power load

0,18 kW | 230 V | 50 Hz

• Size

W 435 x D 385 x H 1,105 mm

• Weight

37.5 kg



	Colour	Code-No.	RRP*	GTIN
Mini Cooler 98L	White	700298G	569.- €	4015613635118
Mini cooler 98L-SW	Black	700398G	569.- €	4015613711850



Display fridge 235L-W

700336

RRP* 1,298.- €

GTIN 4015613735580



The large-capacity refrigerated cabinet is perfect for presenting goods within any sales space. The lockable castors ensure maximum flexibility.



• Material

Plastic

• Colour

Glass

• Type of glass

White

• Content

Double glazing

• Cooling

235 litre(s)

• Temperature range

Circulating air

2 °C to 12 °C

• Climate class

4

• Energy consumption

1622 kWh / an

• Energy efficiency class

B (EU No. 2019 / 2018)

• Interior lighting

Yes

• Door hinge side

Right

• Swivel casters

4 swivel casters, 2 with brake

• Number of intermediate shelves

4

• Height-adjustable intermediate shelves

Yes

• Power load

0,38 kW | 230 V | 50 Hz

• Size

W 525 x D 455 x H 1,703 mm

• Weight

80.2 kg





Cake display show-case 72L

700207G

RRP* 1,155.- €

GTIN 4015613586687



• Material



• Type of glass

• Safety glass

• Content

• Cooling

• Temperature range

• Climate class

• Energy consumption

• Energy efficiency class

• Humidity max.

• Door hinge side

• Properties

• Power load

• Size

• Weight

Plastic

Glass

Double glazing

All-round glass

Yes

72 litre(s)

Circulating air with 2 fans

2 °C to 10 °C

4

1041 kWh / an

C (EU No. 2019 / 2018)

70 %

Right

Rotation stop automatic when opening the door

0,17 kW | 230 V | 50 Hz

W 450 x D 450 x H 983 mm

39 kg



- Bogie can be switched separately
- Bogie detachable



- LED lighting
- Can be switched separately

Cake display show-case 100L



Thanks to the 4 sturdy glass panes, the kitchen cabinet is excellently suited for presenting cakes or even snacks.



• Type of glass



• Safety glass

• Cooling

• Climate class

• Energy efficiency class

• Door hinge side

• Type of intermediate shelves

• Height-adjustable intermediate shelves

• Properties

Double glazing

All-round glass

Yes

Circulating air

4

C (EU No. 2019 / 2018)

Right

Glass pane

Yes

Intermediate shelves, rotating, can be removed



- Energy consumption 1376 kWh / an
- 4 intermediate shelves



- Energy consumption 2484 kWh / an
- 6 intermediate shelves



- Intermediate shelves, rotating
- Easy to fill and easy removal of food



- LED lighting
- Can be switched separately

	Content	Temperature range	Power load	Size	Weight	Code-No.	RRP*	GTIN
100L	100 litre(s)	2 °C to 8 °C	0,23 kW 230 V 50 Hz	W 495 mm D 495 mm H 1,065 mm	50.8 kg	700213G	1,265.- €	4015613641423
400L	400 litre(s)	2 °C to 10 °C	0,48 kW 230 V 50 Hz	W 680 mm D 680 mm H 1,750 mm	130.4 kg	700314	3,429.- €	4015613717913





Display fridge KV 270L

700562

RRP* 3,039.- €

GTIN 4015613782454



The flexible refrigerated cabinet for the counter area – the height-adjustable intermediate shelves with price rails provide an imposing display place for chilled drinks, snacks and food.

• Type of glass	Double glazing
• Safety glass	All-round glass
• Material surface	Glass
• Content	270 litre(s)
• Cooling	Circulating air
• Temperature range	2 °C to 10 °C
• Climate class	4
• Energy consumption	2703 kWh / an
• Energy efficiency class	C (EU No. 2019 / 2018)
• Lighting	LED
• Swivel casters	4 swivel casters, 2 with brake
• Number of intermediate shelves	2
• Type of intermediate shelves	Glass pane
• Intermediate shelves with price rails	Yes
• Height-adjustable intermediate shelves	Yes
• Power load	0,475 kW 230 V 50 Hz
• Size	W 905 x D 690 x H 1,210 mm
• Weight	128.4 kg



▶ Sliding doors at back



▶ LED lighting



Refrigerated wall shelf "Rimi"

700231

RRP* 2,305.- €

GTIN 4015613789118



Mobile refrigerated wall shelf for presentation of goods on four levels – the three height-adjustable shelves allow individual and needs-based assembly.

• Type of glass	Single glazing
• Safety glass	Yes
• Content	220 litre(s)
• Exhibition space	0,52 m²
• Cooling	Circulating air
• Temperature range	2 °C to 10 °C
• Climate class	6
• Energy consumption	4487 kWh / an
• Energy efficiency class	F (EU No. 2019 / 2018)
• Lighting	LED
• Swivel casters	4 swivel casters, 2 with brake
• Number of shelves	3
• Shelves with price rails	Yes
• Height-adjustable shelves	Yes
• Night blind	Yes
• Power load	1,3 kW 230 V 50 Hz
• Size	W 505 x D 665 x H 1,740 mm
• Weight	94.6 kg



▶ 3 height-adjustable shelves with price rails



▶ LED lighting



▶ Night blind



Mini bar K1-111

700118V1

RRP* 419.- €

GTIN 4015613872841



Cool drinks, snacks or fruit - the built-in mini bar with lighting, continuous temperature control and additional door storage offers enough space to pamper hotel guests.



• Material

Painted
Steel plate

• Material inside

Plastic
White

• Content

31 litre(s)

• Cooling

Static

• Temperature range

5 °C to 12 °C

• Energy consumption

193 kWh / an

• Energy efficiency class

G (EU No. 2019 / 2016)

• Ambient temperature

16 °C to 32 °C

• Interior lighting

Yes

• Lockable

Yes

• Door hinge side can be changed

Yes

• Number of intermediate shelves

2

• Height-adjustable intermediate shelves

Yes

• Can be installed

Yes (with drag hinge)

• Including

Fitting kit

• Power load

0,065 kW | 230 V | 50 Hz

• Size

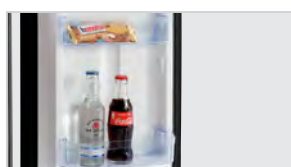
W 402 x D 464 x H 556 mm

• Weight

17.3 kg



- 2 intermediate shelves
- Max. load-bearing capacity.: 4 kg
- Adjustable height



- 2 door shelves
- Max. load-bearing capacity.: 2 kg
- Adjustable height



Glass doored refrigerator 46

700183

RRP* 259.- €

GTIN 4015613800219



This compact refrigerator with a glass door in a modern design can be equipped as desired using the height-adjustable intermediate shelves. It also offers a space-saving solution for refrigerated take-away items in the self-service areas of kiosks, snack bars and petrol stations.



• Material

Steel plate
Galvanised

• Material inside

Plastic

• Type of glass

Single glazing

• Safety glass

Yes

• Content

46 litre(s)

• Cooling

Compressor

• GWP

3

• Temperature range

4 °C to 18 °C

• Energy consumption

329 kWh / an

• Energy efficiency class

D (EU No. 2019 / 2018)

• Ambient temperature

to 25 °C

• Door hinge side can be changed

Yes

• Number of intermediate shelves

1

• Height-adjustable intermediate shelves

Yes

• Power load

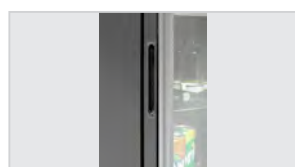
0,085 kW | 230 V | 50 Hz

• Size

W 435 x D 480 x H 520 mm

• Weight

14.8 kg



- Changeable door hinge side



- Height-adjustable intermediate shelves

Bar refrigerators



Bar refrigerator 124L



The bar refrigerator with interior lighting and double-glazed, self-closing sliding door cools your drinks reliably. The electronic control with digital display allows the exact setting of the desired temperature.

- Material: Steel
- Material inside: Aluminium
- Type of glass: Double glazing
- Safety glass: Yes
- GWP: 3
- Energy efficiency class: D (EU No. 2019 / 2018)
- Ambient temperature: to 25 °C
- Lockable: Yes
- Height-adjustable intermediate shelves: Yes
- Properties: LED lighting, Self-closing door



- Cooling: Static, with additional fan
- Temperature range: 0 °C to 7 °C
- Energy consumption: 467 kWh / an
- Type of door: Leaf door, glass
- Door hinge side: Right
- Number of intermediate shelves: 2



- Cooling: Static with 3 fans
- Temperature range: 1 °C to 9 °C
- Energy consumption: 420 kWh / an
- Type of door: Sliding door(s), glass
- Number of intermediate shelves: 4



- Cooling: Static with 3 fans
- Temperature range: 1 °C to 9 °C
- Energy consumption: 500 kWh / an
- Type of door: Sliding door(s), glass
- Number of intermediate shelves: 6

	Content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bar refrigerator 124L	112 litre(s)	0,135 kW 230 V 50 Hz	W 600 mm D 550 mm H 850 mm	44 kg	700121	819.- €	4015613702742
Bar refrigerator 176L	175 litre(s)	0,16 kW 230 V 50 Hz	W 900 mm D 500 mm H 860 mm	55 kg	700122	1,098.- €	4015613702759
Bar refrigerator 270L	280 litre(s)	0,215 kW 230 V 50 Hz	W 1,335 mm D 500 mm H 860 mm	76 kg	700123	1,329.- €	4015613702766



Wine cooler 2Z 38FL



The high-quality wine cooler is stylish and elegant, and, thanks to its very quiet compressor, it is ideal for bars and restaurants. The two separately controlled temperature zones for white wine and red wine, and the glass with its UV filter guarantee optimum storage and presentation.

- Material: Steel
Painted
Glass
- Type of glass: Double glazing
Insulating safety glass with UV filter
- Cooling: Compressor
- Number of temperature zones: 2
- Temperature range: Top: 5 °C to 20 °C
Below: 5 °C to 20 °C
- Energy efficiency class: G (EU No. 2019 / 2016)
- Ambient temperature: 16 °C to 38 °C
- Lighting: LED
Can be switched separately per temperature zone
- Lockable: Yes
- Door hinge side: Right
- Power load: 0,15 kW | 230 V | 50 Hz



700130



- Energy consumption: 146 kWh / an
- Number of intermediate shelves: Top: 3, Below: 4



700133



- Energy consumption: 142 kWh / an
- Number of intermediate shelves: Top: 2, Below: 3
- Can be installed



700131



- Energy consumption: 180 kWh / an
- Number of intermediate shelves: Top: 3, Below: 4



700132



- Energy consumption: 184 kWh / an
- Number of intermediate shelves: Top: 4, Below: 4

	Storage capacity	Size	Weight	Code-No.	RRP*	GTIN
Wine cooler 2Z 38FL	38 bottles (top: 15 bottles, below: 23 bottles)	W 396 mm D 580 mm H 1,030 mm	40 kg	700130	959.- €	4015613686653
Wine cooler 2Z 40FL	40 bottles (top: 14 bottles, below: 26 bottles)	W 595 mm D 625 mm H 825 mm	56.7 kg	700133	1,239.- €	4015613686684
Wine cooler 2Z 126FL	126 bottles (top: 54 bottles, below: 72 bottles)	W 595 mm D 625 mm H 1,590 mm	76 kg	700131	1,749.- €	4015613686660
Wine cooler 2Z 180FL	180 bottles (top: 80 bottles, below: 100 bottles)	W 600 mm D 750 mm H 1,860 mm	86.4 kg	700132	1,949.- €	4015613686677



- 2 separately controlled temperature zones



- Ball bearing-mounted wooden shelves



- Glass pane with UV filter



- Even temperature distribution within the temperature zones

Component parts

Wine presenter 2Z 126FL

- Material: Wood
- Capacity: Max. 6 bottles
- Properties: Can be exchanged with the intermediate shelves of wine cooler 2Z 126FL
- Size: W 506 x D 438 x H 30 mm
- Weight: 1.04 kg
- GTIN: 4015613738062


700135

RRP* 52.- €

Wine presenter 2Z 180FL

- Material: Wood
- Capacity: Max. 6 bottles
- Properties: Can be exchanged with the intermediate shelves of wine cooler 2Z 180FL
- Size: W 505 x D 534 x H 33 mm
- Weight: 1.1 kg
- GTIN: 4015613738086


700137

RRP* 55.- €



Wine cooler 2FL-100



For high-quality cooling of wines served by the glass. With the integrated LED lighting, bottles of white, rosé or red wine can be stylishly presented in the wine cooler at a buffet, restaurant table, bar or wine tasting event.

- Material: Plastic
- Cooling: Thermoelectric
- Number of temperature zones: 1
- Temperature range: 5 °C to 18 °C
- Ambient temperature: 10 °C to 32 °C
- Lighting: LED
- Can be switched separately
- Power load: 0,05 kW | 230 V | 50 Hz



- ▶ 1 temperature zone
- ▶ Temperature can be regulated in 1°C steps



- ▶ LED lighting
- ▶ Can be controlled separately


700134

700143

	Storage capacity	Bottle opening	Size	Weight	Code-No.	RRP*	GTIN
Wine cooler 2FL-100	2 bottles	Ø 85 mm	W 290 mm D 270 mm H 260 mm	4.9 kg	700142	298.- €	4015613794457
Wine cooler 4FL-100	4 bottles	Ø 85 mm	W 480 mm D 260 mm H 260 mm	6.8 kg	700134	329.- €	4015613735917
Wine cooler 4FLS-10	4-5 bottles	430 x 100 mm	W 500 mm D 265 mm H 260 mm	7.1 kg	700143	379.- €	4015613862941



Impulse cooler 60L-1F



If you're not yet thirsty, you will be soon – at petrol stations, supermarkets, kiosks and DIY stores, this impulse cooler quickly entices you to grab a refreshing bottle or can of your favourite chilled drink.

- Material
 - Stainless steel
 - Plexiglas
 - Plastic
- Cooling
 - Circulating air
 - Compressor
- Temperature range
 - 2 °C to 8 °C
- Climate class
 - ST
- Lighting
 - LED
- Important information
 - Do not cover the louvre of the utility space



- Energy consumption: 621 kWh / an
- Energy efficiency class: C (EU No. 2019 / 2018)
- Dimensions surface: B 600 x T 340 mm



- Energy consumption: 876 kWh / an
- Energy efficiency class: D (EU No. 2019 / 2018)
- Dimensions of each surface: B 600 x T 150 mm



	Number of shelves	Content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Impulse cooler 60L-1F	1	60 litre(s)	0,175 kW 230 V 50 Hz	W 690 mm D 450 mm H 1,010 mm	36.2 kg	700806	998.- €	4015613714479
Impulse cooler 110L-2F	2	110 litre(s)	0,185 kW 230 V 50 Hz	W 750 mm D 550 mm H 1,010 mm	40.8 kg	700809	1,149.- €	4015613746241



Drawer chiller 600S2

110159

RRP* 1,629.- €

GTIN 4015613719450



This drawer chiller has 2 drawers and can be integrated with other units, making it ideal for installation between cabinets in cafés and bars. The circulation cooling and perforated base of the top drawer ensure even temperature distribution.

- Number of drawers
 - 2
- Drawer dimensions
 - Bottom: W 440 x D 250 mm
 - Top: W 440 x D 440 mm
- Cooling
 - Circulating air
- Temperature range
 - 0 °C to 10 °C
- Climate class
 - 4
- Energy consumption
 - 1095 kWh / an
- Energy efficiency class
 - D (EU Nr. 2015 / 1094)
- Max. bottle height
 - 275 mm
- Load-bearing capacity of each drawer, max
 - 20 kg
- Can be installed
 - Yes
- Power load
 - 0,167 kW | 230 V | 50 Hz
- Size
 - W 600 x D 645 x H 845 mm
- Weight
 - 50.8 kg



▶ Top drawer has perforated base



Bottle cooler 88L

700182G

RRP* 375.- €

GTIN 4015613764023



The elegant bottle refrigerator can be integrated almost anywhere thanks to its slim design. It can stand on the floor or sit on a table in a restaurant, bar, café, canteen, kiosk, snack bar, or petrol station.

• Material	Steel plate
• Material inside	HIPS (High Impact Polystyrene)
• Type of glass	Double glazing
• Content	88 litre(s)
• Cooling	Static
• GWP	3
• Temperature range	2 °C to 10 °C
• Energy consumption	139 kWh / an
• Energy efficiency class	G (EU No. 2019 / 2016)
• Ambient temperature	10 °C to 32 °C
• Door hinge side can be changed	Yes
• Number of intermediate shelves	6
• Height-adjustable intermediate shelves	No
• Properties	Storage capacity: 28 bottles LED ceiling lights, can be switched separately
• Power load	0,085 kW 230 V 50 Hz
• Size	W 430 x D 480 x H 830 mm
• Weight	22.2 kg



► Storage capacity: 28 bottles



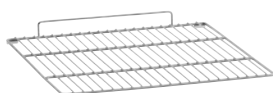
► Bottle rack, chrome-plated (5 units)
► Rack, chrome-plated

Storage grid FKS 88L

- Material: Stainless steel
- Size: W 355 x D 360 x H 38 mm
- Weight: 0.62 kg
- GTIN: 4015613697192

700087

RRP* 9.50 €



► For individual and flexible use of the bottle cooler 88L



Bottle cooler K1-111

700473V1

RRP* 739.- €

GTIN 4015613878348



Generous storage space for cold drinks – this unpretentious bottle cooler fits in perfectly with any kitchen and any storage room. Thanks to its height-adjustable shelves, the inside of this fridge can be used flexibly in accordance with requirements.

• Material	Plastic
• Material inside	HIPS (High Impact Polystyrene)
• Content	270 litre(s)
• Cooling	Static
• GWP	3
• Temperature range	0 °C to 8 °C
• Energy consumption	105 kWh / an
• Energy efficiency class	E (EU No. 2019 / 2016)
• Ambient temperature	16 °C to 43 °C
• Interior lighting	Yes
• Door hinge side can be changed	Yes
• Number of intermediate shelves	5
• Height-adjustable intermediate shelves	Yes
• Properties	Separately controllable interior lighting
• Power load	0,21 kW 230 V 50 Hz
• Size	W 600 x D 650 x H 1,450 mm
• Weight	50.2 kg



Bottle Cooler 350L

700323

RRP* 1,139.- €

GTIN 4015613842837



This impressive bottle cooler has a capacity of 350 litres and a double-glazed double door which allows for an appealing product display. The interior lighting perfectly sets the scene for the safely chilled goods.

- Material Plastic
- Material inside HIPS (High Impact Polystyrene)
- Type of glass Double glazing
- Safety glass Yes
- Content 350 litre(s)
- Cooling Static
- GWP 3
- Temperature range 2 °C to 10 °C
- Energy consumption 744 kWh / an
- Energy efficiency class D (EU No. 2019 / 2018)
- Ambient temperature to 32 °C
- Interior lighting Yes
- Door hinge side can be changed Yes
- Number of intermediate shelves 5
- Height-adjustable intermediate shelves Yes
- Power load 0,23 kW | 230 V | 50 Hz
- Size W 600 x D 600 x H 1,730 mm
- Weight 67 kg



Storage refrigerator 350

700276

RRP* 959.- €

GTIN 4015613797632



With its minimalist design, this convection refrigerator fits perfectly into any kitchen or storage room. Food - packaged or in containers - can be kept cool on 5 height-adjustable intermediate shelves.

- Material Plastic
- Material inside Steel
- Content Plastic
- Content 350 litre(s)
- Cooling Circulating air
- GWP 3
- Temperature range -2 °C to 8 °C
- Energy consumption 735 kWh / an
- Energy efficiency class D (EU No. 2015 / 1094)
- Ambient temperature 16 °C to 30 °C
- Interior lighting Yes
- Door hinge side can be changed Yes
- Number of intermediate shelves 5
- Height-adjustable intermediate shelves Yes
- Properties 2 casters, 2 adjustable feet
- Power load Fan stop when door is open
- Size 0,23 kW | 220-240 V | 50 Hz
- Weight W 600 x D 635 x H 1,730 mm
- Weight 55 kg



- 5 shelves
- Dimensions: W 520 x D 360 mm
- Height-adjustable intermediate shelves



- Interior lighting



- 2 casters, 2 adjustable feet



Refrigerator 590LW

700907

RRP* 1,749.- €

GTIN 4015613840291



The refrigerator 590LW is ideal for storing a range of chilled goods. Foods remain chilled perfectly even at ambient temperatures of up to 30 °C.

- Material Steel, painted
- Material inside Plastic ABS
- Content 590 litre(s)
- Gastronorm 2/1 GN
- Cooling Circulating air
- GWP 3
- Temperature range 0 °C to 8 °C
- Energy consumption 329 kWh / an
- Energy efficiency class A (EU No. 2015 / 1094)
- Ambient temperature 10 °C to 25 °C
- Lockable Yes
- Door hinge side can be changed Yes
- Number of intermediate shelves 5
- Properties Self-closing door
- Power load 0,128 kW | 230 V | 50 Hz
- Size W 773 x D 742 x H 1,907 mm
- Weight 87.92 kg



Refrigerator 600 WSTL

700854

RRP* 1,649.- €

GTIN 4015613843278



This lockable refrigerator with its slightly textured surface is a special eye-catcher in any professional kitchen. With 5 height-adjustable grills, the interior can be equipped to suit your specific needs. The perfect temperature can be set easily and intuitively in steps of 0.1 °C via the display.

- Material Steel
- Material inside Painted with a slight texture
- Content 600 litre(s)
- Cooling Static with 1 fan
- GWP 3
- Temperature range -1 °C to 6 °C
- Energy consumption 664 kWh / an
- Energy efficiency class C (EU Nr. 2015/1094-IV)
- Ambient temperature to 32 °C
- Lockable Yes
- Door hinge side can be changed Yes
- Height adjustable 1930 mm to 1945 mm
- Number of intermediate shelves 5
- Height-adjustable intermediate shelves Yes
- Power load 0,292 kW | 230 V | 50 Hz
- Size W 780 x D 720 x H 1,930 mm
- Weight 91.2 kg



- Robust appliance surface
- Lightly textured external paintwork

Insert gate 600 WSTL-OM

- Material: Steel, Plastic coated
- Usage options: Upper drawer, Middle drawers
- Size: W 650 x D 510 x H 40 mm
- Weight: 2.47 kg
- GTIN: 4015613863085

700858

RRP* 42.- €

Insert grate 600 WSTL-U

- Material: Steel, Plastic coated
- Usage options: Our drawer
- Size: W 650 x D 380 x H 40 mm
- Weight: 1.9 kg
- GTIN: 4015613860664

700857

RRP* 36.- €



Glass-doored refrigerator GTK3-121

700851

RRP* 698.- €

GTIN 4015613841908



A coolattention-grabber at any BBQ or cooking event – the compact glass-doored refrigerator in a modern design. Drinks and food can be stored at a cool temperature on 3 shelves behind the door with UV filter glass.

- Material CNS 18/10
Tinted glass
- Material inside Plastic
- Type of glass Insulating safety glass with UV filter
- Safety glass Yes
- Content 63 litre(s)
- Cooling Compressor
- GWP 3
- Temperature range -1 °C to 10 °C
- Energy consumption 345 kWh / an
- Energy efficiency class A (EU No. 2019 / 2018)
- Ambient temperature 16 °C to 38 °C
- Lockable Yes
- Door hinge side Right
- Number of intermediate shelves 3
- Height-adjustable intermediate shelves Yes
- Important information Can be used inside
Can be used in weather-protected outside areas
Can be fitted with at least 15 cm space all around



► 3 intermediate shelves, height-adjustable
Dimensions: W 335 x D 350 mm



► LED lighting
► Lockable

- Power load 0,06 kW | 230 V | 50 Hz
- Size W 430 x D 555 x H 675 mm
- Weight 35 kg



Glass-doored refrigerator 300L

700812

RRP* 1,249.- €

GTIN 4015613720623



Black, slim, elegant: A special design that immediately catches the eye. Food and drinks are more appealing and appear higher-value in this refrigerator with its glass door and LED lighting.

- Material Steel
Coated
Glass
Plastic ABS
- Material inside Steel
Coated
- Type of glass Double glazing
- Safety glass Yes
- Content 300 litre(s)
- Cooling Circulating air
- GWP 3
- Temperature range 2 °C to 8 °C
- Energy consumption 953 kWh / an
- Energy efficiency class F (EU No. 2019 / 2018)
- Ambient temperature Up to 40 °C
- Door hinge side Right
- Number of intermediate shelves 4
- Height-adjustable intermediate shelves Yes
- Properties 1 fan
LED lighting, separately switchable
4 casters, 2 adjustable feet
- Power load 0,3 kW | 230 V | 50 Hz
- Size W 440 x D 708 x H 1,840 mm
- Weight 78 kg



► LED lighting with separate on/off switch



Glas-doored refrigerator 326

700834

RRP* 1,049.- €

GTIN 4015613756943



This refrigerator with its practical glass door saves on time and energy, since even before you open the door, you can see everything that's inside at a glance, whether the fridge is used in a storeroom or kitchen or in customer areas such as shops, canteens, dining areas, and service stations.

- Material Glass | Plastic ABS
Steel plate, painted
- Material inside Plastic
- Type of glass Double glazing
- Safety glass Yes
- Content 360 litre(s)
- Cooling Static
With additional fan
- GWP 3
- Temperature range -1 °C to 6 °C
- Energy consumption 710 kWh / an
- Energy efficiency class D (EU No. 2019 / 2018)
- Ambient temperature Up to 40 °C
- Lockable Yes
- Type of door Leaf door, glass
Self-closing
- Door hinge side Right
- Number of intermediate shelves 4
- Height-adjustable intermediate shelves Yes
- Properties 1 fan
2 casters, 2 adjustable feet
- Power load 0,18 kW | 230 V | 50 Hz
- Size W 620 x D 635 x H 1,732 mm
- Weight 72 kg



- ▶ 4 height-adjustable intermediate shelves
- ▶ With price strips, detachable



- ▶ LED lighting with separate on/off switch



Glas-doored refrigerator GTK2-221

700848

RRP* 2,198.- €

GTIN 4015613839974



The energy-saving night mode and fan stop when the door is open not only make the display refrigerator GTK2-221 a magnet for customers, but also ensure maximum energy savings. It keeps your products fresh while presenting them attractively.

- Material Glass
- Material inside Steel, painted
Steel, coated
- Type of glass Double glazing
- Safety glass Yes
- Content 804 litre(s)
- Cooling Circulating air
- GWP 3
- Temperature range 1 °C to 9 °C
- Energy consumption 1978 kWh / an
- Energy efficiency class F (EU No. 2019 / 2018)
- Ambient temperature 10 °C to 32 °C
- Lockable Yes
- Door hinge side Left / right
- Number of intermediate shelves 4
- Height-adjustable intermediate shelves Yes
- Properties Fan stop when door is open
Self-closing door
LED lighting, separately switchable
Spacers must be attached to rear wall
- Important information
- Power load 0,5 kW | 230 V | 50 Hz
- Size W 880 x D 725 x H 2,030 mm
- Weight 137.4 kg

Insert grate GTK2-221

- Material: Steel, Plastic coated
- Size: W 790 x D 525 x H 35 mm
- Weight: 4.18 kg
- GTIN: 4015613865218



700848ZR

RRP* 65.- €



Glass-doored refrigerator GTK1-123

700836

RRP* 1,198.- €

GTIN 4015613814704



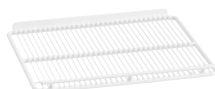
An eyecatcher in every self-service area: With its illuminated promotional display, the display refrigerator draws attention to itself and presents products in their best light.



- Material Steel, painted | Glass
Plastic PP
- Material inside Aluminium, coated
- Type of glass Double glazing
- Safety glass Yes
- Content 232 litre(s)
- Cooling Static with 1 fan
- GWP 3
- Temperature range 1 °C to 9 °C
- Energy consumption 615 kWh / an
- Energy efficiency class D (EU No. 2019 / 2018)
- Ambient temperature 10 °C to 32 °C
- Advertising display LED lighting
For stickers with max. dim. of W 445 x H 190 mm
- Lockable Yes
- Door hinge side Right
- Number of intermediate shelves 4
- Height-adjustable intermediate shelves Yes
- Properties LED lighting
4 casters, 2 adjustable feet
- Power load 0,21 kW | 230 V | 50 Hz
- Size W 450 x D 530 x H 2,030 mm
- Weight 71.6 kg

Insert grate GTK1-123

- Material: Steel, Plastic coated
- Size: W 360 x D 335 x H 30 mm
- Weight: 1.13 kg
- GTIN: 4015613865164


700836ZR

RRP* 22.50 €



Glass-doored refrigerator 302L WB

700611

RRP* 998.- €

GTIN 4015613840338



Setting the scene for targeted advertising and information: The illuminated advertising display catches the eye and draws the attention in shops, canteens, and dining areas. You can advertise your products with a logo or provide general information. Allowing customers to look directly at the foods on offer helps to promote impulse buys.



- Material Steel, painted | Glass
Plastic ABS
Plastic ABS
- Material inside Plastic ABS
- Type of glass Double glazing
- Safety glass Yes
- Content 302 litre(s)
- Cooling Static with 1 fan
- GWP 3
- Temperature range 0 °C to 10 °C
- Energy consumption 642 kWh / an
- Energy efficiency class D (EU No. 2019 / 2018)
- Ambient temperature 16 °C to 30 °C
- Advertising display LED lighting
For stickers
For printed material
- Lockable Yes
- Door hinge side Right
- Number of intermediate shelves 5
- Height-adjustable intermediate shelves Yes
- Properties 1 fan
2 casters, 2 adjustable feet
LED lighting with separate on/off switch (with advertising display)
- Power load 0,155 kW | 230 V | 50 Hz
- Size W 600 x D 580 x H 1,845 mm
- Weight 55.6 kg



- Advertising display
- LED lighting



- LED lighting



Glass-doored refrigerator 700 GN210



Solid stainless steel in appealing design, glass door with aluminium frame and high-quality LED lighting provide ideal prerequisites for perfect product presentation. The refrigerator with shelves in 2/1 GN format positively invites impulse buys.



• Material inside	Stainless steel
• Type of glass	Double glazing
• Safety glass	Yes
• Gastronorm	2/1 GN
• Cooling	Circulating air
• GWP	3
• Temperature range	-2 °C to 8 °C
• Energy efficiency class	B (EU No. 2019 / 2018)
• Ambient temperature	10 °C to 32 °C
• Lockable	Yes
• Height adjustable	2040 mm to 2115 mm
• Height-adjustable intermediate shelves	Yes
• Properties	LED lighting, separately switchable Fan stop when door is open Self-closing door

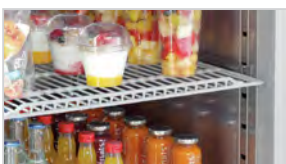


- Number of intermediate shelves: 3
- Door hinge side can be changed



- Number of intermediate shelves: 6

	Content	Energy consumption	Power load	Size	Weight	Code-No.	RRP*	GTIN
700 GN210	461 litre(s)	886 kWh / an	0,182 kW 230 V 50 Hz	W 680 mm D 855 mm H 2,060 mm	108.6 kg	700603	3,049.- €	4015613781730
1400 GN210	922 litre(s)	1308 kWh / an	0,207 kW 230 V 50 Hz	W 1,320 mm D 835 mm H 2,040 mm	166.5 kg	700601	4,598.- €	4015613757810



- ▶ Gastronorm: 2/1 GN
- ▶ Shelves each: W 530 x D 640 mm
- ▶ Height-adjustable intermediate shelves



- ▶ Lockable



- ▶ LED lighting with separate on/off switch

Combination fridge/freezer



This combination fridge/freezer has an appealing black design and a volume of 430 litres. The glass doors allow customers to see the food inside, which can be highlighted using the separately controllable LED lights.



- Material: Steel, painted
- Type of glass: Double glazing
- Useful content: 430 litre(s)
- Cooling: Compressor
- Temperature range: 0 °C to 10 °C, -18 °C to -22 °C
- Energy consumption: 3650 kWh / an
- Energy efficiency class: C (EU No. 2019 / 2018)
- Ambient temperature: 16 °C to 25 °C
- Number of doors: 2
- Door hinge side: Right
- Number of intermediate shelves: 4
- Height-adjustable intermediate shelves: Yes
- Properties: 4 swivel casters, 2 with brake, LED lighting, separately switchable, Fridge at top | Freezer at bottom, Heating unit to prevent condensation
- Power load: 0,767 kW | 230 V | 50 Hz
- Size: W 700 x D 780 x H 2,000 mm
- Weight: 121.4 kg



- ▶ 2 shelves in each cooling compartment
- ▶ Dimensions: W 565 x D 475 mm



- ▶ Digital display
- ▶ LED lighting, separately switchable



- ▶ 4 swivel casters, 2 with brake

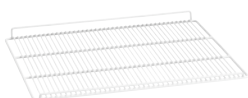
	Material inside	Code-No.	RRP*	GTIN
Combination fridge/freezer 430L	Plastic, white	700898	2,198.- €	4015613765747
Combination fridge/freezer KTK1-122	Plastic, black	700900	2,198.- €	4015613842851



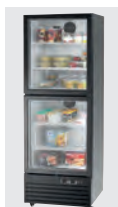
Component parts

Insert grate 430L

- Material: Steel, Plastic coated
- Important information: Colour white
- Size: W 565 x D 472 x H 37 mm
- Weight: 2.14 kg
- GTIN: 4015613865485



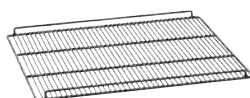
700898ZR



RRP* 19.- €

Insert grate KTK1-122

- Material: Steel, Plastic coated
- Important information: Colour black
- Size: W 565 x D 472 x H 37 mm
- Weight: 2.13 kg
- GTIN: 4015613865508



700900ZR



RRP* 19.- €

Combination fridge/freezer



This combination fridge/freezer has an appealing black design and a volume of 820 litres. The glass doors allow customers to see the food inside, which can be highlighted using the separately controllable LED lights.



- Material: Steel, painted
- Type of glass: Double glazing
- Content: 820 litre(s)
- Cooling: Compressor
- Temperature range: Circulating air, 0 °C to 10 °C, -18 °C to -22 °C
- Energy consumption: 6570 kWh / an
- Energy efficiency class: D (EU No. 2019 / 2018)
- Ambient temperature: 16 °C to 25 °C
- Number of doors: 2
- Lockable: Yes
- Door hinge side: Left / right
- Number of intermediate shelves: 8
- Height-adjustable intermediate shelves: Yes
- Properties: 4 swivel casters, 2 with brake, LED lighting, separately switchable, Fridge on left | Freezer on right, Heating unit to prevent condensation
- Power load: 1 kW | 230 V | 50 Hz
- Size: W 1,220 x D 805 x H 2,000 mm
- Weight: 201 kg



- ▶ 4 shelves in each cooling compartment
- ▶ Dimensions: W 500 x D 485 mm



- ▶ Digital display
- ▶ LED lighting, separately switchable



- ▶ 4 swivel casters, 2 with brake

	Material inside	Code-No.	RRP*	GTIN
Combination fridge/freezer 820L	Plastic, white	700899	3,498.- €	4015613765754
Combination fridge/freezer KTK2-222	Plastic, black	700901	3,498.- €	4015613842868



Component parts

Insert grate 820L

- Material: Plastic coated, Steel
- Important information: Colour white
- Size: W 503 x D 483 x H 27 mm
- Weight: 1.96 kg
- GTIN: 4015613865492



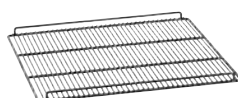
700899ZR



RRP* 15.- €

Insert grate KTK2-222

- Material: Steel, Plastic coated
- Important information: Colour black
- Size: W 503 x D 483 x H 27 mm
- Weight: 1.97 kg
- GTIN: 4015613865515



700901ZR



RRP* 15.- €



Combination fridge/freezer 484L GN210

700826

RRP* 2,959.- €

GTIN 4015613689012



This combi appliance unites refrigeration and freezing to allow access to chilled and frozen goods in restricted spaces. The GN-compatible bearing rails can be used for the provided racks and GN containers.

- Material inside: Stainless steel
- Content: 484 litre(s)
- Gastronorm: 2/1 GN | 1/1 GN
- Cooling: Circulating air
- Temperature range: 0 °C to 10 °C
-18 °C to -22 °C
- Ambient temperature: 16 °C to 32 °C
- Door hinge side: Right
- Number of intermediate shelves: 3
- Height-adjustable intermediate shelves: Yes
- Properties: 4 swivel casters, 2 with brake
Also for the insertion of GN containers
One on/off switch each for refrigeration and freezing
Fridge at top | Freezer at bottom
- Power load: 0,767 kW | 230 V | 50 Hz
- Size: W 645 x D 840 x H 2,008 mm
- Weight: 122.8 kg

Guiding rails 484L GN210-2

- Set comprises: 2 bearing rails
- Material: Stainless steel
- Important information: Wire rack 484L GN210 is required to create the extra shelf surface
- Size: W 20 x D 650 x H 12 mm
- Weight: 0.25 kg
- GTIN: 4015613833453

700844

RRP* 45.- €

Insert Grate 484L GN210

- Material: PVC coated
- Important information: Support rail 484L GN210-2 is required for the additional shelf
- Size: W 530 x D 640 x H 60 mm
- Weight: 2.05 kg
- GTIN: 4015613833460

700846

RRP* 35.- €



Refrigerator 335L GN110

700825

RRP* 1,869.- €

GTIN 4015613689036



This Gastronorm refrigerator with 4 swivel castors is particularly space-saving due to the lengthwise insertion of the shelves. The height-adjustable shelves have space for 1/1 GN and 1/2 GN prepared containers.



- Material inside: Stainless steel
- Content: 335 litre(s)
- Gastronorm: 1/1 GN | 1/2 GN
- Cooling: Circulating air
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Energy consumption: 548 kWh / an
- Energy efficiency class: C (EU No. 2015 / 1094)
- Ambient temperature: to 30 °C
- Lockable: Yes
- Number of intermediate shelves: 3
- Height-adjustable intermediate shelves: Yes
- Power load: 0,347 kW | 230 V | 50 Hz
- Size: W 500 x D 740 x H 2,030 mm
- Weight: 79 kg

Guiding rails 335L GN110-2

- Set comprises: 2 bearing rails
- Size: W 25 x D 550 x H 20 mm
- Weight: 0.47 kg
- GTIN: 4015613833422

700838

RRP* 45.- €

Insert Grate 335L GN110

- Material: PVC coated
- Size: W 330 x D 527 x H 60 mm
- Weight: 0.12 kg
- GTIN: 4015613833446

700839

RRP* 35.- €

Refrigerator KGN1-112



Thanks to the generous space offered by this appliance, refrigerated goods can be stored and kept so that they are easy to find on the height-adjustable grills in 2/1 GN format. The powerful forced-air cooling system of the stainless steel refrigerator ensures an even and constant interior temperature despite the size of the appliance.

- **Material** Stainless steel
Zinc-plated rear wall
Zinc-plated floor covering
- **Material inside** Stainless steel
- **Gastronorm** 2/1 GN
- **GWP** 60
- **Temperature range** 0 °C to 8 °C
- **Energy efficiency class** B (EU No. 2015 / 1094)
- **Ambient temperature** Up to 40 °C
- **Interior lighting** Yes
- **Lockable** Yes
- **Height-adjustable intermediate shelves** Yes



- Number of intermediate shelves: 3
- Door hinge side can be changed



- Number of intermediate shelves: 6

	Content	Energy consumption	Power load	Size	Weight	Code-No.	RRP*	GTIN
KGN1-112	650 litre(s)	482 kWh / an	0,2 kW 230 V 50 Hz	W 740 mm D 835 mm H 2,050 mm	102.7 kg	700843	1,698.- €	4015613828459
KGN2-212	1350 litre(s)	803 kWh / an	0,43 kW 230 V 50 Hz	W 1,485 mm D 835 mm H 2,050 mm	159.5 kg	700853	2,798.- €	4015613846453



► Gastronorm: 2/1 GN



► Intermediate shelves, height-adjustable
► Dimensions: W 530 x D 650 mm



► Lockable



► 4 swivel casters, 2 with brake

Component parts

Guiding rails KTKGN-112-212

- Set comprises: 2 bearing rails
- Size: W 20 x D 570 x H 20 mm
- Weight: 0.46 kg
- GTIN: 4015613868356

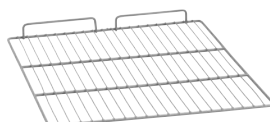


700860

RRP* 19.- €

Insert grate KTKGN-112-212

- Material: Plastic coated, Steel
- Size: W 530 x D 650 x H 45 mm
- Weight: 1.5 kg
- GTIN: 4015613865225



700859

RRP* 19.- €



► Deep freezer TKGN1-112 | TKGN2-212
page 266

Refrigerator 700 GN211



- Material inside
- Gastronorm
- Cooling
- GWP
- Temperature range
- Energy efficiency class
- Ambient temperature
- Lockable
- Height adjustable
- Height-adjustable intermediate shelves

Stainless steel
2/1 GN
Circulating air
3
-2 °C to 8 °C
C (EU No. 2015 / 1094)
to 30 °C
Yes
2040 mm to 2115 mm
Yes



- Number of intermediate shelves: 3
- Door hinge side can be changed



- Number of intermediate shelves: 6

	Content	Energy consumption	Power load	Size	Weight	Code-No.	RRP*	GTIN
700 GN211	700 litre(s)	577 kWh / an	0,368 kW 230 V 50 Hz	W 655 mm D 855 mm H 2,050 mm	106.2 kg	700415	2,549.- €	4015613840253
1400 GN211	1400 litre(s)	998 kWh / an	0,575 kW 230 V 50/60 Hz	W 1,320 mm D 855 mm H 2,050 mm	162 kg	700416	3,549.- €	4015613840260



1 pair of rails

- Size: W 565 x D 15 x H 25 mm
- Weight: 0.53 kg
- GTIN: 4015613685052

700488

RRP* 19.- €

Grid 2/1GN

- Size: W 530 x D 650 x H 21 mm
- Weight: 2 kg
- GTIN: 4015613587202

700487

RRP* 45.- €



Refrigerator 700 GN210

700904

RRP* 2,998.- €

GTIN 4015613840284



Spacious and clever – the stylish stainless steel refrigerator has a volume of 700 litres in 2/1 GN format for maximum refrigeration space. An alarm sounds to indicate that the cold chain will be interrupted if the refrigerator door is left open for too long.



- Material inside
 - Content
 - Gastronorm
 - Cooling
 - GWP
 - Temperature range
 - Energy consumption
 - Energy efficiency class
 - Ambient temperature
 - Lockable
 - Door hinge side can be changed
 - Height adjustable
 - Number of intermediate shelves
 - Height-adjustable intermediate shelves
 - Power load
 - Size
 - Weight
- CNS 18/10
700 litre(s)
2/1 GN
Circulating air
3
-2 °C to 8 °C
321 kWh / an
A (EU No. 2015 / 1094)
Up to 40 °C
Yes
Yes
2040 mm to 2090 mm
4
Yes
0,2 kW | 230 V | 50 Hz
W 705 x D 895 x H 2,090 mm
140.94 kg



- LED lighting
- Can be controlled separately

Insert grate 700LGN210-OM

- Material: Steel, Plastic coated
- Usage options: Upper drawer, Middle drawers
- Size: W 530 x D 655 x H 45 mm
- Weight: 2.7 kg
- GTIN: 4015613729749

700816

RRP* 39.- €

Insert grate 700LGN210-U

- Material: Steel, Plastic coated
- Usage options: Our drawer
- Size: W 530 x D 645 x H 75 mm
- Weight: 3.1 kg
- GTIN: 4015613729756

700817

RRP* 45.- €

Mini cold room 1240L



- Material
 - Steel plate
 - PVC coated
 - Aluminium
 - Stainless steel base
- Material inside
 - W 820 x D 860 x H 1760 mm
 - 1240 litre(s)
 - Compressor
 - 2 °C to 10 °C
 - 16 °C to 38 °C
 - Yes
 - Yes
 - Panic lock
 - Prepared for bearing rails, grilles, suspension device, access ramp
- Size inside
- Content
- Cooling
- Temperature range
- Ambient temperature
- Lockable
- Door hinge side can be changed
- Properties
- Not included in delivery
 - Bearing rails, grilles, suspension device, access ramp
- Power load
 - 0,571 kW | 230 V | 50 Hz
- Size
 - W 980 x D 1,040 x H 2,200 mm
- Weight
 - 158.2 kg



► Cold store
Content: 1240 litres
Dimensions: W 855 x D 900 x H 1760 mm



► Prepared for:
Bearing rails
Grilles
Suspension device
Access ramp



► With a panic lock
► Lockable
► Door hinge side can be changed

	Delivery state	Code-No.	RRP*	GTIN
Mini cold room 1240L	Permanently mounted	700690	4,698.- €	4015613787114
Mini cold room BS1240L	Building kit (simple assembly)	700699	4,698.- €	4015613790879



Component parts

Support rails

- Size: W 1,500 x D 40 x H 25 mm
- Weight: 5.9 kg
- GTIN: 4015613680019

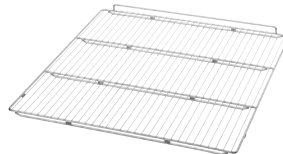


700593

RRP* 165.- €

Grid

- Material: Steel, Galvanised
- Load-bearing capacity max.: 20 kg
- Size: W 830 x D 870 x H 40 mm
- Weight: 4.7 kg
- GTIN: 4015613630380



700592

RRP* 129.- €

Suspension attachment

- Set comprises: 2 bearing rails, 1 suspended tube (can be adjusted horizontally in 5 positions)
- Material: Stainless steel, Plastic
- Length bearing rail: 850 mm
- Size tube: Ø 30 mm | Length: 830 mm
- Load-bearing capacity max.: 150 kg
- Clearance from floor: 1700 mm
- Size: W 830 x D 30 x H 30 mm
- Weight: 1.6 kg
- GTIN: 4015613630397



700595

RRP* 129.- €

Loading ramp

- Material: Stainless steel
- Load-bearing capacity max.: 130 kg
- Size: W 845 x D 125 x H 30 mm
- Weight: 1.6 kg
- GTIN: 4015613630410



700597

RRP* 209.- €

Dry Age cabinet



Top-quality tasty meat - this Dry Age cabinet provides perfect conditions for meat maturation.

• Material	Glass
• Material inside	Steel plate
• Type of glass	Stainless steel
	Triple glazing
	Tinted
	UV filter glass
• Safety glass	Yes
• GWP	3
• Cooling	Circulating air
• Temperature range	2 °C to 14 °C
• Ambient temperature	18 °C to 38 °C
• Humidity	50 % to 85 %
• UV lamp	Yes
• Interior lighting	LED
• Lockable	Yes
• Door hinge side	Right
• Height-adjustable intermediate shelves	Yes
• Properties	Antibacterial UV light
	Odour neutralisation thanks to activated carbon filters



700840



700841

- Perfect climatic conditions for maturing meat
- Air humidity can be regulated in 1 % steps
- Temperature can be regulated in 1 °C steps



- Suitable for hanging and horizontal maturation of high-quality pork, beef and venison



Dry Age cabinet 63

• Size inside	W 310 x D 370 x H 480 mm
• Content	63 litre(s)
• Number of filters	1
• Water reservoir	300 ml
• Rod size	W 295 x D 305 x H 30 mm
• Support load per suspended rack	20 kg
• Number of intermediate shelves	4
• Load-bearing capacity of intermediate shelves max.	15 kg
• Height-adjustable feet	Yes
• Including	1 activated carbon filter 1 drip tray 1 handle with assembly material 1 suspended rack + 3 meat hooks 2 keys 4 stainless steel racks 1 Humidity filter + 1 spare filter + holder + trip tray
• Power load	0,135 kW 230 V 50 Hz
• Size	W 395 x D 542 x H 878 mm
• Weight	40.6 kg
• GTIN	4015613769363



700840

RRP* 1,149.- €

Dry Age cabinet 380

• Size inside	W 495 x D 532 x H 1600 mm
• Content	380 litre(s)
• Number of filters	2
• Water reservoir	2 x 300 ml
• Rod size	Ø 25 mm, length 495 mm
• Support load per suspended rack	80 kg
• Number of intermediate shelves	7
• Load-bearing capacity of intermediate shelves max.	20 kg
• Height-adjustable feet	No
• Including	2 activated carbon filters 1 drip tray 7 stainless steel racks 1 handle with assembly material 2 hanging rods + 6 meat hooks 2 keys 2 Humidity filter + 2 spare filters + holder + trip tray
• Power load	0,41 kW 230 V 50 Hz
• Size	W 595 x D 750 x H 1,865 mm
• Weight	104 kg
• GTIN	4015613769370



700841

RRP* 3,498.- €

Freezer Counters



Freezer Counter T2-1341

110872

RRP* 3,098.- €

GTIN 4015613797618



This 2-door freezer counter with its high-quality stainless steel work surface provides ample easily accessible space for frozen foods. Thanks to the convection cooling, it keeps the temperature constant and uniform – a reliable partner for any kitchen.

- Number of cupboards 1
- Norm-format cabinets 1/1 GN
- Size Cupboard W 335 x D 570 x H 554 mm
- Number of drawers 6
- Cooling Circulating air
- GWP 3
- Temperature range -22 °C to -18 °C
- Energy consumption 2644 kWh / an
- Energy efficiency class E (EU No. 2015 / 1094)
- Ambient temperature to 30 °C
- Door hinge side Left / right
- Including 2 grids
- Power load 0,667 kW | 230 V | 50 Hz
- Size W 1,340 x D 700 x H 850 mm
- Weight 92.4 kg



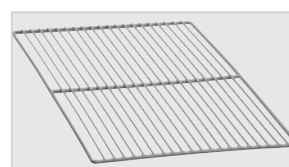
► High-quality stainless steel work surface



► Temperature range: -22 °C to -18 °C



► Height-adjustable feet



► Including 2 racks

Support rails T2-1341-2

- Set comprises: 2 bearing rails
- Material: Stainless steel
- Designed for: Freezer Counter T2-1341
- Size: W 20 x D 560 x H 25 mm
- Weight: 0.26 kg
- GTIN: 4015613841441

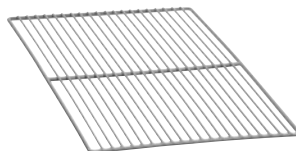


110873

RRP* 19.- €

Insert grate T2-1341

- Material: Steel, Plastic coated
- Important information: Support rails T2-1341-2 required for additional shelf space
- Size: W 325 x D 530 x H 5 mm
- Weight: 0.81 kg
- GTIN: 4015613841458



110874

RRP* 35.- €



► Refrigerated counter Code-No. 110881
page 216



Deep freezer TKS38

700078

RRP* 245.- €

GTIN 4015613636900



Compact, handy, practical – this little box can be used anywhere. Be it precooling or freezing spirits and small amounts of food.

- Material: Polyethylene
- Material inside: HIPS (High Impact Polystyrene)
- Content: 38 litre(s)
- Cooling: Compressor
- GWP: 3
- Temperature range to: -20 °C
- Energy consumption: 147 kWh / an
- Energy efficiency class: E (EU No. 2019 / 2016)
- Ambient temperature: 16 °C to 38 °C
- Door hinge side can be changed: Yes
- Including: 1 glass insert for up to 18 glasses (hook length per: 135 mm)
- Power load: 0,06 kW | 230 V | 50 Hz
- Size: W 475 x D 450 x H 500 mm
- Weight: 14 kg



- ▶ 1 glass insert for up to 18 glasses
- ▶ Hook length per: 135 mm



- ▶ Compact, handy, practical
- ▶ Capacity: 38 litres



Freezer TKS90

700342

RRP* 1,049.- €

GTIN 4015613719696



Freezer with a storage capacity of 90 litres, glass door and pane heaters that can be switched separately. Ideal for perfect presentation of frozen goods, such as ice cream in kiosks, cinemas, fuel stations, bistros or bars.

- Material: Steel
- Material inside: Painted
- Content: Glass
- Cooling: 90 litre(s)
- Compressor: Compressor
- Temperature range: -13 °C to -22 °C
- Energy consumption: 1991 kWh / an
- Energy efficiency class: D (EU No. 2019 / 2018)
- Ambient temperature: to 30 °C
- Interior lighting: Yes
- Lockable: Yes
- Door hinge side: Right
- Number of intermediate shelves: 3
- Height-adjustable intermediate shelves: Yes
- Including: 2 keys
- Power load: 0,23 kW | 230 V | 50 Hz
- Size: W 620 x D 600 x H 720 mm
- Weight: 47.6 kg



- ▶ Pane heating for clear vision
- ▶ Prevents the glass door fogging up
- ▶ Can be switched separately



- ▶ Glass, triple glazing



- ▶ Lockable
- ▶ Including 2 keys



Deep freezer TK1-111

700341V1

RRP* 839,- €

GTIN 4015613878331



6-drawer freezer for the orderly storage of frozen products. Thanks to the Big Box, even large items can be frozen and stored easily. With its simple, white design, this freezer fits in perfectly with any kitchen and any storage room.



- Material Plastic
- Material inside HIPS (High Impact Polystyrene)
- Content 215 litre(s)
- Cooling Static
- Temperature range to -18 °C
- GWP 3
- Energy consumption 201 kWh / an
- Energy efficiency class E (EU No. 2019 / 2016)
- Ambient temperature 16 °C to 43 °C
- Number of drawers 6
- Door hinge side can be changed Yes
- Properties Drawer width: 440 mm
Drawer height: 172 mm
1 Big Box: W 440 x H 262 mm
- Including 1 ice cube tray
- Power load 0,23 kW | 230 V | 50 Hz
- Size W 595 x D 655 x H 1,450 mm
- Weight 53 kg



▶ 6 drawers



▶ 1 Big Box for large frozen items



Deep freezer 600ST

700856

RRP* 1,998,- €

GTIN 4015613843292



This lockable freezer with its robust stainless steel design is perfect for integrating into any large kitchen. The perfect temperature can be set easily and intuitively in steps of 0.1 °C via the display. Thanks to 6 intermediate shelves, the large interior can be used optimally.

- Material inside Steel, painted
- Content 600 litre(s)
- Cooling Static
- GWP 3
- Temperature range -15 °C to -22 °C
- Energy consumption 1410 kWh / an
- Ambient temperature to 32 °C
- Lockable Yes
- Door hinge side can be changed Yes
- Height adjustable 1870 mm to 1885 mm
- Number of intermediate shelves 6
- Height-adjustable intermediate shelves No
- Power load 0,199 kW | 230 V | 50 Hz
- Size W 780 x D 742 x H 1,870 mm
- Weight 95.4 kg


▶ Volume: 600 litres
▶ Climatic class: 4

▶ 6 intermediate shelves
▶ Dimensions: W 590 x D 490 mm


▶ Lockable



▶ Height-adjustable feet

Deep freezer TKG1-112



Thanks to the generous space offered by this appliance, frozen goods can be stored and kept so that they are easy to find on the height-adjustable grills in 2/1 GN format. The powerful forced-air cooling system of the stainless steel freezer ensures an even and constant interior temperature despite the size of the appliance.

- Material
 - Stainless steel
 - Zinc-plated rear wall
 - Zinc-plated floor covering
 - Stainless steel
- Material inside
 - 2/1 GN
- Cooling
 - Circulating air
- GWP
 - 60
- Temperature range
 - 18 °C to -22 °C
- Ambient temperature
 - Up to 40 °C
- Interior lighting
 - Yes
- Lockable
 - Yes
- Height-adjustable intermediate shelves
 - Yes



- Energy efficiency class: C (EU No. 2015 / 1094)
- Number of intermediate shelves: 3
- Door hinge side can be changed



- Energy efficiency class: D (EU Nr. 2015 / 1094)
- Number of intermediate shelves: 6

	Content	Energy consumption	Power load	Size	Weight	Code-No.	RRP*	GTIN
TKGN1-112	650 litre(s)	1876 kWh / an	0,41 kW 230 V 50 Hz	W 740 mm D 835 mm H 2,050 mm	101.2 kg	700852	1,998.- €	4015613846446
TKGN2-212	1350 litre(s)	4263 kWh / an	0,43 kW 230 V 50 Hz	W 1,485 mm D 835 mm H 2,050 mm	168.9 kg	700847	3,498.- €	4015613828473



► Gastronorm: 2/1 GN



► Intermediate shelves
► Dimensions: W 530 x D 650 mm



► Lockable



► 4 swivel casters, 2 with brake

Component parts

Guiding rails KTKGN-112-212

- Set comprises: 2 bearing rails
- Size: W 20 x D 570 x H 20 mm
- Weight: 0.46 kg
- GTIN: 4015613868356

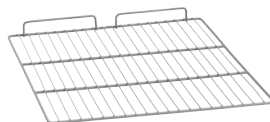


700860

RRP* 19.- €

Insert grate KTKGN-112-212

- Material: Plastic coated, Steel
- Size: W 530 x D 650 x H 45 mm
- Weight: 1.5 kg
- GTIN: 4015613865225



700859

RRP* 19.- €



► Refrigerator KGN1-112 | KGN2-212
page 259

Deep freezer 700 GN211



- Material inside: Stainless steel
- Gastronorm: 2/1 GN
- Cooling: Circulating air
- GWP: 3
- Temperature range: -18 °C to -22 °C
- Ambient temperature: to 30 °C
- Lockable: Yes
- Height-adjustable feet: Yes
- Height-adjustable intermediate shelves: Yes



- Energy efficiency class: D (EU Nr. 2015 / 1094)
- Number of intermediate shelves: 3



- Energy efficiency class: E (EU Nr. 2015 / 1094)
- Number of intermediate shelves: 6

	Content	Energy consumption	Power load	Size	Weight	Code-No.	RRP*	GTIN
700 GN211	700 litre(s)	2336 kWh / an	0,69 kW 230 V 50/60 Hz	W 655 mm D 855 mm H 2,050 mm	110.4 kg	700705	3,149.- €	4015613840239
1400 GN211	1400 litre(s)	4580 kWh / an	1,012 kW 230 V 50 Hz	W 1,315 mm D 852 mm H 2,050 mm	174 kg	700706	4,298.- €	4015613840246



1 pair of rails

- Size: W 565 x D 15 x H 25 mm
- Weight: 0.53 kg
- GTIN: 4015613685052

700488

RRP* 19.- €

Grid 2/1GN

- Size: W 530 x D 650 x H 21 mm
- Weight: 2 kg
- GTIN: 4015613587202

700487

RRP* 45.- €



Deep freezer 700 GN210

700903

RRP* 3,349.- €

GTIN 4015613840277



Spacious and clever – The stylish stainless steel refrigerator has a volume of 700 litres in 2/1 GN format for maximum flexibility. An alarm sounds to indicate that the cold chain will be interrupted if the door is left open for too long.

- Content: 700 litre(s)
- Gastronorm: 2/1 GN
- Cooling: Circulating air
- GWP: 3
- Temperature range: -18 °C to -22 °C
- Energy consumption: 1172 kWh / an
- Energy efficiency class: B (EU No. 2015 / 1094)
- Ambient temperature: to 30 °C
- Lockable: Yes
- Door hinge side can be changed: Yes
- Height adjustable: 2040 mm to 2090 mm
- Number of intermediate shelves: 4
- Height-adjustable intermediate shelves: Yes
- Power load: 0,35 kW | 230 V | 50 Hz
- Size: W 705 x D 895 x H 2,090 mm
- Weight: 144.65 kg



- ▶ LED lighting
- ▶ Can be controlled separately

Insert grate 700LGN210-OM

- Usage options: Upper drawer, Middle drawers
- Size: W 530 x D 655 x H 45 mm
- Weight: 2.7 kg
- GTIN: 4015613729749

700816

RRP* 39.- €

Insert grate 700LGN210-U

- Usage options: Our drawer
- Size: W 530 x D 645 x H 75 mm
- Weight: 3.1 kg
- GTIN: 4015613729756

700817

RRP* 45.- €

Chest freezers



Chest freezer 288-W



This chest freezer is an energy-saving alternative to a deep-freeze cabinet. The two baskets and the partition enable different kinds of frozen goods to be stored tidily.



- Material
 - Plastic
 - Steel, painted
 - Aluminium, coated
- Material inside
 - W 225 x D 550 x H 230 mm
- Size basket
 - Can be inserted individually
- Partition
 - Material: Plastic
 - Static
- Cooling
 - 3
- GWP
 - 18 °C
- Temperature range to
 - B (EU No. 2019 / 2018)
- Energy efficiency class
 - to 30 °C
- Ambient temperature
 - Yes
- Lockable
 -



700967



700968



700969



	Content	Number of baskets	Energy consumption	Power load	Size	Weight	Code-No.	RRP*	GTIN
288-W	288 litre(s)	2	344 kWh / an	0,13 kW 230 V 50 Hz	W 1,015 mm D 720 mm H 845 mm	43.4 kg	700967	898.- €	4015613814728
391-W	391 litre(s)	4	414 kWh / an	0,13 kW 230 V 50 Hz	W 1,305 mm D 720 mm H 845 mm	63 kg	700968	998.- €	4015613854311
479-W	479 litre(s)	5	475 kWh / an	0,14 kW 230 V 50 Hz	W 1,555 mm D 720 mm H 845 mm	70 kg	700969	1,198.- €	4015613854328



► Chest freezer with static cooling



► Removable baskets
► Basket dim.: W 225 x D 550 x H 230 mm



► 1 partition
► Individually adjustable



► Lockable



Shock freezer AL5, 5x1/1GN

700605

RRP* 5,249.- €

GTIN 4015613504780



- Number of drawers
- Format drawers

5
1/1 GN
600 x 400 mm



- Cooling

Circulating air



- GWP
- Fast cooling cycle
- Shock frost output
- Climate class
- Energy consumption

1945
70 °C to 3 °C (16 kg in 90 min.)
70 °C to -18 °C (12 kg in 240 min.)

4
Fast cooling: 0,12 kWh/kg
Shock freezing: 0,35 kWh/kg

- Including
- Power load
- Size
- Weight

1 core temperature sensor
1,2 kW | 230 V | 50 Hz
W 750 x D 700 x H 850 mm
98 kg

Ice flake makers



Ice-Flake Maker F 90



The high-performance ice flake males is ideal for presenting food on fresh food counters or buffets.



- Production by means of
- Storage container capacity

Vertical evaporator system
18 kg



- Cooling
- Climate class
- Water connection
- Water outlet
- Filling level sensor
- Can be installed
- Important information
- Size

Air cooled
T
3/4"
Ø 20 mm
Yes
Yes
Clearance to all sides at least 15 cm
W 500 x D 600 x H 695 mm

	Production max.	Power load	Weight	Code-No.	RRP*	GTIN
Ice-Flake Maker F 90	90 kg / 24 h	0,41 kW 230 V 50 Hz	51.9 kg	104609	4,149.- €	4015613792873
Ice-Flake Maker F 130	130 kg / 24 h	0,49 kW 230 V 50 Hz	52.5 kg	104636	4,749.- €	4015613793573



Ice cube makers



Ice-cube maker W150

100083

RRP* 298.- €

GTIN 4015613730707



Compact device for production of clear ice cubes. Ideal for small gastronomy operations, e.g. counters and for private use.



- Material Plastic
- Colour Steel grey
- Production max. 15 kg / 24 h
- Production / work step 24 Ice cubes
- Number of ice cube sizes 1
- Design ice cube Cube form
- Clear
- Production by means of Vertical evaporator system
- Storage container capacity 1 kg
- Tank volume 2,3 litre(s)
- Cooling Compressor
- Climate class ST
- Power load 0,24 kW | 230 V | 50 Hz
- Size W 280 x D 380 x H 345 mm
- Weight 10.4 kg



- Per work step: 24 ice cubes
- Maximum: 15 kg / 24 h



- Storage container capacity: 1 kg



Ice-cube maker HK150

100082

RRP* 339.- €

GTIN 4015613730714



Hollow cones in 3 different sizes can be produced as required with the ice machine. Thanks to the integrated water tank and the compact design, the device is excellent for use in counters.



- Material Plastic
- Colour Steel grey
- Production max. 15 kg / 24 h
- Production / work step 12 Ice cubes
- Number of ice cube sizes 3
- Ice cube size S (Ø 1,5 cm | H 3,5 cm)
- M (Ø 2,2 cm | H 3,5 cm)
- L (Ø 2,5 cm | H 3,5 cm)
- Design ice cube Tapered form (hollow taper)
- Production by means of Vertical evaporator system
- Storage container capacity 1,5 kg
- Tank volume 4,5 litre(s)
- Cooling Air cooled
- Climate class ST
- Power load 0,32 kW | 230 V | 50 Hz
- Size W 375 x D 420 x H 415 mm
- Weight 13.9 kg



- 3 different ice cube sizes
- S (Ø 1.5 mm | H 3.5 mm)
- M (Ø 2.2 mm | H 3.5 mm)
- L (Ø 2.5 mm | H 3.5 mm)



- Storage container capacity: 1.5 kg

Ice-Cube Maker C26



Series C ice cube maker: Hollow cones using recirculation pump. Up to 25 kg / 50 kg of ice cubes can be produced in 24 hours - really easily via a fixed water connection.



• Number of ice cube sizes	1
• Design ice cube	Tapered form (hollow taper)
• Production by means of	Circulating pump
• Cooling	Air cooled
• Climate class	ST
• Water connection	3/4"
• Water outlet	Ø 21 mm
• Important information	Clearance to all sides at least 10 cm

Ice-Cube Maker C26

• Production max.	25 kg / 24 h
• Production / work step	16 Ice cubes
• Ice cube size	Ø 28 mm, height 40 mm, 18-20 g
• Storage container capacity	7 kg
• Power load	0,22 kW 230 V 50 Hz
• Size	W 395 x D 551 x H 673 mm
• Weight	25.6 kg
• GTIN	4015613780856



104049

RRP* 879.- €

Ice-Cube Maker C50

• Production max.	50 kg / 24 h
• Production / work step	24 Ice cubes
• Ice cube size	Ø 29 mm, height 40 mm, 19-21 g
• Storage container capacity	13 kg
• Power load	0,38 kW 230 V 50 Hz
• Size	W 547 x D 610 x H 823 mm
• Weight	38.4 kg
• GTIN	4015613780863



104050

RRP* 1,249.- €

Ice cube maker Q 26



Because there are no pumps or injection nozzles, the paddle system and evaporator with fingers ensure quiet and smooth running even in tough conditions.



• Number of ice cube sizes	1
• Ice cube size	32,5 x 29 x 41 mm, 21 g
• Design ice cube	Tapered form (hollow taper)
• Production by means of	Paddle system
• Cooling	Air cooled
• Climate class	SN
• Water connection	3/4"
• Water outlet	Ø 20 mm
• Can be installed	Yes
• Height without feet	690 mm
• Important information	Clearance to all sides at least 15 cm



Ice cube maker Q 26

• Production max.	25 kg / 24 h
• Production / work step	15 Ice cubes
• Storage container capacity	10 kg
• Power load	0,265 kW 230 V 50 Hz
• Size	W 400 x D 545 x H 690 mm
• Weight	30.9 kg
• GTIN	4015613785707



104304

RRP* 1,809.- €

Ice cube maker Q 46

• Production max.	45 kg / 24 h
• Production / work step	35 Ice cubes
• Storage container capacity	16 kg
• Power load	0,36 kW 230 V 50 Hz
• Size	W 500 x D 600 x H 690 mm
• Weight	38.8 kg
• GTIN	4015613774077



104306

RRP* 2,549.- €

Ice cube maker B 28 Plus



More efficient and economical – the optimised ice-cube maker series B Plus supplies fully conical ice-cubes in high production quantities and is also very economical.

- Number of ice cube sizes 1
- Ice cube size 35 x 32 mm, 20 g, adjustable
- Design ice cube Tapered form (full taper)
- Production by means of Spray system
- Cooling Air cooled
- Climate class T
- Water connection 3/4"
- Water outlet Ø 20 mm
- Can be fitted below the counter Yes
- Important information Clearance to all sides at least 15 cm

B 38 Plus



B 46 Plus



B 70 Plus



B 86 Plus



Ice cube maker B 28 Plus

- Production max. 28 kg / 24 h
- Production / work step 18 Ice cubes
- Storage container capacity 6,5 kg
- Power load 0,3 kW | 230 V | 50 Hz
- Size W 340 x D 483 x H 600 mm
- Weight 28.6 kg
- GTIN 4015613774053



104523

RRP* 1,639.- €

Ice-cube maker B 38 Plus

- Production max. 38 kg / 24 h
- Production / work step 28 Ice cubes
- Storage container capacity 11,5 kg
- Power load 0,62 kW | 230 V | 50 Hz
- Size W 545 x D 400 x H 690 mm
- Weight 33.8 kg
- GTIN 4015613787503



104538

RRP* 2,049.- €

Ice-cube maker B 46 Plus

- Production max. 46 kg / 24 h
- Production / work step 28 Ice cubes
- Storage container capacity 15 kg
- Power load 0,68 kW | 230 V | 50 Hz
- Size W 500 x D 540 x H 690 mm
- Weight 28.2 kg
- GTIN 4015613787510



104548

RRP* 2,298.- €

Ice cube maker B 70 Plus

- Production max. 70 kg / 24 h
- Production / work step 56 Ice cubes
- Storage container capacity 42 kg
- Power load 0,88 kW | 230 V | 50 Hz
- Size W 705 x D 580 x H 910 mm
- Weight 53.6 kg
- GTIN 4015613774060



104583

RRP* 2,819.- €

Ice-cube maker B 86 Plus

- Production max. 86 kg / 24 h
- Production / work step 56 Ice cubes
- Storage container capacity 42 kg
- Power load 0,98 kW | 230 V | 50 Hz
- Size W 583 x D 700 x H 900 mm
- Weight 54.2 kg
- GTIN 4015613787527



104593

RRP* 3,179.- €





Ice-cream maker 1500

135028

RRP* 335.- €

GTIN 4015613806204



Ice Cream Container 1500

- Material: Stainless steel
- Content: 1,5 litre(s)
- Size: W 145 x D 137 x H 142 mm
- Weight: 0.37 kg
- GTIN: 4015613846422



135029

RRP* 19.- €



Self-created ice cream variations and frozen yoghurt - with the ice-cream maker 1500 every type will be a success. Thanks to the „Keep Cool“ function, you won't slip up, even when things get busy.



- Material: Plastic
- Designed for: Frozen yogurt, Sorbets, Half-frozen desserts, Ice cream
- Content: 1,5 litre(s)
- Ice production: Approx. 30 to 60 minutes
- Cooling: Compressor
- Freezing range to: Approx. -25 °C
- Properties ice tray: Material: Stainless steel, Can be removed
- Including: 1 ice portioning spoon, 1 measuring beaker
- Power load: 0,12 kW | 230 V | 50 Hz
- Size: W 380 x D 270 x H 245 mm
- Weight: 8.9 kg

Ice cabinet 2x5L-F



A perfect way to store homemade ice cream - the ice cabinet offers the perfect solution for keeping desserts cool and attractively displayed after production. The low-lying containers minimise the formation of ice on the surfaces.



- Material: Plastic, Steel
- Depth container max.: 150 mm
- Type of glass: Double glazing
- Safety glass: Yes
- Temperature range: -15 °C to -18 °C
- Energy efficiency class: A (EU No. 2019 / 2018)
- Climate class: 4
- Type of door: Lifting door
- Interior lighting: LED
- Including: Rack for GN containers
- Not included in delivery: GN containers
- Power load: 0,184 kW | 230 V | 50 Hz



► Suitable for ice cream and sorbet



► Ice cream container 5000
page 274



► Can be equipped with:
2 GN 1/3 5-litre containers or
4 GN 1/6 2.5-litre containers or
2 ice cream containers à 5 litres



► Can be equipped with:
3 GN 1/3 5-litre containers or
6 GN 1/6 2.5-litre containers or
3 ice cream containers à 5 litres

	Volume max.	Energy consumption	Size	Weight	Code-No.	RRP*	GTIN
Ice cabinet 2x5L-F	10 litre(s)	537 kWh / an	W 475 mm D 730 mm H 355 mm	25 kg	700940	1,798.- €	4015613809557
Ice cabinet 3x5L-F	15 litre(s)	637 kWh / an	W 650 mm D 725 mm H 360 mm	29.8 kg	700941	1,998.- €	4015613809564





Ice Cream Cabinet 4x6.5L-F

700248

RRP* 1,349.- €

GTIN 4015613848761



For custom ice cream specialities – this ice cream cabinet has four removable ice cream containers, making it a space-saving solution for preparing desserts in every restaurant kitchen. The flat glass lid with LED lighting allows you to see all of your tasty ice cream treats at a glance. Temperature losses due to opening the cabinet to check remaining amounts are therefore prevented.

- Volume max. 26 litre(s)
- Capacity max. 4 ice cream containers, 6.5 litres each, W 360 x D 165 x H 150 mm
- Depth container max. 150 mm
- Type of glass Double glazing
- Safety glass Yes
- Temperature range -18 °C to -25 °C
- Climate class 4
- Energy consumption 1739 kWh / an
- Energy efficiency class B (EU No. 2019 / 2018)
- Type of door Lifting door
- Interior lighting LED
- Including 4 ice cream containers, 5 litres each, W 360 x D 165 x H 115 mm, stainless steel
- Important information Designed for kitchens
- Power load 0,21 kW | 230 V | 50 Hz
- Size W 867 x D 735 x H 377 mm
- Weight 1 kg



► Designed for 4 containers

► Practical for serving
► Worktop on device

Ice Cream Container 5000

- Designed for: Ice cabinet 2x5L-F, Ice cabinet 3x5L-F, Ice cabinet 4x6, L-F
- Material: Stainless steel
- Content: 5 litre(s)
- Size: W 165 x D 360 x H 115 mm
- Weight: 1 kg
- GTIN: 4015613873732



700261

RRP* 22.- €



Ice-cream cabinet 300L

700732

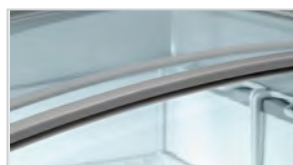
RRP* 1,298.- €

GTIN 4015613840345



Everyone will want ice-cream! Perfectly positioned near the till in supermarkets, service stations and at kiosks, this ice cream cabinet with its LED lighting and 300-litre volume will grab the attention of any ice cream lover.

- Material Steel plate
Painted
Plastic (LDPE)
- Dimensions inside W 845 x D 525 x H 480-300 mm
- Content 300 litre(s)
- Number of baskets 2
- Size basket W 250 x D 520 x H 200 mm
- Cooling Static
- GWP 3
- Temperature range -22 °C to -18 °C
- Energy consumption 677 kWh / an
- Energy efficiency class D (EU No. 2019 / 2018)
- Ambient temperature to 35 °C
- Lockable Yes
- Swivel casters 4 swivel casters, 2 with brake
- Including 2 baskets
- Power load 0,164 kW | 230 V | 50 Hz
- Size W 990 x D 700 x H 865 mm
- Weight 51 kg



► 2 sliding glass lids

► Single-strength glass, double-tempered
► Safety glass

► LED lighting

► Lockable

A close-up, grayscale photograph of the interior of a commercial dishwasher. The focus is on the upper rack, which is filled with white plastic plates. The rack itself has a distinctive diamond-patterned mesh front. Below the rack, a perforated metal filter is visible. The Bartscher logo is embossed on the lower left corner of the dishwasher's interior frame.

WAREWASHERS

Dishwashers have to be designed for harsh everyday gastronomy use in terms of performance, efficiency and durability.

The following pages will make you spotless offers at an excellent price/performance ratio.

E-series



	GLASSES DISHWASHER		UNIVERSAL DISHWASHER
BASIC DATA	GS E350 LPR	GS E400 LPR K	US E500 LPR
Material	Stainless steel	Stainless steel	Stainless steel
Basket dimensions	350 x 350 mm	400 x 400 mm	500 x 500 mm
Glasses height max.	220 mm	280 mm	300 mm
Plate height max.	—	—	300 mm
Tray size max.	—	—	—
Number of washing programmes	1	1	1
Run-time	120 sec.	120 sec.	120 sec.
Output/hour max.	30 baskets	30 baskets	30 baskets
Can be fitted below the counter	✓	✓	✓
MEASUREMENTS			
Width	430 mm	468 mm	595 mm
Depth	550 mm	580 mm	650 mm
Height	668 mm	725 mm	825 mm
Weight	28,4 kg	34,2 kg	48,6 kg
GTIN	4015613800196	4015613800202	4015613801896
CODE NUMBER	110350	110400	110500
RRP*	1,949.- €	2,049.- €	2,159.- €



E-series



	GLASSES DISHWASHER		UNIVERSAL DISHWASHER
FUNCTIONS	GS E350 LPR	GS E400 LPR K	US E500 LPR
Clear rinsing dosing pump	✓	✓	✓
Lye pump	✓	✓	✓
Water softener	—	—	—
Cleaning agent dosing pump	✓	✓	✓
Cold rinsing	—	✓	—
TECHNICAL DATA			
Tank volume	11 litres	15 litres	25 litres
Water consumption at 2 bar	2 litre / wash cycle	2.5 litre / wash cycle	2.7 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar	2 - 4 bar
Water supply	3/4"	3/4"	3/4"
Water outlet	Ø 20 mm	Ø 20 mm	Ø 20 mm
Tank heater	2 kW	2 kW	2.8 kW
Boiler heater	2.4 kW	2.8 kW	2.8 kW
Self-cleaning	—	—	—
Door double-walled	✓	✓	✓
Double-walled	—	—	—
Dry-run protection	✓	✓	✓
Safety thermostat	✓	✓	✓
Door contact switch	✓	✓	✓
On/off switch	✓	✓	✓
Control lamp	✓	✓	✓
Display	—	—	—
Water intake temperature	Up to 60 °C	Up to 60 °C	Up to 60 °C
Equipment connection	Ready to plug in	Ready to plug in	Ready to plug in
Power	2.7 kW 230 V 50 Hz	3.1 kW 230 V 50 Hz	3.4 kW 230 V 50 Hz
ACCESSORIES INCLUDING			
Cutlery holder	✓	✓	✓
Saucer insert	—	—	—
Glasses basket	—	—	—
Universal basket	2	2	1
Plate basket	—	1	1
Filling funnel for salt	—	—	—
Water supply hose	✓	✓	✓
Water outlet hose	✓	✓	✓

C-series



GLASSES DISHWASHER

UNIVERSAL DISHWASHER

BASIC DATA	GS C350 LP	GS C350 LPR	GS C350 RW	US C500 LP	US C500 LPR	US C500 LPWR
Material	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Basket dimensions	350 x 350 mm	350 x 350 mm	350 x 350 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm
Glasses height max.	260 mm	260 mm	260 mm	320 mm	320 mm	320 mm
Plate height max.	—	—	—	345 mm	345 mm	345 mm
Tray size max.	—	—	—	—	—	—
Number of washing programmes	1	1	1	2	2	2
Run-time	120 sec.	120 sec.	120 sec.	120 / 180 sec.	120 / 180 sec.	120 / 180 sec.
Output/hour max.	30 baskets	30 baskets	30 baskets	30 / 20 baskets	30 / 20 baskets	30 / 20 baskets
Can be fitted below the counter	✓	✓	✓	✓	✓	✓
MEASUREMENTS						
Width	415 mm	415 mm	415 mm	590 mm	590 mm	590 mm
Depth	485 mm	485 mm	485 mm	640 mm	640 mm	640 mm
Height	675 mm	675 mm	675 mm	845 mm	845 mm	845 mm
Weight	30.8 kg	31.2 kg	33.4 kg	56.6 kg	57.4 kg	60.2 kg
GTIN	4015613805382	4015613805399	4015613805405	4015613805443	4015613805450	4015613805467
CODE NUMBER	110360	110361	110362	110530	110531	110532
RRP*	2,449.- €	2,598.- €	2,598.- €	3,198.- €	3,449.- €	3,649.- €



C-series



	GLASSES DISHWASHER			UNIVERSAL DISHWASHER		
FUNCTIONS	GS C350 LP	GS C350 LPR	GS C350 RW	US C500 LP	US C500 LPR	US C500 LPWR
Clear rinsing dosing pump	✓	✓	✓	✓	✓	✓
Lye pump	✓	✓	—	✓	✓	✓
Water softener	—	—	✓	—	—	✓
Cleaning agent dosing pump	—	✓	✓	—	✓	✓
Cold rinsing	—	—	—	—	—	—
TECHNICAL DATA						
Tank volume	12 litres	12 litres	12 litres	29 litres	29 litres	29 litres
Water consumption at 2 bar	1.4 litre / wash cycle	1.4 litre / wash cycle	1.4 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar
Water supply	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Water outlet	Ø 20 mm	Ø 20 mm	Ø 20 mm	Ø 20 mm	Ø 20 mm	Ø 20 mm
Tank heater	1.25 kW	1.25 kW	1.25 kW	2.7 kW	2.7 kW	2.7 kW
Boiler heater	2.4 kW	2.4 kW	2.4 kW	2.8 kW	2.8 kW	2.8 kW
Self-cleaning	—	—	—	—	—	—
Door double-walled	✓	✓	✓	✓	✓	✓
Double-walled	✓	✓	✓	—	—	—
Dry-run protection	✓	✓	✓	✓	✓	✓
Safety thermostat	✓	✓	✓	✓	✓	✓
Door contact switch	✓	✓	✓	✓	✓	✓
On/off switch	✓	✓	✓	✓	✓	✓
Control lamp	✓	✓	✓	✓	✓	✓
Display	—	—	—	—	—	—
Water intake temperature	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C
Equipment connection	Ready to plug in	Ready to plug in	Ready to plug in	Ready to plug in	Ready to plug in	Ready to plug in
Power	2.59 kW 230 V 50 Hz	2.59 kW 230 V 50 Hz	2.59 kW 230 V 50 Hz	3.45 kW 230 V 50 Hz	3.45 kW 230 V 50 Hz	3.45 kW 230 V 50 Hz
ACCESSORIES INCLUDING						
Cutlery holder	✓	✓	✓	✓	✓	✓
Saucer insert	✓	✓	✓	—	—	—
Glasses basket	—	—	—	—	—	—
Universal basket	2	2	2	1	1	1
Plate basket	—	—	—	1	1	1
Filling funnel for salt	—	—	✓	—	—	✓
Water supply hose	✓	✓	✓	✓	✓	✓
Water outlet hose	✓	✓	✓	✓	✓	✓

M-series



GLASSES DISHWASHER

UNIVERSAL DISHWASHER

BASIC DATA	GS M400 LP K	GS M400 LPR K	GS M400 LPWR K	US M500 LP K	US M500 LPR K	US M500 LPWR K
Material	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Basket dimensions	400 x 400 mm	400 x 400 mm	400 x 400 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm
Glasses height max.	305 mm	305 mm	305 mm	320 mm	320 mm	320 mm
Plate height max.	—	—	—	345 mm	345 mm	345 mm
Tray size max.	—	—	—	—	—	—
Number of washing programmes	4	4	4	4	4	4
Run-time	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.
Output/hour max.	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets
Can be fitted below the counter	✓	✓	✓	✓	✓	✓
MEASUREMENTS						
Width	450 mm	450 mm	450 mm	590 mm	590 mm	590 mm
Depth	560 mm	560 mm	560 mm	630 mm	630 mm	630 mm
Height	695 mm	695 mm	695 mm	840 mm	840 mm	840 mm
Weight	34.2 kg	34.2 kg	36.6 kg	59.4 kg	60.6 kg	63.2 kg
GTIN	4015613805412	4015613805429	4015613805436	4015613805474	4015613805481	4015613805498
CODE NUMBER	110461	110462	110463	110540	110541	110542
RRP*	2,798.- €	2,998.- €	3,149.- €	4,098.- €	4,198.- €	4,449.- €



M-series



	GLASSES DISHWASHER			UNIVERSAL DISHWASHER		
FUNCTIONS	GS M400 LP K	GS M400 LPR K	GS M400 LPWR K	US M500 LP K	US M500 LPR K	US M500 LPWR K
Clear rinsing dosing pump	✓	✓	✓	✓	✓	✓
Lye pump	✓	✓	✓	✓	✓	✓
Water softener	—	—	✓	—	—	✓
Cleaning agent dosing pump	—	✓	✓	—	✓	✓
Cold rinsing	✓	✓	✓	✓	✓	✓
TECHNICAL DATA						
Tank volume	14.5 litres	14.5 litres	14.5 litres	29 litres	29 litres	29 litres
Water consumption at 2 bar	1.8 litre / wash cycle	1.8 litre / wash cycle	1.8 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar
Water supply	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Water outlet	Ø 20 mm	Ø 20 mm	Ø 20 mm	Ø 20 mm	Ø 20 mm	Ø 20 mm
Tank heater	1.25 kW	1.25 kW	1.25 kW	2.7 kW	2.7 kW	2.7 kW
Boiler heater	2.8 kW	2.8 kW	2.8 kW	4.5 kW	4.5 kW	4.5 kW
Self-cleaning	—	—	—	—	—	—
Door double-walled	✓	✓	✓	✓	✓	✓
Double-walled	—	—	—	—	—	—
Dry-run protection	✓	✓	✓	✓	✓	✓
Safety thermostat	✓	✓	✓	✓	✓	✓
Door contact switch	✓	✓	✓	✓	✓	✓
On/off switch	✓	✓	✓	✓	✓	✓
Control lamp	✓	✓	✓	✓	✓	✓
Display	✓	✓	✓	✓	✓	✓
Water intake temperature	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C
Equipment connection	Ready to plug in	Ready to plug in	Ready to plug in	3 NAC	3 NAC	3 NAC
Power	3.2 kW 230 V 50 Hz	3.2 kW 230 V 50 Hz	3.2 kW 230 V 50 Hz	5.15 kW 400 V 50 Hz	5.15 kW 400 V 50 Hz	5.15 kW 400 V 50 Hz
ACCESSORIES INCLUDING						
Cutlery holder	✓	✓	✓	✓	✓	✓
Saucer insert	✓	✓	✓	—	—	—
Glasses basket	—	—	—	—	—	—
Universal basket	2	2	2	1	1	1
Plate basket	—	—	—	1	1	1
Filling funnel for salt	—	—	✓	—	—	✓
Water supply hose	✓	✓	✓	✓	✓	✓
Water outlet hose	✓	✓	✓	✓	✓	✓

P-series



UNIVERSAL DISHWASHER

BASIC DATA	US PPlus500 LPR	US PPlus500 LPWR	US P500 LPR	US P500 LPWR
Material	Stainless steel	Stainless steel	CNS 18/10	CNS 18/10
Basket dimensions	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm
Glasses height max.	400 mm	400 mm	325 mm	325 mm
Plate height max.	400 mm	400 mm	340 mm	340 mm
Tray size max.	600 x 400 mm	600 x 400 mm	—	—
Number of washing programmes	4	4	4	4
Run-time	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.
Output/hour max.	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets
Can be fitted below the counter	✓	✓	✓	✓
MEASUREMENTS				
Width	600 mm	600 mm	600 mm	600 mm
Depth	705 mm	705 mm	640 mm	640 mm
height	850 mm	850 mm	850 mm	850 mm
Weight	69 kg	71.6 kg	67.2 kg	68 kg
GTIN	4015613800172	4015613800189	4015613779973	4015613766843
CODE NUMBER	109640	109641	111678	111680
RRP*	4,398.- €	4,649.- €	4,149.- €	4,298.- €



P-series



UNIVERSAL DISHWASHER				
FUNCTIONS	US PPlus500 LPR	US PPlus500 LPWR	US P500 LPR	US P500 LPWR
Clear rinsing dosing pump	✓	✓	✓	✓
Lye pump	✓	✓	✓	✓
Water softener	—	✓	—	✓
Cleaning agent dosing pump	✓	✓	✓	✓
Cold rinsing	—	—	—	—
TECHNICAL DATA				
Tank volume	16.5 litres	16.5 litres	16.5 litres	16.5 litres
Water consumption at 2 bar	2.3 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar
Water supply	3/4"	3/4"	G 3/4" M	G 3/4" M
Water outlet	Ø 24 mm	Ø 24 mm	Ø 24 mm	Ø 24 mm
Tank heater	2.7 kW	2.7 kW	2.7 kW	2.7 kW
Boiler heater	6 kW	6 kW	4.5 kW	4.5 kW
Self-cleaning	✓	✓	✓	✓
Door double-walled	✓	✓	✓	✓
Double-walled	✓	✓	✓	✓
Dry-run protection	✓	✓	✓	✓
Safety thermostat	✓	✓	✓	✓
Door contact switch	✓	✓	✓	✓
On/off switch	✓	✓	✓	✓
Control lamp	✓	✓	—	—
Display	✓	✓	✓	✓
Water intake temperature	Up to 60 °C	Up to 60 °C	55 °C	55 °C
Equipment connection	3 NAC	3 NAC	3 NAC	3 NAC
Power	6.65 kW 400 V 50 Hz	6.65 kW 400 V 50 Hz	5.15 kW 400 V 50 Hz	5.15 kW 400 V 50 Hz
ACCESSORIES INCLUDING				
Cutlery holder	✓	✓	✓	✓
Saucer insert	—	—	—	—
Glasses basket	—	—	—	—
Universal basket	1	1	1	1
Plate basket	1	1	1	1
Filling funnel for salt	—	✓	—	✓
Water supply hose	✓	✓	✓	✓
Water outlet hose	✓	✓	✓	✓

Eco-series



UNIVERSAL DISHWASHERS

BASIC DATA	US EcoPlus500 LPR	US EcoPlus500 LPWR
Material	CNS 18/10	CNS 18/10
Basket dimensions	500 x 500 mm	500 x 500 mm
Glasses height max.	340 mm	340 mm
Plate height max.	340 mm	340 mm
Tray size max.	530 x 325 mm	530 x 325 mm
Number of washing programmes	7 preset, 1 programmable	7 preset, 1 programmable
Run-time	60 / 90 / 120 / 180 / 360 / 600 sec.	60 / 90 / 120 / 180 / 360 / 600 sec.
Output/hour max.	60 / 40 / 30 / 20 / 10 / 6 baskets	60 / 40 / 30 / 20 / 10 / 6 baskets
Can be fitted below the counter	✓	✓
MEASUREMENTS		
Width	600 mm	600 mm
Depth	645 mm	645 mm
Height	850 mm	850 mm
Weight	71 kg	76 kg
GTIN	4015613769332	4015613771656
CODE NUMBER	110666	110668
RRP*	4,998.- €	5,249.- €



Eco-series



UNIVERSAL DISHWASHERS		
FUNCTIONS	US EcoPlus500 LPR	US EcoPlus500 LPWR
Clear rinsing dosing pump	✓	✓
Lye pump	✓	✓
Water softener	—	✓
Cleaning agent dosing pump	✓	✓
Cold rinsing	—	—
TECHNICAL DATA		
Tank volume	10 litres	10 litres
Water consumption at 2 bar	3.5 litre / wash cycle	3.5 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar
Water supply	G 3/4" M	G 3/4" M
Water outlet	Ø 24 mm	Ø 24 mm
Tank heater	1.1 kW	1.1 kW
Boiler heater	6 kW	6 kW
Self-cleaning	✓	✓
Door double-walled	✓	✓
Double-walled	✓	✓
Dry-run protection	✓	✓
Safety thermostat	✓	✓
Door contact switch	✓	✓
On/off switch	✓	✓
Control lamp	✓	✓
Display	✓	✓
Water intake temperature	10 °C - 55 °C	10 °C - 55 °C
Equipment connection	3 NAC	3 NAC
Power	6.65 kW 400 V 50 Hz	6.65 kW 400 V 50 Hz
ACCESSORIES INCLUDING		
Cutlery holder	✓	✓
Saucer insert	—	—
Glasses basket	—	—
Universal basket	1	1
Plate basket	1	1
Filling funnel for salt	—	✓
Water supply hose	✓	✓
Water outlet hose	✓	✓



Component parts

Universal basket 350x350x110

- Material: Plastic
- Basket size: 350 x 350 mm
- Stackable: Yes
- Size: W 350 x D 350 x H 110 mm
- Weight: 0.8 kg
- GTIN: 4015613432007



110312

RRP* 69.- €

Universal basket 350x350x170

- Material: Steel, Coated
- Basket size: 350 x 350 mm
- Stackable: No
- Size: W 350 x D 350 x H 170 mm
- Weight: 1.5 kg
- GTIN: 4015613586564



110311

RRP* 69.- €

Insert for saucers f. dishw.basket

- Material: Steel, Coated
- Number of shelves: 14
- Size: W 300 x D 100 x H 90 mm
- Weight: 0.2 kg
- GTIN: 4015613432014



110317

RRP* 35.- €

Universal basket 400x400x135

- Material: Plastic
- Basket size: 400 x 400 mm
- Stackable: Yes
- Size: W 400 x D 400 x H 135 mm
- Weight: 0.95 kg
- GTIN: 4015613468303



109325

RRP* 59.- €

Basket for glasses 400x400x185

- Material: Steel, Coated
- Basket size: 400 x 400 mm
- Number of shelves: 4
- Design: Tilted
- Size: W 400 x D 400 x H 185 mm
- Weight: 2.1 kg
- GTIN: 4015613468327



109327

RRP* 89.- €

Plates basket 400x400x120

- Material: Steel, Coated
- Basket size: 400 x 400 mm
- Number of shelves: 16
- Design: Plate holders
- Size: W 400 x D 400 x H 120 mm
- Weight: 1.6 kg
- GTIN: 4015613468310



109326

RRP* 55.- €

Cutlery cylinder for dishwashers

- Material: Plastic
- Diameter: 107 mm
- Size: W 107 x D 107 x H 119 mm
- Weight: 0.1 kg
- GTIN: 4015613432021

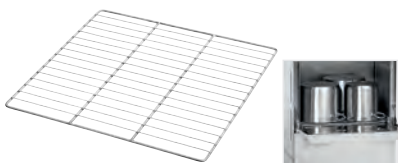


110318

RRP* 13.- €

Rinse grid 500

- Material: Chrome-nickel steel
- Designed for: Rinsing of specially large containers (pots, bowls)
- Size: W 500 x D 500 x H 5 mm
- Weight: 1.7 kg
- GTIN: 4015613664217

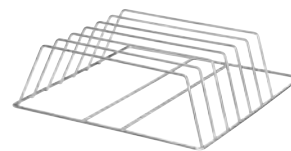


101094

RRP* 52.- €

Tray basket 600x400

- Material: CNS 18/10
- Number of shelves: 6
- Tray size max.: 600 x 400 mm
- Size: W 500 x D 500 x H 160 mm
- Weight: 1.5 kg
- GTIN: 4015613487069



109329

RRP* 229.- €

Dishwasher cleaner F10L

- Designed for: Commercial dishwashers
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Application: Dosing via an automatic dosing system
- Size: W 220 x D 190 x H 310 mm
- Weight: 9.7 kg
- GTIN: 4015613773315



173270

RRP* 85.- €

Dishwasher cleaner F10LXTRA

- Designed for: Commercial dishwashers
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: No
- Application: Dosing via an automatic dosing system
- Size: W 230 x D 190 x H 310 mm
- Weight: 10.5 kg
- GTIN: 4015613767895



173271

RRP* 89.- €

Rinsing agent F10L

- Designed for: Commercial dishwashers, Household dishwashers
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Application: Dosing via an automatic dosing system
- Size: W 220 x D 190 x H 310 mm
- Weight: 10.7 kg
- GTIN: 4015613767901



173272

RRP* 92.- €

Component parts

Pressure booster pump set DSS10

- Designed for: Dishwasher
US E500 LPR, US C500 LP, US C500 LPR,
US C500 LPWR, US M500 LP K, US M500 LPR K,
US M500 LPWR K, US PPlus500 LPR,
US PPlus500 LPWR, US P500 LPR, US P500 LPWR
- Set comprises:
1 pump (W 100 x D 175 x H 110 mm, 1.5 A)
1 condenser (W 35 x D 120 x H 35 mm; 6.3 µF)
1 hose, rubber, Installation material
- Power load: 0,15 kW | 230 V | 50 Hz
- Size: W 295 x D 255 x H 155 mm
- Weight: 4.1 kg
- GTIN: 4015613721279



109562

RRP* 459.- €

Dish-washing deterg. metering pump TG280

- Cleaning agent dosing: Cycle-controlled
- Volume flow: 0,28 L / hour to 2,8 L / hour
- Design: Fitted unit
- Including: 1 connection set, Installation kit
- Power load: 0,005 kW | 230 V | 50 Hz
- Size: W 69 x D 103 x H 62 mm
- Weight: 0.45 kg
- GTIN: 4015613432403



109518

RRP* 249.- €

Detergent metering pump LWG600

- Cleaning agent dosing: Setpoint controlled
- Conductimetry with: 2-pin probe
- Volume flow: 0,1 L / hour to 6 L / hour
- Design: Wall-mounting
- Including: 1 connection set
- Power load: 0,004 kW | 230 V | 50/60 Hz
- Size: W 95 x D 100 x H 125 mm
- Weight: 0.75 kg
- GTIN: 4015613506517



109547

RRP* 459.- €

Assembly fee for dose pumps

- GTIN: 4015613265582

099996

RRP* 75.- €

Dishwasher basket trolley TGS100

- Material: Chrome-nickel steel
- Size Carrying capacity: W 513 x D 583 mm
- Total load-bearing capacity, max.: 120 kg
- Tilting: All-round
- Swivel casters: 4 swivel casters
- Delivery state: Building kit (simple assembly)
- Size: W 515 x D 640 x H 925 mm
- Weight: 8.8 kg
- GTIN: 4015613523712



300143

RRP* 165.- €

Cover hood TGS100-8

- Designed for: Dishwasher basket trolley TGS100,
8 rinsing baskets (height of 100 mm)
- Model: With 2 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant: yes, Up to 500 hours of solar radiation
- Size: W 535 x D 555 x H 815 mm
- Weight: 0.39 kg
- GTIN: 4015613759203



300156

RRP* 18.- €

Cover hood TGS100-15

- Designed for: Dishwasher basket trolley TGS100,
15 rinsing baskets (height of 100 mm)
- Model: With 2 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant: yes, Up to 500 hours of solar radiation
- Size: W 535 x D 555 x H 1,410 mm
- Weight: 0.6 kg
- GTIN: 4015613746906



300144

RRP* 24.- €

Dishwasher basket trolley ASP700

With 7 trays, the dishwasher basket trolley, which can be loaded from both sides, offers space-saving storage and clearing space. The basket guard prevents the dishwasher baskets from sliding, tipping or falling out.

- Material: Stainless steel
- Number of drawers: 7
- Format drawers: 505 x 545 mm
- Designed for: Dishwasher baskets 500 x 500 mm
- Total load-bearing capacity, max.: 100 kg
- Swivel casters: 4 swivel casters, 2 with brake
- Delivery state: Building kit (simple assembly)
- Size: W 565 x D 555 x H 1,750 mm
- Weight: 15.8 kg
- GTIN: 4015613709178



300147

RRP* 198.- €

Dishwasher base

- Material: Chrome-nickel steel
- Inside height: 360 mm
- Height adjustable: 440 mm to 490 mm
- Properties: Surface for rinsing baskets
Size: W 605 x D 570 x H 450 mm
- Weight: 6 kg
- GTIN: 4015613602462



109688

RRP* 245.- €

Pot dishwasher TS 665-1 R



With its supplied universal basket and tray holder, the pot dishwasher is ideal for cleaning bulky items. It gives optimum cleaning results for pots, pans, trays, bowls and dishes.

• Cleaning agent dosing pump	Yes
• Clear rinsing dosing pump	Yes
• Double-walled	Yes
• Water outlet	Ø 32 mm
• Water pressure	2 - 4 bar
• Equipment connection	3 NAC



► Dishwasher with detergent dosing pump



► Double-walled door can be used as a work surface when open



► We recommend a warm water connection up to 55°C



► Flexible application areas due to 4 different cleaning programs.

Pot dishwasher TS 665-1 R

• Basket dimensions	665 x 550 mm
• Tray size max.	600 x 800 mm 800 mm
• Output / hour max.	40 baskets
• Run-time	120 / 240 / 360 / 480 seconds
• Water supply	G 3/4"
• Water consumption at 2 bar	4,2 litres / wash cycle
• Tank volume	50 litre(s)
• Tank heater	3 kW
• Boiler heater	6 kW
• Height when door is open	1890 - 2270 mm
• Height adjustable	1890 mm to 1940 mm
• Including	1 water supply hose 1 cutlery holder 1 rinsing grille 1 water outlet hose 1 universal basket 1 tray basket
• Power load	8 kW 400 V 50 Hz
• Size	W 690 x D 850 x H 1,755 mm
• Weight	174.2 kg
• GTIN	4015613810560



110765

RRP* 11,498.- €

Pot dishwasher TS 850 R

• Basket dimensions	850 x 725 mm
• Tray size max.	840 x 805 mm 805 mm
• Output / hour max.	20 baskets
• Run-time	180 / 360 / 540 / 720 seconds
• Water supply	G 3/4" M
• Water consumption at 2 bar	4,3 litres / wash cycle
• Tank volume	82 litre(s)
• Tank heater	6 kW
• Boiler heater	9 kW
• Height when door is open	2050 - 2100 mm
• Height adjustable	1790 mm to 1840 mm
• Including	1 universal basket 1 tray basket 1 cutlery holder 1 water outlet hose 1 water supply hose
• Power load	13,36 kW 400 V 50 Hz
• Size	W 990 x D 930 x H 1,790 mm
• Weight	119.8 kg
• GTIN	4015613793917



110677

RRP* 16,498.- €

Component parts

Rinse grid TS 665 R

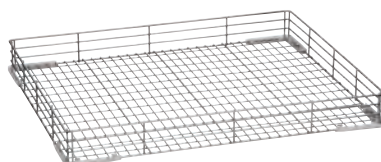
- Material: CNS 18/10
- Designed for: Rinsing of specially large containers (pots, bowls, butcher box)
- Size: W 660 x D 550 x H 15 mm
- Weight: 2.7 kg
- GTIN: 4015613737690


110693

RRP* 198.- €

Universal basket TS 665 R

- Material: CNS 18/10
- Number of shelves: 1
- Basket size: 665 x 550 mm
- Inside height: 70 mm
- Suitable for: Pots, Pans, GN containers
- Size: W 665 x D 550 x H 75 mm
- Weight: 2.5 kg
- GTIN: 4015613737669


110690

RRP* 289.- €

Universal basket TS 850 R

- Material: CNS 18/10
- Number of shelves: 1
- Basket size: 850 x 725 mm
- Inside height: 125 mm
- Suitable for: Pots, Pans, GN containers
- Size: W 850 x D 725 x H 135 mm
- Weight: 9.7 kg
- GTIN: 4015613743639


110694

RRP* 859.- €

Tray basket TS

- Material: CNS 18/10
- Number of shelves: 8
- Basket size: 300 x 465 mm
- Inside height: 195 mm
- Tray size max.: 600 x 400 mm
- Suitable for: Trays, Baking trays, Chopping boards
- Size: W 300 x D 472 x H 200 mm
- Weight: 2.4 kg
- GTIN: 4015613737676


110691

RRP* 209.- €

Cutlery holder TS

- Material: CNS 18/10
- Size: W 150 x D 150 x H 255 mm
- Weight: 0.55 kg
- GTIN: 4015613737683


110692

RRP* 129.- €



Pass-through dishwasher DS 500



Hygienic and economic – the optimised feed-through dishwasher stands out thanks to its innovative drainage system, an energy-saving boiler system, efficient DuoFlo pump and smooth-running lift system.

- Basket dimensions 500 x 500 mm
- Plate height max. 440 mm
- Glasses height max. 440 mm
- Output / hour max. 60 baskets
- Run-time 60 / 120 / 180 seconds
- Lye pump No
- Water softener No
- Cleaning agent dosing pump No
- Clear rinsing dosing pump Yes
- Water supply G 3/4"
- Water outlet Ø 28 mm
- Water pressure 2 - 4 bar
- Water consumption at 2 bar 2.4 litres / wash cycle
- Tank volume 22 litre(s)
- Tank heater 2,5 kW
- Height when hood is open 2055 - 2120 mm
- Height adjustable 1535 mm to 1600 mm
- Properties Inline or corner installation
- Including 1 universal basket
2 plate baskets
1 cutlery holder
Spare sealing ring supply hose
1 water outlet hose
1 water supply hose
3 NAC
- Equipment connection W 725 x D 955 x H 1,535 mm
- Size 98.5 kg
- Weight



- ▶ Lift system ELS
- ▶ Patented lift system
- ▶ Little force required and more safety



- ▶ DuoFlo pumps (slight pump loss)
- ▶ Energy-Saving-System (Boiler activity only when necessary)
- ▶ EDS drain system
- ▶ Flat tank with large filter screen
- ▶ Double-walled tank

	Boiler heater	Power load	Code-No.	RRP*	GTIN
Pass-through dishwasher DS 500	6 kW	6,7 kW 400 V 50 Hz	109342	5,649.- €	4015613685106
Pass-through dishwasher DS 500 SR	8 kW	8,7 kW 400 V 50 Hz	109343	6,249.- €	4015613685113



Component parts

Dish-washing deterg. metering pump TG280

- Cleaning agent dosing: Cycle-controlled
- Volume flow: 0,28 L / hour to 2,8 L /hour
- Design: Fitted unit
- Including: 1 connection set, Installation kit
- Power load: 0,005 kW | 230 V | 50 Hz
- Size: W 69 x D 103 x H 62 mm
- Weight: 0.45 kg
- GTIN: 4015613432403

109518

RRP* 249.- €

Detergent metering pump LWG600

- Cleaning agent dosing: Setpoint controlled
- Conductimetry with: 2-pin probe
- Volume flow: 0,1 L / hour to 6 L /hour
- Design: Wall-mounting
- Including: 1 connection set
- Power load: 0,004 kW | 230 V | 50/60 Hz
- Size: W 95 x D 100 x H 125 mm
- Weight: 0.75 kg
- GTIN: 4015613506517

109547

RRP* 459.- €

Drain pump set LPS50-1

- Set comprises: Connection hoses, 1 pump
- Designed for: Pass-through dishwasher DS 500 SR, Pass-through dishwasher DS 500
- Power load: 0,04 kW | 230 V | 50 Hz
- Size: W 255 x D 255 x H 170 mm
- Weight: 1.4 kg
- GTIN: 4015613878355

109347

RRP* 295.- €

Assembly fee for dose pumps

- GTIN: 4015613265582

099996

RRP* 75.- €

*RRP= Recommended Retail Price - all prices are recommendations only. The reseller is free to set his own sales prices | Subject to technical amendments.



Pass-through dishwasher DS 600 LPR

109349

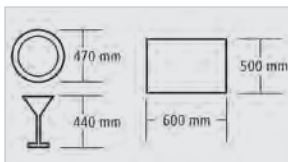
RRP* 8,349.- €

GTIN 4015613713854


CNS
18/10

Higher pumping rate, low loss of pressure and quiet running — the convincing arguments of the integrated DuoFlo pump. In combination with the extra large drawer height, the hood-type dishwasher makes the perfect assistant in any scullery.

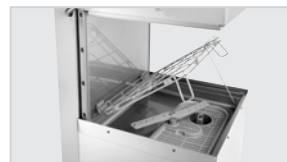
- Basket dimensions 600 x 500 mm
- Plate height max. 470 mm
- Glasses height max. 440 mm
- Tray size max. 600 x 500 mm
- Output / hour max. 24 - 60 baskets
- Run-time 60 / 120 / 150 seconds + endless
- Lye pump Yes
- Cleaning agent dosing pump Yes
- Clear rinsing dosing pump Yes
- Self-cleaning Yes
- Water supply G 3/4" M
- Water outlet Ø 32 mm
- Water pressure 2 - 4 bar
- Water consumption at 2 bar 3 litres / wash cycle
- Tank volume 30 litre(s)
- Tank heater 3 kW
- Boiler heater 9,5 kW
- Height when hood is open 2050 - 2110 mm
- Height adjustable 1535 mm to 1595 mm
- Including 1 cutlery basket, 4 compartments
1 glasses basket
1 plate basket
1 supply hose
1 drainage hose
- Power load 11 kW | 400 V | 50 Hz
- Equipment connection 3 NAC
- Size W 790 x D 845 x H 1,535 mm
- Weight 103.8 kg



- ▶ Output/h: 24 - 60 baskets
- ▶ Run-time: 60 / 120 / 150 seconds + continuous



- ▶ DuoFlo pump
- ▶ Higher pumping rate
- ▶ Low loss of pressure



- ▶ Quiet running
- ▶ Extra large drawer height
- ▶ The perfect assistant in any scullery





Pass-through dishwasher DS Eco500LPR

109251

RRP* 11,298.- €

GTIN 4015613766867

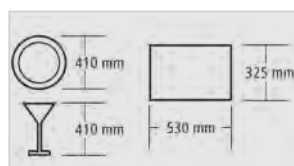


A clean thing - for crockery and the environment. The DS 2501eco is a double-walled feed-through dishwasher with heat recovery. It impresses users with its top quality, great cleaning power, and short cycle time. The thermal disinfection ensures perfectly clean, germ-free crockery and meets hygiene standards.

- Basket dimensions 500 x 500 mm
- Tray size max. 530 x 325 mm
- Glasses height max. 410 mm
- Plate height max. 410 mm
- Output / hour max. 12 - 45 baskets
- Run-time 50 / 90 / 120 / 180 / 300 / 600 seconds
- Lye pump Yes
- Cleaning agent dosing pump Yes
- Clear rinsing dosing pump Yes
- Double-walled Yes
- Water supply G 3/4" M
- Water outlet Ø 24 mm
- Water pressure 2 - 4 bar
- Water consumption at 2 bar 3.5 litres / wash cycle
- Tank volume 20 litre(s)
- Tank heater 2,7 kW
- Boiler heater 9 kW
- Height when hood is open 2065 - 2130 mm
- Height adjustable 1595 mm to 1660 mm
- Properties Thermal disinfection in accordance with DIN 10512, Spec 10534
Heat recovery
Multi-lingual control menu
Inline or corner installation
- Including 1 universal basket (W 500 x D 500 x H 105 mm)
1 plate basket (W 500 x D 500 x H 105 mm)
1 cutlery basket (Ø 120 mm, H 120 mm)
1 supply hose
1 drainage hose
- Power load 9,9 kW | 400 V | 50 Hz
- Equipment connection 3 NAC
- Size W 720 x D 805 x H 2,115 mm
- Weight 145.4 kg



- ▶ Feed-through dishwasher with thermal disinfection
- ▶ Rinse cycle with cycle time of 600 seconds
- ▶ Tank temperature: 65°C
- ▶ Boiler temperature: 87°C



- ▶ Output/h: 12 - 45 baskets
- ▶ Cycle time: 50 / 90 / 120 / 180 / 300 / 600 seconds



Component parts

Assembling kit ZAT 10

- Material: CNS 18/10
- Properties:
For using the Bartscher entry and exit in connection with the continuous dishwasher DS Eco500LPR
- Size: W 295 x D 97 x H 38 mm
- Weight: 1.2 kg
- GTIN: 4015613713236



109559

RRP* 69.- €





Component parts

Pre-clearing table DS-LI1B

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Position sink: Right
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 23.6 kg
- GTIN: 4015613735955



109740

RRP* 1,339.- €

Pre-clearing table DS-R1B

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 23.6 kg
- GTIN: 4015613735962



109741

RRP* 1,339.- €

Pre-clearing table DS-LI1BAS

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Position sink: Right
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- With waste chute: Yes
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 950 mm
- Weight: 21.8 kg
- GTIN: 4015613730387



109742

RRP* 1,469.- €

Pre-clearing table DS-R1BAS

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- With waste chute: Yes
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 22.4 kg
- GTIN: 4015613735979



109743

RRP* 1,469.- €

Pre-clearing table DS-LI1B SKE

- Material: Stainless steel
- Beaker capacity: 40 litre(s)
- Position sink: Right
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Rinsing rack inserts: 3, Basket dimensions: 500 x 500, 600 x 500 mm, Basket height max.: 145 mm
- Size: W 1,200 x D 715 x H 950 mm
- Weight: 26.6 kg
- GTIN: 4015613771007



109940

RRP* 1,469.- €

Pre-clearing table DS-RE1B SKE

- Material: Stainless steel
- Beaker capacity: 40 litre(s)
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Base shelf: Yes
- Rinsing rack inserts: 3, Basket dimensions: 500 x 500, 600 x 500 mm, Basket height max.: 145 mm
- Height adjustable: 860 mm to 930 mm
- Size: W 1,202 x D 714 x H 975 mm
- Weight: 26.6 kg
- GTIN: 4015613785158



109960

RRP* 1,469.- €

Component parts

Discharge table DS-700LI

- Material: Stainless steel
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 700 x D 720 x H 850 mm
- Weight: 14.6 kg
- GTIN: 4015613735986



109745

RRP* 765.- €

Discharge table DS-700R

- Material: Stainless steel
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 700 x D 720 x H 850 mm
- Weight: 14.6 kg
- GTIN: 4015613730394



109746

RRP* 765.- €

Discharge table DS-1200LI

- Material: Stainless steel
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 21.8 kg
- GTIN: 4015613726588



109747

RRP* 905.- €

Discharge table DS-1200R

- Material: Stainless steel
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 21.8 kg
- GTIN: 4015613735993



109749

RRP* 905.- €

Rubbish bin 56L

- Material: CNS 18/10
- Content: 56 litre(s)
- Lid properties: Detachable, with handle, Can be attached to the side of the bucket
- Swivel casters: 4 swivel casters
- Size: W 460 x D 400 x H 620 mm
- Weight: 6.6 kg
- GTIN: 4015613630670



860006

RRP* 232.- €





Basket transport dishwasher KTS500 R

110630

RRP* 17,798.- €

GTIN 4015613806501



A reliable partner for high-intensity washing. The KTS500 with its left-running transport system is really easy to use and can be tailored to everyday needs. It can be used for washing plates, cups, glasses and trays.

- Model: Transport system, stainless steel
Left-running appliance
- Basket dimensions: 500 x 500 mm
- Glasses height max.: 450 mm
- Plate height max.: 450 mm
- Tray size max.: 530 x 325 x 25 mm
- Output / hour max.: 70 - 100 baskets
- Run-time: 35 / 94 seconds
- Water supply: 2 x G 3/4"
- Water outlet: 1 x 1/4 G
- Water pressure: 2 - 5 bar
- Water consumption at 2 bar: 150 l/hour.
- Water intake temperature: 55 °C (Cold water connection on request)
- Tank volume: Rinsing tank: 80 litres
Boiler: 28,5 litres
- Tank heater: 9 kW
- Boiler heater: 9 kW
- Height when door is open: 1900 mm
- Height adjustable: 1565 mm to 1635 mm
- Including: 1 cutlery holder
1 glasses basket
1 tray basket
1 plate basket
Waste water hose
- Not included in delivery: 19 kW | 400 V | 50 Hz
- Power load: 3 NAC
- Equipment connection: W 415 x D 485 x H 672 mm
- Size: 30.8 kg
- Weight:



- ▶ Easy operation
- ▶ Double walled



- ▶ Rinsing arm sets, can be removed without tools
- ▶ Water intake temperature: 55 °C

Component parts

Pre-clearing table KTS5000

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 140 mm
- Water outlet: 1 1/2"
- With waste chute: Yes
- Base shelf: Yes
- Height adjustable: 900 mm to 950 mm
- Size: W 1,495 x D 730 x H 1,000 mm
- Weight: 30 kg
- GTIN: 4015613737713



110625

RRP* 1,998.- €

Discharge table KTS5000

- Material: Stainless steel
- Model: 20 transport rollers, 1 with end switch-off (sensor)
- Assembly side on dishwasher: Left
- Water outlet: 1 1/2"
- Height adjustable: 900 mm to 950 mm
- Size: W 1,600 x D 645 x H 910 mm
- Weight: 26.8 kg
- GTIN: 4015613737720

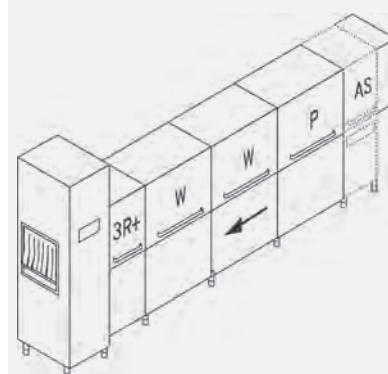


110626

RRP* 1,598.- €

Other models and sizes with diverse specifications available on request.

Simply ask us!



Component parts

Universal basket 500x500x100

- Basket size: 500 x 500 mm
- Stackable: Yes
- Size: W 500 x D 500 x H 100 mm
- Weight: 1.2 kg
- GTIN: 4015613653952



5301

RRP* 32.- €

Cutlery basket 500x500x100

- Basket size: 500 x 500 mm
- Stackable: Yes
- Size: W 500 x D 500 x H 100 mm
- Weight: 1.4 kg
- GTIN: 4015613653969



5302

RRP* 32.- €

Plates basket 500x500x100

- Basket size: 500 x 500 mm
- Stackable: Yes
- Size: W 500 x D 500 x H 100 mm
- Weight: 1.4 kg
- GTIN: 4015613653976

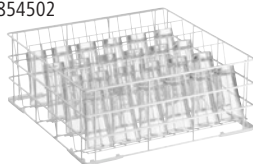


5303

RRP* 35.- €

Basket for glasses 500x500x205

- Basket size: 500 x 500 mm
- Number of shelves: 4 | Design: Tilted
- Inside height: 200 mm
- Size: W 500 x D 500 x H 205 mm
- Weight: 2 kg
- GTIN: 4015613854502

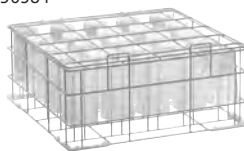


109331

RRP* 169.- €

Reusable cup basket 500x500x235

- Basket size: 500 x 500 mm
- Number of shelves: 25 | Compartment size: 90 x 90 mm
- Inside height: 190 mm
- Size: W 497 x D 505 x H 232 mm
- Weight: 3.8 kg
- GTIN: 4015613836584



109330

RRP* 239.- €

Cutlery holder, 8 compartments

- Basket size: 430 x 210 mm
- Number of shelves: 8
- Stackable: Yes
- Size: W 430 x D 210 x H 155 mm
- Weight: 0.55 kg
- GTIN: 4015613653990



5305

RRP* 35.- €

Dishwasher basket, 16 comp.



The stackable dishwashing baskets by Bartscher ensure good cleaning results, good basket handling and clean and safe storage.

- Material: Plastic
- Colour: Brown
- Basket size: 500 x 500 mm

Number of shelves	Compartment size	Inside height	Size	Weight	Code-No.	RRP*	GTIN
16	111 x 111 mm	83 mm	W 500 x D 500 x H 100 mm	1.6 kg	5316	42.- €	4015613654652
16	111 x 111 mm	123 mm	W 500 x D 500 x H 142 mm	2.3 kg	5318	49.- €	4015613654669
16	111 x 111 mm	166 mm	W 500 x D 500 x H 183 mm	2.7 kg	5319	65.- €	4015613654676
16	111 x 111 mm	207 mm	W 500 x D 500 x H 225 mm	3.4 kg	5320	79.- €	4015613654683
16	111 x 111 mm	245 mm	W 500 x D 500 x H 266 mm	3.8 kg	5321	97.- €	4015613654690
16	111 x 111 mm	285 mm	W 500 x D 500 x H 306 mm	4.5 kg	5322	103.- €	4015613654706
25	89 x 89 mm	83 mm	W 500 x D 500 x H 100 mm	1.6 kg	5325	42.- €	4015613654713
25	89 x 89 mm	123 mm	W 500 x D 500 x H 142 mm	2.3 kg	5327	58.- €	4015613654720
25	89 x 89 mm	166 mm	W 500 x D 500 x H 183 mm	2.7 kg	5328	65.- €	4015613654768
25	89 x 89 mm	207 mm	W 500 x D 500 x H 225 mm	3.4 kg	5329	82.- €	4015613654775
25	89 x 89 mm	245 mm	W 500 x D 500 x H 266 mm	3.8 kg	5330	97.- €	4015613654782
25	89 x 89 mm	285 mm	W 500 x D 500 x H 306 mm	4.5 kg	5331	106.- €	4015613654799
36	73 x 73 mm	83 mm	W 500 x D 500 x H 100 mm	1.7 kg	5336	43.- €	4015613654805
36	73 x 73 mm	123 mm	W 500 x D 500 x H 142 mm	2.5 kg	5338	58.- €	4015613654812
36	73 x 73 mm	166 mm	W 500 x D 500 x H 183 mm	2.9 kg	5339	65.- €	4015613654829
36	73 x 73 mm	207 mm	W 500 x D 500 x H 225 mm	3.7 kg	5340	85.- €	4015613654836
36	73 x 73 mm	245 mm	W 500 x D 500 x H 266 mm	4.1 kg	5341	97.- €	4015613654843
36	73 x 73 mm	285 mm	W 500 x D 500 x H 306 mm	4.9 kg	5342	106.- €	4015613654850
49	62 x 62 mm	83 mm	W 500 x D 500 x H 100 mm	1.8 kg	5349	44.- €	4015613654874
49	62 x 62 mm	123 mm	W 500 x D 500 x H 142 mm	2.8 kg	5351	56.- €	4015613654881
49	62 x 62 mm	166 mm	W 500 x D 500 x H 183 mm	3.2 kg	5352	66.- €	4015613654898
49	62 x 62 mm	207 mm	W 500 x D 500 x H 225 mm	4.2 kg	5353	91.- €	4015613654904
49	62 x 62 mm	245 mm	W 500 x D 500 x H 266 mm	4.6 kg	5354	102.- €	4015613654911
49	62 x 62 mm	285 mm	W 500 x D 500 x H 306 mm	5.6 kg	5355	115.- €	4015613654928

*RRP= Recommended Retail Price - all prices are recommendations only. The reseller is free to set his own sales prices | Subject to technical amendments.

Fittings



Single handle mixer 40L-3601B

- Material: Chrome-plated
- Handles: Chrome
- Fitting type: Single lever mixer
- Design: Mixer tap
- Flow at 3 bar: 40 L / Min.
- Jet regulator mouthpiece: 3/4" inner thread
- Swivelling outlet: 360°
- Assembly type: Single-hole borehole
- Size: W 147 x D 340 x H 828 mm
- Weight: 3.5 kg
- GTIN: 4015613584034

400126

RRP* 729.- €



Two handle mixer 26L-1801B

- Material: Brass, Steel
- Handles: Metal (EUR)
- Fitting type: Two-handle mixer
- Design: Mixer tap with dishwashing shower arm
- Flow at 3 bar: Outlet quantity: 16 L / min., Jet regulator: 26 L / min.
- Jet regulator mouthpiece: 55 mm
- Swivelling outlet: 180°
- Assembly type: Single-hole borehole
- Water connection: 1/2"
- Size: W 515 x D 415 x H 1,430 mm
- Weight: 6.8 kg
- GTIN: 4015613674575

400136

RRP* 798.- €



Two handle mixer 40L-1802B

- Material: Brass, Steel
- Handles: Metal (EUR)
- Fitting type: Two-handle mixer
- Design: Mixer tap with dishwashing shower arm
- Flow at 3 bar: Outlet quantity: 16 L / min., Jet regulator: 40 L / min.
- Jet regulator mouthpiece: 55 mm
- Swivelling outlet: 180°
- Assembly type: Two-hole borehole
- Water connection: 1/2"
- Size: W 515 x D 415 x H 1,220 mm
- Weight: 7.2 kg
- GTIN: 4015613674582

400137

RRP* 849.- €



Single handle mixer 40L-1801B

- Material: Chrome-plated
- Handles: Chrome, Thermally insulated
- Fitting type: Single lever mixer
- Design: Mixer tap with dishwashing shower arm
- Flow at 3 bar: Shower arm: 18 L / min., Jet regulator: 40 L / min.
- Jet regulator mouthpiece: M22
- Swivelling outlet: 180°
- Assembly type: Single-hole borehole, Screw system
- Size: W 65 x D 450 x H 1,540 mm
- Weight: 8.5 kg
- GTIN: 4015613438955

400123

RRP* 1,279.- €

Cutlery polishing machine 1500/17



Cutlery polished to a high shine – Pieces of cutlery are hygienically disinfected thanks to the integrated UV lamp and the HACCP compliant operating temperature.

- Polishing/drying type
- Fan for granulate removal
- UV lamp for cutlery disinfection
- Properties

Heated maize granulate
Yes
Yes
Automatic switch-off when the cover is opened
HACCP-conform through 80 °C operating temperature
10 minutes after-run for granulate drying after switch-off
Easy access to the cutlery channel
Start/Stop button



► Fan for granulate removal



110432



► Cutlery input top of appliance

Cutlery polishing machine 1500/17

- Maximum output 1,500 pieces of cutlery per hour
- Cutlery input Right of appliance
Width of opening: 215 mm
Front of appliance
Width of opening: 100 mm
- Cutlery output
- Filling quantity maize granulate 1,7 kg
- Including 1 cutlery collection basket
2 kg maize granulate
- Power load 0,4 kW | 230 V | 50 Hz
- Size W 510 x D 480 x H 365 mm
- Weight 25.6 kg
- GTIN 4015613708836



110431

RRP* 4,749.- €

Cutlery polishing machine 3000/25

- Maximum output 3,000 pieces of cutlery per hour
- Cutlery input Top of appliance
Width of opening: 230 mm
Front of appliance
- Cutlery output
- Filling quantity maize granulate 2,5 kg
- Including 1 cutlery collection basket
1 cutlery collection sieve
3 kg maize granulate
- Power load 0,56 kW | 230 V | 50 Hz
- Size W 580 x D 560 x H 410 mm
- Weight 40 kg
- GTIN 4015613708935



110432

RRP* 5,649.- €

Component parts

Cutlery basket holder 1500/17

- Material: Stainless steel
- Designed for: Cutlery polishing machine 1500/17
- Size: W 435 x D 322 x H 117 mm
- Weight: 0.5 kg
- GTIN: 4015613752372



110435



RRP* 149.- €

Cutlery basket holder 3000/25

- Material: Stainless steel
- Designed for: Cutlery polishing machine 3000/25
- Size: W 617 x D 420 x H 180 mm
- Weight: 1.1 kg
- GTIN: 4015613752389



110436



RRP* 175.- €

Noise-insulating hood 3000/25

- Material: Stainless steel
- Designed for: Cutlery polishing machine 3000/25
- Including: Filling chute with noise insulation, Noise-insulating mat for cutlery basket
- Size: W 635 x D 435 x H 345 mm
- Weight: 5.8 kg
- GTIN: 4015613752396



110437



RRP* 1,229.- €

Maize granulate 3KG

- Material: Maize granulate
- Size: W 400 x D 300 x H 50 mm
- Weight: 3 kg
- GTIN: 4015613717944

110434

RRP* 52.- €





Glass polisher

109470

RRP* 2,825.- €

GTIN 4015613455624



5 rotating rolls, supported by a hot air fan, polish your glasses within seconds.



- Number of polishing heads
- Polishing/drying type



- Properties
- Power load
- Size
- Weight

5

Microfibre polishing scarves with hot air fans

Microfibre polishing scarves detachable

1,1 kW | 230 V | 50 Hz

W 340 x D 305 x H 520 mm

16 kg

Glass polishing brush set 4G1K

- Material: Plastic, Microfibre
- Set comprises: 5 casters incl. polishing scarves, detachable
- Size: W 250 x D 250 x H 70 mm
- Weight: 0.5 kg
- GTIN: 4015613657998

109472

RRP* 398.- €



Glass polishing brush XS

- Material: Plastic, Microfibre
- Designed for: Polishing narrow glasses (e.g. champagne flutes)
- Size: W 70 x D 70 x H 200 mm
- Weight: 0.08 kg
- GTIN: 4015613721446

109474

RRP* 76.- €



Water Conditioning Units



Water softening system WEH1350

- Material: Plastic
- Connection capacity: 1 unit
- Output capacity: 1,350 litres / day at 10° dH (total hardness)
- Water intake temperature from: 5 °C
- Water intake temperature to: 40 °C
- Regeneration: Flow rate or time period
- Water connection: 3/4"
- Designed for: Commercial dishwashers
- Power load: 0,03 kW | 230 V | 50/60 Hz
- Size: W 255 x D 435 x H 480 mm
- Weight: 11.6 kg
- GTIN: 4015613615158

109889

RRP* 629.- €



Water softening system WEH1500

- Material: Plastic
- Connection capacity: 1 unit
- Output capacity: 1,500 litres / day at 10° dH (total hardness)
- Water intake temperature from: 1 °C
- Water intake temperature to: 30 °C
- Regeneration: Flow rate or time period
- Water connection: 3/4"
- Designed for: Commercial dishwashers
- Power load: 0,005 kW | 230 V | 50 Hz
- Size: W 260 x D 465 x H 478 mm
- Weight: 8.52 kg
- GTIN: 4015613800974

109901

RRP* 729.- €



Water softening system WEH1600

- Material: Plastic
- Connection capacity: 1 unit
- Output capacity: 1,600 litres / day at 10° dH (total hardness)
- Water intake temperature from: 5 °C
- Water intake temperature to: 35 °C
- Regeneration: Time period
- Water connection: 3/4"
- Designed for: Commercial dishwashers
- Power load: 0,006 kW | 230 V | 50/60 Hz
- Size: W 255 x D 400 x H 420 mm
- Weight: 8.6 kg
- GTIN: 4015613797762

109952

RRP* 879.- €

Connection kit WEH1350/1500

- Material: Plastic (PVC)
- Set comprises: 1 hose 1/2" for regeneration, length 2 m, 1 hose 3/4" for water connection, length 1.5 m
- Water intake temperature: 40 °C
- Size: W 50 x D 2,000 x H 50 mm
- Weight: 0.55 kg
- GTIN: 4015613630748

109884

RRP* 39.- €

Connecting set WEH1600

- Set comprises: 2 armoured hoses AG - water connection 3/4", length 1 m, rated width Ø 15 mm
- Size: W 420 x D 325 x H 60 mm
- Weight: 1 kg
- GTIN: 4015613586748

109885

RRP* 219.- €



Full desalination system VK 500 FB



- Material
- Connection capacity
- Water connection
- Size

Plastic
Glass-fibre reinforced
1 unit
3/4"
W 260 x D 260 x H 635 mm



- Designed for dishwashers
- Connection capacity: 1 device



- Designed for combined steamer, ice cube makers, coffee machines and fully automatic coffee
- Connection capacity: 1 device

Full desalination system VK 500 FB

- Output capacity 5,000 litres / cartridge at 10° dH (total salt content)
- Desalination type Full desalination
- Designed for Commercial dishwashers
- Size W 260 x D 260 x H 635 mm
- Weight 17.3 kg
- GTIN 4015613681580



109877

RRP* 1,049.- €

Partial desalination system TKD 13400 FB

- Output capacity 13,400 litres / cartridge at 10° dH (carbonate hardness)
- Desalination type Partial desalination
- Designed for Combined steamer and ice cube makers
Coffee machines
Fully automatic coffee
- Size W 260 x D 260 x H 635 mm
- Weight 17.4 kg
- GTIN 4015613681597



109878

RRP* 1,079.- €

Component parts

Water connection set SP5000/KD13400

- Set comprises:
 - 1 adapter for water tap
 - 1 water quantity meter
 - 2 intake hoses CNS - water connection 3/4", length 1.5 m, rated width Ø 10 mm
- Size: W 370 x D 300 x H 130 mm
- Weight: 1 kg
- GTIN: 4015613586755



109886

RRP* 215.- €



DRINKS | CAFÉ | BAR

Hot and cold drinks are important sales drivers in gastronomy today, as well as sweet snacks. Preparation appliances are in permanent use. From the coffee machine to the blender - performance is the trump card!



Coffee machine Contessa 1000

A190056

RRP* 225.- €

GTIN 4015613733036



Thanks to an optimised, robust technology, the Contessa 1000 boasts even better heat transfer. As usual, up to 11 cups of fresh coffee are brewed in the 1.8 litre glass jug and can be kept warm on the separately switchable warming plate.

- Content can 1.8 litres
- Design can(s) Glass
- Brewing time 7 minutes for 1.8 litres
- Output max. 11 cups
- Minimum brewing quantity 0.5 litres
- Number of warming plates 1
- Power load 1,5 kW | 230 V | 50/60 Hz
- Size W 215 x D 385 x H 460 mm
- Weight 6.5 kg



- ▶ Glass coffee pot
- ▶ Volume: 1.8 litres



- ▶ Boiling time: 7 minutes for 1.8 litres
- ▶ Minimum boiling quantity: 0.5 litres



- ▶ 1 warming plate
- ▶ Can be switched separately

Coffee machine Contessa 1002



Ideal for buffets, catering, and events – 2 litres of freshly brewed filter coffee can be served directly into the stainless steel thermal jug, avoiding annoying spills. The stainless steel heating element of the Contessa ensures perfect heat transfer.

- Content can 2 litres
- Design can(s) Vacuum flask, stainless steel
- Brewing time 8 minutes for 2 litres
- Minimum brewing quantity 0.5 litres



- ▶ Stainless steel thermal jug
- ▶ Contents: 2 litres
- ▶ Lid with pouring mechanism



- ▶ Brewing time: 8 minutes for 2 litres
- ▶ Minimum brewing quantity: 0.5 litres



- ▶ Brewing time: 8 minutes for 2 litres
- ▶ Minimum brewing quantity: 0.5 litres

	Number of hobs	Output max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
Contessa 1002	1	13 cups	1,4 kW 230 V 50/60 Hz	W 215 mm D 400 mm H 520 mm	6.5 kg	190193	245.- €	4015613742380
Contessa Duo	2	2 x 13 cups	2,8 kW 230 V 50/60 Hz	W 430 mm D 400 mm H 520 mm	14.3 kg	190184	479.- €	4015613742410





Coffee machine Aurora 22

190187

RRP* 365.- €

GTIN 4015613742403



The stainless steel thermal pump jug of the Aurora 22 holds up to 1.9 litres of coffee - freshly brewed in 8 minutes. The heating element in stainless steel ensures optimal heat transfer. The practical jug with pump system allows easy handling in the self-service area.

• Content can	1.9 litres
• Design can(s)	Vacuum flask with pump system, stainless steel
• Brewing time	8 minutes for 1.9 litres
• Output max.	12 cups
• Minimum brewing quantity	0.5 litres
• Decalcification signal	Yes
• Power load	1,4 kW 230 V 50/60 Hz
• Size	W 215 x D 405 x H 520 mm
• Weight	8 kg



- ▶ 1 stainless steel thermal pump jug
- ▶ Volume: 1.9 litres
- ▶ Base with an integrated ring for 360° rotation of the jug



- ▶ Boiling time: 8 minutes for 1.9 litres
- ▶ Minimum boiling quantity: 0.5 litres



Component parts

Basket filter paper, 250 pieces

- Diameter top: 250 mm
- Diameter bottom: 90 mm
- Order quantity unit: 1 box (250 filters)
- Size: W 150 x D 150 x H 85 mm
- Weight: 0.45 kg
- GTIN: 4015613638256



190015250

RRP* 8.50 €

Basket filter paper, 1000 pieces

- Diameter bottom: 90 mm
- Diameter top: 250 mm
- Order quantity unit: 1 box (1,000 filters)
- Size: W 150 x D 150 x H 85 mm
- Weight: 1.8 kg
- GTIN: 4015613638249



190014

RRP* 24.- €

Descaler B15-30

- Designed for: Coffee machines
- Content: 30 x 15 g
- HACCP compliant: Yes
- Order quantity unit: 1 box (30 bags à 15 g)
- Size: W 68 x D 4 x H 100 mm
- Weight: 0.45 kg
- GTIN: 4015613541716



190065

RRP* 27.- €

Descaler F1L

- Designed for: Small appliances such as kettles and coffee machines etc.
- Content: 6 x 1 litre
- Model: Liquid, High concentrate
- HACCP compliant: Yes
- Size: W 90 x D 63 x H 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773322



173277

RRP* 52.- €

Coffee machine Regina Plus 40



The machine convinces with features such as the decalcification signal, the filling level display and the warm-keeping function with optimised stainless steel heating recess.

- Decalcification signal
- Filling level display
- Warm-keeping function
- Properties

Yes
Yes
Yes
Stainless steel heating recess
2 separate heating systems for brewing and warm-keeping function



► Warm-keeping function
► Decalcification signal



► Stainless steel heating system

	Content	Output max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
Regina Plus 40	6,8 litre(s)	48 cups	1,2 kW 230 V 50/60 Hz	W 220 mm D 220 mm H 415 mm	3.3 kg	A190149	112.- €	4015613742427
Regina Plus 90	15 litre(s)	80 - 90 cups	1,6 kW 230 V 50/60 Hz	W 270 mm D 270 mm H 475 mm	4.2 kg	A190199	165.- €	4015613733043



Coffee machine Bartscher PRO II 40



More pleasure and flexibility - Thanks to the optimised stainless steel filter, you can brew your coffee with or without filter paper.

- Decalcification signal
- Filling level display
- Warm-keeping function
- Properties

Yes
Yes
Yes
2 separate heating systems for brewing and warm-keeping function
Coffee machine can also be used without filter paper
Stainless steel heating recess



► Stainless steel filter



► Stainless steel heating system

	Content	Output max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bartscher PRO II 40	6 litre(s)	40 - 48 cups	1,2 kW 230 V 50/60 Hz	W 310 mm D 320 mm H 480 mm	3.2 kg	A190148	129.- €	4015613670515
Bartscher PRO II 60	9 litre(s)	60 - 72 cups	1,2 kW 230 V 50/60 Hz	W 310 mm D 320 mm H 540 mm	3.8 kg	A190167	145.- €	4015613670522
Bartscher PRO II 100	13,2 litre(s)	90 - 100 cups	1,45 kW 230 V 50/60 Hz	W 350 mm D 375 mm H 540 mm	4.6 kg	A190198	179.- €	4015613670539





Coffee machine Silver 1300

A190189

RRP* 339.- €

GTIN 4015613735634



Cup or pot: The round filter coffee machine impresses with many different features: A large capacity of over 13 litres, descaling signal, removable drip tray and a clear height below the spout, which is also designed for pots. The elegant design enhances any coffee service area.

- Content 13,2 litre(s)
- Brewing time 70 minutes for 13.2 litres
- Output max. 100 cups
- Minimum brewing quantity 5.28 litres (40 cups)
- Decalcification signal Yes
- Filling level display Yes
- Warm-keeping function Yes
- Properties Double-walled
2 separate heating systems for brewing and warm-keeping function
Coffee machine can also be used without filter paper
Filling level sensor
Detachable drip tray
Hinged handles
1,45 kW | 230 V | 50 Hz
W 370 x D 360 x H 533 mm
6.4 kg
- Power load
- Size
- Weight



- Contents: 13.2 litres
- Max. output: 100 cups



- Clear height of spout: 125 mm
- 145 mm without drip tray



- Stainless steel filter



- Decalcification signal
- Warm-keeping function

Component parts

Milk dispenser adapter PRO II 40-60

- Designed for: Indirect heating/keeping warm of milk, Coffee machine Bartscher PRO II 40, Coffee machine Bartscher PRO II 60
- Content: 4 litre(s)
- Glasses / cup height max.: 200 mm
- Filling level display: Yes
- Size: W 310 x D 290 x H 175 mm
- Weight: 0.9 kg
- GTIN: 4015613731261


A190169

RRP* 59.- €

Round filter paper 195mm, 250pcs

- Order quantity unit: 1 box (250 round filters)
- Designed for: Coffee maker Regina Plus 40, Coffee machine Bartscher PRO II 40, Coffee machine Bartscher PRO II 60
- Size: W 195 x D 195 x H 1 mm
- Weight: 0.3 kg
- GTIN: 4015613427980


A190009250

RRP* 13.- €

Round filter paper 195mm, 1000pcs

- Order quantity unit: 1 box (1,000 round filters)
- Designed for: Coffee maker Regina Plus 40, Coffee machine Bartscher PRO II 40, Coffee machine Bartscher PRO II 60
- Size: W 195 x D 195 x H 1 mm
- Weight: 1.4 kg
- GTIN: 4015613372983


A190009

RRP* 43.- €

Descaler B15-30

- Designed for: Coffee machines
- Content: 30 x 15 g
- Model: Powder, High concentrate
- HACCP compliant: Yes
- Order quantity unit: 1 box (30 bags à 15 g)
- Size: W 68 x D 4 x H 100 mm
- Weight: 0.45 kg
- GTIN: 4015613541716


190065

RRP* 27.- €

Round filter paper 245mm, 250pcs

- Order quantity unit: 1 box (250 round filters)
- Designed for: Coffee machine Bartscher PRO II 100, Coffee machine Silver 1300, Coffee maker Regina Plus 90
- Size: W 245 x D 245 x H 1 mm
- Weight: 0.55 kg
- GTIN: 4015613561004


A190011250

RRP* 14.- €

Round filter paper 245mm, 1000pcs

- Order quantity unit: 1 box (1,000 round filters)
- Designed for: Coffee machine Bartscher PRO II 100, Coffee machine Silver 1300, Coffee maker Regina Plus 90
- Size: W 245 x D 245 x H 1 mm
- Weight: 2.1 kg
- GTIN: 4015613400129


A190011

RRP* 48.- €

Component parts

Glass jug 1,8L

- Material: Glass, Plastic
- Content: 1,8 litre(s)
- Size: W 160 x D 200 x H 178 mm
- Weight: 0.3 kg
- GTIN: 4015613658360



190133

RRP* 18.- €

Pot heater WP-K200

- Material: Stainless steel
- Diameter warming plate(s): 120 mm
- Warming plates can be switched separately: Yes
- Overheating protection: Yes
- Size: W 358 x D 210 x H 70 mm
- Weight: 1.7 kg
- GTIN: 4015613709352



A190105

RRP* 85.- €

Thermo jug 1,4L-ST

- Material: Stainless steel, Plastic
- Content: 1,4 litre(s)
- Temperature loss / hour approx.: 2,6 °C
- Properties: Lid with pouring mechanism
- Size: W 140 x D 170 x H 215 mm
- Weight: 0.72 kg
- GTIN: 4015613714745



190114

RRP* 20.50 €

Thermo jug 1.5L-VST

- Material: Stainless steel
- Content: 1,5 litre(s)
- Temperature loss / hour approx.: 2 °C
- Properties: Lid with pouring mechanism, Easy filling, hinged lid
- Size: W 135 x D 165 x H 260 mm
- Weight: 0.86 kg
- GTIN: 4015613752808



190218

RRP* 35.- €

Thermo pump jug 1,9L-ST

- Material: Stainless steel, Plastic
- Content: 1,9 litre(s)
- Temperature loss / hour approx.: 2,3 °C
- Properties: Base with an integrated ring for 360° rotation of the flask, Pump head can be completely detached
- Size: W 150 x D 200 x H 335 mm
- Weight: 1.3 kg
- GTIN: 4015613714769



190117

RRP* 36.50 €

Thermo jug 2L-ST

- Material: Stainless steel, Plastic
- Content: 2 litre(s)
- Temperature loss / hour approx.: 2,6 °C
- Properties: Lid with pouring mechanism
- Size: W 140 x D 170 x H 250 mm
- Weight: 0.8 kg
- GTIN: 4015613714752



190116

RRP* 22.50 €

Thermo jug 2L-VST

- Material: Stainless steel
- Content: 2 litre(s)
- Temperature loss / hour approx.: 3,5 °C
- Properties: Lid with pouring mechanism, Easy filling, hinged lid
- Size: W 142 x D 157 x H 295 mm
- Weight: 1 kg
- GTIN: 4015613742151



190108

RRP* 36.- €

Thermal pump can Duo 1,9L-ST

- Material: Stainless steel, Plastic
- Content: 3,8 litre(s)
- Content per can: 1,9 litre(s)
- Temperature loss / hour approx.: 2 °C
- Pump lid lock: Yes
- Size: W 270 x D 170 x H 338 mm
- Weight: 2.4 kg
- GTIN: 4015613742229



190208

RRP* 51.- €

Component parts

Coffee station Z50

- Material: Plastic
- Designed for: Coffee condiments and supplies, Drip trays Z50-150 and Z50-170
- Properties: 5 storage compartments for beakers, spoons/stirrers, milk and sugar, Connecting system attached on the side, Connectable in a row with drip tray Z50-150, Connectable in a row with drip tray Z50-170
- Size: W 268 x D 335 x H 100 mm
- Weight: 1 kg
- GTIN: 4015613742250



190223

RRP* 19.50 €

Drip tray Z50-150

- Material: Plastic, Stainless steel
- Collection tray: Detachable drip tray grille
- Properties: For thermal jugs Ø up to 150 mm, Connecting system attached on the side, Connectable in a row with coffee station Z50, Connectable in a row with drip tray Z50-170
- Size: W 180 x D 225 x H 40 mm
- Weight: 0.23 kg
- GTIN: 4015613742236



190215

RRP* 8.50 €

Drip tray Z50-170

- Material: Plastic, Stainless steel
- Collection tray: Detachable drip tray grille
- Properties: For thermal jugs Ø from 150 to 170 mm, Connecting system attached on the side, Connectable in a row with coffee station Z50, Connectable in a row with drip tray Z50-150
- Size: W 205 x D 255 x H 40 mm
- Weight: 0.31 kg
- GTIN: 4015613742243



190216

RRP* 9.50 €

Coffee station 1190

- Material: Plastic
- Designed for: 1 vacuum flask, Diameter max. 19 cm
- Properties: 5 storage compartments for beakers, spoons/stirrers, milk and sugar, Plastic insert adjustable in 3 heights
- Including: 1 drip tray, 1 plastic insert
- Size: W 440 x D 340 x H 145 mm
- Weight: 1.2 kg
- GTIN: 4015613656861



190153

RRP* 48.- €

Coffee station 2190

- Material: Plastic
- Designed for: 2 vacuum flasks, Diameter max. 19 cm
- Properties: 5 storage compartments for beakers, spoons/stirrers, milk and sugar, Plastic inserts adjustable in 3 heights
- Including: 2 drip trays, 2 plastic inserts
- Size: W 660 x D 340 x H 145 mm
- Weight: 1.8 kg
- GTIN: 4015613656878



190154

RRP* 76.- €

Thermal pump can 3L

- Material: Stainless steel, Plastic
- Content: 3 litre(s)
- Temperature loss / hour approx.: 2 °C
- Properties: Base with an integrated ring for 360° rotation of the flask, Locking system, Lid with pouring mechanism, Pump head can be completely detached, Simple cleaning
- Size: W 170 x D 170 x H 375 mm
- Weight: 1.6 kg
- GTIN: 4015613725499



150992

RRP* 37.- €

Thermal pump can 5L

- Material: Stainless steel, Plastic
- Content: 5 litre(s)
- Temperature loss / hour approx.: 1,7 °C
- Properties: Base with an integrated ring for 360° rotation of the flask, Locking system, Lid with pouring mechanism, Pump head can be completely detached, Simple cleaning
- Size: W 181 x D 245 x H 428 mm
- Weight: 2.4 kg
- GTIN: 4015613725505



150993

RRP* 47.- €





Milk frother MS600

190211

RRP* 55.- €

GTIN 4015613758077



Fresh, warm milk froth for cappuccino or heated milk for coffee. With the mixing disk and milk frother whisk ring, milk can be prepared at 70°C with the desired consistency.



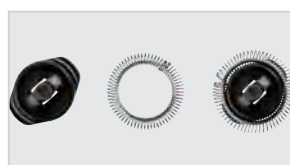
- Content 0,6 litre(s)
- Filling quantity Frothing, max.: 150 ml
Heating, max.: 400 ml
Foaming/heating at 70 °C
- Functions 70 °C
- Temperature range to Yes
- Automatic turn-off 1 mixing disk
- Including 1 milk frother whisk ring
- Power load 0,5 kW | 230 V | 50/60 Hz
- Size W 150 x D 108 x H 190 mm
- Weight 0.8 kg



► Content: 0.6 litres



► For fresh milk with all fat contents
► No need to preheat the milk



► Includes:
1 mixing disk
1 milk frother whisk ring
► Mixing disk + milk frother whisk ring
= milk froth disk



Milk frother induction MSI400

190129

RRP* 98.- €

GTIN 4015613613413



Create creamy or frothy milk automatically in 80-90 seconds or just warm it up. Ideal for hot or cold coffee creations.



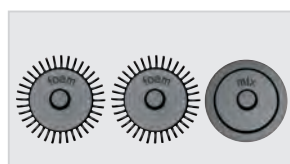
- Content 0,4 litre(s)
- Filling quantity Frothing, max.: 200 ml
Heating, max.: 400 ml
Foaming/heating at 65 °C
Foaming/heating at 70 °C
150 ml to 400 ml of milk can be foamed/
heated in approx. 80-90 seconds
- Functions Cold foaming
70 °C
- Temperature range to Yes
- Automatic turn-off 2 milk froth disks
- Including 1 mixing disk
- Power load 0,6 kW | 230 V | 50/60 Hz
- Size W 125 x D 150 x H 180 mm
- Weight 1.1 kg



► Content: 0.4 litres



► For fresh milk with all fat contents
► No need to preheat the milk



► Includes:
2 milk frothing disks
1 mixing disk





Fully automatic coffee machines



Automatic coffee machine Easy Slim 200

190095

RRP* 749.- €

GTIN 4015613858807



Great variety in a compact design – where reliable technology meets a huge selection of beverages. The fully automatic coffee machine with the 200-gram bean holder and the removable milk tank caters to exclusive tastes even for moderate beverage output requirements.

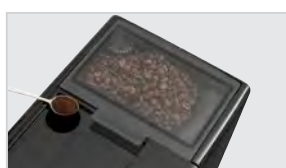
- Material: Plastic
- Grinding mechanism: Cone grinder
- Content bean container: 200 g
- Designed for: 15 cups / day
- Programs: 15, pre-programmed, parameters can be changed
- Height-adjustable outlet: 68 - 138 mm
- Ground coffee option: Individual cups
Manual 5 - 12 g
- Cleaning program: yes
- Milk frother: yes
- Milk supply: Via connected milk container
- Max. content of milk container: 250 ml
- Removable milk container: Yes
- Water supply: Water tank
- Water tank capacity: 1,3 litre(s)
- Residues container capacity: Approx. 10 cups
- Power load: 1,4 kW | 230 V | 50 Hz
- Size: W 215 x D 455 x H 345 mm
- Weight: 9.45 kg



- Designed for: 15 cups/day
- Capacity of grounds container: Approx. 10 cups



- Removable milk container
- Dishwasher-safe parts
- Pivoting spout
- Dispensing of milk-free specialty coffees possible without milk tank



- 1 bean container (200 g)
- 9 adjustable grinding settings
- Powdered coffee option



- Cup counter
- Hot water function
- Milk froth option
- Descaling signal



Automatic coffee machine Easy Black 250

190080

RRP* 1,079.- €

GTIN 4015613760070



Reliable, powerful technology in an attractive compact design. With a 250 g bean container, the Easy Black 250 will invite people to enjoy a coffee, espresso, or cappuccino in any restaurant, in meeting rooms or agencies.



- Material Plastic
- Grinding mechanism Cone grinder
- Content bean container 250 g
- Designed for 50 cups / day
- Output max. 40 cups of 120 ml / hour (single cup outlet)
60 cups of 120 ml / hour (double cup outlet)
- Programs 4, pre-programmed, parameters can be changed
- Height-adjustable outlet 80 - 115 mm
- Ground coffee option Individual cups
Manual 7 - 14 g
- Cleaning program yes
- Properties Switch for hot milk or milk froth
- Milk frother yes
- Milk supply External via tube
- Water supply Water tank
- Water tank capacity 1,8 litre(s)
- Residues container capacity Approx. 15 cups
- Power load 1,4 kW | 230 V | 50/60 Hz
- Size W 300 x D 500 x H 360 mm
- Weight 11.5 kg



- ▶ Designed for: 50 cups/day
- ▶ Ground coffee option
- ▶ Residue container capacity: Approx. 15 cups



- ▶ 4 programs, pre-programmed, parameters can be changed
- ▶ Cup counter



- ▶ Height-adjustable outlet 80 - 115 mm



- ▶ Selector switch for hot milk or milk froth
- ▶ Milk supply: Tube



Automatic coffee machine Easy Plus 550

190096

RRP* 1,949.- €

GTIN 4015613859019



From a range of coffee specialties with or without milk and beverages with milk froth to heating hot water – this machine does it all. A tank volume of 4 litres and a bean container with a capacity of 550 grams makes it ideal for staff areas or conference rooms.

- Material Plastic
- Grinding mechanism Cone grinder
- Content bean container 550 g
- Designed for 50 cups / day
- Output max. 60 cups of 120 ml / hour (single cup outlet)
80 cups of 120 ml / hour (double cup outlet)
- Programs Password-protected menu
16, preset, individual write-over possible
Others can be stored indefinitely
- Height-adjustable outlet 80 - 160 mm
- Ground coffee option Individual cups
Manual 5 - 14 g
- Video display Individual playable via USB
Up to 3 videos can be saved
Video can be stored for individual process (switch on, standby, preparation)
- USB connection Yes
- Cleaning program yes
Cleaning cycles memory
- Properties Powerful heating: 2 x 1,400 W
Water tank with handle
For automatic pulp ejection, the pulp container and base plate are pre-stamped for the cut-out
- Milk frother yes
Manual milk temperature setting in 2 levels
- Milk supply External via tube
Manually adjustable in 2 levels (cold and hot milk)
- Water supply Water tank
- Water tank capacity 4 litre(s)
- Residues container capacity Approx. 35 cups
- Power load 1,5 kW | 230 V | 50 Hz
- Size W 350 x D 525 x H 475 mm
- Weight 15.17 kg



- Designed for: 50 cups/day
- Capacity of grounds container: Approx. 35 cups



- 16 preset programs, can be overwritten with custom programs
- Further programs can be saved
- Cup counter
- Hot water function
- Hot milk function
- Descaling signal



- 1 bean container (550 g)
- 4 adjustable grinding settings
- Powdered coffee option



- Milk frother
- 2 manually adjustable milk temperature settings



- Cup warmers
page 209, 210

THE FULLY AUTOMATIC COFFEE MACHINES IN COMPARISON

	Easy Slim 200 190095 	Easy Black 250 190080 	Easy Plus 550 190096 
Max. performance (cups Americano/hr)	—	40 x 120 ml 60 x 120 ml	60 x 120 ml 80 x 120 ml
Designed for (cups/day)	15	50	50
Number of brewing groups	1	1	1
Minimum brewing quantity	15 ml	25 ml	15 ml
Number of programs	15	4	16 + more
Programs individually adjustable	Parameters changeable	Parameters changeable	✓
Cleaning program	✓	✓	✓
2 cup function	✓	✓	✓
Cup counter	Per program + total	Per program + total	Per program + total
Bean containers	1 x 200 g	1 x 250 g	1 x 550 g
Topping containers	—	—	—
Milk-/cocoa powder dosing	—	—	—
Bean-/topping containers lockable	—	—	—
Detachable bean/topping containers	—	—	—
Ground coffee option (manual)	Individual cup, 5 - 12 g	Individual cup, 7 - 14 g	Individual cup, 5 - 14 g
Coffee dosing controllable	✓	✓	—
Grinding level can be regulated	9-level	5-level	4-level
Grinding mechanism	1 cone grinder	1 cone grinder	1 cone grinder
Water temperature can be regulated	—	✓	—
Milk temperature can be regulated	—	—	Manually in 2 levels
Milk supply	Via connected milk container	Externally via hose	Externally via hose
Milk frother	✓	✓	✓
Hot milk function	—	✓	✓
Hot water function	✓	—	✓
IoT-capable	—	—	—
Water tank	1.3 litres, detachable	1.8 litres, detachable	4 litres, detachable
Fixed connection to water supply	—	—	—
Pump pressure	19 bar	19 bar	19 bar
Height-adjustable outlet	68 - 138 mm	80 - 115 mm	80 - 160 mm
Filling level display	✓	✓	✓
Automatic turn-off	—	✓	✓
Volume grounds container, approx. (cups)	10	15	35
Base plate with cut-out for ejection of slops	—	—	✓
Including	1 milk container with pivoted spout 1 coffee spoon	1 milk hose 1 coffee spoon	1 milk hose 1 universal key





Automatic coffee machine KV1 Classic

190052

RRP* 2,249.- €

GTIN 4015613712741



Enjoy perfect coffee specialities at the push of a button. Espresso, cappuccino, latte macchiato, hot water or milk - up to 6 different beverages can be individually set. With its particularly large bean and residues container, the coffee machine is also ideally suited for larger coffee quantities and thus for use in cafés, breakfast rooms and offices.

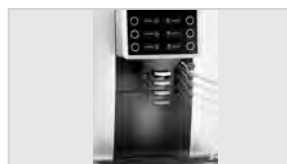
- Material Plastic
- Grinding mechanism Cone grinder
- Content bean container 1.000 g
- Designed for 80 cups / day
- Output max. 40 cups of 120 ml / hour (single cup outlet)
60 cups of 120 ml / hour (double cup outlet)
- Programs 6, individually adjustable
- Height-adjustable outlet 100 - 160 mm
- Ground coffee option Individual cups
- Manual 5 - 14 g
- Cleaning program yes
- Properties Milk temperature can be regulated via milk hose
- Base plate with cutout for automatic ejection of slops (in conjunction with the slops ejector shaft KV1 - available as an option)
- Milk frother yes
- Milk supply External via tube
- Flow rate can be regulated (temperature regulation)
- Water supply Water tank
- 3 options
- Water supply via external container
- Fixed connection to water supply
- Water tank capacity 1,8 litre(s)
- Water connection Fixed connection to water supply 1/2"
- Residues container capacity Approx. 35 cups
- Power load 2,7 kW | 230 V | 50/60 Hz
- Size W 305 x D 550 x H 580 mm
- Weight 17.4 kg



- ▶ Max. output: 60 cups of 120 ml / hour (double cup outlet)
- ▶ Ground coffee option
- ▶ Residues container capacity: Approx. 35 cups



- ▶ 6 programs, individually adjustable
- ▶ Cup counter
- ▶ Hot water function
- ▶ Decalcification signal



- ▶ Height-adjustable outlet



- ▶ Milk frother
- ▶ Milk supply: Tube



Automatic coffee machine KV1 Comfort

190031

RRP* 2,998.- €

GTIN 4015613745367



With up to 23 individually programmable coffee variations, a mains water connection and a 6-litre water tank, the clever version of the KV1 offers maximum coffee enjoyment with simple, intuitive touch controls. In combination with the elegant design, the 7" advertising display, which can be set to play a custom message, automatically invites onlookers to enjoy a freshly brewed espresso, cappuccino, latte macchiato and more.

- Material
 - Plastic
- Grinding mechanism
 - Cone grinder
- Content bean container
 - 1.000 g
- Designed for
 - 80 cups / day
- Output max.
 - 40 cups of 120 ml / hour (single cup outlet)
 - 60 cups of 120 ml / hour (double cup outlet)
- Programs
 - 23, preset, individual write-over possible
 - Programming password protected
- Height-adjustable outlet
 - 100 - 160 mm
- Video display
 - Individual playable via USB
 - Up to 10 videos can be saved
 - During coffee preparation and during breaks
 - 1 video can be selected for all processes
- USB connection
 - Yes
- Cleaning program
 - yes
- Properties
 - Base plate with cutout for automatic ejection of slops (in conjunction with the slops ejector shaft KV1 - available as an option)
 - Milk temperature can be set in the program
 - Cleaning cycles memory
- Milk frother
 - yes
- Milk supply
 - External via tube
- Water supply
 - 3 options
- Water tank capacity
 - Water tank
- Water connection
 - Fixed connection to water supply
- Residues container capacity
 - Water supply via external container
- Power load
 - 6 litre(s)
- Size
 - Fixed connection to water supply 1/2"
- Weight
 - Approx. 35 cups
 - 2,7 kW | 230 V | 50/60 Hz
 - W 390 x D 550 x H 580 mm
 - 19.2 kg



- Max. output: 60 cups of 120 ml / hour (double cup outlet)
- Grounds container capacity: Approx. 35 cups



- 23 preset programs, can be overwritten with custom programs
- Cup counter
- Hot water function
- Hot milk function
- Decalcification signal



- Height-adjustable spout



- Milk frother



Automatic coffee machine KV1 Deluxe

190033

RRP* 3,598.- €

GTIN 4015613806181



Caffè crema, espresso, latte macchiato and more than 30 more specialty coffees – they're all possible with the KV1 Deluxe. The powerful heating elements and milk temperature sensor ensure the perfect drink temperature. Because the water and coffee are dispensed at the same time, the preparation time is quicker, particularly for caffè americano. The features of the Deluxe are rounded off by the incredibly intuitive touch display – for top coffee enjoyment at the touch of a button.

- Material Plastic
- Content bean container 1 x 1.000 g
- Designed for 100 cups / day
- Output max. 60 cups of 120 ml / hour (single cup outlet)
80 cups of 120 ml / hour (double cup outlet)
- Programs Programming password protected
Others can be stored indefinitely
30, preset, individual write-over possible
- Height-adjustable outlet 75 - 155 mm
- Ground coffee option Individual cups
Manual 5 - 14 g
- Video display 1 video can be selected for all processes
Individual playable via USB
During coffee preparation and during breaks
Up to 10 videos can be saved
- USB connection Yes
- Cleaning program yes
Cleaning cycles memory
- Properties Dispensing of coffee and water possible at the same time (americano)
Bean container can be removed without tools
Powerful heating: 2 x 1,400 W
Water tank with handle
Base plate with cutout for automatic ejection of slops
- Milk frother yes
Temperature sensor on appliance for optimum steam addition
- Milk supply External via tube
Automatic regulation of throughput quantity (temperature regulation)
- Water supply Water tank
Water supply via external container
3 options
Fixed connection to water supply
6 litre(s)
Fixed connection to water supply 1/2"
Approx. 50 cups
3,1 kW | 230 V | 50/60 Hz
W 370 x D 535 x H 625 mm
20.4 kg
- Water tank capacity
- Water connection
- Residues container capacity
- Power load
- Size
- Weight

Automatic coffee machine KV1 Deluxe with full digital service

The Bartscher Cloud,
THE clever solution for a
controlled and optimised
use and after-sales service,
we offer

FREE

with the purchase of your device!



- ▶ Max. output: 80 cups of 120 ml / hour (double cup outlet)
- ▶ Fast preparation of caffè americano (simultaneous output of coffee and water)
- ▶ Capacity of grounds container: Approx. 50 cups



- ▶ 1 bean container (1,000 g)
- ▶ Lockable
- ▶ Can be removed without tools



- ▶ 30 preconfigured programs, can be overwritten individually
- ▶ Further programs can be configured
- ▶ Cup counter
- ▶ Hot water function
- ▶ Hot milk function
- ▶ Descaling signal



- ▶ Milk frother
- ▶ Milk temperature sensor on appliance for optimum addition of steam



Automatic coffee machine KV2 Premium

190086

RRP* 6,298.- €

GTIN 4015613806174



30 coffee variations and more, 2 types of milk froth preparation, plus hot chocolate and tea - the fully automatic coffee machine offers a premium-class drink selection. Two bean containers with high-performance disc grinders and a dual pump system enable increased throughput at a boiler temperature up to 98 °C. With a clever, sensor-controlled milk system, the milk froth is perfect with every cup - regardless of the milk temperature.

- Material
 - Plastic
- Grinding mechanism
 - 2 disc grinders
 - Calibrated
 - Powerful
 - Stepless grinding degree setting
- Content bean container
 - 2 x 1.200 g
- Content topping container
 - 1600 g
- Designed for
 - 120 cups / day
 - 75 cups of 120 ml / hour (single cup outlet)
 - 90 cups of 120 ml / hour (double cup outlet)
 - Increased flow-through dual pump system
- Output max.
 - 30, preset, individual write-over possible
 - Programming password protected
 - Others can be stored indefinitely
- Programs
 - No
- Height-adjustable outlet
 - 2 cup tables (95 mm + 165 mm)
- Video display
 - 1 video can be selected for all processes
 - Up to 10 GB data can be saved
 - Individual playable via USB
 - During coffee preparation and during breaks
- USB connection
 - Yes
- Cleaning program
 - yes
 - Cleaning cycles memory
 - Valve closure to the milk hose during milk system cleaning
- Properties
 - Bean/topping container and brewing unit can be removed without tools
 - Base plate with cutout for automatic ejection of slops
- Milk supply
 - 2 options
 - From topping container (powdered milk)
 - External via tube
- Milk frother
 - yes
 - Temperature sensor on the milk hose for optimal steam addition
- Water supply
 - 3 options
 - Water tank
 - Fixed connection to water supply
 - Water supply via external container (required accessories available as an option)
- Water tank capacity
 - 4 litre(s)
- Water connection
 - Fixed connection to water supply 1/2"
- Residues container capacity
 - Approx. 45 cups
- Power load
 - 2,5 kW | 230 V | 50-60 Hz
- Size
 - W 400 x D 610 x H 695 mm
- Weight
 - 29.6 kg

Automatic coffee machine KV2 Premium with full digital service

The Bartscher Cloud,

THE clever solution for a controlled and optimised use and after-sales service, we offer

FREE

with the purchase of your device!



- ▶ Increased throughput capacity
- ▶ Dual pump system for faster coffee and hot water preparation
- ▶ Residue container capacity: Approx. 45 cups



- ▶ 2 bean containers (each 1,200 g)
- ▶ 1 topping container (1,600 g)
- ▶ For milk or hot chocolate powder



- ▶ Large range of coffee variety
- ▶ 30 preset programmes, individual write-over possible
- ▶ Further programmable programmes
- ▶ Separate hot water tap for tea



- ▶ 2 types of milk froth preparation
- ▶ Milk
- ▶ Milk powder

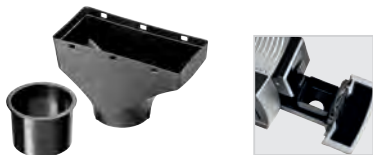
THE FULLY AUTOMATIC COFFEE MACHINES IN COMPARISON

	KV1 Classic 190052 	KV1 Comfort 190031 	KV1 Deluxe 190033  	KV2 Premium 190086  
Max. performance (cups Americano/hr)	40 x 120 ml 60 x 120 ml	40 x 120 ml 60 x 120 ml	60 x 120 ml 80 x 120 ml	75 x 120 ml 90 x 120 ml
Designed for (cups/day)	80	80	100	120
Number of brewing groups	1	1	1	1
Minimum brewing quantity	25 ml	25 ml	15 ml	15 ml
Number of programs	6	23	30 + more	30 + more
Programs individually adjustable	✓	✓	✓	✓
Cleaning program	✓	✓	✓	✓
2 cup function	✓	✓	✓	✓
Cup counter	Per program + total	Per program + total	Per program + total	Per program + total
Bean containers	1 x 1,000 g	1 x 1,000 g	1 x 1,000 g	2 x 1,200 g
Topping containers	—	—	—	1 x 1,600 g
Milk-/cocoa powder dosing	—	—	—	Accurate to the gram Calibrated
Bean-/topping containers lockable	—	—	✓	✓
Detachable bean/topping containers	—	—	✓	✓
Ground coffee option (manual)	Individual cup, 5 - 14 g	—	Individual cup, 5 - 14 g	—
Coffee dosing controllable	✓	✓	✓	✓
Grinding level can be regulated	5-level	5-level	5-level	Stepless
Grinding mechanism	1 cone grinder	1 cone grinder	1 cone grinder	2 disc grinders
Water temperature can be regulated	✓	✓	✓	✓
Milk temperature can be regulated	Via milk hose	—	Electronic	Electronic
Milk supply	Externally via hose	Externally via hose	Externally via hose	External via tube or from topping container
Milk frother	✓	✓	✓ Sensor on appliance	✓ Sensor on the milk hose
Hot milk function	✓	✓	✓	✓
Hot water function	✓	✓	✓	✓ Separate outlet tap
IoT-capable	—	—	Bartscher cloud	Bartscher cloud
Water tank	1.8 litres, detachable	6 litres, detachable	6 litres, detachable	4 litres, detachable
Fixed connection to water supply	1/2"	1/2"	1/2"	1/2"
Pump pressure	19 bar	19 bar	19 bar	19 bar
Height-adjustable outlet	100 - 160 mm	100 - 160 mm	75 - 155 mm	— 2 cup tables
Filling level display	✓	✓	✓	—
Automatic turn-off	✓	✓	✓	✓
Volume grounds container, approx. (cups)	35	35	50	45
Base plate with cut-out for ejection of slops	✓	✓	✓	✓
Including	1 milk hose 1 milk hose with flow controller 1 water supply hose	2 milk hoses 2 water supply hoses	1 milk hose 1 universal key 1 water outlet hose 1 water supply hose	1 milk hose 1 universal key 1 water outlet hose 1 water supply hose

Component parts

Dregs ejector chute KV1

- Material: Plastic
- Designed for: Bartscher fully automatic coffee machines KV1 Classic and KV1 Comfort, The dregs are disposed of directly into the waste bin
- Size: W 80 x D 155 x H 160 mm
- Weight: 0.09 kg
- GTIN: 4015613735658



190060

RRP* 11.- €

Water drain hose KV1

- Material: Rubber (NBR)
- Designed for: Bartscher fully automatic coffee machines KV1 Classic and KV1 Comfort
- Length: 1,5 m
- Properties: Can be used with the dregs container and ejector chute KV1
- Size: W 35 x D 1,500 x H 40 mm
- Weight: 0.4 kg
- GTIN: 4015613735696



190068

RRP* 35.- €

Water pump KV2 Premium

- Set comprises: Attachment material, Holder, Pump, Suction tube, 40 cm, Water inlet hose, 57 cm
- Material: Plastic
- Designed for: Premium Coffee Machine KV2
- Properties: Simple installation on the fully automatic coffee machine's housing
- Size: W 490 x D 52 x H 135 mm
- Weight: 0.5 kg
- GTIN: 4015613821108



190087

RRP* 169.- €

Water filter KV1

- Designed for: KV1 fully automatic coffee machines, Automatic coffee machine Easy Plus 550, Automatic coffee machine Easy Black 250
- Output capacity: Approx. 75 litres at 10° dH (total hardness)
- Size: W 40 x D 40 x H 165 mm
- Weight: 0.07 kg
- GTIN: 4015613747798



109865

RRP* 22.- €

Water Filter KV-150

- Designed for: Premium Coffee Machine KV2, Automatic coffee machine Easy Slim 200
- Output capacity: Approx. 150 litres at 10° dH (total hardness)
- Size: W 43 x D 61 x H 107 mm
- Weight: 1 kg
- GTIN: 4006387008413



109902

RRP* 19.- €

Pressure regulator

- Material: Brass, Chrome-plated
- Connection: 3/4"
- Water pressure: 1 - 6 bar (preset to 3 bar)
- Incoming pressure max.: 16 bar
- Operating temperature max.: 65 °C
- Size: W 95 x D 75 x H 50 mm
- Weight: 0.4 kg
- GTIN: 4015613468617



533051

RRP* 62.- €

Milk line detergent F1L

- Designed for: Fully automatic coffee
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Size: W 95 x D 58 x H 260 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773360



173282

RRP* 73.- €

Cleaning tabs KV-20

- Designed for: Coffee machines, Fully automatic coffee, Thermal jugs, Espresso machines
- Content: 20 x 2 blister packs with 10 cleaning tabs
- Model: Tab form
- HACCP compliant: Yes
- Size: W 30 x D 75 x H 180 mm
- Weight: 0.07 kg
- Order quantity unit: 1 sales display unit (20 retail packs)
- GTIN: 4015613773377



173283

RRP* 145.- €

Descaler F1L

- Designed for: Small appliances such as kettles and coffee machines etc.
- Content: 6 x 1 litre
- Model: Liquid, High concentrate
- HACCP compliant: Yes
- Size: W 90 x D 63 x H 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773322



173277

RRP* 52.- €



Milk refrigerator KV9L

190089

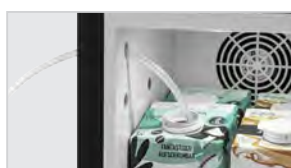
RRP* 649.- €

GTIN 4015613831480



Whether for cappuccino, café au lait or latte macchiato - this practical milk refrigerator offers direct access to chilled milk with its side tube openings. The milk is kept cool hygienically and can be drawn out of the container when needed for coffee preparation via the milk tube of the coffee machine.

- Material Steel plate
- Material inside Plastic
- Size inside W 160 x D 190 x H 280 mm
- Content 9 litre(s)
- Cooling Circulating air
- Temperature range 0 °C to 8 °C
- Ambient temperature to 32 °C
- Opening for milk hose 9.8 mm | 12.3 mm
- Lockable 3 openings on the left and 2 openings on the right of the appliance
- Door hinge side Yes
- Properties Right
- Designed for 3 x 1 litre Tetra Pak®, for example
- Direct milk supply via side openings on the appliance
- LED lighting
- Power load 0,068 kW | 230 V | 50/60 Hz
- Size W 225 x D 450 x H 455 mm
- Weight 13.22 kg



- The perfect accessory for baristas
- Direct drawing of milk via milk tube of coffee machine



- Milk container available as an optional extra
- Volume: 4 litres

Milk container KV9L

- Designed for: Milk bag, Milk
- Material: Plastic ABS
- Content: 4 litre(s)
- Opening for milk hose: Ø 12 mm in lid
- Lid properties: Detachable
- Size: W 185 x D 155 x H 220 mm
- Weight: 0.58 kg
- GTIN: 4015613848631

190094

RRP* 39.- €



Milk refrigerator KV6LTE

190079

RRP* 165.- €

GTIN 4015613768410



Small with a smart design – a real eye-catcher in offices, kitchenettes, and smaller self-service coffee areas. This thermo-electric refrigerator holds 2 Tetra Paks® of milk and, with the two milk tube openings on the side, is the ideal addition to fully automatic coffee machines.

- Material Plastic
- Size inside W 160 x D 135 x H 285 mm
- Content 6 litre(s)
- Cooling Thermoelectric
- Cooling output 12 °C to 15 °C below ambient temperature
- Ambient temperature to 22 °C
- Opening for milk hose 2 openings, left and right on the appliance
- Ø 7 mm
- Door hinge side can be changed Yes
- Number of intermediate shelves 1
- Height-adjustable intermediate shelves Yes
- Properties Designed for 2 x 1 litre Tetra Pak®, for example
- Direct milk supply via side openings on the appliance
- 12 V adapter cable for car
- Including 12 V
- Power load 0,052 kW | 220 V | 50 Hz
- Size W 220 x D 270 x H 350 mm
- Weight 3 kg



- Ideal for offices, kitchenettes, and smaller self-service coffee areas
- Direct milk suction via milk tube on the coffee machine



Portafilter coffee machines



Coffee machine Coffeeline B10



► Brewing group



► Steam tap
► Hot water tap



To experience real coffee pleasure, a portafilter coffee machine from Bartscher is your best bet, because it really allows the taste nuances of your coffee to develop to their fullest. It's incomparable and cannot be replaced by any other method of preparing coffee, giving a unique and delectable freshly-brewed coffee aroma.

- Material Steel plate
Painted
- Design Sieve carrier
- Number of boilers 1
- Hot water taps 1
- Programs 3
- Automatic boiler filling Yes
- Automatic brewing group cleaning Yes
- Automatic water intake through solenoid valve Yes
- Pre-brewing Yes
- Hot water release regulation Yes
- Timer Yes
- Digital display Yes
- Display Boiler temperature adjustment
Drink selection and programming
Start of cleaning program
Timer
Pre-brewing
Warning notes
- Properties LED lighting, separately switchable
Diverse coffee specialty settings



- Steam taps: 1, Cool-Touch
- Including:
1 portafilter with 1 outlet
1 portafilter with 2 outlets



- Steam taps: 2, Cool-Touch
- Including:
1 portafilter with 1 outlet
2 portafilters with 2 outlets



- Steam taps: 2, Cool-Touch
- Including:
1 portafilter with 1 outlet
3 portafilters with 2 outlets

	Content	Brewing group(s)	Power load	Size	Weight	Code-No.	RRP*	GTIN
Coffeeline B10	6 litres	1	2,8 kW 230 V 50 Hz	W 550 mm D 575 mm H 465 mm	43.3 kg	190230	3,898.- €	4015613815077
Coffeeline B20	11.5 litres	2	3,35 kW 230 V 50-60 Hz	W 770 mm D 575 mm H 465 mm	58.6 kg	190231	4,998.- €	4015613802718
Coffeeline B30	17,5 litres	3	4,35 kW 400 V 50 Hz	W 990 mm D 575 mm H 465 mm	70.6 kg	190232	6,198.- €	4015613815084



Component parts

Portafilter Coffeeline 710

- Model: 1-cup outlet
- Approx. content of ground coffee: 7 g
- Size: W 220 x D 80 x H 70 mm
- Weight: 0.59 kg
- GTIN: 4015613815145



190234

RRP* 59.- €

Portafilter Coffeeline 1420

- Model: 2-cup outlet
- Approx. content of ground coffee: 14 g
- Size: W 80 x D 220 x H 70 mm
- Weight: 0.61 kg
- GTIN: 4015613815152



190235

RRP* 65.- €

Portafilter Coffeeline 2100

- Model: Bottomless
- Approx. content of ground coffee: 21 g
- Size: W 70 x D 220 x H 45 mm
- Weight: 0.43 kg
- GTIN: 4015613815978



190236

RRP* 49.- €

Coffee grounds drawer S285

- Content coffee grounds: Approx. 55 portions
- Properties: Can be expanded flexibly, Very easy to mount
- Size: W 278 x D 420 x H 85 mm
- Weight: 4.6 kg
- GTIN: 4015613815114



190233

RRP* 298.- €

Tamper 57

- Diameter: 57 mm
- Size: W 57 x D 57 x H 92 mm
- Weight: 0.22 kg
- GTIN: 4015613656380



190179

RRP* 39.- €

Coffee grinder model Tauro



- Grinding mechanism
- Dosing regulation
- Rpm max.
- Properties

- Designed for

Disc grinder
5 - 12 g
1300 r. / min.
Collection tray for up to 600 g of ground coffee
Grinding mechanism Ø 60 mm
Espresso machines

	Content bean container	Power load	Size	Weight	Code-No.	RRP*	GTIN
model Tauro	1 kg	0,275 kW 230 V 50-60 Hz	W 165 mm D 390 mm H 510 mm	8 kg	190175	569.- €	4015613492445
model Space II	2 kg	0,352 kW 230 V 50 Hz	W 200 mm D 390 mm H 600 mm	8.4 kg	190174	598.- €	4015613658957



Coffee grinder Tauro Digital

190225

RRP* 679.- €

GTIN 4015613806228



► Grinding of variable quantities with the continuous grinding function



- Grinding mechanism
- Content bean container
- Dosing regulation
- Rpm max.
- Display
- Properties

- Designed for
- Power load
- Size
- Weight

Disc grinder
1 kg
5 - 12 g
1650 r. / min.
Yes
Continuous grinding function for variable quantities
Multilingual touchscreen
Memory function for 1 or 2 cups
Espresso machines
0,275 kW | 230 V | 50/60 Hz
W 215 x D 385 x H 515 mm
7.9 kg



Water filter system K1600 EW

109881

RRP* 105.- €

GTIN 4015613630731



► Capacity at 10° KH (carbonate hardness): 1600 litres

A good drinking water quality gives drinks a delicious taste. The water filter eliminates compounds that cause lime deposits. At the same time, the water is enriched with mineral compounds.

- Output capacity 1,600 litres / at 10° KH (carbonate hardness)
- Water connection 1/2"
- Water pressure 1.5 - 6 bar
- Water intake temperature from 5 °C
- Water intake temperature to 30 °C
- Design Disposable system
For horizontal and vertical installation
Coffee machines
Fully automatic coffee
- Designed for
- Size W 200 x D 140 x H 320 mm
- Weight 1.7 kg



Water filter system K1500L EW

109879

RRP* 219.- €

GTIN 4015613710891



► The flow volume can be controlled in 6 levels
► Output capacity: 1500 litres / at 10 ° CH (carbonate hardness)

Good water quality for the best coffee enjoyment – the water filter system with controllable flow volume reduces the carbonate hardness and the TDS content. The taste of the water is improved and is best suited to coffee specialities.

- Output capacity 1,500 litres / at 10° KH (carbonate hardness)
- Water connection 3/8"
- Water pressure 2 - 8 bar
- Water intake temperature from 4 °C
- Water intake temperature to 30 °C
- Design Disposable system
For horizontal and vertical installation
Coffee machines
- Designed for
- Size W 100 x D 125 x H 365 mm
- Weight 1.5 kg

Replacement filter candle f. 109879

- Size: W 95 x D 95 x H 315 mm
- Weight: 1.3 kg
- GTIN: 4015613501147

109857

RRP* 135.- €

Water meter W1-8B

- Material: Plastic
- Water intake temperature from: 4 °C
- Water intake temperature to: 30 °C
- Water connection: 3/8"
- Water pressure: 1 - 8 bar
- Output capacity: 15 - 500 l/h
- Designed for: Water filter system K1500L
- Operated via: Batteries (2 x AA)
- Including: 2 AA batteries, Holder on filter for control unit, Wall holder for control panel
- Size: W 80 x D 42 x H 54 mm
- Weight: 0.24 kg
- GTIN: 4015613792798



109898

RRP* 189.- €



Water filter system K3600L

109847

RRP* 259.- €

GTIN 4015613743899



Good water quality for the best coffee enjoyment – the water filter system reduces the carbonate hardness and the TDS content. In addition, the neutralised taste of the water allows the aromas of specialty coffees to fully emerge.

- Output capacity 3,600 litres / at 10° KH (carbonate hardness)
- Water connection 3/8"
- Water pressure 3 bar
- Water intake temperature from 2 °C
- Water intake temperature to 30 °C
- Design Disposable system
For vertical installation
- Designed for Coffee machines
Combined steamer
- Including 1 filter head
1 wall holder
1 water filter cartridge
2x 3/8" adapter to 6 mm Ø plastic hose
- Size W 180 x D 150 x H 435 mm
- Weight 3.9 kg



► Output capacity: 3,600 litres / at 10 ° CH (carbonate hardness)



► Multi-use filter head

Replacement cartridge KE3600L

- Material: Plastic
- Output capacity: 0 - 3 litres / minute, 3,600 litres / at 10° KH (carbonate hardness)
- Water intake temperature from: 2 °C
- Water intake temperature to: 30 °C
- Designed for: Water filter system K3600L
- Size: W 142 x D 142 x H 430 mm
- Weight: 3.8 kg
- GTIN: 4015613743905



109848

RRP* 229.- €

Water meter W3B-1

- Material: Plastic
- Water intake temperature from: 2 °C
- Water intake temperature to: 30 °C
- Water connection: 1/4"
- Water pressure: 3 bar
- Designed for: Water filter system K3600L
- Operated via: Batteries (2 x AA)
- Including: 2 AA batteries, 1/4" to 1/8" adapter, 1/4" adapter for 10 mm Ø plastic hose, Wall holder for control panel
- Size: W 75 x D 60 x H 40 mm
- Weight: 0.26 kg
- GTIN: 4015613744117



109849

RRP* 179.- €

Component parts

Connecting set filter candle 3/8

- Material: Steel
- Set comprises: 1 flat seal, 1 hat filter, 1 hose 3/8" x 3/8", length 1.5 m
- Size: W 10 x D 1,500 x H 10 mm
- Weight: 0.3 kg
- GTIN: 4015613501161



109864

RRP* 42.- €

Kettle 0,8L



Only small amounts of boiling water are needed occasionally or space is simply limited? This kettle is the perfect appliance. Best suited to use in hotel rooms or kitchenettes.



- Minimum brewing quantity 0,3 litre(s)
- Temperature range to 100 °C

200111



200108



► Limescale filter

200111



- Automatic boil stop
- Kettle removable from the base, wireless

	Material	Colour	Content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Kettle 0,8L	Plastic	Black, high-gloss	0,8 litre(s)	1,2 kW 230 V 50/60 Hz	W 140 mm D 200 mm H 195 mm	0.65 kg	200108	27.50 €	4015613761558
Kettle 0,6L	Plastic Stainless steel	Black, matt	0,6 litre(s)	0,8 kW 230 V 50/60 Hz	W 145 mm D 200 mm H 190 mm	0.82 kg	200111	45.- €	4015613768380



Tea station 1145SH



Hot water for tea, instant coffee or other infused drinks: Whether in the hotel room, in waiting areas or in customer meetings. With the tea caddy, everything is tidy and immediately at hand - from tea bags to spoons.

- Material Plastic
- Recess for kettle Ø 145 mm
- Properties 3 storage compartments for tea, instant coffee, sugar and spoons/stirrers
Cable in the base
- Designed for 1 kettle
- Size W 465 x D 225 x H 30 mm
- Weight 0.91 kg



► Tea caddy for
Kettle 0.8L
Kettle 0.6L



► 3 storage compartments for tea,
instant coffee, sugar and spoons/
stirrers



► Removable drip tray

	Colour	Code-No.	RRP*	GTIN
Tea station 1145SH	Black, high-gloss	200120	29.- €	4015613768403
Tea station 1145M	Black, matt	200121	29.- €	4015613768397



Kettle 1,7L



Robust, high-performance kettle for boiling quantities as low as 300 ml. The kettle is removable from the base with the 360° contact connection and is equipped with an automatic boil stop.

- Content 1,7 litre(s)
- Temperature range to 100 °C
- Power load 2,2 kW | 230 V | 50/60 Hz



► Limescale filter



► Illuminated base during operation



► Automatic boil stop
► Kettle removable from the base, wireless

	Material	Minimum brewing quantity	Size	Weight	Code-No.	RRP*	GTIN
Kettle 1,7L	Stainless steel	0,3 litre(s)	W 165 mm D 210 mm H 240 mm	0.96 kg	200095	33.- €	4015613731285
Kettle 1,7LGL	Stainless steel Glass	0,5 litre(s)	W 160 mm D 230 mm H 235 mm	1.3 kg	200096	34.- €	4015613731292



Water heater D3000

200043

RRP* 139.- €

GTIN 4015613807416



A smart design for everyday life: This digital water heater, with a temperature range of 40°C to 100°C, enables the perfect water temperature and quantity at the push of a button.

- Water tank capacity 3 litre(s)
- Temperature range 40 °C to 100 °C
- Temperature control 6 stages (45°C, 55°C, 65°C, 75°C, 85°C, 100°C)
- Properties Plus 2 quick buttons (baby: 40 °C, tea/coffee: 98 °C)
- Power load Continuous flow of water can be set for variable quantities
- Size Water quantity can be set individually in steps of 100 ml up to 400 ml
- Weight 2,6 kW | 230 V | 50/60 Hz



► Tank volume: 3 litres



► Temperature range: 40 °C to 100 °C
► Quick „baby food“ selection button with 40 °C
► Quick „coffee/tea“ selection button with 98 °C

Tank insert D3000

- Material: Plastic
- Important information: Suitable for filters such as Brita Maxtra+ or equivalent designs, Filters not included
- Size: W 135 x D 142 x H 150 mm
- Weight: 0.17 kg
- GTIN: 4015613860695

200019

RRP* 9.- €





Samovar 3,2L

191004

RRP* 105.- €

GTIN 4015613622521



A special way to enjoy tea: This samovar can boil more than 3 litres of water and keep it warm for a long time. The hot water and the fresh tea in the pot retain their optimum drinking temperature. Thanks to the two heating spirals, the keeping warm function is particularly energy-saving.

- Content 3,2 litre(s)
- Heating element 2 heating coils, 1.85 kW and 0.1 kW
Boils at 100°C with 1.85 kW and 0.1 kW heating element
Keeping warm at 70 °C with 0.1 kW heating coil
- Temperature range to 100 °C
- Warm-keeping function Yes
- Including 1 stoneware tea pot, content 0.8 litres
1 tea strainer
- Power load 2 kW | 230 V | 50-60 Hz
- Size W 270 x D 275 x H 495 mm
- Weight 2.3 kg



► Volume: 3.2 litres



► 1 stoneware tea pot
► Including 1 tea strainer



► Heat-insulated handles

Samovar 3L-1



The oldest hot drink in the world, tea remains a global leader among hot beverages even today. The special method of preparing tea in a samovar is increasingly popular. With its beautiful shape, the samovar is the epitome of culture, taste and a passion for tea.

- Heating element Boiling to 100 °C with 1.5 kW heating coil
2 heating coils, 1.5 kW and 0.5 kW
Keeping warm at 90°C with 0.5 kW heating coil
- Temperature range 30 °C to 100 °C
- Warm-keeping function Yes
- Glasses / cup height max. 125 mm
- Including 1 stainless steel tea pot, content 1 litre
1 tea strainer
- Power load 2 kW | 230 V | 50 Hz



191007

► Traditional tea enjoyment
► Volume: 3 litres



191010

► Volume: 5 litres



► 1 tea pot, volume: 1 litres
► Including tea strainer



► Max. height of glasses/cups: 125 mm

	Content	Size	Weight	Code-No.	RRP*	GTIN
Samovar 3L-1	3 litre(s)	W 310 mm D 290 mm H 540 mm	2.42 kg	191007	129.- €	4015613845470
Samovar 5L	5 litre(s)	W 310 mm D 290 mm H 585 mm	2.5 kg	191010	145.- €	4015613845487





Samovar 3L

191001

RRP* 198.- €

GTIN 4015613488790



Tee tradition with a special charm. The samovar prepares hot water for as long as required with just one heat source and also keeps fresh tea hot.



- Content 3 litre(s)
- Heating element 1 heating coil, 1.5 kW
- Temperature range 30 °C to 100 °C
- Warm-keeping function Yes
- Glasses / cup height max. 140 mm
- Including 1 tea pot, content 1.2 litres
1 tea strainer



- Power load 1,5 kW | 230 V | 50 Hz
- Size W 305 x D 210 x H 490 mm
- Weight 1.7 kg



- Tee tradition with a special charm
- Capacity: 3 litres



- 1 tea pot, capacity: 1.2 litre



- Including tea strainer



- Glasses / cup height max.: 140 mm



Samovar 15L

191005

RRP* 1,698.- €

GTIN 4015613752877



The impressive features of this samovar include its large volume of 15 litres, high energy efficiency, and classic design with ornate ceramic handles. Up to 2 litres of tea can be poured out into the teapot with tea strainer.



- Content 15 litre(s)
- Heating element 2 heating coils, 2.3 kW and 0.7 kW
Boiling to 100 °C with 2.3 kW heating coil
Keeping warm at 90 °C with 0.7 kW heating coil
- Temperature range 45 °C to 90 °C
- Warm-keeping function Yes
- Glasses / cup height max. 180 mm
- Including 1 stainless steel teapot, volume of 2 litres
1 tea strainer



- Power load 3 kW | 230 V | 50/60 Hz
- Size W 500 x D 400 x H 740 mm
- Weight 9.7 kg



- Samovar with traditional design
- Ornate ceramic handles



- Large capacity
- Content: 15 litres



- 1 tea pot, content: 2 litres
- Including tea strainer

Tea/hot water dispensers



Tea/hot water dispenser



The tea and hot water dispenser with a total capacity of 8 litres keeps both tea and hot water at the right temperature over a long period of time. Availability can easily be seen via two filling level indicators.

- Double-walled
- Number of taps
- Properties

Yes
2
Detachable drip tray
Separate hot water and tea tap with own filling level display



- 2 separate tanks
- For hot water and tea preparation



- Removable tea strainer
- For easy loading and cleaning



- Stepless temperature setting
- Via manually operated knob



- With display
- For an easier overview of the settings

	Content	Temperature range	Power load	Size	Weight	Code-No.	RRP*	GTIN
M8000	8 litre(s)	to 100 °C	1,6 kW 230 V 50/60 Hz	W 330 mm D 335 mm H 505 mm	3.6 kg	200127	159.- €	4015613761732
D15000	15 litre(s)	to 100 °C	2,5 kW 230 V 50/60 Hz	W 250 mm D 380 mm H 550 mm	5.2 kg	200128	219.- €	4015613811833





Hot Water Dispenser 5L

200061

RRP* 95.- €

GTIN 4015613505541



The continuously adjustable hot water dispenser with a 5-liter capacity provides perfectly tempered water over long periods. The user-friendly tap allows for easy dispensing of the desired portion size at any time.



- Content 5 litre(s)
- Temperature range 30 °C to 100 °C
- Power load 1,8 kW | 230 V | 50/60 Hz
- Size W 280 x D 270 x H 400 mm
- Weight 1.8 kg



Hot water dispenser 6L

200085

RRP* 75.- €

GTIN 4015613697208



6 litres of hot water with a constant and steplessly controllable temperature – tea, instant coffee, Chai Latte or other instant hot drinks can be prepared and enjoyed in no time.



- Content 6 litre(s)
- Temperature range 30 °C to 100 °C
- Safety thermostat Yes
- Power load 1,8 kW | 230 V | 50/60 Hz
- Size W 270 x D 290 x H 400 mm
- Weight 1.8 kg



Hot water dispenser 8,5L

200069

RRP* 112.- €

GTIN 4015613649849



- Content 8,5 litre(s)
- Temperature range 30 °C to 100 °C
- Double-walled Yes
- Power load 1,6 kW | 230 V | 50/60 Hz
- Size W 225 x D 225 x H 470 mm
- Weight 2.7 kg



Hot water dispenser 10L

200054

RRP* 135.- €

GTIN 4015613468778



10 litres of water can be heated up to the precise temperature required and kept hot using this hot water dispenser. Ideal for use in self-service areas, at events and outdoors.

- Content 10 litre(s)
- Temperature range 30 °C to 100 °C
- Power load 2,5 kW | 230 V | 50 Hz
- Size W 275 x D 290 x H 505 mm
- Weight 2.3 kg



Hot water dispenser 9L

200073

RRP* 245.- €

GTIN 4015613676517



9 litres of water can be steplessly heated up and kept hot using the hot water dispenser in the stainless steel design. Ideal for use in hotels, restaurants, self-service cafés and catering.



- Content
- Temperature range
- Double-walled
- Properties

- Power load
- Size
- Weight

9 litre(s)
30 °C to 95 °C
Yes
Detachable drip tray
Hinged handles
2,8 kW | 230 V | 50/60 Hz
W 305 x D 350 x H 490 mm
4.4 kg



► Heats water up steplessly and keeps it hot



► Contents: 9 litres



► Hot water dispenser in stainless steel design



► Detachable drip tray



Hot water dispenser 9L-FWA

200086

RRP* 415.- €

GTIN 4015613697789



For continuous hot water – the hot water dispenser is equipped with a fixed water connection and automatic refill, making it perfect for highly frequented self-service areas.



- Content
- Temperature range
- Double-walled
- Water connection
- Automatic refill can be switched off
- Overflow protection
- Properties

- Including
- Important information

- Power load
- Size
- Weight

9 litre(s)
30 °C to 95 °C
Yes
Fixed connection to water supply 3/4"
Yes
Yes
Detachable drip tray (clear height 145 mm)
Condensation plate under the lid
Hinged handles
Water hose
From a water hardness of 5° dH upwards, we urgently recommend fitting a suitable water softener and a water pressure of maximum 3 bar
2,8 kW | 230 V | 50/60 Hz
W 320 x D 260 x H 500 mm
5.6 kg



► Fixed connection to water supply
► Ideal for highly frequented self-service areas



► Hinged handles



► Hot water dispenser in stainless steel design
► Heats water up steplessly and keeps it hot



► Detachable drip tray



Hot water dispenser 28L

200063

RRP* 175.- €

GTIN 4015613592961



- Content
- Temperature range
- Double-walled
- Power load
- Size
- Weight

28 litre(s)
30 °C to 100 °C
Yes
2,8 kW | 230 V | 50/60 Hz
W 400 x D 385 x H 635 mm
5.3 kg

Chocolate dispensers



Chocolate dispenser 5L

900011

RRP* 598.- €

GTIN 4015613782355



The perfect way to enjoy hot chocolate: the finished chocolate drink is simply poured into the chocolate dispenser. The gentle heating and the rotating stirring blade prevent burning or clumping when heating and keeping the delicious cocoa drink warm.

- Material
 - Plastic
 - Polycarbonate
 - Stainless steel
 - Stainless steel
 - Material mixer
 - Material mixer blades
 - Content
 - Temperature range
 - Glasses / cup height max.
 - Properties
 - Drain cock, detachable
 - Drip tray with filling level sensor
 - Heated based on water bath principle
 - Power load
 - Size
 - Weight
- 5 litre(s)
30 °C to 85 °C
10 cm
1 kW | 230 V | 50 Hz
W 288 x D 420 x H 465 mm
7.2 kg



- For heating and keeping warm pre-prepared hot chocolate
- Volume: 5 litres



- Continuous temperature control
- Temperature range: 0°C to 85°C
- On/off switch with control light



- Stainless steel stirrer
- Rotating stirrer blade plastic



Mulled wine pot 7L

200065

RRP* 102.- €

GTIN 4015613612409



- Content max.
- Useful content
- Temperature range
- Power load
- Size
- Weight

9 litre(s)
7 litre(s)
30 °C to 80 °C
2,2 kW | 230 V | 50/60 Hz
W 275 x D 260 x H 490 mm
2 kg



Mulled wine pot "Multitherm", 20L

A200050

RRP* 198.- €

GTIN 4015613396873



Hot drinks for every occasion.
Perfect for keeping mulled wine, tea with rum and hot water for tea hot.

- Content max.
- Useful content
- Temperature range
- Including
- Power load
- Size
- Weight

20,3 litre(s)
20 litre(s)
30 °C to 90 °C
3 labels: Glühwein, Jagertee, Heisswasser - hot water - Tee
2 kW | 230 V | 50/60 Hz
W 355 x D 350 x H 610 mm
4.7 kg



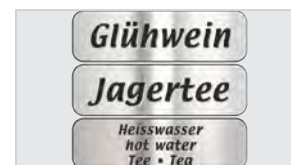
► Usable volume: 20 litres



► Easy operation
► With a practical dispensing tap



► Continuous temperature control
► Temperature range of 30°C to 90°C



► Including 3 labels:
Glühwein
Jagertee
Heisswasser - hot water - Tee



Mulled wine pot, bl.w.canner GE 28

200049

RRP* 119.- €

GTIN 4015613592794



- Material
- Material lid
- Content max.
- Useful content
- Temperature range
- Properties
- Including
- Power load
- Size
- Weight

Enamel coating
Plastic
28 litre(s)
21 litre(s)
30 °C to 100 °C
Close pot base with hidden heating element
1 grid, Ø 320 mm
1,8 kW | 230 V | 50 Hz
W 370 x D 370 x H 500 mm
5.4 kg

Mulled wine pot, bl.w. canner 25L, SS



The mulled wine pot/cooking pot is extremely versatile: Whether for serving mulled wine – a classic at Advent and Christmas markets – or for stewing fruit and vegetables.

- Temperature range 30 °C to 100 °C
- Including 1 grid, Ø 320 mm
- Power load 2 kW | 230 V | 50/60 Hz



► Easy operation



► Can be used as a mulled wine or cooking pot

	Content max.	Useful content	Size	Weight	Code-No.	RRP*	GTIN
Mulled wine pot, bl.w. canner 25L, SS	25,4 litre(s)	25 litre(s)	W 379 mm D 420 mm H 473 mm	5.2 kg	A200052	185.- €	4015613443195
Mulled wine pot, bl.w. canner 30L, SS	31,4 litre(s)	30 litre(s)	W 379 mm D 423 mm H 530 mm	5.6 kg	200057	205.- €	4015613499420



Component parts

Heat-retaining lid for A200050

- Material: Stainless steel
- Diameter surface: 347 mm
- Designed for: Approx. 10 - 15 cups
- Size: W 354 x D 354 x H 45 mm
- Weight: 0.74 kg
- GTIN: 4015613503493

200058

RRP* 23.- €

Heat-retaining lid 200057/A200052

- Material: Stainless steel
- Diameter surface: 355 mm
- Designed for: Approx. 10 - 15 cups
- Size: W 395 x D 395 x H 40 mm
- Weight: 0.82 kg
- GTIN: 4015613503509

200059

RRP* 25.- €



Mulled wine dispenser 1300

200119

RRP* 2,898.- €

GTIN 4015613763255



Mulled wine dispenser for larger quantities of wine. Avoids the hassle of decanting and preheating wine and keeping it warm for extended periods of time. The mulled wine dispenser has two taps and two separately controllable pumps. It is ready for use in just a few minutes.

- Continuous dispensing capacity Max. 130 litres / hour
- Temperature range to 85 °C
- Heat-up time 1 to 3 minutes
Depending on the ambient temperature
- Number of taps 2
- Tap design 1 pump per tap
- Pump design Integrated electric feed pump
Can be switched separately
- Power load 9 kW | 400 V | 50 Hz
- Equipment connection 3 NAC
- Size W 287 x D 690 x H 398 mm
- Weight 27.6 kg



► Continuous dispensing capacity
► Max. 130 litres/hour



► Short heat-up time
1 to 3 minutes



► 2 taps
► 2 separately controllable pumps



► Drip tray can be pulled out,
can be removed

Drinks dispensers



Beverages dispenser DEW5



STAINLESS
STEEL

5 L

- Containers
- Cooling
- Glasses / cup height max.

Material: Plastic
Dimensions: Ø 170 mm, height 285 mm
Ice pipes
14 cm



- ▶ Drink chilling using an ice pipe
- ▶ Detachable ice pipe for filling with ice-cubes



150997

- ▶ Content: 2 x 5 litres

	Content	Size	Weight	Code-No.	RRP*	GTIN
Beverages dispenser DEW5	5 litre(s)	W 215 mm D 327 mm H 510 mm	3.2 kg	150996	132.- €	4015613761978
Beverages dispenser DEW5 Duo	10 litre(s)	W 420 mm D 300 mm H 510 mm	5.8 kg	150997	249.- €	4015613754949



Beverages dispenser DTE5

150983

RRP* 239.- €

GTIN 4015613610726



CNS

- Containers
- Content
- Cooling
- Power load
- Size
- Weight

5 L



Material: Polycarbonate
Dimensions: Ø 170 mm, height 280 mm
5 litre(s)
Thermoelectric
0,06 kW | 230 V | 50/60 Hz
W 220 x D 330 x H 520 mm
4.2 kg



- ▶ On/off switch



- ▶ Integrated drip tray



Insulated dispenser 8L

150990

RRP* 219.- €

GTIN 4015613681931


STAINLESS
STEEL

8 L

8 litre capacity, double-walled vacuum insulation, easy detachable drip tray. The Iso-dispenser in stainless steel stands out thanks to its low temperature loss and always leaves behind a clean buffet.

- Content 8 litre(s)
- Designed for Cold or hot drinks
- Glasses / cup height max. 20,5 cm
- Double-walled Yes
- Temperature loss / hour approx. 1 °C
- Properties Double-walled vacuum insulation
Drain cock, detachable
Easy refilling thanks to split lid
Drip tray is easy to detach
- Size W 235 x D 350 x H 635 mm
- Weight 5 kg



- Iso-dispenser for cold or hot drinks
- Glasses / cup height max.: 205 mm



- Easy filling thanks to split lid



- Drain cock, detachable



Insulated dispenser 9L-1

150981

RRP* 49.- €

GTIN 4015613745534


STAINLESS
STEEL

9 L

- Content 9 litre(s)
- Designed for Cold or hot drinks
- Glasses / cup height max. 10 cm
- Double-walled Yes
- Temperature loss / hour approx. 4 °C
- Carrying handle Yes
- Size W 261 x D 226 x H 385 mm
- Weight 2 kg



Glass carafe 0,75L

190139

RRP* 21.- €

GTIN 4015613745534



The 750 ml glass carafe impresses users straight away thanks to its elegant design. In addition, the lid has a spout with an automatically opening and closing stainless steel cover flap. The integrated screen enables easy pouring of drinks containing ice or pieces of fruit.

- Material Glass
Stainless steel
Rubber
- Useful content 0,75 litre(s)
- Lid properties Lid with pouring mechanism
Automatic cover flap
Detachable
Integrated screen
- Size W 100 x D 100 x H 295 mm
- Weight 0.62 kg



Juicer Top Juicer

150145

RRP* 112.- €

GTIN 4015613544564



Pure fruit enjoyment: Vitamin-rich juice in a flash. Really easy juicing of whole fruits (e.g. apples) or vegetables without prior cutting.

- Rpm max. 18,000 r. / min.
- Speed control 2 levels
- Diameter filling shaft 75 mm
- Properties
 - Attached parts are dishwasher-suitable (except basic unit)
 - Fine sieve made of stainless steel for perfect fruit enjoyment
 - Extracting juice from whole fruits (e.g. apple) or vegetables easily
 - High-performance, low-noise motor
 - XXL filling chute
- Including
 - 1 plastic beaker with splash-guard, content: 1 litre
 - 1 cleaning brush
- Power load 0,7 kW | 230 V | 50/60 Hz
- Size W 210 x D 310 x H 400 mm
- Weight 4.4 kg



► XXL filling shaft
► Ø 75 mm



► Fine stainless steel sieve for perfect fruit enjoyment



► Quick and easy to clean
► Dishwasher-safe attachments



Juicer 700

150184

RRP* 149.- €

GTIN 4015613735412



The powerful juicer works at a speed of 20,000 rpm to turn vegetables and fruit into delicious juice that is full of minerals and vitamins. It is also incredibly easy to clean because all parts can be placed in the dishwasher.

- Rpm max. 20,000 r. / min.
- Speed control 2 levels
- Diameter filling shaft 70 mm
- Safety switch Yes
- Properties
 - High-performance, low-noise motor
 - Fine sieve made of stainless steel for perfect fruit enjoyment
 - Attached parts are dishwasher-suitable (except basic unit)
- Including
 - 1 plastic beaker, content: 1 litre
- Power load 0,8 kW | 230 V | 50 Hz
- Size W 300 x D 240 x H 430 mm
- Weight 4.3 kg



► Powerful and efficient
► 20,000 rpm
► Fine stainless steel sieve



► Practical overall package
► Including plastic beaker, content 1 litre



► Easy to clean
► Attached parts are dishwasher-suitable



Juicer Powerfresh

150197

RRP* 885.- €

GTIN 4015613758640



For professional high-yield juicing. Together with the large filling shaft and pulp container, the powerful motor enables easy juicing of whole fruits or even vegetables.



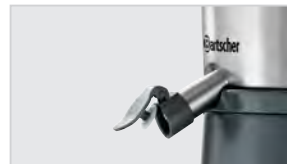
- Material
 - Plastic
 - Stainless steel
- Rpm max. 3,000 r. / min. (50 Hz)
- Speed control 1 level
- Diameter filling shaft 80 mm
- Safety switch Yes
- Properties
 - XXL filling shaft for whole fruits (e.g. apples) or vegetables
 - Storage capacity Trester container: 7 litres
 - Fine stainless steel filter
 - High-performance, low-noise motor
 - Attached parts are dishwasher-suitable (except basic unit)
- Power load 0,7 kW | 230 V | 50/60 Hz
- Size W 260 x D 450 x H 505 mm
- Weight 12.9 kg



- High-performance, low-noise motor
- 3,000 rpm



- XXL filling chute, 80 mm
- For whole fruits and vegetables



- Closable spout
- Spout height: 210 mm



Juicer 50

150186

RRP* 2,198.- €

GTIN 3700200050009



With its powerful, low-noise motor, the juicer is perfect for juice bars and counter areas. Without prior cutting, fruit and vegetables can be made into high-quality juice thanks to the extra-fine, high-yield sieve.



- Rpm max. 3,000 r. / min. (50 Hz)
3,600 r. / min. (60 Hz)
- Speed control 1 level
- Diameter filling shaft 79,5 mm
- Safety switch Yes
- Properties
 - Extracting juice from whole fruits (e.g. apple) or vegetables easily
 - Production: Up to 100 litres per hour
 - Stainless steel basket with filtration (0.5 mm) for a high yield and high-quality juice
 - Powerful, low-noise asynchronous motor (800 W)
- Power load 0,8 kW | 230 V | 50/60 Hz
- Size W 480 x D 450 x H 260 mm
- Weight 14.5 kg



- Powerful and efficient motor
- Up to 3,600 rpm
- Basket with stainless steel filter
- Up to 100 litres per hour



- Exclusive Ezy-clean™ system
- Basin, pulp container and lid removable and dishwasher-safe



- Spout height: 200 mm



Citrus Press CS1

150146

RRP* 319.- €

GTIN 4015613587226



- 1 pressing cone for oranges, grapefruits and pomegranates
- Juice container and pressing cone are removable and dishwasher-safe



Fruity and fresh: Wizz up orange, grapefruit or pomegranate juice quickly and easily.

- Material Cast aluminium
Stainless steel
- Rpm max. 980 r. / min.
- Pressing cone Detachable
Stainless steel
Dishwasher-suitable
- Juice container Detachable
Stainless steel
Dishwasher-suitable
- Power load 0,23 kW | 230 V | 50/60 Hz
- Size W 220 x D 330 x H 375 mm
- Weight 8.6 kg



Citrus juicer 71C

150188

RRP* 519.- €

GTIN 3700200071011



- 1 pressing cone for grapefruits, orange, lemon and lime



The ideal model for more moderate juice needs. In cafés, restaurants, bistros, and kitchens, up to 15 litres of fresh orange, grapefruit, lemon and lime juice can be produced per hour with 1 pressing cone.

- Material Plastic
- Rpm max. 80 r. / min. (50 Hz)
- Pressing cone 1 uniform size
Detachable
Plastic
- Power load 0,04 kW | 230 V | 50/60 Hz
- Size W 175 x D 236 x H 320 mm
- Weight 3.5 kg



Citrus juicer 38G

150187

RRP* 639.- €

GTIN 3700200038007



- 3 replaceable pressing cones for grapefruit, orange, lemon and lime



A durable citrus juicer with a powerful yet quiet motor – ideal for use at busy counters. 3 different pressing cones allow up to 30 litres of fresh orange, grapefruit, lemon or lime juice to be produced per hour.

- Material Aluminium
- Rpm max. 1,500 r. / min. (50 Hz)
1,800 r. / min. (60 Hz)
- Pressing cone 3 different sizes
Replaceable
Plastic
- Power load 0,13 kW | 230 V | 50/60 Hz
- Size W 303 x D 170 x H 360 mm
- Weight 5.3 kg



Food Processor FP1000

150148

RRP* 219.- €

GTIN 4015613610535



Our multifunctional kitchen appliance impresses with its two attachments and the versatile ways to use it: from mixing, shaking and pureeing to cutting, chopping, shredding and grating. The robust and powerful food processor means almost all tasks can be completed in no time at all.

- Material Aluminium
- Set comprises
 - 1 motor block
 - 1 mixing beaker
 - 1 mixing bowl
 - Glass
 - 2 litre(s)
 - 1,6 litre(s)
 - Filling chute 54 x 74 mm
 - Contents: 2 litres
 - Plastic
 - 18000 r. / min.
 - 2 levels
 - Yes
 - 1 stainless steel sickle knife (mashing and chopping)
 - 1 plastic sickle knife (mashing cooked food)
 - 1 cutter disc for grater (0.3 mm)
 - 1 cutter disc for grater (1 mm, 3.5 mm)
 - 1 cutting disc for slices (2 mm, 3 mm)
 - 1 kW | 230 V | 50 Hz
 - W 230 x D 250 x H 435 mm
 - 6.1 kg
- Material mixing beaker
- Content mixing beaker
- Filling quantity mixing beaker
- Mixing bowl
- Rpm max.
- Speed control
- Pulse function
- Including
- Power load
- Size
- Weight



Blender 1,5L

A135034

RRP* 55.- €

GTIN 4015613734538



Be it refreshing milkshakes, delicious smoothies or simply chopped fruit and vegetables - In the 1.5 liter glass vessel, various food can be chopped and mashed either in 2 levels or optionally with a pulse function.

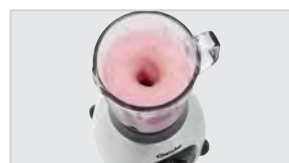
- Design knife Stainless steel
- Material mixing beaker Glass
- Content 1,8 litre(s)
- Filling quantity 1,5 litre(s)
- Rpm max. 22000 r. / min.
- Speed control 2 levels
- Pulse function Yes
- Power load 0,5 kW | 230 V | 50 Hz
- Size W 187 x D 197 x H 391 mm
- Weight 3 kg



- ▶ Material mixing beaker: Glass
- ▶ Filling quantity: 1.5 litres
- ▶ Filling level display in liters: Cups, OZS, ML



- ▶ Speed regulation
- ▶ 2 levels
- ▶ Pulse function



- ▶ Blade made of stainless steel



Multi-Blender

150151

RRP* 155.- €

GTIN 4015613632902



This blender is not only impressively powerful, even crushing ice with ease. The appliance also has a generous volume, good stability and is easy to use.

- Design knife CNS 18/10
- Material mixing beaker Plastic
- Content 3,2 litre(s)
- Filling quantity 2,15 litre(s)
- Rpm max. 6073 r. / min.
- Speed control 3 levels
- Pulse function Yes
- Power load 1 kW | 230 V | 50 Hz
- Size W 215 x D 215 x H 460 mm
- Weight 3.2 kg



- Powerful
- Designed for perfect smoothies and crushed ice



- Closable spout

Multi-Blender Shaker Set

- Set comprises: Shaker with blade unit, 1 lid
- Design knife: 6-wing, Stainless steel
- Content mixing beaker: 3,2 litre(s)
- Filling quantity mixing beaker: 2,15 litre(s)
- Designed for: Multi-Blender
- Size: W 196 x D 260 x H 250 mm
- Weight: 0.6 kg
- GTIN: 4015613736198


150191

RRP* 39.- €



Blender PRO 2,5l

150159

RRP* 249.- €

GTIN 4015613671123



A powerful motor and the simple operation of the blender help make smoothies, soups, cocktails, sauces, dressings and desserts.

- Material Plastic ABS
- Design knife Stainless steel
- Material mixing beaker Plastic
- Content 2,5 litre(s)
- Filling quantity 2 litre(s)
- Rpm max. 25000 r. / min.
- Speed control Via rpm controller
- Pulse function Yes
- Including 1 stamper
- Power load 1,5 kW | 230 V | 50/60 Hz
- Size W 225 x D 225 x H 555 mm
- Weight 4.5 kg



- Chopping, mixing, mashing, shaking, cutting

Noise insulation hood PRO 2,5L

- Material: Plastic
- Designed for: Blender PRO 2,5L
- Opening for filling shaft: Yes, with cover flap
- Opening for cable outlet: Yes
- Noise control mat: Yes
- Size: W 285 x D 390 x H 545 mm
- Weight: 4 kg
- GTIN: 4015613768687


150176

RRP* 145.- €

Shaker set PRO 2.5L

- Set comprises: Lid with built-in dosing cap, Shaker with blade unit
- Design knife: Stainless steel
- Content mixing beaker: 2,5 litre(s)
- Filling quantity mixing beaker: 2 litre(s)
- Designed for: Blender PRO 2,5l
- Size: W 170 x D 170 x H 285 mm
- Weight: 0.84 kg
- GTIN: 4015613736174


150189

RRP* 98.- €

Blender PRO



The high-performance blender with a noise protection hood allows the preparation of smoothies, shakes, cocktails, soups, desserts and also crushed ice. Users and guests alike appreciate the pleasantly quiet blender in the kitchen but especially near the counter.

- Material: Plastic ABS
- Design knife: Stainless steel
- Material mixing beaker: 6-wing Polycarbonate
- Content: Transparent 2,875 litre(s)
- Filling quantity: 2,5 litre(s)
- Rpm max.: 28000 r. / min.
- Pulse function: Yes
- Noise protection hood: Yes
- Including: 1 stamper
- Power load: 1,68 kW | 230 V | 50/60 Hz
- Size: W 240 x D 300 x H 565 mm
- Weight: 9.1 kg



- ▶ Powerful
- ▶ Also designed for crushed ice
- ▶ Speed max.: 28,000 rpm, progressive adjustment



- ▶ Design knife stainless steel, 6-blade



- ▶ Control unit: Rocket switch, toggle



- ▶ Control unit: Touch
- ▶ 3 settable programs
- ▶ Time and speed

	Speed control	Control unit	Code-No.	RRP*	GTIN
Blender PRO XTRA 2,5L	Stepless	Rocket switch Toggle	150182	385.- €	4015613734569
Blender PRO TOUCH 2,5L	9 levels	Touch	150193	405.- €	4015613747774



Component parts

Shaker set PRO XTRA TOUCH

- Set comprises: Shaker with blade unit, Lid with transparent stopper
- Design knife: Stainless steel, 6-wing
- Content mixing beaker: 2,875 litre(s)
- Filling quantity mixing beaker: 2,5 litre(s)
- Designed for: Blender PRO XTRA 2,5L, Blender PRO TOUCH 2,5L
- Size: W 225 x D 180 x H 335 mm
- Weight: 1.16 kg
- GTIN: 4015613846217

150195

RRP* 79.- €





Drink Mixer 650ml

135105

RRP* 229.- €

GTIN 4015613529523



- Material
- Material mixing rod
- Material mixing disk
- Material mixing beaker
- Content
- Filling quantity
- Speed control
- Power load
- Size
- Weight

Steel plate, painted
Stainless steel
Stainless steel
Stainless steel
0,95 litre(s)
0,65 litre(s)
2 levels
0,4 kW | 230 V | 50 Hz
W 160 x D 205 x H 500 mm
6.2 kg



Bartscher dual bar mixer Turbo

135102

RRP* 335.- €

GTIN 4015613563626



Versatile, dual spindle blender with secure hold. The Bartscher dual bar mixer Turbo is perfect for preparing cocktails, smoothies, sauces, purees and much more.

- Material mixing rod
- Material mixing disk
- Material mixing beaker
- Content
- Filling quantity
- Mixers can be switched separately
- Speed control
- Power load
- Size
- Weight

CNS 18/10
CNS 18/10
CNS 18/10
1 litre(s)
0,7 litre(s)
Yes
2 levels
0,8 kW | 230 V | 50/60 Hz
W 330 x D 195 x H 480 mm
7.5 kg

Component parts

Shaker Drink Mixer 650ml

- Material: Stainless steel
- Designed for: Drink Mixer 650ml
- Size: W 115 x D 115 x H 170 mm
- Weight: 0.25 kg
- GTIN: 4015613845531

135109

RRP* 19.- €



Shaker Dual Bar Mixer Turbo

- Material: CNS 18/10
- Designed for: Bartscher dual bar mixer Turbo
- Size: W 115 x D 115 x H 160 mm
- Weight: 0.25 kg
- GTIN: 4015613736167

135108

RRP* 19.- €

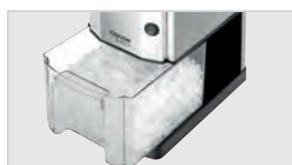


Ice crusher 4ICE+

135023

RRP* 89.- €

GTIN 4015613683171



► Safety shutdown in case of collection tray removal



Excellent for preparing cocktails, drinks and frozen desserts, as well as for optimum presentation of fruit and food or for cooling beverages.

- Production max.
- Content of ice container
- Storage capacity collection tray
- Power load
- Size
- Weight

15 kg / h
3,5 litres litre(s)
1,75 kg
0,08 kW | 230 V | 50 Hz
W 172 x D 290 x H 460 mm
3.5 kg



Ice crusher 300

135027

RRP* 249.- €

GTIN 4015613758169



With the Ice Crusher 300, glasses can be easily filled with ice directly on the counter. Whether it's for drinks or decorations, the ice crusher can be used in a versatile manner right where you need it.

- Production max.
- Model
- Max. height of collection tray
- Properties ice tray

60 kg / h
With discharge funnel
170 mm
Can be removed
With filling port
Collection tray not included in delivery
0,25 kW | 230 V | 50/60 Hz
W 175 x D 280 x H 490 mm
9.3 kg



► Ice crusher with discharge funnel



► Direct filling of glasses possible



Ice crusher 2000

135026

RRP* 459.- €

GTIN 4015613738123



This powerful ice crusher can produce up to 120 kg of crushed ice per hour for caipirinhas, mojitos, iced coffee and other drinks. The non-slip feet and contact switch on the lid of the ice container ensure top safety for this powerful appliance.

- Production max.
- Content of ice container
- Model
- Max. height of collection tray
- Important information
- Power load
- Size
- Weight

120 kg / h
3 litres litre(s)
With ice chute
165 mm
Collection tray not included in delivery
0,2 kW | 230 V | 50/60 Hz
W 300 x D 185 x H 520 mm
5.4 kg



► Ice crusher with ice chute



► Volume of ice crusher: 3 litres



Ice Crusher, stainless steel

135012

RRP* 719.- €

GTIN 4015613479118



- Production max.
- Content of ice container
- Storage capacity collection tray
- Model
- Power load
- Size
- Weight

60 kg / h
1,7 litres litre(s)
1 kg
With collection tray
0,06 kW | 230 V | 50 Hz
W 173 x D 380 x H 385 mm
14 kg



Bartscher

FURNITURE | FURNISHINGS | OUTDOOR

Whether in a commercial kitchen, guest room or outdoor gastronomy - the equipment is crucial. They don't just need to offer storage space, but must also be easy to clean. Here you will find form & function harmoniously united.

Wall shelf set, 1200x355 complete

603012

RRP* 219.- €

GTIN 4015613442600



- Material
- Set comprises



- Number of shelves
- Size Shelves
- Height-adjustable shelves
- Load-bearing capacity per shelf, max.
- Total load-bearing capacity, max.
- Including
- Delivery state
- Assembly type
- Size
- Weight

Stainless steel
 1 pair adjustment rails (length 530 mm)
 2 pair of brackets
 2 wall shelves
 2
 W 1200 x D 355 mm
 Yes
 120 kg
 240 kg
 Attachment material
 Building kit (simple assembly)
 Connecting system
 W 1,200 x D 360 x H 530 mm
 12.6 kg

Wall-mounting shelf 600x355x27, SS



- Material
- Number of shelves
- Height-adjustable shelves
- Modular kit principle - required for installation



- Delivery state

Stainless steel
 1
 Yes
 1 pair of brackets (per wall shelf)
 1 pair adjustment rails
 Not included in delivery
 Building kit (simple assembly)

	Total load-bearing capacity, max.	Size	Weight	Code-No.	RRP*	GTIN
Wall-mounting shelf 600x355x27, SS	100 kg	W 600 x D 355 x H 27 mm	2.7 kg	603001	55.- €	4015613442730
Wall-mounting shelf 800x355x27, SS	100 kg	W 800 x D 355 x H 27 mm	3.1 kg	603002	64.- €	4015613442747
Wall-mounting shelf 1000x355x27, SS	120 kg	W 1,000 x D 355 x H 27 mm	3.9 kg	603003	76.- €	4015613442754
Wall-mounting shelf 1200x355x27, SS	120 kg	W 1,200 x D 355 x H 27 mm	4.6 kg	603004	92.- €	4015613442761
Wall-mounting shelf 1400x355x27, SS	120 kg	W 1,400 x D 355 x H 27 mm	5.3 kg	603005	109.- €	4015613442778
Wall-mounting shelf 1600x355x27, SS	120 kg	W 1,600 x D 355 x H 27 mm	6 kg	603006	119.- €	4015613442785
Wall-mounting shelf 1800x355x27, SS	140 kg	W 1,800 x D 355 x H 27 mm	6.8 kg	603007	135.- €	4015613442792
Wall-mounting shelf 2000x355x27, SS	160 kg	W 2,000 x D 355 x H 27 mm	9.1 kg	603008	149.- €	4015613442808

Component parts

1 pair of adjusting bars, 530mm

- Size: W 55 x D 530 x H 10 mm
- Weight: 0.92 kg
- GTIN: 4015613442815

600061

RRP* 20.- €

Consoles 1 pair

- Size: W 355 x D 35 x H 90 mm
- Weight: 0.85 kg
- GTIN: 4015613442822

600601

RRP* 23.- €

Plate shelf 800x200, SS



- Material
- Set comprises



- Number of shelves
- Including
- Delivery state
- Assembly type

Stainless steel
1 plate board
2 side panels
Attachment material
1
Attachment material
Building kit (simple assembly)
Connecting system

	Load-bearing capacity max.	Size	Weight	Code-No.	RRP*	GTIN
Plate shelf 800x200, SS	100 kg	W 800 x D 200 x H 200 mm	2.6 kg	362080	68.- €	4015613432069
Plate shelf 1000x200, SS	80 kg	W 1,000 x D 200 x H 190 mm	3.1 kg	362100	79.- €	4015613432083
Plate shelf 1200x200, SS	70 kg	W 1,200 x D 200 x H 200 mm	3.6 kg	362120	89.- €	4015613432090
Plate shelf 1400x200, SS	70 kg	W 1,400 x D 200 x H 200 mm	4 kg	362140	98.- €	4015613432106
Plate shelf 800x300, SS	60 kg	W 800 x D 300 x H 300 mm	3.2 kg	363080	85.- €	4015613432113
Plate shelf 1000x300, SS	60 kg	W 1,000 x D 300 x H 300 mm	4.2 kg	363100	98.- €	4015613432137
Plate shelf 1200x300, SS	50 kg	W 1,200 x D 300 x H 150 mm	5 kg	363120	115.- €	4015613432144
Plate shelf 1400x300, SS	40 kg	W 1,400 x D 300 x H 150 mm	5.8 kg	363140	129.- €	4015613432151

Spice shelf, 4x1/6GN



- Material
- Set comprises



- Number of shelves
- GN container stopper
- Including
- Delivery state
- Assembly type
- Not included in delivery

Stainless steel
1 Spice shelf
2 side panels
1
Yes
Attachment material
Building kit (simple assembly)
Screw system
GN containers

	Capacity GN	Load-bearing capacity max.	Size	Weight	Code-No.	RRP*	GTIN
Spice shelf, 4x1/6GN	4 x 1/6 GN	40 kg	W 800 x D 200 x H 150 mm	3.2 kg	389080	172.- €	4015613599427
Spice shelf, 5x1/6GN	5 x 1/6 GN	50 kg	W 1,000 x D 200 x H 150 mm	3.7 kg	389100	195.- €	4015613599441
Spice shelf, 6x1/6GN	6 x 1/6 GN	60 kg	W 1,200 x D 200 x H 200 mm	4.3 kg	389120	215.- €	4015613599458
Spice shelf, 7x1/6GN	7 x 1/6 GN	70 kg	W 1,400 x D 200 x H 230 mm	4.9 kg	389140	229.- €	4015613599465

Top shelf, 3x1/3GN, D150

465156

RRP* 159.- €

GTIN 4015613602417



- Material
- Capacity GN
- Depth GN container max.
- Delivery state
- Not included in delivery
- Size
- Weight

Stainless steel
3 x 1/3 GN
150 mm
Welded
GN containers
W 980 x D 250 x H 210 mm
4.2 kg

Top shelf, W800, 1 shelf



- Material
- Number of shelves
- Properties
- Delivery state

Stainless steel
1
Edges turned down all-round
Setting feet in square tubing 25 x 25 mm
Permanently mounted

	Load-bearing capacity max.	Size	Weight	Code-No.	RRP*	GTIN
Top shelf, W800, 1 shelf	90 kg	W 800 x D 350 x H 400 mm	5 kg	315080	235.- €	4015613599472
Top shelf, W1000, 1 shelf	86 kg	W 1,000 x D 350 x H 400 mm	6 kg	315100	245.- €	4015613599489
Top shelf, W1200, 1 shelf	81 kg	W 1,200 x D 350 x H 400 mm	6.5 kg	315120	255.- €	4015613599496
Top shelf, W1400, 1 shelf	77 kg	W 1,400 x D 350 x H 400 mm	7 kg	315140	259.- €	4015613599502
Top shelf, W1600, 1 shelf	72 kg	W 1,600 x D 350 x H 400 mm	7.5 kg	315160	279.- €	4015613599519
Top shelf, W1800, 1 shelf	68 kg	W 1,800 x D 350 x H 400 mm	8.5 kg	315180	298.- €	4015613599526
Top shelf, W2000, 1 shelf	65 kg	W 2,000 x D 350 x H 400 mm	9.5 kg	315200	309.- €	4015613599533

Top shelf, W800, 2 shelves



- Material
- Number of shelves
- Properties
- Delivery state

Stainless steel
2
Edges turned down all-round
Setting feet in square tubing 25 x 25 mm
Permanently mounted

	Total load-bearing capacity, max.	Size	Weight	Code-No.	RRP*	GTIN
Top shelf, W800, 2 shelves	170 kg	W 800 x D 350 x H 650 mm	11 kg	325080	429.- €	4015613599540
Top shelf, W1000, 2 shelves	163 kg	W 1,000 x D 350 x H 650 mm	13 kg	325100	449.- €	4015613599557
Top shelf, W1200, 2 shelves	154 kg	W 1,200 x D 350 x H 650 mm	14.5 kg	325120	455.- €	4015613599564
Top shelf, W1400, 2 shelves	147 kg	W 1,400 x D 350 x H 650 mm	16 kg	325140	475.- €	4015613599571
Top shelf, W1600, 2 shelves	139 kg	W 1,600 x D 350 x H 650 mm	17.5 kg	325160	509.- €	4015613599588
Top shelf, W1800, 2 shelves	131 kg	W 1,800 x D 350 x H 650 mm	19.5 kg	325180	549.- €	4015613599595
Top shelf, W2000, 2 shelves	125 kg	W 2,000 x D 350 x H 650 mm	21.5 kg	325200	579.- €	4015613599601

Work tables



Work table 690, W1300, 2 IS

601153

RRP* 255.- €

GTIN 4015613400198



- Material
Stainless steel
Steel
Coated
- Total load-bearing capacity, max.
550 kg
- Load-bearing capacity worktop, max.
250 kg
- Design intermediate shelf
Grid
- Load-bearing capacity intermediate shelf, max.
150 kg
- Design base shelf
Grid
- Load-bearing base shelf, max.
150 kg
- Height-adjustable base shelf
Yes
- Height adjustable
880 mm to 900 mm
- Delivery state
Building kit (simple assembly)
- Assembly type
Connecting system
- Size
W 1,300 x D 690 x H 900 mm
- Weight
24.91 kg

Work table 700, W1000, IS



- Material
Stainless steel
- Total load-bearing capacity, max.
280 kg
- Load-bearing capacity worktop, max.
160 kg
- Load-bearing base shelf, max.
120 kg
- Height-adjustable base shelf
Yes
- Height-adjustable feet
Yes
- Height adjustable
860 mm to 900 mm
- Delivery state
Building kit (simple assembly)
- Assembly type
Connecting system

	Size	Weight	Code-No.	RRP*	GTIN
Work table 700, W1000, IS	W 1,000 x D 700 x H 900 mm	22.1 kg	601710	369.- €	4015613431970
Work table 700, W1200, IS	W 1,200 x D 700 x H 900 mm	25.1 kg	601712	439.- €	4015613432038

Work table 700, W1000



- Material
- Height adjustable
- Properties

- Delivery state
- Assembly type

Stainless steel
850 mm to 900 mm
Scotch-Brite sanding
Setting feet in square tubing 40 x 40 mm
Prepared boreholes for mounting intermediate shelf
Preliminary boreholes for mounting an intermediate shelf
Building kit (simple assembly)
Screw system



	Tilting	Total load-bearing capacity, max.	Size	Weight	Code-No.	RRP*	GTIN
Work table 700, W1000	-	430 kg	W 1,000 x D 700 x H 850 mm	38 kg	311107	429.- €	4015613651651
Work table 700, W1200	-	390 kg	W 1,200 x D 700 x H 850 mm	45 kg	311127	475.- €	4015613651668
Work table 700, W1400	-	350 kg	W 1,400 x D 700 x H 850 mm	50 kg	311147	525.- €	4015613651682
Work table 700, W1600	-	311 kg	W 1,600 x D 700 x H 850 mm	56 kg	311167	549.- €	4015613651699
Work table 700, W1800	-	290 kg	W 1,800 x D 700 x H 850 mm	63 kg	311187	589.- €	4015613651705
Work table 700, W1000, SB	100 mm	430 kg	W 1,000 x D 700 x H 850 mm	38.2 kg	312107	445.- €	4015613663715
Work table 700, W1200, SB	100 mm	390 kg	W 1,200 x D 700 x H 850 mm	45.4 kg	312127	485.- €	4015613663722
Work table 700, W1400, SB	100 mm	350 kg	W 1,400 x D 700 x H 850 mm	50.5 kg	312147	545.- €	4015613663739
Work table 700, W1600, SB	100 mm	311 kg	W 1,600 x D 700 x H 850 mm	56.7 kg	312167	575.- €	4015613663746
Work table 700, W1800, SB	100 mm	290 kg	W 1,800 x D 700 x H 850 mm	63.9 kg	312187	609.- €	4015613663753

Component parts

Shelf 700, W1000

- Material: Stainless steel
- Size: W 980 x D 680 x H 40 mm
- Weight: 5.6 kg
- GTIN: 4015613663760

310107

RRP* 122.- €

Shelf 1200

- Material: Stainless steel
- Size: W 1,180 x D 680 x H 40 mm
- Weight: 6.7 kg
- GTIN: 4015613663777

310127

RRP* 132.- €

Shelf 700, W1400

- Material: Stainless steel
- Size: W 1,380 x D 680 x H 40 mm
- Weight: 7.8 kg
- GTIN: 4015613663784

310147

RRP* 155.- €

Shelf 700, W1600

- Material: Stainless steel
- Size: W 1,580 x D 680 x H 40 mm
- Weight: 8.6 kg
- GTIN: 4015613663791

310167

RRP* 175.- €

Shelf 700, W1800

- Material: Stainless steel
- Size: W 1,780 x D 680 x H 40 mm
- Weight: 9.7 kg
- GTIN: 4015613663807

310187

RRP* 195.- €

Swivel castors 4A for work tables

- Swivel casters: 4 swivel casters, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 55 x D 130 x H 160 mm
- Weight: 3 kg
- GTIN: 4015613602288



308243

RRP* 205.- €

Work table 600, W1000



- Material
- Height adjustable
- Properties
- Delivery state
- Available on request

Stainless steel
850 mm to 900 mm
40 mm edges turned down
Scotch-Brite sanding
Setting feet in square tubing 40 x 40 mm
Welded
Special production
The list price corresponds to the next higher standard dimension

	Tilting	Total load-bearing capacity, max.	Size	Weight	Code-No.	RRP*	GTIN
Work table 600, W1000	-	430 kg	W 1,000 x D 600 x H 850 mm	28.5 kg	307106	409.- €	4015613599946
Work table 600, W1100	-	410 kg	W 1,100 x D 600 x H 850 mm	30 kg	307116	435.- €	4015613599953
Work table 600, W1200	-	390 kg	W 1,200 x D 600 x H 850 mm	32 kg	307126	455.- €	4015613599960
Work table 600, W1300	-	369 kg	W 1,300 x D 600 x H 850 mm	33.5 kg	307136	475.- €	4015613599984
Work table 600, W1400	-	350 kg	W 1,400 x D 600 x H 850 mm	35.5 kg	307146	489.- €	4015613599991
Work table 600, W1500	-	330 kg	W 1,500 x D 600 x H 850 mm	36 kg	307156	509.- €	4015613600000
Work table 600, W1600	-	311 kg	W 1,600 x D 600 x H 850 mm	38.5 kg	307166	535.- €	4015613600017
Work table 600, W1600 - W1800	-	290 kg	W 1,800 x D 600 x H 850 mm	45 kg	307186	569.- €	4015613530666
Work table 600, W2000	-	270 kg	W 2,000 x D 600 x H 850 mm	51 kg	307206	605.- €	4015613600024
Work table 600, W1000, SB	40 mm	430 kg	W 1,000 x D 600 x H 850 mm	29.5 kg	308106	445.- €	4015613600123
Work table 600, W1100, SB	40 mm	410 kg	W 1,100 x D 600 x H 850 mm	31 kg	308116	465.- €	4015613600130
Work table 600, W1200, SB	40 mm	390 kg	W 1,200 x D 600 x H 850 mm	33 kg	308126	489.- €	4015613600147
Work table 600, W1300, SB	40 mm	369 kg	W 1,300 x D 600 x H 850 mm	34.5 kg	308136	515.- €	4015613600154
Work table 600, W1400, SB	40 mm	350 kg	W 1,400 x D 600 x H 850 mm	36.5 kg	308146	535.- €	4015613600161
Work table 600, W1500, SB	40 mm	330 kg	W 1,500 x D 600 x H 850 mm	35.5 kg	308156	565.- €	4015613600178
Work table 600, W1600, SB	40 mm	311 kg	W 1,600 x D 600 x H 850 mm	39.5 kg	308166	589.- €	4015613600185
Work table 600, W1800, SB	40 mm	290 kg	W 1,800 x D 600 x H 850 mm	46 kg	308186	625.- €	4015613600192
Work table 600, W2000, SB	40 mm	270 kg	W 2,000 x D 600 x H 850 mm	52 kg	308206	665.- €	4015613600208

Component parts

Drawer 1x1/1GN

- Material: Stainless steel
- Norm-format drawers: 1/1 GN
- Properties: For installation on site
- Size: W 400 x D 585 x H 193 mm
- Weight: 8.8 kg
- GTIN: 4015613600314



315105

RRP* 245.- €

Drawers block 3x1/1GN

- Material: Stainless steel
- Number of drawers: 3
- Norm-format drawers: 1/1 GN
- Properties: For installation on site
- Size: W 400 x D 585 x H 578 mm
- Weight: 23.5 kg
- GTIN: 4015613600321



315306

RRP* 615.- €

Swivel castors 4A for work tables

- Swivel casters: 4 swivel casters, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 55 x D 130 x H 160 mm
- Weight: 3 kg
- GTIN: 4015613602288



308243

RRP* 205.- €

Work table 700, W1000



- Material
- Height adjustable
- Properties

- Delivery state
- Available on request

Stainless steel
850 mm to 900 mm
40 mm edges turned down
Scotch-Brite sanding
Setting feet in square tubing 40 x 40 mm
Welded
Special production
The list price corresponds to the next higher standard dimension

	Tilting	Total load-bearing capacity, max.	Size	Weight	Code-No.	RRP*	GTIN
Work table 700, W1000	-	445 kg	W 1,000 x D 700 x H 850 mm	29.4 kg	307107	435.- €	4015613600031
Work table 700, W1100	-	424 kg	W 1,100 x D 700 x H 850 mm	31 kg	307117	455.- €	4015613600048
Work table 700, W1200	-	403 kg	W 1,200 x D 700 x H 850 mm	32 kg	307127	469.- €	4015613600055
Work table 700, W1300	-	382 kg	W 1,300 x D 700 x H 850 mm	34.5 kg	307137	495.- €	4015613600062
Work table 700, W1400	-	362 kg	W 1,400 x D 700 x H 850 mm	36 kg	307147	509.- €	4015613600079
Work table 700, W1500	-	342 kg	W 1,500 x D 700 x H 850 mm	37 kg	307157	535.- €	4015613600086
Work table 700, W1600	-	322 kg	W 1,600 x D 700 x H 850 mm	39 kg	307167	555.- €	4015613600093
Work table 700, W1800	-	300 kg	W 1,800 x D 700 x H 850 mm	45 kg	307187	598.- €	4015613600109
Work table 700, W2000	-	280 kg	W 2,000 x D 700 x H 850 mm	45.5 kg	307207	639.- €	4015613600116
Work table 700, W1000, SB	40 mm	445 kg	W 1,000 x D 700 x H 850 mm	30 kg	308107	465.- €	4015613600215
Work table 700, W1100, SB	40 mm	424 kg	W 1,100 x D 700 x H 850 mm	32 kg	308117	479.- €	4015613600222
Work table 700, W1200, SB	40 mm	403 kg	W 1,200 x D 700 x H 850 mm	33.2 kg	308127	505.- €	4015613600239
Work table 700, W1300, SB	40 mm	382 kg	W 1,300 x D 700 x H 850 mm	35.5 kg	308137	539.- €	4015613600246
Work table 700, W1400, SB	40 mm	362 kg	W 1,400 x D 700 x H 850 mm	37 kg	308147	559.- €	4015613600253
Work table 700, W1500, SB	40 mm	342 kg	W 1,500 x D 700 x H 850 mm	38.5 kg	308157	585.- €	4015613600260
Work table 700, W1600, SB	40 mm	322 kg	W 1,600 x D 700 x H 850 mm	45.2 kg	308167	605.- €	4015613600277
Work table 700, W1800, SB	40 mm	300 kg	W 1,800 x D 700 x H 850 mm	50.5 kg	308187	659.- €	4015613600284
Work table 700, W2000, SB	40 mm	280 kg	W 2,000 x D 700 x H 850 mm	60 kg	308207	698.- €	4015613600291

Component parts

Drawer 1 x 1/1 GN for work tables se

- Material: Stainless steel
- Norm-format drawers: 1/1 GN
- Properties: For installation on site
- Size: W 400 x D 685 x H 193 mm
- Weight: 9 kg
- GTIN: 4015613606514



315107

RRP* 255.- €

Drawers block 3 x 1/1 GN for work ta

- Material: Stainless steel
- Number of drawers: 3
- Norm-format drawers: 1/1 GN
- Properties: For installation on site
- Size: W 400 x D 685 x H 578 mm
- Weight: 23.5 kg
- GTIN: 4015613606521



315307

RRP* 649.- €

Swivel castors 4A for work tables

- Swivel casters: 4 swivel casters, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 55 x D 130 x H 160 mm
- Weight: 3 kg
- GTIN: 4015613602288



308243

RRP* 205.- €

Wall cupboard open 400, W1000



- Material
- Height inside
- Height-adjustable immediate shelves
- Properties
- Delivery state

Stainless steel
580 mm
Yes
Scotch-Brite sanding
Permanently mounted

	Size	Weight	Code-No.	RRP*	GTIN
Wall cupboard open 400, W1000	W 1,000 x D 400 x H 660 mm	17 kg	313105	445.- €	4015613599618
Wall cupboard open 400, W1200	W 1,200 x D 400 x H 660 mm	20 kg	313125	465.- €	4015613599625
Wall cupboard open 400, W1400	W 1,400 x D 400 x H 660 mm	23 kg	313145	509.- €	4015613599632
Wall cupboard open 400, W1600	W 1,600 x D 400 x H 660 mm	25 kg	313165	549.- €	4015613599649
Wall cupboard open 400, W1800	W 1,800 x D 400 x H 660 mm	27 kg	313185	589.- €	4015613599656
Wall cupboard open 400, W2000	W 2,000 x D 400 x H 660 mm	33 kg	313205	629.- €	4015613599663

Wall cupboard SID 400, W1200



- Material
- Height inside
- Height-adjustable immediate shelves
- Properties
- Delivery state

Stainless steel
580 mm
Yes
Sliding doors, sound-proofed
Scotch-Brite sanding
Permanently mounted

	Size	Weight	Code-No.	RRP*	GTIN
Wall cupboard SID 400, W1200	W 1,200 x D 400 x H 660 mm	27 kg	314125	595.- €	4015613599670
Wall cupboard SID 400, W1400	W 1,400 x D 400 x H 660 mm	31 kg	314145	639.- €	4015613599687
Wall cupboard SID 400, W1600	W 1,600 x D 400 x H 660 mm	35 kg	314165	719.- €	4015613599694
Wall cupboard SID 400, W1800	W 1,800 x D 400 x H 660 mm	38 kg	314185	798.- €	4015613599700

Drawer cabinet 700S3



- Material
- Number of drawers
- Norm-format drawers
- Depth GN container max.
- Load-bearing capacity of each drawer, max
- Height adjustable
- Properties
- Delivery state
- Size

CNS 18/10
3
1/1 GN
150 mm
50 kg
850 mm to 900 mm
Fully retractable
Welded
W 400 x D 700 x H 850 mm



	Tilting	Weight	Code-No.	RRP*	GTIN
Drawer cabinet 700S3	-	36.8 kg	337307	1,059.- €	4015613671222
Drawer cabinet 700S3A	40 mm	37.2 kg	338307	1,109.- €	4015613671239

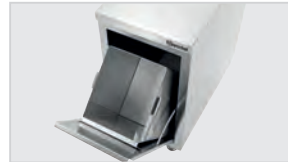
Rubbish bin cupboard 700M1



- Material
- Inner waste bin

- Content
- Height adjustable
- Delivery state
- Size

CNS 18/10
Stainless steel
Can be removed
With handles on the side
28 litre(s)
850 mm to 900 mm
Welded
W 400 x D 700 x H 850 mm



	Tilting	Weight	Code-No.	RRP*	GTIN
Rubbish bin cupboard 700M1	-	28 kg	316347	769.- €	4015613641591
Rubbish bin cupboard 700A1A	40 mm	28.1 kg	317347	805.- €	4015613699479

Cupboard 600, W800, 2SwD, SS



- Material
- Number of intermediate shelves
- Height-adjustable immediate shelves
- Door hinge side can be changed
- Height adjustable
- Properties

- Delivery state
- Available on request

Stainless steel
3
Yes
No
1990 mm to 2055 mm
Feet in square tubing 40 x 40 mm
Shelves turned down 40 mm all-round and reinforced with a cross member
Scotch-Brite sanding
Permanently mounted
Special production
The list price corresponds to the next higher standard dimension

	Type of door	Load-bearing capacity per intermediate shelf, max.	Size	Weight	Code-No.	RRP*	GTIN
Cupboard 600, W800, 2SwD, SS	Leaf door(s)	135 kg	W 800 mm D 600 mm H 2,000 mm	78 kg	386080	1,698.- €	4015613600604
Cupboard 700, W1000, 2SwD, SS	Leaf door(s)	130 kg	W 1,000 mm D 700 mm H 2,000 mm	94 kg	387100	1,909.- €	4015613600611
Cupboard 600, W1200, 2SID, SS	Sliding door(s)	115 kg	W 1,200 mm D 600 mm H 2,000 mm	95 kg	398120	1,909.- €	4015613600697
Cupboard 600, W1400, 2SID, SS	Sliding door(s)	100 kg	W 1,400 mm D 600 mm H 2,000 mm	106 kg	398140	2,009.- €	4015613600703
Cupboard 600, W1600, 2SID, SS	Sliding door(s)	85 kg	W 1,600 mm D 600 mm H 2,000 mm	118 kg	398160	2,159.- €	4015613600741
Cupboard 700, W1400, 2SID, SS	Sliding door(s)	100 kg	W 1,400 mm D 700 mm H 2,000 mm	115 kg	399140	2,139.- €	4015613600758
Cupboard 700, W1600, 2SID, SS	Sliding door(s)	85 kg	W 1,600 mm D 700 mm H 2,000 mm	127 kg	399160	2,419.- €	4015613600765

Cupboard 700, W1000



- Material
- Height-adjustable immediate shelves
- Type of door
- Height adjustable
- Properties

Stainless steel
Yes
Sliding door(s)
850 mm to 900 mm
40 mm edges turned down
Feet in square tubing 40 x 40 mm
Scotch-Brite sanding
Permanently mounted
Special production
The list price corresponds to the next higher standard dimension

- Delivery state
- Available on request

	Tilting	Load-bearing capacity worktop, max.	Size	Weight	Code-No.	RRP*	GTIN
Cupboard 700, W1000	-	315 kg	W 1,000 x D 700 x H 850 mm	59 kg	337107	1,049.- €	4015613600413
Cupboard 700, W1200	-	288 kg	W 1,200 x D 700 x H 850 mm	68 kg	337127	1,109.- €	4015613600420
Cupboard 700, W 1400	-	210 kg	W 1,400 x D 700 x H 850 mm	77 kg	337147	1,179.- €	4015613612447
Cupboard 700, W1600	-	240 kg	W 1,600 x D 700 x H 850 mm	86 kg	337167	1,279.- €	4015613612454
Cupboard 700, W1800	-	223 kg	W 1,800 x D 700 x H 850 mm	95 kg	337187	1,398.- €	4015613600444
Cupboard 700, W2000	-	210 kg	W 2,000 x D 700 x H 850 mm	103 kg	337207	1,489.- €	4015613600451
Cupboard, W1000, SB, SID, IS	40 mm	315 kg	W 1,000 x D 700 x H 850 mm	59.2 kg	338107	1,089.- €	4015613600468
Cupboard, W1200, SB, SID, IS	40 mm	288 kg	W 1,200 x D 700 x H 850 mm	68.3 kg	338127	1,169.- €	4015613595788
Cupboard, W1400, SB, SID, IS	40 mm	210 kg	W 1,400 x D 700 x H 850 mm	77.4 kg	338147	1,229.- €	4015613612461
Cupboard, W1600, SB, SID, IS	40 mm	240 kg	W 1,600 x D 700 x H 850 mm	86.6 kg	338167	1,349.- €	4015613612478
Cupboard, W1800, SB, SID, IS	40 mm	223 kg	W 1,800 x D 700 x H 850 mm	95.7 kg	338187	1,479.- €	4015613600482
Cupboard, W2000, SB, SID, IS	40 mm	210 kg	W 2,000 x D 700 x H 850 mm	103.8 kg	338207	1,549.- €	4015613600499

Corner Cupboard 700 FT

338810

RRP* 1,849.- €

GTIN 4015613601342



The corner cupboard 700 FT offers closed storage space and fits in perfectly with our work elements with a 700 mm depth. The intermediate shelf allows the inside to be used optimally.

- Material
- Tilting
- Height-adjustable immediate shelves
- Type of door
- Door hinge side can be changed
- Properties

Stainless steel
40 mm
Yes
Leaf door(s)
Yes
Feet in square tubing 40 x 40 mm
40 mm edges turned down
Scotch-Brite sanding
Foot pads can be adjusted to 50 mm
80 kg
Permanently mounted
W 1,000 x D 1,000 x H 850 mm
81 kg

- Load-bearing capacity worktop, max.
- Delivery state
- Size
- Weight



▶ Closed corner element



▶ Connects up perfectly with work elements with a 700 mm depth

Hot cupboard 700-4T 1000



The heated cabinet offers infinitely variable, heated storage with double-sided operation. At the same time, the robust stainless steel surface integrates a solid work element into the kitchen.



- Material: Stainless steel
- Tilting: -
- Number of intermediate shelves: 1
- Temperature range: 20 °C to 80 °C
- Number of doors: 4
- Type of door: Sliding door(s)
- Height adjustable: On both sides
- Properties: 850 mm to 900 mm
40 mm edges turned down
Feet in square tubing 40 x 40 mm
Scotch-Brite sanding
- Delivery state: Permanently mounted
- Available on request: Special production
The list price corresponds to the next higher standard dimension
- Power load: 2 kW | 230 V | 50/60 Hz

	Size	Weight	Code-No.	RRP*	GTIN
Hot cupboard 700-4T 1000	W 1,000 mm D 700 mm H 850 mm	71 kg	346107	1,609.- €	4015613736068
Hot cupboard 700-4T 1200	W 1,200 mm D 700 mm H 850 mm	84 kg	346127	1,669.- €	4015613722009
Hot cupboard 700-4T 1400	W 1,400 mm D 700 mm H 850 mm	92 kg	346147	1,709.- €	4015613736075
Hot cupboard 700-4T 1600	W 1,600 mm D 700 mm H 850 mm	103 kg	346167	1,759.- €	4015613736082
Hot cupboard 700-4T 1800	W 1,800 mm D 700 mm H 850 mm	113 kg	346187	1,959.- €	4015613736099
Hot cupboard 700-4T 2000	W 2,000 mm D 700 mm H 850 mm	125 kg	346207	2,139.- €	4015613736105



Component parts

Swivel castors 4AW

- Swivel casters: 4 swivel casters, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 75 x D 140 x H 160 mm
- Weight: 2.6 kg
- GTIN: 4015613600307



308242

RRP* 205.- €

Stainl.steel polish.spray 500ml can

- Content / can: 500 ml
- Size: W 68 x D 68 x H 237 mm
- Weight: 0.45 kg
- Order quantity unit: 1 box of 12 cans
- GTIN: 4015613584454
- Minimum order quantity: 2 boxes



173031

RRP* 225.- €

Hot cupboard 700, W1000



- Material: Stainless steel
- Number of intermediate shelves: 1
- Temperature range: 20 °C to 80 °C
- Number of doors: 2
- Type of door: Sliding door(s)
- Height adjustable: Single-sided
- Properties: 850 mm to 900 mm
- Delivery state: 40 mm edges turned down
- Available on request: Feet in square tubing 40 x 40 mm
- Power load: Scotch-Brite sanding
- Power load: Permanently mounted
- Power load: Special production
- Power load: The list price corresponds to the next higher standard dimension
- Power load: 2 kW | 230 V | 50/60 Hz

	Size	Weight	Code-No.	RRP*	GTIN
Hot cupboard 700, W1000	W 1,000 mm D 700 mm H 850 mm	69 kg	347107	1,569.- €	4015613600505
Hot cupboard 700, W1200	W 1,200 mm D 700 mm H 850 mm	77 kg	347127	1,639.- €	4015613600512
Hot cupboard 700, W1400	W 1,400 mm D 700 mm H 850 mm	86 kg	347147	1,709.- €	4015613612485
Hot cupboard 700, W1600	W 1,600 mm D 700 mm H 850 mm	95 kg	347167	1,809.- €	4015613600529
Hot cupboard 700, W1800	W 1,800 mm D 700 mm H 850 mm	104 kg	347187	1,909.- €	4015613600536
Hot cupboard 700, W2000	W 2,000 mm D 700 mm H 850 mm	112 kg	347207	2,009.- €	4015613600543



Hot cupboard 700, W1000, SB



- Material: Stainless steel
- Tilting: 40 mm
- Number of intermediate shelves: 1
- Temperature range: 20 °C to 80 °C
- Number of doors: 2
- Type of door: Sliding door(s)
- Height adjustable: Single-sided
- Properties: 850 mm to 900 mm
- Delivery state: 40 mm edges turned down
- Available on request: Feet in square tubing 40 x 40 mm
- Power load: Scotch-Brite sanding
- Power load: Permanently mounted
- Power load: Special production
- Power load: The list price corresponds to the next higher standard dimension
- Power load: 2 kW | 230 V | 50/60 Hz

	Size	Weight	Code-No.	RRP*	GTIN
Hot cupboard 700, W1000, SB	W 1,000 mm D 700 mm H 850 mm	69.2 kg	348107	1,609.- €	4015613600550
Hot cupboard 700, W1200, SB	W 1,200 mm D 700 mm H 850 mm	77.3 kg	348127	1,669.- €	4015613600567
Hot cupboard 700, W1400, SB	W 1,400 mm D 700 mm H 850 mm	86.4 kg	348147	1,729.- €	4015613612492
Hot cupboard 700, W1600, SB	W 1,600 mm D 700 mm H 850 mm	95.5 kg	348167	1,829.- €	4015613600574
Hot cupboard 700, W1800, SB	W 1,800 mm D 700 mm H 850 mm	104.6 kg	348187	1,939.- €	4015613600581
Hot cupboard 700, W2000, SB	W 2,000 mm D 700 mm H 850 mm	112.7 kg	348207	2,089.- €	4015613600598



Component parts

Swivel castors 4AW

- Swivel casters: 4 swivel casters, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 75 x D 140 x H 160 mm
- Weight: 2.6 kg
- GTIN: 4015613600307



308242

RRP* 205.- €

Stainl.steel polish.spray 500ml can

- Content / can: 500 ml
- Size: W 68 x D 68 x H 237 mm
- Weight: 0.45 kg
- GTIN: 4015613584454
- Order quantity unit: 1 box of 12 cans
- Minimum order quantity: 2 boxes



173031

RRP* 225.- €

Sinks / Sink centres



Hand wash basin W10-KB Plus

401621

RRP* 349.- €

GTIN 4015613673523



Hygienic and simple – sink W10-KB Plus with practical knee operation and integrated soap dispenser provides optimal hygienic conditions.

- | | |
|------------------------------------|--|
| • Material | Chrome-nickel steel |
| • Type | Wall-mounting |
| • Beaker capacity | 13,5 litre(s) |
| • With knee operation | Yes |
| • Water dispensed via a knee lever | Approx. 15 seconds |
| • Sink tap | Swivel fitting 140 mm |
| • Water connection | Cold and/or warm water connection 1/2" |
| • Water outlet | 1 1/4" |
| • Tilting | 345 mm |
| • With soap dispenser | Yes |
| • Including | 1 siphon |
| • Size | W 400 x D 404 x H 577 mm |
| • Weight | 7.1 kg |



Hand wash basin

401618

RRP* 565.- €

GTIN 4015613428635



- | | |
|-------------------|--------------------------|
| • Material | Stainless steel |
| • Size basin | W 370 x D 280 x H 120 mm |
| • Beaker capacity | 12,4 litre(s) |
| • Size drain | W 405 x D 340 x H 170 mm |
| • Drain capacity | 23,4 litre(s) |
| • Sink tap | Mixer tap 1/2" |
| • Including | 1 folding grille |
| | 1 siphon |
| • Size | W 510 x D 700 x H 850 mm |
| • Weight | 18.8 kg |

Sink with 1 basin

306380

RRP* 669.- €

GTIN 4015613615868



- Material Stainless steel
- Tilting 40 mm
- Number of tanks 1
- Size basin W 340 x D 400 x H 250 mm
- Beaker capacity 34 litre(s)
- Water outlet 1 1/2"
- Height adjustable 850 mm to 900 mm
- Properties 40 mm edges turned down
Feet in square tubing 40 x 40 mm
Scotch-Brite sanding
Siphon
- Not included in delivery Model with a construction depth of 600 mm
- Available on request W 500 x D 700 x H 850 mm
- Size 14.4 kg
- Weight

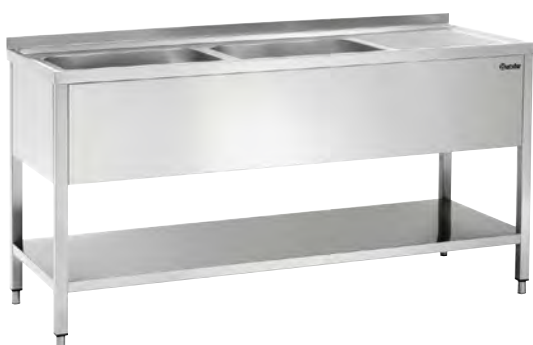
Sink centre, 700, W1200, basin L



- Material Stainless steel
- Tilting 40 mm
- Number of tanks 1
- Size basin W 500 x D 500 x H 250 mm
- Beaker capacity 62 litre(s)
- Water outlet 1 1/2"
- Height adjustable 850 mm to 900 mm
- Properties 40 mm edges turned down
Feet in square tubing 40 x 40 mm
Scotch-Brite sanding
Siphon
- Not included in delivery Model with a construction depth of 600 mm
- Available on request

	Draining board	Size	Weight	Code-No.	RRP*	GTIN
Sink centre, 700, W1200, basin L	Right	W 1,200 x D 700 x H 850 mm	33.2 kg	306320	875.- €	4015613600772
Sink centre, 700, W1200, basin R	Left	W 1,200 x D 700 x H 850 mm	33.2 kg	306620	875.- €	4015613600789
Sink centre, 700, W1400, basin L	Right	W 1,400 x D 700 x H 850 mm	38 kg	306330	959.- €	4015613600796
Sink centre, 700, W1400, basin R	Left	W 1,400 x D 700 x H 850 mm	38 kg	306630	959.- €	4015613600802

Sink centre, 700, W1600, 2 basins L



- Material Stainless steel
- Tilting 40 mm
- Number of tanks 2
- Size basin W 500 x D 500 x H 250 mm
- Beaker capacity 62 litre(s)
- Water outlet 1 1/2"
- Height adjustable 850 mm to 900 mm
- Properties 40 mm edges turned down
Feet in square tubing 40 x 40 mm
Scotch-Brite sanding
Siphon
- Not included in delivery Model with a construction depth of 600 mm
- Available on request

	Draining board	Size	Weight	Code-No.	RRP*	GTIN
Sink centre, 700, W1600, 2 basins L	Right	W 1,600 x D 700 x H 850 mm	49 kg	306300	1,259.- €	4015613600819
Sink centre, 700, W1600, 2 basins R	Left	W 1,600 x D 700 x H 850 mm	49 kg	306600	1,259.- €	4015613600826
Sink centre, 700, W1800, 2 basins L	Right	W 1,800 x D 700 x H 850 mm	54 kg	306310	1,319.- €	4015613600833
Sink centre, 700, W1800, 2 basins R	Left	W 1,800 x D 700 x H 850 mm	54 kg	306610	1,319.- €	4015613600840



Mobile sink centre BR1200 GS

306800

RRP* 1,729.- €

GTIN 4015613794686



Cleanliness everywhere: Thanks to its swivel castors and height-adjustable feet, this mobile rinsing centre can be transformed from a mobile hygiene station to a stationary one in a flash. With a cut-out for a dishwasher, sink and drainer, it's cleanliness at its best.

- | | |
|----------------------------|---|
| • Material | Stainless steel |
| • Tilting | 240 mm |
| • Number of tanks | 1 |
| • Beaker capacity | 57 litre(s) |
| • Draining board | Left |
| • Water outlet | Ø 40 mm |
| • Swivel casters | 4 |
| • Height adjustable | 65 mm to 90 mm |
| • Properties | Installation of dishwashers below the draining board possible |
| | Dishwasher cut-out dimensions:
W 602 x D 685 x H 856 mm |
| | Siphon |
| • Not included in delivery | Tap cut-out dimensions: 45 mm |
| • Important information | W 1,190 x D 700 x H 1,205 mm |
| • Size | 73.2 kg |
| • Weight | |



- Mobile solution
- 4 swivel castors
- Easy to transport to the intended place of use
- Stable position with height-adjustable feet



- With accommodation option for a dishwasher



- With Spray Guard

Sink centre, 700, W1200, basin L



- Material: Stainless steel
- Tilting: 40 mm
- Number of tanks: 1
- Size basin: W 400 x D 500 x H 250 mm
- Beaker capacity: 50 litre(s)
- Water outlet: 1 1/2"
- Height adjustable: 850 mm to 900 mm
- Properties: 40 mm edges turned down
Installation of dishwashers below the draining board possible
Feet in square tubing 40 x 40 mm
Scotch-Brite sanding
Siphon
Model with a construction depth of 600 mm
W 1,200 x D 700 x H 850 mm
26.8 kg
- Not included in delivery
- Available on request
- Size
- Weight

	Draining board	Code-No.	RRP*	GTIN
Sink centre, 700, W1200, basin L	Right	306340	929.- €	4015613600857
Sink centre, 700, W1200, basin R	Left	306640	929.- €	4015613600864

Sink centre, 700, W1600, 2 basins L



- Material: Stainless steel
- Tilting: 40 mm
- Number of tanks: 2
- Water outlet: 1 1/2"
- Height adjustable: 850 mm to 900 mm
- Properties: 40 mm edges turned down
Installation of dishwashers below the draining board possible
Feet in square tubing 40 x 40 mm
Scotch-Brite sanding
Siphon
Model with a construction depth of 600 mm
- Not included in delivery
- Available on request

	Size basin	Beaker capacity	Draining board	Size	Weight	Code-No.	RRP*	GTIN
Sink centre, 700, W1600, 2 basins L	W 400 mm D 500 mm H 250 mm	50 litre(s)	Right	W 1,600 mm D 700 mm H 850 mm	41 kg	306350	1,198.- €	4015613600871
Sink centre, 700, W1600, 2 basins R	W 400 mm D 500 mm H 250 mm	50 litre(s)	Left	W 1,600 mm D 700 mm H 850 mm	41 kg	306650	1,198.- €	4015613600888
Sink centre, 700, W1800, 2 basins L	W 500 mm D 500 mm H 250 mm	62 litre(s)	Right	W 1,800 mm D 700 mm H 850 mm	45 kg	306360	1,259.- €	4015613600895
Sink centre, 700, W1800, 2 basins R	W 500 mm D 500 mm H 250 mm	62 litre(s)	Left	W 1,800 mm D 700 mm H 850 mm	45 kg	306660	1,259.- €	4015613600901

Component parts

Standpipe 44/247

- Size: W 44 x D 44 x H 247 mm
- Weight: 0.24 kg
- GTIN: 4015613721354

306552

RRP* 62.- €

Siphon SPB10

- Designed for: Sinks with 1 basin, Sink centres with 1 basin
- GTIN: 4015613885650

306557

RRP* 21.- €

Siphon SPB20

- Designed for: Sinks with 2 basins, Sink centres with 2 basins
- GTIN: 4015613885667

306558

RRP* 25.50 €

Exhaust hoods



Wall-mounted hood 700



- Material filter
- Flame protection filter
- Lighting
- Properties

• Available on request

CNS 18/10
Type A
yes
Blare-free light installed with grease protection cover
Filter carrier with additional grease collection channel
Ceiling hood
Wall hood series 1100
Other sizes

	Number of filters	Power load	Size	Weight	Code-No.	RRP*	GTIN
Wall-mounted hood 700, W1000	2	0,018 kW 230 V 50-60 Hz	W 1,000 mm D 700 mm H 450 mm	23 kg	258100	1,009.- €	4015613600987
Wall-mounted hood 700, W1200	2	0,018 kW 230 V 50-60 Hz	W 1,200 mm D 700 mm H 450 mm	27 kg	258120	1,079.- €	4015613600994
Wall-mounted hood 700, W1400	2	0,036 kW 230 V 50-60 Hz	W 1,400 mm D 700 mm H 450 mm	31 kg	258140	1,159.- €	4015613601007
Wall-mounted hood 700, W1600	3	0,036 kW 230 V 50-60 Hz	W 1,600 mm D 700 mm H 450 mm	33 kg	258160	1,239.- €	4015613601014
Wall-mounted hood 700, W1800	3	0,036 kW 230 V 50-60 Hz	W 1,800 mm D 700 mm H 450 mm	36 kg	258180	1,369.- €	4015613601021
Wall-mounted hood 700, W2000	4	0,058 kW 230 V 50-60 Hz	W 2,000 mm D 700 mm H 450 mm	40 kg	258200	1,529.- €	4015613601038



Wall-mounted hood 700 w. motor



► Control
page 367



CNS
18/10

- Material filter
 - Flame protection filter
 - Number of fan motors/exhaust air outputs 1
 - Fan regulation
 - Motor output
 - Lighting
 - Properties
- Important information
- Available on request

CNS 18/10

Type A

Via an external controller

184 W

yes

Blare-free light installed with grease protection cover

Filter carrier with additional grease collection channel

Can only be commissioned with an additional controller

Ceiling hood

Other sizes

Wall hood series 1100

	Number of filters	Power load	Size	Weight	Code-No.	RRP*	GTIN
Wall-mounted hood 700 w. motor, W1000	2	0,202 kW 230 V 50-60 Hz	W 1,000 mm D 700 mm H 450 mm	25 kg	257100	1,529.- €	4015613607115
Wall-mounted hood 700 w. motor, W1200	2	0,202 kW 230 V 50-60 Hz	W 1,200 mm D 700 mm H 450 mm	35 kg	257120	1,589.- €	4015613673509
Wall-mounted hood 700 w. motor, W1300	2	0,202 kW 230 V 50-60 Hz	W 1,300 mm D 700 mm H 450 mm	35 kg	257130	1,629.- €	4015613600918
Wall-mounted hood 700 w.motor, W1400	2	0,202 kW 230 V 50-60 Hz	W 1,400 mm D 700 mm H 450 mm	37 kg	257140	1,649.- €	4015613600925
Wall-mounted hood 700 w.motor, W1500	2	0,202 kW 230 V 50-60 Hz	W 1,500 mm D 700 mm H 450 mm	39 kg	257150	1,689.- €	4015613600932
Wall-mounted hood 700 w.motor, W1600	3	0,202 kW 230 V 50-60 Hz	W 1,600 mm D 700 mm H 450 mm	41 kg	257160	1,739.- €	4015613600949
Wall-mounted hood 700 w.motor, W1700	3	0,202 kW 230 V 50-60 Hz	W 1,700 mm D 700 mm H 450 mm	42 kg	257170	1,809.- €	4015613600956
Wall-mounted hood 700 w. motor, W1800	3	0,202 kW 230 V 50-60 Hz	W 1,800 mm D 700 mm H 450 mm	43 kg	257180	1,869.- €	4015613600963
Wall-mounted hood 700 w.motor, W2000	4	0,22 kW 230 V 50-60 Hz	W 2,000 mm D 700 mm H 450 mm	47 kg	257200	1,998.- €	4015613600970



Wall-mounted hood 900



- Material filter
- Flame protection filter
- Lighting
- Properties

• Available on request

CNS 18/10

Type A

yes

Blare-free light installed with grease protection cover

Filter carrier with additional grease collection channel

Ceiling hood

Wall hood series 1100

Other sizes

	Number of filters	Power load	Size	Weight	Code-No.	RRP*	GTIN
Wall-mounted hood 900, W1000	2	0,018 kW 230 V 50-60 Hz	W 1,000 mm D 900 mm H 450 mm	28 kg	265100	1,049.- €	4015613601120
Wall-mounted hood 900, W1200	2	0,018 kW 230 V 50-60 Hz	W 1,200 mm D 900 mm H 450 mm	30 kg	265120	1,129.- €	4015613601137
Wall-mounted hood 900, W1400	2	0,036 kW 230 V 50-60 Hz	W 1,400 mm D 900 mm H 450 mm	32 kg	265140	1,189.- €	4015613601144
Wall-mounted hood 900, W1600	3	0,036 kW 230 V 50-60 Hz	W 1,600 mm D 900 mm H 450 mm	35 kg	265160	1,259.- €	4015613601151
Wall-mounted hood 900, W1700	3	0,036 kW 230 V 50-60 Hz	W 1,700 mm D 900 mm H 450 mm	35 kg	265170	1,349.- €	4015613692593
Wall-mounted hood 900, W1800	3	0,036 kW 230 V 50-60 Hz	W 1,800 mm D 900 mm H 450 mm	38 kg	265180	1,429.- €	4015613601168
Wall-mounted hood 900, W2000	4	0,058 kW 230 V 50-60 Hz	W 2,000 mm D 900 mm H 450 mm	41 kg	265200	1,479.- €	4015613601175
Wall-mounted hood 900, W2200	4	0,058 kW 230 V 50-60 Hz	W 2,200 mm D 900 mm H 450 mm	45 kg	265220	1,659.- €	4015613601182



Wall-mounted hood 900 w.motor



- Material filter
 - Flame protection filter
 - Number of fan motors/exhaust air outputs 1
 - Fan regulation
 - Motor output
 - Lighting
 - Properties
- CNS 18/10
 Type A
 Via an external controller
 184 W
 yes
 Blare-free light installed with grease protection cover
 Filter carrier with additional grease collection channel
 Can only be commissioned with an additional controller
 Ceiling hood
 Wall hood series 1100
 Other sizes

- Important information
- Available on request

	Number of filters	Power load	Size	Weight	Code-No.	RRP*	GTIN
Wall-mounted hood 900 w.motor, W1300	2	0,202 kW 230 V 50-60 Hz	W 1,300 mm D 900 mm H 450 mm	37 kg	264130	1,659.- €	4015613601045
Wall-mounted hood 900 w.motor, W1400	2	0,202 kW 230 V 50-60 Hz	W 1,400 mm D 900 mm H 450 mm	39 kg	264140	1,709.- €	4015613601052
Wall-mounted hood 900 w.motor, W1500	2	0,202 kW 230 V 50-60 Hz	W 1,500 mm D 900 mm H 450 mm	41 kg	264150	1,749.- €	4015613601069
Wall-mounted hood 900 w.motor, W1600	3	0,202 kW 230 V 50-60 Hz	W 1,600 mm D 900 mm H 450 mm	42 kg	264160	1,779.- €	4015613601076
Wall-mounted hood 900 w.motor, W1700	3	0,202 kW 230 V 50-60 Hz	W 1,700 mm D 900 mm H 450 mm	44 kg	264170	1,849.- €	4015613601083
Wall-mounted hood 900 w.motor, W1800	3	0,202 kW 230 V 50-60 Hz	W 1,800 mm D 900 mm H 450 mm	45 kg	264180	1,949.- €	4015613601090
Wall-mounted hood 900 w.motor, W2000	4	0,22 kW 230 V 50-60 Hz	W 2,000 mm D 900 mm H 450 mm	49 kg	264200	2,129.- €	4015613601106
Wall-mounted hood 900 w.motor, W2200	4	0,22 kW 230 V 50-60 Hz	W 2,200 mm D 900 mm H 450 mm	52 kg	264220	2,269.- €	4015613601113



Component parts

Control, steplessly variable

- Designed for: Extractor hoods with 1 phase
- Assembly type: Wall, Extractor hood
- Size: W 130 x D 90 x H 75 mm
- Weight: 0.2 kg
- GTIN: 4015613603056



220110

RRP* 175.- €

Patio heaters



Heater W2000 E

825215

RRP* 198.- €

GTIN 4015613651415



Infrared heating tube 2000W

- Heating output: 2000 W
- Size: W 12 x D 340 x H 12 mm
- Weight: 0.06 kg
- GTIN: 4015613665955

825219

RRP* 29.- €



The ideal source of heat for inside and outside. The heating tubes of this powerful heater immediately generate a pleasant warmth.



- Material

Aluminium



- Heat source

Infrared heated tube(s)

- Heated tubes

1 x 2 kW

- Heating radius

2 m

- Including

1 remote control

1 wall holder for flexible assembly: can be turned by up to 90°, can be tilted by 90°

- Power load

2 kW | 230 V | 50/60 Hz

- Size

W 615 x D 60 x H 100 mm

- Weight

1.6 kg



Heater W3000 E

825214

RRP* 298.- €

GTIN 4015613639086



- Material

Aluminium



- Heat source

Infrared heated tube(s)



- Heated tubes

2 x 1.5 kW

- Number of heating levels

2

- Including

1 remote control

1 wall holder for easy assembly: can be tilted by 90°

- Power load

3 kW | 230 V | 50/60 Hz

- Size

W 1,050 x D 200 x H 100 mm

- Weight

2.2 kg

Infrared heating tube 1500 W, right

- Heating output: 1500 W
- Size: W 12 x D 340 x H 12 mm
- Weight: 0.08 kg
- GTIN: 4015613660219

825217

RRP* 29.- €

Infrared heating tube 1500 W, left

- Heating output: 1500 W
- Size: W 12 x D 340 x H 12 mm
- Weight: 0.06 kg
- GTIN: 4015613660226

825218

RRP* 29.- €

Heater holder W3000

- Material: Steel, Painted
- Important information: Only suitable for horizontal mounting
- Size: W 182 x D 60 x H 56 mm
- Weight: 0.51 kg
- GTIN: 4015613693101



825222

RRP* 19.- €



Heater ST2000 E

825207

RRP* 95.- €

GTIN 4015613500249



• Heat source

• Heated tubes



• Number of heating levels

• Height adjustable



• Power load

• Size

• Weight

Quartz radiant heater

1 x 2 kW

3

1800 mm to 2100 mm

2 kW | 230 V | 50 Hz

W 550 x D 500 x H 2,100 mm

8.8 kg

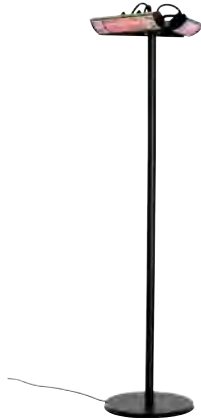


Heater ST3000 3-E360

825223

RRP* 398.- €

GTIN 4015613694795



• Material



• Heat source

• Heated tubes



• Heating radius



• Number of heating levels

• Power load

• Size

• Weight

Aluminium

Steel

Infrared heated tube(s)

3 x 1 kW

12 m

1

3 kW | 230 V | 50/60 Hz

W 610 x D 610 x H 2,100 mm

19.6 kg

Infrared heating tubes 1000W

• Heating output: 1000 W

• Size: W 12 x D 12 x H 345 mm

• Weight: 0.05 kg

• GTIN: 4015613717142

825226

RRP* 29.- €



Heater ST13500 G

825131

RRP* 298.- €

GTIN 4015613457970



• Material



• Heat source



• Gas type



• Ignition type



• Ignition guard

• Diameter aluminium reflectors

• Not included in delivery

• Power

• Size

• Weight

Stainless steel

Gas flame

Liquid gas

Piezo ignition

Yes

780 mm

Connection set

13,5 kW

W 780 x D 780 x H 2,220 mm

18 kg

Gas connection kit

• Set comprises: 1 Low-pressure controller, 1 hose, 1 hose rupture guard

• Size: W 64 x D 180 x H 35 mm

• Weight: 1.5 kg

• GTIN: 4015613419015

825152

RRP* 98.- €



Multi-table 1830-W

601179

RRP* 119.- €

GTIN 4015613649535



The stable fold-down table with a durable plastic surface can be used for many different purposes quickly thanks to its lightweight and compact design.

- Material Plastic HDPE
- Material feet Steel, painted
Powder coated
Rubber
- Load-bearing capacity max. 150 kg
- Size W 1,830 x D 760 x H 740 mm
- Weight 14.7 kg



Banquet fitted cover 1830-W

- Material: Polyester 90 %, Elastan 10 %
- Can be washed: Up to 40 °C
- Size: W 1,830 x D 760 x H 730 mm
- Weight: 0.08 kg
- GTIN: 4015613697734

601196

RRP* 65.- €



Multi-bench 1820-W

601180

RRP* 63.- €

GTIN 4015613649559



The stable fold-down bench with a durable plastic surface can be used for many different purposes quickly thanks to its lightweight and compact design.

- Material Plastic HDPE
- Material feet Steel, painted
Powder coated
Rubber
- Load-bearing capacity max. 300 kg
- Size W 1,820 x D 280 x H 435 mm
- Weight 7.6 kg



Component parts

Fitted cover set Multi 1830-W

- Set comprises: 1 table fitted cover, 2 bench fitted covers
- Material: Polyester 90 %, Elastan 10 %
- Designed for: Tables and benches, 4-leg,
Table foot diameter max.: 25 mm, Table height max.:
730 mm, Table-top dimensions max.: 1830 x 760 mm,
Bench foot dimensions, max.: 260 x 50 mm, Bench
height, max.: 440 mm, Seat area dimensions,
max.: 1840 x 295 mm
- Can be washed: Up to 40 °C
- Size: W 1,850 x D 290 x H 440 mm
- Weight: 1.4 kg
- GTIN: 4015613697741

601197

RRP* 95.- €



Party - Bistro Table, folding

601177

RRP* 129.- €

GTIN 4015613505268



- Material: Polyethylene
- Material feet: Chrome-plated
- Diameter table top: 700 mm
- Height table top: 675 mm
- Size: 1,170 mm
- Weight: W 700 x D 700 x H 1,170 mm
- Weight: 9 kg



Bistro table slip cover set 700

- Set comprises: Protected cover for table top, Fitted cover for bar table
- Material: Micropolyester 90 %, Elastan 10 %
- Can be washed: Up to 40 °C
- Size: W 700 x D 700 x H 1,170 mm
- Weight: 0.41 kg
- GTIN: 4015613673448

601168

RRP* 45.- €



Protective cover for slip cover 700

- Material: Micropolyester 90 %, Elastan 10 %
- Can be washed: Up to 40 °C
- Size: W 700 x D 700 x H 50 mm
- Weight: 0.08 kg
- GTIN: 4015613673455

601169

RRP* 16.- €



Wall-mounted ashtray, black

- Material: Steel plate, Painted
- Content: 1 litre(s)
- Design: Wall-mounting
- Lockable: Yes
- Properties: Easy to empty via the front flap
- Size: W 160 x D 90 x H 200 mm
- Weight: 1.1 kg
- GTIN: 4015613470542

860000

RRP* 23.- €



Wall-mounted ashtray, silver

- Material: Stainless steel
- Content: 6,5 litre(s)
- Design: Wall-mounting
- Lockable: No
- Properties: Easy to empty via the front flap
- Size: W 280 x D 140 x H 373 mm
- Weight: 2.8 kg
- GTIN: 4015613470559

860001

RRP* 85.- €



Standing ashtray, silver

- Material: Stainless steel
- Content: 5,5 litre(s)
- Design: Upright unit
- Lockable: Yes
- Properties: Easy to empty via the front flap
- Size: W 240 x D 240 x H 870 mm
- Weight: 8.5 kg
- GTIN: 4015613470566

860002

RRP* 195.- €



Poster stand A1

- Material: Aluminium, Plastic
- Material feet: Plastic
- Poster size max.: DIN A1 (594 x 841 mm)
- Dimensions of display area: 570 x 820 mm
- Can be loaded from both sides: Yes
- Can be used in: Inner and protected outer area
- Size: W 640 x D 560 x H 1,030 mm
- Weight: 4.8 kg
- GTIN: 4015613804415

181134

RRP* 165.- €



Menu board "Bartscher Bistro"

- Material: Real wood
- Dimensions label surface: W 530 x H 795 mm
- Can be written on both sides: Yes
- Properties: Can be written on with chalk/chalk markers (not included in delivery), Writing surface: HDF plate, UV paint coating, Wood from sustainable farming operation
- Can be used in: Inner and protected outer area
- Size: W 660 x D 565 x H 1,210 mm
- Weight: 7.4 kg
- GTIN: 4015613610559

181137

RRP* 175.- €





TRANSPORT | STORAGE

Clever logistics save time:

Depending on the model, our sturdy trolleys provide secure equipment for trays, GN containers or standard bakery sheets. They are versatile and can be moved comfortably and quietly thanks to buffered rubber wheels.

Thermo transport container 20L



Safe and easy transportation of cold or hot food.

- Content20 litre(s)
- Temperature loss / hour approx.6 °C
- Pressure relief valveYes
- PropertiesLid can be completely detached
Lid with 4 clamping clips and silicone seal



► 1 folded handle on the side



100080



100085

► 1 drain cock and tap protector

	Drain cock	Size	Weight	Code-No.	RRP*	GTIN
Thermo transport container 20L, SS	No	W 370 mm D 370 mm H 350 mm	6.6 kg	100080	289.- €	4015613544281
Thermo transport container 20L Plus	Yes	W 343 mm D 395 mm H 345 mm	7.1 kg	100085	339.- €	4015613615011



Thermo transport container GN110-1

300134

RRP* 249.- €

GTIN 4015613777603



Unheated top-loading box, suitable for hot and cold food. Dishes can be transported safely in 1/1 GN containers up to a depth of 150 mm in this temperature-resistant box. Suitable for catering, events and when working off-premises.

- MaterialPE plastic
- Content25 litre(s)
- Designed forCold or hot food
- Heat resistant-40 °C to 90 °C
- Gastronorm1/1 GN
- Depth GN container max.150 mm
- Temperature loss / hour approx.5 °C
- SizeW 630 x D 430 x H 260 mm
- Weight9.6 kg



► GN-compatible
► Gastronorm: 1/1 GN
► 150 mm deep



► Pressure compensation valve



► Stackable



► Transport cart TBGN110
page 374



Thermo transport container GN110-12

300133

RRP* 349.- €

GTIN 4015613769509

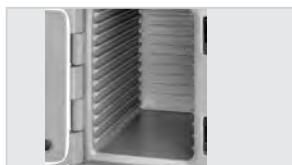


Unheated front-loading box, suitable for hot and cold food. Dishes can be transported safely in 1/1 GN containers in this temperature-resistant box. Suitable for catering, events and when working off-premises.

- | | |
|-----------------------------------|--------------------------|
| • Material | PE plastic |
| • Content | 90 litre(s) |
| • Designed for | Cold or hot food |
| • Heat resistant | -40 °C to 90 °C |
| • Number of drawers | 12 |
| • Gastronorm | 1/1 GN |
| • Depth GN container max. | 150 mm |
| • Temperature loss / hour approx. | 5 °C |
| • Size | W 460 x D 630 x H 635 mm |
| • Weight | 15.8 kg |



- ▶ Designed for:
Hot and cold food



- ▶ GN-compatible
- ▶ Gastronorm: 1/1 GN
- ▶ 12 shelves



- ▶ Pressure compensation valve



- ▶ Stackable

Component parts

Transport cart TBGN110

- Material: Plastic
- Size utility space: W 490 x D 660 mm
- Total load-bearing capacity, max.: 100 kg
- Delivery state: Permanently mounted
- Size: W 720 x D 543 x H 190 mm
- Weight: 6.2 kg
- GTIN: 4015613769516


300135

RRP* 175.- €



Serving trolley TS "Adjutant"

A300049

RRP* 142.- €

GTIN 4015613433578



Clear up quickly and cleanly with this practical clearing trolley. Ideal for catering, canteens, hotels and hospitals.

- Material: Aluminium, Plastic
- Number of shelves: 3
- Total load-bearing capacity, max.: 120 kg
- Swivel casters: 4 swivel casters
- Delivery state: Building kit (simple assembly)
- Size: W 830 x D 415 x H 940 mm
- Weight: 9.1 kg



- ▶ 3 shelves, dimensions: W 620 x D 405 mm
- ▶ Edge all the way round
- ▶ Distance between the shelves: 300 mm

Clearing container set "Adjutant"

- Material: Plastic
- Waste bin: Contents: approx. 30 litres, Dimensions: W 335 x D 237 x H 560 mm
- Cutlery holders: Contents: approx. 9 litres, Dimensions: W 333 x D 230 x H 178 mm
- Size: W 335 x D 237 x H 560 mm
- Weight: 2.7 kg
- GTIN: 4015613454986



A300047

RRP* 49.- €



Serving trolley TSA300V

300055

RRP* 219.- €

GTIN 4015613752761



With panels on three sides, this quiet-running, lightweight trolley conceals transported goods such as dirty crockery. The 3-shelf serving trolley can be used for clearing away and transporting foods as well as for serving.

- Material: Plastic, Aluminium
- Number of shelves: 3
- Total load-bearing capacity, max.: 120 kg
- Swivel casters: 4 swivel casters, 2 with brake
- Delivery state: Building kit (simple assembly)
- Size: W 1,000 x D 495 x H 920 mm
- Weight: 15.4 kg



- ▶ 3 shelves, dim.: W 785 x D 485 mm
- ▶ Gap: 295 mm



- ▶ Panels on 3 sides

Clearing container set TSA300V

- Material: Plastic
- Waste bin: W 343 x D 230 x H 440 mm
- Cutlery holders: W 333 x D 230 x H 173 mm
- Size: W 343 x D 230 x H 480 mm
- Weight: 2 kg
- GTIN: 4015613765211



300061

RRP* 29.- €

Serving trolley



- Material
- Swivel casters
- Wheel buffer
- Delivery state

Chrome-nickel steel
4 swivel casters, 2 with brake
4 units, plastic
Building kit (simple assembly)

	Number of shelves	Total load-bearing capacity, max.	Size	Weight	Code-No.	RRP*	GTIN
Serving trolley TS200 	2	100 kg	W 920 mm D 600 mm H 945 mm	10 kg	A300062	135.- €	4015613433509
Serving trolley TS301 	3	90 kg	W 920 mm D 600 mm H 945 mm	13.4 kg	A300073	149.- €	4015613671611
Serving trolley TS501 	5	100 kg	W 920 mm D 600 mm H 1,540 mm	18 kg	300065	259.- €	4015613534633



Serving trolley TS200-M1

A300056

RRP* 192.- €

GTIN 4015613455730



- Number of shelves
- Size clearing basin inside
- Total load-bearing capacity, max.
- Swivel casters
- Application area

• Delivery state
• Size
• Weight

2
W 760 x D 440 x H 100 mm
100 kg
4 swivel casters, 2 with brake
Transporting
Serving
Building kit (simple assembly)
W 920 x D 600 x H 945 mm
13.16 kg



- 1 clearing basin
dimensions: W 760 x D 440 x H 100 mm
- 2 shelves
dimensions: W 830 x D 510 mm



Cutlery trolley TBST200

A300111

RRP* 159,- €

GTIN 4015613770994



This cutlery trolley makes work easier in various areas such as kitchens and service areas. It saves space, allows tidy storage, and is practical and user-friendly (back-friendly) in service areas. Tables can be set and cleared more quickly and easily with this mobile cutlery transporter.

- Model
 - 1 shelf
 - 2 cutlery trays
 - W 590 x D 310 mm
 - Stainless steel
- Shelf design
 - 4 troughs
 - W 511 x D 286 x H 110 mm
 - Can be removed
 - Plastic
- Design of cutlery trays
 - 60 kg
 - 4 swivel casters, 2 with brake
 - 4 units, plastic
 - Building kit (simple assembly)
 - W 595 x D 305 x H 1,205 mm
- Total load-bearing capacity, max.
- Swivel casters
- Wheel buffer
- Delivery state
- Size
- Weight



- ▶ 2 cutlery trays
- ▶ 4 troughs
- ▶ W 511 x D 286 x H 110 mm
- ▶ Plastic
- ▶ Can be removed



- ▶ 1 shelf for storage
- ▶ W 590 x D 310 mm
- ▶ Stainless steel



- ▶ Load-bearing capacity max.
- Total: 60 kg
- Per level: 30 kg



- ▶ 4 swivel casters
- ▶ 2 with brake



Crate trolley AK300

300064

RRP* 159,- €

GTIN 4015613673516



- Designed for
 - Euronorm boxes E1, E2, E3 (butchers / bakery)
- Number of drawers
 - 3
- Format drawers
 - 600 x 400 mm
- Distance between trays
 - Top 118 mm (E1)
 - Middle 380 mm (E1, E2, E3)
 - Bottom 250 mm (E1, E2)
- Total load-bearing capacity, max.
- Swivel casters
 - 100 kg
 - 4 swivel casters, 2 with brake
- Wheel buffer
 - 4 units, plastic
- Delivery state
 - Building kit (simple assembly)
- Size
 - W 720 x D 500 x H 965 mm
- Weight
 - 9.4 kg



- ▶ Designed for Euronorm boxes
- ▶ E1
- ▶ E2
- ▶ E3



- ▶ Load-bearing capacity : total max.: 100 kg
- ▶ Drawer max., each: 40 kg

Gastronorm trolley AGN700-1/1



- Material
- Can be loaded from both sides
- Swivel casters
- Wheel buffer
- Not included in delivery
- Delivery state

Stainless steel
Yes
4 swivel casters, 2 with brake
4 units, plastic
Containers
Sheets
Grilles
Building kit (simple assembly)



	Number of drawers	Designed for	Worktop surface	Size	Weight	Code-No.	RRP*	GTIN
AGN700-1/1	7	1/1 GN	yes	W 450 mm D 620 mm H 1,010 mm	13 kg	300098	179.- €	4015613686431
AGN700-2/1	7	2/1 GN	yes	W 655 mm D 740 mm H 1,010 mm	15.8 kg	300093	235.- €	4015613659244
AGN1000-1/1	10	1/1 GN	yes	W 580 mm D 685 mm H 1,840 mm	26.2 kg	300186	309.- €	4015613782546
AGN1500-1/1	15	1/1 GN	no	W 440 mm D 615 mm H 1,710 mm	20.6 kg	300107	279.- €	4015613734972
AGN1800-1/1	18	1/1 GN	no	W 450 mm D 613 mm H 1,895 mm	20.2 kg	300181	279.- €	4015613671628
AGN1800-2/1	18	2/1 GN	yes	W 765 mm D 785 mm H 1,750 mm	27.4 kg	300185	389.- €	4015613769813
AGN2000-1/1	20	1/1 GN	yes	W 1,155 mm D 680 mm H 1,840 mm	40 kg	300187	535.- €	4015613769820



Euronorm trolley



Large format clearing 600 x 400 – The container latch on both sides is easy to operate and ensures a secure hold.

- Material: Stainless steel
- Designed for: Euronorm 600 x 400 mm
- Distance between trays: 80 mm
- Can be loaded from both sides: Yes
- Swivel casters: 4 swivel casters, 2 with brake
- Wheel buffer: 4 units, plastic
- Not included in delivery: Containers, Sheets, Grilles
- Delivery state: Building kit (simple assembly)



► One container latch each on the front and rear

	Number of drawers	Worktop surface	Size	Weight	Code-No.	RRP*	GTIN
Euronorm trolley AEN700-6040 	7	yes	W 535 mm D 685 mm H 1,010 mm	14 kg	300089	205.- €	4015613686448
Euronorm trolley 18EN60400 	18	no	W 490 mm D 630 mm H 1,885 mm	22 kg	300182	305.- €	4015613714493



Component parts

Cover hood AGN700-1/1

- Material: Plastic (PVC)
- Designed for: Gastronorm trolley AGN700-1/1
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant
- Size: W 465 x D 635 x H 860 mm
- Weight: 0.46 kg
- GTIN: 4015613759227



300123

RRP* 19.- €

Cover hood AGN1800-1/1

- Material: Plastic (PVC)
- Designed for: Gastronorm trolley AGN1800-1/1
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant
- Size: W 630 x D 465 x H 1,745 mm
- Weight: 0.81 kg
- GTIN: 4015613746913



300183

RRP* 29.- €

Cover hood AEN700-6040

- Material: Plastic (PVC)
- Designed for: Euronorm trolley AEN700-6040
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant
- Size: W 550 x D 700 x H 860 mm
- Weight: 0.51 kg
- GTIN: 4015613759210



300122

RRP* 22.- €

Cover hood 18EN60400

- Material: Plastic (PVC)
- Designed for: Euronorm trolley 18EN60400
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant
- Size: W 700 x D 550 x H 1,745 mm
- Weight: 0.93 kg
- GTIN: 4015613747712



300184

RRP* 33.- €



Tray trolley TT1600

300083

RRP* 619.- €

GTIN 4015613587615



Versatile transport trolley with 16 drawers – Be it to transport loaded GN containers 1/1 GN or to clear trays in canteen norm format.

- Designed for 1/1 GN containers (not GN trays)
Canteen norm trays (443 x 343 mm)
- Number of drawers 16
- Format drawers 500 x 360 mm
- Worktop surface Yes, with railing
- Can be loaded from both sides Yes
- Swivel casters 4 swivel casters, 2 with brake
- Wheel buffer 4 units, plastic
- Delivery state Building kit (simple assembly)
- Size W 925 x D 620 x H 1,700 mm
- Weight 38 kg



► The ideal supplement:
Tray KN45350-HG



Tray trolley AT1000-GN

300149

RRP* 1,169.- €

GTIN 4015613709185



► Trays in 1/1 GN format
► Dimensions: 325 x 530 mm



The sturdy clearing trolley impresses with its strong load capacity and the extra large trays in 1/1 GN format.

- Material Aluminium
Stainless steel
Plastic
- Designed for Fast-Food trays
Serving trays
- Number of drawers 10
- Format drawers 1/1 GN
530 x 325 mm
- Distance between trays 115 mm
- Can be loaded from both sides Yes
- Swivel casters 4 swivel casters, 2 with brake
- Wheel buffer 4 units, plastic
- Delivery state Building kit (simple assembly)
- Size W 460 x D 690 x H 1,675 mm
- Weight 22.6 kg

Component parts

Tray KN45350-HG

- Material: Plastic (polypropylene)
- Colour: Light grey
- Worktop surface: Structured
- Norm format: Canteen norm
- Stackable: Yes
- Dishwasher safe: Yes
- Size: W 450 x D 355 x H 20 mm
- Weight: 0.39 kg
- GTIN: 4015613695310



701054

RRP* 11.50 €

Tray GN110-S

- Material: Plastic (polypropylene)
- Colour: Black
- Worktop surface: Structured
- Norm format: 1/1 GN
- Stackable: Yes
- Dishwasher safe: Yes
- Size: W 530 x D 325 x H 20 mm
- Weight: 0.59 kg
- GTIN: 4015613695303



701053

RRP* 12.50 €



Dishwasher basket trolley ASP700

300147

RRP* 198.- €

GTIN 4015613709178



With 7 trays, the dishwasher basket trolley, which can be loaded from both sides, offers space-saving storage and clearing space. The basket guard prevents the dishwasher baskets from sliding, tipping or falling out.

- Designed for Dishwasher baskets 500 x 500 mm
- Number of drawers 7
- Format drawers 505 x 545 mm
- Distance between trays 200 mm
- Can be loaded from both sides Yes
- Total load-bearing capacity, max. 100 kg
- Swivel casters 4 swivel casters, 2 with brake
- Wheel buffer 4 units, plastic
- Delivery state Building kit (simple assembly)
- Size W 565 x D 555 x H 1,750 mm
- Weight 15.8 kg



► One basket guard each on the front and back



Beverage crate trolley TGK400

300084

RRP* 695.- €

GTIN 4015613587608



- Designed for Max. 8 standardised bottle crates (400 x 300 mm)
- Number of grille shelves 4
- Size grid shelves W 1000 x D 360 mm
- Distance between the grille shelves 345 mm
- Total load-bearing capacity, max. 120 kg
- Swivel casters 4 swivel casters, 2 with brake
- Wheel buffer 4 units, plastic
- Delivery state Building kit (simple assembly)
- Size W 1,080 x D 570 x H 1,610 mm
- Weight 35 kg



Platform trolley TP100

300142

RRP* 225.- €

GTIN 4015613523705



- Size Carrying capacity W 560 x D 940 mm
- Total load-bearing capacity, max. 200 kg
- Swivel casters 2 casters, 2 swivel casters
- Delivery state Building kit (simple assembly)
- Size W 560 x D 1,050 x H 925 mm
- Weight 14.4 kg

Store-Shelf 4150



Total load-bearing capacity, max.



• Material



• Number of shelves

• Height-adjustable shelves

• Set comprises

Steel

Chrome-plated

4

Yes

4 shelves

4 corner posts (plug system)

	Total load-bearing capacity, max.	Size	Weight	Code-No.	RRP*	GTIN
Store-Shelf 4150	150 kg	W 750 mm D 350 mm H 1,520 mm	10.3 kg	601151	96.- €	4015613391274
Store-Shelf 4910	200 kg	W 910 mm D 460 mm H 1,825 mm	14.4 kg	601282	129.- €	4015613721149
Store-Shelf 4500	500 kg	W 1,210 mm D 610 mm H 1,840 mm	25.6 kg	601192	249.- €	4015613667294



Wine rack 5200

601161

RRP* 126.- €

GTIN 4015613391816



• Material



• Number of shelves

• Capacity cylinder max.

• Total load-bearing capacity, max.

• Height-adjustable shelves

• Set comprises

• Size

• Weight

Steel

Chrome-plated

5

Total: 100 - 130 bottles

Per shelf: 9 bottles

200 kg

Yes

5 bottle grille shelves

4 corner posts (plug system)

W 900 x D 350 x H 1,390 mm

12.5 kg



Shelf system Kit 4, B1070

603175

RRP* 359.- €

GTIN 4015613699219



• Material



• Number of shelves

• Height-adjustable shelves

• Total load-bearing capacity, max.

• GN-capable

• Set comprises

• Assembly type

• Size

• Weight

Aluminium

Plastic

4

Yes

150 kg

Yes

2 shelf stands

8 insert shelves

Connecting system

W 1,140 x D 360 x H 1,790 mm

14.7 kg



► Practical second use
► Use of GN containers instead of shelves

The shelf cannot just be used in all restaurant areas, it is also highly versatile: instead of shelves, GN containers can also be used instead.

Shelving system



Kit 1 + Kit 3



Material



- Number of shelves
- Height-adjustable shelves
- Total load-bearing capacity, max.
- GN-capable
- Application area

Properties

- Delivery state
- Assembly type

Aluminium

Copolymer

4

Yes

600 kg

Yes

Humid rooms

Canteens

Refrigerated rooms

Refrigeration cell

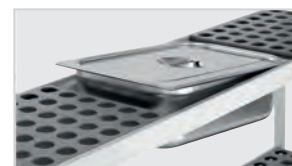
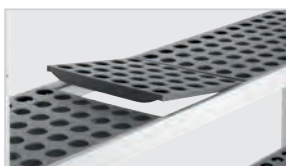
Sterile goods stores

Freezer cell

Practical second use by using GN containers instead of shelves

Building kit (simple assembly)

Connecting system



Shelving system Kit 1, B960

- Size Shelves: W 902 x D 360 mm
- Gastronorm: 1/1 GN, 1/2 GN, 1/3 GN, 2/3 GN
- Set comprises:
2 shelf stands
12 insert shelves
- Size: W 960 x D 360 x H 1,800 mm
- Weight: 12 kg
- GTIN: 4015613529066

603151

RRP* 545.- €



Shelving system Kit 2, B1080

- Size Shelves: W 1022 x D 560 mm
- Gastronorm: 2/1 GN, 1/1 GN, 2/4 GN
- Set comprises:
2 shelf stands
16 insert shelves
- Size: W 1,080 x D 560 x H 1,800 mm
- Weight: 19.7 kg
- GTIN: 4015613529059

603150

RRP* 659.- €



Shelving system Kit 3, B1500

- Size Shelves: W 1442 x D 360 mm
- Gastronorm: 1/1 GN, 1/2 GN, 1/3 GN, 2/3 GN
- Set comprises:
2 shelf stands
16 insert shelves
- Size: W 1,500 x D 360 x H 1,800 mm
- Weight: 17.6 kg
- GTIN: 4015613529073

603152

RRP* 689.- €

Component parts

Connection strip set Kit 360

- Set comprises: 4 strips
- Material: Aluminium
- Size frame: W 35 x D 365 x H 55 mm
- Combination possibilities:
Shelf system kit 1 and 3
- Size: W 330 x D 364 x H 550 mm
- Weight: 0.36 kg
- GTIN: 4015613731964



603159

RRP* 109.- €

Connection strip set Kit 560

- Set comprises: 4 strips
- Material: Aluminium
- Size frame: W 35 x D 565 x H 55 mm
- Combination possibilities:
Shelf system kit 2
- Size: W 35 x D 565 x H 55 mm
- Weight: 1.3 kg
- GTIN: 4015613731957



603158

RRP* 115.- €



Kit 2 + Kit 2



PREPARATION

They do not stand out in the stressful kitchen everyday life, but are indispensable helpers in preparation: Simple things such as vegetable slicers, meat grinders, slicers – nothing runs smoothly without them!



Stick mixer set, 5speed sett., 0,7kW

130206

RRP* 103.- €

GTIN 4015613485492



Versatile, for mixing, mashing, chipping, whisking and stirring. Practical and can be simply reinserted for the various functions



• Set comprises

- 1 mixing rod
- 1 whisk, chrome
- 1 container (800 ml)
- 2 special containers with sickle knife (500 ml + 1,250 ml)
- 1 lid for special container
- 2 non-slip coaster
- 1 wall holder
- 207 mm
- 17000 r. / min.
- 5 levels
- Wall holder
- 0,7 kW | 230 V | 50 Hz
- W 330 x D 245 x H 260 mm
- 2.1 kg

- Length mixing rod
- Rpm mixer max.
- Speed control
- Including
- Power load
- Size
- Weight



Stick mixer set 1000

130151

RRP* 319.- €

GTIN 4015613829326



- For processing hot and cold foods
- Up to 120 litres



This powerful hand blender allows up to 120 litres to be mixed in one go. Thanks to its stepless speed control, vegetables can be chopped or mixed as required and soups, sauces, dips and dressings can be puréed.



• Set comprises

- 1 wall holder
- 1 blade removal kit
- 1 mixing rod
- 1 motor block
- Stainless steel
- 410 mm
- 3 cutters
- Stainless steel
- Ø 52 mm
- 19000 r. / min.
- Stepless
- 120 litres
- 0,85 kW | 230 V | 50 Hz
- W 270 x D 130 x H 480 mm
- 4.84 kg

- Material mixing rod
- Length mixing rod
- Design knife
- Rpm mixer max.
- Speed control
- Processing max.
- Power load
- Size
- Weight

Whisk STMS 1000

- Material: Stainless steel, Plastic
- Length whisk: 250 mm
- Size: W 385 x D 120 x H 118 mm
- Weight: 0.89 kg
- GTIN: 4015613829333


130152

RRP* 139.- €

Emulsifying Disk STMS 1000

- Material: Stainless steel
- Diameter of emulsifying disc: 42 mm
- Including: 1 blade removal kit
- Size: W 42 x D 42 x H 20 mm
- Weight: 0.02 kg
- GTIN: 4015613829357


130153

RRP* 12.- €

Hand blender holder STMS 1000

- Material: Stainless steel
- Hand blender diameter: Up to 42 mm
- Pot diameter max: 400 - 690 mm
- Properties: Adjustable position and angle
- Size: W 625 x D 105 x H 65 mm
- Weight: 1.29 kg
- GTIN: 4015613829364


130154

RRP* 115.- €



Stick mixer MX 235



Powerful, sturdy and easy to use mixer rod for mashing and mixing warm and cold food. Also ideal for bakeries and confectioneries to process chocolate, sauces and creams.



- Material mixing rod
- Length mixing rod
- Design knife

- Rpm mixer max.
- Processing max.
- Power load
- Weight

CNS 18/10
235 mm
2 cutters
Ø 46 mm
15000 r. / min.
Approx 20 litres
0,25 kW | 230 V | 50-60 Hz
1.4 kg



- ▶ Mixing rod, length: 235 mm
- ▶ Processing max.: approx. 20 litres



- ▶ Ergonomic handle

	Speed control	Size	Code-No.	RRP*	GTIN
Stick mixer MX 235	1 level	W 75 mm D 75 mm H 520 mm	130115	469.- €	4015613610634
Stick mixer MX 235 Plus	Stepless	W 75 mm D 135 mm H 515 mm	130116	519.- €	4015613640129



Component parts – Stick mixer MX 235 Plus

Whisk MX 235 Plus SB170

- Material: CNS 18/10, Plastic
- Length whisk: 170 mm
- Size: W 90 x D 90 x H 290 mm
- Weight: 0.4 kg
- GTIN: 4015613640488



130117

RRP* 189.- €

Emulsifier MX 235 Plus EM235

- Material: CNS 18/10, Plastic
- Length emulsifier: 235 mm
- Washer design: Ø 46 mm
- Size: W 75 x D 75 x H 265 mm
- Weight: 0.4 kg
- GTIN: 4015613640495



130118

RRP* 219.- €



Motor block STM3 350



► Speed regulation: 9 levels + turbo



Extremely flexible – set the mixing rod to your individual needs. The freely configurable combination possibilities of motor blocks of varying performance levels, mixing rods in various lengths, a whisk and a wall holder for mashing, mixing and chopping of warm and cold food leave nothing to be desired.

- Material Plastic
- Speed control 9 levels
Turbo

	Rpm max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
Motor block STM3 350	11000 r. / min.	0,35 kW 230 V 50 Hz	W 115 mm D 180 mm H 360 mm	2.9 kg	130130	449.- €	4015613670645
Motor block STM3 450	15000 r. / min.	0,45 kW 230 V 50 Hz	W 130 mm D 190 mm H 380 mm	3.3 kg	130131	539.- €	4015613670652
Motor block STM3 650	13000 r. / min.	0,65 kW 230 V 50 Hz	W 130 mm D 190 mm H 400 mm	3.9 kg	130132	689.- €	4015613670676



Mixing bar STM3 300



Extremely flexible – set the mixing rod to your individual needs. The freely configurable combination possibilities of motor blocks of varying performance levels, mixing rods in various lengths, a whisk and a wall holder for mashing, mixing and chopping of warm and cold food leave nothing to be desired.

- Material CNS 18/10
- Design knife Ø 60 mm
3 cutters
- Designed for Mixing
Mashing
Chopping

	Length mixing rod	Processing max.	Size	Weight	Code-No.	RRP*	GTIN
Mixing bar STM3 300	300 mm	Approx 30 litres	W 90 x D 90 x H 330 mm	1.3 kg	130133	182.- €	4015613670683
Mixing bar STM3 400	400 mm	Approx 80 litres	W 90 x D 90 x H 430 mm	1.5 kg	130134	198.- €	4015613670690
Mixing bar STM3 500	500 mm	Approx 150 litres	W 90 x D 90 x H 530 mm	1.8 kg	130135	232.- €	4015613670706
Mixing bar STM3 600	600 mm	Approx 250 litres	W 90 x D 90 x H 630 mm	2 kg	130136	252.- €	4015613670713

Component parts

Whisk STM3 245

- Material: CNS 18/10
- Length whisk: 245 mm
- Size: W 100 x D 125 x H 365 mm
- Weight: 1.1 kg
- GTIN: 4015613670737



130137

RRP* 262.- €

Wall holder STM3 WH1

- Material: CNS 18/10
- Not included in delivery: Attachment material
- Size: W 140 x D 135 x H 90 mm
- Weight: 0.17 kg
- GTIN: 4015613670744



130138

RRP* 34.- €

Hand blender holder 600

- Material: Stainless steel
- Hand blender diameter: 25 - 40 mm
- Pot diameter max: 600 mm
- Size: W 255 x D 625 x H 70 mm
- Weight: 1.2 kg
- GTIN: 4015613699639



130140

RRP* 272.- €



Planetary mixer 0,75kg/5L AS

101915

RRP* 749.- €

GTIN 4015613779263



Small but professional – despite a production quantity of 0.75 kg, this food processor is in no way inferior to its larger cousins when it comes to quality. Thanks to the stepless speed control, it can be used to whip, mix, and knead in accordance with your exact requirements.

- Material Cast aluminium
- Material mixing bowl(s) Stainless steel
- Content mixing bowl(s) 5 litre(s)
- Production quantity dough 0,75 kg
- Speed control Stepless
- Mixing bowl detachable Yes
- Including
 - 1 Dough hook, stainless steel
 - 1 whisk, stainless steel, cast aluminium
 - 1 Protective grating, stainless steel
 - 1 flat beater, stainless steel
- Power load 0,25 kW | 230 V | 50/60 Hz
- Size W 230 x D 260 x H 415 mm
- Weight 14.8 kg



► Dough production quantity:
0.75 kg / 5 litres



► Stepless speed control



► Including:
1 flat stirrer, stainless steel
1 dough hook, stainless steel
1 whisk, cast aluminium and stainless steel
1 protective grating, stainless steel



Planetary mixer 1,2kg/7L AS

101923

RRP* 898.- €

GTIN 4015613663531



- Material Steel
- Material mixing bowl(s) Enamelled
- Content mixing bowl(s) Stainless steel
- Production quantity dough 7 litre(s)
- Speed control 1,2 kg
- Mixing bowl detachable 5 levels
- Including Yes
- Including
 - 1 Whisk, stainless steel
 - 1 Dough hook, stainless steel
 - 1 Flat beater, stainless steel, aluminum alloy
- Power load 0,65 kW | 230 V | 50 Hz
- Size W 440 x D 335 x H 510 mm
- Weight 20.6 kg



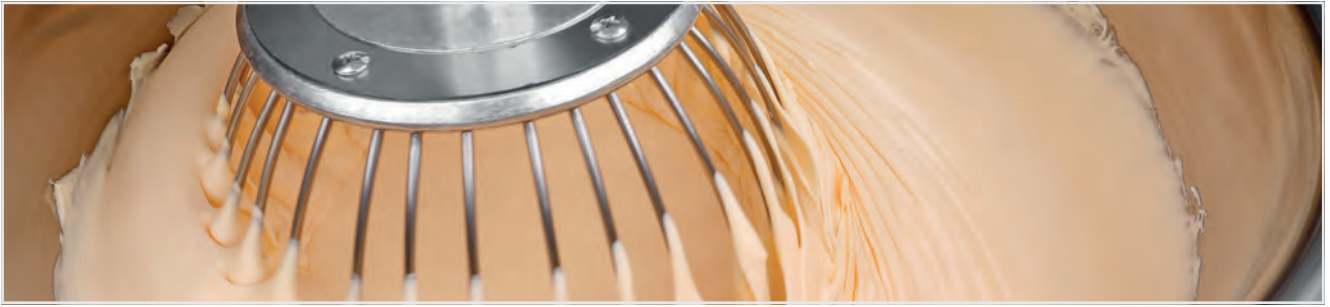
► Dough production quantity:
1.2 kg / 7 litres



► Speed settings: 5
► Timer: 1 - 30 minutes



► Includes:
whisk
kneading hook
flat stirrer



Planetary mixer 3kg/10L AS



• Material



- Material mixing bowl(s)
- Speed control
- Mixing bowl detachable
- Including

Cast iron
Steel
Painted
Stainless steel
3 levels
Yes
1 flat beater, stainless steel
1 Dough hook, stainless steel
1 whisk, stainless steel, aluminium
1 Protective grating, stainless steel



► Speed settings: 3



- Including:
- 1 flat stirrer, stainless steel
 - 1 dough hook, stainless steel
 - 1 whisk, stainless steel and aluminium
 - 1 protective grating, stainless steel



- Timer
- 5 to 30 minutes + continuous

For optimised time management:
Thanks to the timer, this planetary mixer can practically prepare all kinds of dough, cream and mousse all on its own.

	Content mixing bowl(s)	Production quantity dough	Power load	Size	Weight	Code-No.	RRP*	GTIN
3kg/10L AS	10 litre(s)	3 kg	0,45 kW 230 V 50/60 Hz	W 380 mm D 440 mm H 615 mm	53.2 kg	101916	1,149.- €	4015613779270
7,5kg/20L AS	20 litre(s)	7,5 kg	1,1 kW 230 V 50/60 Hz	W 496 mm D 530 mm H 800 mm	80.2 kg	101933	1,639.- €	4015613735115
T 7,5kg/20L AS	20 litre(s)	7,5 kg	1,1 kW 230 V 50/60 Hz	W 496 mm D 530 mm H 800 mm	80.2 kg	101939	1,639.- €	4015613794464
9kg/30L AS	30 litre(s)	9 kg	1,1 kW 230 V 50/60 Hz	W 470 mm D 530 mm H 855 mm	81.4 kg	101917	1,798.- €	4015613779287



Dough kneading machine 12kg/16L



- Material
- Speed control
- Properties

Coated
Scratch-resistant
1 level
Suitable for firm dough (e.g. pizza or bread dough)

	Production quantity dough	Power load	Size	Weight	Code-No.	RRP*	GTIN
12kg/16L	12 kg / 16 litres	0,75 kW 230 V 50 Hz	W 350 mm D 650 mm H 600 mm	58 kg	101954	1,969.- €	4015613473086
18kg/22L	18 kg / 22 litres	0,75 kW 230 V 50 Hz	W 390 mm D 670 mm H 600 mm	59 kg	101955	2,029.- €	4015613473093
25kg/32L	25 kg / 32 litres	1,5 kW 230 V 50 Hz	W 430 mm D 780 mm H 710 mm	93 kg	101956	2,439.- €	4015613473109
38kg/42L	38 kg / 42 litres	1,5 kW 230 V 50 Hz	W 480 mm D 800 mm H 710 mm	105 kg	101957	2,598.- €	4015613473116



Dough kneading machine 12kg/16L AS



► With swivel head and removable bowl



Excellent for firm dough, such as pizza or bread



- Material
- Speed control
- Mixing bowl detachable
- Properties

Coated
Scratch-resistant
1 level
Yes
Suitable for firm dough (e.g. pizza or bread dough)
With swivel head and detachable bowl
Bowl recognition via sensor

	Production quantity dough	Power load	Size	Weight	Code-No.	RRP*	GTIN
12kg/16L AS	12 kg / 16 litres	0,75 kW 230 V 50 Hz	W 350 mm D 650 mm H 620 mm	65 kg	101864	2,589.- €	4015613593821
18kg/22L AS	18 kg / 22 litres	0,75 kW 230 V 50 Hz	W 390 mm D 670 mm H 620 mm	66 kg	101865	2,649.- €	4015613593838
25kg/32L AS	25 kg / 32 litres	1,5 kW 230 V 50 Hz	W 450 mm D 780 mm H 735 mm	107.2 kg	101866	3,198.- €	4015613593845
38kg/42L AS	38 kg / 42 litres	1,5 kW 230 V 50 Hz	W 480 mm D 800 mm H 730 mm	115 kg	101867	3,449.- €	4015613593852





Dough kneading machine 25kg/32L Plus



Well thought-through - all types of dough can be prepared in this dough kneading machine. The second speed control ensures that the consistency of the finished dough is maintained.

- Material Cast iron
- Material mixing bowl(s) Coated
- Speed control Stainless steel
- Safety switch 2 levels
- Mixing bowl detachable Yes
- Properties Yes
- Suitable for firm dough (e.g. pizza or bread dough)
- With swivel head and detachable bowl
- Bowl recognition via sensor
- 1 Dough hook, stainless steel
- 1,5 kW | 400 V | 50 Hz
- 3 NAC
- Including
- Power load
- Equipment connection



► Suitable for firm doughs (e.g. pizza or bread dough)



► Speed regulation: 2 levels
► ON/OFF switch



► With swivel head and detachable bowl
► Bowl recognition via sensor



► Material of mixing bowl: Stainless steel

	Production quantity dough	Size	Weight	Code-No.	RRP*	GTIN
25kg/32L Plus	25 kg / 32 litres	W 450 mm D 780 mm H 735 mm	107 kg	101868	3,398.- €	4015613696775
38kg/42L Plus	38 kg / 42 litres	W 480 mm D 800 mm H 730 mm	114.8 kg	101869	3,649.- €	4015613690582



Component parts

Wheel set, 4 pieces

- Swivel casters: 2 casters, 2 swivel casters with brakes
- Load-bearing capacity max., each: 80 kg
- Size: W 60 x D 140 x H 160 mm
- Weight: 1.9 kg
- GTIN: 4015613657974

101863

RRP* 86.- €





KitchenAid 5K45SSEWH, white, 4,28L



The reliable and powerful kitchen machine from KitchenAid not only impresses with its elegant appearance. 10 power levels and a wide selection of optional accessories make this classic a versatile kitchen helper.



- Material Cast aluminium
- Material mixing bowl(s) Stainless steel
- Content mixing bowl(s) 4,28 litre(s)
- Production quantity dough 1,7 kg
- Speed control 10 levels
- Manual
- Including 1 dough hook
- 1 whisk
- 1 flat stirrer
- 1 mixing bowl
- Size W 358 x D 221 x H 353 mm
- Weight 10.5 kg



► 10 power levels



► Tilting motor head



- Including:
- 1 flat stirrer
 - 1 kneading hook
 - 1 whisk
 - 1 mixing bowl

	Colour	Code-No.	RRP*	GTIN
KitchenAid 5K45SSEWH, white, 4,28L	White	A150067	1,019.- €	4015613726489
KitchenAid 5K45SSEOB, black, 4,28L	Black	A150063	1,019.- €	4015613720616





KitchenAid 5K45SSEWH, white, 4,28L

A150097

RRP* 1,549.- €

GTIN 4015613833415



This set includes KitchenAid 5K45SSEWH with extensive accessories for diverse processing steps.



- Material
- Colour
- Material mixing bowl(s)
- Content mixing bowl(s)
- Production quantity dough
- Speed control

• Including

- Power load
- Size
- Weight

Full metal construction
White
Stainless steel
4,28 litre(s)
1,7 kg
10 levels
Manual
1 flat stirrer
1 mincer, plastic
1 splash protection with filling chute
2 mixing bowls
1 dough hook
1 whisk
0,275 kW | 230 V | 50/60 Hz
W 358 x D 221 x H 353 mm
13.1 kg

Component parts

Flat beater f.K45 5KSM45EWH

- Material: Aluminium
- With silicone edge: Yes
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 150 x D 155 x H 35 mm
- Weight: 0.3 kg
- GTIN: 4015613560052



A150058

RRP* 89.- €

Splash guard 5K45

- Material: Plastic
- With filling chute: Yes
- Can only be used in combination with: Bowl 4.28 litres, Bowl 4.83 litres
- Size: W 260 x D 230 x H 70 mm
- Weight: 0.16 kg
- GTIN: 4015613832029



A150072

RRP* 125.- €

Bowl 3L, K45, Kitchen Aid

- Material: Stainless steel
- Content: 3 litre(s)
- Size: W 220 x D 220 x H 140 mm
- Weight: 0.5 kg
- GTIN: 4015613272573



A150038

RRP* 159.- €

Bowl 4,28L, K45, Kitchen Aid

- Material: Stainless steel
- Content: 4,28 litre(s)
- Size: W 223 x D 245 x H 175 mm
- Weight: 0.67 kg
- GTIN: 4015613288031



A150042

RRP* 179.- €

Wire whisk for K45 5KSM45EWH

- Material: Stainless steel
- Suitable for: Fluid or creamy food (egg white, cream, sauces)
- Size: W 125 x D 125 x H 155 mm
- Weight: 0.2 kg
- GTIN: 4016098164070



A150014

RRP* 75.- €



KitchenAid 5KSM55SXX 5,2L

A150183

RRP* 1,429.- €

GTIN 4015613846354



With 11 speeds and a soft start function, this powerful kitchen appliance adapts perfectly to the product during use. Kneading and mixing dough, whipping mousse and blending ingredients – no problem in the 5.2-litre stainless steel mixing bowl with its practical bowl lifter.

- Material Die-cast zinc
- Colour White
- Material mixing bowl(s) Stainless steel
- Content mixing bowl(s) 5,2 litre(s)
- Production quantity dough 3,36 kg
- Speed control 11 settings
- Including 1 dough hook
1 mixing bowl
1 flat stirrer
1 whisk
- Power load 0,375 kW | 230 V | 50/60 Hz
- Size W 287 x D 371 x H 419 mm
- Weight 11.3 kg



► Dough production quantity: 3.36 kg



► Speed settings: 11



► With bowl lifter



► Including:
1 flat stirrer
1 dough hook
1 whisk
1 mixing bowl

Component parts

Bowl 5,2L 5KSMB55

- Material: Stainless steel
- Content: 5,2 litre(s)
- Size: W 241 x D 269 x H 156 mm
- Weight: 0.75 kg
- GTIN: 4015613848228



A150196

RRP* 219.- €

Splash guard 5KSMBLP5

- Material: Plastic
- Can only be used in combination with: 5.2 / 5.6 / 6.6 and 6.9-litre bowls
- With filling chute: Yes
- Size: W 254 x D 287 x H 76 mm
- Weight: 0.17 kg
- GTIN: 4015613846330



A150190

RRP* 129.- €

Splash guard 5K45

- Material: Plastic
- With filling chute: Yes
- Can only be used in combination with: Bowl 4.28 litres, Bowl 4.83 litres
- Size: W 260 x D 230 x H 70 mm
- Weight: 0.16 kg
- GTIN: 4015613832029



A150072

RRP* 125.- €

Dough hook 5KSMBLWD

- Material: Aluminium, Non stick coating
- Suitable for: Firm dough (e.g. bread, bread roll, pizza dough)
- Size: W 110 x D 110 x H 180 mm
- Weight: 0.15 kg
- GTIN: 4015613848235



A150198

RRP* 129.- €

Flat beater 5KSMBLWF

- Material: Aluminium, Non stick coating
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 163 x D 36 x H 182 mm
- Weight: 0.19 kg
- GTIN: 4015613848242



A150199

RRP* 129.- €

Wire whisk 5KSMBL6W

- Material: Aluminium, Stainless steel
- Suitable for: Fluid or creamy food (egg white, cream, sauces)
- Size: W 180 x D 90 x H 100 mm
- Weight: 0.2 kg
- GTIN: 4015613848259



A150214

RRP* 129.- €



KitchenAid 5KSM70JPX 6,6L

A150098

RRP* 1,798.- €

GTIN 4015613846347



Work precisely with the powerful KitchenAid thanks to 11 speeds and a soft start function. The stainless steel mixing bowl has a volume of 6.6 litres and can be used to easily knead dough or whip cream. Really user-friendly: The quiet kitchen air even has a bowl lifter.

- Material
- Colour
- Material mixing bowl(s)
- Content mixing bowl(s)
- Production quantity dough
- Speed control
- Including

Die-cast zinc
Silver
Stainless steel
6,6 litre(s)
4,8 kg
11 settings
1 dough hook
1 whisk
1 splash protection with filling chute
1 flat stirrer
1 mixing bowl
0,375 kW | 230 V | 50/60 Hz
W 287 x D 372 x H 419 mm
15.2 kg

- Power load
- Size
- Weight



► Dough production quantity: 4.8 kg



► Speed settings: 11



► With bowl lifter



► Including:
1 flat stirrer
1 dough hook
1 whisk
1 splash protection with filling chute
1 mixing bowl

Component parts

Bowl 6,6L 5KSMB70J

- Material: Stainless steel
- Content: 6,6 litre(s)
- Size: W 243 x D 290 x H 188 mm
- Weight: 1.2 kg
- GTIN: 4015613848211


A150194

RRP* 219.- €

Splash guard 5KSMBLPS

- Material: Plastic
- Can only be used in combination with:
5.2 / 5.6 / 6.6 and 6.9-litre bowls
- With filling chute: Yes
- Size: W 254 x D 287 x H 76 mm
- Weight: 0.17 kg
- GTIN: 4015613846330


A150190

RRP* 129.- €

Dough hook for 5K7SDH5K7SDH

- Material: Cast metal, Nylon-coated
- Suitable for: Firm dough (e.g. bread, bread roll, pizza dough)
- Size: W 100 x D 80 x H 172 mm
- Weight: 0.4 kg
- GTIN: 4015613586717


A150034

RRP* 165.- €

Flat beater 5K7SFB5K7SFB

- Material: Cast metal, Nylon-coated
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 160 x D 36 x H 180 mm
- Weight: 0.5 kg
- GTIN: 4015613586700


A150033

RRP* 165.- €

Flat beater 5KFE7T5KFE7T

- Material: Cast metal, Nylon-coated
- With silicone edge: Yes
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 170 x D 180 x H 35 mm
- Weight: 0.21 kg
- GTIN: 4015613586731


A1500471

RRP* 105.- €

Wire whisk 5K7EW5K7EW

- Material: Stainless steel
- Suitable for: Fluid or creamy food (egg white, cream, sauces)
- Size: W 160 x D 95 x H 180 mm
- Weight: 0.26 kg
- GTIN: 4015613586694


A150039

RRP* 105.- €



KitchenAid 5KSM7990XEW, white 6,9L

A1500510

RRP* 2,079.- €

GTIN 4015613593869



Safe, efficient and powerful - The kitchen appliance for pros: Equipped with a new precision metal gear unit, a safety switch, a protective grille and an extra-large stainless steel mixing bowl.



- Material Die-cast zinc
- Colour White
- Material mixing bowl(s) Stainless steel
- Content mixing bowl(s) 6,9 litre(s)
- Production quantity dough 3,8 kg
- Speed control 10 levels
- Including 1 whisk
- 1 flat stirrer
- 1 mixing bowl
- 1 dough hook
- 1 Protective grating
- 1 filling chute
- 0,325 kW | 230 V | 50-60 Hz
- W 287 x D 371 x H 417 mm
- 12.2 kg
- Power load
- Size
- Weight

Component parts

Bowl 6,6L 5KSMB70J

- Material: Stainless steel
- Content: 6,6 litre(s)
- Size: W 243 x D 290 x H 188 mm
- Weight: 1.2 kg
- GTIN: 4015613848211

A150194

RRP* 219.- €

Splash guard 5KSMBLPS

- Material: Plastic
- Can only be used in combination with: 5.2 / 5.6 / 6.6 and 6.9-litre bowls
- With filling chute: Yes
- Size: W 254 x D 287 x H 76 mm
- Weight: 0.17 kg
- GTIN: 4015613846330

A150190

RRP* 129.- €

Dough hook for 5K7SDH5K7SDH

- Material: Cast metal, Nylon-coated
- Suitable for: Firm dough (e.g. bread, bread roll, pizza dough)
- Size: W 100 x D 80 x H 172 mm
- Weight: 0.4 kg
- GTIN: 4015613586717

A150034

RRP* 165.- €

Flat beater 5K7SFB5K7SFB

- Material: Cast metal, Nylon-coated
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 160 x D 36 x H 180 mm
- Weight: 0.5 kg
- GTIN: 4015613586700

A150033

RRP* 165.- €

Flat beater 5KFE7T5KFE7T

- Material: Cast metal, Nylon-coated
- With silicone edge: Yes
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 170 x D 180 x H 35 mm
- Weight: 0.21 kg
- GTIN: 4015613586731

A1500471

RRP* 105.- €

Wire whisk 5K7EW5K7EW

- Material: Stainless steel
- Suitable for: Fluid or creamy food (egg white, cream, sauces)
- Size: W 160 x D 95 x H 180 mm
- Weight: 0.26 kg
- GTIN: 4015613586694

A150039

RRP* 105.- €

Component parts – KitchenAid (All models in our range)

Meat Grinder Alu II for KitchenAid

- Material: Aluminium, Stainless steel, Plastic
- Set comprises:
 - 1 attached tray
 - 1 perforated disk 3 mm
 - 1 perforated disk 4.5 mm
 - 1 perforated disk 8 mm
 - 1 knife
 - 1 sausage filling horn 9.5 mm
 - 1 sausage filling horn 19 mm
 - 1 stamper
 - 1 cleaning brush
- Size: W 140 x D 220 x H 225 mm
- Weight: 1.2 kg
- GTIN: 4015613720609

A150064

RRP* 265.- €



Component parts – KitchenAid (All models in our range)

Vegetable cutter, 3 drums, KA

- Set comprises:
1 Bircher drum (corrugated drum)
1 vegetable cutter
1 drumming disk
- Size: W 110 x D 190 x H 230 mm
- Weight: 0.9 kg
- GTIN: 4016098174710



A150035

RRP* 129.- €

Vegetable cutter drums set , KA

- Set comprises:
1 fine drum (for hard cheese, nuts, breadcrumbs)
1 Potatoe grating drum for mashed potatoes, potatoe pancakes and onions
1 Stripping (Julienne) drum for long strips
- Can only be used in combination with: Vegetable cutters
- Size: W 83 x D 83 x H 155 mm
- Weight: 0.4 kg
- GTIN: 4016098174727



A150036

RRP* 102.- €

Meat grinder set KA

- Set comprises:
1 attached tray
1 stainless steel knife, 4-wing
1 cookie attachment
1 stamper
1 sausage filling horn
4 perforated disks (3 mm, 4.5 mm, 6 mm, 8 mm)
- Material: Stainless steel, Plastic
- Size: W 152 x D 230 x H 230 mm
- Weight: 1.9 kg
- GTIN: 4015613805283

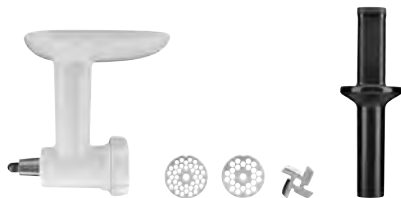


A150068

RRP* 319.- €

Meat grinder for KitchenAid

- Material: Plastic
- Set comprises:
1 mincer
1 disk, fine
1 disk, coarse
1 stamper
- Size: W 210 x D 100 x H 200 mm
- Weight: 0.9 kg
- GTIN: 4016098101372



A150000

RRP* 219.- €

Sausage filling tube for KitchenAid

- Material: Stainless steel
- Can only be used in combination with:
Mincer, aluminium
- Size: W 57 x D 57 x H 135 mm
- Weight: 0.04 kg
- GTIN: 4016098166852



A150025

RRP* 35.- €

Cookie press attachment

- Material: Stainless steel
- Properties:
With 4 different baking forms
- Can only be used in combination with:
Mincer, aluminium
- Size: W 60 x D 60 x H 35 mm
- Weight: 0.04 kg
- GTIN: 4016098166845



A150024

RRP* 35.- €

Grain mill, KA

- Colour: White
- Size: W 335 x D 235 x H 255 mm
- Weight: 1 kg
- GTIN: 4015613263397



A150037

RRP* 195.- €

Grain flaker, KA

- Colour: White
- Size: W 155 x D 210 x H 205 mm
- Weight: 0.9 kg
- GTIN: 4016098166883



A150029

RRP* 195.- €

Pasta rolling set, 3-pieces

- Material: Stainless steel
- Set comprises:
1 ribbon noodle cutter
1 spaghetti cutter
1 pasta roller: For a dough plate width up to 150 mm, can be regulated in 8 thicknesses
1 cleaning brush
- Size: W 245 x D 97 x H 55 mm
- Weight: 3.4 kg
- GTIN: 4015613681412



A150062

RRP* 349.- €



Vegetable cutter GMS601

120327

RRP* 1,498.- €

GTIN 4015613694306



Powerful vegetable cutter with an extra large filling chute for processing vegetables, fruit or cheese.



• Material

Cast aluminium

Stainless steel

Plastic

• Filling shaft

1 x W 115 x D 75 mm

1 x Ø 52 mm

• Properties

Magnetic switch for collection tray and filling chute

Very large filling chute

Removable lid, suitable for dishwasher

1 collection tray (1/3 GN, 175 mm deep)

1 stamper

• Including

• Power load

0,617 kW | 230 V | 50 Hz

• Size

W 290 x D 530 x H 515 mm

• Weight

18.3 kg



► Practical: 2 filling options
► In addition to the filling chute, the stuffing shaft is suitable for filling small food portions quickly



► 18 blades for slices, sticks, grated food and cubes, 1 filling chute and 1 blade stand offer the highest level of flexibility

Component parts

Collecting container GMS600

- Material: Plastic
- Format: 1/3 GN, 175 mm deep
- Size: W 325 x D 175 x H 195 mm
- Weight: 0.47 kg
- GTIN: 4015613682686



120353

RRP* 65.- €

Feed chute GMS600

- Size: W 260 x D 115 x H 275 mm
- Weight: 1.4 kg
- GTIN: 4015613676111



120344

RRP* 85.- €

Cutting disc for slices DF1

- Designed for: Discs
- Cutting thickness: 1 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.61 kg
- GTIN: 4015613677163



120350

RRP* 89.- €

Cutting disc for slices DF2

- Designed for: Discs
- Cutting thickness: 2 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.66 kg
- GTIN: 4015613676012



120331

RRP* 85.- €

Cutting disc for slices DF4

- Designed for: Discs
- Cutting thickness: 4 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.68 kg
- GTIN: 4015613677170



120349

RRP* 72.- €

Cutting disc for slices DF5

- Designed for: Discs
- Cutting thickness: 5 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.56 kg
- GTIN: 4015613676029



120332

RRP* 72.- €

Component parts

Cutting disc for slices DF8

- Designed for: Discs
- Cutting thickness: 8 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.61 kg
- GTIN: 4015613677187



120348

RRP* 72.- €

Cutting disc for slices DF10

- Designed for: Discs
- Cutting thickness: 10 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.47 kg
- GTIN: 4015613677194



120351

RRP* 65.- €

Cutting disc for slices DF14

- Designed for: Discs
- Cutting thickness: 14 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.43 kg
- GTIN: 4015613677200



120352

RRP* 69.- €

Cutting disc for dices PS8

- Designed for: Cubes
- Cutting thickness: 8 x 8 mm
- Can only be used in combination with: Cutting disc for slices DF8
- Size: W 209 x D 209 x H 16 mm
- Weight: 0.7 kg
- GTIN: 4015613677248



120358

RRP* 165.- €

Cutting disc for dices PS10

- Designed for: Cubes
- Cutting thickness: 10 x 10 mm
- Can only be used in combination with: Cutting disc for slices DF10
- Size: W 210 x D 210 x H 16 mm
- Weight: 0.69 kg
- GTIN: 4015613676098



120342

RRP* 145.- €

Cutting disc for dices PS14

- Designed for: Cubes
- Cutting thickness: 14 x 14 mm
- Can only be used in combination with: Cutting disc for slices DF14
- Size: W 210 x D 210 x H 16 mm
- Weight: 0.66 kg
- GTIN: 4015613677255



120345

RRP* 129.- €

Cutting disc for grating DTV

- Designed for: Hard cheese, Cheese grater, Grater
- Cutting thickness: 1 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.55 kg
- GTIN: 4015613676081



120341

RRP* 65.- €

Cutting disc for grating DT2

- Designed for: Grater
- Cutting thickness: 2 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.55 kg
- GTIN: 4015613677224



120347

RRP* 89.- €

Cutting disc for grating DT4

- Designed for: Grater
- Cutting thickness: 4 mm
- Size: W 205 x D 205 x H 35 mm
- Weight: 0.54 kg
- GTIN: 4015613677231



120346

RRP* 89.- €

Cutting disc for grating DT7

- Designed for: Semi-hard cheese, Cheese grater, Grater
- Cutting thickness: 7 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.54 kg
- GTIN: 4015613676067



120337

RRP* 72.- €

Cutting disc for grating DTV8

- Designed for: Grater
- Cutting thickness: 8 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.47 kg
- GTIN: 4015613677217



120338

RRP* 98.- €

Cutting disc for grating DT9

- Designed for: Soft cheese, Cheese grater, Grater
- Cutting thickness: 9 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.47 kg
- GTIN: 4015613676074



120339

RRP* 79.- €

Cutting disc DQ4

- Designed for: Sticks / Julienne
- Cutting thickness: 4 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.73 kg
- GTIN: 4015613676036



120333

RRP* 119.- €

Cutting disc DQ8

- Designed for: Sticks / Julienne
- Cutting thickness: 8 mm
- Size: W 205 x D 205 x H 35 mm
- Weight: 0.68 kg
- GTIN: 4015613676043



120334

RRP* 119.- €



Vegetable cutter GMS550

120325

RRP* 1,029.- €

GTIN 4015613528274



The preparation of freshly chopped and grated vegetables takes up a lot of time. Time that you can save with the vegetable cutter GMS550. The provided cutting discs offer a wide range of cutting and grating thicknesses.

- Material
- Filling shaft

- Including

- Power load
- Size
- Weight

Cast aluminium
1 x W 160 x D 74 mm
1 x Ø 58 mm
1 grater disc Z3a, 3 mm
1 grater disc Z5a, 5 mm
1 grater disc Z7a, 7 mm
1 cutting disc E2a, 2 mm
1 cutting disc E4a, 4 mm
1 stamper
0,55 kW | 230 V | 50 Hz
W 240 x D 630 x H 500 mm
29.2 kg

Component parts

Cutting disc E1a

- Material: Aluminium
- Designed for: Discs
- Cutting thickness: 1 mm
- Size: W 204 x D 204 x H 35 mm
- Weight: 0.72 kg
- GTIN: 4015613721125



120316

RRP* 65.- €

Cutting disc E2a

- Material: Stainless steel, Plastic
- Designed for: Discs
- Cutting thickness: 2 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.34 kg
- GTIN: 4015613658117



120307

RRP* 54.- €

Cutting disc E4a

- Material: Stainless steel, Plastic
- Designed for: Discs
- Cutting thickness: 4 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.32 kg
- GTIN: 4015613658124



120308

RRP* 54.- €

Cutting disc E8a

- Material: Stainless steel, Plastic
- Designed for: Discs
- Cutting thickness: 8 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.65 kg
- GTIN: 4015613658131



120309

RRP* 65.- €

Cutting disc E10a

- Material: Aluminium, Stainless steel
- Designed for: Discs
- Cutting thickness: 10 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.62 kg
- GTIN: 4015613658148



120310

RRP* 65.- €

Cutting disc H3a

- Material: Aluminium, Stainless steel
- Designed for: Rods
- Cutting thickness: 3 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.67 kg
- GTIN: 4015613658155



120311

RRP* 89.- €

Cutting disc H4a

- Material: Aluminium, Stainless steel
- Designed for: Rods
- Cutting thickness: 4 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.67 kg
- GTIN: 4015613658209



120312

RRP* 89.- €

Cutting disc Z3a

- Material: Stainless steel, Plastic
- Designed for: Grater
- Cutting thickness: 3 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.32 kg
- GTIN: 4015613658223



120313

RRP* 55.- €

Cutting disc Z5a

- Material: Stainless steel, Plastic
- Designed for: Grater
- Cutting thickness: 5 mm
- Size: W 205 x D 205 x H 35 mm
- Weight: 0.33 kg
- GTIN: 4015613658230



120314

RRP* 55.- €

Component parts

Cutting disc Z7a

- Material: Stainless steel, Plastic
- Designed for: Grater
- Cutting thickness: 7 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.31 kg
- GTIN: 4015613658247



120315

RRP* 55.- €

Cutting disc K5-AHB

- Material: Stainless steel, Plastic
- Designed for: Cheese grater
- Cutting thickness: 5 mm
- Properties: Non-stick coating
Cheese grater for gratins, baking or garnishing. You will achieve the best results with this cutting disc and pre-cooled cheese (6 °C to 8 °C).
- Size: W 203 x D 203 x H 35 mm
- Weight: 0.33 kg
- GTIN: 4015613637846

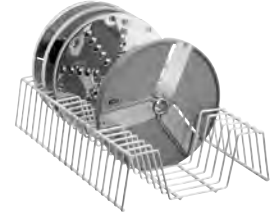


120302

RRP* 65.- €

Disc rack

- Material: Stainless steel
- Capacity: 10 - 18 cutting discs (depending on the model)
- Size: W 400 x D 245 x H 85 mm
- Weight: 0.7 kg
- GTIN: 4015613615417



A120255

RRP* 33.- €



Mandoline 50

500319

RRP* 49.- €

GTIN 4015613861548



Quickly grate, chop or baton fruit and vegetables with the Mandoline 50. The residues holder and guide ensure safe handling. The cutting inserts of the mandoline are dishwasher-safe, making them quick and really safe to clean.

- Number of cutting inserts 5
- Cutting insert design 2 inserts for grater/rods (3.5 mm, 7 mm)
3 inserts for disks (1.5 mm, 2.5 mm, 3.5 mm)
Dishwasher-suitable
- Including 1 blade protection
1 residues holder
1 storage box for 4 cutting inserts
- Size W 400 x D 140 x H 150 mm
- Weight 1.06 kg



► 5 cutting inserts



Tomato slicer 5510

120400

RRP* 198.- €

GTIN 4015613818252



Very easy – tomato slices for salads, as a topping for burgers or for the buffet. The manual tomato slicer impresses with its easy handling and clean cutting results.

- Material of knife Stainless steel
- Knife type 10 permanently mounted blades
- Disk thickness 5.5 mm
- Max. diameter of cuttings 90 mm
- Size W 197 x D 432 x H 197 mm
- Weight 4.66 kg



- Slip-proof and easy to fix
- 4 setting feet with suction cup



- Fast and intuitive working
- Thanks to manual operation



- Maximum 11 sections with 5.5 mm slice thickness



Cutter 1000

120840

RRP* 598.- €

GTIN 4015613811208



The perfect little helper when preparing food. With its double knife, this cutter can chop vegetables or meat into small pieces really fast, making it ideal for soups, sauces, forcemeats for terrines and finely chopped sausage meat.



- Content 6 litre(s)
- Rpm max. 2100 r. / min.
- Design knife 2 blades (double knife)
Stainless steel
- Diameter filling shaft 40 mm
- Dimensions stainless steel bowl Ø 270 mm, height 156 mm
- Power load 1,8 kW | 230 V | 50/60 Hz
- Size W 310 x D 490 x H 395 mm
- Weight 18.7 kg



- ▶ Max. speed: 2,100 rpm
- ▶ Speed regulation: Infinite



- ▶ 1 double blade
- ▶ Stainless steel



- ▶ 2 safety switches



Meat tenderiser 1WS2000

A370254

RRP* 989.- €

GTIN 4015613758992



The advantages of tenderising boneless meat in the form of steaks are clear: A tender result with a reduced cooking time. Spices and marinades are better absorbed by the meat, making the food more flavourful.



- Material gears Steel
- Output max. 200 kg / h
- Overload protection Yes
- Filling shaft dimensions W 190 x D 25 mm
- Removable roller set Yes
- Dishwasher-safe roller set Yes
- Power load 0,35 kW | 230 | 50 Hz
- Size W 225 x D 465 x H 430 mm
- Weight 17.8 kg



- ▶ Max. output: 200 kg/h



- ▶ Removable roller set
- ▶ Dishwasher-suitable



- ▶ Safety switch



Meat grinder FW10

370224

RRP* 285.- €

GTIN 4015613580739



- Material
 - Material grinder funnel
 - Output max.
 - Diameter disks
 - Diameter filling shaft
 - Overload protection
 - Properties
 - Including
 - Power load
 - Size
 - Weight
- Plastic
Stainless steel / cast aluminium
10 kg / hour
62 mm
45.5 mm
Yes
Integrated compartment for storing the perforated disks
1 stainless steel knife, 4-wing
1 kebbe attachment (oriental dish)
1 cookie attachment
1 stamper
1 sausage filling horn
3 perforated disks (3 mm, 4.8 mm, 8 mm)
0,85 kW | 230 V | 50/60 Hz
W 350 x D 205 x H 340 mm
5 kg



Meat grinder FW120

370253

RRP* 619.- €

GTIN 4015613811192



- The compact meat grinder FW120 with its removable components ensures top hygiene and easy cleaning. Thanks to reverse running, the meat is smoothly transported in both directions, avoiding blockages.
- Material
 - Material grinder funnel
 - Material gears
 - Output max.
 - Diameter disks
 - Diameter filling shaft
 - Overload protection
 - Including
 - Power load
 - Size
 - Weight
- Aluminium
Stainless steel
Steel
120 kg / hour
70 mm
W 49 x D 43 mm mm
Yes
1 stamper
1 stainless steel knife, 4-wing
2 perforated disks (4.5 mm, 8 mm)
0,85 kW | 230 V | 50 Hz
W 225 x D 475 x H 390 mm
20.6 kg



► Equipped with 2 perforated disks:
4.5 mm, 8 mm



► Rectangular filling shaft:
W 49 x D 43 mm



► Reverse running



► Easy cleaning

Perforated disc FW120-45

- Material: Stainless steel
- Properties: 4.5 mm perforation
- Size: W 70 x D 70 x H 9 mm
- Weight: 1 kg
- GTIN: 4015613878300



370259

RRP* 29.- €

Perforated disc FW120-80

- Material: Stainless steel
- Properties: Perforation 8 mm
- Size: W 70 x D 70 x H 9 mm
- Weight: 1 kg
- GTIN: 4015613878294



370258

RRP* 29.- €

Knife FW120

- Material: Stainless steel
- Properties: 4-wing
- Size: W 60 x D 60 x H 10 mm
- Weight: 1 kg
- GTIN: 4015613878287



370257

RRP* 19.- €



Meat grinder FW200

370235

RRP* 2,719.- €

GTIN 4015613702216



Meat grinder with reverse run – for processing large quantities of meat of up to 200 kg per hour. The high-performance unit also impresses in combination with the optionally available hamburger press FW200.

- Material grinder funnel
 - Material gears
 - Output max.
 - Diameter disks
 - Diameter filling shaft
 - Overload protection
 - Including
 - Power load
 - Size
 - Weight
- | |
|---------------------------------|
| Stainless steel |
| Stainless steel |
| 200 kg / hour |
| 82 mm |
| 50 mm mm |
| No |
| 1 perforated disk 4.5 mm |
| 1 stainless steel knife, 4-wing |
| 1 stamper |
| 1,47 kW 230 V 50 Hz |
| W 500 x D 435 x H 445 mm |
| 32 kg |



- Processing:
Up to 200 kg per hour



- Diameter of disks: 82 mm
- Diameter filling shaft: 50 mm



- Detachable grinding funnel and grinding unit



- Including:
1 perforated disk 4.5 mm
1 stainless steel blade, 4-blade
1 plug

Perforated disc FW200

- Material: Stainless steel
- Properties: 4.5 mm perforation
- Size: W 82 x D 82 x H 9 mm
- Weight: 0.22 kg
- GTIN: 4015613758503



370302

RRP* 49.- €

Knife FW200

- Material: Stainless steel
- Properties: 4-wing
- Size: W 120 x D 12 x H 52 mm
- Weight: 0.06 kg
- GTIN: 4015613758497



370301

RRP* 29.- €

Hamburger press FW200

- Material: Stainless steel, Plastic
- Patty size:
Diameter: 110 mm, Thickness: 15 mm
- Patty weight: Approx 155 g
- Size: W 320 x D 175 x H 415 mm
- Weight: 3.9 kg
- GTIN: 4015613702223



370236

RRP* 679.- €



Meat grinder FW500



This meat grinder with extra large filling chute and ventilated motor produces up to 500 kg per hour. The removeable mincing unit enables HACCP-compliant storage in the refrigerator.

- Material grinder funnel
- Material gears
- Output max.
- Diameter disks
- Diameter filling shaft
- Overload protection
- Removeable mincer
- Properties

Aluminium
Stainless steel
500 kg / hour
100 mm
76 mm
Yes
yes
All attached stainless steel parts and the mincer are dishwasher-safe
Large filling chute
2,2 kW | 400 V | 50 Hz
3 NAC
Pluggable



► Powerful up to 500 kg/h



► Large filling chute Ø 76 mm



► HACCP-compliant storage in refrigerator possible

	Unger system	Including	Size	Weight	Code-No.	RRP*	GTIN
FW500	No	1 perforated disk 6 mm 1 stainless steel knife, 4-wing 1 stamper	W 305 mm D 470 mm H 500 mm	40.8 kg	370238	2,798.- €	4015613739519
FW500US	Yes	2 perforated disks 6 mm 2 stainless steel knives, 3-wing 1 stamper	W 415 mm D 565 mm H 680 mm	42.2 kg	370239	3,098.- €	4015613762463



Component parts

Knife FW500

- Material: Carbon steel
- Properties: 4-wing
- Size: W 90 x D 90 x H 13 mm
- Weight: 0.1 kg
- GTIN: 4015613775807



370242

RRP* 39.- €

Perforated disc FW500

- Material: Carbon steel
- Properties: Perforation 6 mm
- Size: W 97 x D 97 x H 9 mm
- Weight: 0.29 kg
- GTIN: 4015613775814



370243

RRP* 59.- €

Knife FW500US

- Material: Carbon steel
- Properties: 3-wing
- Size: W 80 x D 80 x H 15 mm
- Weight: 0.15 kg
- GTIN: 4015613775838



370246

RRP* 53.- €

Precutter FW500US

- Material: Carbon steel
- Size: W 96 x D 96 x H 8 mm
- Weight: 0.29 kg
- GTIN: 4015613775852



370247

RRP* 51.- €

Perforated disc FW500US/8

- Material: Carbon steel
- Properties: Perforation 8 mm
- Size: W 97 x D 97 x H 8 mm
- Weight: 0.3 kg
- GTIN: 4015613775876

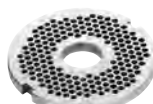


370248

RRP* 51.- €

Perforated disc FW500US/4,5

- Material: Carbon steel
- Properties: 4.5 mm perforation
- Size: W 97 x D 97 x H 10 mm
- Weight: 0.29 kg
- GTIN: 4015613775890



370249

RRP* 51.- €



Potato peeling machine 5KG



The freshness of a potato is reflected in its taste and consistency. This means that high quality, and the resulting fresh potato taste, can be offered even when preparing large quantities of potato.



- Rpm max.
- Speed control
- Timer
- Water connection

240 r. / min.
1 level
Yes
3/4"



- Timer
- Time setting: 0 - 5 minutes

	Storage capacity	Output max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
Potato peeling machine 5KG	5 kg	70 - 100 kg / hour	0,55 kW 230 V 50 Hz	W 630 mm D 540 mm H 805 mm	37.6 kg	120178	1,598.- €	4015613811086
Potato peeling machine 10KG	10 kg	130 kg / hour	0,75 kW 230 V 50 Hz	W 560 mm D 680 mm H 870 mm	38.2 kg	120198	1,898.- €	4015613714899



Salad spinner K1-12L



For effective, reliable and hygienic preparation of crisp salads and fresh vegetables. Its advantages include easy handling and cleaning.



- Material
- Drive
- Special features

Plastic
Crank handle
Also suitable for drying vegetables



- Centrifugal seive, can be removed



- Drain hose: 1.6 metres

	Content	Water outlet	Size	Weight	Code-No.	RRP*	GTIN
K1-12L	12 litre(s)	—	W 320 mm D 320 mm H 440 mm	2.2 kg	120710	132.- €	4015613678245
K1-25L	25 litre(s)	Drain hose	W 420 mm D 420 mm H 520 mm	3.3 kg	120709	145.- €	4015613676586



Kitchen scales



Kitchen scale, 15kg, 5g



- Material
- Weighing range up to

Plastic ABS

15 kg



- Tare
- Operated via

Yes

Rechargeable battery

Mains adapter

- Properties

Spirit level (for correct alignment of the unit)

- Including

1 rechargeable battery

1 mains adapter

- Important information

Suitable for weighing processes that are not subject to calibration requirements

- Power load

0,004 kW | 230 V | 50 Hz

- Size

W 280 x D 330 x H 125 mm

- Weight

2.8 kg

	Resolution	Code-No.	RRP*	GTIN
Kitchen scale, 15kg, 5g	5 g	A300117	195.- €	4015613587417
Kitchen scale, 15kg, 2g	2 g	A300118	215.- €	4015613587424



Digital scale, 60kg, 20g



- Tare
- Operated via

Yes

Batteries (4 x AAA)

Mains adapter



- Properties

Remote display for wall mounting, distance max. 1.4 m



- Including
- Important information

1 mains adapter

Suitable for weighing processes that are not subject to calibration requirements

- Power load

0,0018 kW | 230 V | 50 Hz

- Size

W 320 x D 305 x H 42 mm

- Weight

3.2 kg

	Weighing range up to	Resolution	Code-No.	RRP*	GTIN
Digital scale, 60kg, 20g	60 kg	20 g	A300068	155.- €	4015613572437
Digital scale, 150kg, 50g	150 kg	50 g	A300151	165.- €	4015613572444





Vacuum packaging machine 305/15L

300748

RRP* 149.- €

GTIN 4015613710907



Varied functions for flexible use – whether for gentle or normal air vacuuming, vacuuming with vacuum containers, marinating or sealing.

- Length welding rod 305 mm
- Number of welded joints 1
- Welding duration can be regulated 2 levels
- Vacuum pump 15 l/min. (0.9 m³/h)
- Maximum vacuum -800 mbar
- Vacuuming intensity can be regulated yes
- Properties Roll holder with integrated blade
- Including 1 vacuuming film roll (width 22 cm, length 3 m)
- 1 vacuuming film roll (width 28 cm, length 3 m)
- 1 connecting hose (for external vacuuming)
- Power load 0,13 kW | 230 V | 50 Hz
- Size W 400 x D 180 x H 92 mm
- Weight 2.5 kg



- ▶ Combined vacuuming and sealing
- ▶ Sealing
- ▶ Marinating
- ▶ Vacuuming with vacuum containers (available separately)



- ▶ Roll holder with integrated blade



- ▶ Connection for vacuum containers



Vacuum packaging machine 315/20L

300750

RRP* 375.- €

GTIN 4015613811451



Give food a longer life! It's just one advantage of using a vacuum packaging machine. After being packed air-tight, foods can be refrigerated or frozen, further processed and served by the portion. This optimises food usage and prevents waste.

- Length welding rod 315 mm
- Number of welded joints 1
- Welding duration can be regulated No
- Vacuum pump 20 L / min. (approx. 1.2 m³ / hours)
- Maximum vacuum -980 mbar
- Vacuuming intensity can be regulated yes
- Including 1 vacuuming film roll (width 28 cm, length 6 m)
- Power load 0,22 kW | 230 V | 50 Hz
- Size W 397 x D 345 x H 105 mm
- Weight 4.85 kg



- ▶ Combined vacuuming and sealing
- ▶ Marinating
- ▶ Sealing
- ▶ Vacuuming with vacuum container (available separately)



- ▶ Roll holder with integrated blade



- ▶ Connection for vacuum container



Vacuum packaging machine 420/20L

300746

RRP* 489.- €

GTIN 4015613699257



Always ready: The vacuum packaging machine is ready for immediate use with the roll holder and integrated blade. The unit is best suited to vacuuming, marinating and sealing smaller quantities.

- | | |
|-------------------------------------|--|
| • Length welding rod | 420 mm |
| • Number of welded joints | 2 |
| • Welding duration can be regulated | 2 levels |
| • Vacuum pump | 20 L / min. (approx. 1.2 m ³ / hours) |
| • Maximum vacuum | -900 mbar |
| • Properties | Roll holder with integrated blade |
| • Including | 1 vacuuming film roll (40 cm x 6 m) |
| • Power load | 0,36 kW 230 V 50 Hz |
| • Size | W 500 x D 395 x H 140 mm |
| • Weight | 6.6 kg |



- ▶ Combined vacuuming and sealing
- ▶ Sealing
- ▶ Marinating
- ▶ Vacuuming using vacuuming container (available as an option)



- ▶ Roll holder with integrated blade



- ▶ Connection for vacuuming container

Component parts

Vacuum sealer roll set 220

- Set comprises: 2 vacuum film rolls
- Film thickness: 80 µm
- Width roll: 22 cm
- Length roll: 5 m
- Sous-Vide suitable: Yes
- Size: W 220 x D 40 x H 40 mm
- Weight: 0.46 kg
- GTIN: 4015613728506


300418

RRP* 17.50 €

Vacuum sealer roll set 280

- Set comprises: 2 vacuum film rolls
- Film thickness: 80 µm
- Width roll: 28 cm
- Length roll: 5 m
- Sous-Vide suitable: Yes
- Size: W 50 x D 280 x H 50 mm
- Weight: 0.51 kg
- GTIN: 4015613474953


300419

RRP* 19.50 €

Vacuum container

- Material: Plastic
- Content: 1,5 litre(s)
- Stackable: Yes
- Size: W 135 x D 135 x H 180 mm
- Weight: 0.3 kg
- GTIN: 4015613632445


300422

RRP* 33.- €

Vacuuming sealer roll set 400

- Set comprises: 2 vacuum film rolls
- Film thickness: 80 µm
- Width roll: 40 cm
- Length roll: 6 m
- Sous-Vide suitable: Yes
- Size: W 400 x D 65 x H 65 mm
- Weight: 0.86 kg
- GTIN: 4015613728599


300424

RRP* 24.50 €

Vacuum bag, structured

- Content: 20 litre(s)
- Bag size: 400 x 600 mm
- Film thickness: 90 µm
- Design: Seersucker (ribbed on one side)
- Sous-Vide suitable: Yes
- Order quantity unit: 1 box (50 bags)
- Size: W 400 x D 600 x H 1 mm
- Weight: 1.89 kg
- GTIN: 4015613729220


300414

RRP* 49.- €



Vacuum packaging machine K 300/60L

300747

RRP* 779.- €

GTIN 4015613699264



Everything under control: The chamber vacuum packaging machine is equipped with a glass lid and a manometer to monitoring underpressure. A clamp bar in the chamber prevents the vacuuming bag from slipping.

• Material lid	Glass
• Length welding rod	300 mm
• Number of welded joints	2
• Welding duration can be regulated	3 - 9 seconds
• Chamber dimensions	W 305 x D 320 x H 90 mm
• Vacuum pump	60 L / min. (approx. 4 m ³ / hours)
• Maximum vacuum	-900 mbar
• Vacuuming intensity can be regulated	yes
• Including	30 vacuuming bags (280 x 330 mm)
• Power load	0,35 kW 230 V 50 Hz
• Size	W 375 x D 440 x H 271 mm
• Weight	15.1 kg



- ▶ Combined vacuuming and sealing
- ▶ Manual sealing
- ▶ Marinating



- ▶ Vacuuming intensity can be regulated
- ▶ Sealing duration can be regulated: 3 - 9 seconds



- ▶ A clamp bar in the chamber prevents the vacuuming bag from slipping



Vacuum packaging machine K 290/77L

300749

RRP* 1,269.- €

GTIN 4015613794822



Vacuuming, marinating and sealing – this chamber vacuum packaging machine with its 5 controllable intensity levels offers diverse possibilities for storing and preparing food.

• Material lid	Polymethyl methacrylate (PMMA)
• Length welding rod	290 mm
• Number of welded joints	1
• Welding duration can be regulated	0 - 6 seconds
• Chamber dimensions	W 350 x D 300 x H 80 mm
• Vacuum pump	approx. 77 L / min. (4.62 m ³ / hours)
• Maximum vacuum	-999 mbar
• Vacuuming intensity can be regulated	yes
• Power load	0,63 kW 230 V 50 Hz
• Size	W 360 x D 520 x H 350 mm
• Weight	21.8 kg



- ▶ Combined vacuuming and sealing
- ▶ Marinating



- ▶ Vacuuming intensity can be regulated
- ▶ Sealing duration can be regulated: 0 - 6 seconds





Vacuum packaging machine K 250/150L

300301

RRP* 2,998.- €

GTIN 4015613708355



Powerful and solid chamber vacuum machine with intuitive control. Enclosed insert plates achieve height compensation in the chamber as required.



• Material lid Plexiglas

• Length welding rod 250 mm



• Number of welded joints 1

• Welding duration can be regulated 6 levels

• Chamber dimensions W 256 x D 370 x H 125 mm

• Vacuum pump 150 L / min. (8-9 m³ / hours)

• Maximum vacuum -995 mbar

• Vacuuming intensity can be regulated No

• Including 2 insert plates for height compensation (250 x 300 x 17 mm)

• Power load 0,5 kW | 230 V | 50 Hz

• Size W 320 x D 540 x H 265 mm

• Weight 29 kg



► Functions: Combined vacuuming and sealing



► Sealing duration can be regulated: 6 levels



Component parts

Vacuum bags G1,2L



• Designed for

• Film thickness

• Design

• Sous-Vide suitable

• Order quantity unit

External vacuuming units

90 µm

Seersucker (ribbed on one side)

Yes

1 box (50 bags)

	Content	Bag size	Size	Weight	Code-No.	RRP*	GTIN
G1,2L	1,2 litre(s)	160 x 250 mm	W 160 x D 250 x H 1 mm	0.32 kg	300411	11.- €	4015613729190
G2,5L	2,5 litre(s)	200 x 300 mm	W 200 x D 300 x H 1 mm	0.47 kg	300412	13.50 €	4015613729206
G7,5L	7,5 litre(s)	300 x 400 mm	W 300 x D 400 x H 1 mm	0.99 kg	300413	25.- €	4015613729213

Vacuum bags K1,2L



• Designed for

• Film thickness

• Design

• Sous-Vide suitable

• Order quantity unit

Chamber vacuuming units

90 µm

Smooth

Yes

1 pack (100 bags)

	Content	Bag size	Size	Weight	Code-No.	RRP*	GTIN
K1,2L	1,2 litre(s)	160 x 250 mm	W 160 x D 250 x H 1 mm	0.67 kg	300311	17.50 €	4015613729237
K2,5L	2,5 litre(s)	200 x 300 mm	W 200 x D 300 x H 1 mm	1.02 kg	300312	25.- €	4015613729244
K7,5L	7,5 litre(s)	300 x 350 mm	W 300 x D 350 x H 1 mm	1.74 kg	300313	45.- €	4015613729251

Slicer 195 Plus



The design of the optimised slicing machine stands out thanks to many technical features. The high-performance oblique slicer in 5 different sizes has a holder for remainders, a blade sharpener, a cutting guide and a two-fold blade guard as well as a solenoid switch to guarantee safety.

- Material
 - Aluminium
 - Plexiglas
 - Plastic
- Design
 - Oblique cutter / gravity slice
- Designed for
 - Sausage
- With knife sharpener
 - Yes
- Blade guard
 - 2-fold
- Solenoid switch
 - Yes
- Cutting guide
 - Yes
- Holder for remainders
 - Yes



► Designed for cold cuts



► Efficient holder for remainders



► Clean cutting guide



► Colour red

174305

	Diameter knife	Cutting length	Cutting height	Power load	Size	Weight	Code-No.	RRP*	GTIN
Slicer 195 Plus	195 mm	185 mm	130 mm	0,11 kW 230 V 50 Hz	W 335 mm D 440 mm H 340 mm	11.2 kg	174196	489.- €	4015613683188
Slicer 220 Plus	220 mm	205 mm	135 mm	0,13 kW 230 V 50 Hz	W 410 mm D 475 mm H 360 mm	14 kg	174221	529.- €	4015613683195
Slicer 2 50 Plus	250 mm	195 mm	140 mm	0,13 kW 230 V 50 Hz	W 435 mm D 510 mm H 385 mm	14.8 kg	174251	619.- €	4015613664064
Slicer 275 Plus	275 mm	180 mm	150 mm	0,13 kW 230 V 50 Hz	W 435 mm D 520 mm H 385 mm	16.9 kg	174276	709.- €	4015613673189
Slicer 300 Plus	300 mm	230 mm	175 mm	0,2 kW 230 V 50 Hz	W 480 mm D 630 mm H 461 mm	20.8 kg	174301	898.- €	4015613683201
Slicer 300 R Plus	300 mm	230 mm	175 mm	0,2 kW 230 V 50 Hz	W 460 mm D 350 mm H 450 mm	21.1 kg	174305	939.- €	4015613839271



Component parts



Blade Basic 195

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 195 mm
- Size: W 195 x D 195 x H 15 mm
- Weight: 0.69 kg
- GTIN: 4015613837093

174060

RRP* 39.- €



Blade 195, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 195 mm
- Size: W 195 x D 195 x H 13 mm
- Weight: 0.64 kg
- GTIN: 4015613658254

174050

RRP* 98.- €



Blade 195, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 195 mm
- Size: W 195 x D 195 x H 13 mm
- Weight: 0.64 kg
- GTIN: 4015613658261

174051

RRP* 112.- €

Blade Basic 220

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 220 mm
- Size: W 220 x D 220 x H 16 mm
- Weight: 0.79 kg
- GTIN: 4015613837109

174061

RRP* 59.- €

Blade 220, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 220 mm
- Size: W 220 x D 220 x H 15 mm
- Weight: 0.67 kg
- GTIN: 4015613658278

174052

RRP* 102.- €

Blade 220, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 220 mm
- Size: W 220 x D 220 x H 15 mm
- Weight: 0.67 kg
- GTIN: 4015613658285

174053

RRP* 112.- €

Blade Basic 250

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 250 mm
- Size: W 250 x D 250 x H 18 mm
- Weight: 0.98 kg
- GTIN: 4015613837116

174062

RRP* 69.- €

Blade 250, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 250 mm
- Size: W 250 x D 250 x H 18 mm
- Weight: 1.2 kg
- GTIN: 4015613658292

174054

RRP* 112.- €

Blade 250, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 250 mm
- Size: W 250 x D 250 x H 18 mm
- Weight: 1.2 kg
- GTIN: 4015613658308

174055

RRP* 125.- €

Blade Basic 275

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 275 mm
- Size: W 275 x D 275 x H 22 mm
- Weight: 1.53 kg
- GTIN: 4015613837123

174063

RRP* 119.- €

Blade 275, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 275 mm
- Size: W 275 x D 275 x H 22 mm
- Weight: 1.5 kg
- GTIN: 4015613658315

174056

RRP* 205.- €

Blade 275, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 275 mm
- Size: W 275 x D 275 x H 22 mm
- Weight: 1.5 kg
- GTIN: 4015613658322

174057

RRP* 239.- €

Blade Basic 300

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 21 mm
- Weight: 1.59 kg
- GTIN: 4015613837130

174064

RRP* 149.- €

Blade 300, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 23 mm
- Weight: 2.1 kg
- GTIN: 4015613658339

174058

RRP* 235.- €

Blade 300, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 23 mm
- Weight: 2.1 kg
- GTIN: 4015613658346

174059

RRP* 245.- €



Slicer PRO 300-G

174302

RRP* 3,149.- €

GTIN 4015613702131



Powerful and low maintenance – motorised slicer for demanding use in large kitchens and butcher shops. Designed for cutting cheese and cold meats.



- Material
 - Aluminium
 - Plastic
 - Plexiglas
- Design
 - Oblique cutter / gravity slice
 - Motorised machine
- Designed for
 - Cheese
 - Sausage
 - Ham
- Diameter knife
 - 300 mm
- Rpm max.
 - 270 r. / min.
- Cutting length
 - 250 mm
- Cutting height
 - 220 mm
- Cutting thickness
 - 1 - 30 mm
- With knife sharpener
 - Yes
- Blade guard
 - Single
- Cutting guide
 - Yes
- Holder for remainders
 - Yes
- Including
 - 1 Knife 300 Basic
 - 1 tool for blade replacement
- Power load
 - 0,4 kW | 230 V | 50 Hz
- Size
 - W 547 x D 615 x H 545 mm
- Weight
 - 36 kg



► Designed for cheese and cold meats



► Efficient residues holder



► Easy cleaning



► Clean cold meats guide

Component parts

Blade Basic 300

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 21 mm
- Weight: 1.59 kg
- GTIN: 4015613837130



174064

RRP* 149.- €

Blade 300, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 23 mm
- Weight: 2.1 kg
- GTIN: 4015613658339



174058

RRP* 235.- €

Blade 300, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 23 mm
- Weight: 2.1 kg
- GTIN: 4015613658346



174059

RRP* 245.- €



Our favourite part is the detail:

Bartscher quality must be noticeable at all times – even if it is a simple pot or gastronorm container. We present our extensive range to you on the following pages.

KITCHEN ACCESSORIES

GN-container, Basic Line



GN containers acc. to EN 631 made of rustproof chrome nickel steel with silk matt surface

- Material
- Norm
- Surface
- Stackable

Chrome-nickel steel
EN 631
Silk matt
Yes

Gastronorm	Depth container	Content	Size	Weight	Code-No.	RRP*	GTIN
1/1 GN	20 mm	3,4 litre(s)	W 530 x D 325 x H 20 mm	0.8 kg	711020	11.- €	4015613695556
1/1 GN	40 mm	5 litre(s)	W 530 x D 325 x H 40 mm	0.5 kg	711040	14.50 €	4015613695570
1/1 GN	65 mm	9 litre(s)	W 530 x D 325 x H 65 mm	0.6 kg	711065	16.50 €	4015613695587
1/1 GN	100 mm	14 litre(s)	W 530 x D 325 x H 100 mm	0.7 kg	711100	19.- €	4015613695594
1/1 GN	150 mm	21 litre(s)	W 530 x D 325 x H 150 mm	0.8 kg	711150	28.- €	4015613695600
1/1 GN	200 mm	28 litre(s)	W 530 x D 325 x H 200 mm	0.9 kg	711200	34.- €	4015613695617
2/3 GN	20 mm	2,3 litre(s)	W 354 x D 325 x H 20 mm	0.15 kg	723020	9.- €	4015613695624
2/3 GN	40 mm	3 litre(s)	W 354 x D 325 x H 40 mm	0.2 kg	723040	10.- €	4015613695631
2/3 GN	65 mm	5,5 litre(s)	W 354 x D 325 x H 65 mm	0.25 kg	723065	12.50 €	4015613695648
2/3 GN	100 mm	9 litre(s)	W 355 x D 325 x H 100 mm	0.75 kg	723100	15.50 €	4015613695655
2/3 GN	150 mm	13 litre(s)	W 354 x D 325 x H 150 mm	0.5 kg	723150	20.50 €	4015613695662
2/3 GN	200 mm	18 litre(s)	W 354 x D 325 x H 200 mm	0.6 kg	723200	26.- €	4015613695679
1/2 GN	20 mm	1,6 litre(s)	W 325 x D 265 x H 20 mm	0.1 kg	712020	8.50 €	4015613695686
1/2 GN	40 mm	2 litre(s)	W 325 x D 265 x H 40 mm	0.2 kg	712040	9.50 €	4015613695693
1/2 GN	65 mm	4 litre(s)	W 325 x D 265 x H 65 mm	0.25 kg	712065	10.50 €	4015613695709
1/2 GN	100 mm	6,5 litre(s)	W 325 x D 265 x H 100 mm	0.55 kg	712100	13.50 €	4015613695716
1/2 GN	150 mm	9,5 litre(s)	W 325 x D 265 x H 150 mm	0.4 kg	712150	18.50 €	4015613695723
1/2 GN	200 mm	12,5 litre(s)	W 325 x D 265 x H 200 mm	0.5 kg	712200	22.50 €	4015613695730
1/3 GN	20 mm	1,1 litre(s)	W 325 x D 176 x H 20 mm	0.24 kg	713020	7.- €	4015613695747
1/3 GN	40 mm	1,5 litre(s)	W 325 x D 176 x H 40 mm	0.1 kg	713040	9.- €	4015613695761
1/3 GN	65 mm	2,5 litre(s)	W 325 x D 176 x H 65 mm	0.15 kg	713065	10.50 €	4015613695778
1/3 GN	100 mm	4 litre(s)	W 325 x D 176 x H 100 mm	0.3 kg	713100	11.50 €	4015613695785
1/3 GN	150 mm	5,75 litre(s)	W 325 x D 176 x H 150 mm	0.69 kg	713150	16.50 €	4015613695792
1/3 GN	200 mm	7,8 litre(s)	W 325 x D 176 x H 200 mm	0.5 kg	713200	20.50 €	4015613695808
1/4 GN	20 mm	0,8 litre(s)	W 265 x D 162 x H 20 mm	0.07 kg	714020	5.75 €	4015613695822
1/4 GN	40 mm	1,6 litre(s)	W 265 x D 162 x H 40 mm	0.08 kg	714040	8.25 €	4015613695839
1/4 GN	65 mm	1,8 litre(s)	W 265 x D 162 x H 65 mm	0.12 kg	714065	9.- €	4015613695846
1/4 GN	100 mm	2,8 litre(s)	W 265 x D 162 x H 100 mm	0.2 kg	714100	10.- €	4015613695853
1/4 GN	150 mm	4 litre(s)	W 265 x D 162 x H 150 mm	0.4 kg	714150	14.- €	4015613695860
1/6 GN	65 mm	1 litre(s)	W 176 x D 162 x H 65 mm	0.07 kg	716065	7.25 €	4015613695877
1/6 GN	100 mm	1,6 litre(s)	W 176 x D 162 x H 100 mm	0.12 kg	716100	8.50 €	4015613695884
1/6 GN	150 mm	2,4 litre(s)	W 176 x D 162 x H 150 mm	0.2 kg	716150	11.50 €	4015613695891
1/6 GN	150 mm	2,4 litre(s)	W 176 x D 162 x H 150 mm	0.2 kg	716150	11.50 €	4015613695891
1/9 GN	65 mm	0,6 litre(s)	W 176 x D 108 x H 65 mm	0.06 kg	719065	5.75 €	4015613695907
1/9 GN	100 mm	1 litre(s)	W 176 x D 108 x H 100 mm	0.1 kg	719100	8.50 €	4015613695914

Lid, Basic Line



Gastronorm	Weight	Code-No.	RRP*	GTIN
1/1 GN	0.3 kg	711311	14.- €	4015613695921
2/3 GN	0.3 kg	711323	13.- €	4015613695938
1/2 GN	0.25 kg	711312	11.- €	4015613695945
1/3 GN	0.2 kg	711313	9.- €	4015613695969
1/4 GN	0.15 kg	711314	7.- €	4015613695976
1/6 GN	0.1 kg	711316	5.50 €	4015613695983
1/9 GN	0.08 kg	711319	4.- €	4015613695990

GN container, Top Line



- Material
- Norm
- Surface
- Stackable

CNS 18/10
EN 631
High-gloss
Yes

Gastronorm	Depth container	Content	Size	Weight	Code-No.	RRP*	GTIN
2/1 GN	20 mm	6,9 litre(s)	W 650 x D 530 x H 20 mm	1.8 kg	A120020	36.- €	4015613273662
2/1 GN	40 mm	10 litre(s)	W 650 x D 530 x H 40 mm	1.7 kg	A120040	39.- €	4015613271040
2/1 GN	65 mm	18,5 litre(s)	W 650 x D 530 x H 65 mm	2.5 kg	A120065	43.- €	4015613271057
2/1 GN	100 mm	28,5 litre(s)	W 650 x D 530 x H 100 mm	3.1 kg	A120103	49.- €	4015613271811
2/1 GN	150 mm	42,5 litre(s)	W 650 x D 530 x H 150 mm	3 kg	A120153	69.- €	4015613271828
1/1 GN	20 mm	3,4 litre(s)	W 530 x D 325 x H 20 mm	0.9 kg	A121025	19.- €	4016098166722
1/1 GN	40 mm	5 litre(s)	W 530 x D 325 x H 40 mm	1.1 kg	A121040	21.- €	4015613271064
1/1 GN	65 mm	9 litre(s)	W 530 x D 325 x H 65 mm	1.3 kg	A121065	24.- €	4016098162755
1/1 GN	100 mm	14 litre(s)	W 530 x D 325 x H 100 mm	1.4 kg	A121100	28.- €	4016098162762
1/1 GN	150 mm	21 litre(s)	W 530 x D 325 x H 150 mm	1.7 kg	A120610	39.- €	4016098101204
1/1 GN	200 mm	28 litre(s)	W 530 x D 325 x H 200 mm	2.1 kg	A121200	52.- €	4015613271071
2/4 GN	20 mm	1,6 litre(s)	W 530 x D 162 x H 20 mm	0.5 kg	A128020	12.50 €	4015613271118
2/4 GN	40 mm	2 litre(s)	W 530 x D 162 x H 40 mm	0.55 kg	A128040	15.- €	4015613271125
2/4 GN	65 mm	3,8 litre(s)	W 530 x D 162 x H 65 mm	0.75 kg	A128065	19.- €	4015613271132
2/4 GN	100 mm	6 litre(s)	W 530 x D 162 x H 100 mm	1 kg	A128100	26.- €	4015613271149
2/4 GN	150 mm	9 litre(s)	W 530 x D 162 x H 150 mm	1.2 kg	A128150	36.- €	4015613271156
2/3 GN	20 mm	2,3 litre(s)	W 354 x D 325 x H 20 mm	0.55 kg	A125020	13.50 €	4015613271194
2/3 GN	40 mm	3 litre(s)	W 354 x D 325 x H 40 mm	0.75 kg	A125040	17.- €	4015613271200
2/3 GN	65 mm	5,5 litre(s)	W 354 x D 325 x H 65 mm	0.83 kg	A125065	19.- €	4015613271217
2/3 GN	100 mm	9 litre(s)	W 354 x D 325 x H 100 mm	1.1 kg	A125100	24.- €	4015613271224
2/3 GN	150 mm	13 litre(s)	W 354 x D 325 x H 150 mm	1.4 kg	A125150	34.- €	4015613271231
2/3 GN	200 mm	18 litre(s)	W 354 x D 325 x H 200 mm	1.6 kg	A125200	42.- €	4015613271248
1/2 GN	20 mm	1,6 litre(s)	W 325 x D 265 x H 20 mm	0.45 kg	A122020	10.50 €	4015613271088
1/2 GN	40 mm	2 litre(s)	W 325 x D 265 x H 40 mm	0.6 kg	A122040	12.- €	4015613271095
1/2 GN	65 mm	4 litre(s)	W 325 x D 265 x H 65 mm	0.6 kg	A122065	13.50 €	4016098162779
1/2 GN	100 mm	6,5 litre(s)	W 325 x D 265 x H 100 mm	0.7 kg	A122100	17.- €	4016098162786
1/2 GN	150 mm	9,5 litre(s)	W 325 x D 265 x H 150 mm	1.1 kg	A120620	25.50 €	4015613278988
1/2 GN	200 mm	12,5 litre(s)	W 325 x D 265 x H 200 mm	1.2 kg	A122200	35.- €	4015613271101
1/3 GN	20 mm	1,1 litre(s)	W 325 x D 176 x H 20 mm	0.25 kg	A123020	9.- €	4015613271255
1/3 GN	40 mm	1,5 litre(s)	W 325 x D 176 x H 40 mm	0.4 kg	A123040	10.50 €	4015613271262
1/3 GN	65 mm	2,5 litre(s)	W 325 x D 176 x H 65 mm	0.45 kg	A123065	12.- €	4016098162793
1/3 GN	100 mm	4 litre(s)	W 325 x D 176 x H 100 mm	0.55 kg	A123100	17.- €	4016098162809
1/3 GN	150 mm	5,75 litre(s)	W 325 x D 176 x H 150 mm	0.6 kg	A123150	25.- €	4016098101266
1/3 GN	200 mm	7,8 litre(s)	W 325 x D 176 x H 200 mm	0.9 kg	A123200	31.- €	4015613271279
1/4 GN	20 mm	0,8 litre(s)	W 265 x D 162 x H 20 mm	0.2 kg	A124020	7.- €	4015613271163
1/4 GN	65 mm	1,8 litre(s)	W 265 x D 162 x H 65 mm	0.3 kg	A124065	10.- €	4015613271170
1/4 GN	100 mm	2,8 litre(s)	W 265 x D 162 x H 100 mm	0.45 kg	A124100	12.- €	4016098170354
1/4 GN	150 mm	4 litre(s)	W 265 x D 162 x H 150 mm	0.65 kg	A120640	19.50 €	4016098101297
1/4 GN	200 mm	5,5 litre(s)	W 265 x D 162 x H 200 mm	0.85 kg	A124200	25.- €	4015613271187
1/6 GN	65 mm	1 litre(s)	W 176 x D 162 x H 65 mm	0.2 kg	A126065	8.50 €	4016098170385
1/6 GN	100 mm	1,6 litre(s)	W 176 x D 162 x H 100 mm	0.3 kg	A126100	10.50 €	4016098170378
1/6 GN	150 mm	2,4 litre(s)	W 176 x D 162 x H 150 mm	0.35 kg	A120650	19.- €	4016098101327
1/6 GN	200 mm	3,4 litre(s)	W 176 x D 162 x H 200 mm	0.45 kg	A126200	29.- €	4015613271286
1/9 GN	65 mm	0,6 litre(s)	W 176 x D 108 x H 65 mm	0.1 kg	A129065	9.- €	4016098169181
1/9 GN	100 mm	1 litre(s)	W 176 x D 108 x H 100 mm	0.2 kg	A129100	10.50 €	4016098169198

GN container, perforated, Top Line



• Material

• Norm



• Surface



• Design



• Stackable

CNS 18/10

EN 631

High-gloss

With perforation (holes)

Yes

Gastronorm	Depth container	Content	Size	Weight	Code-No.	RRP*	GTIN
1/1 GN	65 mm	9 litre(s)	W 530 x D 325 x H 65 mm	1.1 kg	A101065	36.- €	4016098175229
1/1 GN	100 mm	14 litre(s)	W 530 x D 325 x H 100 mm	1.4 kg	A101100	42.- €	4016098175236
1/1 GN	150 mm	21 litre(s)	W 530 x D 325 x H 150 mm	1.6 kg	A101150	56.- €	4016098175243
2/3 GN	65 mm	5,5 litre(s)	W 354 x D 325 x H 65 mm	0.9 kg	A103065	27.- €	4015613278940
2/3 GN	100 mm	9 litre(s)	W 354 x D 325 x H 100 mm	0.95 kg	A103100	35.- €	4015613487618
2/3 GN	150 mm	13 litre(s)	W 354 x D 325 x H 150 mm	1 kg	A103150	49.- €	4015613487625
1/2 GN	65 mm	4 litre(s)	W 325 x D 265 x H 65 mm	0.65 kg	A102065	21.- €	4016098175199
1/2 GN	100 mm	6,5 litre(s)	W 325 x D 265 x H 100 mm	0.7 kg	A102100	26.- €	4016098175205
1/2 GN	150 mm	9,5 litre(s)	W 325 x D 265 x H 150 mm	0.95 kg	A102150	32.- €	4016098175212

Lid



Gastronorm	Weight	Code-No.	RRP*	GTIN
1/1 GN	1 kg	A120615	20.- €	4016098101211
2/3 GN	0.65 kg	A120634	14.- €	4015613271293
1/2 GN	0.45 kg	A120625	12.- €	4016098101242
1/3 GN	0.3 kg	A120635	10.- €	4016098101273
1/4 GN	0.2 kg	A120645	9.- €	4016098101303
1/6 GN	0.18 kg	A120655	5.- €	4016098101334
1/9 GN	0.1 kg	A120649	5.50 €	4016098169204

Lid with spoon recess



Gastronorm	Weight	Code-No.	RRP*	GTIN
1/1 GN	0.95 kg	A120616	22.- €	4016098101228
2/3 GN	0.6 kg	A120637	16.- €	4015613271309
1/2 GN	0.4 kg	A120626	14.- €	4016098101259
1/3 GN	0.3 kg	A120636	12.50 €	4016098101280
1/4 GN	0.25 kg	A120646	10.50 €	4016098101310
1/6 GN	0.15 kg	A120656	9.- €	4016098101341

Lid with sealing



Gastronorm	Weight	Code-No.	RRP*	GTIN
1/1 GN	0.95 kg	A120615D	52.- €	4015613409054
2/3 GN	0.55 kg	A120634D	44.- €	4015613409061
1/2 GN	0.4 kg	A120625D	34.- €	4015613409078
1/3 GN	0.3 kg	A120635D	29.- €	4015613409085
1/4 GN	0.2 kg	A120645D	26.- €	4015613409092
1/6 GN	0.1 kg	A120655D	21.- €	4015613409108

Component parts

Intermediate bar, 325 mm

- Size: W 330 x D 20 x H 35 mm
- Weight: 0.1 kg
- GTIN: 4016098101181

A120601

RRP* 8.50 €

Intermediate bar, 530 mm

- Size: W 530 x D 20 x H 35 mm
- Weight: 0.15 kg
- GTIN: 4016098101198

A120602

RRP* 10.- €

Tray GN



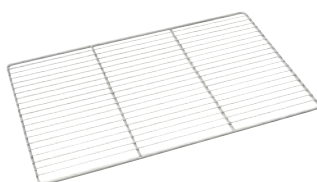
- Material
- Norm
- Surface
- Reinforced edge
- Stackable



CNS 18/10
EN 631
Silk matt
Yes
Yes

Gastronorm	Depth container	Content	Size	Weight	Code-No.	RRP*	GTIN
2/1 GN	20 mm	6,9 litre(s)	W 650 x D 530 x H 20 mm	2.7 kg	A101181	49.- €	4015613271699
2/1 GN	40 mm	10 litre(s)	W 650 x D 530 x H 40 mm	2 kg	A101182	59.- €	4015613271705
2/1 GN	65 mm	18,5 litre(s)	W 650 x D 530 x H 65 mm	2.5 kg	A101183	63.- €	4015613271712
1/1 GN	20 mm	3,5 litre(s)	W 530 x D 325 x H 20 mm	1.5 kg	A101185	29.- €	4015613271729
1/1 GN	40 mm	5 litre(s)	W 530 x D 325 x H 40 mm	1.5 kg	A101186	32.- €	4015613271736
1/1 GN	65 mm	9 litre(s)	W 530 x D 325 x H 65 mm	1.7 kg	A101187	37.- €	4015613271743
1/2 GN	20 mm	1,6 litre(s)	W 325 x D 265 x H 25 mm	0.7 kg	A101190	16.- €	4015613271750
1/2 GN	40 mm	2 litre(s)	W 325 x D 265 x H 40 mm	0.75 kg	A101191	20.- €	4015613271767
1/2 GN	65 mm	4 litre(s)	W 325 x D 265 x H 65 mm	0.8 kg	A101192	22.- €	4015613271774
2/3 GN	20 mm	2,3 litre(s)	W 354 x D 325 x H 20 mm	1.2 kg	A101195	20.- €	4015613271781
2/3 GN	40 mm	3 litre(s)	W 355 x D 325 x H 40 mm	1.1 kg	A101196	27.- €	4015613271798
2/3 GN	65 mm	5,5 litre(s)	W 354 x D 325 x H 65 mm	0.75 kg	A101197	30.- €	4015613271804

Grid GN



- Material

CNS 18/10

Gastronorm	Size	Weight	Code-No.	RRP*	GTIN
2/1 GN	W 650 x D 530 x H 10 mm	1.9 kg	A101092	59.- €	4016098175267
1/1 GN	W 325 x D 530 x H 10 mm	0.95 kg	A101091	39.- €	4016098175250
1/2 GN	W 330 x D 265 x H 55 mm	0.75 kg	786009	45.- €	4015613815275
2/3 GN	W 355 x D 325 x H 10 mm	0.79 kg	133212	30.- €	4015613332123

Shelf perforated, GN



- Material
- Design

CNS 18/10
With perforation (holes)

Gastronorm	Size	Weight	Code-No.	RRP*	GTIN
1/1 GN	W 467 x D 269 x H 18 mm	0.8 kg	A101161	33.- €	4015613271644
1/2 GN	W 250 x D 195 x H 17 mm	0.4 kg	A101162	25.- €	4015613271651
1/3 GN	W 262 x D 110 x H 30 mm	0.3 kg	A101163	18.- €	4015613271682
1/4 GN	W 194 x D 90 x H 25 mm	0.25 kg	A101164	16.- €	4015613271668



Display trays



Display tray 17W-150x190



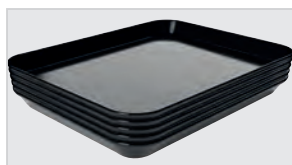
Present dishes and food attractively in the display. The premium melamine display trays offer a wide range of top-quality and attractive design options.

- Material
- Temperature range
- Dishwasher-suitable
- Order quantity unit

Melamine
-40 °C to 70 °C
Yes
5 units



► Attractive, timeless design



► Temperature range: -40 °C to 70 °C



	Colour	Size	Weight	Code-No.	RRP*	GTIN
Display tray 17W-150x190	White	W 150 x D 190 x H 17 mm	0.1 kg	122150	37.50 €	4015613824970
Display tray 17S-150x190	Black	W 150 x D 190 x H 17 mm	0.1 kg	122151	37.50 €	4015613824987
Display tray 17W-150x300	White	W 150 x D 300 x H 17 mm	0.2 kg	122160	62.50 €	4015613824994
Display tray 17S-150x300	Black	W 150 x D 300 x H 17 mm	0.2 kg	122161	62.50 €	4015613825007
Display tray 17W-190x300	White	W 190 x D 300 x H 17 mm	0.22 kg	122190	70.- €	4015613825014
Display tray 17S-190x300	Black	W 190 x D 300 x H 17 mm	0.22 kg	122191	70.- €	4015613825021
Display tray 17W-210x280	White	W 210 x D 280 x H 17 mm	0.26 kg	122222	72.50 €	4015613825076
Display tray 17S-210x280	Black	W 210 x D 280 x H 17 mm	0.23 kg	122223	72.50 €	4015613825083
Display tray 17W-240x350	White	W 240 x D 350 x H 17 mm	0.36 kg	122240	90.- €	4015613825038
Display tray 17S-240x350	Black	W 240 x D 350 x H 17 mm	0.36 kg	122241	90.- €	4015613825045
Display tray 17W-280x420	White	W 280 x D 420 x H 17 mm	0.52 kg	122180	130.- €	4015613825052
Display tray 17S-280x420	Black	W 280 x D 420 x H 17 mm	0.52 kg	122181	130.- €	4015613825069

*RRP= Recommended Retail Price - all prices are recommendations only. The reseller is free to set his own sales prices | Subject to technical amendments.



Display tray 35W-160x290



Present dishes and food attractively in the display. The premium melamine display trays offer a wide range of top-quality and attractive design options.



- Material
- Temperature range
- Dishwasher-suitable

Melamine
-40 °C to 70 °C
Yes



► Attractive, timeless design



► Temperature range: - 40 C to 70 C



	Colour	Order quantity unit	Size	Weight	Code-No.	RRP*	GTIN
Display tray 35W-160x290	White	5 units	W 160 x D 290 x H 35 mm	0.24 kg	122162	62.50 €	4015613825106
Display tray 35S-160x290	Black	5 units	W 160 x D 290 x H 35 mm	0.24 kg	122163	62.50 €	4015613825113
Display tray 40W-150x190	White	5 units	W 150 x D 190 x H 40 mm	0.15 kg	122152	52.50 €	4015613825090
Display tray 40S-150x190	Black	5 units	W 150 x D 190 x H 40 mm	0.15 kg	122153	52.50 €	4015613825441
Display tray 40W-250x350	White	5 units	W 250 x D 350 x H 40 mm	0.47 kg	122250	122.50 €	4015613825120
Display tray 40S-250x350	Black	5 units	W 250 x D 350 x H 40 mm	0.47 kg	122251	122.50 €	4015613825137
Display tray 60W-210x280	White	5 units	W 210 x D 280 x H 60 mm	0.41 kg	122212	105.- €	4015613825151
Display tray 60S-210x280	Black	5 units	W 210 x D 280 x H 60 mm	0.39 kg	122213	105.- €	4015613825168
Display tray 60W-280x420	White	3 units	W 280 x D 420 x H 60 mm	0.77 kg	122280	96.- €	4015613825144
Display tray 60S-280x420	Black	3 units	W 280 x D 420 x H 60 mm	0.77 kg	122281	96.- €	4015613825397
Display tray 80W-190x300	White	5 units	W 190 x D 300 x H 80 mm	0.46 kg	122192	110.- €	4015613825175
Display tray 80S-190x300	Black	5 units	W 190 x D 300 x H 80 mm	0.46 kg	122193	110.- €	4015613825182

Cutlery tray 1/1GN polypropylene

A500410

RRP* 10.- €

GTIN 4015613584164



- Material
- Gastronorm
- Number of shelves
- Stackable
- Size
- Weight

Polypropylene
1/1 GN
4
Yes
W 530 x D 325 x H 100 mm
0.7 kg

Cutlery holder BK40L

500449

RRP* 39.- €

GTIN 4015613833132



This cutlery holder is perfect for canteens, buffets and self-service areas. The material quality and fact that the optionally available cutlery pots can be removed provide the perfect prerequisites for hygienic cleaning.

- Number of shelves
- Designed for
- Not included in delivery
- Size
- Weight

4
4 cutlery holders, Ø 90 mm, H 140 mm
Cutlery holder
W 504 x D 150 x H 192 mm
1.47 kg

Cutlery holder BK40H

500443

RRP* 79.- €

GTIN 4015613833149



This cutlery holder is perfect for canteens, buffets and self-service areas. The material quality and fact that the optionally available cutlery pots can be removed provide the perfect prerequisites for hygienic cleaning.

- Number of shelves
- Designed for
- Not included in delivery
- Size
- Weight

4
4 cutlery holders, Ø 90 mm, H 140 mm
Cutlery holder
W 180 x D 480 x H 475 mm
2.86 kg

Cutlery holder BK40

500445

RRP* 43.- €

GTIN 4015613803029



This cutlery holder is ideal for canteens, buffets and self-service areas. Thanks to the choice of material and the fact that the optional cutlery basket can be removed, this holder enables the most hygienic cleaning possible.

- Number of shelves
- Designed for
- Not included in delivery
- Size
- Weight

4
4 cutlery holders, Ø 90 mm, H 140 mm
Cutlery holder
W 265 x D 304 x H 202 mm
1.25 kg

Cutlery holder BK60

500446

RRP* 52.- €

GTIN 4015613803036



CNS

This cutlery holder is ideal for canteens, buffets and self-service areas. Thanks to the choice of material and the fact that the optional cutlery basket can be removed, this holder enables the most hygienic cleaning possible.

- Number of shelves 6
- Designed for 6 cutlery holders, Ø 90 mm, H 140 mm
- Not included in delivery Cutlery holder
- Size W 385 x D 304 x H 206 mm
- Weight 1.6 kg

Component parts

Cutlery holder BKCNS

- Material: Chrome-nickel steel
- Diameter: 90 mm
- Size: W 115 x D 115 x H 138 mm
- Weight: 0.2 kg
- GTIN: 4015613812786



500447

RRP* 9.50 €

Cutlery holder BKKST

- Material: Plastic
- Colour: White
- Diameter: 90 mm
- Size: W 99 x D 99 x H 141 mm
- Weight: 0.08 kg
- GTIN: 4015613812793



500448

RRP* 2.- €

Label holder 610-1AL



This note holder makes it easy to keep track of all of your orders. It's a useful addition to any organised kitchen or service area.

- Material Aluminium
- Material casters Glass



► Safe attachment to the wall using screws



► Good note retention thanks to glass spheres inside the bar



► Easy and quick to use during work

	Design	Size	Weight	Code-No.	RRP*	GTIN
Label holder 610-1AL	610 mm wide	W 610 mm D 60 mm H 20 mm	0.5 kg	A256061V	24.- €	4015613799513
Label holder 910-1AL	910 mm wide	W 910 mm D 60 mm H 20 mm	0.7 kg	A256091V	29.- €	4015613799520
Label holder 1200-1AL	1.200 mm wide	W 1,205 mm D 60 mm H 20 mm	0.85 kg	256120	35.- €	4015613868530

Frying pan E180-D1



A real all-rounder in every kitchen - whether frying, roasting, or heating food, this stainless steel frying pan and matching lid are ideal for use on any hob.



• Roasting surface design

Stainless steel

Brushed

• Material handle(s)

Stainless steel

• Handle properties

Thermally insulated

• Induction-suitable

Yes

• Including

1 lid

	Inside diameter	Diameter surface	Pan height	Size	Weight	Code-No.	RRP*	GTIN
E180-D1	180 mm	125 mm	65 mm	W 200 x D 350 x H 110 mm	0.95 kg	100454	49.- €	4015613773209
E200-D1	200 mm	145 mm	65 mm	W 410 x D 220 x H 110 mm	1.2 kg	100456	54.- €	4015613773216
E240-D1	240 mm	190 mm	75 mm	W 260 x D 486 x H 98 mm	1.3 kg	100457	62.- €	4015613773223

Cooking pot E3L-SG1



This stainless steel cooking pot is an all-rounder on all types of stove. With its fixed, long handle, it guarantees optimum handling in the kitchen.



• With pouring rim

Yes

• Induction-suitable

Yes

• Handle properties

Thermally insulated

• Including

1 lid

	Content	Diameter surface	Size	Weight	Code-No.	RRP*	GTIN
E3L-SG1	3 litre(s)	158 mm	W 200 x D 365 x H 170 mm	1.1 kg	100450	59.- €	4015613773162
E4L-SG1	4 litre(s)	175 mm	W 222 x D 407 x H 178 mm	1.3 kg	100451	65.- €	4015613773179
E6.7L-SG1	6,7 litre(s)	215 mm	W 485 x D 265 x H 200 mm	2 kg	100452	85.- €	4015613773186
E10.4L-SG1	10,4 litre(s)	250 mm	W 560 x D 310 x H 220 mm	2.7 kg	100453	102.- €	4015613773193

Cooking pot E6,1L-1



This stainless steel cooking pot is an all-rounder on all types of stove. The heat-insulated handles enable safe handling during work in the kitchen.



• With pouring rim

Yes

• Induction-suitable

Yes

• Handle properties

Thermally insulated

• Including

1 lid

	Content	Diameter surface	Size	Weight	Code-No.	RRP*	GTIN
E6,1L-1	6,1 litre(s)	175 mm	W 295 x D 220 x H 240 mm	1.7 kg	100446	69.- €	4015613773124
E10,4L-1	10,4 litre(s)	262 mm	W 430 x D 320 x H 220 mm	3.2 kg	100449	98.- €	4015613773155
E11L-1	11 litre(s)	215 mm	W 340 x D 265 x H 290 mm	2.4 kg	100447	89.- €	4015613773131
E16L-1	16 litre(s)	290 mm	W 355 x D 443 x H 270 mm	3.8 kg	100448	119.- €	4015613773148
25L-D290	25 litre(s)	290 mm	W 320 x D 320 x H 326 mm	4.5 kg	100441	145.- €	4015613699660
25L with lid	25 litre(s)	330 mm	W 430 x D 430 x H 275 mm	6.1 kg	100440	159.- €	4015613647746
30L with lid	30 litre(s)	330 mm	W 430 x D 430 x H 325 mm	6.4 kg	100445	175.- €	4015613647753
70L-D380	70 litre(s)	380 mm	W 450 x D 450 x H 450 mm	12 kg	100442	298.- €	4015613714851

Cookware set T4P1

A130442

RRP* 142.- €

GTIN 4015613417158



• Set comprises

- With pouring rim
- Induction-suitable
- Handle properties
- Size
- Weight

4 pots with a lid and 1 pan

Pot 1: contents 2 litres, Ø surface 16 cm, height 10 cm
 Pot 2: contents 2.7 litres, Ø surface 18 cm, height 11 cm
 Pot 3: contents 5.1 litres, Ø surface 24 cm, height 11.5 cm
 Pot 4: contents 6.1 litres, Ø surface 20 cm, height 20 cm
 Pan: contents 2.8 litres, Ø surface 24 cm, height 6.5 cm
 Yes
 Yes
 Cold handle(s)
 W 585 x D 340 x H 245 mm
 6 kg

Cookware set T4

A130441

RRP* 215.- €

GTIN 4015613403977



• Set comprises

- With pouring rim
- Induction-suitable
- Handle properties
- Size
- Weight

4 pots with a lid

Pot 1: contents 8 litres, Ø surface 24 cm, height 20 cm
 Pot 2: contents 9 litres, Ø surface 26 cm, height 20.5 cm
 Pot 3: contents 13 litres, Ø surface 28 cm, height 22.5 cm
 Pot 4: contents 15 litres, Ø surface 30 cm, height 25 cm
 Yes
 Yes
 Cold handle(s)
 W 360 x D 315 x H 425 mm
 9 kg

Oven gloves 300



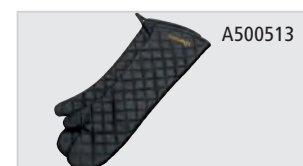
The pair of cotton oven gloves is highly heat resistant thanks to the integrated flame protection. The practical loop ensures a clean and tidy work area.

- Material
- Colour
- Heat resistant to
- Properties

Cotton 100 % (exterior)
 Black
 250 °C
 With flame protection
 With hanger

- Scope of delivery
- Important information

Fabric density: 640 g/m²
 1 pair of oven gloves
 Do not wash to maintain flame protection



A500513

	Length	Size	Weight	Code-No.	RRP*	GTIN
Oven gloves 300	300 mm	W 200 x D 300 x H 35 mm	0.23 kg	A500510	16.- €	4015613735467
Oven gloves 370	370 mm	W 220 x D 370 x H 35 mm	0.28 kg	A500511	18.- €	4015613735474
Oven gloves 420	420 mm	W 235 x D 420 x H 35 mm	0.36 kg	A500512	19.- €	4015613735481
Oven gloves 600	600 mm	W 230 x D 600 x H 35 mm	0.51 kg	A500513	26.- €	4015613735498

Storage container 10L



A robust, stackable storage container for the hygienic storage of various grains and cereals as well as spices, rice, and noodles. This practical transparent, folding lid allows you to see which dried goods are in the container at a glance.

- Material
- Lid properties
- Stackable

Polypropylene
Polycarbonate
Attachment with folding lid: Detachable
Transparent folding lid, lockable in position
Yes



► Robust storage container



► Attachment with folding lid
► Transparent folding lid lockable in position



	Storage capacity	Including	Size	Weight	Code-No.	RRP*	GTIN
Storage container 10L	10 litre(s)	1 scoop	W 300 mm D 400 mm H 230 mm	1.2 kg	500384	32.- €	4015613752716
Storage container 24L	24 litre(s)	1 measuring beaker, 500 ml	W 300 mm D 590 mm H 435 mm	3.5 kg	500386	81.- €	4015613752723
Storage container 47L	47 litre(s)	1 measuring beaker, 500 ml	W 480 mm D 580 mm H 440 mm	5 kg	500387	95.- €	4015613752730

Storage container trolley 81L



A robust, mobile storage container for the hygienic storage of various grains and cereals as well as spices, rice, and noodles. The transparent lid allows you to see which dried goods are in the container at a glance.

- Material
- Lid properties
- Swivel casters
- Including
- Delivery state
- With casters

Polypropylene
Polycarbonate
Detachable
Integrated scoop holder
Sliding cover, transparent
2 casters, 2 swivel casters
1 scoop
Building kit (simple assembly)
Yes



► Mobile storage container
► 2 casters, 2 swivel casters



► Transparent sliding cover
► Detachable



	Storage capacity	Load-bearing capacity max.	Size	Weight	Code-No.	RRP*	GTIN
Storage container trolley 81L	81 litre(s)	77 kg	W 330 mm D 750 mm H 740 mm	9.6 kg	500381	189.- €	4015613752693
Storage container trolley 102L	102 litre(s)	103 kg	W 400 mm D 750 mm H 735 mm	10.8 kg	500383	219.- €	4015613752709

Salt shaker 300



This salt cellar can actually be used for much more than salt: It's also suitable for spices, sugar, and flour.

- Material Aluminium
- Design With screw-on lid
- Designed for Salt
Spices
Sugar
Flour
- Order quantity unit 1 box (6 salt shaker)

	Content	Size	Weight	Code-No.	RRP*	GTIN
Salt shaker 300	300 ml	W 70 x D 70 x H 115 mm	0.06 kg	680654	29.- €	4015613762036
Salt shaker 650	650 ml	W 85 x D 85 x H 190 mm	0.11 kg	680655	62.- €	4015613762050

Bread cutting board KSE475

C120100

RRP* 59.- €

GTIN 4015613412795



- Material Wood
- Properties Stainless steel
Integrated knife tray
Crumb tray, stainless steel
- Including 1 bread knife, stainless steel with a plastic handle
- Size W 475 x D 260 x H 40 mm
- Weight 1.9 kg

Cutting board 40x30 W

A120587

RRP* 16.- €

GTIN 4015613690339



- Material Polyethylene
- Colour White
- Cutting surface 400 x 300 mm
- Board thickness 15 mm
- Juice groove No
- Properties Dishwasher-suitable
4 rubber feet, anti-slip
- Size W 400 x D 300 x H 20 mm
- Weight 1.6 kg

Cutting board 48x37 W-RK

The cutting board is equipped with two stopper edges, which on the one hand ensure a secure hold on the work surface and on the other hand prevent food from slipping off.



- Material Plastic
- Colour White
- Board thickness 10 mm
- Juice groove All-round
- Stopper edge Yes



► Stopper edge



► Juice groove

	Cutting surface	Size	Weight	Code-No.	RRP*	GTIN
Cutting board 48x37 W-RK	415 x 300 mm	W 480 x D 375 x H 45 mm	1.7 kg	A120593	22.- €	4015613716084
Cutting board PE, stop-edge, white	520 x 300 mm	W 580 x D 375 x H 45 mm	2.1 kg	A120588	27.- €	4015613405025

Cutting board PRO 32x26 W-R



A focus on hygiene with the chopping board series PRO in 32 x 26 cm format – differently coloured chopping boards for the different food groups. This HACCP-compliant white chopping board is designed for chopping baked goods and dairy products such as cheese.

- Material: Polyethylene
- Cutting surface: 290 x 225 mm
- Board thickness: 20 mm
- Juice groove: yes
- Properties: Food-safe, Taste and smell-neutral, HACCP compliant, Shock and cut-proof, Dishwasher-suitable, 4 rubber feet, anti-slip
- Size: W 325 x D 265 x H 25 mm
- Weight: 1.59 kg



- A focus on hygiene – chopping board series PRO
- Chopping boards in different colours to indicate the different food groups



- Board thickness: 20 mm
- Dishwasher-safe

	Colour	Code-No.	RRP*	GTIN
Cutting board PRO 32x26 W-R	White	A120528	15.- €	4015613837512
Cutting board PRO 32x26 LI-R	Lilac	A120537	15.- €	4015613837574
Cutting board PRO 32x26 GR-R	Green	A120532	15.- €	4015613837543
Cutting board PRO 32x26 B-R	Blue	A120531	15.- €	4015613837536
Cutting board PRO 32x26 R-R	Red	A120529	15.- €	4015613837529
Cutting board PRO 32x26 BR-R	Brown	A120534	15.- €	4015613837567
Cutting board PRO 32x26 GE-R	Yellow	A120533	15.- €	4015613837550

Cutting board PRO 53x32 W-R



A focus on hygiene with the chopping board series PRO in 53 x 32 cm format – different coloured cutting boards for various food groups. The HACCP compliant green cutting board is designed for cutting fruit and vegetables.

- Material: Polyethylene
- Cutting surface: 490 x 285 mm
- Board thickness: 20 mm
- Juice groove: yes
- Properties: Food-safe, HACCP compliant, Taste and smell-neutral, Dishwasher-suitable, Shock and cut-proof, Gentle on blades, 6 rubber feet, anti-slip
- Size: W 530 x D 325 x H 24 mm
- Weight: 3.2 kg



- Hygiene in focus – PRO cutting board series
- Different coloured cutting boards for various food groups



- Board thickness: 20 mm
- Dishwasher-suitable

	Colour	Code-No.	RRP*	GTIN
Cutting board PRO 53x32 W-R	White	A120511	29.- €	4015613710273
Cutting board PRO 53x32 LI-R	Lilac	A120539	29.- €	4015613837598
Cutting board PRO 53x32 GR-R	Green	A120512	29.- €	4015613712055
Cutting board PRO 53x32 B-R	Blue	A120514	29.- €	4015613712079
Cutting board PRO 53x32 R-R	Red	A120513	29.- €	4015613712062
Cutting board PRO 53x32 BR-R	Brown	A120538	29.- €	4015613837581
Cutting board PRO 53x32 GE-R	Yellow	A120515	29.- €	4015613712086

Cutting board 60x40 W



The focus is on hygiene with these 60 x 40 cm chopping boards – differently coloured chopping boards for the different food groups. This HACCP-compliant white chopping board is designed for chopping baked goods and dairy products such as cheese.

- Material: Polyethylene
- Cutting surface: 600 x 400 mm
- Board thickness: 16 mm
- Juice groove: No
- Properties: Food-safe, Taste and smell-neutral, Gentle on blades, HACCP compliant, Shock and cut-proof, Dishwasher-suitable
- Size: 6 rubber feet, anti-slip, W 600 x D 400 x H 20 mm
- Weight: 3.49 kg



► Chopping boards in different colours to indicate the different food groups



► Board thickness: 16 mm
► Dishwasher-safe

	Colour	Code-No.	RRP*	GTIN
Cutting board 60x40 W	White	A120592	35.- €	4015613690346
Cutting board 60x40 LI	Lilac	A120527	35.- €	4015613837505
Cutting board 60x40 GR	Green	A120523	35.- €	4015613837475
Cutting board 60x40 B	Blue	A120522	35.- €	4015613837468
Cutting board 60x40 R	Red	A120521	35.- €	4015613837451
Cutting board 60x40 BR	Brown	A120526	35.- €	4015613837499
Cutting board 60x40 GE	Yellow	A120524	35.- €	4015613837482

Component parts

Cutting board stands 60

- Material: Stainless steel
- Capacity: 6 cutting boards
- Dishwasher-suitable: Yes
- Size: W 265 x D 280 x H 305 mm
- Weight: 1.2 kg
- GTIN: 4015613733722



A120516

RRP* 33.- €

Magnetic strip 615AL

A256024

RRP* 21.- €

GTIN 4015613724492



The durable magnetic strip is made of aluminium and helps you to keep your workspace clean and tidy. Knives, scissors and kitchen utensils all have their place and are easily accessible at all times.

- Material: Aluminium
- Designed for: Knife, Scissors, Kitchen utensils
- Number of magnetic strips: 2
- Magnetic strip length: 610 mm
- Including: Attachment material
- Size: W 620 x D 45 x H 20 mm
- Weight: 0.52 kg



► Magnetic strip for knives, scissors, kitchen utensils & more



► Number of magnetic strips: 2
► Magnetic strip length: 610 mm

Blow torch 1300GK

A150646

RRP* 24.- €

GTIN 4015613783451



A classic flambé burner: For caramelising desserts such as crème brûlée. As a little helper in the kitchen, it can also be used for melting cheese, browning food or skinning tomatoes and peppers.

- Gas type
- Ignition type
- Temperature range to
- Flame can be regulated
- Can be refilled
- Not included in delivery
- Important information

Butane
Piezo ignition
1300 °C
Yes
No
Gas cartridge
A Bartscher gas cartridge is required for operation
W 190 x D 35 x H 60 mm
0.16 kg



- Operated by gas cartridge
- Gas cartridge BG227 page 138



- Flame can be regulated

Blow torch 1300FG

A555302

RRP* 31.- €

GTIN 4015613409498



Whether for food- preparation or food-arrangements, the kitchen helper provides helpful support for various uses – Such as caramelising, cheese melting, flaying tomatoes, embrowning and much more.

- Gas type
- Ignition type
- Temperature range to
- Flame can be regulated
- Can be refilled
- Not included in delivery
- Size
- Weight

Lighter gas
Piezo ignition
1300 °C
Yes
Yes
Filling
W 95 x D 70 x H 165 mm
0.15 kg



Doner kebab knife 1000-E06

370158

RRP* 155.- €

GTIN 4015613615561



The cutting thickness of the electric doner kebab knife can be easily adjusted from 0 to 6 millimetres. With the smooth stainless steel blade, the meat can be cut flexibly and precisely into pieces.

- Design knife
- Diameter knife
- Cutting thickness
- Rpm max.
- Blade guard
- Connection cable model
- Including
- Power load
- Size
- Weight

Stainless steel
Smooth
100 mm
0 - 6 mm
2560 r. / min.
Yes
Cable length: 2,8 m
1 spare blade
1 sharpening stone
0,08 kW | 230 V | 50 Hz
W 130 x D 190 x H 256 mm
1.4 kg



- Stainless steel blade
- Diameter: 10 cm
- With blade protection



- Simple cutting thickness adjustment
- Cutting thickness: 0 - 6 mm



- Includes
- 1 spare blade
- 1 sharpening stone



Knife steriliser 9-330

110438

RRP* 369,- €

GTIN 4015613754888



Totally safe hygiene: The black tinted pane protects the user against the UV light used to sterilise up to 9 knives. Simply insert the knives, close the door, and set the timer.



- Capacity 9 knives
- Max. blade length 330 mm
- Max. handle length 145 mm
- Min. sterilisation time 30 minute(s)
- Sterilisation method UV light
- Door hinge side Right
- Model Wall-mounting
- Power load 0,016 kW | 230 V | 50/60 Hz
- Size W 420 x D 175 x H 610 mm
- Weight 8.9 kg



► Sterile knives thanks to UV light



- Capacity: 9 knives
- Max. blade length: 330 mm
- Max. handle length: 145 mm



► Door contact switch



► Wall-mounting



Knife sharpener MS310

120558

RRP* 89,- €

GTIN 4015613675824



Gentle to materials and efficient. Can be used for smooth or curved blades and knives with serrated edges – the knife sharpener makes no compromises when sharpening or removing burrs is concerned.



- Material Plastic
- Material of grinder Diamond (micrometer in size, mono-crystalline)
- Designed for Ceramic stone
- Smooth blades
- Curved blades
- Serrated blades
- Power load 0,031 kW | 230 V | 50 Hz
- Size W 190 x D 131 x H 109 mm
- Weight 1.4 kg



► Designed for
Smooth blades | Curved blades | Serrated blades



Thermometer D1500 KTP

- Application area: Canteens, Refrigerated rooms, Refrigeration cell
- Designed for: Core temperature measurements, Temperature monitoring during transport and storage
- Material temperature sensor: Stainless steel
- Puncture depth: 67 mm
- Temperature range: -50 °C to 150 °C
- Battery: Button cell LR44/AG13
- Including: Protection cap, 1 battery
- Important information: Do not use in oven
- Size: W 151 x D 15 x H 20 mm
- Weight: 0.03 kg
- GTIN: 4015613664231

**292042**

RRP* 14.- €

Thermometer A1020 KTP

- Application area: Canteens, Refrigeration cell, Freezer cell, Refrigerated rooms
- Designed for: Core temperature measurements, Temperature monitoring during transport and storage
- Material temperature sensor: Stainless steel
- Puncture depth: 120 mm
- Temperature range: -20 °C to 102 °C
- Including: Protection cap
- Important information: Do not use in oven
- Size: W 27 x D 27 x H 140 mm
- Weight: 0.01 kg
- GTIN: 4015613664293

**292044**

RRP* 7.50 €

Thermometer D3000 KTP

- Application area: Canteens, Refrigeration cell, Freezer cell, Refrigerated rooms
- Designed for: Core temperature measurements, Temperature monitoring during transport and storage
- Material temperature sensor: Stainless steel
- Puncture depth: 120 mm
- Temperature range: -50 °C to 300 °C
- Battery: Button cell LR754/AG5
- Including: Protection cap, 1 battery
- Important information: Do not use in oven
- Size: W 34 x D 34 x H 160 mm
- Weight: 0.02 kg
- GTIN: 4015613664255

**293043**

RRP* 16.- €

Thermometer D3000 KTP-KL

- Application area: Steaming, Cooling
- Designed for: Core temperature measurements
- Material temperature sensor: Stainless steel
- Puncture depth: 110 mm
- Temperature range: -40 °C to 300 °C
- Battery: Button cell CR2032
- Including: 2 batteries
- Important information: Do not use in oven
- Size: W 155 x D 45 x H 23 mm
- Weight: 0.09 kg
- GTIN: 4015613720432

**292481**

RRP* 55.- €

Thermometer A500

- Application area: Canteens, Refrigeration cell, Freezer cell, Refrigerated rooms
- Designed for: Room temperature measurements, Refrigerators / upright freezers, Temperature monitoring during transport and storage
- Temperature range: -30 °C to 50 °C
- Size: W 51 x D 13 x H 66 mm
- Weight: 0.01 kg
- GTIN: 4015613664286

**292049**

RRP* 6.50 €

Thermometer A300

- Application area: Canteens, Refrigeration cell, Freezer cell, Refrigeration cell
- Temperature range: -30 °C to 30 °C
- Designed for: Room temperature measurements, Refrigerators / upright freezers, Temperature monitoring during transport and storage
- Size: W 62 x D 35 x H 71 mm
- Weight: 0.04 kg
- GTIN: 4015613664262

**292048**

RRP* 8.50 €

Thermometer A250

- Application area: Refrigerated rooms, Refrigeration cell
- Designed for: Refrigerators / upright freezers, Temperature monitoring during transport and storage
- Temperature range: -40 °C to 25 °C
- Size: W 134 x D 20 x H 30 mm
- Weight: 0.04 kg
- GTIN: 4015613664279

**292043**

RRP* 8.- €

Thermometer A3000 TP

- Application area: Frying, Steaming
- Designed for: Deep fat fryers
- Material temperature sensor: Stainless steel
- Puncture depth: 300 mm
- Temperature range: 10 °C to 300 °C
- Including: 1 adjustable holding clip
- Size: W 50 x D 50 x H 320 mm
- Weight: 0.2 kg
- GTIN: 4015613633152

**292046**

RRP* 8.50 €

Can opener KB565

A120355

RRP* 155.- €

GTIN 4015613731247



The table-top can opener in height-adjustable design allows the opening of even very large cans up to a height of 56.5cm. The crank drive with spring mechanism allows easy and user-friendly operation.

- Material of knife: Stainless steel
- Size utility space: W 131 x D 294 mm
- Height-adjustable: Yes
- Can height max.: 565 mm
- Model: Clip attachment (prepared for screw attachment)
Crank drive with spring mechanism
Tabletop gauge max.: 60 mm
W 125 x D 290 x H 780 mm
2.1 kg
- Size
- Weight

Blade KB565

- Material: Stainless steel
- Size: W 66 x D 36 x H 76 mm
- Weight: 0.1 kg
- GTIN: 4015613736112

A120356

RRP* 30.- €

Transport wheel KB565

- Material: Steel, Chrome-plated
- Size: W 39 x D 39 x H 10 mm
- Weight: 0.08 kg
- GTIN: 4015613736129

A120357

RRP* 29.- €

Bin bag stand 120L

860015

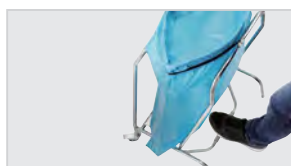
RRP* 119.- €

GTIN 4015613802176



Hygienic, fast and easy – the large foot pedal on the frame makes clean disposal of rubbish simple. The no-lid design means that the bin bag stand can also be placed in corners with low clearance. Another plus: The sealing mechanism keeps unpleasant odours inside the bin bag where they belong.

- Designed for: 120 litre bin bags
- Model: Suspension device
Seal with clamping rubber
Support pour sac poubelle
- Operation: Foot-operated (pedal)
- Swivel casters: 2 castors with locking brakes
- Delivery state: Building kit (simple assembly)
- Not included in delivery: Bin bags
- Size: W 590 x D 500 x H 955 mm
- Weight: 4.2 kg



- ▶ Hygienic and simple
- ▶ Opens using a foot pedal



- ▶ Seal with clamping rubber
- ▶ Quick bin bag replacement



- ▶ Frame for bin bags



- ▶ Stable stainless steel design
- ▶ 2 feet
- ▶ 2 swivel casters with brakes

Rubbish bin 56L

860006

RRP* 232.- €

GTIN 4015613630670



- Content: 56 litre(s)
- Size inner container: Ø 370 mm | Height: 520 mm
- Lid properties: Detachable, with handle
Can be attached to the side of the bucket
- Swivel casters: 4 swivel casters
- Properties: With handles on the side
- Size: W 460 x D 400 x H 620 mm
- Weight: 6.6 kg





Sanitary areas are representative of hotels and restaurant. To ensure that everything is right here, and in terms of your other equipment, you will find a comprehensive choice of articles in this section – all for an outstanding appearance!

HOTEL EQUIPMENT | HYGIENE & CO

Power cleaner F1L

- Designed for: Manual cleaning of heavily soiled surfaces, Grill, oven and combi steamer cleaning (without cleaning system), Cookers, extractor hoods, tilting frying pans etc.
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 100 x D 110 x H 300 mm
- Weight: 1.1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 40156137733464



173278

RRP* 85.- €

Intensive power cleaner F1L

- Designed for: Use in kitchens and food processing areas, Grill, oven and combi steamer cleaning (without cleaning system), Cookers, extractor hoods, tilting frying pans etc., Deep-fat fryer cleaning. Fast, reliable intensive cleaning of heavily or extremely soiled surfaces
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 105 x D 100 x H 300 mm
- Weight: 1.1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773353



173280

RRP* 94.- €

Oil and grease remover F1L

- Designed for: Wipe-off work surfaces, stainless steel surfaces, Tiled walls and floors, Highly effective against deposits in coffee cans, Machines, appliances
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 90 x D 63 x H 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773339



173276

RRP* 55.- €

Dishwasher cleaner F10L

- Designed for: Commercial dishwashers
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 220 x D 190 x H 310 mm
- Weight: 9.7 kg
- GTIN: 4015613773315



173270

RRP* 85.- €

Dishwasher cleaner F10LXTRA

- Designed for: Commercial dishwashers
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: No
- Phosphate-free: Yes
- Size: W 230 x D 190 x H 310 mm
- Weight: 10.5 kg
- GTIN: 4015613767895



173271

RRP* 89.- €

Combi steamer cleaner F10L

- Designed for: Combi steamers with an automatic dosing system
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 230 x D 200 x H 315 mm
- Weight: 10 kg
- GTIN: 4015613767925



173279

RRP* 115.- €

Rinsing agent F10L

- Designed for: Commercial dishwashers, Household dishwashers, Combi steamer with rinsing program
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 220 x D 190 x H 310 mm
- Weight: 10.7 kg
- GTIN: 4015613767901



173272

RRP* 92.- €

Descaler F1L

- Designed for: Small appliances such as kettles and coffee machines etc.
- Content: 6 x 1 litre
- Model: Liquid, High concentrate
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: No
- Size: W 90 x D 63 x H 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773322



173277

RRP* 52.- €



Disinfection station D1 1170

825024

RRP* 169.- €

GTIN 4015613758510



The disinfection station is the ideal mobile solution for hand hygiene, particularly in entrance areas. It does not need to be mounted to a wall or to the floor. With the optional disinfectant dispenser and drip tray, the disinfection station enables top hygiene standards for pubs, restaurants, hotels, and petrol stations etc.

- Designed for Bartscher Disinfectant dispenser PS 0.9L-W
Bartscher Drip tray PS 0,9L-W
- Delivery state Building kit
- Set comprises 1 plinth
1 column
- Including Attachment material
- Not included in delivery Disinfectant dispenser
Drip tray
- Size W 300 x D 400 x H 1,170 mm
- Weight 7.4 kg



- Mobile disinfection station
- Disinfectant dispenser device



- Available as an option
Bartscher disinfectant dispenser PS 0.9L-W
Bartscher drip tray PS 0.9L-W



Hygiene station DH1 1460

850021

RRP* 149.- €

GTIN 4015613758466

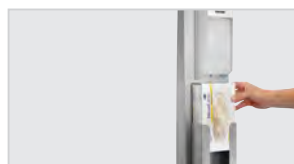


The hygiene station is the ideal mobile solution for hand hygiene, particularly in entrance areas. It does not need to be mounted to a wall or to the floor. With the optional disinfectant dispenser, drip tray, and glove dispenser, the hygiene station enables top hygiene standards for pubs, restaurants, hotels, and petrol stations etc.

- Designed for Bartscher Disinfectant dispenser PS 0.9L-W
Bartscher Drip tray PS 0,9L-W
Bartscher Glove dispenser K10
- Delivery state Building kit
- Set comprises 1 column
1 plinth
- Including Attachment material
- Not included in delivery Disinfectant dispenser
Drip tray
Glove dispenser
- Size W 400 x D 400 x H 1,462 mm
- Weight 10.2 kg



- Mobile hygiene station
- Disinfectant dispenser device
- Glove dispenser device



- Anti-theft protection for disposable glove box



- Available as an option
Bartscher disinfectant dispenser PS 0.9L-W
Bartscher drip tray PS 0.9L-W
Glove dispenser K10

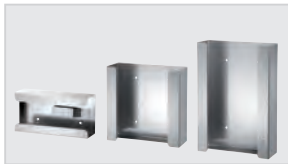
Glove dispenser K10



For pubs and restaurants, hotels, petrol stations, care homes, and hospitals. The glove dispenser can be easily mounted to the wall in entrances or at work stations. The integrated spring ensures a secure hold and enables the use of even small boxes.

- Designed for
- Max. box dimensions

Disposable gloves in standard box
W 250 x D 130 x H 78 mm



► Glove dispenser for wall attachment



► Capacity: 1 box



► Capacity: 2 boxes



► Capacity: 3 boxes

	Storage capacity	Size	Weight	Code-No.	RRP*	GTIN
Glove dispenser K10	1 box	W 130 x D 80 x H 251 mm	0.77 kg	850023	43.- €	4015613758442
Glove dispenser K20	2 boxes	W 260 x D 96 x H 259 mm	1.2 kg	850024	49.- €	4015613758688
Glove dispenser K30	3 boxes	W 260 x D 95 x H 390 mm	1.7 kg	850025	59.- €	4015613758695

Disinfectant dispenser PS 0.9L-W



Quick and uncomplicated hand disinfection for maximum protection. Be it in kitchens, laboratories or public buildings – the cartridge-free pump system with the elbow-operated dispenser ensures optimum hygiene conditions.

- Suitable for Euro bottles
- Filling level check
- Operation
- Not included in delivery

1000 ml
Transparent plastic container
One-hand operation
Elbow operation
Manual
Filling



► Available as an option
Bartscher drip tray PS 0.9L-W
page 438



► Lockable



► Elbow operation



► Also suitable for 1000 ml Euro
bottles (disposable containers)
page 438

	Content	Size	Weight	Code-No.	RRP*	GTIN
Disinfectant dispenser PS 0.9L-W	0,9 litres	W 95 mm D 225 mm H 310 mm	0.67 kg	850019	39.- €	4015613704746
Disinfectant dispenser PS 1L-W	1 litre	W 93 mm D 200 mm H 330 mm	0.83 kg	850048	75.- €	4015613761909





Disinfectant dispenser IRS 1L-W

850027

RRP* 89.- €

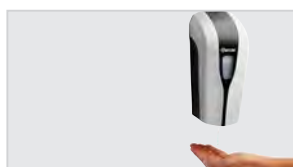
GTIN 4015613759012



1 L

With the infrared sensor, the disinfectant dispenser enables contact-free hand disinfection that's particularly user-friendly and hygienic. The dosing system can be preset and enables the efficient use of all liquid hand disinfectants.

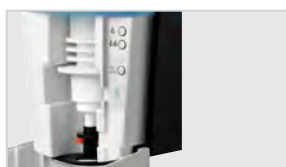
- | | |
|-----------------------|--------------------------------|
| • Material | Plastic |
| • Content | 1 litre |
| • Operation | Contact-free (infrared sensor) |
| • Filling level check | Window |
| • Lockable | Yes |
| • Including | 1 key |
| | Attachment material |
| | Batteries |
| | Filling |
| • Size | W 123 x D 114 x H 262 mm |
| • Weight | 0.73 kg |



► Disinfection dispenser with infrared sensor



► Content: 1 litre
► Cartridge-free



► Dosing can be preset in 2 stages
► 0.4 - 0.8 ml or 0.8 - 1.6 ml



► Lockable

Component parts

SKINTASTIC® LEOCID SEPT P7

- Designed for: Disinfectant dispenser
- Format: Euro bottle (1,000 ml)
- Content: 12 x 1 litre
- Model: Liquid
- Properties: Bactericidal as per DIN EN 1276, Levurocidal as per DIN EN 1650, Microbactericidal as per DIN EN 14348, Partially viricidal as per DIN EN 14476, Perfume-free
- Important information: Exclusively available in Germany and Austria
- Size: W 70 x D 90 x H 210 mm
- Weight: 0.9 kg
- Order quantity unit: 1 box (12 bottles)
- GTIN: 4029888031315



173084

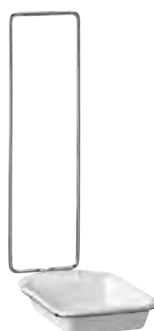
RRP* 169.- €

Drip tray PS 0,9L-W

- Designed for: Disinfectant dispenser PS 0,9L-W
Soap dispenser PS 0,9L-W
- Material: Stainless steel, Polypropylene
- Size: W 147 x D 285 x H 377 mm
- Weight: 0.46 kg
- GTIN: 4015613699431

850018

RRP* 19.- €





Soap dispenser, wall-mounting,SS,1L

850007

RRP* 33.- €

GTIN 4015613536965



CNS

1 L

- User-friendly, reliable, and with a timeless design

 - Content
 - Filling level check
 - Operation
 - Including
 - Not included in delivery
 - Size
 - Weight
- 1 litre(s)
Window
Manual
Attachment material
Filling
W 123 x D 110 x H 204 mm
0.5 kg



- Quick and easy hand cleaning
- Pump system

Soap dispenser PS 0,9L-W



0,9 L

- For the hygienic dispensing of commercial liquid soaps with a hand-operated or elbow-operated dispenser

 - Suitable for Euro bottles
 - Filling level check
 - Operation
 - Not included in delivery
- 1000 ml
Transparent plastic container
One-hand operation
Elbow operation
Manual
Filling



- Available as an option
Bartscher drip tray PS 0.9L-W



- Lockable



- Elbow operation

	Content	Size	Weight	Code-No.	RRP*	GTIN
Soap dispenser PS 0,9L-W	0,9 litre(s)	W 95 mm D 222 mm H 330 mm	0.65 kg	850008	38.- €	4015613588599
Soap dispenser PS 1L-W	1 litre(s)	W 93 mm D 200 mm H 330 mm	0.84 kg	850049	75.- €	4015613762302





Paper towel dispenser ILZF20

850057

RRP* 39.- €

GTIN 4015613829005



Dry hands and perfect hygiene for everyone! This paper towel dispenser can be quickly and easily filled with conventionally folded paper towels. Whether in restaurants, bars, sculleries or in the hotel industry, the paper towel dispenser is used and paper towels are removed piece by piece.

- Paper folding

Interfold folding

Layer folding

Zig-zag folding

Suitable for standard folding paper

Opening on front

Filling from above

Attachment material

Filling

W 270 x D 130 x H 130 mm

0.99 kg

- Filling level check
- Properties
- Including
- Not included in delivery
- Size
- Weight



► Suitable for standard folding paper



► Easy refilling
► Equipping from above



Paper towel dispenser ILZF10

850006

RRP* 67.50 €

GTIN 4015613536958



For the easy and cost-effective dispensing of paper towels. When loaded with standard folding paper, this appliance is ideal for use in public toilets in catering outlets, hotels, airports, and on company premises, for example.

- Paper folding

Suitable for standard folding paper

Interfold folding

Layer folding

Zig-zag folding

Viewing slot

Yes

Loaded via the front flap

Attachment material (four-point attachment)

Filling

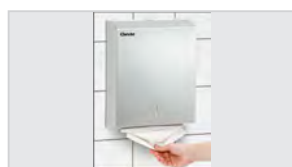
W 285 x D 100 x H 370 mm

1.9 kg

- Filling level check
- Lockable
- Properties
- Including
- Not included in delivery
- Size
- Weight



► Easy to fill via a lockable front opening
► Viewing slot to check fill level



► Suitable for standard folding paper



Hand dryer, 2,1kW, plastic

850000

RRP* 95.- €

GTIN 4015613459592



- Material

Plastic



- Air temperature

Approx. 60 °C

- Air output

53 litres / sec.

- Start/Stop automatic via infrared sensor

Yes

- Including

1 plastic strip for wall attachment

Attachment material

2,1 kW | 230 V | 50 Hz

W 244 x D 264 x H 200 mm

2.6 kg

- Power load
- Size
- Weight



► Automatic start/stop mechanism using infrared sensor



Hand dryer IS 31LS-W

850011

RRP* 209.- €

GTIN 4015613710259



Small but powerful – this compact hand dryer with infrared sensor and automatic start/stop function has a really powerful air nozzle that enables fast and thorough hand-drying.

- Material Plastic
- Air temperature Approx. 80 °C
- Air output 31,67 litres / sec.
- Start/Stop automatic via infrared sensor Yes
- Drying time max. Approx. 60 seconds
- Including Attachment material
- Power load 1,35 kW | 230 V | 50-60 Hz
- Size W 250 x D 170 x H 240 mm
- Weight 3.6 kg



- ▶ Small but powerful
- ▶ Air temperature: Approx. 80°C
- ▶ Drying time max.: Approx. 60 seconds



- ▶ Start/Stop automatic via infrared sensor



- ▶ On/off switch



Hand dryer, 2,3kW, SS

850001

RRP* 269.- €

GTIN 4015613482019



- Air temperature Approx. 60 °C
- Air output 58 litres / sec.
- Start/Stop automatic via infrared sensor Yes
- Drying time max. Approx. 60 seconds
- Including Attachment material
- Power load 2,3 kW | 230 V | 50 Hz
- Size W 260 x D 235 x H 210 mm
- Weight 4.8 kg



- ▶ Automatic start/stop mechanism using infrared sensor



- ▶ Rotating air outlet nozzle



Hand Dryer Jet 1800

850002

RRP* 769.- €

GTIN 4015613610665



Powerful nozzles enable fast and thorough hand-drying. This efficient hand-drying method is both hygienic and cost-effective.



• Material	Plastic Painted
• Air temperature	Same ambient temperature
• Air output	47 litres / sec.
• Drying time max.	Approx. 30 seconds
• Start/Stop automatic via infrared sensor	Yes
• Including	Attachment material
• Power load	1,8 kW 230 V 50 Hz
• Size	W 295 x D 240 x H 650 mm
• Weight	10.2 kg



- 2 high-performance air nozzle strips
- Air output: Approx. 47 litres/sec.
- Drying time max.: Approx. 30 seconds



- Removeable collection container for condensation at bottom of appliance



- Automatic start/stop mechanism using infrared sensor



Room air cleaner W4000

850200

RRP* 149.- €

GTIN 4015613769356



With a maximum air output of 400 m³/h, the W4000 cleans the air of viruses, allergens, and odours. The different colours of the LED ring provide information about the current air quality as well as creating an attractive coloured lighting effect in the room.



• Designed for	Rooms up to 40 m²
• Material	Plastic
• Number of filters	1
• Maximum air performance	400 m³/h
• Controllable air quantity	3 levels
• Air purification	With UV light
• Air quality sensor	Yes
• Time setting	2, 4, or 8 hours
• Power load	0,05 kW 230 V 50/60 Hz
• Size	W 300 x D 270 x H 565 mm
• Weight	5 kg



- Designed for rooms up to 40 m²
- Maximum air output: 400 m³/h
- Controllable air quantity: 3 settings



- Double air quality display
- Digital display
- Ring of LED lights in different colours

HEPA filter W4000

- Material: Plastic (PP, PET)
- Filter class: HEPA H13
- Service life: 2,200 operating hours
- Size: W 215 x D 215 x H 260 mm
- Weight: 0.7 kg
- GTIN: 4015613770536


850210

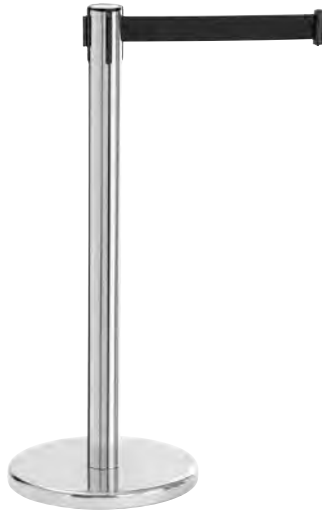
RRP* 29.- €

Barrier stand 1800

603101

RRP* 45.- €

GTIN 4015613757865



Handy barrier post system for extra safety and order – the 1.8 metre tape, 3 integrated tape fasteners and attached safety lock ensure safe, flexible and needs-based use anywhere.

- Model Upright unit
- Tape material Nylon
- Tape length 1,8 m
- Automatic tape winding Yes
- Number of tape fasteners 3
- Safety lock Yes
- Properties Pull-out tape
- Size of base: Ø 360 mm
- Important information Only for use in combination: Barrier stand 1800, barrier wall tape 2000 or barrier wall tape 3000
- Size W 360 x D 360 x H 915 mm
- Weight 6.4 kg



► Barrier strap (post version)



► Pull-out nylon strap
► Length: 1.8 m
► Colour: Black



► 3 integrated strap fasteners



► With safety lock

Barrier wall tape 2000



For use as a passenger guidance system in airports or at events and as a barrier to cordon off individual areas in supermarkets, petrol stations and restaurants. The 2|3 metre tape, 2 integrated tape fasteners and attached safety lock ensure safe operation.



- Model Wall-mounting
- Tape material Nylon
- Automatic tape winding Yes
- Number of tape fasteners 2
- Safety lock Yes
- Not included in delivery Attachment material
- Important information Only for use in combination: Barrier stand 1800, barrier wall tape 2000 or barrier wall tape 3000



► Barrier strap for wall-mounting



► Pull-out nylon strap
► Colour: Black



► 2 integrated strap fasteners



► With safety lock

	Tape length	Size	Weight	Code-No.	RRP*	GTIN
Barrier wall tape 2000	2 m	W 90 x D 115 x H 126 mm	0.45 kg	603102	23.- €	4015613757889
Barrier wall tape 3000	3 m	W 91 x D 115 x H 132 mm	0.47 kg	603103	25.- €	4015613757896

Insect killers



Insect killer IV-48

300351

RRP* 85,- €

GTIN 4015613762371



This chemical-free insect killer for inside use has a large effective range along with enduring, energy-saving LED technology.



- Material: Plastic
- Effective radius: Approx. 15 m
- Grid voltage: 4,000 V
- Light output: 13 W, UV-A-LED
- Design: Ceiling unit, Upright unit
- Important information: Mount prepared for ceiling attachment; chain not included
- Power load: 0,01 kW | 230 V | 50-60 Hz
- Size: W 485 x D 100 x H 263 mm
- Weight: 1.9 kg



► Reliable insect killing using electric shock



► Energy-saving operation thanks to modern LED technology
► Light output: 13 W, UV-A-LED



► Easy cleaning
► Easily removeable drawer



► Design:
Ceiling unit
Upright unit

Insect killer IV-22



Without chemicals, insects are killed using electricity and drop into an easily removeable drawer.



- Material
- Grid voltage
- Design

Plastic
2,000 - 2,200 V
Ceiling unit
Upright unit
1 chain

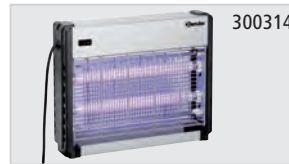
- Including



► Design:
Ceiling unit
Upright unit



► Easily removeable drawer



	Effective radius	Light output	Power load	Size	Weight	Code-No.	RRP*	GTIN
IV-22	6-8 m	2 x 6 W, UV-A lamps	0,024 kW 230 V 50/60 Hz	W 265 mm D 95 mm H 265 mm	2.1 kg	300306	49.- €	4015613534138
IV-36	10 m	2 x 10 W, UV-A lamps	0,033 kW 230 V 50/60 Hz	W 390 mm D 95 mm H 305 mm	2.8 kg	300314	76.- €	4015613534152
IV-65	12 m	2 x 20 W, UV-A lamps	0,045 kW 230 V 50/60 Hz	W 645 mm D 100 mm H 365 mm	3.7 kg	300317	102.- €	4015613534169



Component parts

UV-A 6 W neon tube

- Light output: 6 W / UV-A
- Size: W 225 x D 15 x H 15 mm
- Weight: 0.02 kg
- GTIN: 4015613658001

300336

RRP* 5.- €

UV-A 10 W neon tube

- Light output: 10 W / UV-A
- Size: W 340 x D 25 x H 25 mm
- Weight: 0.05 kg
- GTIN: 4015613658018

300334

RRP* 6.- €

UV-A 20 W neon tube

- Light output: 20 W / UV-A
- Size: W 600 x D 30 x H 30 mm
- Weight: 0.08 kg
- GTIN: 4015613658025

300337

RRP* 8.- €



Insect trap IF-50

300370

RRP* 59.- €

GTIN 4015613807171



This high-quality, stainless steel insect trap can be used as a stand-alone device or for wall mounting, depending on your needs. The combination of a UV-A bulb and an adhesive film eliminates insects quietly, economically and effectively.



- Material
Aluminium
Brushed
- Effective radius
5 m
- Light output
1 x 7 W, UV-A bulb
- Including
1 adhesive film
- Design
Upright unit
Wall-mounting
- Power load
0,007 kW | 230 V | 50/60 Hz
- Size
W 235 x D 115 x H 305 mm
- Weight
0.72 kg

Adhesive films IF-50

- Order quantity unit: 1 box (5 adhesive films)
- Size: W 240 x D 1 x H 265 mm
- Weight: 0.03 kg
- GTIN: 4015613822044

300372

RRP* 15.- €



► Method of killing insects:
Adhesive film



► Light output:
1 x 7 W, UV-A bulb

UV-A bulb 7 W

- Light output: 1 x 7 W / UV-A
- Size: W 54 x D 54 x H 170 mm
- Weight: 0.11 kg
- GTIN: 4015613822037

300371

RRP* 15.- €



Insect trap IF-92

300323

RRP* 69.- €

GTIN 4015613655413



Safe, silent, and hygienic. Insects are attracted by the UV light and are trapped on the adhesive film in front of it.



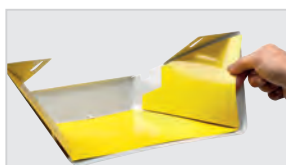
- Material
Steel
Painted
- Effective radius
9 m
- Light output
1 x 20 W, UV-A lamps
- Design
Wall-mounting
- Including
1 adhesive film
- Attachment material
- Power load
0,02 kW | 230 V | 50/60 Hz
- Size
W 450 x D 175 x H 160 mm
- Weight
1.4 kg

Adhesive sheet IF-92

- Order quantity unit: 1 box (5 adhesive films)
- Size: W 320 x D 180 x H 1 mm
- Weight: 1.35 kg
- GTIN: 4015613659183

300326

RRP* 19.- €



► Method of killing insects:
Adhesive film



► Light output:
1 x 20 W, UV-A fluorescent tube

UV-A bulb 20 W

- Light output: 20 W / UV-A
- Size: W 150 x D 70 x H 40 mm
- Weight: 0.1 kg
- GTIN: 4015613659206

300328

RRP* 14.- €



Insect trap IF-150

300350

RRP* 79.- €

GTIN 4015613762357



This noise-free, hygienic insect trap has a large effective range and attracts insects using UV light. The insects are securely trapped on the adhesive film behind it, which can be replaced easily.



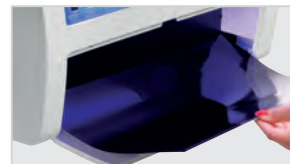
- Material: Plastic
- Effective radius: Approx. 15 m
- Light output: 1 x 36 W, UV-A lamps
- Design: Wall-mounting
- Including: 1 adhesive film
- Power load: 0,036 kW | 230 V | 50-60 Hz
- Size: W 476 x D 80 x H 280 mm
- Weight: 1.8 kg

Adhesive film IF-150

- Order quantity unit: 1 box (5 adhesive films)
- Size: W 270 x D 390 x H 1 mm
- Weight: 0.27 kg
- GTIN: 4015613801971

300352

RRP* 29.- €



► Method of killing insects:
Adhesive film



► Light output:
1 x 36 W, UV-A fluorescent tubes

Fluorescent tube UV-A 36 W

- Light output: 36 W / UV-A
- Size: W 24 x D 416 x H 43 mm
- Weight: 0.09 kg
- GTIN: 4015613811857

300353

RRP* 11.- €



Insect trap IF-100

300321

RRP* 145.- €

GTIN 4015613638195



Safe, silent and hygienic. Insects are attracted by the UV light and are trapped on the adhesive film behind it.



- Material: Aluminium
Plastic
- Effective radius: 10 m
- Light output: 2 x 15 W, UV-A lamps
- Design: Upright unit
Wall-mounting
- Including: 2 adhesive films
Attachment material
- Power load: 0,038 kW | 230 V | 50/60 Hz
- Size: W 620 x D 90 x H 355 mm
- Weight: 2.4 kg

Adhesive films IF-100

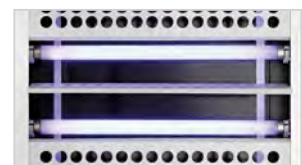
- Order quantity unit: 1 box (5 adhesive films)
- Size: W 390 x D 313 x H 2 mm
- Weight: 0.3 kg
- GTIN: 4015613638201

300322

RRP* 28.- €



► Method of killing insects:
Adhesive film



► Light output:
2 x 15 W, UV-A fluorescent tubes

UV-A 15 W neon tube

- Light output: 15 W / UV-A
- Size: W 450 x D 30 x H 30 mm
- Weight: 0.06 kg
- GTIN: 4015613657981

300325

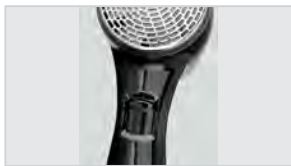
RRP* 7.50 €

Hotel hairdryer 1600S

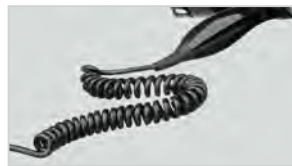


Whether in a hotel room, guest house, youth hostel, or ship's cabin – with its elegant black design, this hotel hairdryer enhances any interior. The long spiral cable offers a high level of flexibility for the wall mounting position.

- Material: Plastic
- Air flow regulation: 3-level
- Temperature control: Can be regulated via air flow
- Cold air: Yes
- Protection class: 2
- On/off pushbutton: yes
- Model: On handle
- Including: Wall-mounting
- Power load: Attachment material
- Power load: Wall holder
- Power load: 1,6 kW | 230 V | 50/60 Hz



- Air flow regulation 3 settings
- Cold air



- Spiral cable 1 - 2.5 m



- On/off pushbutton
- On handle



- Razor socket integrated into wall holder

	Shaver socket	Size	Weight	Code-No.	RRP*	GTIN
Hotel hairdryer 1600S	No	W 245 mm D 185 mm H 110 mm	0.8 kg	850041	42.- €	4015613761572
Hotel hairdryer 1600SR	yes	W 265 mm D 205 mm H 105 mm	1.2 kg	850042	45.- €	4015613761589



Shoe polisher

120109

RRP* 125.- €

GTIN 4015613544328



Shiny shoes with no effort - foot operation at the press of a button

- Material: Steel
- Equipped with: Powder coated
- Equipped with: 3 quiet rotation brushes
- Equipped with: 1 cleaning brush for coarse dirt
- Equipped with: 2 polishing brushes made of terylene (polyester) for light and dark shoes
- Equipped with: Shoe cream dispenser with ball valve for 100 ml fluid shoes cream (unfilled)
- Carrying handle: Yes
- Power load: 0,12 kW | 230 V | 50 Hz
- Size: W 400 x D 240 x H 260 mm
- Weight: 6.4 kg

Shoe-cream, colourless, 1L

- Content: 1 litre(s)
- Colour: Colourless
- Size: W 95 x D 95 x H 210 mm
- Weight: 1 kg
- GTIN: 4016098160539

A120101

RRP* 69.- €



- 2 polishing brushes for light and dark shoes



- Carrying handle at top of unit

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PICTOGRAM AND THEIR MEANING



CNS 18/10



CNS



Stainless Steel



Power Connection



Gas Connection



Electric Cooking Range



Glas Ceramic Cooking Range



Induction Cooking Range



Content



Power in KW



Power in WATT



Max. Temperature



TOTAL CARRYING CAPACITY



BPA-FREE



STACKABLE



SUITABLE FOR OVENS



NOT SUITABLE FOR OVENS



SUITABLE FOR DISHWASHING MACHINES



NOT SUITABLE FOR DISHWASHING MACHINES



SUITABLE FOR MICROWAVE OVENS



NOT SUITABLE FOR MICROWAVE OVENS



FOOD SAFE



EASY ASSEMBLY



ONLY TO BE USED INSIDE



ONLY TO BE USED OUTSIDE



TO BE USED INSDE AND OUTSIDE



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I. Application of the International Conditions of Sale

- These International Conditions of Sale apply to all contracts made with the customers of Bartscher GmbH – hereinafter referred to as Bartscher – on or after 1 December 2019 whose preponderant object is the supply of goods to the customer. Additional obligations assumed by Bartscher do not affect the application of these International Conditions of Sale.
- Terms of business of the customer conflicting with or differing from these International Conditions of Sale or the provisions applicable according to section X.-2. or X.-3. do not bind Bartscher, even if Bartscher does not object to them or even if Bartscher unconditionally renders performance or receives the customer's performance.
- These International Conditions of Sale do not apply, if the customer buys the goods for personal, family or household use and if Bartscher knew or should have known that at the time of the formation of the contract.

II. Formation of the Contract

- The customer is under an obligation to give written notice to Bartscher prior to the formation of a contract if
 - the goods to be delivered are to be fit not only for normal use or the customer orders on the assumption of a particular purpose or his expectations are based on public statements, advertising messages or other circumstances outside the formation of the concrete contract,
 - the goods to be delivered will be used in circumstances which are unusual or which present a particular risk to health, safety or the environment, or which require a more demanding use,
 - there is a risk of atypical damages or unusual amounts of loss, in particular exceeding the limits set up in section VII.-1.-d), of which the customer is or ought to be aware or
 - the goods to be delivered will be used in Germany or will be delivered to customer's clients resident in Germany.
- Orders of the customer are to be put in writing. If the customer's order deviates from the proposal or the tender submitted by Bartscher, the customer will emphasize the differences as such. Illustrations and drawings just like the measures and weight indications featuring in Bartscher's proposals or offers only constitute guidelines.
- All orders, in particular also those received by employees of Bartscher, will take effect exclusively if followed by a written acknowledgement of the order by Bartscher. The actual delivery of the goods ordered, any other conduct of Bartscher or silence on the part of Bartscher does not allow the customer to assume the formation of the contract. Bartscher can dispatch such written acknowledgement of the order up to and including fourteen (14) calendar days after the customer's order has been received by Bartscher. Until this time, the customer's order is irrevocable.
- The written acknowledgement of the order by Bartscher shall be received in time, if it is received by the customer within fourteen (14) calendar days after its date of issue. The customer will inform Bartscher without delay in writing, if the written acknowledgement of the order is received with delay.
- The written acknowledgement of the order by Bartscher sets out all the terms of the contract and brings the contract into effect even if - except for the description, the price for the goods and the quantity to be delivered - the written acknowledgement is not consistent with the declarations of the customer in every respect, especially with reference to the exclusive application of these International Conditions of Sale. The contract will only fail to come into existence if the customer objects in writing that the acknowledgement of the order by Bartscher is not completely consistent with the declarations of the customer, the customer specifies the deviations in writing and if the objection is received by Bartscher within a short time, at the latest seven (7) calendar days, after receipt of the written acknowledgement of the order by the customer.
- Particular wishes of the customer, namely particular expectations of the customer regarding the usage or the condition of the goods, guarantees or warranties with reference to the goods or the performance of the contract, as well as performance declarations, instruction manuals or security-related information requested by the customer in electronic or print form, require express written confirmation by Bartscher in every case.
- Confirmations of the contract produced by the customer are of no effect without any objection by Bartscher being necessary. In particular, neither the actual delivery of the goods, any other conduct of Bartscher or silence on the part of Bartscher shall give rise to any belief by the customer in the relevance of his confirmation.
- Bartscher's employees, commercial agents or other sales intermediaries are not authorized to dispense with the requirement of a written acknowledgement of the order by Bartscher or to make promises which differ from its content or guarantees. If and to what extent such persons are authorized to make or receive declarations with effect for or against Bartscher, is to be determined according to German law.
- Amendments to the concluded contract always require written confirmation by Bartscher.

III. Obligations of Bartscher

- Subject to a failure of delivery on part of his suppliers despite a congruent covering transaction or to an exemption according to section VII.-1. b) Bartscher must deliver the goods specified in the written acknowledgement of the order and transfer the property in the goods. Bartscher is not obliged to perform obligations not stated in the written acknowledgement of the order by Bartscher or in these International Conditions of Sale, in particular Bartscher is under no obligation if not explicitly agreed upon in writing to render planning-services, to give information regarding the goods, to furnish documents or certificates regarding the goods, to deliver accessories, to install additional safety devices, to carry out assemblies or to advise the customer.
- Bartscher's obligations under the contract made with the customer are owed only to the customer. Third parties not involved in the formation of the contract, in particular the customer's clients, are not entitled to request delivery to be made to them or to assert any other claim arising from the customer's contract with Bartscher. The customer's entitlement to take delivery continues to exist even if he assigns rights to third parties.
- Taking account of the tolerances customary in trade, Bartscher undertakes to deliver to the customer goods of the agreed kind and quantity which meet the common standards applicable in Germany and ensures that at the time of delivery the goods are free from rights or claims of private third parties which could prevent its use within the European Union. If the goods cannot be delivered in the condition offered at the time of the formation of the contract because technical improvements to goods of series production were made, Bartscher is entitled to deliver the goods with the technical improvements. Bartscher is entitled to make part deliveries and to invoice them separately.
- If further specification is required in relation to the goods to be delivered, Bartscher will carry this out having regard to his own interests and to the identifiable and legitimate interests of the customer. A request to the customer to specify the goods, or to participate in the specification, is not required. Bartscher does not undertake to inform the customer of the specification he has made or to give the customer the option of a differing specification.
- Bartscher undertakes to place the goods packaged, marked and labelled according to German standard at disposal for collection by the customer FCA (Incoterms 2020) at the place of delivery indicated in the written acknowledgement of the order or - if a place of delivery is not indicated - at the premises in 31154 Salzkotten/Germany at the agreed time of delivery. Previous separation or marking of the goods or notification to the customer of the goods being placed at disposal is not required. Under no circumstances, not even when other clauses of the Incoterms are agreed, is Bartscher obliged to inform the customer of the delivery or a failure to take the goods by the person nominated according to section IV.-6., to examine the goods with respect to their conformity with the contract on the occasion of delivery, to check the operational safety of the means of transport and the transportation safe loading or to furnish proof of the delivery being effected. The agreement of other clauses of the Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
- The organization of the transport and the insurance of the goods beyond the place of delivery decide according to section III.-5. is none of Bartscher's obligations, but is incumbent upon the customer. If the customer does not give a counter instruction in writing in time, Bartscher is entitled - even without the customer asking for it or without such a commercial practice existing - to contract on terms usual in Germany in the customer's name and at the customer's expense for carriage of the goods at the customer's risk and for insurance of the transport to the destination indicated by the customer and - if such a destination is not indicated - to the place of business of the customer.
- Compliance with agreed delivery time periods or delivery dates is subject to the customer's procuring any required documents, releases, permits, approvals, licences or any other authorizations or consents in sufficient time, opening letters of credit and/or making down-payments as agreed and performing all other obligations incumbent upon him properly and in good time and subject to no delay caused by preshipment inspections mandated by non-German authorities. Moreover, agreed delivery time-periods begin on the date of the written acknowledgement of the order by Bartscher. After informing the customer, Bartscher is entitled to deliver earlier than at the agreed delivery time or to select the date of delivery within the agreed period for delivery.
- Without prejudice to his continuing legal rights, Bartscher is entitled to fulfil his obligations after the delivery time periods or de-

livery dates agreed upon, if the customer is informed that Bartscher will exceed the delivery time limit and of the time period for late performance. Subject to aforesaid conditions, Bartscher is entitled to make repeated attempts at late performance. The customer can object to late performance within reasonable time, if the late performance is unreasonable. An objection is only effective, if it is received by Bartscher before commencing late performance. Bartscher will reimburse necessary additional expenditure, proven and incurred by the customer as a result of exceeding the delivery time to the extent that Bartscher is liable for this under the provisions laid down in section VII.

- Risks as to price and performance even in relation to goods which are not clearly identifiable to the contract and without it being necessary for Bartscher to give notice to the customer about the goods being placed at disposal, pass to the customer with delivery pursuant to section III.-5., albeit irrespective thereof with readiness for delivery by Bartscher according to the originally agreed delivery time periods or delivery dates, if these are postponed on customer's request, or as soon as the title to the goods has passed to the customer. The loading of the goods is part of the customer's obligations. The agreement of other clauses of the Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
- Bartscher is neither obliged to clear the goods for export nor to take care of customs advance declarations. However, Bartscher will apply for necessary export licences and operate customs formalities necessary for the export if the customer has requested Bartscher to do so and has furnished Bartscher with the data essential for the export in a written notice dealing with this purpose exclusively. If the goods are not cleared for export without any intentional or grossly negligent fault on the part of Bartscher, Bartscher is entitled to avoid the contract in whole or in part without compensation. The agreement of other clauses of the Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
- Unless expressly agreed in written form something different, Bartscher is not obliged to obtain proves of delivery, documents, certificates, licences or other authorizations necessary for the export, transit or import, or to achieve security clearance of the goods required for the carriage or otherwise or to render assistance to the customer in obtaining them. The agreement of other clauses of the Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
- Bartscher is in no case liable to perform duties associated with the making available of the goods on the market outside Germany, to bear levies, duties and charges accruing outside Germany, to comply with weight and measuring systems, packaging, labelling or marking requirements or registration or certification obligations applicable outside Germany or to comply with any other legal provisions applicable to the goods outside Germany. The customer will arrange for translations in any language other than German of instructions, safety information, performance declarations or other written materials about the goods required by law or called for otherwise at his risk and expense.
- Without prejudice to his continuing legal rights and without a previous notice to the customer being necessary, Bartscher is entitled to suspend the performance of his obligations as long as, in the opinion of Bartscher, there are grounds for concern that the customer will wholly or partly fail to fulfil his obligations in accordance with the contract. In particular, the right to suspend arises if the customer insufficiently performs his obligations to enable payment to Bartscher or a third party or pays late or if the limit set by a credit insurer has been exceeded or will be exceeded with the forthcoming delivery. Instead of suspending performance Bartscher is entitled at his own discretion to make future deliveries, even if confirmed, conditional on payment in advance or on opening of a letter of credit confirmed by a major German commercial bank. Bartscher is not required to continue with performance of his obligations, if an assurance given by the customer to avoid the suspension does not provide adequate security or could be challenged pursuant to an applicable law.
- Except as provided in section III.-8., Bartscher is only obliged to inform the customer of possible disruption in performance, once the commencement of the disruption is definitely certain for Bartscher.

IV. Obligations of the Customer

- Irrespective of continuing obligations of the customer to guarantee or to enable payment, the customer undertakes to pay the agreed price for the goods in the currency specified in the written acknowledgement of the order transferring it without deduction and free of expenses and costs to one of the financial institutions designated by Bartscher. To the extent that a price for the goods has not been agreed, the price which is at the time of delivery Bartscher's usual selling price for the goods will apply. Bartscher's employees, commercial agents or other sales intermediaries are not authorized to accept payments.
- The payment to be made by the customer is in any event due for payment at the time specified in the written acknowledgement of the order or - if a time for payment is not indicated - on receipt of the invoice. The due time for payment arises without any further pre-condition and, in particular, does not depend on whether the customer has already taken delivery of the goods or the documents or has had an opportunity to examine the goods. The periods granted for payment will cease to apply and outstanding accounts will be due for immediate payment, if insolvency proceedings relating to the assets of the customer are applied for, if the customer without providing a justifiable reason does not meet fundamental obligations due towards Bartscher or towards third parties, if the customer has provided inaccurate information regarding his creditworthiness or to the extent that the cover given by a credit insurer for the customer is reduced on grounds for which Bartscher is not responsible.
- The customer warrants to have the goods transported abroad, not to transfer the right of disposal to third parties as long as the goods are in Germany, and to fulfill all legal requirements and documentations for the handling regarding customs laws and value added tax of the delivery or any service according to the applicable provisions in Germany. To the extent that Bartscher has to pay German or foreign customs duties or German or foreign value added tax, the customer will indemnify Bartscher in all and every respect without prejudice to any continuing claim by Bartscher. The indemnity is granted by the customer waiving any further requirements or other defences, in particular waiving the defence of limitation or prescription and also includes the reimbursement of the expenses incurred by Bartscher.
- Regardless of the currency and of the jurisdiction of any arbitral tribunal or court, Bartscher is entitled at his own discretion to set off incoming payments against claims existing against the customer by virtue of his own or assigned rights at the time of payment.
- Any statutory rights of the customer to set off against claims of Bartscher, to withhold payment or taking delivery of the goods, to suspend the performance of his obligations or to raise defences or counterclaims are excluded, except where the corresponding claim of the customer against Bartscher is in the same currency, is founded in the customer's own right and is either due and undisputed or has been finally adjudicated or where despite written warning by the customer Bartscher has committed a fundamental breach of his obligations due and arising out of the same contractual relationship, and has not offered any adequate assurance.
- The customer undertakes to furnish Bartscher with the data to apply for the customs formalities according to section III.-10. in reasonable time ahead and in writing, to take delivery of the goods either by himself or by a person nominated in writing by him to Bartscher at the delivery time without taking any additional period of time and at the place of delivery resulting from section III.-5. and shall fulfil all the duties imposed by the contract, by these International Conditions of Sale, by the rules of the ICC for the use of the agreed clause of the Incoterms® 2020 and by statutory provisions. The customer is only entitled to refuse to take delivery of the goods if he avoids the contract in accordance with the rules in section VI.-1.
- The customer will not promise or perform any act with regard to the goods purchased from Bartscher, if such act is forbidden under the applicable provisions in particular of foreign trade law including the U.S. export control regulations. To the extent that the customer is unsure whether such prohibitions exist, the customer shall seek consultation with Bartscher in writing.
- The customer will monitor the goods purchased from Bartscher in the market and will inform Bartscher without delay in writing of any concern that the goods might pose a risk for third parties. Moreover, the customer will, without any demand being necessary, inform Bartscher in writing if Bartscher has to observe any particular duties of reporting or registration or providing information or prior notification or other requirements for access to market or has to comply with obligations to retain documents, under the provisions in force in the customer's country or in the country where the goods are to be used.
- Irrespective of any statutory provisions, the customer shall at his own cost take care of or in any other way ensure renewed utilization, material recycling or otherwise prescribed wastedisposal of the goods delivered by Bartscher to the customer and of the packaging material.

V. Delivery of non-conforming Goods or Goods with Defective Title

- Without prejudice to any exclusion or reduction of liability of the seller provided by law, goods do not conform with the contract if the customer proves that, taking into account the terms in section III., at the time the risk passes the packaging, quantity, quality or the description of the goods is significantly different to the specifications laid down in the written acknowledgement of the order, or in the absence of agreed specifications, the goods are not fit for the purpose which is usual in Germany. Changes in design, construction or material which reflect technical improvements do not constitute a lack of conformity with the contract. Regardless of the stipulation established in sentence 1, the goods shall be deemed to conform with the contract to the extent that the legal regulations applicable at the place of business of the customer do not prevent the usual use of the goods.
- To the extent that the written acknowledgement of the order by Bartscher does not contain an explicit statement to the contrary, Bartscher is in particular not liable for the goods being fit for a purpose which is not usual in Germany or for complying with further reaching expectations of the customer or for possessing the qualities of a sample or a model or for their compliance with the legal regulations existing outside Germany, for instance in the customer's country. Bartscher shall also not be liable for any non-conformity with the contract that did not exist at the time the risk has passed. To the extent that the customer, either himself or through third parties, initiates the removal of non-conformities without the prior consent of Bartscher in writing, Bartscher will be released from his liability.
- The customer is obliged vis-à-vis Bartscher to examine or to have examined every single delivery comprehensively for any discoverable or typical lack of conformity with the contract and moreover as required by law.
- Without prejudice to any exclusion or reduction of liability of the seller provided by law, goods have a deficiency in title if the customer proves that the goods are not free from enforceable rights or claims of private third parties at the time risk passes. Without prejudice to further legal requirements, third parties' rights or claims founded on industrial or other intellectual property constitute a deficiency in title only to the extent that the rights are registered, made public and in legal force in the European Union and prevent the usual use of the goods in the European Union. Regardless of the stipulation established in sentence 1, title to the goods shall be deemed not to be defective to the extent that the legal regulations applicable at the place of business of the customer do not prevent the usual use of the goods.
- The customer loses the right to rely on a lack of conformity of the goods if he does not give notice to Bartscher within a reasonable time after taking delivery in accordance with section IV.-6. Such notice has to be made in writing and directly to Bartscher and to be formulated in such a precise manner as to enable Bartscher to effect remedy measures without need for further inquiries from the customer and to secure claims against Bartscher's suppliers and moreover as required by law. Bartscher's employees, commercial agents or other sales intermediaries are not authorised to accept notices outside Bartscher's premises or to make any statements concerning lack of conformity with the contract or of title and its consequences.
- Following due notice according to section V.-5., the customer can rely on the remedies provided by these International Conditions of Sale. The customer has no other rights or claims whatsoever and no claims of a non-contractual nature due to delivery of non-conforming goods or goods with defective title. In the event of notice not having been properly given, the customer may only rely on remedies if Bartscher has intentionally concealed the lack of conformity with the contract or the deficiency in title. Statements by Bartscher as to the lack of conformity with the contract or as to the deficiency in title are for the purpose of explaining the factual position only, but do not entail any waiver by Bartscher of the requirement of proper notice.
- The customer is not entitled to remedies for delivery of non-conforming goods or goods with a deficiency in title, insofar as the customer is liable vis-à-vis third parties for conditions of the goods or their fitness for a use which are not subject of the agreement with Bartscher, or if the customer's claim is based on foreign law.
- To the extent that the customer in accordance with the terms of these International Conditions of Sale is entitled to remedies because of delivery of non-conforming goods or goods with defective title, he is entitled to demand in accordance with the terms of the UN Sales Convention delivery of substitute goods or repair of Bartscher or to reduce the price for the goods. The delivery of substitute goods or repair does not lead to a recommencement of the limitation period. The reduction of the price for the goods is limited to the damages suffered by the customer. Further claims for performance are not available to the customer. Irrespective of the customer's remedies, Bartscher is always entitled in accordance with the provision in section III.-8. to repair goods which do not conform with the contract or to supply substitute goods or to avert the customer's remedies by giving him a credit note of an appropriate amount.
- In case of unjustified assertion of remedies for delivery of non-conforming goods or goods with a deficiency in title, although the customer is or ought to have been aware that a non-conformity or a deficiency in title does not exist or that the cause for such non-conformity or deficiency in title claimed are not to be attributed to Bartscher, the customer is obliged to reimburse Bartscher for expenses incurred due to the unjustified assertion of claims.

VI. Avoidance of the Contract

- The customer is entitled to declare the contract avoided, if the respective applicable legal requirements are complied with, after he has threatened Bartscher in reasonable time after the facts justifying the avoidance of the contract had occurred with avoidance of the contract in writing and an additional period of time of reasonable length for performance fixed in writing has expired to no avail. If the customer claims delivery of substitute goods, repair or other performance, he is bound for a reasonable period of time to the chosen remedy, without being able to exercise the right of declaring the contract avoided. In any event, the customer must give notice of avoidance of the contract within reasonable time after the additional period of time has expired in writing and to Bartscher directly.
- Without prejudice to his continuing legal rights, Bartscher is entitled to avoid the contract in whole or in part if the customer objects to the application of these International Conditions of Sale, if the implementation or performance of the contract is prohibited by the law in whole or in part, if on grounds for which Bartscher is not responsible the written acknowledgement of the order by Bartscher is received by the customer more than fourteen (14) calendar days after its date of issue, if insolvency proceedings relating to the assets of the customer are applied for, or if for other reasons Bartscher cannot be expected to fulfill his obligations by means which - taking into consideration his own interests and that of the customer as far as ascertainable and legitimate at the time of formation of the contract - are unreasonable, in particular in relation to the agreed counter-performance.
- Without prejudice to his continuing legal rights, Bartscher is entitled to avoid the contract in whole or in part after prior warning if the customer does not place call off orders as agreed, if he does not furnish Bartscher with the data necessary to apply for customs formalities in due time, if without providing a justifiable reason he does not meet fundamental obligations due towards Bartscher or towards third parties, if he has provided inaccurate information regarding his creditworthiness or to the extent that the cover given by a credit insurer is reduced on grounds for which Bartscher is not responsible.

VII. Damages

- Without waiving the legal requirements, Bartscher is only obliged to pay damages due to the breach of obligations resulting from the contract with the customer, the contractual negotiations carried on with the customer or the business relation with the customer in accordance with the following provisions. These provisions apply equally for all of Bartscher's obligations to reimburse expenses.
 - The customer is required in the first instance to rely on other remedies and can only claim damages in the event of a continuing deficiency. The customer cannot claim damages as an alternative to other remedies.
 - Bartscher is not liable for the conduct of suppliers, subcontractors, carriers or freight-forwarders, for damages to which the customer has contributed or for the consequences of customer interference with the security and/or safety technology of the delivered goods. Bartscher is not liable if the contract cannot be performed as agreed at the time of its formation due to subsequent statutory or sovereign measures. Neither is Bartscher liable for impediments which occur, as a consequence of natural or political events, acts of state, industrial disputes, sabotage, accidents, terrorism, biological, physical or chemical processes or comparable circumstances and which cannot be controlled by Bartscher with reasonable means. Moreover, Bartscher is only liable to the extent that the customer proves that the executive bodies or members of staff of Bartscher have deliberately or negligently breached contractual obligations owed to the customer.
 - In the event of liability, Bartscher will compensate within the limits of lit. d) the losses of the customer to the extent that the customer proves that he has suffered an unavoidable loss caused by the breach of obligations owed to the customer by Bartscher and foreseeable to Bartscher, at the time of the formation of the contract in respect of the occurrence of the loss and its amount. Moreover, the customer is required to mitigate his loss as soon as a breach of contract is or ought to be known.
 - Bartscher is not liable for loss of profit or damage to reputation. Moreover, the amount of damages for late or non-existent delivery is limited to 0.5 per cent for each full week of delay, up to a maximum of 5 per cent of the net purchase price of the goods delivered late or not at all, and in case of remedies because of delivery of non-conforming goods and/or goods with a deficiency in title is limited to an amount of 200 per cent of the net purchase price of goods affected. However, this subparagraph does not apply to injury of life, body or health, to intentional concealment of the non-conformity or deficiency in title of the goods and to breaches of contractual obligations due to intentional harm or gross negligence.
 - For breach of contractual, pre-contractual or obligations resulting from the business relation owed to the customer, Bartscher

is obliged to pay damages exclusively in accordance with the provisions of these International Conditions of Sale. Any recourse to concurrent bases of claim, in particular of a non-contractual nature, is excluded. Equally excluded is any recourse against Bartscher's company organs, employees, servants, members of staff, representatives and/or those employed by Bartscher in the performance of his obligations on grounds of breach of contractual obligations owed by Bartscher.

- Insofar as the limitation period may not already have barred the claim, claims for damages brought by the customer are excluded after six (6) months beginning with the rejection of the claim for damages by Bartscher.
- Irrespective of continuing statutory or contractual claims, the customer is obliged to pay damages to Bartscher as follows:
 - In the event of delay in payment, the customer will pay a lump sum of EUR 50.00, the costs of arbitral, judicial and extra-judicial means and proceedings, usual and accruing within the country and abroad, as well as (without evidence being necessary) interest at the rate applicable in 33154 Salzkotten/Germany for unsecured short-term loans in the agreed currency, at least however interest at 9 per-cent points over the base rate of the German Federal Bank (Deutsche Bundesbank).
 - In the case of a late taking delivery of the goods by the customer by more than two (2) weeks, Bartscher is entitled to claim damages without evidence being necessary of 5 per cent of the value of the goods to be delivered. In the case of a late taking delivery of the goods by the customer by more than six (6) weeks or an entire failure to take delivery as well as in the event of non-delivery due to a breach of contract by the customer, Bartscher is entitled to claim damages without evidence being necessary of 20 per cent of the value of the goods to be delivered.
 - If the contract has been avoided by the customer without justification, Bartscher is entitled, insofar as he consents to the avoidance, to claim damages without evidence being necessary in the amount of 20 per cent of the value of the goods to be delivered.
- Within the bounds of what is legally possible as well as within what is usual in the trade, the customer is in his commercial relationships with his clients obliged to limit his liability both in principle and in amount.

VIII. Limitation Period

The customer's claims in respect of the delivery of new non-conforming goods and new goods with a defect in title become time-barred two (2) years after delivery of the goods. The customer's claims in respect of the delivery of non-conforming second-hand goods and second-hand goods with a defect in title become time-barred one (1) year after delivery of the goods, unless Bartscher has breached contractual obligations intentionally or grossly negligently. The delivery of substitute goods or the repair of delivered goods does not lead to a restart or suspension of the limitation period.

IX. Other Provisions

- Title of the goods that have been delivered remains with Bartscher until settlement of all claims existing against the customer. The allocation of risk as to price and performance in section III.-9. is not affected by the reservation of title.
- Irrespective of continuing statutory or contractual claims, the customer will indemnify Bartscher without limit against all claims of third parties which are brought against Bartscher on the grounds of product liability or similar provisions, to the extent that the liability is based on circumstances which - such as, for example, the presentation of the product - were caused by the customer or other third parties without express written consent of Bartscher. In particular, the indemnity also includes the reimbursement for expenses incurred by Bartscher and is granted by the customer waiving further conditions or other objections, in particular without requiring compliance with control and recall obligations, and waiving any defence of limitation.
- In relation to pictures, drawings, calculations and other documents and computer-software, which have been made available by Bartscher in a material or electronic form, the latter reserves all proprietary rights, copyrights, other industrial property rights as well as know-how rights.
- Subject to written objection by the customer, personal data, which Bartscher receives from the customer in the execution of activities covered by these International Conditions of Sale, are processed by Bartscher and also by service providers located in Germany or abroad.
- The transmission of electronic documents (EDI) requires special agreements.
- All communications, declarations, notices etc. are to be drawn up exclusively in German or English. Communications by means of fax or e-mail fulfil the requirement of being in writing.

X. General Basis of Contracts

- The place of delivery results from section III.-5. of these International Conditions of Sale and applies likewise to the delivery of substitute goods or the repair of delivered goods. The place of payment and performance for all remaining obligations arising from the legal relationship between Bartscher and the customer is 33154 Salzkotten/Germany. These provisions also apply if Bartscher assumes the costs of money remittance, renders performance for the customer somewhere else or payment is to be made in exchange of documents or goods or in the case of restitution of performances already rendered. The agreement of other clauses of the Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
- The United Nations Convention of 11 April 1980 on Contracts for the International Sale of Goods (UN Sales Convention / CISG) in the English version governs the legal relationship with the customer. The UN Sales Convention applies, above and beyond its own area of application, and regardless of reservations adopted by other states, to all contracts to which these International Conditions of Sale are to be applied according to the provisions of section I.
- The formation of contract, including agreements as to the jurisdiction of courts and arbitrators, its amendments or alterations, and the contractual rights and obligations of the parties, also including the liability for death or personal injury caused by the goods to any person and breach of pre-contractual and collateral obligations, as well as the interpretation are exclusively governed by the UN Sales Convention together with these International Conditions of Sale. Where standard terms of business are used, in case of doubt the Incoterms 2020 of the International Chamber of Commerce apply taking into account the provisions stipulated in these International Conditions of Sale. Subject to differing provisions in these International Conditions of Sale, the rest of the legal relationship between the parties is governed by the Swiss Code of Obligations.
- All contractual and extra-contractual disputes as well as disputes under insolvency law, arising out of or in connection with contracts to which these International Conditions of Sale apply, including their validity, invalidity, breach or cancellation as well as other disputes arising out of the business relationship with the customer shall be finally resolved, without recourse to the ordinary courts of law, by arbitration according to the Swiss Rules of International Arbitration of the Swiss Chambers' Arbitration Institution in force on the date when the Notice of Arbitration is received in accordance with these Rules. The tribunal shall consist of three (3) arbitrators, one (1) of them shall be nominated by the claimant, one (1) of them by the respondent and the chairman of the tribunal shall be designated by the two arbitrators so nominated, or if the amount in dispute is inferior to € 250,000, there shall be one (1) arbitrator appointed according to the Swiss Rules of International Arbitration. The place of the arbitration shall be Zurich/Switzerland, the languages used in the arbitral proceedings shall be German and/or English. The competence of the Arbitral Tribunal excludes especially every statutory competence of state courts, which is provided by reason of a personal or substantive relation. If this arbitration clause is ineffective or ceases to be effective, the non-exclusive jurisdiction of the courts which have jurisdiction for 33154 Salzkotten/Germany is agreed for all disputes instead. If the relevant place of business of the customer is within the European Economic Area (EWR) or Switzerland, irrespective of any ineffectiveness of the arbitration clause and instead of bringing an action before the arbitral tribunal, Bartscher is also entitled to bring an action before the State Court which has jurisdiction for 33154 Salzkotten/Germany or the State Court of the customer's place of business.
- If provisions of these International Conditions of Sale should be or become partly or wholly ineffective, the remaining arrangements will continue to apply. The parties are bound to replace the ineffective provision with a legally valid provision, as close as possible to the commercial meaning and purpose of the ineffective provision.



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