OVER 35 YEARS OF EXPERIENCE

Enodis designs, manufactures and distributes innovative equipment and appliances for professional kitchens, offering renowned brands in hot and cold catering and food self-service and display.

Our mission is to bring added value to catering professionals by providing high-performance kitchen equipment and appliances.

ENODIS, COMBINING INNOVATION WITH HIGH PERFORMANCE

We work in close synergy with chefs, agri-food companies and all 250 engineers from our in-house R&D department.

For us, innovation means developing more energy-efficient appliances, optimising performance, providing better working conditions for kitchen professionals and creating more compact and better-looking kitchens.

A UNIQUE PRESENCE AT MAJOR FINE-DINING EVENTS

Enodis is among the main sponsor of the world cooking contest Le Bocuse d'Or and the supplier of all its official equipment and appliances.

- Le Trophée des Chefs along with Le Chef magazine
- Partnership with the CNCT, the French national confederation of charcutiers and delicatessens)
- Bocuse d'Or

FRENCH MANUFACTURING SPECIALISTS IN BESPOKE RANGE COOKERS

In 2018, Enodis invested in a new factory near Auxerre in Burgundy. Enodis Productions develops and manufactures bespoke ovens, braising pans, bratt pans and sous-vide machines. Our stainless steel ovens are entirely designed to guarantee a robust and sturdy experience, with a 40x40 tubular frame, a 60mm-thick top, welded turned edges, ground seal and marine sealant.
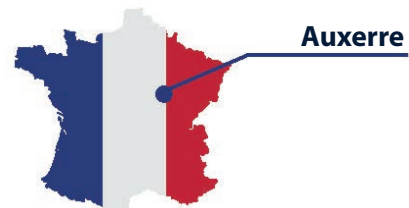
Auxerre

SUSTAINABLE DEVELOPMENT IS IN THE ENODIS DNA

In always striving to meet the demands and expectations of our customers here at Enodis, we have adapted to developments and changes in the industry, particularly by anticipating the shift towards more sustainable and energy-saving appliances but also in our compliance with environmental regulations and the improved ergonomics and usability of our products, providing a better experience for our customers.

L'Assiette Champenoise restaurant*** - Arnaud Lallement

Contents

ROZÓ

All
Ovens

Enodis Productions
Custom-built and manufactured in France.

ALL OUR OVENS ARE BESPOKE AND MADE IN FRANCE

All our ovens are custom-designed and built in France in our factory In Burgundy, where our manufacturing facilities are as impressive as our ambitions.

Here at ENODIS we embody the values of haute cuisine that are deep-rooted within the culture, history and passion of our country. Sharing the skills of the past with the generations of the future.

Here, we combine expertise with laser precision and cutting-edge technology.

Auxerre

Custom-built ovens
benchmark of quality

Elegance and distinction

ENODIS OVENS ARE A BENCHMARK OF QUALITY THAT WE NEVER STOP REFINING SO THAT WE CAN ALWAYS BE THE LEADING BRAND ON THE MARKET

Thanks to our ovens, we not only achieve this, we do it with elegance and distinction.

They are custom-designed and built in our factory in France. They offer the ideal solution for every kitchen or restaurant setting. From small kitchens to large-scale catering facilities and Michelin-starred establishments, our ovens can be used by all chefs to deliver the exceptional quality their high standards demand.

WHY CHOOSE AN ENODIS OVEN?

- Ergonomics, functionality, safety
- High quality manufacturing and finish
- Optimisation of your work spaces and zones
- Greater energy efficiency for exceptional cooking results

Enodis

Custom-built induction ovens

Enodis ovens are custom built in our factory.
The level of detail we pay to the workstations around our ovens and to the requirements of our customers and their workforce is also highly bespoke.
Once we know what our customer wants, the process commences with a freehand sketch, a digital design, a production plan, then the painstaking manufacturing process.

Multifunctional sous vide machine: bain marie and sous vide cooker with mixer

ENODIS PRODUCTIONS BREVET
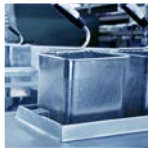
Salamander on swivel or fixed support

Sealed turned top in 3 mm stainless steel

Integrated tap swirl

Rounded corners (available as add-on)
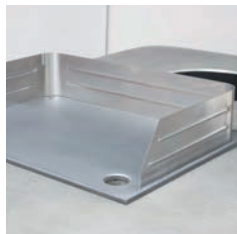
LED lighting

Induction griddle or sauté pan with grease collection tray

Ergonomic stainless steel lever
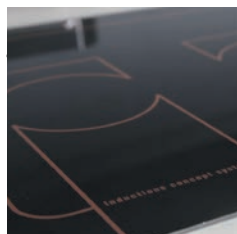
Induction plate
Remote generators
Automatic single or multi zone detection, temperature control with RTCS

Stainless steel plinths (available as add-on)

Warming drawers

Enodis

Auxerre
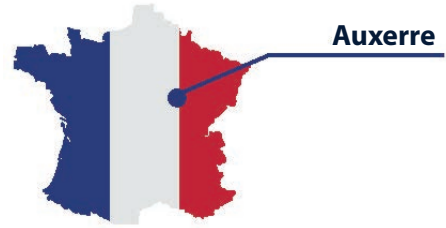
Steel or stainless steel griddle with peripheral trunking and oven-controlled water supply

Utensil tray connected to a hot water overflow and water supply controlled from the oven front

Induction wok with boiler steel sheet flange

Electric salamander with 180° pivot and radiant roof

Heated prep area

Pull-out drawers on stainless steel guide rails

Grease collection drawer for induction griddle

Easy-access service cupboard (centralised fluid connection)

Single-phase socket 230 V + T

Electronic degree-accurate control with temperature display

If you would like a quote for your custom-built oven, please contact us and we can discuss design, dimensions and even the composition of our various motors.

Enodis

Custom-built gas and electric ovens

Second heating zone for hob

Integrated tap swirl

Burner in water tray

Single-phase socket 230 V + T

Rounded corners

Storage

Stone base or feet 150 mm

Service cupboard (centralised fluid connection)

Ventilated plate warmer

Integrated pasta cooker

Fire resistant hobs

Induction technology X2 RTCS 2 x 5 kW

Dual fryer - 2 baskets 2 vats (2x10 litres)
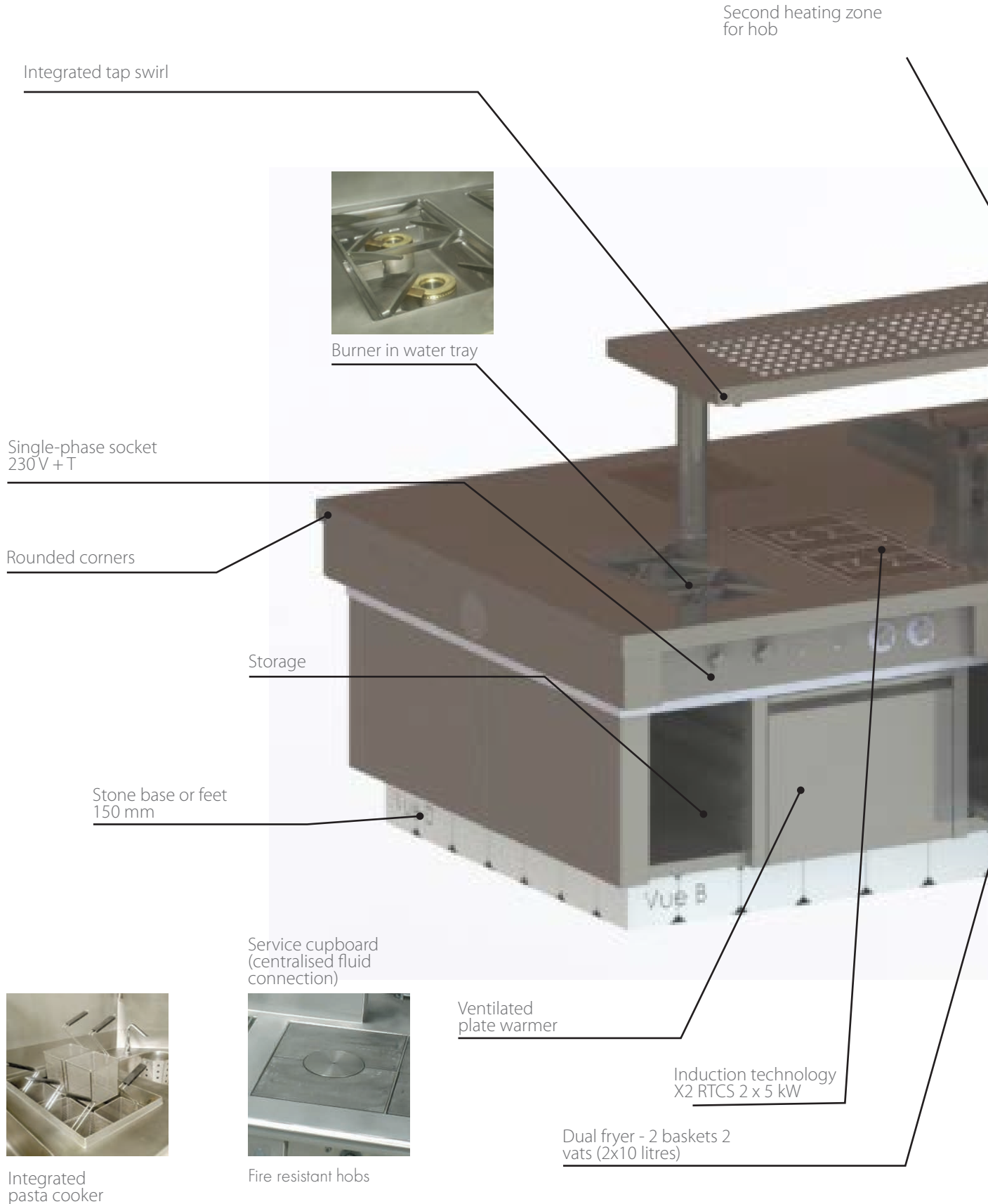
Enodis

Electromagnetic Compatibility Standard :
according to Directive CEM 89/336/CEE
Gas appliances directive: 90/396/CEE of 29/06/90
Standard IP 459

Made entirely from boiler stainless steel sheet, every one of our ovens guarantees a robust and sturdy experience

- **40 x 40 tubular frame**
- **Top thickness 3 mm thick, downturn thickness 60 mm**
- **Welded and sealed turned edges**
- **Ground seal and marine sealant**
- **Integrated motor - sealed and insulated**

Detachable stainless steel shelves

Coloured stainless steel or enamel panel (on request)

Titanium griddle over recess

Charcoal and gas grills

Electric water bath

Integrated induction hob - 10kX - 2x2x1/2 full zone heating - dim: 375 x 650 mm - heat generation

Fryer cupboard with oil collector (included)

Water circulation for recess cleaning
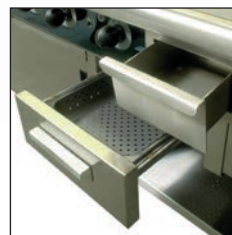
Pull-out drawers on stainless steel guide rails

Water bath drainage

**Plus: glass-ceramic hobs, steel searing plates, chrome, grills, deep fryers…
If you would like a quote for your custom-built oven, please contact us and we can discuss design, dimensions and even the composition of our various motors.**

Ovens
Our custom-built ovens

Modul Line X2

Modul Line X2 is a revolution in the world of catering, offering unprecedented flexibility and power. This unique system allows the individual positioning of hobs, guaranteeing perfect synchronisation and no interference, however many there are. Synchrotec technology intelligently manages power by synchronising the generators, giving you have a choice of four operating modes, significantly expanding your culinary horizons.

Modul Line X2 has been designed with the PowerBoost function, which can increase the power of a hob by up to 20%, ensuring that maximum energy is always available when you start cooking. Even better, its design includes Innovative Electronic Elements, the latest generation of electronic components to optimise performance, saving space and energy. They reduce residual heat, prolonging the appliance's lifespan, and offer remarkable energy efficiency.

The Modul Line X2 also boasts a real-time temperature control system, which constantly monitors the elements to ensure impeccable and safe cooking. The system's advanced connectivity means it has total control over the cooking process, and features includes alerts for incorrect usage, remote maintenance and diagnostics, and preparation for IoT (Internet of Things) integration.

With an extended warranty and the most powerful generator in its class, the Modul Line X2 is the ideal system to combine flexibility, efficiency and innovation in your kitchen.

Time-saving
Space-saving

The Induction Plate

With ultra-fast temperature increases - up to 230°C in just 4.5 minutes - and a special alloy cooking surface, the induction plate helps achieve beautiful colouring and the impeccable cooking of dishes. Food remains crispy on the outside and soft on the inside, with only the slightest loss in volume.

- Time-saving: a smooth cooking surface that is very easy to clean.

- Space-saving: the induction's power, fast action and versatility significantly reduce and optimise the oven's surface area.

- Energy-saving: the glass-ceramic hob is not heated so there is almost zero risk of burns.

Ovens
Collection Range

The Enodis Collection Range: when cooking becomes an art

At the very heart of culinary excellent, Enodis presents the prestigious Collection Range, a collection of unrivalled ovens designed for chefs seeking not only high performance but unique performance in their kitchen. Every piece in our range is the result of exceptional expertise, offering an unrivalled cooking experience.

The Collection Range is nothing short of exclusive. These ovens are more than just appliances: they are works of art, custom-created to serve the requirements and preferences of our most demanding and innovative customers. At Endois we go beyond mere customisation to offer unique pieces of equipment that are specifically designed for chefs who want their kitchens to be as unique as their cuisine.

Every oven from the Collection Range is the result of a close collaboration between the creative experts and artists at Enodis who craft every detail of performance and aesthetics to the specifications of the new owner. Whether for a special event or to enhance a kitchen, the Collection range truly embodies our commitment to excellence, innovation and culinary artistry.

By choosing the Collection Range, you will boast a masterpiece in your kitchen, a testament to exceptional craftsmanship and uncompromising performance. So much more than a kitchen appliance. More a source of daily inspiration.

Ovens
Collection Range

Enodis

Bistro Ovens

Enodis

Ovens
Bistro Range

Discover the Bistro Range, a line of professional ovens designed by Enodis to revolutionise restaurant and bistro kitchens. With an elegant design that combines exceptional performance and durability, every Bistro oven is capable of meeting the demands of the busiest chef.

With a variety of configurations available, the Bistro Range has a solution for every space and every style of kitchen, from the traditional to the most innovative. The advanced technology of these ovens provides precise and even cooking so you can achieve unrivalled culinary excellence.

Enodis's Bistro ovens are known for their energy efficiency, reducing running costs while helping the environment. Easy to clean and maintain, they are designed to withstand the intense pace of professional kitchens, guaranteeing a lasting investment for your business.

An oven from the Bistro Range is a choice for innovation, quality and performance. Experience the difference of Enodis and give your kitchen the tools to make it come to life.

- Elegant, compact and high-performance oven.
- Unique top.
- Depth 800mm.
- RTCS Induction (real time control system).
- 100% French manufacturing.
- Stainless steel or titanium top (3 mm thickness)
- All stainless steel ovens.

Finishing trim
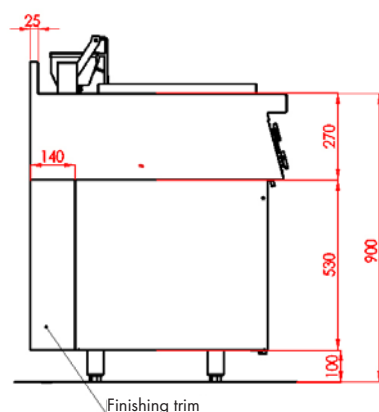
Ovens
Bistro Range

Plinths
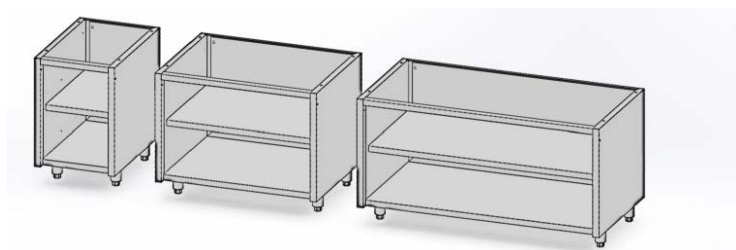
Storage cupboards 400, 800, 1200 mm 1 fixed
intermediate shelf
- Austenitic stainless steel, double swing doors with magnetic closure
- Back, floor and middle shelf in stainless steel
- Removable back and ceiling for service access.

Item numbers:
- PRPC400
- PRPC800
- PRPC1200

Plinths
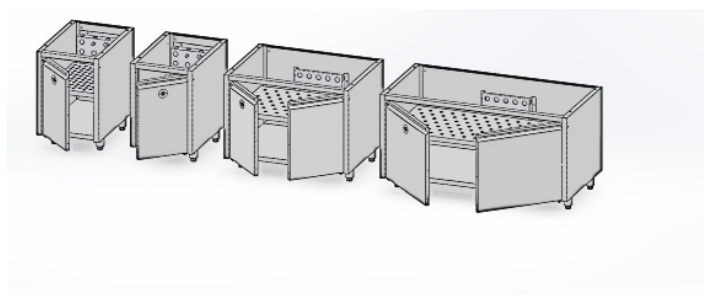
Plate warmer 400, 800, 1200 mm Left/right side hinge
swing door
- Austenitic stainless steel, double swing doors with magnetic closure
- Back, floor and middle shelf in stainless steel
- Removable back and ceiling for service access
- Ventilated warmer (round wire resistance + fan)

Item numbers:
- PRPB400D
- PRPB400G
- PRPB800
- PRPB1200

Ovens
Bistro Range

Plinths
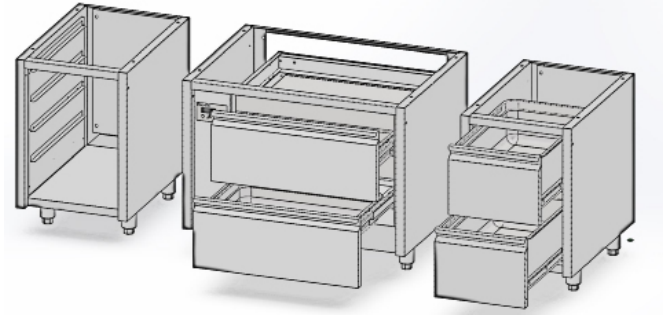
Cupboard for guide rail storage
- GN1/1 (400 mm) or GN2/1 (800)
- Removable back & ceiling for service access

Warming drawers with 2 GN1/1 levels (800 mm unit)
- Unit composed of 2 superimposed GN1/1 warming drawers using latent heat
- Each drawer is lined and insulated with rock wool and fitted with an electronic degree-accurate control system.
- Temperature range 30°C to 90°C
- 1 level with 150 mm tray and 1 level with 100 mm tray

Neutral storage with GN1/1 drawers (400 mm unit)
- Austenitic stainless steel, double doors
- Back, floor and middle shelf in stainless steel
- Removable back & ceiling for service access.

Item numbers:
- TB400
- TC800
- TP400
- TRB2400
- ZT400

Plinths
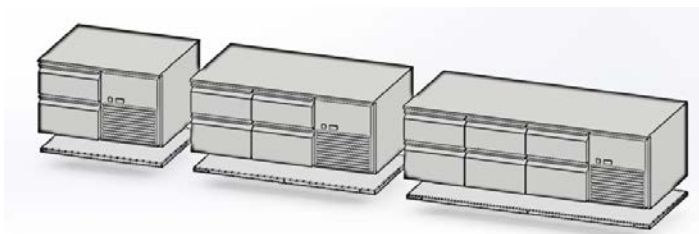
Refrigerated plinths with drawer
- Plug-in unit
- Fitting required between two "bridge" units
- If the fridge unit is supplied externally, a niche must be created in the floor.

Item numbers:
- ETSM270NTV-22
- ETSM370NTV-32

Ovens
Bistro Range

Plinths
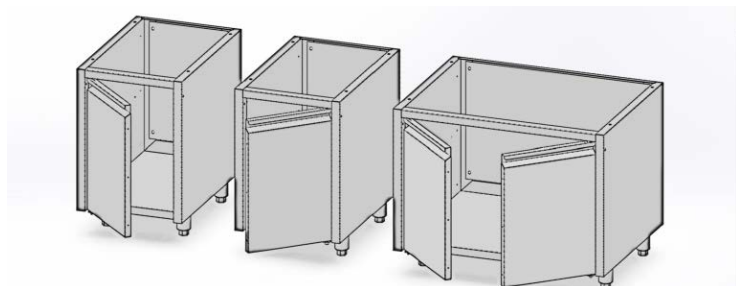
Fryer cupboards 400, 800, 1200 mm
- Left/right side hinge swing door
- Austenitic stainless steel, double swing doors with magnetic closure
- Back, floor and middle shelf in stainless steel
- Removable back and ceiling for service access.

Item numbers:
- PFPB400D
- PFPB400G
- PFPB800
- PFPB1200

Neutral tops
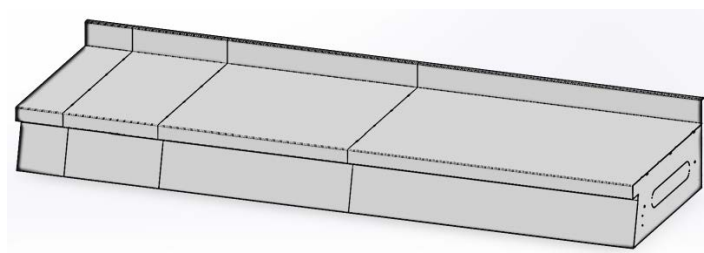
no socket
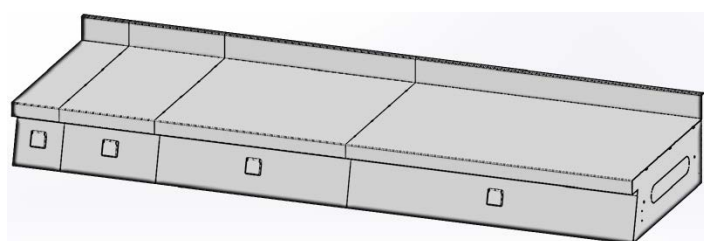
with sockets

Item numbers:
- N200
- N400
- N800
- N1200

Ovens
Bistro Range

Motors
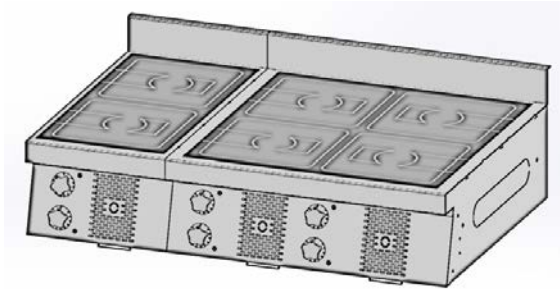
- 400 mm induction wok
  with integrated generator only
- Single zone induction hob 2x5 kw - 400 mm - full zone
  with integrated generator only
- Single zone induction hob 2x5 kw - 800 mm - full zone
  with integrated generator only

Item numbers:
- WI308
- PI2F3672
- PI4F7272

Motors
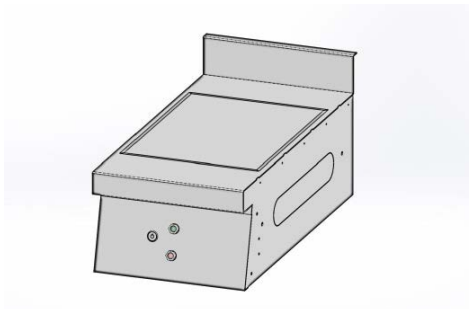
400 mm neutral element with 70˚ temperature holding zone

Item numbers:
- DMT1Z

Motors

**Finishing filter
200 mm**
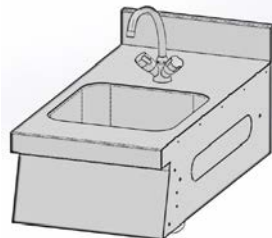
**Single-bowl kitchen sink
with/without tap**
- Single-bowl sink: 330 mm * 330 mm deep 200
- Rear drainage

Item numbers:
- F200
- BC33

Ovens
Bistro Range

Motors
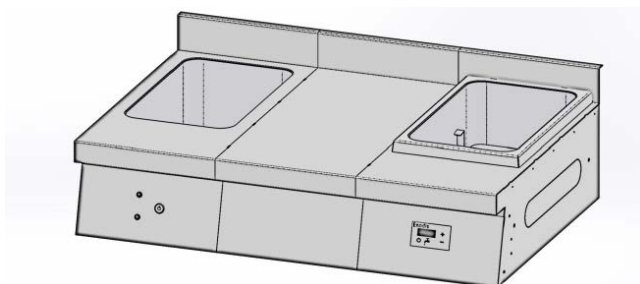
Water bath
Container dimensions: 508 mm x 308 mm x 210 mm deep
Usable height 200 mm
Rear drainage

Sous vide machine
Container dimensions: 508 mm x 308 mm x 210 mm deep
- Mounted on a 30 mm weld plume guaranteeing a perfect top seal
- Electronic control to 0.5 degrees
- Temperature control ensures the water bath has an even cooking temperature, whether you are sous viding, preparing pasta or blanching vegetables.
- Stop, start & tank fill controls are on the front of the oven
- Stainless steel cartridge heater for easy cleaning and maximum heat exchange
- Usable height 200 mm
- Drains as an overflow directly into the drain
- Water level is automatic and consistent during cooking
- Rear drainage.

Motors

Item numbers:
- DLG
- DLD

- 200, 400, 800, 1200 mm neutral element
- Rear backsplash height 100 mm
- Left side backsplash height 100 mm
- Right side backsplash height 100 mm

Ovens
Bistro Range
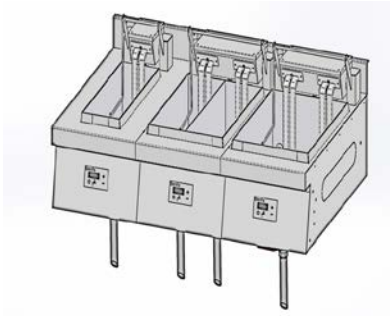
Motors

- Single electric fryer 1 x 10 litre vat
- Double electric fryer 1 x 20 litre vat
- Double electric fryer 2 x 10 litre vats

Item numbers:
- FR110L
- FR120L
- FR210L

Motors
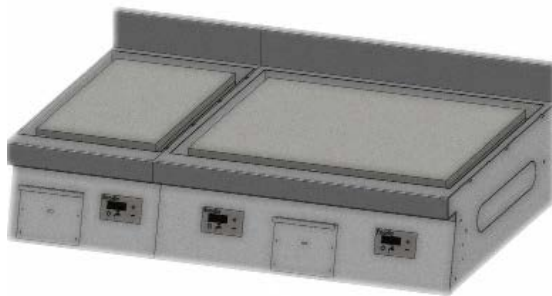
Smooth electric plate 400 mm
- 330 steel - maximum heat resistance - 1 zone
- 250 steel - maximum heat resistance - 1 zone

Smooth electric plate 800 mm - dual zone
- 330 steel - maximum heat resistance - dual zone
- 250 steel - maximum heat resistance - dual zone

Available in ribbed plating with grooving (not inclined like custom-built ovens)

Peripheral channel, recess cleaning - flush, no slope

Degree-specific control.

Item numbers:
- PI2F3672
- PI4F7272
- PL3257AL
- PL3257AN
- PL3257IL
- PL7057AL
- PL7057AN
- PL7057IL

Add-ons

100 mm stainless steel plinths: **PL**

100 mm stainless steel foot or 150 mm stainless steel feet (on request):

100 mm stainless steels casters:

Epoxy colour on control panel (matt/gloss): **BEP**

Epoxy colour on trim panels (matt/gloss): **HEP**

Single-phase socket: **PCB1**& **PCBI EXP** (adapted to other countries)

Waste oil collection tray for 10L fryer (**REC10**) /20L (**REC20**)

Fryer baskets: **86409**

3 baskets for GN1/3 sous vide machine with hooks: **73134**

Support frame to reduce number of feet: **CSP800**

Set of pans for induction hob: **SET**

Hand-held scraper with replacement blades:

Ovens
Bistro Range

Ovens
modular range

Robust and functional design
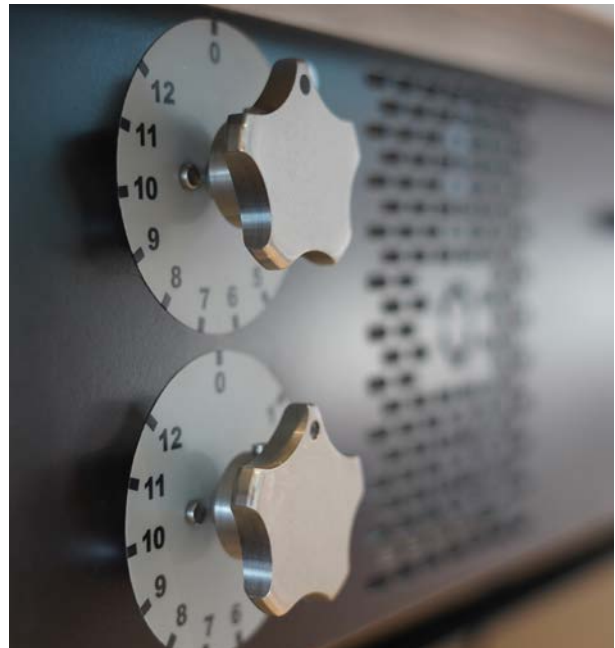
Enodis is known for its range of modular ovens, designed to meet the demands of professional kitchens in terms of performance, efficiency and flexibility. The Modular range of Enodis ovens boasts technical specifications that highlight their quality and adaptability.

Design and Modularity

The ovens from the Enodis Modular range are designed so that they can be adapted to any type of professional kitchen, offering a solution that is customised to the needs of each individual establishment. Their modularity enables chefs to built the ideal work space by combining different modules, such as hobs, fryers, grills, pasta cookers and water baths.

Performance and Durability

Built with high-quality materials like stainless steel, Enodis Modular ovens guarantee excellent durability as well as resistance to the tough working conditions of professional kitchens. Each component is designed to offer optimal performance, with rapid temperature increase and even heat distribution for precise and efficient cooking.

Ovens
modular range

Technical Specifications

Hobs: Both induction and gas hobs are available, rapidly responding to temperature changes and offering superior energy efficiency.

Fryers: Equipped with powerful heating systems, these fryers offer rapid temperature recovery and the even cooking of food.

Grills and Rotisseries: Designed for high performance, these modules provide intense heat for the perfect cooking of meats and vegetables.

Temperature Control: Precise controls to allow for delicate temperature adjustments, essential for those delicate dishes.

Cleaning and Maintenance: The modular design offers easy access to the different parts, making cleaning and maintenance easier.

Energy Efficiency

Enodis's Modular ovens are known for their energy efficiency, reducing running costs while helping the environment. The use of advanced technology such as induction helps to minimise loss of heat and optimise energy consumption.

There are four different ranges of Enodis modular ovens: 700, 900, 1000 & 1100.

Analogue Buttons
*   ergonomic buttons in stainless steel with moulded studs on the control panel to prevent leaks.

Plane height 75 mm
*   ensuring a solid, reliable and durable solution.

Digital Buttons
*   in metal with integrated display and integrated studs on the control panel.

Cupboards
*   with rounded bottoms for maximum hygiene. Hinged honeycomb doors.

Finishes and colours
*   customisable to the customer's choice.

L'Assiette Champenoise restaurant*** in Tinqueux, France

All
Combi ovens

Convotherm mini

The compact Combi oven for professional kitchens

Fast and flexible

The Convotherm mini range offers professional combi ovens to fit in a small space for minimum energy consumption and maximum performance.

Thanks to its compact design, the mini fits in even the smallest kitchen and, thanks to a clever interior design, offers a surprisingly large cooking chamber for efficient cooking.

- Available with the Standard manual user interface or the intuitive easyTouch® touchscreen.

- Compact: incredibly slimline, multi-purpose and powerful - and a width of just 51.5 cm. The Convotherm mini is simply exemplary when it comes to usable space to footprint ratio.

- Flexible: more than 10 versions in 3 different sizes: 6.06, 6.10 and 10.10 so there's a mini to fit any tight space

- Versatile: whether cooking, grilling, simmering, roasting, steaming or defrosting, the mini oven is optimised for excellent cooking results.

- Fast: when you need speed and a high output, Convotherm mini combi ovens win hands down over conventional units.

- Attractive and functional appearance:available in stainless steel and black (the mini black with a matt black lacquered surface).

- Incredibly simple: manual and automatic cooking modes save time and energy: the easyStart*, Press&Go and the ConvoLink features offer unrivalled ease of use.

- Automatic cleaning: the ConvoClean system is fully automatic and offers the right programme for every application so that your appliance is ready when you need it. Contact with the cleaner should be avoided when beginning the cleaning process.

*For easyTouch® units only

Only 51.5 cm wide!

Models	mini eT	mini eD
Advanced Closed System / Automatic humidity management	x	x
Functions		
Crisp&Tasty	x	x
Press&Go (8 automatic programmes)	x	x
Cooking time preselect function with alerts	x	x
Cooking start time preselect in real time	x	x
Overnight cooking	x	x
Delta-T cooking (requires core probe)	x	x
Cook & hold	-	x
Simultaneous cooking	x	-
Programme up to 250 recipes with 20 steps per recipe	-	x
Programme unlimited recipes with up to 99 steps and an image for each one	x	-
Cookbook with pre-programmed recipes	x	x
Special voltages	o	o
Voltage 1/N/PE~230 V 50/60 Hz or 3/N/PE~400 V 50/60 Hz can be switched during installation (6.06)	x	x
Specifications		
Lined glass door with rear-ventilated interior pane	x	x
Door-integrated condensate drainage channel (table-top model)	x	x
Door lock - Safety catch	x	x
Safety: integrated magnetic door contact	x	x
1/2 ventilation speed	x	x
Patented progressive action hand shower (no risk of mechanical failure)	o	o
Multi-point core temperature probe	x	x
Reduced steam emissions	x	x
Mobile shelf rack - Thread pitch 20 mm	x	x
Control panel: icons for ease of use	x	x
Light-up graphic display	x	x
Touchscreen control panel	x	-
Digital selector with easy temperature and time setting and multi-point core sensor	-	x
Modular processor control with clear text display and automatic module control	x	x
List of spare parts and electrical diagrams	x	x
Detailed documents - User manual	x	x
Automatic cleaning system	x	x
ConvoClean : 4 automatic cleaning, disinfection and sterilisation programmes	o	o
RS485 interface	x	x
Ethernet/LAN - USB Port Interface	x	-
Storage of HACCP data - Traceability via USB	x	-
HACCPViewer: view and transfer data stored in the easyTouch via the USB port	o	-
Saves all settings and recipes (back up module)	x	x
Automatic electronic troubleshooting with on-screen fault description	x	x
Emergency programme mode	x	x
Prison version	x	x
Marine version	o	o
Construction		
Stainless steel structure	x	x
Hygienic: muffle furnace with rounded corners	x	x
Removable, tilting stainless steel turbine cover	x	x
Table-top models: removable, tilting stainless guide rails	x	x
Hygienic sealing with easy tool-free removal for daily cleaning	x	x
Muffle furnace lighting with anti-shock window	x	x
Condensation tray within the cooking chamber	x	x
Condensation channel with permanent auto drainage	x	x

X = standard   - = not available   O = add-on

mini easyTouch
Automatic humidity management

Width 51.5 cm.

Models	OES6.06GET	OES6.10GET	OES10.10GET	OES 6.10 2in1
Capacities				
Number of grids	6 x GN 2/3	6 x GN 1/1	10 x GN 1/1	2 x 6 x GN 1/1
Number of meals per day	20-40	30-70	70-100	60-140
GN tray capacity - depth 20/40 mm	6	6	10	2 x 6
GN tray capacity - depth 65 mm	4	4	6	2 x 4
Description				
Closed system with Crisp&Tasty: 3 dehumidification levels	✔	✔	✔	✔
Multi-point core probe	✔	✔	✔	✔
Reduced steam emissions	✔	✔	✔	✔
Antibacterial handle with safety catch	✔	✔	✔	✔
Press&Go: 8 favourite automatic cooking profiles to choose from with one touch	✔	✔	✔	✔
Mobile shelf rack: thread pitch 20 mm	✔	✔	✔	✔
Right side iron fitting	✔	✔	✔	✔
Recipe saving programme with option to add photo	✔	✔	✔	✔
Reduced fan speed, autoreverse	✔	✔	✔	✔
Ethernet interface	✔	✔	✔	✔
USB port	✔	✔	✔	✔
ConvoClean 2: fully automatic cleaning system* (2in1 model)	-	-	-	✔
ConvoClean 3: fully automatic cleaning system*	✔	✔	✔	-
Specifications				
Dimensions WxDxH (mm)	515 x 599 x 665	515 x 777 x 665	515 x 777 x 895	515 x 802 x 1577
Electrical power: 1/N-230V 50/60Hz (kW)	3.0 **	-	-	-
Power: 3/N/PE-400V50/60Hz kW (kW)	5.7 **	7.1	10.5	14.1
Net weight (kg)	45	55	70	99
Package dimensions WxDxH (mm)	580 x 730 x 800	580 x 908 x 800	580 x 908 x 950	580 x 935 x 1775
Packaged weight (kg)	57	67	92	115
Price in € (plus VAT)	**8,580**	**10,730**	**15,090**	**22,519**
Options				
Left side iron fitting - Item No. FG	**244**	**244**	**244**	**244**
Hand shower - left/right side installation	**492**	**492**	**492**	**492**
GN1/1 start-up kit in stainless steel (6 grills, 4 solid trays, 4 perforated trays 65 mm depth) + 3 non-stick pastry trays + cleaning product - Item no. KIT-DEM-GN1/1	-	**613**	**613**	**613**
GN2/3 start-up kit in stainless steel (4 grills, 2 solid trays, 2 perforated trays 65 mm depth) + 2 non-stick pastry trays + cleaning product - Item no. KIT-DEM-GN2/3	**423**	-	-	-
Portable version with water tank (not compatible for ConvoClean system) - Item no. M	**1,182**	**1,182**	-	-
Portable version dimensions WxDxH (mm)	515 x 599 x 752	515 x 777 x 752	-	-
Weight for mobile version (kg)	50	69	-	-
Special voltage	ask for quote	ask for quote	ask for quote	ask for quote
Black version (mini black) except portable 2in1 model	**809**	**809**	**809**	-

* cleaning system that automatically adds cleaning product:
  ConvoClean 2 for mini 2in1, ConvoClean 3 for the rest of the mini range

** single- or three-phase power available - can be switched during installation

✔ = included

mini easyDial
Automatic humidity management

Width 51.5 cm.

Models	OES6.06G2VCL	OES6.10G2VCL	OES10.102VCL
Capacities			
Number of grids	6 x GN 2/3	6 x GN 1/1	10 x GN 1/1
Number of meals per day	20-40	30-70	70-100
GN tray capacity - depth 20/40 mm	6	6	10
GN tray capacity - depth 65 mm	4	4	6
Description			
Closed system with Crisp&Tasty: 3 dehumidification levels	✔	✔	✔
Multi-point core probe	✔	✔	✔
Reduced steam emissions	✔	✔	✔
Antibacterial handle with safety catch	✔	✔	✔
Press&Go: 8 favourite automatic cooking profiles to choose from with one touch	✔	✔	✔
Mobile shelf rack: thread pitch 20 mm	✔	✔	✔
Right side iron fitting	✔	✔	✔
Flexible spacing	✔	✔	✔
Recipe saving programme	✔	✔	✔
Reduced fan speed, autoreverse	✔	✔	✔
Specifications			
Dimensions WxDxH (mm)	515 x 599 x 647	515 x 777 x 647	515 x 777 x 877
Electrical power: 1/N-230V 50/60Hz (kW)	3.0 **	-	-
Power: 3/N/PE-400V50/60Hz (kW)	5.7 **	7.1	10.5
Net weight (kg)	45	55	70
Package dimensions WxDxH (mm)	580 x 730 x 800	580 x 908 x 800	580 x 908 x 950
Packaged weight (kg)	57	67	92
Price in € (plus VAT)	**8,440**	**8,440**	**11,860**
Options			
Left side iron fitting - Item No. FG	**244**	**244**	**244**
Hand shower - left/right side installation	**492**	**492**	**492**
GN1/1 start-up kit in stainless steel (6 grills, 4 solid trays, 4 perforated trays 65 mm depth) + 3 non-stick pastry trays + cleaning product - Item no. KIT-DEM-GN1/1	-	**613**	**613**
GN2/3 start-up kit in stainless steel (4 grills, 2 solid trays, 2 perforated trays 65 mm depth) + 2 non-stick pastry trays + cleaning product - Item no. KIT-DEM-GN2/3	**423**	-	-
Portable version with water tank (not compatible for ConvoClean system) - Item no. M	**1,182**	**1,182**	-
Portable version dimensions WxDxH (mm)	515 x 599 x 732	515 x 777 x 732	-
Weight for mobile version (kg)	50	69	-
Marine version	ask for quote	ask for quote	ask for quote
Special voltage	ask for quote	ask for quote	ask for quote
Black version (mini black) except portable model	**809**	**809**	**809**

Special catering version

OES 6.06 M 2V
OES 6.10 GM 2V
Portable version.
Mains water supply is not required thanks to the softened water and waste water drawers.

	Name	Additional information	Dimensions (mm)
	Hand shower for 6.06 mini	Left side installation kit, right side iron fitting	
	Hand shower for 6.06 mini	Right side installation kit, left side iron fitting	
	Hand shower for 6.10 mini	Left side installation kit, right side iron fitting	
	Hand shower for 6.10 mini	Right side installation kit, left side iron fitting	
	Hand shower head for 10.10 mini	Left side installation kit, right side iron fitting	
	Hand shower head for 10.10 mini	Right side installation kit, left side iron fitting	
	Hand shower head for 6.10 mini 2in1	Left side installation kit, right side iron fitting	
	Hand shower head for 6.10 mini 2in1	Right side installation kit, left side iron fitting	
	Open stand for 6.06 mini with bottom shelf	With feet	515x475x900
	Open stand for 6.06 mini/mini mobile with 10 pairs of guide rails	With feet	515x475x900
	Open stand for 6.06 mini with 10 pairs of guide rails	With castors	622x711x900
	Open stand for 6.06 mini/mini mobile with bottom shelf	With castors	622x711x900
	Open stand for 6.10 mini/mini mobile with bottom shelf	With feet	515x650x900
	Open stand for 6.10 mini/mini mobile with 10 pairs of guide rails	With feet	515x650x900
	Open stand for 6.10 mini/mini mobile with 10 pairs of guide rails	With castors	622x711x900
	Open stand for 10.10 mini with bottom shelf	With feet	515x650x700
	Open stand for 10.10 mini with 7 pairs of guide rails	With feet	515x650x700
	Open stand for 10.10 mini with 7 pairs of guide rails	With castors	709x693x700
	Stacking kit	6.06 mini on 6.06 mini	
	Stacking kit	6.06 mini on 6.10 mini	
	Stacking kit	6.10 mini on 6.10 mini	
	Stacking kit	6.10 mini on 10.10 mini	
	Stacking kit	6.10 mini on 6.10 mini mobile or 6.10 + drawer kit	
	Stacking kit	6.10 mini on GBF-5 unit	
	Stacking kit	2 x 6.10 on drawer	
	Wall support for 6.06 mini	For wall mounting	
	Wall support for 6.10 mini	For wall mounting	
	Wall support for 10.10 mini	For wall mounting	
	ConvoVent mini** hood	Condensation hood	515x563x170
	Mini hood stainless steel finish** / ***	Condensation hood	
	Mini hood black finish** / ***	Condensation hood	
	Drawer kit for Convoclean3 cleaning products*		
	Drawer kit for Convoclean3 cleaning products*		

Note:
*Not compatible with portable version
** Not compatible with mini mobile, mini on rolling stand or stacking kit with wheels.
*** Compatible with minis manufactured November 2019 or later

6.06		6.10		10.10		2in1	
Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)
3429153	**492**	-	-	-	-	-	-
3429154	**492**	-	-	-	-	-	-
-	-	3429155	**492**	-	-	-	-
-	-	3429156		-	-	-	-
-	-	-	-	3429155	**492**	-	-
-	-	-	-	3429156		-	-
-	-	-	-	-	-	3424392	**492**
-	-	-	-	-	-	3424393	**492**
3218570	**957**	-	-	-	-	-	-
3219163	**1,447**	-	-	-	-	-	-
3424215	**1,734**	-	-	-	-	-	-
3426949	**1,395**	-	-	-	-	-	-
-	-	3223762	**1,213**	-	-	-	-
-	-	3223839	**1,688**	-	-	-	-
-	-	3225701	**1,936**	-	-	-	-
-	-	-	-	3224362	**1,213**	-	-
-	-	-	-	3224365	**1,473**	-	-
				3229993	**1,720**	-	-
3418572	**1,545**	-	-	-	-	-	-
3424913	**1,679**	3424913	**1,679**	-	-	-	-
-	-	3423832	**1,693**	-	-	-	-
-	-	3426383	**2,136**	3426383	**2,136**	-	-
		3425638	**1,743**				
		KS-MIN					
3425638	**1,743**						
3418571	**388**	-	-	-	-	-	-
-	-	3423853	**426**	-	-	-	-
-	-	-	-	3423853	**426**	-	-
3424725	**1,628**	3424725	**1,628**	3424725	**1,628**	3425012	**2,512**
3432600	**4,494**	3432601	**4,846**	3432601	**4,846**		
3432602	**4,881**	3432603	**5,112**	3432603	**5,112**		
2628820		-	-	-	-	-	-
-	-	2628920	**1,122**	2628920	**1,122**	-	-

Water decarbonisation treatment (disposable anti-limescale cartridge)			
Name	Additional information	Item no.	Price in € (plus VAT)
Purity 450 Steam	For mini OES 6.06 ovens	-	**1,038**
Replacement cartridge		1000653	**228**
Purity 600 Steam	For 6 and 10 level ovens	-	**1,310**
Replacement cartridge		1000252	**430**
Purity 1200 Steam	For roll-in ovens	-	**1,557**
Replacement cartridge		1000231	**420**

The perfection of the Advanced Closed System (ACS)
in its fourth generation

easyTouch:
Touchscreen
technology

Press &Go

USER INTERFACE

As a pioneer of full-touchscreen technology in combi ovens, Convotherm has now added a new dimension to operating convenience. The Convotherm 4 easyTouch brings you the latest touch controls via the 9" full-touchscreen with new configurable user interface.

- Press&Go: automatic cooking using quick-select buttons for optimum process reliability. No need to enter information such as size, browning level or core temperature.

- Flexible retherm function with preselect for à la carte, plate banquet and buffet.

- Manual cooking

- Integral easySystem feature

- with separate Manager and Crew modes, as the ideal solution for restaurant chains.

- Detailed servicing information so that you find the right help quickly in the event of a fault.

- 399 cooking profiles containing up to 20 steps.

- On-screen Help with topic-based video function.

- Tray Timer: management system for perfect timing from top shelf to bottom.

- Cook&Hold: automatically lowers the temperature at the end of cooking to combine cooking and holding in one process.

- Delta T cooking/ LT cooking : Gentle cooking - including overnight.

The advantages of
Convotherm maxx & maxx pro combi ovens

The Number 1
for water and
energy efficiency

ADVANCED CLOSED SYSTEM

Automatic humidity regulation offering:
- + 30% water and energy savings
- + 25% gain in productivity thanks to quick cooking times and the size of the chamber
- + 15% reduction in cooking temperature

ACS+ (ADVANCED CLOSED SYSTEM+)

- The new smart closed system that controls air input and output
- Crisp&Tasty - new and improved, quicker crispiness - 5 levels of moisture removal
- BakePro - the new cooking function with 5 levels
- HumidityPro - an alternative to the famous Convotherm automatic mode, also available over 5 levels
- 5 fan speeds for the more delicate dishes

MIXED LOAD, THE LEGENDARY CONVOTHERM, NOW AVAILABLE ON ACS+

- **Maximum operational flexibility**
- **No transfer of flavours thanks to the Closed System**
- **Pork, croissants, cakes and frozen vegetables can all be cooked at the same time at the same temperature**
- **The trayTimer, the Convotherm 4 load management system, treats and displays each tray individually.**

10 INCH TFT TOUCHSCREEN

- High-resolution 10" glass TFT touchscreen
- Crisp clear images even at a distance
- Scroll and sweep function
- As easy to use as a smartphone

TRIPLE GLAZING & LED LIGHTING

- Innovative silver ion material with permanent anti-bacterial action on the dashboard, door handle and retractable hand shower

RETRACTABLE DOOR

- Optimises space and safety

CONVOSMOKER

- Capable of smoking different products at the same time
- Capable of cold smoking on ice
- Firebox fits securely over heating elements
- Detachable handle

THE NEW STANDARD IN FLEXIBLE AND RELIABLE CLEANING

- Fully automatic cleaning - no supervision required
- Maximum user safety
- Contact with the cleaning products should be avoided when beginning the cleaning process
- Semi-automatic cleaning mode also available using sachets
- Choice of cleaning modes: eco, normal and express with ConvoClean + (only available with easyTouch)

FLOOR LIGHTING

- Green: cooking; flashing green: end of cooking
- Yellow: pre-heating & door open
- Red: malfunction

Convotherm maxx models	easyTouch
Cooking processes	
Steam: 30°C to 130°C guaranteed steam-saturation	x
Mixed: 30°C to 250°C with automatic humidity regulation	x
Convection: 30°C to 250°C optimal heat transfer	x
Easy-to-use easyTouch® interface	
7 inch TFT touchscreen	x
Smooth and responsive scrolling	x
Climate Management	
Self ClimateControl	x
HumidityPro - 3 moisture settings	x
Crisp&Tasty - 3 moisture removal settings	x
Quality Management	
Airflow Management - 3 fans speeds	x
BakePro - traditional baking function in 3 levels	x
Production Management	
Press&Go automatic cooking function with up to 399 profiles (Manager & Crew modes)	x
TrayTimer - Simultaneous management of different dishes - manual mode	x
TrayView - Load management for automatic cooking of different products using Press&Go.	x
Manage your favourites	x
Storage of HACCP data	x
Integrated cookery book with 6 different categories	x
kitchenconnect® (WiFi/LAN), control, monitor and update your appliances from anywhere with the Welbilt network - Cloud-based and in real time.	x
USB port in the control panel	x
Cleaning Management	
Fully automatic cleaning system with 4 cleaning programmes: cleaning, rinse aid, soiled and express mode	x
Steam Disinfect cleaning function	x
Antibacterial hygienic handles	x
Design	
Door handle with sure-shut function	x
Steam generated by injecting water into the cooking chamber	x
Adjustable appliance feet from 120 mm to 160 mm	x
Right-hinged door	x
Multi-point core temperature sensor	x
Retractable hand shower	x

x = standard

maxx series
maxx6.10

CONVOTHERM®

maxx6.10

Specifications	
Model	**maxx6.10**
Number of grids	7 grids - GN 1/1
Dimensions (WxDxH)	875 x 797 x 794 mm
Space between grids	68 mm
Frequency	50 / 60 Hz
Voltage	3N~380-415 V
Nominal power	9.6 - 11.3 kW
Weight	104 kg
Steam: 30°C to 130°C guaranteed steam-saturation	x
Mixed: 30°C to 250°C with automatic humidity regulation	x
Convection: 30°C to 250°C optimal heat transfer	x
7 inch touchscreen	x
Smooth and responsive scrolling	x
Self ClimateControl	x
HumidityPro - 3 moisture settings	xx
Crisp&Tasty - 3 moisture removal settings	x
Airflow Management - 3 fans speeds	x
BakePro - traditional baking function in 3 levels	x
Press&Go automatic cooking function with up to 399 profiles (Manager & Crew modes)	x
TrayTimer - Simultaneous management of different dishes - manual mode	x
TrayView - Load management for automatic cooking of different products using Press&Go.	x
Manage your favourites	x
Storage of HACCP data	x
Integrated cookery book with 6 different categories	x
kitchenconnect® (WiFi/LAN), control, monitor and update your appliances with the Welbilt network	x
USB port in the control panel	x
Fully automatic cleaning system with 4 cleaning programmes: cleaning, rinse aid, soiled	x
Steam Disinfect cleaning function	x
Antibacterial hygienic handles	x
Door handle with sure-shut function	x
Steam generated by injecting water into the cooking chamber	x
Adjustable appliance feet, from 120 mm to 160 mm	x
Right-hinged door	x
Multi-point core temperature sensor	x
Retractable hand shower	x
Price in € (plus VAT)	**8,440**

x = standard

maxx series
maxx10.10

CONVOTHERM®

maxx 10.10

Specifications	
Model	**maxx10.10**
Number of grids	11 x GN 1/1 grids
Dimensions (WxDxH)	875 x 797 x 1066 mm
Space between grids	68 mm
Frequency	50 / 60 Hz
Voltage	3N~380-415 V
Nominal power	17.2 - 20.4 kW
Weight	125.5 kg
Steam: 30°C to 130°C guaranteed steam-saturation	x
Mixed: 30°C to 250°C with automatic humidity regulation	x
Convection: 30°C to 250°C optimal heat transfer	x
7 inch touchscreen	x
Smooth and responsive scrolling	x
Self ClimateControl	x
HumidityPro - 3 moisture settings	xx
Crisp&Tasty - 3 moisture removal settings	x
Airflow Management - 3 fans speeds	x
BakePro - traditional baking function in 3 levels	x
Press&Go automatic cooking function with up to 399 profiles (Manager & Crew modes)	x
TrayTimer - Simultaneous management of different dishes - manual mode	x
TrayView - Load management for automatic cooking of different products using Press&Go.	x
Manage your favourites	x
Storage of HACCP data	x
Integrated cookery book with 6 different categories	x
kitchenconnect® (WiFi/LAN), control, monitor and update your appliances with the Welbilt network	x
USB port in the control panel	x
Fully automatic cleaning system with 4 cleaning programmes: cleaning, rinse aid, soiled	x
Steam Disinfect cleaning function	x
Antibacterial hygienic handles	x
Door handle with sure-shut function	x
Steam generated by injecting water into the cooking chamber	x
Adjustable appliance feet, from 120 mm to 160 mm	x
Right-hinged door	x
Multi-point core temperature sensor	x
Retractable hand shower	x
Price in € (plus VAT)	**11,860**

x = standard

maxx pro series
table-top ovens

CONVOTHERM®

ET6.10ES

ET6.10ESDD1
retractable door

Specifications		
Model	**ET6.10ES**	**ET6.10ESDD1**
Number of grids	7 grids - GN1/1	7 grids - GN1/1
Retractable door	x	✔
Dimensions (WxDxH)	875 x 836 x 792 mm	965 x 836 x 792 mm
Space between grids	68 mm	68 mm
Number of plates (banquet system)	15 or 20 plates	15 or 20 plates
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	3N~400 V	3N~400 V
Nominal power	10.9 - 11.0 kW	10.9 - 11.0 kW
Weight (with no add-ons/accessories)	114 kg	122 kg
10" easyTouch TFT screen - HiRes glass touchscreen	✔	✔
LED lighting in the cooking chamber	✔	✔
Triple-glazed, right-hinged oven door	✔	✔
Natural Smart Climate (ACS+)	✔	✔
Crisp&Tasty: 5 moisture removal settings	✔	✔
BakePro: traditional baking function in 5 levels	✔	✔
HumidityPro: 5 moisture settings	✔	✔
Variable fan speed: 5 levels	✔	✔
Core temperature sensor	✔	✔
Press&Go: Manager & Crew modes	✔	✔
ecoCooking: energy-saving function	✔	✔
Cook&Hold: cooks the food and keeps it warm in one process	✔	✔
On-screen Help with topic-based video function	✔	✔
Regenerate+: flexible multi-mode retherm function)	✔	✔
ConvoClean+ fully automatic cleaning system with eco, regular and express cleaning modes, including optional single dosage	✔	✔
FilterCare Interface	✔	✔
USB port in the control panel	✔	✔
WiFi and Ethernet Interface	✔	✔
Storage of HACCP data and pasteurisation figures	✔	✔
HygieniCare: hygienic contact points reducing the multiplication of microorganisms	✔	✔
Price in € (plus VAT) easyTouch electric version	ET6.10ES: **10,730**	ET6.10ESDD1: **11,900**
Price in € (plus VAT) easyTouch gas version	ET6.10GS: **13,400**	ET06.10DD1GS: **14,570**

Options	ET6.10ES	ET6.10ESDD1
Sous-vide sensor with external socket	SSV / **903**	SSV / **903**
Core temperature sensor (connects externally)	SAC / **568**	SAC / **568**
ConvoSmoke: the built-in hot and cold food-smoking function	CONVOSMOKER / **764**	CONVOSMOKER / **764**
ConvoGrill enables sensible grease separation and recycling (comes with a retherm function)	ConvoGrill / **1,358**	ConvoGrill / **1,358**
Prison version	**on request**	**on request**
Marine version	**on request**	**on request**
Different voltages	**on request**	**on request**

maxx pro series
table-top ovens

ET10.10ES

ET10.10ESDD1
retractable door

Specifications		
Model	**ET10.10ES**	**ET10.10ESDD1**
Number of grids	11 grids - GN1/1	11 grids - GN1/1
Retractable door	x	✔
Dimensions (WxDxH)	875 x 1108 x 792 mm	975 x 1108 x 792 mm
Space between grids	68 mm	68 mm
Number of plates (banquet system)	26 or 32 plates	26 or 32 plates
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	3N~400 V	3N~400 V
Nominal power	19.3 - 19.5 kW	19.3 - 19.5 kW
Weight (with no add-ons/accessories)	120 kg	130 kg
10" easyTouch TFT screen - HiRes glass touchscreen	✔	✔
LED lighting in the cooking chamber	✔	✔
Triple-glazed, right-hinged oven door	✔	✔
Natural Smart Climate (ACS+)	✔	✔
Crisp&Tasty: 5 moisture removal settings	✔	✔
BakePro: Traditional baking function in 5 levels	✔	✔
HumidityPro: 5 moisture settings	✔	✔
Variable fan speed: 5 levels	✔	✔
Core temperature sensor	✔	✔
Press&Go: Manager & Crew modes	✔	✔
ecoCooking: energy-saving function	✔	✔
Cook&Hold: cooks the food and keeps it warm in one process	✔	✔
On-screen Help with topic-based video function	✔	✔
Regenerate+: flexible multi-mode retherm function)	✔	✔
ConvoClean+ fully automatic cleaning system with eco, regular and express cleaning modes, including optional single dosage	✔	✔
FilterCare Interface	✔	✔
USB port in the control panel	✔	✔
WiFi and Ethernet Interface	✔	✔
Storage of HACCP data and pasteurisation figures	✔	✔
HygieniCare: hygienic contact points reducing the multiplication of microorganisms	✔	✔
Price in € (plus VAT) easyTouch electric version	ET10.10ES: **15,090**	ET10.10ESDD1: **16,260**
Price in € (plus VAT) easyTouch gas version	ET10.10GS: **18,400**	ET10.10GSDD1: **19,570**

Options	ET10.10ES	ET10.10ESDD1
Sous-vide sensor with external socket	SSV / **903**	SSV / **903**
Core temperature sensor (connects externally)	SAC / **568**	SAC / **568**
ConvoSmoke: the built-in hot and cold food-smoking function	CONVOSMOKER / **764**	CONVOSMOKER / **764**
ConvoGrill enables sensible grease separation and recycling (comes with a retherm function)	ConvoGrill / **1,358**	ConvoGrill / **1,358**
Prison version	**on request**	**on request**
Marine version	**on request**	**on request**
Different voltages	**on request**	**on request**

maxx pro series
table-top ovens

CONVOTHERM®

ET6.20ES

ET6.20ESDD1
retractable door

Specifications		
Model	**ET6.20ES**	**ET6.20ESDD1**
Number of grids	6 grids - GN2/1	6 grids - GN2/1
Retractable door	x	✔
Dimensions (WxDxH)	875 x 836 x 792 mm	1210 x 836 x 792 mm
Space between grids	68 mm	68 mm
Number of plates (banquet system)	15 or 20 plates	15 or 20 plates
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	3N~400 V	3N~400 V
Nominal power	10.9 - 11.0 kW	10.9 - 11.0 kW
Weight (with no add-ons/accessories)	114 kg	146 kg
10" easyTouch TFT screen - HiRes glass touchscreen	✔	✔
LED lighting in the cooking chamber	✔	✔
Triple-glazed, right-hinged oven door	✔	✔
Natural Smart Climate (ACS+)	✔	✔
Crisp&Tasty: 5 moisture removal settings	✔	✔
BakePro: Traditional baking function in 5 levels	✔	✔
HumidityPro: 5 moisture settings	✔	✔
Variable fan speed: 5 levels	✔	✔
Core temperature sensor	✔	✔
Press&Go: Manager & Crew modes	✔	✔
ecoCooking: energy-saving function	✔	✔
Cook&Hold: cooks the food and keeps it warm in one process	✔	✔
On-screen Help with topic-based video function	✔	✔
Regenerate+: flexible multi-mode retherm function)	✔	✔
ConvoClean+ fully automatic cleaning system with eco, regular and express cleaning modes, including optional single dosage	✔	✔
FilterCare Interface	✔	✔
USB port in the control panel	✔	✔
WiFi and Ethernet Interface	✔	✔
Storage of HACCP data and pasteurisation figures	✔	✔
HygieniCare: hygienic contact points reducing the multiplication of microorganisms	✔	✔
Price in € (plus VAT) easyTouch electric version	ET6.20ES: **17,200**	ET6.20ESDD1: **18,370**
Price in € (plus VAT) easyTouch gas version	ET6.20GS: **19,970**	ET06.20GSDD1: **21,140**

Options	ET6.60ES	ET6.20ESDD1
Sous-vide sensor with external socket	SSV / **903**	SSV / **903**
Core temperature sensor (connects externally)	SAC / **568**	SAC / **568**
ConvoSmoke: the built-in hot and cold food-smoking function	CONVOSMOKER / **764**	CONVOSMOKER / **764**
ConvoGrill enables sensible grease separation and recycling (comes with a retherm function)	ConvoGrill / **1,358**	ConvoGrill / **1,358**
Prison version	**on request**	**on request**
Marine version	**on request**	**on request**
Different voltages	**on request**	**on request**

maxx pro series
table-top ovens

CONVOTHERM®

ET10.20ES

ET10.20ESDD1
retractable door

Specifications		
Model	**ET10.20ES**	**ET10.20ESDD1**
Number of grids	11 grids - GN2/1	11 grids - GN2/1
Retractable door	x	✔
Dimensions (WxDxH)	1120 x 1108 x 992 mm	1210 x 1108 x 992 mm
Space between grids	68 mm	68 mm
Number of plates (banquet system)	48 or 57 plates	48 or 57 plates
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	3N~400 V	3N~400 V
Nominal power	33.4 - 33.7 kW	33.4 - 33.7 kW
Weight (with no add-ons/accessories)	120 kg	190 kg
10" easyTouch TFT screen - HiRes glass touchscreen	✔	✔
LED lighting in the cooking chamber	✔	✔
Triple-glazed, right-hinged oven door	✔	✔
Natural Smart Climate (ACS+)	✔	✔
Crisp&Tasty: 5 moisture removal settings	✔	✔
BakePro: Traditional baking function in 5 levels	✔	✔
HumidityPro: 5 moisture settings	✔	✔
Variable fan speed: 5 levels	✔	✔
Core temperature sensor	✔	✔
Press&Go: Manager & Crew modes	✔	✔
ecoCooking: energy-saving function	✔	✔
Cook&Hold: cooks the food and keeps it warm in one process	✔	✔
On-screen Help with topic-based video function	✔	✔
Regenerate+: flexible multi-mode retherm function)	✔	✔
ConvoClean+ fully automatic cleaning system with eco, regular and express cleaning modes, including optional single dosage	✔	✔
FilterCare Interface	✔	✔
USB port in the control panel	✔	✔
WiFi and Ethernet Interface	✔	✔
Storage of HACCP data and pasteurisation figures	✔	✔
HygieniCare: hygienic contact points reducing the multiplication of microorganisms	✔	✔
Price in € (plus VAT) easyTouch electric version	ET10.20ES: **22,900**	ET10.20ESDD1: **24,070**
Price in € (plus VAT) easyTouch gas version	ET10.20GS: **26,550**	ET10.20GSDD1: **27,720**

Options	ET10.20ES	ET10.120ESDD1
Sous-vide sensor with external socket	SSV / **903**	SSV / **903**
Core temperature sensor (connects externally)	SAC / **568**	SAC / **568**
ConvoSmoke: the built-in hot and cold food-smoking function	CONVOSMOKER / **764**	CONVOSMOKER / **764**
ConvoGrill enables sensible grease separation and recycling (comes with a retherm function)	ConvoGrill / **1,358**	ConvoGrill / **1,358**
Prison version	**on request**	**on request**
Marine version	**on request**	**on request**
Different voltages	**on request**	**on request**

maxx pro series
roll-in ovens

ET20.10ES

ET20.10ESDD2
retractable door

Specifications		
Model	**ET20.10ES**	**ET20.10ESDD2**
Number of grids	20 grids - GN2/1	20 grids - GN2/1
Retractable door	x	✔
Dimensions (WxDxH)	890 x 820 x 1942	1002 x 820 x 1942
Weight	257	277
Nominal power in kW (3N~400V 50/60Hz (3/N/PE))	38.9	38.9
10" easyTouch TFT screen - HiRes glass touchscreen	✔	✔
Right-hinged door	✔	✔
Natural Smart Climate (ACS+) with extra features: 1. Crisp&Tasty: 5 moisture removal settings 2. BakePro: traditional baking function in 5 levels 3. HumidityPro: 5 moisture settings 4. Variable fan speed: 5 levels	✔	✔
Core temperature sensor	✔	✔
Press&Go (Manager & Crew modes)	✔	✔
ecoCooking: energy-saving function	✔	✔
Cook&Hold: cooks the food and keeps it warm in one process	✔	✔
On-screen Help with topic-based video function	✔	✔
Regenerate+: flexible multi-mode retherm function)	✔	✔
ConvoClean+ fully automatic cleaning system with eco, regular and express cleaning modes, including optional single dosage	✔	✔
FilterCare Interface	✔	✔
USB port in the control panel	✔	✔
WiFi and Ethernet Interface	✔	✔
Storage of HACCP data and pasteurisation figures	✔	✔
HygieniCare: hygienic contact points reducing the multiplication of microorganisms	✔	✔
Integral preheat bridge	✔	✔
Price in € (plus VAT) easyTouch electric version	ET20.10ES: **25,520**	ET20.10ESDD2: **27,510**
Price in € (plus VAT) easyDial electric version	ED20.10ESCL: **25,520**	ED20.20ESCLDD2: **27,510**
Price in € (plus VAT) easyTouch gas version	ET20.10GS: **28,830**	ET20.10GSDD2: **30,820**
Price in € (plus VAT) easyDial gas version	ED20.10GSCL: **28,830**	ED20.10GSDD2: **30,820**

Options	ET20.10ES	ET6.10ESDD1
Sous-vide sensor with external socket	SSV / **903**	SSV / **903**
Core temperature sensor (connects externally)	SAC / **568**	SAC / **568**
ConvoSmoke: the built-in hot and cold food-smoking function	CONVOSMOKER / **764**	CONVOSMOKER / **764**
ConvoGrill enables sensible grease separation and recycling (comes with a retherm function)	ConvoGrill / **1,358**	ConvoGrill / **1,358**
Prison version	**on request**	**on request**
Marine version	**on request**	**on request**
Different voltages	**on request**	**on request**

maxx pro series
roll-in ovens

CONVOTHERM®

ET20.20ES

ET20.20ESDD2
retractable door

Specifications		
Model	**ET20.20ES**	**ET20.20ESDD2**
Number of grids	20 grids - GN2/1	20 grids - GN2/1
Retractable door	x	✔
Dimensions (WxDxH)	1135 x 1020 x 1942	1247 x 1020 x 1942
Weight	338	358
Nominal power in kW (3N~400V 50/60Hz (3/N/PE))	67.3	67.3
10" easyTouch TFT screen - HiRes glass touchscreen	✔	✔
Right-hinged door	✔	✔
Natural Smart Climate (ACS+) with extra features: 1. Crisp&Tasty: 5 moisture removal settings 2. BakePro: traditional baking function in 5 levels 3. HumidityPro: 5 moisture settings 4. Variable fan speed: 5 levels	✔	✔
Core temperature sensor	✔	✔
Press&Go (Manager & Crew modes)	✔	✔
ecoCooking: energy-saving function	✔	✔
Cook&Hold: cooks the food and keeps it warm in one process	✔	✔
On-screen Help with topic-based video function	✔	✔
Regenerate+: flexible multi-mode retherm function)	✔	✔
ConvoClean+ fully automatic cleaning system with eco, regular and express cleaning modes, including optional single dosage	✔	✔
FilterCare Interface	✔	✔
USB port in the control panel	✔	✔
WiFi and Ethernet Interface	✔	✔
Storage of HACCP data and pasteurisation figures	✔	✔
HygieniCare: hygienic contact points reducing the multiplication of microorganisms	✔	✔
Integral preheat bridge	✔	✔
Price in € (plus VAT) easyTouch electric version	ET20.20ES: **36,580**	ET20.20ESDD2: **38,570**
Price in € (plus VAT) easyDial electric version	ED20.20ESCL: **36,580**	ED20.20ESCLDD2: **38,570**
Price in € (plus VAT) easyTouch gas version	ET20.20GS: **41,330**	ET20.20GSDD2: **43,320**
Price in € (plus VAT) easyDial gas version	ED20.20GSCL: **41,330**	ED20.20GSCLDD2: **43,320**

Options	ET20.20ES	ET20.20ESDD2
Sous-vide sensor with external socket	SSV / **903**	SSV / **903**
Core temperature sensor (connects externally)	SAC / **568**	SAC / **568**
ConvoSmoke: the built-in hot and cold food-smoking function	CONVOSMOKER / **764**	CONVOSMOKER / **764**
ConvoGrill enables sensible grease separation and recycling (comes with a retherm function)	ConvoGrill / **1,358**	ConvoGrill / **1,358**
Prison version	**on request**	**on request**
Marine version	**on request**	**on request**
Different voltages	**on request**	**on request**

maxx pro series
Bake

ET6.10ESCB

ET6.10ESCBDD1
retractable door

Specifications		
Model	**ET6.10ESCB**	**ET6.10ESCBDD1**
Number of grids	5 levels - 600 x 400	5 levels - 600 x 400
Dimensions (WxDxH)	875 x 792 x 786 mm	966 x 792 x 786 mm
Weight	111	119
Power rating in kW	50 / 60 Hz	50 / 60 Hz
Voltage	3N~400 V	3N~400 V
Frequency	11 kW	11 kW
Suction panel optimised for uniformity, for guide rail EN	✔	✔
Frame (600 x 400 mm) EN profile L	✔	✔
Sieve in the appliance dripper	✔	✔
Right-hinged door	✔	✔
HumidityPro (5 moisture settings)	✔	✔
Natural Smart Climate™ with ACS+	✔	✔
C&T	✔	✔
BakePro (traditional baking function in 5 levels)	✔	✔
Extra cooking at the end of a programme (Temps+)	✔	✔
Variable fan speed (5 levels)	✔	✔
Press&Go (Manager & Crew modes)	✔	✔
35 cooking profiles and 14 Snack&Hot Counter programmes	✔	✔
Storage of HACCP data and pasteurisation figures	✔	✔
USB interface, Ethernet interface (local network), WiFi	✔	✔
Cook&Hold (cooks the food and keeps it warm in one process)	✔	✔
Flexible retherm function with preselect	✔	✔
kitchenconnect®	✔	✔
ConvoClean+ fully automatic cleaning system with eco, regular and express cleaning modes, including optional single dosage	✔	✔
FilterCare Interface	✔	✔
Hygienic Steam function	✔	✔
Hygienic handles	✔	✔
Price in € (plus VAT)	**13,235**	**14,405**

Options	ET6.10ESCB	ET6.10ESCBDD1
Core temperature sensor	SAC / **568**	SAC / **568**
ConvoSense: AI-powered optical recognition of food	**on request**	**on request**
Different voltages	**on request**	**on request**

maxx pro series
Bake

ET10.10ESCB

ET10.10ESCBDD1
retractable door

Specifications		
Model	**ET10.10ESCB**	**ET10.10ESCBDD1**
Number of grids	8 levels - 600 x 400	8 levels - 600 x 400
Dimensions (WxDxH)	875 x 792 x 1058 mm	966 x 792 x 1058 mm
Weight	116	126
Power rating in kW	50 / 60 Hz	50 / 60 Hz
Voltage	3N~400 V	3N~400 V
Frequency	19 kW	19 kW
Suction panel optimised for uniformity, for guide rail EN	✔	✔
Frame (600 x 400 mm) EN profile L	✔	✔
Sieve in the appliance dripper	✔	✔
Right-hinged door	✔	✔
HumidityPro (5 moisture settings)	✔	✔
Natural Smart Climate™ with ACS+	✔	✔
C&T	✔	✔
BakePro (traditional baking function in 5 levels)	✔	✔
Extra cooking at the end of a programme (Temps+)	✔	✔
Variable fan speed (5 levels)	✔	✔
Press&Go (Manager & Crew modes)	✔	✔
35 cooking profiles and 14 Snack&Hot Counter programmes	✔	✔
Storage of HACCP data and pasteurisation figures	✔	✔
USB interface, Ethernet interface (local network), WiFi	✔	✔
Cook&Hold (cooks the food and keeps it warm in one process)	✔	✔
Flexible retherm function with preselect	✔	✔
kitchenconnect®	✔	✔
ConvoClean+ fully automatic cleaning system with eco, regular and express cleaning modes, including optional single dosage	✔	✔
FilterCare Interface	✔	✔
Hygienic Steam function	✔	✔
Hygienic handles	✔	✔
Price in € (plus VAT)	**17,798**	**18,968**

Options	ET10.10ESCB	ET10.10ESCBDD1
Core temperature sensor	SAC / **568**	SAC / **568**
ConvoSense: AI-powered optical recognition of food	**on request**	**on request**
Different voltages	**on request**	**on request**

Convotherm maxx & maxx pro
Stands

	Name
	Convotherm maxx: adapter for stand 6.10 and 10.10
	Stacking kit for maxx ovens (6.10/6.10 | 6.10/10.10) - height of feet: 150 mm
	Stacking kit for maxx ovens (6.10/6.10) - height of feet: 300 mm
	Convotherm maxx: seal for ConvoVent 4 and 4+
	Stacked Convotherm maxx: seal for ConvoVent 4 and 4+
	Open stand with bottom shelf
	Open stand with bottom shelf
	Boost for stand
	Open stand with bottom shelf and stainless steel top
	Portable open stand with bottom shelf and stainless steel top
	Open stand with bottom shelf - 10 pairs of detachable GN 1/1 guide rails
	Portable open stand with bottom shelf - 10 pairs of detachable GN 1/1 guide rails
	Stand enclosed on 2 sides, bottom shelf, 14 pairs of detachable GN 1/1 deep-drawn guide rails
	Stand enclosed on 2 sides, bottom shelf, 14 pairs of detachable GN 1/1 deep-drawn guide rails
	Stand enclosed on 3 sides, bottom shelf, 14 pairs of detachable GN 1/1 deep-drawn guide rails
	Stand enclosed on 3 sides, bottom shelf, 14 pairs of detachable GN 1/1 deep-drawn guide rails
	NSF (marine) version
	NSF (marine) version
	Enclosed stand, 2 doors, bottom shelf, 14 pairs of detachable GN 1/1 deep-drawn guide rails
	Enclosed stand, 2 doors, bottom shelf, 14 pairs of detachable GN 1/1 deep-drawn guide rails
	NSF (marine) version
	NSF (marine) version
	Stand enclosed on both sides, bottom shelf, 14 pairs of detachable deep-drawn guide rails (600x400)
	Stand enclosed on both sides, bottom shelf, 14 pairs of detachable deep-drawn guide rails (600x400)
	Tray to hold 2 containers with supply tube
	Storage box for cleaning products
	Support rail
	Cupboard for water treatment system (see page 47)
	Support rail

Additional information	6.10 / 10.10				6.20 / 10.20			12.20/20.10/ 20.20	
	GN	EN	Price in € (plus VAT)	Dim. WxDxH (mm)	GN	Price in € (plus VAT)	Dim. WxDxH (mm)	GN	Price in € (plus VAT)
	6267708	-	111	-			-		
	KS-MAXX-150	-	1,580	-					
	KS-MAXX-300	-	1,620	-					
	6267740	-	29						
	6267741	-	71	-					
With feet	3251517	-	566	866 x 644 x 670	3251519	1,138	1111 x 844 x 670		
4 multi-directional wheels with brake	3251541	-	849	866 x 644 x 682	3251542	1,496	1111 x 844 x 682		
	3455900		786		3455901	894			
With feet	3251500	-	970	866 x 644 x 670	3251501	1,346	1111 x 844 x 670		
4 multi-directional wheels with brake	3251502	-	1,380	866 x 644 x 682	3251503	1,837	1111 x 844 x 682		
With feet	3251617	-	1,007	866 x 644 x 670	-	-	-		
4 multi-directional wheels with brake	3251641	-	1,259	866 x 644 x 682	-	-	-		
With feet	3251504	-	1,699	866 x 644 x 670	3251505	1,872	1111 x 844 x 670		
4 multi-directional wheels with brake	3251506	-	2,031	866 x 644 x 682	3251507	2,139	1111 x 844 x 682		
With feet	3251508	-	1,961	866 x 644 x 670	3251509	2,136	1111 x 844 x 670		
4 multi-directional wheels with brake	3251510	-	2,294	866 x 644 x 682	3251511	2,466	1111 x 844 x 682		
With feet	3251547		2,136	866 x 644 x 670	3251548	2,312	1111 x 844 x 670		
4 multi-directional wheels with brake	3251549		2,086	866 x 644 x 682	3251551	2,642	1111 x 844 x 682		
With feet	3251512	-	2,832	866 x 644 x 670	3251513	3,006	1111 x 844 x 670		
4 multi-directional wheels with brake	3251514	-	3,167	866 x 644 x 682	3251515	3,342	1111 x 844 x 682		
With feet	3251552		3,006	866 x 644 x 670	3251553	3,181	1111 x 844 x 670		
4 multi-directional wheels with brake	3251554		3,342	866 x 644 x 682	3251555	2,973	1111 x 844 x 682		
With feet	-	3251516	1,961	866 x 706 x 670	-	-	-		
4 multi-directional wheels with brake	-	3251518	2,294	866 x 706 x 682	-	-	-		
Suitable for GN stands	3456310	-	231	-	3456310	231	-		
Hangs from the support rail or wall	3456306	-	371	-	3456306	371	-	3456306	371
Adaptable to the oven stand	3456527	3456527	302	-	3456528	302	-		
Hangs from the support rail or wall	3456307	-	222	-	3456307	222	-		
Adaptable to the oven stand	3456527	3456527	302	-	3456528	302	-		

Convotherm maxx pro
Racks and trolleys for table-top models

	Name	Additional information
	Pastry version: Pair of guide rails (600 x 400 mm)	Additional detachable parts 5 grids - spacing 94 mm
	Pair of guide rails (600 x 400 mm)	Additional detachable parts 8 grids - spacing 94 mm
	Plate rack	For 15 plates up to 32 cm diameter, spacing 78 mm
	Plate rack	For 20 plates up to 32 cm diameter, spacing 65 mm
	Plate rack	For 27 plates up to 32 cm diameter, spacing 80 mm
	Plate rack	For 33 plates up to 32 cm diameter, spacing 67 mm
	Plate rack	For 26 plates up to 32 cm diameter, spacing 78 mm
	Plate rack	For 32 plates up to 32 cm diameter, spacing 65 mm
	Plate rack	For 48 plates up to 32 cm diameter, spacing 80 mm
	Plate rack	For 57 plates up to 32 cm diameter, spacing 67 mm
	Mobile shelf rack GN	6 grids, spacing 67 mm
	Mobile shelf rack GN	10 grids, spacing 67 mm
	Mobile shelf rack EN (600x400 mm)	5 grids, spacing 80 mm
	Mobile shelf rack EN (600x400 mm)	8 grids, spacing 82 mm
	Roll-in frame	For use together with the transport trolley (table-top models)
	(Transport trolley for table-top models)	With 4 multi-directional wheels with brake
	(Transport trolley for table-top models)	With 4 multi-directional, height-adjustable wheels with brake (stacked ovens)
	Stacking kit for electric ovens	Foot height 150 mm
	Stacking kit for electric ovens	Foot height 300 mm
	Stacking kit for electric ovens	On wheels, height 100 mm
	Stacking kit for electric ovens	On wheels, height 350 mm (not compatible with 10.10 or 10.20 models)
	Drawer for cleaning products	with filtration system
	Stacking kit for gas ovens	Foot height 150 mm
	Stacking kit for gas ovens	Foot height 300 mm
	Stacking kit for gas ovens	On wheels, height 100 mm
	Irinox stacking kit - Convotherm maxx and maxx pro	
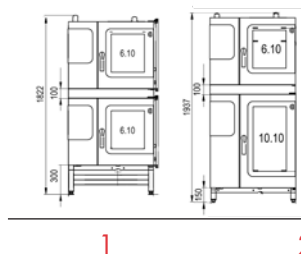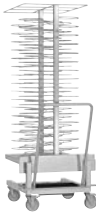
1 Stacking kit
foot height 300 mm
2 Stacking kit
foot height 150 mm

6.10		6.20		10.10		10.20		Stacked ovens GN 1/1		Stacked ovens GN 2/1	
Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)
3451335	478	-	-			-	-				
-	-	-	-	3451337	790	-	-				
3355767	1,215	-	-	-	-	-	-	-	-	-	-
3355766	1,215	-	-	-	-	-	-	-	-	-	-
-	-	3355769	1,665	-	-	-	-	-	-	-	-
-	-	3355768	1,665	-	-	-	-	-	-	-	-
-	-	-	-	3355771	1,401	-	-	-	-	-	-
-	-	-	-	3355770	1,401	-	-	-	-	-	-
-	-	-	-	-	-	3355773	2,013	-	-	-	-
-	-	-	-	-	-	3355772	2,013	-	-	-	-
3355760	995	3355761	1,106	-	-	-	-	-	-	-	-
-	-	-	-	3355762	1,302	3355763	1,591	-	-	-	-
3355764	995	-	-	-	-	-	-	-	-	-	-
-	-	-	-	3355765	1,302	-	-	-	-	-	-
3455787	306	3455788	398	3455787	306	3455788	398	-	-	-	-
3355775	1,401	3355776	1,908	3355775	1,401	3355776	1,908	-	-	-	-
-	-	-	-	-	-	-	-	3355777*	2,275	3355778*	2,713
3455861	2,187	3455864	2,536	3455861	2,187	3455864	2,536	*Not compatible with 350 height kit			-
3456266	2,275	3456267	2,624	-	-	-	-	-	-	-	-
3455862	2,187	3455865	2,536	3455862	2,187	3455865	2,536	-	-	-	-
3431366	3,254	3431606	3,680								
3431355	2,053	3471200	2,131								
3456171	2,535	3456174	2,694	3456171	2,535	3456174	2,565	-			
3456276	2,624	3456277	2,775	-	-	-	-	-	-	-	-
3456172	2,365	3456175	2,695	3456172	2,252	3456175	2,566	-	-	-	-
32515KSIC	1,450	-	-	32515KSIC	1,523	-	-	-	-	-	-

Convotherm maxx pro
Banquet trolleys

	Name
	Trolley with guide rails GN
	Trolley with guide rails EN, 16 levels 80 mm (600x400 mm)

	Name
	Banquet plate trolley, spacing 66 mm
	Banquet plate trolley, spacing 80 mm
	Banquet plate trolley, spacing 66 mm
	Banquet plate trolley, spacing 80 mm
	Banquet plate trolley, spacing 66 mm
	Banquet plate trolley, spacing 80 mm

	Name	Additional information
	Thermal lid with magnetic catch	For plate rack/trolley or rack/trolley with guide rails
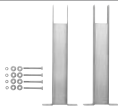
Additional information	12.20		20.10		20.20	
	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)
4 multi-directional wheels, 2 with break	3315205	**3,064**	3315206	**3,083**	3315207	**3,549**
4 multi-directional wheels, 2 with break	-	-	3317460	**3,083**	-	-
For 74 plates up to 32 cm diameter, 4 wheels with brake	3316774	**4,049**	-	-	-	-
For 59 plates up to 32 cm diameter, 4 wheels with brake	3318555	**3,960**	-	-	-	-
For 61 plates up to 32 cm diameter, 4 wheels with brake	-	-	3316775	**3,872**	-	-
For 50 plates up to 32 cm diameter, 4 wheels with brake	-	-	3316967	**3,872**	-	-
For 122 plates up to 32 cm diameter, 4 wheels with brake	-	-	-	-	3316776	**4,780**
For 98 plates up to 32 cm diameter, 4 wheels with brake	-	-	-	-	3318563	**4,780**

	6.10		6.20		10.10		10.20		12.20		20.10		20.20	
	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)
	3055780	**877**	3055781	**1,215**	3055782	**1,052**	3055783	**1,542**	3055784	**1,789**	3055785	**1,752**	3055786	**2,519**

Convotherm maxx & maxx pro
Hoods, fixings

	Name	Additional information
	Signal tower	Indicates the status of the oven when the user is far away
	Heat shield (footprint when installed 54 mm)	

	Condensation hood	Additional information (compatible with maxx and maxx pro)
	ConvoVent 4 hood (electric models)	Height: 240 mm
	ConvoVent 4 hood (electric models)	Height: 240 mm - For use with the stacking kit
	ConvoVent 4+ hood (electric models)	Height: 373 mm
	ConvoVent 4+ hood (electric models)	Height: 373 mm - For use with the stacking kit
	Front condenser (for ConvoVent only)	Additional filter module restricts the release of fumes and smells
	Lighting for ConvoVent 4 and ConvoVent 4+	

	Name	Additional information
	Floor anchor	For fixing two appliance feet securely to the floor
	Wall clearance retainer for roll-in ovens	Ensures that the roll-in ovens are at a safe distance from the wall behind (100 mm)
	Wall clearance retainer for roll-in ovens	Ensures that the roll-in ovens are at a safe distance from the wall behind (200 mm)

	6.10		6.20		10.10		10.20		12.20		20.10		20.20	
	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)
	3455896	**1,233**	3455896	**1,233**	3455896	**1,233**	3455896	**1,233**	3455896	**1,233**	3455896	**1,233**	3455896	**1,233**
	3455849	**338**	3455851	**371**	3455850	**432**	3455852	**494**	3455853	**518**	3455854	**545**	3455855	**651**
	3455870	**6,291**	3455871	**7,513**	3455870	**6,291**	3455871	**7,513**	3455873	**8,211**	3455872	**6,989**	3455873	**8,211**
	3455874	**6,641**	3455875	**7,864**	3455874	**6,641**	3455875	**7,864**	-	–	-	–	-	–
	3455876	**9,735**	3455877	**11,009**	3455876	**9,785**	3455877	**11,009**	3455879	**11,707**	3455878	**10,483**	3455879	**11,707**
	3455880	**10,134**	3455881	**11,357**	3455880	**10,134**	3455881	**11,357**			-	–	-	–	-	–
	3455892	**1,052**	3455893	**1,314**	3455892	**1,052**	3455893	**1,314**	3455893	**1,314**	3455892	**1,052**	3455893	**1,314**
	3455894	**441**	3455895	**618**	3455894	**441**	3455895	**618**	3455895	**618**	3455894	**441**	3455895	**618**

	12.20		20.10		20.20	
	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)	Item no.	Price in € (plus VAT)
	2664128	**111**	2664128	**111**	2664128	**111**
	ask for quote	ask for quote	ask for quote	ask for quote	ask for quote	ask for quote
	ask for quote	ask for quote	ask for quote	ask for quote	ask for quote	ask for quote

Gastronorm oven trays and pans
intensive use for all cooking processes

Enodis

Efficient and durable

ROBUST, EFFICIENT AND DURABLE

Made from hand-cast aluminium, Enodis Gastronorm trays and pans have an extra thick base (9 mm) for optimal, even heat conductivity and long heat retention. A naturally heat-resistant material that cooks food quicker, retains heat longer and helps guarantee optimum results.

The aluminium alloy is coated with a layer of titanium dioxide to make our ovenware robust and scratch-resistant.

Two additional layers are then added, one to prevent corrosion, the other to further reinforce the coating. The final coating is a layer of 100% PFOA-free Lotan® for a non-stick, easy-to-clean pan.

Professional catering quality even without grease thanks to the Lotan® finish, which has been certified for its great energy efficiency by TÜV Certification in Germany.

A WIDE RANGE OF VERSATILE TRAYS AND PANS FOR ALL COOKING PROCESSES: simmering, searing, roasting, grilling…

Available in 3 sizes: GN 1/1, GN 2/3 and 600X400 and with a variety of finishes for different types of cooking.

Dual-sided smooth baking trays, pastry trays, grill trays, pizza trays, Gastronorm trays (20 or 55 mm) with single or dual compartments available with cross pattern, ribbed, and more...

Gastronorm oven trays and pans

Enodis
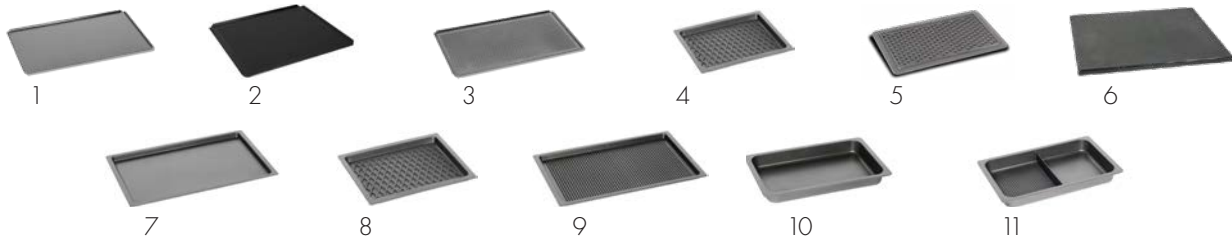
Name	Dimensions available					
	GN 1/1	Unitary price (plus VAT)	GN 2/3	Unitary price (plus VAT)	EN	Unitary price (plus VAT)
	530 x 325 mm		354 x 325 mm		600 x 400 mm	
1 Smooth baking tray - non-stick	ENO-5333-BBL-3	69	ENO-3733-BBL-2	71	ENO-6040-BBL-2	77
2 Dual-sided smooth baking tray - non-stick (raised edges)	ENO-5333-WBL	110	ENO-3733-WBL	83	ENO-6040-WBL	116
3 Pastry tray - non-stick, perforated	ENO-5333-BBL-1	71	ENO-3733-BBL-1	71	ENO-6040-BBL-1	77
4 Grill tray with cross pattern, non-stick, heat-resistant	ENO-15333-BBQ	188	ENO-13733-BBQ	145	-	-
5 Perforated grill tray,non-stick, heat-resistant	ENO-15333-BBQ-R	188	-	-	-	-
6 Heat-resistant pizza tray, non-stick	ENO-15333-G	188	ENO-13733-G	142	ENO-16040-G	218
7 Heat-resistant, non-stick tray depth 20 mm	ENO-25333	221	ENO-23733	161	-	-
8 Heat-resistant, non-stick tray with cross pattern - depth 20 mm	ENO-25333-BBQ	221	ENO-13733-BBQ	131	-	-
9 Heat-resistant, non-stick tray - ribbed, depth 20 mm	ENO-25333-Grill	221	ENO-23733-Grill	161	-	-
10 Heat-resistant, non-stick tray - depth 55 mm	ENO-55333	247	-	-	-	-
11 Heat-resistant non-stick tray 1/2 smooth, 1/3 ribbed - depth 55 mm	ENO-55333-GS	329	-	-	-	-

Accessories
trays, grills and containers

	Name	GN 2/1 Item no.	GN 2/1 Price in € (plus VAT)	GN 1/1 Item no.	GN 1/1 Price in € (plus VAT)	GN 2/3 Item no.	GN 2/3 Price in € (plus VAT)	EN/BM Item no.	EN/BM Price in € (plus VAT)
	Stainless steel perforated tray, depth 40 mm	-	-	-	-	-	-	-	-
	Stainless steel perforated tray, depth 55 mm	-	-	BF11055	57	-	-	-	-
	Stainless steel perforated tray, depth 65 mm	BF21065	132	BF11065	51	BF23065	59	-	-
	Stainless steel perforated tray, depth 100 mm	BFL21100	191	BFL11100	84	-	-	-	-
	Stainless steel perforated tray, depth 150 mm	-	-	BFL11150	109	-	-	-	-
	Lid with handle	CO21000	87	CO11000	39	CO23000	30	-	-
	Granite enamelled tray, depth 40 mm	-	-	3004034	300	3013028	129	-	-
	Granite enamelled tray, depth 60 mm	-	-	3013030	159	-	-	-	-
	Stainless steel unperforated tray, depth 20 mm	BA21020	92	BA11020	44	-	-	-	-
	Stainless steel unperforated tray, depth 40 mm	BA21040	91	BA11040	47	BA23040	35	-	-
	Stainless steel unperforated tray, depth 55 mm	-	-	BA11055	51	-	-	-	-
	Stainless steel unperforated tray, depth 65 mm	BA21065	99	BA11065	51	BA23065	44	-	-
	Stainless steel unperforated tray, depth 100 mm	BA21100	115	BA11100	47	-	-	-	-
	Stainless steel oven grill	30151	44	200261-IP	23	30175	31	201300-IP	26
	Reinforced stainless steel grill	200062-IP	44	200061-IP	27	-	-	-	-
	Baking/frying basket, non-stick depth 40 mm	-	-	3055637	164	3055638	278	-	-
	Non-stick perforated tray	-	-	3055633	84	3004034	300	3055635	129
	Grease collector oven GN 1/1*			3417011	315				
	Grease collector for table-top oven GN 2/1	3417014	320						
	Grease collector for table-top roll-in oven GN 2/1	3417098	327						

* (except Mini range)

	Name	Additional information	Item no.	6.06 *mini	6.10 mini	10.10 mini	6.10 mini 2in1	6.10	6.20	10.10	10.20	12.20	20.10	20.20
							Price in € (plus VAT)							
	Special meat spit	For suckling pig and lamb	3418674	-	-	-	-	388	-	388	-	-	388	-
	Special vertical meat spit	For suckling pig and lamb	3418914	-	-	-	-	-	1,212	-	-	-	-	-
		For suckling pig and lamb	3403925	-	-	-	-	-	-	-	-	1,734	-	-
		For suckling pig and lamb	3417028	-	-	-	-	-	-	-	-	-	1,734	-
		For suckling pig and lamb	3403923	-	-	-	-	-	-	-	-	-	-	1,734
	Spit rack	With 13 skewers	3317563	-	347	347	347	347	-	347	-	-	347	-
		no skewers	3317571	-	223	223	223	223	-	223	-	-	223	-
		With 12 skewers	3417578	-	-	-	-	347	-	347	347	-	347
		no skewers	3417579	-	-	-	-	223	-	223	223	-	223

	Name	Additional info	Item no.	Price in € (plus VAT)
	Individual skewer	For spit rack	3317568	18
	Thermally insulated oven gloves	1 pair	3007035	23

	Name	Additional info	Item no.	Price in € (plus VAT)
	Chicken grill rack	For 5 chickens GN 2/3	3030197	84
		For 6 chickens GN 1/1	3030195	88
		For 8 chickens GN 1/1	3030196	102

Cleaning
water treatment

Water treatment kit

	Name	Additional information	Contents	Item no.	Price in € (plus VAT)
	Set for single water connection (if soft water available)	Connection from 6.10 to 20.20 (to water pipe only)	1 T-piece 1 connection hose (2m)	3423745	**121**
	Set for dual water connection (if soft and hard water available)	Connection from 6.10 to 20.20 and mini 2in1 to water pipe and water softener	2 connection hoses (2m)	3423747	**112**
	Mini water connection kit	Connection 6.06/6.10/10.10 mini to water pipe	2 connection hoses (2m)	3429190	**93**
	Wastewater installation kit	For 6.06 mini/6.10 mini/10.10 mini		3416709	**81**
	Wastewater installation kit	For 6.10 to 20.20		3416730	**88**

Water decarbonisation treatment (disposable anti-limescale cartridge)

Name	Additional information	Item no.	Price in € (plus VAT)
Purity 450 Steam	For mini OES 6.06 ovens	-	**1,038**
Replacement cartridge		1000653	**228**
Purity 600 Steam	For 6 and 10 level ovens	-	**1,310**
Replacement cartridge		1000252	**430**
Purity 1200 Steam	For roll-in ovens	-	**1,557**
Replacement cartridge		1000231	**420**

Manual maintenance and automatic cleaning

	Name	Additional information	Item no.	Price in € (plus VAT)
	ENOCLEANFORTE MAXX 10 litres	High-performance cleaning agent for the oven chamber	-	**108**
	ENOCARE C4 - 1 litre	Concentrated rinse agent for ConvoClean system (requires dilution)	-	**63**
	Enocal	Descaler - 5 litres	-	**67**
	ConvoClean forte S Single Doses	Cleaning product - box of 20	3050883	**136**
	ConvoCare S Single Doses	Rinsing agent - box of 20	3050882	**136**
	High pressure spray unit	Contents: 1 litre	3007025	**80**

Wood chips

	Name	Additional information	Item no.	Price in € (plus VAT)
	Wood chips for ConvoSmoker	Pack of 48 - oak flavour	BTOK48	**96**
	Wood chips for ConvoSmoker	Pack of 48 - hickory walnut	BTHC48	**96**
	Wood chips for ConvoSmoker	Pack of 48 - cherry flavour	BTCH48	**96**

Digital solutions
for a safe and secure network

For easyTouch and easyDial appliances

CONVOCONNECT (contact us)

The ConvoConnect software package is the complete solution for HACCP and cooking-profile management. It can be installed on PCs for use with Convotherm 4 devices and ovens from the +3 and mini easyTouch ranges.
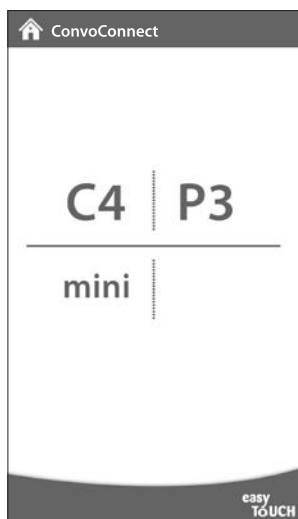
COOKING PROFILE MANAGEMENT

- •Connect to all your Convtherm 4 devices from one PC
- •Monitor and manage your combi ovens from your PC
- •Write, execute, upload and manage cooking profiles with ease

HACCPViewer

Access, manage and export HACCP data with ease from your PC.

HACCP data are saved in the device's memory for at least 10 days and can be viewed via the control panel at any time. Internet access is not required to view the data.
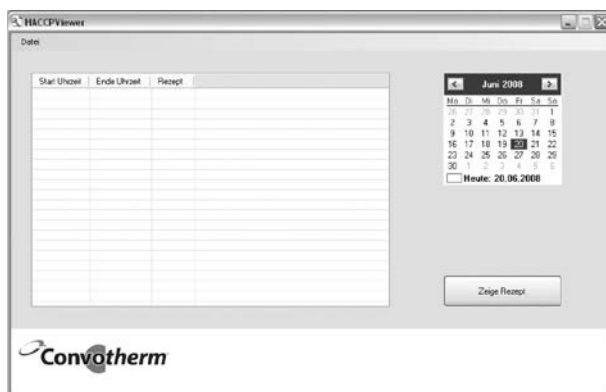
Home screen in the HACCPViewer
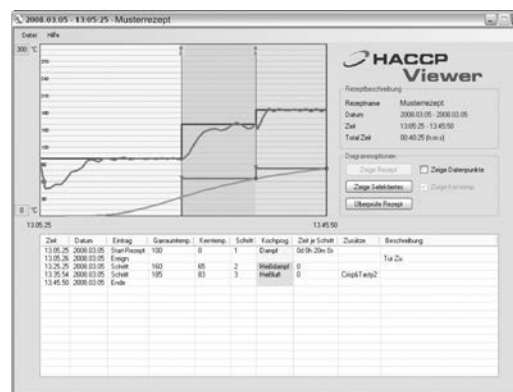
A recipe in the HACCPViewer

All High-speed Ovens

High-speed ovens
Innovative products

With easyTouch technology

Merrychef has been developing innovative products for over 60 years. Today, our high-speed cooking technology performs even better with even greater efficiency, designed with restaurant needs in mind.

The new conneX range with EasyTouch technology, energy saving mode, the safety of its constantly cool-to-touch exterior walls and our training programme guarantee you the very best of investments in your business.

VERY GOOD REASONS TO CHOOSE A MERRYCHEF OVEN

- **A hot sandwich in 40 seconds!**
- **A apple pie cooked from raw in just 1 minute 40!**
- **A salmon fillet in 1 minute 20!**
- **Easy to use with the EasyTouch system and Press&Go function**
- **25% less energy**

High-speed ovens
C12eco, C12, C16

Models	C12eco	C12-B / C12-I	C16-B / C16-I
Exterior dimensions W x D x H mm	**407 x 538 x 588**	**619 x 356.2 x 641.2**	**458.8 x 683.4 x 619**
Interior dimensions W x D x H mm	**311 x 311**	**311 x 311**	**412.8 x 412.8**
Technology			
Convection	✔	✔	✔
Microwaves	✔	✔	✔
Air impingement	✔	✔	✔
Catalyst	✔	✔	✔
Power		**Standard power**	
Convection	2200 W	2200 W	3200 W
Microwaves	800 W	1000 W	2000 W
Cooking modes			
Cooking, grilling, reheating	✔	✔	✔
Pizza	**Diameter 30**	**Diameter 30**	**Diameter 40**
Installed power			
	single-phase 230V / 16A	single-phase 230V / 16A	tri-phase 400V / 32A
Available designs			
Black	✔	✔	✔
Stainless steel	-	✔	✔

ConneX® range
C12eco

High-speed oven

10 times faster than a standard oven

C12eco

- Easy access front-mounted air filter (patented)
- Wi-Fi enabled
- 7 inch HD 7 screen
- EasyTouch 2.0
- Large cavity; 30.5 cm x 30.5 cm
- Constantly cool-to-touch exterior

Our compact stylish counter-top oven is designed to allow any business to access professional high speed equipment and deliver consistent, hot food, fast. Whether offering hot food for the first time, or expanding your menu, the Merrychef conneX® 12e offers an affordable, versatile appliance that can cook, grill, toast and reheat food from a single appliance. It really can do anything!

Specifications	
Model	C12eco
Convection/microwave	2200W / 800W
Maximum power	2990 W
Electricity supply	240 V 50Hz
Socket type	13A / 16A
Interior dimensions W x D mm	311 x 311 mm
Exterior dimensions W x D x H mm	407 x 538 x 588
Price in € (plus VAT)	**9,990**

Accessories included

Flat cook plate
Item no.: DC0322
Dim. H4xW304xD304mm

Paddle with sides
Item no.: SR318
Dim. W298xD300mm

Baking tray
Item no.: 32Z4080
Dim. H15xW286xD286mm

Non-stick cooking liner (beige) -
Dim. W285xD285 mm
Item no.: 32Z4088

ConneX® range
C12eco Accessories

Smooth baking tray
Item no.: DC0322
Dim. H4xW304xD304mm

€278 (plus tax)

Grill tray
Item no.: DC0327
Dim. H4xW304xD304mm

€110 (plus tax)

Paddle with sides
Item no.: SR318
Dim. W298xD300mm

€153 (plus tax)

Tray
Item no.: BA14065
Dim. 1/4 size 65 mm deep

€28 (plus tax)

Oven cleaner Item no.:
32Z4024U
per unit - 750 ml

€51 (plus tax)

Baking sheets
W285 x D285 mm
(beige) Item no. : 32Z4088 **€120 (plus tax)**
(green) Item no. : 32Z4096 **€29 (plus tax)**
(purple) Item no. : 32Z4160 **€117 (plus tax)**

Solid base cooking basket 1/4
H13 x W140 x D140 mm
(black) Item no. : 32Z4089 **€120 (plus tax)**
(red) Item no. : 32Z4123 **€113 (plus tax)**
(green) Item no. : 32Z4095 **€117 (plus tax)**
(blue) Item no. : 32Z4125 **€113 (plus tax)**
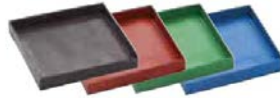
Half-size baking tray
H13 x W140 x D140 mm
(black) Item no. : 32Z4090 **€141 (plus tax)**
(green) Item no. : 32Z4094 **€138 (plus tax)**
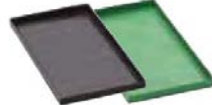
Half-size deep-base baking tray - H25
x W279 x D178 mm
(red) Item no. : 32Z4097 **€199 (plus tax)**
(green) Item no. : 32Z4098 **€199 (plus tax)**
(blue) Item no. : 32Z4099 **€199 (plus tax)**
(black) Item no. : 32Z4076 **€126 (plus tax)**
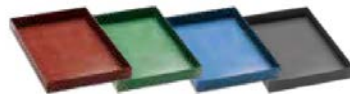
Large baking tray
H13 x W280 x D280 mm **€160 (plus tax)**
(black) Item no. : 32Z4080
(red) Item no. : 32Z4100
(green) Item no. : 32Z4093
(blue) Item no. : 32Z4101
(purple) Item no. : 32Z4159
(beige) Item no. : 32Z4150
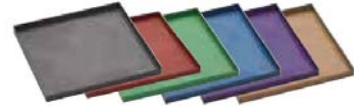
Baking tray - thin base
H13 x L279 x P279 mm **€152 (plus tax)**
(grey) Item no. : 32Z4161
(purple) Item no. : 32Z4164

Mesh baking tray (black)
H13xW279xD279mm **€160 (plus tax)**
Item no. : 32Z4081

Protector for oven
Item no.: 32Z4025U
per unit - 750 ml

€66 (plus tax)

ConneX® range
C12 The very best in high-speed cooking

MERRYCHEF®

Ultra high-speed oven
Easy Touch
Air impingement + microwaves

20 times faster than a standard oven

C12-B

C12-I

- Made from stainless steel
- Easy Touch® system
- Press&Go function
- Integrated diagnostic function
- Cooling mode
- Update cooking profiles via WiFi or USB memory stick

The Merrychef ConneX® range is available in stainless steel or carbon black with a 30.5 cm cavity. The larger cavity allows you to deliver consistent, high quality food on demand as well as the flexibility to speedily batch cook popular food items so you can manage fluctuations in demand and avoid queues.

Specifications	
Model	**C12-Black or C12-Stainless steel**
Convection/microwave	2200W / 1000W
Maximum power	2990 W
Electricity supply	220-230V 50Hz
Socket type	13 A
Interior dimensions W x D mm	311 x 311
Exterior dimensions W x D x H mm	619 x 356.2 x 641.2
Price in € (plus VAT)	**14,900**

Accessories included

Flat cook plate
Item no.:
Dim. H6xW400xD400mm

Paddle with sides
Item no.:
Dim. W298xD300mm

Baking tray **x2**
Item no.:
Dim.
H15xW286xD286mm

Tray
Item no.: BA14065
Dim. 1/4 size 65 mm deep

Non-stick cooking liner
(beige) **x2**
Item no.:
Dim. W285xD285 mm

ConneX® range
C12 Accessories

MERRYCHEF®

Smooth baking tray
Item no.: DB0739
Dim. H6xW400xD400mm

€329 (plus tax)

Smooth/ribbed baking tray
Item no.: DB0719
Dim. H6xW300xD300 mm

€410 (plus tax)

Paddle with sides
Item no.: SR318
Dim. W298xD300mm

€153 (plus tax)

Tray
Item no.: BA14065
Dim. 1/4 size 65 mm deep

€28 (plus tax)

Protector for oven
Item no.: 32Z4025U
per unit - 750 ml

€66 (plus tax)

Oven cleaner Item no.:
32Z4024U
per unit - 750 ml

€51 (plus tax)

Non-stick cooking liner
W285 x D285 mm
(beige) Item no. : 32Z4088   **€120 (plus tax)**
(green) Item no. : 32Z4096   **€29 (plus tax)**
(purple) Item no. : 32Z4160 **€117 (plus tax)**

Quarter size baking tray
H13 x W140 x D140 mm
(black) Item no. : 32Z4089   **€120 (plus tax)**
(red) Item no. : 32Z4123   **€113 (plus tax)**
(green) Item no. : 32Z4095   **€117 (plus tax)**
(blue) Item no. : 32Z4125   **€113 (plus tax)**
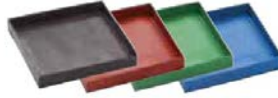
Half-size baking tray
H13 x W140 x D140 mm
(black) Item no. : 32Z4090   **€141 (plus tax)**
(green) Item no. : 32Z4094   **€138 (plus tax)**

Half-size deep-base baking tray - H25
x W279 x D178 mm
(red) Item no. : 32Z4097   **€199 (plus tax)**
(green) Item no. : 32Z4098   **€199 (plus tax)**
(blue) Item no. : 32Z4099   **€199 (plus tax)**
(black) Item no. : 32Z4076   **€126 (plus tax)**
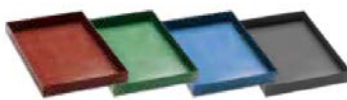
Large baking tray
H13 x W279 x D279 mm   **€160 (plus tax)**
(black) Item no. : 32Z4080
(red) Item no. : 32Z4100
(green) Item no. : 32Z4093
(blue) Item no. : 32Z4101
(purple) Item no. : 32Z4159
(beige) Item no. : 32Z4150
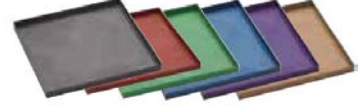
Baking tray - thin base
H13 x L279 x P279 mm   **€152 (plus tax)**
(grey) Item no. : 32Z4161
(purple) Item no. : 32Z4164
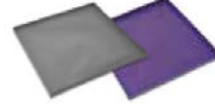
Mesh baking tray (black)
H13xW279xD279mm   **€160 (plus tax)**
Item no. : 32Z4081

Rear panel for oven (stainless steel or black)
H50xW591xD355 mm   **€464 (plus tax)**
(stainless steel) Item no. : PSB2115
(black) Item no. : PSB2116
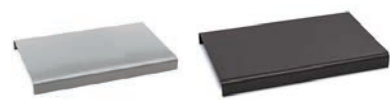
Panini Accessories

Low opening panini press with grill bottom plate
Dim. L302.2mm   **€990 (plus tax)**
high opening: 79mm high closure: 30mm
Item no. : PSR163

High opening panini press with grill
bottom plate   **€990 (plus tax)**
Dim. L302.2mm
high opening: 79mm high closure: 30mm
Item no. : PSR162

Low opening panini press with grill bottom plate
Dim. L302.2mm   **€990 (plus tax)**
high opening: 70.5mm high closure: 13.5mm
Item no. : PSR160

Includes a paddle that slides food between the top grill plate and bottom plate.

When the paddle is removed the grill lowers to compress the food.

Non-stick cooking liner for
panini press
Dim. W235xD292 mm
Item no. : 32Z4153

Panini press cooking tray
Dim. H17.8xW290xD230mm
Item no.: : 32Z4186

€32 (plus tax)   **€245 (plus tax)**

ConneX® range
C16 The very best in high-speed cooking

Ultra high-speed oven
Easy Touch
Air impingement + microwaves

20 times faster than
a standard oven

MERRYCHEF®

C16-B   C16-I

- Made from stainless steel
- Easy Touch® system
- Press&Go function
- Integrated diagnostic function
- Cooling mode
- Update cooking profiles via WiFi or USB memory stick

The Merrychef ConneX® range is available in stainless steel or carbon black with a 40.5 cm cavity. The larger cavity allows you to deliver consistent, high quality food on demand as well as the flexibility to speedily batch cook popular food items so you can manage fluctuations in demand and avoid queues.

Specifications	
Model	**C16-Black or C16-Stainless steel**
Convection/microwave	3200W / 2000W
Maximum power	6000 W
Electricity supply	220-230V 50Hz
Socket type	32 A
Interior dimensions W x D mm	412.8 x 412.8
Exterior dimensions W x D x H mm	458.8 x 683.4 x 619
Price in € (plus VAT)	**17,450**

Accessories included

Flat cook plate
Item no.: DF0035
Dim. H6xW400xD400mm

Paddle with sides
Item no.: SF326
Dim. W398xD400mm

Baking tray
Item no.: 32Z4175
Dim.
H15xW253xD253mm

Tray
Item no.: BA12100
Dim. 1/4 size 65 mm deep

Non-stick cooking liner
(beige)
Item no.:
Dim. W285xD285 mm

ConneX® range
C16 Accessories

MERRYCHEF®

Flat cook plate
Item no.: DF0035
Dim. H6xW400xD400mm

€640 (plus tax)

Non-stick cooking liner
W386 x D386 mm
Item no.: : 32Z4178

€51 (plus tax)

Paddle with sides
Item no.: SF326
Dim. W398xD400mm

€153 (plus tax)

Baking tray
Item no.: 32Z4175
Dim. H15xW353xD353mm

€255 (plus tax)

Mesh baking tray (black)
H19xW353xD353mm
Item no.: : 32Z4176

€215 (plus tax)

Tray
Item no.: BA12100
Dim. 1/4 size 65 mm deep

€40 (plus tax)

Oven cleaner Item no.:
32Z4024U
per unit - 750 ml

€51 (plus tax)

Protector for oven
Item no.: 32Z4025U
per unit - 750 ml

€66 (plus tax)

Accessories

MERRYCHEF®

 1- DC0322
 2 - 32Z4080
 3 - 32Z4088
 4 - DC0327
 5 - SR318
 6 - 32Z4034
 7 - 32Z4024
 8 - 32Z4025

 17 - 32Z4044
 18 - 32Z4053
 19 - 32Z4076
 20 - 32Z4046
 21- SR312
 22 - DX0117
 23 - 40H0230
 24 - 40H0347

	Description	Code	Dimensions (H x W x D)	Price in € (plus VAT)
e1S Accessories				
1	Smooth baking tray	DC0322	4 x 304 x 304 mm	278
2	Solid base cooking basket black	32Z4080	13 x 279 x 279 mm	160
3	Non-stick cooking liner - one unit	32Z4088	285 x 285 mm	30
4	Grill	DC0327	6 x 304 x 304 mm	110
5	Paddle with sides	SR318	298 x 300 mm	153
6	Spatula	32Z4034	100 x 79 x 300 mm	117
7	Oven cleaning product - one unit	32Z4024U	750 ml	51
8	Oven cleaning product - one unit	32Z4025U	750 ml	66
e2S Accessories				
9	Smooth baking tray (for E2S's purchased January 2019 or later)		6 x 300 x 300 mm	329
10	Ribbed baking tray (for E2S's purchased January 2019 or later)	DB0719	6 x 300 x 300 mm	410
11	Smooth baking tray (for E2S's purchased January 2019 or later)	PSB3108	42 x 308 x 306 mm	278
12	Ribbed baking tray (for E2S's purchased January 2019 or later)	PSB3117	42 x 308 x 306 mm	284
2	Solid base cooking basket black	32Z4080	13 x 279 x 279 mm	160
13	Perforated cooking basket	32Z4081	13 x 279 x 279 mm	160
3	Non-stick cooking liner - one unit	32Z4088	285 x 285 mm	30
5	Paddle with sides	SR318	298 x 300 mm	153
6	Spatula	32Z4034	100 x 79 x 300 mm	117
7	Oven cleaning product - one unit	32Z4024U	750 ml	51
8	Oven cleaning product - one unit	32Z4025U	750 ml	66
14	Rear panel black	SB248	50 x 591 x355mm	464
15	Rear panel red	SB247	50 x 591 x 355 mm	464
16	Rear panel stainless steel	SB272	50 x 591 x 355 mm	464
e2FX Accessories				
17	Smooth baking tray	32Z4044	300 x 237 mm	267
18	Ribbed baking tray	32Z4053	300 x 237 mm	251
19	Solid base cooking basket black	32Z4076	25 x 285 x 183 mm	126
20	Perforated cooking basket	32Z4046	25 x 285 x 183 mm	126
21	Paddle with sides	SR312	300 x 215 mm	187
6	Spatula	32Z4034	100 x 79 x 300 mm	117
7	Oven cleaning product - one unit	32Z4024U	750 ml	51
8	Oven cleaning product - one unit	32Z4025U	750 ml	66

| 9 - DB0739 | 10 - DB0719 | 11 - PSB3108 | 12 - PSB3117 | 13 - 32Z4081 | 14 - PSB248 | 15 - PSB247 | 16 - PSB272 |

| 25 - 40H0240 | 26 - 40H0249 | 27 - 40H0190 | 28 - DR0056 | 29 - 31Z1234 | 30 - SR313 | 31 - PVD0907 | 32 - 32Z4054 | 33 - SR310 |
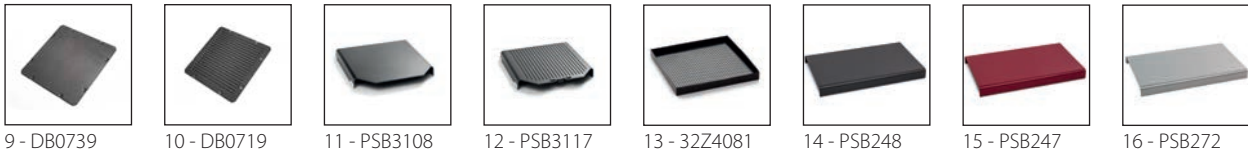
Accessories for e3 & e3C

	Description	Code	Dimensions (H x W x D)	Price in € (plus VAT)
22	Rectangular mesh baking tray	DX0117	25 x 321 x 297 mm	185
23	Rectangular non-stick baking tray	40H0230	15 x 300 x 271 mm	312
24	Round rotating tray	40H0347	Diameter 312 mm H. 40 mm	144
25	Round ribbed tray for rotating plate	40H0240	Diameter 312 mm H. 25 mm	210
26	Bracket for revolving plate for use with 40H0347	40H0249	Diameter 191 mm	40
27	Non-stick cooking liner - one unit	40H0190	Diameter 287 mm	120
28	Grill	DR0056	30 x 323 x 275 mm	148
29	Pizza grill	31Z1234	Diameter 300 mm H. 75 mm	160
30	Handle for use with 40H0347 and DX0117	SR313	25 x 264 x 91 mm	on request
6	Spatula	32Z4034	100 x 79 x 300 mm	117
7	Oven cleaning product - one unit	32Z4024U	750 ml	51
8	Oven cleaning product - one unit	32Z4025U	750 ml	66

e4 Accessories

	Description	Code	Dimensions (H x W x D)	Price in € (plus VAT)
22	Rectangular mesh baking tray	DX0117	25 x 321 x 297 mm	185
23	Rectangular non-stick baking tray	40H0230	15 x 300 x 271 mm	312
31	Wire rack	PVD0907	32 x 362 x 290 mm	190
32	Perforated cooking basket	32Z4054	25 x 343 x 292 mm	142
33	Paddle	SR310	328 x 311 mm	187
22	Handle for use with DX0117	SR313	25 x 264 x 91 mm	on request
6	Spatula	32Z4034	100 x 79 x 300 mm	117
7	Oven cleaning product - one unit	32Z4024U	750 ml	51
8	Oven cleaning product - one unit	32Z4025U	750 ml	66

Conveyor ovens
for continuous uniform cooking

Fast Bake
Technology

THE FAST BAKE IMPINGER SYSTEM

Lincoln has the most efficient patented process available on the market. Highly pressurised jets of hot air expel cold air and instantly penetrate to the centre of your products. Fast Bake technology reduces cooking time by 30% and improves the colour of food without drying it out by retaining the moisture content. There are no drops in oven temperature during busy periods and because these appliances are quieter than standard machines, they provide unrivalled working conditions.

With the control panel, they are easy to use: simply enter the cooking time and temperature.

Constant temperatures and uniform cooking at all times - perfect for busy kitchens.

Lincoln IMPINGER FASTBAKE
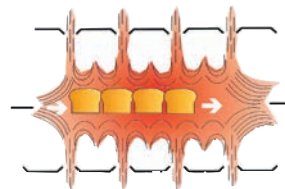
THE ADVANTAGES OF A LINCOLN OVEN

- Ideal for very intense kitchens
- Speed and temperature control
- Reduces cooking time by 30%
- Conveyor easily detachable
- Stackability of appliances
- Air Impinger System: flow of highly pressurised hot air
- Robust stainless steel design
- Simple control panel
- Extended range for the cooking of all products
- Reversible belt

Contents

Digital Countertop Impinger (CTI)
2512-1353, 2512-1346
Countertop model

LINCOLN

25126-1353

Note:

Tri-phase 230 volts available on special order. 30 cm entry and exit shelves included.
Belt width: 406mm. Passage height: 76 mm.

Specifications		
Model	2512-1353	2512-1346*
Electrical supply V / HZ	400/50/3	400/50/3
Power (kW)	6	6
Exterior dimensions W x D x H mm	899 x 797 x 457	1270 x 797 x 457
Weight kg	100	100
Price in € (plus VAT)	13,942	14,811

*Power at 100%
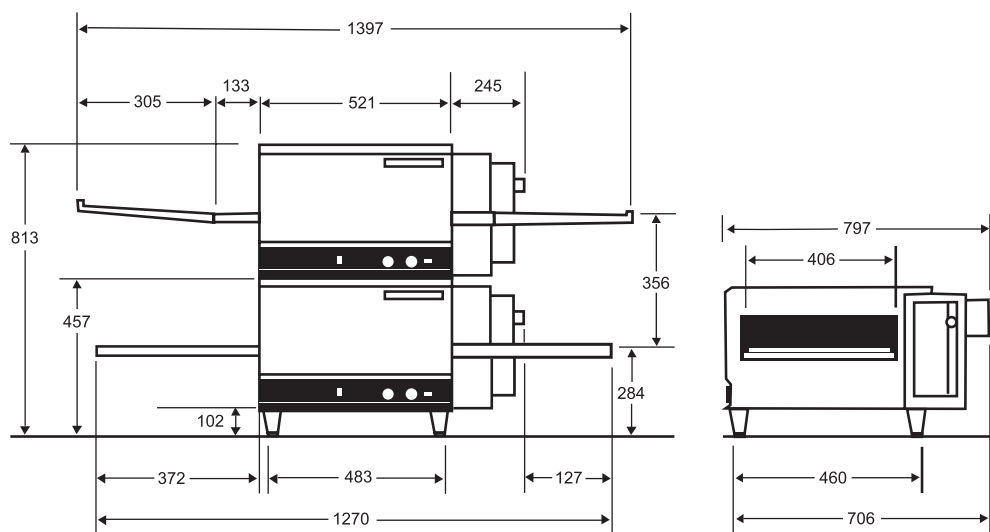
Dimensions in mm

Impinger II

Electric	Natural gas	Propane gas
1164-FB1CE	1154-FB1CE	1155-FB1CE
1164-FB2CE	1154-FB2CE	1155-FB2CE
1164-FB3CE	1154-FB3CE	1155-FB3CE

LINCOLN

Digital version

Dimensions in mm
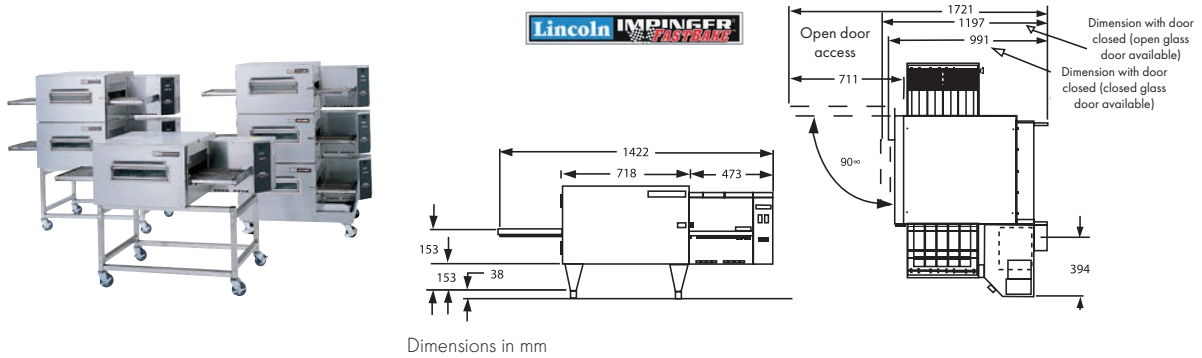
Electric model:

Comes with mobile stand including retaining cable and snap hooks.
Tri-phase 230 volts available on special order. 30 cm entry and exit shelves included.
Belt width: 406mm. Passage height: 76 mm.

Specifications			
Model	**1164 - FB1CE**	**1164 - FB2CE**	**1164 - FB3CE**
Electrical supply V / HZ	400/50/3	400/50/3	400/50/3
Total power (kW)	10	2 x 10	3 x 10
Dimensions W x D x H mm	1422 x 991 x 1067	1422 x 991 x 1511	1422 x 991 x 1575
Weight kg	220	440	660
Price in € (plus VAT)	**25,008**	**47,960**	**70,470**

Gas model:

Comes with mobile stand including retaining cable and snap hooks.
Power 2 amps per level. Gas connection to appliance: Diameter 20/27

Natural gas model	1154-FB1CE	1154-FB2CE	1154-FB3CE
Propane gas model	**1155 - FB1CE**	**1155 - FB2CE**	**1155 - FB3CE**
Electrical supply V / HZ	230/50/1	230/50/1	230/50/1
Total power (kW)	12	2 x 12	3 x 12
Dimensions W x D x H mm	1422 x 991 x 1067	1422 x 991 x 1511	1422 x 991 x 1575
Weight kg	220	440	660
Price in € (plus VAT) (Natural gas model)	**25,008**	**47,960**	**70,470**

Options		
Description	**Code**	**Price in € (plus VAT)**
Additional stand for triple model - All stainless steel	1124	**1,686**
Stacking frame for 1400 range - Weight: 3 kg	1126	**1,002**
Stacking kit (1100 range stacked on 1400 range) includes:		**3,707**
– Stainless steel stand on wheels	1012-015	**-**
– Set of 4 feet	1122	**-**
– Frame	1126	**-**
Entry shelf 300 mm	1140	**203**
Incline exit shelf 300 mm	1141	**276**

Note:

All Impinger II ovens can be purchased with distribution plates and blanking plates to optimise the oven during specific applications such as gratins or toasties. Warning: different distribution plates may be required for different food types.

Impinger I

LINCOLN

Electric	Natural gas	Propane gas
1421-FB1E	1433-FB1E	1434-FB1E
1421-FB2E	1433-FB2E	1434-FB2E

High production
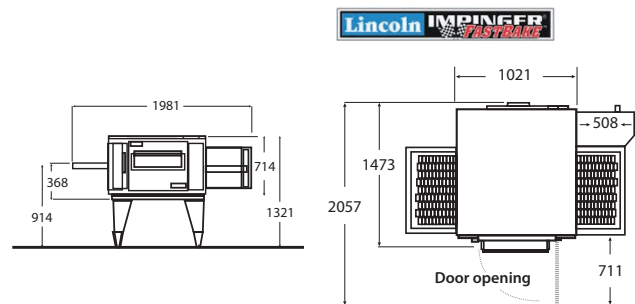
Dimensions in mm

Electric model:

Comes with mobile stand including retaining cable and snap hooks. Temperature: 120 to 315°C. Power 38 amps.

Conveyor dimensions: Length x height = 762 x 75 mm. Belt width: 857mm. Passage height: 76 mm.

Specifications		
Model	**1421-FB1E**	**1421-FB2E**
Electrical supply V / HZ	400/50/3	400/50/3
Power (kW)	27	2 x 27
Exterior dimensions W x D x H mm	1981 x 1438 x 1321	1981 x 1438 x 1641
Weight kg	390	nc
Price in € (plus VAT)	**ask for quote**	**ask for quote**

Gas model:

Comes with mobile stand including retaining cable and snap hooks.
Power 5 amps per level. Gas connection to appliance: Diameter 20/27

Natural gas model	1433-FB1E	1433-FB2E
Propane gas model	**1434 - FB1E**	**1434 - FB2E**
Electrical supply V / HZ	230/50/1	230/50/1
Total power (kW)	27	2 x 27
Dimensions W x D x H mm	1981 x 1438 x 1321	1981 x 1438 x 1641
Weight kg	390	nc
Price in € (plus VAT)	**ask for quote**	**ask for quote**

Options		
Description	**Code**	**Price in € (plus VAT)**
Horizontal entry extension shelf length 400 mm	1082	**436**
Incline entry extension shelf length 400 mm	1083	**436**
Additional stacking stand	1010	**2302**
Additional stand for single model	1012	**3208**

Low profile Impinger

Electric | Natural gas | Propane gas
1621-FB1E | 1633-FB1E | 1634-FB1E
1621-FB2E | 1633-FB2E | 1634-FB2E
1621-FB3E | 1633-FB3E | 1634-FB3E

High production
2 independent heating zones
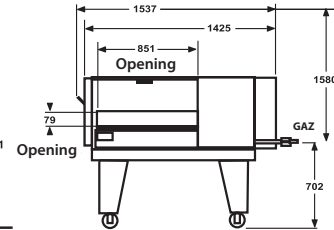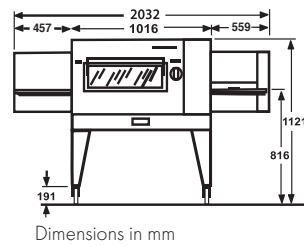
Dimensions in mm

Electric model:
Comes with mobile stand including retaining cable and snap hooks.
Power 41 amps per level. Gas connection to appliance: Diameter 20/27

Specifications			
Model	1621- FB1E	1621- FB2E	1621 - FB3E
Electrical supply V / HZ	400/50/3	400/50/3	400/50/3
Total power (kW)	29	2 x 29	3 x 29
Dimensions W x D x H mm	1975 x 1544 x 1121	1975 x 1544 x 1610	1975 x 1544 x 1686
Weight kg	520	1000	nc
Price in € (plus VAT)	ask for quote	ask for quote	ask for quote

Gas model:
Comes with mobile stand including retaining cable and snap hooks.
Power 2 amps per level. Gas connection to appliance: Diameter 20/27

Natural gas model	1633-FB1E	1633-FB2E	1633-FB3E
Propane gas model	1634 - FB1E	1634 - FB2E	1634 - FB3E
Electrical supply V / HZ	230/50/1	230/50/1	230/50/1
Total power (kW)	31	2 x 31	3 x 31
Dimensions W x D x H mm	1975 x 1544 x 1121	1975 x 1544 x 1610	1975 x 1544 x 1686
Weight kg	520	1000	nc
Price in € (plus VAT)	ask for quote	ask for quote	ask for quote

Options		
Description	Code	Price in € (plus VAT)
Horizontal entry extension shelf length 400 mm	1082	436
Incline entry extension shelf length 400 mm	1083	436
Frame for stacking Impinger I or II on a Low Profile Impinger	1626	868

All Induction Products

@Frédéric Ferranti

INDUCTION

Induction
plates, woks, griddles and fryers

Quick and precise

@Frédéric Ferranti

INDUCTION

Enodis is now offering a new line of induction appliances. This range of products covers all your induction needs: 1 and 2 zone hobs, woks, griddles and fryers.

INSTINCT LINE - induction hobs, griddles and woks

These products offer ultra fast cooking, real-time temperature control with the patented RTCS™ and lighting-fast heat up.
For the most demanding chefs.

BASIC LINE - induction hobs and fryers

This line of products offers the advantages of induction technology with the best price-to-quality ratio.

THE ADVANTAGES OF ENODIS INDUCTION

- Proven reliability
- Easy to clean
- Very rapid heating: degree-accurate control
- Constant temperature holding
- Stackability of appliances
- Extra safe: electronically controlled temperature (RTCS™ system)
- 80% less energy
- Better working conditions: no heat emissions

INSTINCT LINE
a modern range with a modern design

Enodis®

The new INSTINCT range with its modern design boasts exceptional performance and technical features. The various new features are saved intuitively thanks to the new Tap and Turn control knob, which is ready to use with no training needed.

- Simple and intuitive Tap and Turn control knob
- Clear elegant display
- Innovative pan sensor
- Temperature control, warm-holding function (between 25 & 100 °C)
- Timer and automatic power shut-off
- Intelligent and safe overheat protection
- Virtually silent but high-performance fan
- High Resolution Cooking: Cook at minimal power at level 1
- Excellent power output across the entire line of stoves.
- Change the temperature display from ˚C to ˚F
- Reduction in maximum power from 100% to 25%
- Detection of the mains voltage and automatic import of the optimal parameters
- Single-phase version (up to 3.5 Kw) 230V-240V: uniform worldwide

• Easily removable and washable air filter

• Height-adjustable feet, NSF-compliant

RTCSmp®
RTCSmp Technology®

The first and only monitoring and control system for induction technology

Electronic Fast, safe, controlled	Temperature control Immediate and precise to 1°C	Vacuum cooking protection Reliable, intelligent
• Electronic temperature control • Temperature controlled induction coil • Controlled power supply • Real-time control	• Wireless temperature measurement at the bottom of the pan • Measurement and control of the entire cooking surface • Immediate correction of temperature deviations	• Extremely safe to use • Overheat monitoring and management at the bottom of the pan
Conventional Induction	Induction Induction Conventional with RTCSmp®	Conventional Induction with RTCSmp®

Instinct Line
Induction plates (countertop)

INSTINCT Hob 3.5
INSTINCT Hob 5
INSTINCT Hob 10

INSTINCT Hob 3.5/5

INSTINCT Hob 10

- Multi-point Real Temperature Control System - RTCSmp® Technology
- Reliable overheat protection
- New simple and intuitive Tap and Turn control knob
- Timer function
- Cool-to-touch cooking surface
- 12 power levels and 25 to 100 °C temperature holding function
- Consistent power output throughout cooking for optimal results
- Exceptionally robust and developed for intensive use in restaurant kitchens
- Easy to clean thanks to the removable, washable and reusable air filter
- Reduction in maximum power from 100% to 25%
- Low energy consumption

INSTINCT hobs come with 12 power levels, a 25 to 100 °C temperature holding function and a timer function. They are also energy efficient and feature the new Tap and Turn control knob. These are practical and reliable appliances offering very quick cooking times.

Specifications			
Model	**INSTINCT Hob 3.5**	**INSTINCT Hob 5**	**INSTINCT Hob 10**
Item no.	99560025	99560028	99560217
Type	Single zone	Single zone	Two zone
Electrical supply V/HZ	230-240/50-60/1	380-440/50-60/3	380-440/50-60/3
Power (kW)	3.5	5	2 x 5
Ceramic zone dimensions mm	372 x 349	373 x 349	372 x 609
Dimensions W x D x H mm	380 x 460 x 140	381 x 460 x 140	380 x 720 x 140
Weight kg	12	14	21
Price in € (plus VAT)	**3,618**	**4,488**	**7,311**

Instinct Line
Woks

INSTINCT Wok 3.5
INSTINCT Wok 5
INSTINCT Wok 8

Enodis®

INSTINCT Wok 3.5/5/8

- Multi-point Real Temperature Control System - RTCSmp® Technology
- Reliable overheat protection
- New simple and intuitive Tap and Turn control knob
- Cool-to-touch cooking surface
- 12 cooking power levels
- Ceran glass-ceramic bowl - Diameter 300 mm
- Exceptionally robust and developed for intensive use in restaurant kitchens
- Easy to clean thanks to the removable, washable and reusable air filter
- Reduction in maximum power from 100% to 25%
- Low energy consumption

Comes with a 5.2 litre hemispheric stove top as standard

This exceptional wok features 12 power levels and a 300 mm diameter Ceran wok bowl. It is also energy efficient and features the new Tap and Turn control knob. Among the many advantages of this appliance are the integrated timer function, the high operational reliability and the transfer of power with no pauses for measurement, even when sautéing.

Specifications			
Model	**INSTINCT Wok 3.5**	**INSTINCT Wok 5**	**INSTINCT Wok 8**
Item no.	99570012	99570015	99570018
Type	Single zone	Single zone	Single zone
Electrical supply V/HZ	208-240/50-60/1	380-440/50-60/3	380-440/50-60/3
Power output kW	3.5	5	8
Inductor diameter mm	300	300	300
Dimensions W x D x H mm	380 x 473 x 200	381 x 473 x 200	382 x 473 x 200
Weight kg	14	16	18
Price in € (plus VAT)	**5,360**	**6,604**	**7,205**

Instinct Line
Griddles

INSTINCT Griddle 3.5
INSTINCT Griddle 5
INSTINCT Griddle 10

Enodis®

INSTINCT Griddle 3.5/5

INSTINCT Griddle 10

- Multi-point Real Temperature Control System - RTCSmp® Technology
- Special non-stick induction grill
- Temperature range 50 to 230 °C
- New simple and intuitive Tap and Turn control knob
- Uniform heat distribution
- Instant control of cooking temperature
- Short heating time - 20 to 200 °C in 3½ minutes
- Timer function
- Exceptionally robust and developed for intensive use in restaurant kitchens
- Extremely safe to use thanks to the various safety features
- Easy to clean thanks to the removable, washable and reusable air filter
- Reduction in maximum power from 100% to 25%
- Low energy consumption thanks to the induction technology and optimal power transfer with almost zero heat diffusion

These ultra modern griddles guarantee exceptional performance in all professional kitchens. They feature a non-stick griddle plate and a useful timer. They are also energy efficient with an extremely short heating time and perfectly even heat distribution. The instant grill temperature control will excite any kitchen professional.

Specifications			
Model	INSTINCT Griddle 3.5	INSTINCT Griddle 5	INSTINCT Griddle 10
Item no.	99650032	99650035	99650041
Type	Single zone	Single zone	Two zone
Electrical supply V/HZ	230-240/50-60/1	380-440/50-60/3	380-440/50-60/3
Power (kW)	3.5	5	10
Cooking zone dimensions mm	493 x 352	494 x 352	618 x 577
Dimensions W x D x H mm	531 x 493 x 198	532 x 493 x 198	656 x 717 x 198
Weight kg	28	30	48
Price in € (plus VAT)	7,903	8,177	13,078

Basic Line
Induction plates (countertop)

BL350C
BLET350C

BLC350C

BLET350C

- 10 cooking power levels (500 to 3500 W)
- Temperature range 60°C to 240°C
- Timer function 0 to 180 minutes
- Tactile controls
- LED display

BASIC LINE induction hobs come with 10 power levels and a timer function.
No buttons makes an easy job of cleaning the hob and tactile controls.

Specifications		
Model	BL350C	BLET350C
Type	Single zone	Two zone
Electrical supply V/HZ	220-240/50-60/1	220-240/50-60/1
Power (kW)	3.5	3.5 (1.8+1.7)
Dimensions W x D x H mm	338 x 418 x 84	299 x 581 x 64
Weight kg	6.6	5.6
Price in € (plus VAT)	1,628	1,846

Basic Line
Induction fryer (countertop)

BLBT-350Z8F

Enodis®

BLBT-350Z8F

- 11 cooking power levels
- Temperature range 60°C to 190°C
- Timer function 0 to 15 minutes
- Tactile controls
- LED display
- Capacity 8 litres

Specifications	
Model	**BLBT-350Z8F**
Type	1 vat
Electrical supply V/HZ	220-240/50-60/1
Power (kW)	3.5
Dimensions W x D x H mm	288 x 478 x 410
Weight kg	12.6
Price in € (plus VAT)	**3,167**

THE ADVANTAGES OF AN INDUCTION FRYER:

- Precise temperature control, rapid heating and high capacity cooking: the induction fryer quickly brings the temperature back up after frozen items are added to the oil, keeping it steady with accuracy and precision.
- The BASIC LINE fryer comes with 11 power levels and a timer function.
- No buttons on the control panel means it is easy to clean.
- Safe and reliable induction system

The RATP's central kitchen in Sucy-en-Brie, France – 10,000 covers daily

All Cooking Kettles

KETTLES

30 years of ENODIS

Cooking kettles
for high-volume production

Versatile and economical

THE UNIVERSAL KETTLE

Cleveland's versatile kettles can be used for a wide variety of culinary methods and processes. Thanks to Cleveland's double jacketed technology, terms like "direct heating" and "water bath heating" are now obsolete as these kettles offer a versatile way to perform all types of cooking.

Cleveland kettles are easy to use, ergonomic, hygienic, reliable and durable.

We offer a highly flexible range of products so that we can provide solutions that meet the specific needs of each customer.

THE ADVANTAGES OF A CLEVELAND KETTLE

• Cooking with complete, degree-accurate control
• Double jacketed for heat uniformity
• High pressure to maintain the organoleptic qualities of your ingredients
• Easy to use so you can become proficient in just a few hours
• Safe and ergonomic, plus easy draining thanks to the tilt mechanism and easy to maintain and clean
• Pan guaranteed for 3 years
• Energy savings: 35 %
• Saves time by heating up 3 times faster than a traditional cooking kettle
• Saves space: 1 Cleveland kettle = 3 traditional kettles
• Reduce raw material costs by 10-20%
• Pan interior in 316 stainless steel

KET Series
Electric kettles

KET 6 T   TKET 6 T
KET 12 T   TKET 12 T
KET 20 T

Table-top models

Pans guaranteed for 3 years
Double jacketed vacuum kettles
Manual tilt - Cover as standard
Pressure 3.5 bars - Low water LED indicator
Thermostat 1-10 - AISI 316

KET 12 T

TKET kettles connected as a set

Single kettles - Specifications			
Model	KET 6 T	KET 12 T	KET 20 T *
Capacity litres	23	45	80
Electrical supply V/HZ	400/50/3	400/50/3	400/50/3
Power (kW)	7.5	12.1	13.6
Dimensions W x D x H mm	610 x 432 x 572/724	699 x 508 x 632/964	813 x 698 x 1264
Weight kg	54	82	118
Price in € (plus VAT)	16,751	20,255	33,042

*Cover, mixer faucet and protective skirt included

Doubles kettles - Specifications		
Model	TKET 6 T	TKET 12 T
Capacity litres	2 x 23	2 x 45
Electrical supply V/HZ	400/50/3	400/50/3
Power (kW)	15	24
Dimensions W x D x H mm	1124 x 425 x 580	1285 x 495 x 615/800
Weight kg	73	110
Price in € (plus VAT)	24,867	48,239

KET Series
Stands for table top kettles

SKET 6   STD 28
SKET 12   STD 42
           STD 55

Fixed or mobile stands with or without drawer

STD 28F

Note:
Standard drainage and connection eliminates the need for floor guttering.

Specifications - Without drainage drawer					
Model	**SKET 6 F**	**SKET 6 M**	**SKET12F**	**SKET12M**	**SKET20M**
Fixed or mobile stand	Fixed	Mobile	Fixed	Mobile	Mobile
For kettle item number	KET 6 T	KET 6 T	KET 12 T	KET 12 T	KET 20 T
Price in € (plus VAT)	**1,489**	**1,915**	**1,702**	**2,045**	**2,207**

Specifications - With drainage drawer						
Model	**STD 28F**	**STD 28M**	**STD 42F**	**STD 42M**	**STD 55F**	**STD 55M**
Fixed or mobile stand	Fixed	Mobile	Fixed	Mobile	Fixed	Mobile
For kettle item number	KET 6 T - KET 12 T	KET 6 T - KET 12 T	KET 6 T	TKET 6 T	TKET 12 T	TKET 12 T
Dimensions W x D x H mm	730 x 570 x 420	730 x 570 x 420	1040 x 580 x 450	1040 x 580 x 450	1500 x 580 x 450	1500 x 580 x 450
Price in € (plus VAT)	**3,066**	**3,282**	**5,687**	**5,463**	**6,125**	**6,560**

KEL Series
Electric kettles

KEL 25 T	KEL 25
KEL 40 T	KEL 40
KL 60 T	KL 60
KEL 80 T	KEL 80
KEL 100 T	KEL 100

CLEVELAND
A Welbilt Brand

Floor models
Double jacketed vacuum kettles
Tri-phase 400 V + N + T
Pressure 3.5 bars - AISI 316
Pans guaranteed for 3 years

KEL 40 T

KEL 40

Models come with
Articulated cover
Mixer faucet
Outlet Diameter 2" (50mm) tangential TD2

- Double jacketed vacuum kettles
- Electronic control
- Double jacketed liquid level safety function
- Safety valve
- Pressure gauge
- Thermal protective skirt as standard
- Add-on wheels for models 40, 60 and 80 (on request)

Tilting kettles - Specifications					
Model	**KEL 25 T**	**KEL 40 T**	**KEL 60 T**	**KEL 80 T**	**KEL 100 T**
Capacity litres	100	150	225	300	375
Electrical supply V/HZ	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3
Power (kW)	18.1	30.1	36.2	39.2	nc
Dimensions W x D x H mm	928 x 788 x 1045	1055 x 959 x 1080	1143 x 1045 x 1191	1232 x 1220 x 1330	1296 x 1258 x 1356
Weight kg	nc	163	188	213	nc
Price in € (plus VAT)	**58,078**	**61,844**	**68,941**	**77,924**	**93,295**

Fixed kettles - Specifications					
Model	**KEL 25**	**KEL 40**	**KEL 60**	**KEL 80**	**KEL 100**
Capacity litres	100	150	225	300	375
Electrical supply V/HZ	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3
Power (kW)	18.1	30.1	36.2	39.2	39.2
Dimensions W x D x H mm	864 x 759 x 934	1016 x 782 x 1016	1118 x 870 x 1093	1194 x 959 x 1105	1270 x 1023 x 1144
Weight kg	100	131	163	182	200
Price in € (plus VAT)	**40,236**	**41,254**	**51,135**	**63,488**	**71,847**

Protective skirt
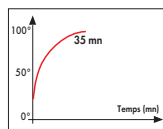
Test of KEL 80 T / 150L water

KGL Series
Gas turbo kettles

KGL 40 T KGL 40
KGL 60 T KGL 60
KGL 80 T KGL 80

KGL 60 T with PCK add-on

CLEVELAND
A Welbilt Brand

Floor models
Double jacketed vacuum kettles
Single-phase 230 V + N + T
Pressure 3.5 bars
AISI 316
LED water level indicator
Thermostat 1-10
Pans guaranteed for 3 years

Models come with
Articulated cover
Mixer taps EC/EF
Outlet Diameter 2" (50mm) tangential TD2
HS thermal protective skirt

- Patented high-efficiency infrared burner
- Ion sensing electronic ignition
- Double jacketed filled with distilled treated water in factory for permanent usage
- Temperature control and electronic low-water detector
- 12-level power adjustment potentiometer
- Heat and low-water indicator
- Start/stop switch

- Exterior pressure and vacuum gauge
- AISI 316 container
- Tilting mechanism on special inset steel bearings
- 4 adjustable feet to ensure the appliance is level with the fixing plates
- Counterbalanced lid (floor models)
- Gas type can be specified when ordering

Tilting kettles - Specifications			
Model	**KGL 40 T**	**KGL 60 T**	**KGL 80 T**
Capacity litres	150	225	300
Electrical supply V/HZ	230/50/1	230/50/1	230/50/1
Power (kW)	41	56	56
Dimensions W x D x H mm	1099 x 1080 x 1162	1228 x 1130 x 1130	1381 x 1162 x 1156
Weight kg	235	255	270
Price in € (plus VAT)	**74,101**	**89,273**	**97,608**

*Dimensions with lid closed

Fixed kettles - Specifications			
Model	**KGL 40**	**KGL 60**	**KGL 80**
Capacity litres	150	225	300
Electrical supply V/HZ	230/50/1	230/50/1	230/50/1
Power (kW)	33	45	45
Dimensions W x D x H mm	893 x 940 x 1154	972 x 991 x 1261	1058 x 1077 x 1332
Weight kg	235	255	270
Price in € (plus VAT)	**47,926**	**58,257**	**65,275**

*Dimensions with lid closed

Note:
Floor kettles must be positioned to the left to ensure the tilting axis is not obstructed by the outlet as the drainage channel is not centrally located (see info sheets). The FS strainer is available as an add-on for tilting kettles (see Add-ons page).

KDT Series
Direct steam injection kettles

KDT 1 T, KDT 3 T, KDT 6 T, KDT 12 T, KDT 20 T

Table-top models

Pressure 3.5 bars
AISI 316

KDT 6 T

Models come with
Cover

- Double jacketed kettles
- Can be placed on SD stand or neutral stand

Tilting kettles - Specifications				
Model	KDT 3 T	KDT 6 T	KDT 12 T	KDT 20 T
Capacity litres	10	23	45	80
Dimensions W x D x H mm	384 x 317 x 584	384 x 317 x 622	584 x 514 x 737	692 x 604 x 838
Weight kg	17	18	25	41
Price in € (plus VAT)	8,811	13,344	19,842	25,599

Note:
To determine the stand width, add both kettle widths and allow a 10 cm clearance at each end and 10 cm between the kettles.

KDL Series
Direct steam injection kettles

KDL 25 T, KDL 40 T, KDL 60 T, KDL 80 T, KDL 100 T

Floor models
Pressure 3.5 bars
AISI 316

KDL 40 T

Models come with
Articulated cover
EC/EF mix tap
Condensate tap
HS thermal protective skirt
Outlet Diameter 2" (50mm) tangential TD2

Tilting kettles * - Specifications					
Model	KDL 25 T	KDL 40 T	KDL 60 T	KDL 80 T	KDL 100 T
Capacity litres	100	150	225	300	375
Standard pressure bars	3.5	3.5	3.5	3.5	3.5
High pressure add-on (on request)	P025	P040	P060	P080	P0100
Dimensions W x D x H mm	957 x 753 x 1056	1058 x 823 x 1062	1147 x 921 x 1164	1236 x 991 x 1208	1299 x 1105 x 1256
Weight kg	100	125	157	188	216
Price in € (plus VAT)	34,737	36,643	41,410	45,935	58,022

*Electric tilt: please ask.

KETTLES

![CLEVELAND — A Welbilt Brand]

Enodis also offers mixer kettles and gas and electric kettles between 150 and 575 litres with 3.5 bars of pressure as standard and steam kettles with 5.5 bars.

UNIVERSAL KETTLE
Versatile to any type of cooking

AGITATOR
and counter agitator. Scraper arm graduated in litres. Teflon® paddle removable without tools.

COOKING WITH COMPLETE CONTROL
Versatile to any type of cooking

DOUBLE JACKETED
Uniform heating, no hot spots, no burning, no catching due to low use of fat

FULL CONTROL
over mixing speeds for different products

AISI 316 STAINLESS STEEL PAN AS ADD-ON

PROTECTIVE SKIRT

CLEVELAND
A Welbilt Brand

Cleveland is a central kitchen specialist and the world leader in foodservice equipment

TIME-SAVING
Heats up 3 times faster than a traditional kettle.

35% LESS ENERGY
Greater power for a more rapid heat-up, meaning less energy is used.

SPACE-SAVING
1 Cleveland kettle replaces 3 traditional kettles, saving you floor space.

Accessories
for kettles
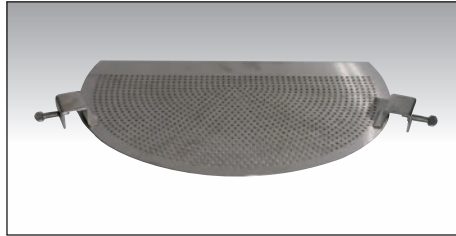
FS
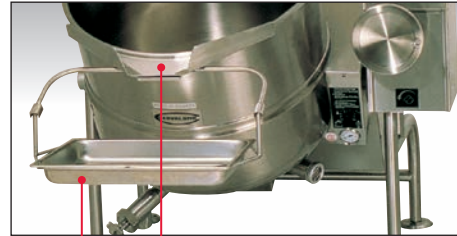
PCK   FD

Our containers are designed to stay intact from factory to table. They can withstand refrigeration, freezing, defrosting and cooking.

Accessories			
Description	Capacity litres	Item no.	Price in € (plus VAT)
Stainless steel strainer for tilting kettles	23	FS6	**746**
	45	FS12	**746**
	80	FS20	**746**
	100	FS25	**746**
	150	FS40	**2,137**
	225	FS60	**2,137**
	300	FS80	**5,335**
	375	FS100	**5,335**
Stainless steel nozzle guide (for pouring in narrow vertical spaces)		FD	**1,902**
GN1/1 tray holder with swing (for tilting kettles K25 upwards or Technyform fryers)		PCK	**1,508**

*Kettle wheels available on request

BS

CB

KP   KB   KW

KAK

TBS
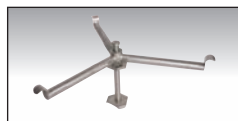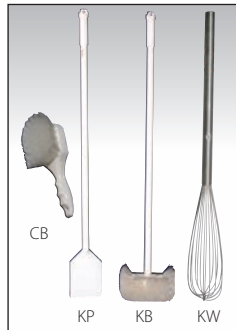
DPK

PRSK

Accessories			
Description	**Capacity litres**	**Item no.**	**Price in € (plus VAT)**
Stand and cooking basket set			
For 80 and 100 litres kettles	3 x BS 3 included	TBS20	**5,805**
For 150 litre kettles	3 x BS 6 included	TBS40	**5,860**
For 225 litre kettles	3 x BS 6 included	TBS60	**6,155**
For 300 litre kettles	3 x BS 6 included	TBS80	**7,187**
For 375 litre kettles	3 x BS 12 included	TBS100	**5,043**
Utensil kit specially designed for kettles made from:			
Brush (CB), swab for drainage (DB), paddle (Marijise) (KP)			
Stainless steel whisk (KW), brush with handle (KB), ladle (KL)			
Complete kit (CB + DB + KP + KW + KB +KL)		KAK	**2,748**
Mixer faucet 3/4"		DPK	**1,355**
Shower head with hose (except mixer kettles)		PRSK	**2,317**
Shower head with hose for mixer kettles		DOUC2	**2,558**
Water meter		LMC1	**10,511**

Triple jacketed kettles
Multi/MultiMix - Opti/OptiMix - Maxi/MaxiMix

Multi

MultiMix

Opti

The wide range of kettles includes triple jacketed kettles, manual tilt kettles, sophisticated mixer kettles and traditional versatile kettles. We also offer stand-mounted kettles, mobile kettles, and kettles with a tilting height of 600 mm and an efficient cooling system.

The range features huge flexibility, ease of use and exceptional reliability and durability, with something to cater to the demands of every single individual business and customer.

There are no compromises when it comes the quality of the materials used to produce our kettles - the only variation is in the functions they serve.

The kettles use a steam pressure of 1 bar, equivalent to 120°C. They can be supplied with an electric heating system or connected to an external steam system.

MULTI AND MULTIMIX

These sophisticated tilting kettles are available with and without the integrated mixer. They are available in various sizes and are extremely flexible. A wide range of accessories is also available. These cooking kettles are ideal for demanding kitchens that perform a lot of mixing.

- **Multi - an ergonomic cooking kettle with advanced features**
  The Multi model is available in several versions and can meet the demands of a modern mixer kettle. With volumes ranging from 20 to 50 litres and the option to connect the Multi model to the MultiMix, Opti and OptiMix models, the Multi kettle is the obvious choice for kitchens seeking functional and user-friendly solutions to make their work easier. With a minimal tilting height of 400 mm, the Multi model is ideal for extremely busy, high-output kitchens.

- **MultiMix – an advanced kettle with integrated mixer**
  The MultiMix model offers advanced features and a user-friendly kettle with a powerful mixer. With volumes ranging from 40 to 500 litres and the option to connect the Multi model to the MultiMix, Opti and OptiMix models, the Multi kettle is the obvious choice for kitchens seeking functional and user-friendly solutions to make their work easier. With a minimal tilting height of 40 mm, the Multi model is ideal for extremely busy, high-output kitchens.

Note:
All triple jacketed kettles have a water supply and power connection to the rear.

OptiMix   Maxi   MaxiMix

OPTI AND OPTIMIX

These models offer great functionality with an ideal tilting height of 600 mm. The OptiMix model can also be linked to an external cooling system. These kettles are ideal for kitchens seeking to be more ergonomic and chefs who perform a significant amount of stirring and cooking.

- **Opti - a kettle with a greater tilting height**
  If you're looking for an ergonomic kettle but don't need a mixer, the Opti model with its tilting height of 600 mm is the obvious choice for you.

- **OptiMix – an advanced kettle with an ergonomic tilting height and integrated mixer**
  All the features of the OptiMix tilting kettle have been optimised to create a unique product. This kettle can cook, mix and cool, meaning you can execute all your prep processes using a single piece of equipment. With a tilting height of 600 mm between the floor and the receptacle, the contents of the kettle can be decanted into containers placed on a forklift.

  The combination of the mixer, the greater tilting height and the easy-open lid makes the OptiMix the most ergonomic solution on the market. It can also be cleaned at a more comfortable height than traditional kettles.

MAXI AND MAXIMIX

These models offer the same functionality and user friendliness as the other cooking kettles but for higher volumes.

Note:
All triple jacketed kettles have a water supply and power connection to the rear.

Overview of our kettles						
	Multi	**Multimix**	**Opti**	**OptiMix**	**Maxi**	**MaxiMix**
Volume	40-300 litres	40-300 litres	40-300 litres	40-300 litres	400-500 litres	400-500 litres
Standard controls	AutoTemp 32	AutoTemp 56	AutoTemp 32	AutoTemp 56	AutoTemp 32	AutoTemp 56
Electric tilt	+	+	+	+	+	+
Tilting height	400-467 mm*	400-467 mm*	600 mm	600 mm	400 mm	400 mm
Location of controls	Left or right side	Left or right side	Left or right side	Left or right side	Left or right side	Left or right side
Mixer	-	+	-	+	-	+
TPM	-	5-155	-	5-155	-	5-140
Maximum mixing power	-	164-477 Nm*	-	164-477 Nm*	-	477 Nm
Viewing hatch	-	+	-	+	o	+
Cooling system using mains water supply	o 80-300 litres	o 80-300 litres	o 80-300 litres	o 80-300 litres	o	o
Cooling system using the water from the external cooling system	-	-	-	o OptiMix QuickChill 80/300 litres	-	MaxiMix QuickChill
Isolation switch	+	+	+	+	+	+
Probe to collect food temperature data	-	o	-	o	-	o
Type of cooking	Electric/direct steam	Electric/direct steam	Electric/direct steam	Electric/direct steam	Electric/direct steam	Electric/direct steam

+ Standard o Add-on - Not available * As per kettle size

Overview of controls		
Description	**AutoTemp 32**	**AutoTemp 56**
Adjustable vertical control panel	+	+
TiltBack	+	+
WaterLevelAutomatic	+	+
Water meter	+	+
Controlled by jacket temperature	+	-
Controlled by food temperature	-	+
Dynamic cooking levels for gentle cooking	-	+
Clock/Timer	+	-
Programmable	-	+

+ Standard o Add-on

Multi / MultiMix
Electric

Enodis

Multi Electric

	Item no.	Multi Electric	Dimensions W x D x H*	Power	Price in € (plus VAT)
	104001	MULTI electric 40L	986 x 798 x 1750	3~400V - 15kW	**20,012**
	104003	MULTI electric 60L	1035 x 823 x 1784	3~400V - 15kW	**20,375**
	104005	MULTI electric 80L	1065 x 838 x 1822	3~400V - 15kW	**22,047**
	104007	MULTI electric 100L	1115 x 863 x 1849	3~400V - 20kW	**23,700**
	104009	MULTI electric 120L	1115 x 1075 x 1819	3~400V - 20kW	**27,424**
	104011	MULTI electric 150L	1232 x 1075 x 1950	3~400V - 30kW	**35,490**
	104013	MULTI electric 200L	1282 x 1075 x 1982	3~400V - 30kW	**39,918**
	104015	MULTI electric 250L	1380 x 1075 x 2115	3~400V - 45kW	**43,970**
	104017	MULTI electric 300L	1480 x 1075 x 2194	3~400V - 45kW	**51,123**

MultiMix Electric

	Item no.	MultiMix Electric	Dimensions W x D x H*	Power	Price in € (plus VAT)
	105001	MultiMix electric 40L	986 x 798 x 1750	3~400V - 15kW	**37,127**
	105003	MultiMix electric 60L	1035 x 823 x 1784	3~400V - 15kW	**37,127**
	105005	MultiMix electric 80L	1065 x 838 x 1822	3~400V - 15kW	**37,552**
	105007	MultiMix electric 100L	1115 x 863 x 1849	3~400V - 20kW	**40,247**
	105009	MultiMix electric 120L	1115 x 1075 x 1819	3~400V - 20kW	**44,229**
	105011	MultiMix electric 150L	1232 x 1075 x 1950	3~400V - 30kW	**49,243**
	105013	MultiMix electric 200L	1282 x 1075 x 1982	3~400V - 30kW	**52,914**
	105015	MultiMix electric 250L	1380 x 1075 x 2115	3~400V - 45kW	**59,360**
	105017	MultiMix electric 300L	1480 x 1075 x 2194	3~400V - 45kW	**62,789**

*Height with raised cover

KETTLES

Options
Multi / MultiMix

Item no.	Hand shower for cleaning	Price in € (plus VAT)
170064	Hand shower with 3m hose, right side	1,209
170083	Hand shower with 3m hose, left side	1,210

Item no.	Butterfly valve 2"	Price in € (plus VAT)
170008	SMS butterfly valve no elbow 2"	3,086
170023	SMS butterfly valve with elbow 2"	744
170006	Butterfly valve no elbow 2", ISO Clamp	3,086
170021	Butterfly valve with elbow 2", ISO Clamp	744
170010	DS butterfly valve no elbow 2"	3,086
170025	DS butterfly valve with elbow 2"	744
170014	SMS butterfly valve with fixed elbow 2"	3,086
170012	Butterfly valve with fixed elbow 2", ISO Clamp	3,086
170016	DS butterfly valve with fixed elbow 2"	3,640
170020	Echtermann drainage valve 2"	3,086
170018	Valveless outlet	1,830

Item no.	Butterfly valve 3"	Price in € (plus VAT)
170009	SMS butterfly valve no elbow 3"	3,640
170024	SMS butterfly valve with elbow 3"	744
170007	Butterfly valve no elbow 3", ISO Clamp	3,640
170022	Butterfly valve with elbow 3", ISO Clamp	744
170011	DS butterfly valve no elbow 3"	3,640
170026	DS butterfly valve with elbow 3"	744
170015	SMS butterfly valve with fixed elbow 3"	3,640
170013	Butterfly valve with fixed elbow 2", ISO Clamp	3,640
170017	DS butterfly valve with fixed elbow 3"	3,640
170019	Valveless outlet	2,725

Item no.	Kettle lid add-ons	Price in € (plus VAT)
170065	Swivel lid	881
170062	Viewing hatch	1,053

Item no.	PowerManagement connection (energy optimiser)	Price in € (plus VAT)
170046	PowerManagement	588

Options
Multimix

Item no.	SlowMix	Price in € (plus VAT)
170059	SlowMix	**3,019**

	Item no.	Control pedal	Price in € (plus VAT)
	170060	Remote control pedal for: - Filling - Tilting - SlowMix	**2,915**

Item no.	Water cooling system (from mains)	Price in € (plus VAT)
170068	Kettle cooler (60L kettle)	**3,312**
170069	Kettle cooler (80L kettle)	**3,312**
170028	Kettle cooler (100L kettle)	**3,312**
170029	Kettle cooler (120L kettle)	**3,312**
170030	Cooling kettle 150L	**3,312**
170031	Kettle cooler (200L kettle)	**3,312**
170032	Kettle cooler (250L kettle)	**3,312**

Item no.	Data gathering	Price in € (plus VAT)
170043	PT-100 Temperature probe	**606**
170044	PT-1000 Temperature probe	**710**
170045	RS485/ModBus Temperature probe	**1,742**

Accessories
Multi / MultiMix

Item no.	Measuring rod	Price in € (plus VAT)
175087	Measuring rod for 40L kettle	124
175088	Measuring rod for 60L kettle	124
175089	Measuring rod for 80L kettle	124
175090	Measuring rod for 100L kettle	124
175091	Measuring rod for 120L kettle	124
175092	Measuring rod for 150L kettle	124
175093	Measuring rod for 200L kettle	124
175094	Measuring rod for 250L kettle	124
175095	Measuring rod for 300L kettle	124

Item no.	Kettle sieve plate	Price in € (plus VAT)
175041	Sieve plate for 40L kettle	451
175042	Sieve plate for 60L kettle	486
175043	Sieve plate for 80L kettle	503
175044	Sieve plate for 100L kettle	503
175045	Sieve plate for 150L kettle	536
175046	Sieve plate for 200L kettle	640
175047	Sieve plate for 250L kettle	744
175048	Sieve plate for 300L kettle	881

Item no.	Pouring lip	Price in € (plus VAT)
175012	Pouring lip for 40L kettle	452
175013	Pouring lip for 60L kettle	486
175014	Pouring lip for 80L kettle	503
175015	Pouring lip for 100L kettle	503
175017	Pouring lip for 150L kettle	536
175018	Pouring lip for 200L kettle	640
175019	Pouring lip for 250L kettle	744
175020	Pouring lip for 300L kettle	881

Item no.	GN holder	Price in € (plus VAT)
175069	GN holder for round 40L kettle	3,140
175070	GN holder for round 60L kettle	3,140
175071	GN holder for round 80L kettle	3,140
175072	GN holder for round 100L kettle	3,140
175073	GN holder for round 120L kettle	3,140
175074	GN holder for round 150L kettle	3,140
175075	GN holder for round 200L kettle	3,140
175076	GN holder for round 250L kettle	3,140
175077	GN holder for round 300L kettle	3,140

Item no.	Cooking basket (for MULTI only)	Price in € (plus VAT)
175034	Cooking basket for 40L kettle	1,277
175035	Cooking basket for 60L kettle	1,795
175036	Cooking basket for 80L kettle	2,001
175037	Cooking basket for 100L kettle	2,226
175038	Cooking basket for 120L kettle	2,399
175039	Cooking basket for 150L kettle	4,207
175040	Cooking basket for 200L kettle	4,431

Item no.	Storage	Price in € (plus VAT)
175098	Utensil trolley	1,277
175099	Wall-mounted utensil rack	398

Accessories
MultiMix

Item no.	Cleaning tools	Price in € (plus VAT)
175001	Cleaning tools for 40L kettle	2,743
175002	Cleaning tools for 60L kettle	3,175
175003	Cleaning tools for 80L kettle	3,432
175004	Cleaning tools for 100L kettle	3,708
175005	Cleaning tools for 120L kettle	4,155
175006	Cleaning tools for 150L kettle	4,655
175007	Cleaning tools for 200L kettle	5,260
175008	Cleaning tools for 250L kettle	5,760
175009	Cleaning tools for 300L kettle	5,967

Item no.	Cleaning brush	Price in € (plus VAT)
175032	Cleaning brush	105

Item no.	Whip	Price in € (plus VAT)
175058	Whip for 40L kettle	2,588
175059	Whip for 60L kettle	2,966
175060	Whip for 80L kettle	3,140
175061	Whip for 100L kettle	3,381
175062	Whip for 120L kettle	3,932
175063	Whip for 150L kettle	4,207
175064	Whip for 200L kettle	4,949
175065	Whip for 250L kettle	5,260
175066	Whip for 300L kettle	5,449

KETTLES

Opti / OptiMix
Electric

Opti Electric					
	Item no.	Opti Electric	Dimensions W x D x H*	Power	Price in € (plus VAT)
	101001	Opti electric 40L	1026 x 665 x 1715	3~400V - 15kW	**23,029**
	101003	Opti electric 60L	1075 x 665 x 1739	3~400V - 15kW	**23,253**
	101005	Opti electric 80L	1105 x 865 x 1808	3~400V - 15kW	**25,184**
	101007	Opti electric 100L	1155 x 865 x 1828	3~400V - 20kW	**27,113**
	101009	Opti electric 120L	1155 x 865 x 1828	3~400V - 20kW	**30,820**
	101011	Opti electric 150L	1272 x 875 x 1944	3~400V - 30kW	**41,005**
	101013	Opti electric 200L	1322 x 875 x 1971	3~400V - 30kW	**46,676**
	101015	Opti electric 250L	1420 x 875 x 2050	3~400V - 45kW	**51,932**
	101017	Opti electric 300L	1520 x 875 x 2130	3~400V - 45kW	**58,859**

OptiMix Electric					
	Item no.	OptiMix Electric	Dimensions W x D x H*	Power	Price in € (plus VAT)
	102001	OptiMix electric 40L	1026 x 665 x 1715	3~400V - 16.1kW	**42,435**
	102003	OptiMix electric 60L	1075 x 665 x 1739	3~400V - 16.1kW	**42,435**
	102005	OptiMix electric 80L	1105 x 865 x 1808	3~400V - 16.1kW	**44,194**
	102007	OptiMix electric 100L	1155 x 865 x 1828	3~400V - 21.1kW	**46,020**
	102009	OptiMix electric 120L	1155 x 865 x 1828	3~400V - 21.1kW	**50,726**
	102011	OptiMix electric 150L	1272 x 875 x 1944	3~400V - 30kW	**56,380**
	102013	OptiMix electric 200L	1322 x 875 x 1971	3~400V - 30kW	**60,568**
	102015	OptiMix electric 250L	1420 x 875 x 2050	3~400V - 45kW	**67,995**
	102017	OptiMix electric 300L	1520 x 875 x 2130	3~400V - 45kW	**71,959**

*Height with raised cover

Options
Opti / OptiMix

Item no.	Hand shower for cleaning	Price in € (plus VAT)
170064	Hand shower with 3m hose, right side	1,209
170083	Hand shower with 3m hose, left side	1,210

Item no.	Butterfly valve 2"	Price in € (plus VAT)
170008	SMS butterfly valve no elbow 2"	3,086
170023	SMS butterfly valve with elbow 2"	744
170006	Butterfly valve no elbow 2", ISO Clamp	3,086
170021	Butterfly valve with elbow 2", ISO Clamp	744
170010	DS butterfly valve no elbow 2"	3,086
170025	DS butterfly valve with elbow 2"	744
170014	SMS butterfly valve with fixed elbow 2"	3,086
170012	Butterfly valve with fixed elbow 2", ISO Clamp	3,086
170016	DS butterfly valve with fixed elbow 2"	3,086
170020	Echtermann drainage valve 2"	3,086
170018	Valveless outlet	1,830

Item no.	Butterfly valve 3"	Price in € (plus VAT)
170009	SMS butterfly valve no elbow 3"	3,640
170024	SMS butterfly valve with elbow 3"	744
170007	Butterfly valve no elbow 3", ISO Clamp	3,640
170022	Butterfly valve with elbow 3", ISO Clamp	744
170011	DS butterfly valve no elbow 3"	3,640
170026	DS butterfly valve with elbow 3"	744
170015	SMS butterfly valve with fixed elbow 3"	3,640
170013	Butterfly valve with fixed elbow 2", ISO Clamp	3,640
170017	DS butterfly valve with fixed elbow 3"	3,640
170019	Valveless outlet	2,725

Item no.	Kettle lid add-ons	Price in € (plus VAT)
170065	Swivel lid	881
170061	Viewing hatch	986

Item no.	PowerManagement connection (energy optimiser)	Price in € (plus VAT)
170046	PowerManagement	588

Options
OptiMix

Item no.	SlowMix	Price in € (plus VAT)
170059	SlowMix	**3,019**

	Item no.	Control pedal	Price in € (plus VAT)
	170060	Remote control pedal for: - Filling - Tilting - SlowMix	**2,915**

Item no.	Water cooling system (from mains)	Price in € (plus VAT)
170070	Kettle cooler (OptiMix 60L kettle)	**3,312**
170034	Kettle cooler (OptiMix 80L kettle)	**3,312**
170035	Kettle cooler (OptiMix 100L kettle)	**3,312**
170036	Kettle cooler (OptiMix 120L kettle)	**3,312**
170037	Kettle cooler (OptiMix 150L kettle)	**3,312**
170038	Kettle cooler (OptiMix 200L kettle)	**3,312**
170039	Kettle cooler (OptiMix 250L kettle)	**3,312**
170040	Kettle cooler (OptiMix 300L kettle)	**3,312**

QuickChill Models				
Item no.	Chilled water cooling system	Dimensions W x D x H	Cover height	Price in € (plus VAT)
103001	OptiMix electric QuickChill kettle - 80L	1346 x 1250 x 900	1790	**54,396**
103003	OptiMix electric QuickChill kettle - 100L	1475 x 1250 x 900	1840	**56,223**
103007	OptiMix electric QuickChill kettle - 150L	1592 x 1250 x 900	1940	**66,530**
103009	OptiMix electric QuickChill kettle - 200L	1642 x 1250 x 900	2020	**70,718**
103011	OptiMix electric QuickChill kettle - 250L	1740 x 1250 x 900	2050	**78,146**
103013	OptiMix electric QuickChill kettle - 300L	1800 x 1330 x 900	2130	**82,109**

Item no.	Data gathering	Price in € (plus VAT)
170043	PT-100 Temperature probe	**606**
170044	PT-1000 Temperature probe	**710**
170045	RS485/ModBus Temperature probe	**1,742**

Accessories
Opti / OptiMix

Item no.	Measuring rod	Price in € (plus VAT)
175087	Measuring rod for 40L kettle	124
175088	Measuring rod for 60L kettle	124
175089	Measuring rod for 80L kettle	124
175090	Measuring rod for 100L kettle	124
175091	Measuring rod for 120L kettle	124
175092	Measuring rod for 150L kettle	124
175093	Measuring rod for 200L kettle	124
175094	Measuring rod for 250L kettle	124
175095	Measuring rod for 300L kettle	124

Item no.	Sieve plate for straight-fronted kettle	Price in € (plus VAT)
175049	Sieve plate for 40L kettle	452
175050	Sieve plate for 60L kettle	486
175051	Sieve plate for 80L kettle	503
175052	Sieve plate for 100L and 120L kettle	503
175053	Sieve plate for 150L kettle	536
175054	Sieve plate for 200L kettle	640
175055	Sieve plate for 250L kettle	744
175056	Sieve plate for 300L kettle	880

Item no.	Sieve plate for round-fronted kettle	Price in € (plus VAT)
175023	Pouring lip for 40L kettle	452
175024	Pouring lip for 60L kettle	486
175025	Pouring lip for 80L kettle	503
175026	Pouring lip for 100L and 120L kettle	503
175027	Pouring lip for 150L kettle	536
175028	Pouring lip for 200L kettle	640
175029	Pouring lip for 250L kettle	744
175030	Pouring lip for 300L kettle	881

Item no.	GN holder	Price in € (plus VAT)
175078	GN holder for Opti / Optimix 40L	3,140
175079	GN holder for Opti / Optimix 60L	3,140
175080	GN holder for Opti / Optimix 80L	3,140
175081	GN holder for Opti / Optimix 40L	3,140
175160	GN holder for Opti / Optimix 120L	3,140
175082	GN holder for Opti / Optimix 150L	3,140
175083	GN holder for Opti / Optimix 200L	3,140
175084	GN holder for Opti / Optimix 250L	3,140
175085	GN holder for Opti / Optimix 300L	3,140

Item no.	Cooking basket (for OPTI only)	Price in € (plus VAT)
175034	Cooking basket for 40L kettle	1,277
175035	Cooking basket for 60L kettle	1,795
175036	Cooking basket for 80L kettle	2,001
175037	Cooking basket for 100L kettle	2,226
175038	Cooking basket for 120L kettle	2,399
175039	Cooking basket for 150L kettle	4,207
175040	Cooking basket for 200L kettle	4,431

Item no.	Storage	Price in € (plus VAT)
175098	Utensil trolley	1,277
175099	Wall-mounted utensil rack	398

Accessories
OptiMix

Item no.	Cleaning tools	Price in € (plus VAT)
175001	Cleaning tools for 40L kettle	2,743
175002	Cleaning tools for 60L kettle	3,175
175003	Cleaning tools for 80L kettle	3,432
175004	Cleaning tools for 100L kettle	3,708
175005	Cleaning tools for 120L kettle	4,155
175006	Cleaning tools for 150L kettle	4,655
175007	Cleaning tools for 200L kettle	5,260
175008	Cleaning tools for 250L kettle	5,760
175009	Cleaning tools for 300L kettle	5,967

Item no.	Cleaning brush	Price in € (plus VAT)
175032	Cleaning brush	105

Item no.	Whip	Price in € (plus VAT)
175058	Whip for 40L kettle	2,588
175059	Whip for 60L kettle	2,966
175060	Whip for 80L kettle	3,140
175061	Whip for 100L kettle	3,381
175062	Whip for 120L kettle	3,932
175063	Whip for 150L kettle	4,207
175064	Whip for 200L kettle	4,949
175065	Whip for 250L kettle	5,260
175066	Whip for 300L kettle	5,449

Maxi / MaxiMix
Electric
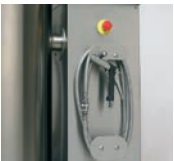
Maxi Electric					
	Item no.	**Maxi Electric**	**Dimensions W x D x H***	**Power**	**Price in € (plus VAT)**
	106001	MAXI electric 400L	1540 x 950 x 2220	3~400V - 60kW	**66,683**
	106003	MAXI electric 500L	1540 x 950 x 2317	3~400V - 60kW	**82,402**

MaxiMix Electric					
	Item no.	**Maxi Electric**	**Dimensions W x D x H***	**Power**	**Price in € (plus VAT)**
	107001	MaxiMix electric 400L	1540 x 950 x 2220	3~400V - 51kW	**85,959**
	107003	MaxiMix electric 500L	1540 x 950 x 2317	3~400V - 51kW	**100,585**

*Height with raised cover

KETTLES

Options
Maxi / MaxiMix

Item no.	Hand shower for cleaning	Price in € (plus VAT)
170064	Hand shower with 3m hose, right side	1,209
170083	Hand shower with 3m hose, left side	1,210

Item no.	Butterfly valve 2"	Price in € (plus VAT)
170008	SMS butterfly valve no elbow 2"	3,086
170023	SMS butterfly valve with elbow 2"	744
170006	Butterfly valve no elbow 2", ISO Clamp	3,086
170021	Butterfly valve with elbow 2", ISO Clamp	744
170010	DS butterfly valve no elbow 2"	3,086
170025	DS butterfly valve with elbow 2"	744
170014	SMS butterfly valve with fixed elbow 2"	3,086
170012	Butterfly valve with fixed elbow 2", ISO Clamp	3,086
170016	DS butterfly valve with fixed elbow 2"	3,086
170020	Echtermann drainage valve 2"	3,086
170018	Valveless outlet	1,830

Item no.	Butterfly valve 3"	Price in € (plus VAT)
170009	SMS butterfly valve no elbow 3"	3,640
170024	SMS butterfly valve with elbow 3"	744
170007	Butterfly valve no elbow 3", ISO Clamp	3,640
170022	Butterfly valve with elbow 3", ISO Clamp	744
170011	DS butterfly valve no elbow 3"	3,640
170026	DS butterfly valve with elbow 3"	744
170015	SMS butterfly valve with fixed elbow 3"	3,640
170013	Butterfly valve with fixed elbow 2", ISO Clamp	3,640
170017	DS butterfly valve with fixed elbow 3"	3,640
170019	Valveless outlet	2,725

Item no.	Kettle lid add-ons	Price in € (plus VAT)
170065	Swivel lid	881
170062	Viewing hatch	1,053

Item no.	PowerManagement connection (energy optimiser)	Price in € (plus VAT)
170046	PowerManagement	588

Options
MaxiMix

Item no.	SlowMix	Price in € (plus VAT)
170059	SlowMix	**3,019**

	Item no.	Control pedal	Price in € (plus VAT)
	170060	Remote control pedal for: - Filling - Tilting - SlowMix	**2,915**

Item no.	Water cooling system (from mains)	Price in € (plus VAT)
170041	Kettle cooler (MaxiMix 400L kettle)	**3,311**
170042	Kettle cooler (MaxiMix 500L kettle)	**3,311**

QuickChill Models				
Item no.	Chilled water cooling system	Dimensions W x D x H	Cover height	Price in € (plus VAT)
108001	OptiMix electric QuickChill kettle - 400L	1940 x 1450 x 900	2240	**95,896**
108003	OptiMix electric QuickChill kettle - 500L	1940 x 1450 x 1050	2350	**112,547**
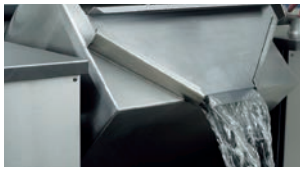
Item no.	Data gathering	Price in € (plus VAT)
170043	PT-100 Temperature probe	**606**
170044	PT-1000 Temperature probe	**710**
170045	RS485/ModBus Temperature probe	**1,742**

KETTLES

Accessories
Maxi / MaxiMix

	Item no.	Measuring rod	Price in € (plus VAT)
	175096	Measuring rod for 400L kettle	122
	175097	Measuring rod for 500L kettle	122

	Item no.	Sieve plate for straight-fronted kettle	Price in € (plus VAT)
	175057	Sieve plate for 400L and 500L kettle	1,000
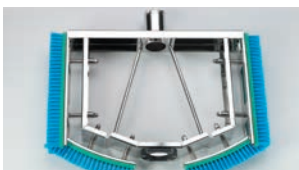
	Item no.	Sieve plate for straight-fronted kettle	Price in € (plus VAT)
	175031	Pouring lip for 400L and 500L kettle	1,000

	Item no.	GN holder	Price in € (plus VAT)
	175086	GN holder for Maxi / MaxiMix 400L kettle	3,140
	175161	GN holder for Maxi / MaxiMix 500L kettle	3,140

	Item no.	Storage	Price in € (plus VAT)
	175098	Utensil trolley	1,277
	175099	Wall-mounted utensil rack	398

Accessories
MaxiMix

Item no.	Cleaning accessory	Price in € (plus VAT)
175010	Cleaning accessory for 400L kettle	6,310
175011	Cleaning accessory for 500L kettle	6,585

Item no.	Cleaning brush	Price in € (plus VAT)
175032	Cleaning brush	105

Item no.	Whip	Price in € (plus VAT)
175067	Whip for 400L kettle	5,870
175068	Whip for 500L kettle	6,315

KETTLES

Triple jacketed kettles
Easy/EasyMix/ EasyMobile/EasyStand

Easy   EasyMobile   EasyStand

The wide range of kettles includes triple jacketed kettles, manual tilt kettles, sophisticated mixer kettles and traditional versatile kettles. We also offer stand-mounted kettles, mobile kettles, and kettles with a tilting height of 600 mm and an efficient cooling system.

The range features huge flexibility, ease of use and exceptional reliability and durability, with something to cater to the demands of every single individual business and customer.

There are no compromises when it comes the quality of the materials used to produce our kettles - the only variation is in the functions they serve.

The kettles use a steam pressure of 1 bar, equivalent to 120°C. They can be supplied with an electric heating system or connected to an external steam system.

EASY AND EASYMIX

These single tilting kettles are available with and without the integrated mixer. Ideal for demanding kitchens that perform a moderate quantity of cooking and mixing.

- **Easy - the classic tilting kettle**
  The Easy model is a single electric titling kettle. It offers the advantages of a tilting kettle and is simple and practical to use.
- **EasyMix – a single kettle with mixer**
  The EasyMix kettle is a single model with integrated mixer. The kettle's built-in mixing mechanism simplifies food prep and requires much less effort. It ensures the best results thanks to the way it distributes heat evenly across the surface of the kettle and stops food from burning.

EASYMOBILE - A MOBILE COOKING KETTLE

The EasyMobile model is mounted on 4 wheels and the mobility it offers opens up new possibilities when it comes to using your tilting kettle. Ideal when your need to be mobile is essential to the running of your kitchen.

EASYSTAND - FREE STANDING KETTLE (4 LEGS)

The EasyStand model is mounted on 4 legs. It is ideal for use on outside catering jobs or in temporary/rented workspaces.

Overview of our kettles				
	Easy	**EasyMix**	**EasyMobile**	**EasyStand**
Volume	40-300 litres	40-300 litres	40-100 litres	40-100 litres
Standard controls	AutoTemp 02e	AutoTemp 36	AutoTemp 02e	AutoTemp 02e
Add-on control	-	-	AutoTemp 32	AutoTemp 32
Electric tilt	+	+	+	+
Tilting height	400-467 mm*	400-467 mm*	433-497 mm*	438-447 mm*
Location of controls	Left or right side	Left or right side	Right side	Right side
Mixer	-	+	-	-
TPM	-	5-140	-	-
Hinged steel cover	+	+	+	+
Cover with gas spring hinge for easy access	+	+	+	+
Viewing hatch	-	+	-	-
Cooling system using mains water supply	o	o	o	o
Chilled water cooling system	-	+	-	-
Isolation switch	+	+	+	+
Optional probe to collect food temperature data	-	o	-	-
Type of cooking	Electric	Electric	Electric	Electric
Timer	-	+	-	-

+ Standard   o Add-on   - Not available   * As per kettle size

Overview of controls			
Description	**AutoTemp 02e**	**AutoTemp 32**	**AutoTemp 36**
Adjustable vertical control panel	-	+	+
TiltBack	-	+	+
WaterLevelAutomatic	-	+	+
Water fill with time delay	-	-	+
Counter	-	+	o
Controlled by jacket temperature	-	+	+
Clock/Timer	-	+	+

+ Standard   o Add-on   - Not available

Easy/EasyMix
Electric

Easy Electric					
	Item no.	Easy Electric	Dimensions W x D x H*	Power	Price in € (plus VAT)
	109001	Easy electric 40L	986 x 798 x 1750	3~400V - 15kW	15,463
	109002	Easy electric 60L	1035 x 823 x 1784	3~400V - 15kW	16,635
	109003	Easy electric 80L	1065 x 838 x 1822	3~400V - 15kW	17,548
	109004	Easy electric 100L	1115 x 863 x 1849	3~400V - 20kW	19,082
	109005	Easy electric 120L	1115 x 863 x 1849	3~400V - 20kW	20,996
	109006	Easy electric 150L	1232 x 1075 x 1950	3~400V - 30kW	39,802
	109007	Easy electric 200L	1282 x 1075 x 1982	3~400V - 30kW	34,456
	109008	Easy electric 250L	1380 x 1075 x 2115	3~400V - 45kW	38,868
	109009	Easy electric 300L	1480 x 1075 x 2194	3~400V - 45kW	46,107

EasyMix Electric					
	Item no.	EasyMix Electric	Dimensions W x D x H*	Power	Price in € (plus VAT)
	110001	EasyMix electric 40L	986 x 798 x 1750	3~400V - 15.75kW	35,902
	110002	EasyMix electric 60L	1035 x 823 x 1784	3~400V - 15.75kW	35,904
	110003	EasyMix electric 80L	1065 x 838 x 1822	3~400V - 15.75kW	37,041
	110004	EasyMix electric 100L	1115 x 863 x 1849	3~400V - 20.75kW	38,524
	110005	EasyMix electric 120L	1115 x 863 x 1849	3~400V - 20.75kW	42,454
	110006	EasyMix electric 150L	1232 x 1075 x 1950	3~400V - 31.5kW	47,416
	110007	EasyMix electric 200L	1282 x 1075 x 1982	3~400V - 31.5kW	50,848
	110008	EasyMix electric 250L	1380 x 1075 x 2115	3~400V - 47.2kW	57,189
	110009	EasyMix electric 300L	1480 x 1075 x 2194	3~400V - 47.2kW	60,516

*Height with raised cover

EasyStand/EasyMobile
AutoTemp 02 and AutoTemp 32

EasyStand AutoTemp 02				
Item no.	EasyStand Electric	Dimensions W x D x H*	Power	Price in € (plus VAT)
111001	EasyStand AutoTemp 02 - 40L	916 x 868 x 1728	3~400V - 15kW	**18,910**
111002	EasyStand AutoTemp 02 - 60L	965 x 893 x 1779	3~400V - 15kW	**20,512**
111003	EasyStand AutoTemp 02 - 80L	995 x 908 x 1800	3~400V - 15kW	**21,840**
EasyStand AutoTemp 32				
111005	EasyStand AutoTemp 32 - 40L	916 x 868 x 1728	3~400V - 15kW	**23,907**
111006	EasyStand AutoTemp 32 - 60L	965 x 893 x 1779	3~400V - 15kW	**25,511**
111007	EasyStand AutoTemp 32 - 80L	995 x 908 x 1800	3~400V - 15kW	**26,837**
111008	EasyStand AutoTemp 32 - 100L	1045 x 933 x 1830	3~400V - 20kW	**28,785**

EasyMobile AutoTemp 02				
Item no.	EasyMobile Electric	Dimensions W x D x H*	Power	Price in € (plus VAT)
112001	EasyMobile AutoTemp 02 - 40L	956 x 868 x 1778	3~400V - 15kW	**19,564**
112002	EasyMobileAutoTemp 02 - 60L	1005 x 893 x 1829	3~400V - 15kW	**21,237**
112003	EasyMobileAutoTemp 02 - 80L	1035 x 908 x 1850	3~400V - 15kW	**22,528**
112004	EasyMobile AutoTemp 02 - 100L	1085 x 933 x 1880	3~400V - 20kW	**24,511**
EasyMobile AutoTemp 32				
112005	EasyMobile AutoTemp 32 40L	956 x 868 x 1778	3~400V - 15kW	**24,563**
112006	EasyMobile AutoTemp 32 60L	1005 x 893 x 1829	3~400V - 15kW	**26,235**
112007	EasyMobile AutoTemp 32 80L	1035 x 908 x 1850	3~400V - 15kW	**27,527**
112008	EasyMobile AutoTemp 32 100L	1085 x 933 x 1880	3~400V - 20kW	**29,509**

*Height with raised cover

Accessories
Easy/EasyMix/EasyStand/EasyMobile

Item no.	Measuring rod	Price in € (plus VAT)
175087	Measuring rod for 40L kettle	124
175088	Measuring rod for 60L kettle	124
175089	Measuring rod for 80L kettle	124
175090	Measuring rod for 100L kettle	124
175091	Measuring rod for 120L kettle	124
175092	Measuring rod for 150L kettle	124
175093	Measuring rod for 200L kettle	124
175094	Measuring rod for 250L kettle	124
175095	Measuring rod for 300L kettle	124

Item no.	Kettle sieve plate	Price in € (plus VAT)
175041	Sieve plate for 40L kettle	451
175042	Sieve plate for 60L kettle	486
175043	Sieve plate for 80L kettle	503
175044	Sieve plate for 100L kettle	503
175045	Sieve plate for 150L kettle	536
175046	Sieve plate for 200L kettle	640
175047	Sieve plate for 250L kettle	744
175048	Sieve plate for 300L kettle	881

Item no.	Pouring lip	Price in € (plus VAT)
175012	Pouring lip for 40L kettle	452
175013	Pouring lip for 60L kettle	486
175014	Pouring lip for 80L kettle	503
175015	Pouring lip for 100L and 120L kettle	503
175017	Pouring lip for 150L kettle	536
175018	Pouring lip for 200L kettle	640
175019	Pouring lip for 250L kettle	744
175020	Pouring lip for 300L kettle	881

Item no.	GN holder	Price in € (plus VAT)
175069	GN holder for round 40L kettle	3,140
175070	GN holder for round 60L kettle	3,140
175071	GN holder for round 80L kettle	3,140
175072	GN holder for round 100L kettle	3,140
175073	GN holder for round 120L kettle	3,140
175074	GN holder for round 150L kettle	3,140
175075	GN holder for round 200L kettle	3,140
175076	GN holder for round 250L kettle	3,140
175077	GN holder for round 300L kettle	3,140

Item no.	Cooking basket (for EASY only)	Price in € (plus VAT)
175034	Cooking basket for 40L kettle	1,277
175035	Cooking basket for 60L kettle	1,795
175036	Cooking basket for 80L kettle	2,001
175037	Cooking basket for 100L kettle	2,226
175038	Cooking basket for 120L kettle	2,399
175039	Cooking basket for 150L kettle	4,207
175040	Cooking basket for 200L kettle	4,220

Item no.	Storage	Price in € (plus VAT)
175098	Utensil trolley	1,277
175099	Wall-mounted utensil rack	398

Accessories
EasyMix

Item no.	Cleaning tools	Price in € (plus VAT)
175001	Cleaning tools for 40L kettle	2,743
175002	Cleaning tools for 60L kettle	3,175
175003	Cleaning tools for 80L kettle	3,432
175004	Cleaning tools for 100L kettle	3,708
175005	Cleaning tools for 120L kettle	4,155
175006	Cleaning tools for 150L kettle	4,655
175007	Cleaning tools for 200L kettle	5,260
175008	Cleaning tools for 250L kettle	5,760
175009	Cleaning tools for 300L kettle	5,967

Item no.	Cleaning brush	Price in € (plus VAT)
175032	Cleaning brush	105

Item no.	Whip	Price in € (plus VAT)
175058	Whip for 40L kettle	2,588
175059	Whip for 60L kettle	2,966
175060	Whip for 80L kettle	3,140
175061	Whip for 100L kettle	3,381
175062	Whip for 120L kettle	3,932
175063	Whip for 150L kettle	4,207
175064	Whip for 200L kettle	4,909
175065	Whip for 250L kettle	5,260
175066	Whip for 300L kettle	5,449

KETTLES

Options
Easy/EasyMix/EasyStand/EasyMobile

Item no.	Hand shower for cleaning	Price in € (plus VAT)
170064	Hand shower with 3m hose, right side	1,209
170083	Hand shower with 3m hose, left side	1,210

Item no.	Butterfly valve 2"	Price in € (plus VAT)
170008	SMS butterfly valve no elbow 2"	3,086
170023	SMS butterfly valve with elbow 2"	744
170006	Butterfly valve no elbow 2", ISO Clamp	3,086
170021	Butterfly valve with elbow 2", ISO Clamp	744
170010	DS butterfly valve no elbow 2"	3,086
170025	DS butterfly valve with elbow 2"	744
170014	SMS butterfly valve with fixed elbow 2"	3,086
170012	Butterfly valve with fixed elbow 2", ISO Clamp	3,086
170016	DS butterfly valve with fixed elbow 2"	3,086
170020	Echtermann drainage valve 2"	3,086
170018	Valveless outlet	1,830

Item no.	Butterfly valve 3"	Price in € (plus VAT)
170009	SMS butterfly valve no elbow 3"	3,640
170024	SMS butterfly valve with elbow 3"	744
170007	Butterfly valve no elbow 3", ISO Clamp	3,640
170022	Butterfly valve with elbow 3", ISO Clamp	744
170011	DS butterfly valve no elbow 3"	3,640
170026	DS butterfly valve with elbow 3"	744
170015	SMS butterfly valve with fixed elbow 3"	3,640
170013	Butterfly valve with fixed elbow 2", ISO Clamp	3,640
170017	DS butterfly valve with fixed elbow 3"	3,640
170019	Valveless outlet	2,725

Item no.	Kettle lid add-ons	Price in € (plus VAT)
170065	Swivel lid	881
170062	Viewing hatch for Easy	1,053

Item no.	PowerManagement connection (energy optimiser)	Price in € (plus VAT)
170046	PowerManagement	588

Options
EasyMix

Item no.	SlowMix with open cover	Price in € (plus VAT)
170059	SlowMix	3,019

Item no.	Water meter	Price in € (plus VAT)
170063	Water meter for EasyMix AutoTemp 36	794

Item no.	Kettle lid add-ons	Price in € (plus VAT)
170061	Viewing hatch	986

Item no.	Cooling system using water for round-fronted EasyMix kettles	Price in € (plus VAT)
170068	Kettle cooler (60L kettle)	3,312
170069	Kettle cooler (80L kettle)	3,312
170028	Kettle cooler (100L kettle)	3,312
170029	Kettle cooler (120L kettle)	3,312
170030	Cooling kettle 150L	3,312
170031	Kettle cooler (200L kettle)	3,312
170032	Kettle cooler (250L kettle)	3,312
170033	Kettle cooler (300L kettle)	3,312

Item no.	Data gathering	Price in € (plus VAT)
170043	PT-100 Temperature probe	606
170044	PT-1000 Temperature probe	710
170045	RS485/ModBus Temperature probe	1,742

All
Bratt pans
Braising pans

BRATT PANS
BRAISING PANS

maxx series
maxx multipurpose bratt pans

Enodis

mx229   mx249   mx279   mx100   mx150   mx200   mx250

maxx multipurpose bratt pans come with the following as standard:
- automatic water fill
- two-speed automatic lift
- multi-point core temperature probe
- integrated spray head with coil
- fill level gauge
- USB socket for cooking data
- HACCP (Hazard Analysis Critical Control Point) function
- Integrated network interface

Specifications				
Model	mx229	mx249	mx279	mx100
Load capacity	2 x 29 litres	2 x 49 litres	2 x 79 litres	100 litres
GN capacity	2 x GN 1/1	2 x GN 1/1	2 x GN 1/1	2 x GN 1/1
Tank depth	170 mm	220 mm	280 mm	280 mm
Usable tank surface	2 x 22 dm^2	2 x 25 dm^2	2 x 30 dm^2	43 dm^2
Dimensions W x D x H mm	1280 x 850 x 500	1580 x 850 x 1050	1756 x 850 x 1050	1350 x 850 x 1030
Total power input	22 kW	27.5 kW	36.9 kW	24.6 kW
Protection	3 x 32 A	-	3 x 50 A	3 x 32 A
Cold water inlet	20/27mm	20/27mm	20/27mm	20/27mm
Wastewater disposal	DN-40	DN-50	DN-50	DN 50
Price in € (plus VAT)	**29,900**	**39,900**	**49,900**	**35,900**

Specifications			
Model	mx150	mx200	mx250
Load capacity	150 litres	200 litres	250 litres
GN capacity	3 x GN 1/1	4 x GN 1/1	4 x GN 1/1
Tank depth	280 mm	280 mm	340 mm
Usable tank surface	63 dm^2	83 dm^2	83 dm^2
Dimensions W x D x H mm	1707 x 850 x 1030	2065 x 850 x 1030	2065 x 850 x 1030
Total power input	36.9 kW	49.2 kW	49.2 kW
Protection	3 x 50 A	3 x 63 A	3 x 63 A
Cold water inlet	R3/4	R3/4	R3/4
Wastewater disposal	DN-50	DN 50	DN-50
Price in € (plus VAT)	**44,900**	**51,900**	**57,900**

Cueillette Restaurant in Biars-sur-Cere, France

Options	Code	Price in € (plus VAT)
Left side control panel	OP-00-003	on request
Left/right connecting kit	OP-00-004	on request
Cleaning sponge for all models	AC-99-001	on request
Accessories	**Code**	**Price in € (plus VAT)**
Set of 6 à la carte baskets for mx229	AC-02-007	1,050
Arm extension basket for Enodis mx150	AC-01-005	570
Basket lever for mx100	AC-01-003	480
Basket lever for mx200 & mx250	AC-01-007	690
Basket lever for mx228	AC-01-001	450
Basket lever for mx249	AC-01-009	480
Basket lever for mx279	AC-01-010	510
Battery-powered truck for lifting and handling GN containers	x1	4,700
Oil filter trolley	AC-00002	6,900
Basket trolley - maxx	AC-00003	2,500
Grill	AC-02-009	150
Cooking basket for mx100, mx150, mx200, mx250 & mx279	AC-02-003	500
Cooking basket for mx229	AC-02-001	500
Cooking basket for mx249	AC-02-005	500
Frying basket for mx100, mx150, mx200 & mx250	AC-02-004	500
Frying basket for mx229	AC-02-002	500
Grill for mx279	AC-02-010	270
Frying basket for mx279	AC-02-012	520
Left control panel for mx100, mx150 & mx200 (available to order)	OP-00-003	2,805
Paddle	AC-03-002	260
Omelette paddle	AC-03-004	80
Paddle for mx229 & mx249	AC-03-001	110
Stainless steel stand for mx229 (see AC-05-002)	AC-05-001	2,739
Filtration hopper for mx100, m150 & mx200	AC-04-003	210
Filtration hopper for mx229	AC-04-001	210
Filtration hopper for mx249	AC-04-002	210
Spaetzle hopper for mx229	AC-04-005	380
Spaetzle hopper for mx100, mx150 & mx200	AC-04-007	400

The RATP's central kitchen in Sucy-en-Brie, France – 10,000 covers daily

Bratt pans and braising pans
multipurpose and versatile

Designed and
manufactured
in France

All our bratt pans and braising pans are designed and manufactured in France. They distribute heat evenly thanks to the high-quality hinges of the lined and balanced lid that stays in position however far it is opened.
Your ideal cooking partner.

THE ADVANTAGES OF ENODIS BRATT PANS AND BRAISING PANS

- Extremely robust construction: Minimum 20-year life*
- Exclusive bi-metallic bottom - 4 mm stainless steel and 12 mm steel
- Lined, balanced lid
- Patented pouring lip: no spillage when decanting your ingredients
- Central tactile controls with an ergonomic touchscreen that is easy, immediate and easy to clean
- Save your cooking profiles
- Prolonged cooking in stages
- Low temperature cooking at only 15 kW/h: 50% less energy than a traditional bratt pan at 45 kW/h

*care instructions must be followed.

The world's only induction bratt pan by Enodis.
Patent No. 1251527

- Heats 2 to 3 times faster than a traditional bratt pan (3 minutes)
- Degree-accurate control for the more delicate dishes.
- Low inertia

- Perfectly even heat distribution
- Instant temperature recovery so you can brown meat to perfection, even when the pan is full.
- Sear your produce to perfection , even trickier ingredients like mushrooms and scallops.

Save energy
Classic bratt pan/induction bratt pan from Enodis

- 67% less energy when increasing the temperature
- 30% less energy in 1 hour of temperature control
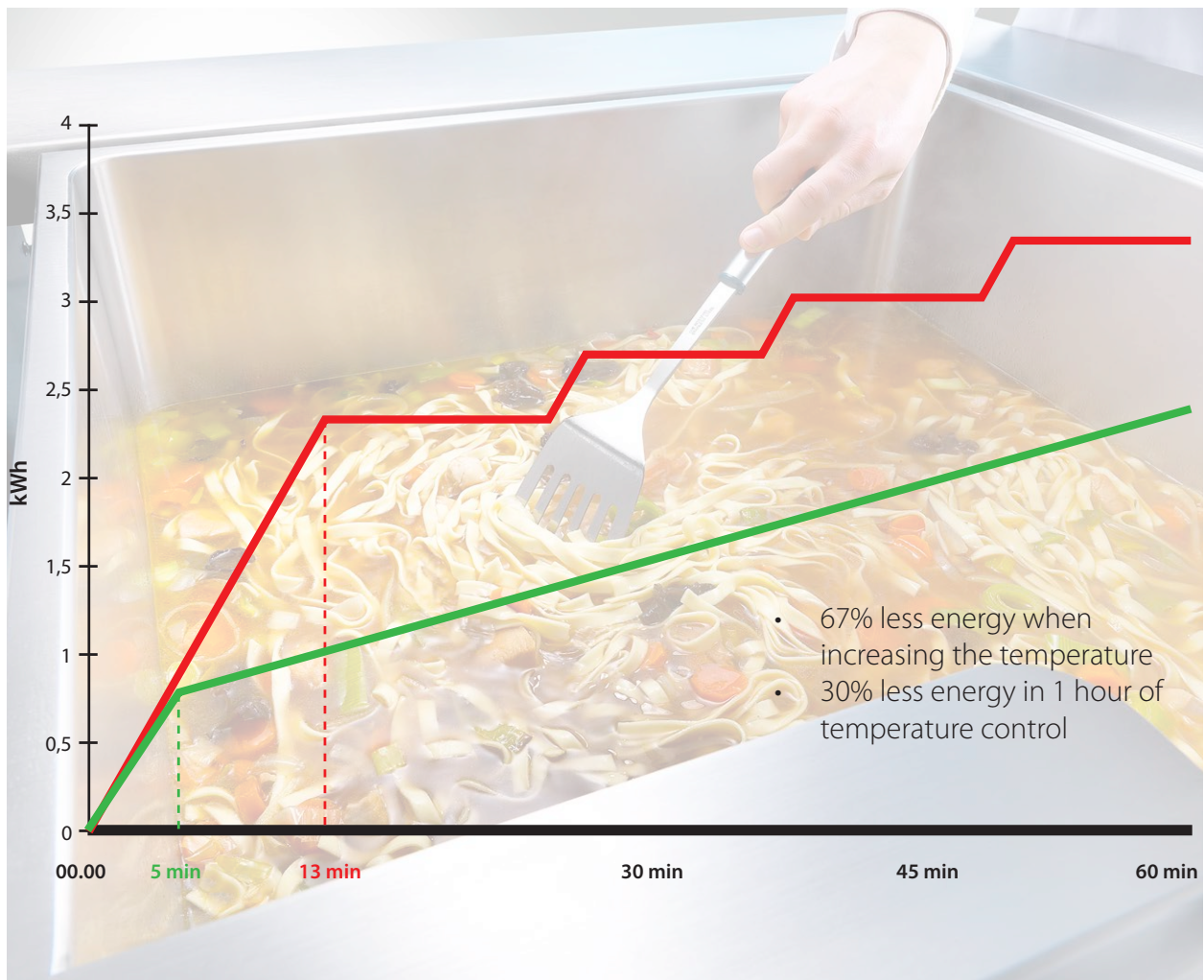
Over 30% less energy used

🔴 kWh consumed with a traditional bratt pan

🟢 kWh consumed with an induction bratt pan

Enodis

SBL Series
SBL 3510

Enodis®

AUXERRE

Electric tilting bratt pans with lever
Can be fixed to a work surface or a mobile stand

SBL 3510 on mobile stand SMI 3315

Bratt pan - cooking kettle: Bratt pan SBL3510 + cooking kettle KET12 on mobile stand with 1 pull-out tray

Bi-metallic steel bottom (8 mm) + stainless steel (2 mm). Stainless steel elements under base. Heat shuts off when the pan is tiled. Austenitic brushed stainless steel trim. Electronic control. Pan depth 180 mm.

SBL 3510
Bratt pan for countertop or mobile stand. With cover and mechanical dispenser.

Specifications	
Model	**SBL 3510**
Capacity litres	40
Cooking surface dm^2	30
Electrical supply V/HZ	400/50/30
Power (kW)	7.8
Dimensions W x D x H mm*	730 x 700 x 620
Container bottom dimensions W x D mm	460 x 620
Weight kg	80
Price in € (plus VAT)	**13,048**

*Excludes handle

Add-ons for SBLE 3510		
Description	**Code**	**Price in € (plus VAT)**
Stainless steel mobile stand with pull-out tray on stainless steel runners	SMI 3515	**2,586**
Stainless steel mobile stand without pull-out tray	SMI 3514	**1,305**
Stainless steel mobile stand with pull-out tray on stainless steel runners for SBLE 3510 and KET6 - 12	SMI 3512	**4,554**
Stainless steel mobile stand without pull-out tray on stainless steel runners for SBLE 3510 and KET6 - 12	SMI 3513	**2,076**

BG-BE Series

Gas	Electric
BG 100	BE 100
BG 150	BE 150
BG 200	BE 200
	BE 260

Enodis®

AUXERRE

Multipurpose gas and electric tilting bratt pans

Pan depth 280 mm

BG 200

Floor model 150 mm, mobile or suspended. Wide 3 mm pan with front retainer for drainage. Bi-metallic bottom 4 mm+12 mm. Pan with trim on sides and back. Electric actuator-powered forward tilt. Gas models feature high-efficiency radiant burners. Flap to close off the flue gas outlet with the pan is tilted. Double-lined, balanced lid. Frame in 1.8 mm welded stainless steel. 1.5 stainless steel flange with front curve dropped. 1 mm brushed stainless steel trim sealing all components. Conveniently located waist-height touchscreen for managing cooking modes, temperatures, times and water supply (swivel outlet). Also available at shoulder height. Control of base and pan. Safety heat shut-off when the pan is tiled. Safety heat shut-off. Fluids flow when pan is tilted. Main components accessible through the front. Retractable hand shower. 230 V single-phase socket. USB port for HACCP data. Retractable hand shower. Sicotronic terminal block.

BRATT PANS
BRAISING PANS

Specifications - Gas models			
Model	**BG100**	**BG150**	**BG200**
Total capacity litres	100	150	200
Tray capacity GN1/1**	2/2	3/2	4/3
Cooking surface dm^2	40	60	80
Electrical supply V/HZ	230/50/1	230/50/1	230/50/1
Power kW***	13	21.5	30
Dimensions W x D x H* mm	1200 x 1088 x 900/1820	1500 x 1088 x 900/1820	1800 x 1088 x 900/1820
Container bottom dimensions W x D mm	580 x 630	880 x 630	1180 x 630
Weight kg	325	395	465
Price in € (plus VAT)	**34,638**	**37,048**	**41,308**

*Height with raised/lowered lid. Add 100 mm to height with 250 mm feet. **with/without lift mechanism. *** + 16A single-phase

Specifications - Electric models				
Model	**BE100**	**BE150**	**BE200**	**BE260**
Total capacity litres	100	150	200	260
Tray capacity GN1/1**	2/2	3/2	4/3	6/4
Cooking surface dm^2	40	60	80	100
Electrical supply V/HZ	400/50/3	400/50/3	400/50/3	400/50/3
Power kW***	11.7	15.6	23.4	31.2
Dimensions W x D x H* mm	1200 x 1088 x 900/1820	1500 x 1088 x 900/1820	1800 x 1088 x 900/1820	2350 x 1088 x 900/1880
Container bottom dimensions W x D mm	580 x 630	880 x 630	1180 x 630	1580 x 630
Weight kg	305	375	445	520
Price in € (plus VAT)	**30,749**	**31,306**	**34,603**	**53,009**

*Height with raised/lowered lid. Add 100 mm to height with 250 mm feet. **with/without lift mechanism. *** + 16A single-phase

Options
multipurpose bratt pans and braising pans

Options		
Description	**Code**	**Price in € (plus VAT)**
Back trim 2/1 G and E	HAI 21	**1,003**
Back trim 3/1 G and E	HAI 31	**1,110**
Back trim 4/1 G and E	HAI 41	**1,288**
Back trim 6/1 E	HAI 61	**1,809**
Domestic water tap (for tilt-free drainage) **	ORP 3565	**1,556**
Basket lifting mechanism (baskets not provided) *	RPV	**6,020**
Safety ramp 2/1 - 3/1	RPC 81	**1,398**
Safety ramp 4/1	RPC 82	**1,467**
Pole (gas hose + electric cable) = 1 - water = 1	ORC 0035	**490**
Probe (HACCP management with converter)	SAP 17	**664**
Set of stainless steel feet 250 mm Diameter 70 mm with nylon base (to replace 150 mm feet) (all models)	P 250	**453**
Set of stainless steel swivel casters (2 with brakes) H 150 mm (instead of 150 mm feet)	IRO 2820	**1,150**
Retainer set for mobile equipment	OAM 8300	**360**
Water connector (flexible hose 2 m long) EC/EF with Staubli male and female quick connectors	ORE 0040	**3,758**
Electrical connector length 1.5 m no socket	OAM 8108	**349**
Gas connector length 1.2 m - Stainless steel hose with PUSHGAZ quick coupling	OAM 8200	**2,263**
Detachable console	PUPITRE-BEBG	**1,731**
Stand maxx bratt pan 2x29	AC-05-009	**3,140**

*Note: with basket lifting mechanism and 1 basket fewer for BE100, BE150 and BE200 model and 2 baskets fewer for BE260 models
**Add-on incompatible with GN tray holder (PCK)

Accessories
multipurpose bratt pans and braising pans

Accessories		
Description	**Code**	**Price in € (plus VAT)**
Nozzle inlet filter	OTG 3567	**200**
GN1/1* tray holder	PCK	**1,396**
Nozzle guide (articulated spout)	GJ	**530**
Gastro tray support rail for 2/1 models	OTG 3555	**213**
Gastro tray support rail for 3/1 models	OTG 3556	**371**
Gastro tray support rail for 4/1 models	OTG 3557	**242**
Gastro tray support rail for 6/1 models	OTG 3558	**336**
Stainless steel perforated pasta tray GN1/1 (3/1 = 2 trays, 4/1 = 3 trays and 6/1 = 4 trays)**	BAC 7130	**455**
Stainless steel perforated pasta tray for GN 2/1 bratt pans and braising pans (1 basket)**	BAC 7131	**589**
Left or right remote wire feeder (max. 150 mm)	DEVIJET	**1,003**

*Accessory not compatible with domestic water tap add-on (ORP 3565)

**Compatible with the automatic lift mechanism only

BRATT PANS
BRAISING PANS

MCL Series

MCL 90
MCL 180
MCL 240

Enodis

AUXERRE

Sous vide water bath cooking modules
Depth 200 mm

MCL 240

All stainless construction 1.8 mm. Pan with rounded corners for GN1/1 basket, depth. 200 mm. Water circulation pump, electric generator with stainless steel elements, chilling function with water-cooled condenser and motorised drainage valve. Easy access drawer containing all electric components. Lined, insulated, fully counter-balanced (no screws). Colour touchscreen at shoulder height for managing cooking profiles. Traceability motoring via USB key or 4-20mA outlet - Patents 9611115 8705241. Increase business with the same staff (banquets, catering services) and manage weekly fluctuations smoothly with no additional costs. Open and supply new service points from one central kitchen by focusing expenditure on stock rollover (cold storage, reheating, service).

Sous vide machines	MCL 90	MCL 180	MCL 240
Total capacity litres	90	180	240
Usable capacity litres	50	100	120
Basket capacity GN1/1	2	4	5
Electrical supply V/HZ	400/50/3	400/50/3	400/50/3
Power (kW)	16.5	25	31
Intensity A	24	36	45
Exterior dimensions W x D x H mm	1500 x 950 x 900	2000 x 950 x 900	2350 x 950 x 900
Price in € (plus VAT)	**86,957**	**99,613**	**105,941**

Power Pan Series™

SEL 30 T1   SGL 30 T1
SEL 40 T1   SGL 40 T1

Compact high-output bratt pans

SGL

- Sandblasted stainless steel non-stick sandwich base thickness 18 mm
- Ergonomic tilt height: 889 mm
- Waterproof control console
- Graduated litre markings
- Electronic temperature control
- Gas model: high-output dual-speed Booster burner

Electric tilting bratt pans - Specifications		
Model	SEL 30 T1	SEL 40 T1
Surface dm³	45	70
Capacity litres	115	150
Electrical supply V / HZ	400/50/3	400/50/3
Power (kW)	16	24
Dimensions W x D x H mm	994 x 1042 x 991	1299 x 1042 x 991
Weight kg	178	187
Price in € (plus VAT)	36,358	39,449

Gas tilting bratt pans - Specifications		
Model	SGL 30 T1	SGL 40 T1
Surface dm³	45	70
Capacity litres	115	150
Electrical supply V / HZ	230/50/1	230/50/1
Power (kW)	35	56
Dimensions W x D x H mm	994 x 1042 x 991	1299 x 1042 x 991
Weight kg	235	255
Price in € (plus VAT)	35,554	38,645

Options		
Description	Code	Price in € (plus VAT)
Tangential drain valve stainless steel 2" *	TD2SK	1,439
Electric tilt	PT2	1,281
Mixer faucet	DPS13	811
Set of 4 wheels, 2 with break	CS-T1	947
Articulated GN1/1 tray holder	PCS	1,499
Control panel protective cover	CP-PCB-T1	584

*Left-hand valve available to order

Central Kitchen in Saint-Maixent-l'École, France

All
Fryers

FRYERS

The world's number 1
In fryers

Saves oil and energy

SAVES OIL AND ENERGY

Frymaster continues to innovate with fryers that offers high-quality results for customers, users and the environment.

The ecological benefits include reduced oil consumption and lower energy usage.
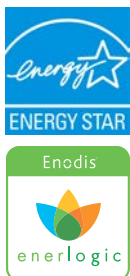
UP TO 50% LESS OIL

Frymaster 14-litre oil-saving fryers offer the same production capacity as our competitors' 28-litre fryers but require 50% less oil, which means less oil going into the waste stream and lower waste disposal and treatment costs.

REGULAR FILTRATION

Nothing maintains the quality of food and oil better than filtering out impurities from the oil as and when required. The Frymaster filter add-ons make filtering simple, practical and quick.

THE ADVANTAGES OF A FRYMASTER FRYER

- All vats guaranteed for 5 years
- Easy to clean: open stainless steel vat
- Oil is indirectly heated with a large heat exchange area
- Save: use oil for longer
- Protected probe located in centre of oil vat
- Electronic degree-accurate temperature control
- Very rapid heating
- Fully automatic 7-micron filtration system: health and safety
- Melt Cycle: oil/fat melts slowly by sequential cycle, saving oil
- Basket lifts automatically

The only proven high-performance fryer!

easyTouch!

- More than 50 000 fryers installed in France
- Cut your oil consumption in half
- Oil is indirectly heated with a large heat exchange area

SPECIALLY DESIGNED TO PRESERVE OIL AND MAKE FILTERING EASY.

The FQE30UET electric fryers and FQG30UET gas fryers from Frymaster are high-performance appliances that preserve the quality of your oil. These fryers help boost profits thanks to their energy and oil-saving features and are also environmentally friendly and sustainable. Plus, they are user-friendly and even make your food healthier. These fryers reduce operational costs by using less oil: 14 litres instead of 28 litres.

FilterQuick Fryer

FRYMASTER®

With FQ4000 easyTouch® control board
Automatic filtration
Add-on oil quality sensor

Gas and electric fryers
Simplified filtration

1. Open 14-litre vat requiring 50% less oil. Cleaning is quick and easy, meaning you save time as well as money.

2. The separate vats mean repairs can be easily carried out on site.

3. Energy efficient and safe: the electric models have elements that lift in full safety, meaning this high-output fryer is the market leader. The waterproof element lifting mechanism prevents oil migration. Gas models feature a high-output infrared burner with advanced technology.
The turbo cools the vat whilst draining to prevent the metal from warping.

4. The FQ4000 easyTouch® offers a range of features such as monitoring and managing the quality of your food and oil, as well as the age of your oil and the overall performance of the fryer. It also offers customisable recipes.

5. Press&Go: Initiate filtration with a touch of your finger - no manual work required. Simply press the button to launch automatic filtration.
Preserve the quality of your oil and food with ease.
• Safety feature: only one vat can be filtered at a time.
• The oil filtration pump mixes the oil before draining it to release and eliminate any particles and impurities.
• Heating is resumed when the minimum oil level is reached so the cooking temperature can be restored as quickly as possible.
• The pump is protected if the oil level drops too low.
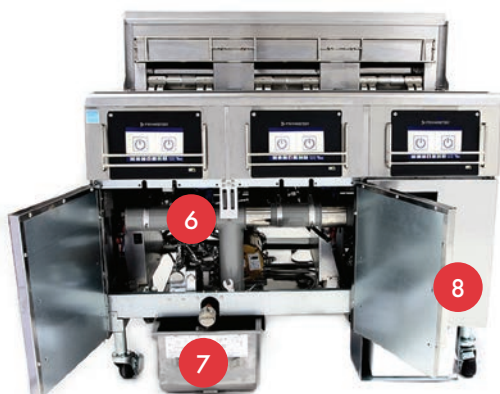
6. OQS (Optional Oil Quality) feature oil quality control and a warning system when your oil needs replacing. No more guessing: the oil is replaced when it is needed, no sooner, no later.

7. ATO (Automatic Top Off) feature: The built-in oil monitor constantly checks the level and adjusts it accordingly from a fresh oil tank located underneath.

8. Safety: Our innovations offer many advantages over other fryers, including the mechanism that prevents two vats from being filtered at the same time.

FRYERS

FQE easyTouch®

2FQE30UET
3FQE30UET
4FQE30UET

⚡ **N FRYMASTER®**

Electric fryers
easyTouch® control board
Automatic oil filling and top-up
Filtration Press&Go

FQE30U easyTouch

14-litre vat: 50% less oil
Production 35Kg/h
Degree-accurate control
Up to 20 programmable recipes
With castors

Specifications				
Models	1 vat	2 vats	3 vats	4 vats
Full vat/half vat power kW	14/7	14/7	14/7	14/7
Dimensions W x D x H* mm	400 x 786 x 1152	794 x 786 x 1152	1192 x 786 x 1152	1588 x 786 x 1152
Weight kg	93	138	220	303
Full vat/half vat oil capacity litres	14/7	14/7	14/7	14/7
Production per full vat** kg	35	36	35	35

	Description	Item number (without lift mechanism)	Price in € (plus VAT)	Price in € (plus VAT) easyTouch	Item number (with lift mechanism)	Price in € (plus VAT)	Price in € (plus VAT) easyTouch
2 fryers							
	2 full vats	2FQE30U	47,378	2FQE30UET - 50,222	2FQE30UBL	54,770	2FQE30UBLET - 54,905
	2 left side half-vats	2FQE30U1L	52,994	-	2FQE30U1LBL	60,459	-
	2 right side half-vats	2FQE30U1R	52,994	-	2FQE30U1RBL	60,459	-
	4 half-vats	2FQE30U2	58,674	-	2FQE301BL	62,990	-
3 fryers							
	3 full vats	3FQE30U	55,880	3FQE30UET - 62,216	3FQE30UBL	75,983	3FQE30UBLET - 80,541
	2 left side half-vats	3FQE30U1L	70,487	-	3FQE30U1LBL	81,661	-
	2 right side half-vats	3FQE30U1R	70,487	-	3FQE30U1RBL	81,661	-
	4 left side half-vats	30FQE30U2L	76,162	-	3FQE30U2LBL	87,350	-
	4 right side half-vats	3FQE30U2R	76,162	-	3FQE30U2RBL	87,350	-
	6 half-vats	3FQE30U3	81,832	-	3FQE30U3BL	93,039	-
4 fryers							
	4 full vats	4FQE30U	82,509	4FQE30UET - 86,636	4FQE30UBL	85,822	4FQE30UBLET - 90,972
	2 left side half-vats	4FQE30U1L	87,990	-	4FQE30U1LBL	102,884	-
	2 right side half-vats	4FQE30U1R	87,990	-	4FQE30U1RBL	102,884	-
	4 left side half-vats	4FQE30U2L	93,660	-	4FQE30U2LBL	107,730	-
	4 right side half-vats	4FQE30U2R	93,660	-	4FQE30U2RBL	107,730	-
	6 left side half-vats	4FQE30U3L	99,330	-	4FQE30U3LBL	112,896	-
	6 right side half-vats	4FQE30U3R	99,330	-	4FQE30U3RBL	112,896	-
	8 half-vats	4FQE30U4	104,948	-	4FQE30U4BL	119,951	-

**Backsplash height **Output 1 vat ≈ Output 2 half-vats

FQG easyTouch®

2FQG30UET
3FQG30UET
4FQG30UET

Gas fryers

easyTouch® control board
Automatic oil filling and top-up
Filtration Press&Go

FQG30U easyTouch

14-litre vat: 50% less oil
Production 35Kg/h
Degree-accurate control
Up to 20 programmable recipes
With castors

Specifications				
Models	**1 vat**	**2 vats**	**3 vats**	**4 vats**
Full vat/half vat power kW	22/11	22/11	22/11	22/11
Dimensions W x D x H* mm	400 x 760 x 1180	794 x 760 x 1180	1197 x 760 x 1180	1590 x 760 x 1180
Weight kg	114	227	306	390
Full vat/half vat oil capacity litres	14/7	14/7	14/7	14/7
Production per full vat** kg	35	36	35	35

	Description	Item number (without lift mechanism)	Price in € (plus VAT)	Price in € (plus VAT) easyTouch	Item number (with lift mechanism)	Price in € (plus VAT)	Price in € (plus VAT) easyTouch
2 fryers							
	2 full vats	2FQG30U	**57,938**	2FQG30UET - **61,415**	2FQG30UBL	**54,906**	2FQG30UBLET - **58,202**
	2 left side half-vats	2FQG30U1L	**63,617**	-	2FQG30U1LBL	**71,009**	-
	2 right side half-vats	2FQG30U1R	**63,617**	-	2FQG30U1RBL	**71,009**	-
	4 half-vats	2FQG30U2	**69,358**	-	2FQG30U1BL	**76,699**	-
3 fryers							
	3 full vats	3FQG30U	**79,458**	3FQG30UET - **84,226**	3FQG30UBL	**90,426**	3FQG30UBLET - **95,855**
	2 left side half-vats	3FQG30U1L	**85,147**	-	3FQG30U1LBL	**96,231**	-
	2 right side half-vats	3FQG30U1R	**85,147**	-	3FQG30U1RBL	**96,231**	-
	4 left side half-vats	30FQG30U2L	**90,836**	-	3FQG30U2LBL	**101,920**	-
	4 right side half-vats	3FQG30U2R	**90,836**	-	3FQG30U2RBL	**101,920**	-
	6 half-vats	3FQG30U3	**96,513**	-	3FQG30U3BL	**107,609**	-
4 fryers							
	4 full vats	4FQG30U	**100,977**	4FQG30UET - **107,037**	4FQG30UBL	**115,762**	4FQG30UBLET - **122,709**
	2 left side half-vats	4FQG30U1L	**106,666**	-	4FQG30U1LBL	**121,451**	-
	2 right side half-vats	4FQG30U1R	**106,666**	-	4FQG30U1RBL	**121,451**	-
	4 left side half-vats	4FQG30U2L	**112,356**	-	4FQG30U2LBL	**127,140**	-
	4 right side half-vats	4FQG30U2R	**112,356**	-	4FQG30U2RBL	**127,140**	-
	6 left side half-vats	4FQG30U3L	**118,045**	-	4FQG30U3LBL	**127,766**	-
	6 right side half-vats	4FQG30U3R	**118,045**	-	4FQG30U3RBL	**127,766**	-
	8 half-vats	4FQG30U4	**123,734**	-	4FQG30U4BL	**127,129**	-

**Backsplash height **Output 1 vat ≈ Output 2 half-vats

FRYERS

RE Series 14

RE 14
RE 142

⚡ **FRYMASTER**®

High-output electric fryers
1 or 2 vat
Flat elements
Degree-accurate control
Pans guaranteed for 5 years

PROVEN OUTPUT: 35 KG / H

RE 14 with computer
Wheels and filtration add-on

Automatic Melt Cycle: oil/fat melts slowly by sequential cycle
Digital controller l

Note:
C: Computer - SC: All stainless steel - BL: Auto basket lift mechanism with computer

Specifications - Single vat models		
Model	**RE14SC**	**RE14BLCSC**
Oil capacity litres	20-25	20-25
Output per vat kg/h	35	35
Electrical supply V/Hz	230-400/50/3	230-400/50/3
Power per vat kW	14	14
Dimensions W x D x H* mm	400 x 800 x 850/1152	400 x 900 x 850/1364
Weight kg/Volume m3	102 / 0.9	120 / 0.9
Price in € (plus VAT)	**11,567**	**17,408**

* Height of work surface/backsplash or lift mechanism

Specifications - Two vat models		
Model	**RE142SC**	**RE142BLCSC**
Oil capacity litres	10-12.5	10-12.5
Output per vat kg/h	18	18
Electrical supply V/Hz	230-400/50/3	230-400/50/3
Power per vat kW	7	7
Dimensions W x D x H* mm	400 x 800 x 850/1152	400 x 900 x 850/1364
Weight kg/Volume m3	102 / 0.9	120 / 0.9
Price in € (plus VAT)	**13,134**	**20,179**

* Height of work surface/backsplash or lift mechanism

Options		
Description	**Code**	**Price in € (plus VAT)**
Set of 4 wheels Diameter 127 mm (2 with brakes)	MF	**512**
Computer: add C to item number Additional charge		**2,310**

Model includes
2 half baskets with lid as standard
Basket hook system

RE Series 17

RE 17
RE 172

PROVEN OUTPUT: 40 KG/H

FPRE 17 with computer
Wheels and filtration add-on

⚡

FRYMASTER®

High-output electric fryers
1 or 2 vat
Flat elements
Degree-accurate control
Pans guaranteed for 5 years

Automatic Melt Cycle: oil/fat melts
slowly and sequentially
Digital controller

Note:
C: Computer - SC: All stainless steel - BL: Auto basket lift mechanism with computer

Specifications - Single vat models		
Model	**RE17SC**	**RE17BLCSC**
Oil capacity litres	20-25	20-25
Output per vat kg/h	40	40
Electrical supply V/Hz	230-400/50/3	230-400/50/3
Power per vat kW	17	17
Dimensions W x D x H* mm	400 x 800 x 850/1152	400 x 900 x 850/1364
Weight kg/Volume m3	102 / 0.9	120 / 0.9
Price in € (plus VAT)	**13,438**	**21,764**

* Height of work surface/backsplash or lift mechanism

Specifications - Two vat models		
Model	**RE172SC**	**RE172BLCSC**
Oil capacity litres	10-12.5	10-12.5
Output per vat kg/h	20	20
Electrical supply V/Hz	230-400/50/3	230-400/50/3
Power per vat kW	8.5	8.5
Dimensions W x D x H* mm	400 x 800 x 850/1152	400 x 900 x 850/1364
Weight kg/Volume m3	102 / 0.9	120 / 0.9
Price in € (plus VAT)	**14,784**	**21,764**

* Height of work surface/backsplash or lift mechanism

Options			
Description		**Code**	**Price in € (plus VAT)**
Set of 4 wheels Diameter 127 mm (2 with brakes)		MF	**487**
Computer: add C to item number	Additional charge		**2,310**

Model includes
2 half baskets with lid as standard
Basket hook system

FRYERS

RE Series 22

RE 22
RE 222

⚡ **FRYMASTER**®

High-output electric fryers
1 or 2 vat
Flat elements
Degree-accurate control
Pans guaranteed for 5 years

Automatic Melt Cycle: oil/fat melts slowly by sequential cycle
Digital controller

RE 22 with computer
Wheels and filtration add-on

PROVEN OUTPUT: 50 KG/H

Note:
C: Computer - SC: All stainless steel - BL: Auto basket lift mechanism with computer

Specifications - Single vat models		
Model	RE22SC	RE22BLCSC
Oil capacity litres	20-25	20-25
Output per vat kg/h	50	50
Electrical supply V/Hz	230-400/50/3	230-400/50/3
Power per vat kW	22	22
Dimensions W x D x H* mm	400 x 800 x 850/1152	400 x 900 x 850/1364
Weight kg/Volume m3	102 / 0.9	120 / 0.9
Price in € (plus VAT)	**13,390**	**19,391**

* Height of work surface/backsplash or lift mechanism

Specifications - Two vat models		
Model	RE222SC	RE222BLCSC
Oil capacity litres	10-12.5	10-12.5
Output per vat kg/h	25	25
Electrical supply V/Hz	230-400/50/3	230-400/50/3
Power per vat kW	11	11
Dimensions W x D x H* mm	400 x 800 x 850/1152	400 x 900 x 850/1364
Weight kg/Volume m3	102 / 0.9	120 / 0.9
Price in € (plus VAT)	**16,921**	**22,893**

* Height of work surface/backsplash or lift mechanism

Options		
Description	Code	Price in € (plus VAT)
Set of 4 wheels Diameter 127 mm (2 with brakes)	MF	**487**
Computer: add C to item number Additional charge		**2,310**

Model includes
2 half baskets with lid as standard
Basket hook system

RE Series 180

RE 180

High-output electric fryers
1 or 2 vat
Flat elements
Degree-accurate control
Pans guaranteed for 5 years

PROVEN OUTPUT: 50 KG/H

RE 180 with computer
Wheels as add-on

Automatic Melt Cycle: oil/fat melts slowly by sequential cycle
Digital controller

Specifications - Single vat model		
Model	**RE180**	**RE180BLC**
Oil capacity litres	40	40
Output per vat kg/h	70	70
Electrical supply V/Hz	230-400/50/3	230-400/50/3
Power per vat kW	21	21
Dimensions W x D x H* mm	508 x 933 x 1137	508 x 1006 x 1179/1334*
Weight kg/Volume m3	114	132
Price in € (plus VAT)	**16,243**	**19,801**

* Height with baskets down/up

Options		
Description	**Code**	**Price in € (plus VAT)**
Set of 4 wheels Diameter 127 mm (2 with brakes)	MF	**487**

Model includes
2 half baskets with lid as standard
Basket hook system

FRYERS

Gas fryers
high performance

H55 / H55-2

FRYMASTER®
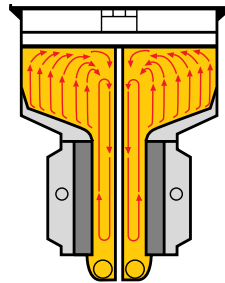
2 vats
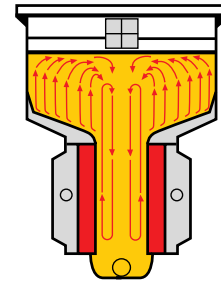
radiant burner

35% LESS ENERGY

- All heating elements guaranteed for 5 years
- Infrared turbo burners transmit heat across a large exchange area so that the oil does not burn and a perfect uniform temperature is reached.
- Melt Cycle: melts oil/fat slowly and sequentially
- Safety: automatic cleaning system
- Hygiene: pre-programmed boiling water tank cleaning system (92°C)
- Insulated flue: lower temperature of flue gas

Enodis
enerlogic

H55 set with salting station

Manufacturing quality assurance awarded by AFNOR, the French industrial standards authority

FIND THE BEST FRYER FOR YOU

The difference between an open fryer and a nozzle fryer is mainly the size of the cold zone and the accessibility of the vat.

H Series

H 55
H 55-2

PROVEN
OUTPUT: 55 KG / H
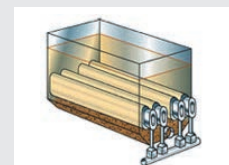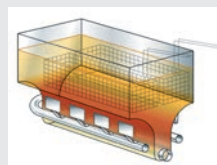
H55 BL CSC
With computer

FRYMASTER®

Ultra high performance 1 or 2 vat gas turbo fryers
Indirect heat by infrared ceramic burner

Pans guaranteed for 5 years

Automatic Melt Cycle: oil/fat melts slowly by sequential cycle
Electronic ignition
Digital controller

Note:

C: Computer - SC: All stainless steel - BL: Auto basket lift mechanism with computer

Fryer sets are available in packs of up to 4.

Specifications - Single vat models		
Model	**H 55 SC**	**H 55 BL CSC**
Max. oil capacity litres	25	25
Output* per vat kg/h	55-60	55-60
Electrical supply V/HZ	240/50/1	240/50/1
Power output kW	23.4	23.4
Dimensions W x D x H ** mm	400 x 800 x 850/1158	400 x 870 x 850/1416
Weight kg/Volume m3	110 / 0.8	120 / 0.9
Price in € (plus VAT)	**14,457**	**21,189**

* Output based on 6/6 frozen chips ** Height of work surface/backsplash or lift mechanism

Specifications - Two vat models: Specifications - Two vat fryers with separate controls		
Model	**H 55 - 2 SC**	**H 55 - 2 BL CSC**
Max. oil capacity litres	12	12
Output* per vat kg/h	55-60	55-60
Electrical supply V/HZ	240/50/1	240/50/1
Power output kW	11.7	11.7
Dimensions W x D x H ** mm	400 x 800 x 850/1158	400 x 900 x 850/1416
Weight kg/Volume m3	130 / 0.8	140 / 0.9
Price in € (plus VAT)	**17,471**	**24,355**

* Output based on 6/6 frozen chips ** Height of work surface/backsplash or lift mechanism

Options		
Description	**Code**	**Price in € (plus VAT)**
Set of 4 wheels Diameter 127 mm (2 with brakes)	MF	**487**
Computer: add C to item number (included in the EPRI price Additional charge		**2,310**
FootPrint filtration system See page 148		

Model includes
2 half baskets with lid as standard

MJ Series

MJ CFE

Indirect heat gas fryer with ceramic reflectors
Pans guaranteed for 5 years

Best performance

PROVEN OUTPUT: 70 KG/H
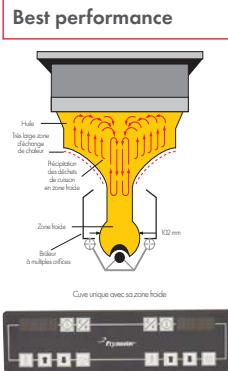
MJ CF ESC

Note:
SC: All stainless steel - Piezo ignition
Always specify the type of gas

Specifications - Single vat models	
Model	**MJ CFE SC**
Max. oil capacity litres	40
Output* per vat kg/h	60/70 kg
Electrical supply V/HZ	-
Power output kW	44
Dimensions W x D x H mm	530 x 1020 x 850/1172
Weight kg/Volume m3	130 / 1
Price in € (plus VAT)	**13,761**

* Output based on 6/6 frozen chips ** Height of work surface/backsplash or lift mechanism

Options		
Description	**Code**	**Price in € (plus VAT)**
Set of 4 wheels Diameter 127 mm (2 with brakes)	MF	**487**

Fryer comes with
2 half baskets as standard.
Basket hook system.
Cover

Filtration

FRYMASTER®

Use half the oil with the 7-micron
filtration system

Enodis
enerlogic

New oil   **Unfiltered** oil 5 days of use   **Filtered** oil 5 days of use

100% filtration guaranteed

Oil is forced through a 7-micron filter then transferred
back to the tank:

• Huge oil savings
• Perfect fry quality
• Increased output

Filtration system using suction, vacuum
and discharge
7 microns

Bowl

Used oil

Drain valve

**Food fragments
trapped by the
stainless steel pre-filter**

**Drop of
unfiltered oil**

7-micron filter paper

**Drop of oil filtered through
suction and vacuum**

**Return of
unfiltered oil**

**Discharge suction
motor**

**Vacuum and
filtration zone**

FRYERS

161

Filtration

FP
PF 50 R
PF 95 LP

FRYMASTER®
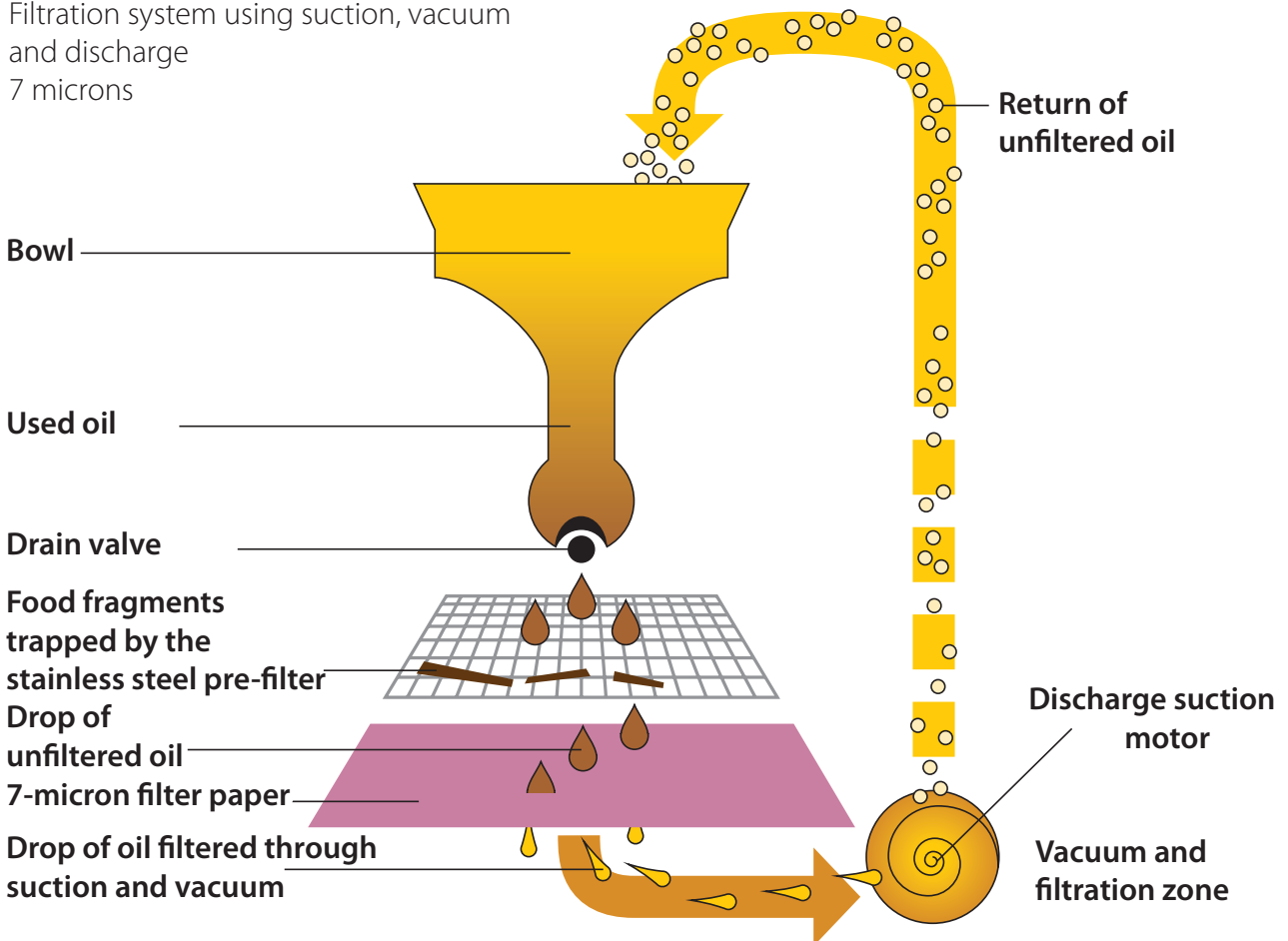
Integrated FootPrint filter
Separate portable filters

FootPrint: recessed filter
Note: 1 dual fryer counts as 2 vats

PF50

SDU 50
Waste oil transfer pump

Integrated FootPrint filter:
This filtration system is the world's first.
Rail-mounted removable tank with 3 actions: suction - vacuum - discharge
Filtration system comes with: 1 drain rod for unclogging valves, 1 calibrated cleaning brush, 1 filter paper, 1 piece of stripping product. Pump suction and discharge (except MJ CFE). When purchasing the MJCFE, the FMB includes a filtration cupboard (W x D x H: 530 x 1020 x 850). All fryer sets with filtration come with wheels.

Specifications				
Number of vats to filter	**1 ***	**2 ***	**3 ***	**4 ***
Price for H 55 / H 55 BL / RE 14-17-22-180	12,930	15,700	18,750	19,720
Price for H 55-2 or H 55-2BL	-	-	-	19,780

* H 55-2BL: FootPrint available for 2 fryers or more (4 vats)

Options	
Description	**Price in € (plus VAT)**
U-joint must be added between 2 fryers or cupboards	237

PF50 R - a separate portable suction & discharge filter for each pump (all models except MJCFE).	
Model	**PF50 R**
Capacity litres	25
Weight kg	54
Price euros	**7,355**

Waste oil transfer pumps:
For draining waste oil with ease. No need to handle hot oil.

Specifications - Two vat models		
Model	**SDU 50**	**SDU 100**
Capacity litres	27	49
Weight kg	27	35
Price euros	**2,192**	**2,613**

Salting

FWH1
FWH1A

FRYMASTER®

Salting stations with heating ramp
Service cupboards

FWH1

FWH1-A
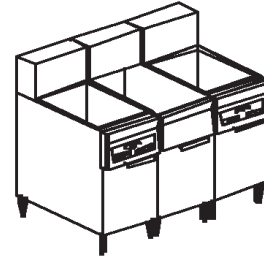
Service cupboard

Note:
Can be placed in service cupboard or on filter magic system (FMB)

Specifications - Stem + ramp		
Description	**Code**	**Price in € (plus VAT)**
Stem + ramp + 1 GN tray + sieve grid	FWH1	**2,390**
Stem + ramp + concave perforated receptacle for use with paddle	FWH1-A	**2,589**

Note:
Stainless steel steel cupboard weight 77 kg. Can be installed at the end or separately.

Service cupboard				
Fryer model	**RE 14/17/22**	**RE 180**	**H 55**	**MJ CFE**
Price in € (plus VAT)	**1,990**	**2,965**	**1,990**	**1,990**

Accessories
for fryers

FRYMASTER®

Wheels
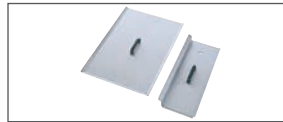
Baskets

Lids

Sediment baskets for single vat

A   B   C   D
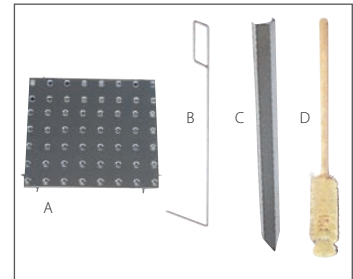
Accessories for fryers			
Model	**RE 14/17/22**	**H 55**	**MJ CFE**
Large basket *			
Dimensions mm	314 x 327 x 133	314 x 327 x 133	425 x 444 x 153
Code	803 0099	803 0099	803 0017
Price euros	**662**	**662**	**564**
1/2 basket			
Dimensions mm	306 x 162 x 137	306 x 162 x 137	425 x 203 x 152
Item no.	803 0271	803 0271	803 0024
Price euros	**331**	**331**	**485**
Sediment basket			
Dimensions mm	367 x 295	165 x 318 x 356	-
Item no.	803 0358	803 0103	803 0187
Price euros	**777**	**763**	**920**
Item number for dual vat: Left side	803 0360	803 0107	-
Item number for dual vat: Right side	803 0359	803 0108	-
Price euros	**548**	**563**	**-**
Lid for single tank fryer			
Code	823 9414	806 5518	823 9413
Price euros	**366**	**334**	**360**
Lid for half-vat for dual tank fryers			
Code	823 9415	823 9416	-
Unitary price euros	**202**	**390**	**-**
A - Fish tray for single fryers			
Code	823 0072	823 0619	-
Price euros	**674**	**674**	**-**
B - Drain rod			
Code	803 0197	803 0197	-
Price euros	**449**	**449**	**-**
C - U-joint			
Code	823 5810	210 9291	910 4795
Price euros	**247**	**262**	**249**
D - Calibrated brush			
Code	803 0429	803 0429	803 0429
Price euros	**209**	**209**	**209**
Wheels			
Code	MF	MF	MF
Price euros	**487**	**487**	**487**

* Not to be used with the auto basket lift

Accessories
for fryers

FRYMASTER®

Fish slice   Grill net   Paper filters   Filtration powder   Basket rack

Accessories for fryers			
Description	**Details**	**Code**	**Price in € (plus VAT)**
Fish slice for removing cooked fish from the (single) fryer	Width 25 cm.	803 0059	**209**
Grill net specially designed for cooking fish	Width 15 cm	803 0446	**205**
Powder to improve filtration	1 box of 80 sachets	803 0002	**235**
Filter for FMB filtration system Filter Magic MJCEE	864 x 559 mm	803 0289	**564**
Box of 100 filters for FootPrint (FP) filtration system	699 x 495	803 0170	**351**
Box of 100 filters for PF 50 R	-	803 0170	**351**
Box of 100 filters for RE 80	845 x 432 mm	803 0345	**549**
Box of 100 filters for FQE/FQG	420 x 648 mm	803 0445	**366**
18-basket trolley Fryer basket storage rack on wheels. Made from stainless steel. Stainless steel sieve plate, detaches from the bottom (fryer baskets not provided)	507 x 640 x 1640	CH 18	**1,939**

FRYERS

FE116

FE116

Floorstanding fryer

automatic filtering

FE116

Enodis professional fryers with cold zone are especially suited to fast food restaurants. The oil is automatically filtered through a decanting process that allows fish, chips and even doughnuts to be fried in the same oil with minimal oil consumption and without carbonising the food particles, so that no odour or flavour is transferred from food to food.

• Max. power (:RFE 16 C: 12kW): quick heat-up, cooks food straight from frozen.

• Mid. power (RFE 16 C: 8kW): cooks food from fresh.

• Min. power (RFE 16 C : 4kW): maintains oil temperature.

• Comes with 1 large or 2 half baskets.

• Completely safe drainage: deep-drawn vat with sloped base for no-residue draining.

• Drain via the stainless steel tap with safety system.

• Easy care: fully removable filter covers and control box.

• Features: lid, 190°C thermostat switch, dual safety stainless steel thermostat

with safety shut-off in case of overheating or low oil level, high-powered heating elements

held in place by 2 stainless steel clamps in each vat, baskets fitted with heat-resistant handles,

LED lights and separate controls.

• Made in France.

Model	FE116
Dimensions (WxDxH)	400 x 600 x 980 mm
Capacity (litres)	16
Weight (kg)	34
Power (kW)	12 kW
Volts (V)	380
Hourly output (kg/h)	25
Price in € (plus VAT)	5,600

All
Grills

GRILLS

30 years of ENODIS
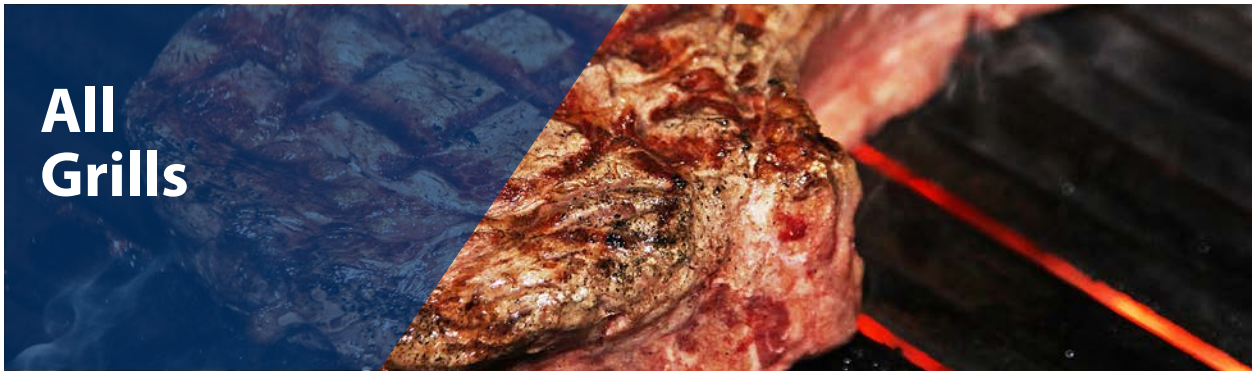
Grills
High outputs

Garland
Grills

This range of Garland grills offers high output for quick, healthy meals thanks to their:

- Large usable surface
- Continuous output
- Safety features
- Temperature distribution at full load
- Easy grease collection function

Charcoal Grills

CE | 🔥 | **GARLAND**®

GF 18-BRL
GF 24-BRL
GF 30-BRL
GF 36-BRL

Gas grills
"For those who really know their grills "

Grill on mobile stand

- Stainless steel façade
- Piezo ignition
- Multiple-ramp burners
- Pyrolytic cleaning

Grills come with
2-sided half-moon/diamond grills

Advantages:
98% usable surface. You can adjust your flame and use only the surface that you need for cooking. Cooking settings can be adjusted by 150 mm or 300 mm depending on the model so you can grill different products at different temperatures all at the same time.

Flexibility:
The grate-grill rods can be used flat or at an angle (with the use of a safety hook). Cast iron burner rails. Propagates the flame across the steel bars. Grease collection drawer.

Grill food without that burnt taste:
Preheat time 20 min. Continues output batch after batch. All grease is collected in the hygiene drawers.

Maintenance:
Front access for all repairs and cleaning. Deflectors prevent fat from dripping onto the burners.

Specifications				
Model	GF 18-BRL	GF 24-BRL	GF 30-BRL	GF 36-BRL
Number of heating zones	2	2	3	3
Power (kW)	13	18	22	26
Dimensions W x D x H mm	460 x 875 x 402	610 x 875 x 402	760 x 875 x 402	915 x 875 x 402
Weight kg	85	110	130	150
Price in € (plus VAT)	10,310	11,350	12,458	13,889

Specifications - Fixed and mobile stands				
Stand for model:	GF 18-BRL	GF 24-BRL	GF 30-BRL	GF 36-BRL
Dimensions W x D x H mm	460 x 715 x 545	610 x 715 x 545	715 x 715 x 545	915 x 715 x 545
Fixed stand code	ST 280-18F	ST 280-24F	ST 280-30F	ST 280-36F
Price in € (plus VAT)	882	1,017	934	957
Mobile stand code	ST 280-18M	ST 280-24M	ST 280-30M	ST 280-36M
Price in € (plus VAT)	1,287	1,386	1,415	1,429

Options			
Description	Details	Code	Price in € (plus VAT)
Tablets made from reconstituted volcanic stone powder	Pack of 126 tablets	4523903	659
Double-sided half-moon/diamond grill	15 cm element	4519965	543

Double-sided grills ⚡ 🔥 **◤ GARLAND**®

XPE12CE
XPE24CE
XPE36CE

Double-sided electric and gas Xpress grills
Top/bottom simultaneous cooking

900 STEAKS / H

450 STEAKS / H

- Excellent temperature distribution at full load
- Can be used in double-sided mode or as a snack tray.
- Ultra quick heat up
- Adjust the cooking time according to cooking load

XPE24CE   XPE12CE   XPE Triple easyTouch right side drawer

The Grill Xpress offers an effective and efficient way to cook both sides of your food simultaneously, reducing cooking time by 50%. The upper cooking surface rises and lowers automatically thanks to a silent lifting system.

The XP...24/36CE 1L or 1R models come with a single cooking surface located on the upper left (1L) or right (1R) and can be used as a standard griddle for cooking eggs, bacon, etc.

The EasyTouch touchscreen is simple and intuitive to use thanks to the tactile Press&Go interface. The upper grill lifts and lowers automatically. Uniform temperature thanks to the 5 cooking zones with independent temperature control: 3 on the bottom and 2 at the top. Each zone can be set to a different temperature to allow menu flexibility, such as all-day breakfast, for example. Programme your own recipes by setting the grill temperature and the top plate temperature (a gap of up to 5 cm is needed depending on product thickness and variability of cooking times). Each zone can be turned off when not in use to save power. USB port for updating menus.

Specifications - Electric models					
Model	**XPE-12-CE**	**XPE-24-CE**	**XPE-24-CE-1L or 1R**	**XPE-36-CE**	**XPE-36-CE-2L or 2R**
Electrical supply V/HZ	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3
Power (kW)	7.9	15.9	13.2	23.8	21.2
Dimensions W x D x H mm	410 x 880 x 760/1500	700 x 880 x 900/1500	700 x 880 x 900/1500	1007 x 880 x 900/1500	1007 x 880 x 900/1500
Weight kg	146	155	145	226	216
Price in € (plus VAT)	**30,311**	**48,030**	**40,348**	**60,343**	**54,623**

Specifications - Gas models					
Model	**XPG-12-CE**	**XPG-24-CE**	**XPG-24-CE-1L or 1R**	**XPG-36-CE**	**XPG-36-CE-2L or 2R**
Electrical supply V/HZ	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3
Electrical power kW	3.4	6.9	4.2	10.3	7.7
Gas power kW	5.86	11.72	11.72	17.58	17.58
Dimensions W x D x H mm	410 x 880 x 760/1500	700 x 880 x 900/1500	700 x 880 x 900/1500	1007 x 880 x 900/1500	1007 x 880 x 900/1500
Weight kg	146	155	145	226	216
Price in € (plus VAT)	**35,368**	**56,228**	**45,141**	**64,978**	**58,404**

GRILLS

Accessories
for grills

Scraper Duo

Additional steel blade
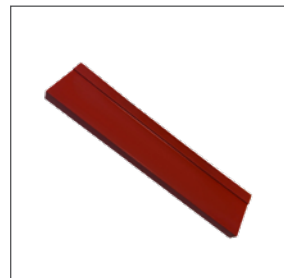
Additional Teflon blade

Accessories		
Description	**Code**	**Price in € (plus VAT)**
Teflon Sheets pack of 6	4600866	**359**
Scraper Duo	DBMTBCGS181	**306**
Additional steel blade	DBMRG161RB	**50**
Additional Teflon blade	TBCG181SQ	**73**

All Salamanders

Salamanders
Salamanders with moveable roof

Powerful and quick

With a heat source located in the roof, the Enodis salamander is ideal for defrosting, browning, glazing, browning and grilling, from toasties to gratins... with no pre-heating necessary. The design of the upper section means any size dish can be used. Salamanders with movable roof can be effortlessly adjusted within a millimetre to suit the type of cooking required.

Electric salamanders
with mobile roof

SEE 60 PDS
SEE 80 PDS

Enodis®

FABRICATION
FRANÇAISE

- Electronic thermostat control
- Ventilated service area
- Overheat protection
- Grease collection drawer
- Timer
- Plate sensor

SEE 60

Glass-ceramic surface (special Schott glass) with dual or triple zone (according to model). Off switch. Control lights. Timer. Independent heating zones. The arch shape allows different sized dishes to be used. Millimetre-specific control.

With a heat source located in the roof, the salamander is ideal for defrosting, browning, glazing, browning and grilling, from toasties to pizzas to gratins... with no pre-heating necessary.

Wall mount available as add-on.

Specifications		
Model	**SEE 60 PDS**	**SEE 80 PDS**
Electrical supply V / HZ	230/50/1	400/50/3
Power (kW)	3	4.5
Exterior dimensions W x D x H mm	600 x 590 x 590	800 x 590 x 590
Cooking surface dimensions W x D mm	495 x 375	740 x 375
Weight kg	44	57
Price in € (plus VAT)	**3,486**	**4,030**

Accessories		
Wall support	**SM1**	**SM2**
Dimensions mm	560 x 455	760 x 465
Price in € (plus VAT)	**174**	**199**

Gas salamanders
with mobile roof

SGE 65
SGE 80

Enodis®

FABRICATION
FRANÇAISE

- Integrated light
- Infrared burners with safety thermo-couple
- Control knob
- Burner width: 600 mm
- Grease collection drawer

SGE 80

High-powered gas models with dual burners. Removable lower plate. Comes with butane/propane gas with spare natural gas injectors. The arch shape allows different sized dishes to be used. Millimetre-specific control.

With a heat source located in the roof, the salamander is ideal for defrosting, browning, glazing, browning and grilling, from toasties to pizzas to gratins... with no pre-heating necessary.

Wall mount available as add-on.

Specifications		
Model	**SGE 65**	**SGE 80**
Power (kW)	5.3	8.1
Exterior dimensions W x D x H mm	600 x 590 x 590	800 x 590 x 590
Interior dimensions W x D x H mm	495 x 375	740 x 375
Weight kg	49	59
Price in € (plus VAT)	**3,591**	**4,304**

Accessories		
Wall support	**SM1**	**SM2**
Dimensions mm	560 x 455	760 x 465
Price in € (plus VAT)	**174**	**199**

Castet Hotel & Restaurant in Martres-Tolosane, France

All
Electric
Mixers

Electric mixers

General specifications

The standard MARK I mixer with manual control features the following (except all Teddy models):

- •1 start/stop button
- •1 emergency stop button
- •1 timer
- •1 safety screen
- •1 stainless steel pan
- •1 stainless steel hook (aluminium for AR 10)
- •1 stainless steel whip
- •1 aluminium paddle

Range of 5 to 200 litres: The largest range for an electromechanical mixer on the market. Variable speed belt drive (V-belt toothed). The bowl is automatically centred, clamped and secured when lifted. Only available with AR 30 upwards (patent). Indirect drive motor torque. Continuous lever-controlled speed variation without notching (except Teddy models). Fully streamlined dual movement planet hub. Change tools easily with simple bayonet system.

The ERGO model has a high column (± 50 cm) and automatically lifts and lowers the bowl (attachment drive not needed), ideal for labs as well as kitchens.

Kneading capacity table											
Model	RN10	AR30	AR40	AR40P	AR60	AR60P	AR80	AR80P	AR100	AR140	AR200
Egg whites	0.7 L	3 L	3.5 L	6 L	6 L	9 L	9 L	12 L	15 L	21 L	27 L
Whipped cream	1.5 L	6 L	7.5 L	10 L	10 L	15 L	15 L	30 L	45 L	75 L	120 L
Mayonnaise	4.4 L	20 L	24 L	32 L	32 L	48 L	48 L	64 L	80 L	112 L	160 L
Maître d'hôtel butter	1.7 kg	13 kg	17 kg	25 kg	25 kg	45 kg	45 kg	60 kg	75 kg	105 kg	150 kg
Mashed potato	2.5 kg	14 kg	18 kg	23 kg	23 kg	36 kg	36 kg	50 kg	65 kg	95 kg	140 kg
Sourdough (50% AR)	2.5 kg	12 kg	16 kg	22 kg	32 kg	34 kg	46 kg	50 kg	58 kg	70 kg	–
Sourdough (60% AR)	2.5 kg	13 kg	22 kg	30 kg	34 kg	44 kg	56 kg	60 kg	70 kg	80 kg	–
Ciabatta dough (70% AR)	3 kg	14 kg	22 kg	30 kg	34 kg	40 kg	50 kg	60 kg	75 kg	105 kg	–
Muffins	2.5 kg	17 kg	18 kg	24 kg	24 kg	33 kg	33 kg	48 kg	60 kg	85 kg	120 kg
Cake batter	1 kg	6 kg	7 kg	10 kg	10 kg	15 kg	15 kg	20 kg	25 kg	35 kg	50 kg
Meat stuffing (meat balls)	3 kg	20 kg	25 kg	30 kg	30 kg	45 kg	45 kg	60 kg	75 kg	105 kg	150 kg
Icing	2.9 kg	17.5 kg	20 kg	29 kg	29 kg	40 kg	40 kg	60 kg	70 kg	100 kg	140 kg
Doughnut batter (50%)	2.5 kg	16 kg	18 kg	25 kg	36 kg	36 kg	54 kg	50 kg	60 kg	90 kg	–

AR: absorption ratio.
% AR: percentage of liquid in the mixture.

The mixer
KODIAK

Reliable and robust

DESIGNED BY THOSE WHO USE IT

KODIAK is the result of a design process in which professional users helped to create the ideal mixer that meets daily demands and challenges.

The Kodiak mixer is a highly innovative appliance. Ergonomic, robust, easy to use and silent, it operates in any environment. The Kodiak is the most hygienic mixer on the market.

Kodiak is a 20 and 30 litre mixer that sets new standards when it comes to ease of use.

DESIGNED BY THOSE WHO USE IT

- Easy to use
- Ergonomic working height with tilted control panel
- No lifting
- Patented detachable safety guard
- Frame and utensils made entirely of stainless steel
- Easy to clean

Kodiak runs on 230 volts so can be plugged into any normal socket.

La National Restaurant Association gave the Kitchen Innovations Award to Kodiak in 2015 for having the most innovative blender on the market.

Kodiak is also available as a marine version with special protection against water ingress.

Teddy ™ Series

M005-8001Z
M005-8003Z
M005-8005Z
M005-8006Z

Varimixer

Standard mixers
5 litres

Patented safety guard. Stainless steel bowl with white plastic lid. Stainless steel whisk with 2.5 mm thick arms. Stainless steel hook. Stainless steel beater. Spout. Dimensions WxDxH: 240 x 452 x 400/558 mm, 558 mm high when open.

Specifications				
Model	M005-8001Z	M005-8003Z	M005-8005Z	M005-8006Z
Colour	White	Black	Grey	Red
Total capacity litres	5	5	5	5
Electrical supply V/HZ	220-240/50/1	220-240/50/1	220-240/50/1	220-240/50/1
Power W	500	500	500	500
Price in € (plus VAT)	1,772	1,772	1,772	1,772

10 and 20 litre mixers

Varimixer

RN10
M010-A008
M010-A009

Kodiak 20L
M020-0079
M020-0078

Stainless steel table models

RN10

M020-0078

M020-0079

- Patented detachable safety guard
- VL2 control panel

Specifications - RN10		
Model	**M010-A008**	**M010-A009**
Mount surface	table model	with stand
Total capacity litres	10	10
Electrical supply V/HZ	230/50-60/1	230/50-60/1
Capacity W	700	700
Dimensions W x D x H* mm	369 x 592 x 639/869	558 x 622 x 1200/1430
Weight kg	48	48
Price in € (plus VAT)	**4,804**	**5,253**

*Height with closed/open lid

Options		
Description	**Code**	**Price in € (plus VAT)**
Attachment drive for meat mincer (62 mm) and vegetable slicer (3VC)	AA1	**153**
Attachment drive for meat mincer (70 mm) and vegetable slicer (GR10)	AA2	**160**

Specifications - Kodiak 20 litres		
Model	**M020-0079**	**M020-0078**
Mount surface	table model	with stand
Total capacity litres	20	20
Electrical supply V/HZ	230/50-60	230/50-60
Capacity W	700	700
Dimensions W x D x H* mm	771 x 482 x 787	770 x 631 x 1292
Weight kg	72	165
Price in € (plus VAT)	**6,537**	**7,461**

*Height with closed/open lid

Comes with utensil set A
Bowl
Whip
Hook
Paddle

30 litre mixers
Kodiak

All stainless steel

Varimixer

- Patented detachable safety guard
- Adjustable feet for stability
- Ergonomic working height
- Wide bowl
- Frame and utensils made entirely of stainless steel

Specifications	
Model	**M030-0031**
Total capacity litres	30
Electricity supply	230 V - 10
Power kW	1.2
Dimensions W x l x H mm	624 x 792 x 1367
Weight kg	Net 115 - Gross 145
Price in € (plus VAT)	**10,367**

Comes with bowl, whip, hook, paddle and transport trolley.

Options		
Description	**Code**	**Price in € (plus VAT)**
Detachable protective grid	AG1	**578**
Detachable plastic safety guard	AP1	**578**
Attachment drive	HJT	**789**
Marine version	MW2	**please ask us**

40 litre mixers

AR40
M040-0076
M040-0077

AR40 with VL-1

• Fixed safety guard

Specifications		
Model	**M040-0076**	**M040-0077**
Total capacity litres	40	40
Control panel	VL - 1	VL - 1S
Electricity supply	400/50/3	400/50/3
Power kW	1100	1100
Dimensions W x l x H* mm	570 x 912 x 1210 / 1470	570 x 912 x 1210 / 1470
Weight kg	180	180
Price in € (plus VAT)	**13,814**	**16,708**

*Height with closed/open lid

Options		
Description	**Code**	**Price in € (plus VAT)**
Detachable protective grid	AG1	**578**
Detachable plastic safety guard	AP1	**578**
Attachment drive	HJT	**789**
All stainless version Additional charge	RF2	**2,064**
Pizza version Additional charge	SP1	**1,543**
Marine version Additional charge	MW2	**please ask us**

Comes with utensil set A
Bowl
Whip
Hook
Paddle

60 litre mixers

Varimixer

AR60   AE60
M060-0073   M060-0077
M060-0074

AR60 with VL-1

• Patented safety guard

Specifications - AR60/AE60	Standard	Standard	Ergo Bear ™
Model	M060-0073*	M060-0074*	M060-0077**
Total capacity litres	60	60	60
Control panel	VL - 1	VL - 1S	VL - 4
Electricity supply	400/50/3	400/50/3	400/50/3
Capacity W	1850	1850	3000
Dimensions W x l x H mm	648 x 1028 x 1413/1780	648 x 1028 x 1413/1780	757 x 1266 x 1032/1829
Weight kg	275	275	365
Price in € (plus VAT)	17,615	21,772	26,442

Options		M060-0073	M060-0074	M060-0077
Description	Code	Price in € (plus VAT)	Price in € (plus VAT)	Price in € (plus VAT)
Detachable protective grid	AG2	671	671	standard
Detachable plastic safety guard	AP2	671	671	-
Attachment drive	HJT	789	789	-
Splash guard	AT1	-	-	299
All stainless version Additional charge	RF3	2,893	2,893	-
All stainless version Additional charge	RF4	-	-	3,791
Pizza version Additional charge	SP2	1,710	1,710	-
Version IP54 Additional charge	IW1	-	-	please ask us
Marine version Additional charge	MW3	please ask us	please ask us	-

* Fixed safety guard
** Detachable safety guard

Comes with utensil set A
Bowl
Whip
Hook
Paddle

80 litre mixers

AR80
M080-0028
M080-0029

• Fixed safety guard

AR80 with MK-1S control panel and
plastic guard

Specifications - Standard AR80		
Model	M080-0028	M080-0029
Total capacity litres	80	80
Control panel	VL - 1	VL - 1S
Electrical supply V/HZ	400/50/3	400/50/3
Capacity W	2900	2900
Dimensions W x D x H* mm	654 x 1150 x 1470 / 1899	654 x 1150 x 1470 / 1899
Weight kg	420	420
Price in € (plus VAT)	22,297	26,172

*Height with closed/open lid

Options			
Description		Code	Price in € (plus VAT)
Detachable protective grid		AG3	845
Detachable plastic safety guard		AP3	845
Attachment drive		HJT	789
All stainless version	Additional charge	RF4	3,791
Marine version	Additional charge	MW4	please ask us

Comes with utensil set A
Bowl
Whip
Hook
Paddle

100 litre mixers

Varimixer®

AR100   AE100
M100-0035   M100-0039
M100-0036

AR100

- Patented safety guard
- Automatic lifting of bowl and emergency stop function

Specifications - AR100/AE100	Standard	Standard	Ergo Bear ™
Model	**M100-0035***	**M100-0036***	**M100-0039****
Total capacity litres	100	100	100
Control panel	VL - 1	VL - 1S	VL - 4
Electrical supply V/HZ	400/50/3	400/50/3	400/50/3
Capacity W	2900	2900	4000
Dimensions W x D x H mm	691 x 1171 x 1593/2021	691 x 1171 x 1593/2021	762/1524 x 1206 x 2029
Weight kg	395	395	400
Price in € (plus VAT)	**28,927**	**32,795**	**36,306**

Options		M100-0035	M100-0036	M100-0039
Description	**Code**	**Price in € (plus VAT)**	**Price in € (plus VAT)**	**Price in € (plus VAT)**
Detachable protective grid	AG3	**845**	**845**	**standard**
Detachable plastic safety guard	AP3	**845**	**845**	**-**
Splash guard	AT2	**-**	**-**	**494**
All stainless version Additional charge	RF4	**3,791**	**3,791**	**-**
All stainless version Additional charge	RF5	**-**	**-**	**5,648**
Version IP54 Additional charge	IW1	**-**	**-**	**please ask us**
Marine version Additional charge	MW5	**please ask us**	**please ask us**	**-**

* Fixed safety guard
** Detachable safety guard

Comes with utensil set A
Bowl
Whip
Hook
Paddle

140 and 200 litre mixers

AE140
M140-0011

AR200
M200-0018

- Patented safety guard
- Automatic lifting of bowl and emer-gency stop function

AR200 with MK-1S control panel

Specifications - AE140/AR200	AE140 Ergo Bear ™	AR200 Standard
Model	M140-0011**	M200-0018*
Total capacity litres	140	200
Control panel	VL - 4	VL - 4
Electrical supply V/HZ	400/50/3	400/50/3
Capacity W	5500	4000
Dimensions W x D x H mm	754/1160 x 1301/2057	756/1330 x 1920/2342
Weight kg	510	580
Price in € (plus VAT)	51,695	55,510

Options		M140-0011	M200-0018
Description	Code	Price in € (plus VAT)	Price in € (plus VAT)
Detachable protective grid	AG4	-	-
Detachable plastic safety guard	AP5	-	-
Splash guard	AT3	648	-
All stainless version Additional charge	RF6	-	8,286
Version IP54 Additional charge	IW1	please ask us	-
Marine version Additional charge	MW6	-	please ask us

* Fixed safety guard

** Detachable safety guard

Comes with utensil set A

Bowl

Whip

Hook

Paddle

Standard utensils

Utensil set A: 1 stainless steel bowl + 1 aluminium paddle (stainless steel for RN10) + 1 whip and hook in stainless steel

Reduction utensil set B: 1 stainless steel bowl + 1 aluminium paddle + 1 whip and hook in stainless steel

Reduction utensil set C: 1 stainless steel bowl + 1 aluminium paddle + 1 whip and hook in stainless steel

Utensils			Utensil set A	Utensil set B	Utensil set C
Specifications	Capacity	Code	Price in € (plus VAT)	Price in € (plus VAT)	Price in € (plus VAT)
Teddy	5 litres	-	-	-	-
KODIAK	20 litres	CR20-A	1,037	-	-
KODIAK	20 / 12 litres	CR20-B	1,042	-	-
KODIAK	30 litres	CR30-A	1,526	-	-
KODIAK	30/15 litres	CR30-B	-	1,328	-
AR40	40 litres	AR40-A	1,924	-	-
AR40	40/20 litres	AR40-B	-	1,650	-
AR60	60 litres	AR60-A	2,952	-	-
AR60	60/30 litres	AR60-B	-	2,163	-
AR80	80 litres	AR80-A	4,528	-	-
AR80	80/40 litres	AR80-B	-	3,588	-
AR100	100 litres	RN100-A	4,827	-	-
AR100	100/40 litres	RN100-B	-	3,483	-
AR100	100/60 litres	RN100-C	-	-	3,535
AR140	140 litres	AE140-A	7,860	-	-

Accessories

Standard utensils		Teddy	RN10	Kodiak		Kodiak	
Specifications		**5 litres**	**10 litres**	**20 litres**	**12 litres**	**30 litres**	**15 litres**
Stainless steel bowl	Code	AR005-075-TS001	01078	CR20-75M	CR20-75AM	CR30-75M	CR30-75AM
	Price in € (plus VAT)	**137**	**434**	**692**	**478**	**1,079**	**893**
Stainless steel paddle	Code	AR005-027-TD001	CR10-27M	CR20-27.2M	CR20-27A2M	CR30-27.3M	CR30-27.3AM
	Price in € (plus VAT)	**75**	**162**	**363**	**255**	**1,877**	**1,826**
Stainless steel whip	Code	AR005-028-TS002	CR10-28MS	CR20-28M	CR20-28AM	CR30-28.1M	CR30-28.1AM
	Price in € (plus VAT)	**165**	**340**	**237**	**228**	**262**	**240**
Bowl lid white	Code	AR005-080-TDM000	-	-	-	-	-
	Price in € (plus VAT)	**21**	**-**	**-**	**-**	**-**	**-**
Stainless steel hook	Code	AR005-078-TD001	CR10-78M	CR20-78M	CR20-78AM	CR30-78M	CR30-78AM
	Price in € (plus VAT)	**74**	**205**	**279**	**254**	**259**	**214**
Bowl truck	Code	-	-	22CR20	-	22CR30	-
	Price in € (plus VAT)	**-**	**-**	**595**	**-**	**556**	**-**
Stainless steel scraper with nylon blade	Code	-	42CR10-202	42CR20-202	42CR20A-202	42CR30P	42CR30AP
	Price in € (plus VAT)	**-**	**249**	**499**	**499**	**249**	**608**
Nylon blade	Code	-	42CR10-204	42CR20-204	42CR20-204A	42CR30-204	42CR30-204A
	Price in € (plus VAT)	**-**	**112**	**86**	**86**	**86**	**86**
Teflon blade	Code	-	-	-	-	42CR30-204T	-
	Price in € (plus VAT)	**-**	**-**	**-**	**-**	**104**	**-**
Splash guard	Code	AR005-034-TD001	-	-	-	-	-
	Price in € (plus VAT)	**89**	**-**	**-**	**-**	**-**	**-**

Accessories

Varimixer

Standard utensils		AR40		AR60		AR80	
Specifications		40 litres	20 litres**	60 litres	30 litres	80 litres	40 litres
Stainless steel bowl	Code	R40-75M	R40-75AM	R60-75M	R60-75AM	AR80-75M	AR80-75AM
	Price in € (plus VAT)	1,285	1,068	1,681	1,253	2,743	1,977
Aluminium paddle	Code	R40-27M	R40-27AM	-	R60-27AM	R100-27BM	RN100-27BM
	Price in € (plus VAT)	239	221	-	381	811	769
Stainless steel paddle	Code	R40-27.2M	R40-27A2M	R60-27.2M	R60-27A2M	R100-27B2M	RN100-27B2M
	Price in € (plus VAT)	453	1,960	410	2,434	2,945	2,912
Stainless steel whip	Code	R40-28M	R40-28AM	R60-28M	R60-28AM	AR80-28M	RN100-28BM
	Price in € (plus VAT)	315	306	488	285	537	455
Reinforced whip (1 mm thick)	Code	R40-28MS	-	-	R60-28AMS	-	RN100-28BMS
	Price in € (plus VAT)	461	-	-	382	-	454
Whip with thinner wires	Code	R40-28MT	-	R60-28MT	-	AR80-28MT	-
	Price in € (plus VAT)	314	-	504	-	522	-
Stainless steel whip with 4 wires	Code	-	-	44R60	-	44AR80	-
	Price in € (plus VAT)	-	-	1,162	-	1,353	-
Reinforced whip with O-ring	Code	14R40	14R40A	14R60	14R60A	14AR80	14RN100B
	Price in € (plus VAT)	2,703	2,249	3,209	2,703	3,629	3,241
Pizza hook *	Code	R4078-5M	-	R60-78.5M	-	-	-
	Price in € (plus VAT)	424	-	637	-	-	-
Stainless steel hook	Code	R40-78M	R40-78AM	R60-78M	R60-78AM	R100-78M	RN100-78BM
	Price in € (plus VAT)	334	308	516	415	682	476
Bowl truck	Code	22AR40	22AR40A	22AR60	22AR60A	22AR80	22AR80A
	Price in € (plus VAT)	587	622	599	622	588	615
Stainless steel scraper with nylon blade	Code	42AR41P	42AR41AP	42R60P	42R60AP	42AR80P	42RN100BP
	Price in € (plus VAT)	1,282	1,058	1,426	1,179	1,561	1,348
Nylon blade	Code	42R40-204	42RN30-204	42R60-204	42R60A-204	42AR80-204	42R40-204
	Price in € (plus VAT)	73	59	84	73	90	73
Automatic scraper in stainless steel with Teflon blade	Code	42AR41PT	42AR41APT	42R60PT	42R60APT	42AR80PT	42RN100BPT
	Price in € (plus VAT)	1,468	1,292	1,721	1,470	1,861	1,588
Teflon blade	Code	42R40-204T	42RN30-204T	42R60-204T	42R60A-204T	42AR80-204T	42R40-204T
	Price in € (plus VAT)	304	241	382	304	384	304
Stainless steel powder mixer	Code	39R40	-	39R60	39R60A	39RN100	-
	Price in € (plus VAT)	2,738	-	2,894	2,870	3,016	-
Stainless steel splash guard	Code	34AR40	34AR40A	34AR60	34AR60A	34AR80	34AR80A
	Price in € (plus VAT)	4,828	4,058	5,570	5,124	7,769	5,683

* ERGO models only **Reduction model

Accessories

Standard utensils		ERGOAR100			ERGOAE140	AR200
Specifications		**100 litres**	**40 litres****	**60 litres****	**140 litres**	**200 litres**
Stainless steel bowl	Code	RN100-75M	RN100-75BM	RN100-75AM	AE140-75M	AR200-75M
	Price in € (plus VAT)	**3,023**	**1,977**	**2,239**	**4,685**	**5,039**
Aluminium paddle	Code	RN100-27M	RN100-27BM	RN100-27AM	AR140-27M	-
	Price in € (plus VAT)	**831**	**455**	**815**	**1,081**	**-**
Stainless steel paddle	Code	RN100-27.2M	RN100-27B2M	RN100-27A2M	AR140-27.2M	AR200-27.2M
	Price in € (plus VAT)	**3,102**	**2,912**	**3,076**	**3,397**	**6,527**
Stainless steel whip	Code	RN100-28M	RN100-28BM	RN100-28AM	AR140-28M	-
	Price in € (plus VAT)	**554**	**455**	**850**	**920**	**-**
Reinforced whip (1 mm thick)	Code	RN100-28MS	RN100-28BMS	RN100-28AMS	-	-
	Price in € (plus VAT)	**1,422**	**454**	**1,422**	**-**	**-**
Whip with thinner wires	Code	RN100-28MT	-	-	-	-
	Price in € (plus VAT)	**1,014**	**-**	**-**	**-**	**-**
Stainless steel whip with 4 wires	Code	44RN100	-	-	44AR140	44AR200F
	Price in € (plus VAT)	**1,232**	**-**	**-**	**4,154**	**5,015**
Reinforced whip with O-ring	Code	14RN100	14RN100B	14RN100A	44AR140-1M	44AR200-5FM
	Price in € (plus VAT)	**4,091**	**3,241**	**3,632**	**2,103**	**5,015**
Stainless steel hook	Code	RN100-78M	RN100-78BM	RN100-78AM	AR140-78M	-
	Price in € (plus VAT)	**696**	**476**	**550**	**790**	**-**
Bowl truck *	Code	22RN100	22RN100B	22RN100A	22AE140	22AE140
	Price in € (plus VAT)	**860**	**624**	**624**	**933**	**933**
Stainless steel scraper with nylon blade	Code	42RN100P	42RN100BP	42RN100AP	42AR140PF	42AR200P
	Price in € (plus VAT)	**1,561**	**1,348**	**1,348**	**1,990**	**1,664**
Nylon blade	Code	42RN100-204	42R40-204	42R60-204	42AR140-204F	42AR200-204
	Price in € (plus VAT)	**102**	**73**	**84**	**135**	**122**
Automatic scraper in stainless steel with Teflon blade	Code	42RN100PT	42RN100BPT	42RN100APT	42AR140PTF	42AR200PT
	Price in € (plus VAT)	**1,923**	**1,588**	**1,649**	**2,447**	**1,987**
Teflon blade	Code	42RN100-204T	42R40-204T	42R60-204T	42AR140-204TF	42AR200-204T
	Price in € (plus VAT)	**458**	**304**	**382**	**569**	**561**
Stainless steel powder mixer	Code	39RN100	-	-	39AR140	-
	Price in € (plus VAT)	**3,016**	**-**	**-**	**3,090**	**-**
Stainless steel splash guard	Code	-	-	-	-	-
	Price in € (plus VAT)	**-**	**-**	**on request**	**-**	**-**

* Bowl truck for ERGO mixers: please ask us ** Reduction model

Easylift, Flexlift, Maxilift

Varimixer

Ideal bowl-lifting solutions

Easylift   Flexlift   Maxilift   Megalift

Easylift lifts the mixing bowl directly from the rack as well as lifting and lowering it, all with the push of a button. The bowl can be lifted and lowered directly to and from the machine at worktop height, where it can be tipped, making it easy to remove the contents.

Model	Easylift 60	Easylift 140
For bowl	30-60 litres	80-140 litres
Bowl capacity	70 kg	100 kg
Code	21CR30	21AR80
Dimensions W x D x H mm	450 x 698 x 1224	490 x 755 x 1224
Price in € (plus VAT)	**4,872**	**4,872**

Light, rotate and lower your bowl to portion or tip out the contents. Flexilift lifts the bowl with 2 arms. The bowl can also be rotated in a lateral motion. Flexilift lifts and lowers the bowl automatically with the press of a remote control.

Model	Flexilift 30-80M	Flexilift 30-80H
For bowl	30-80 litres	30-80 litres
Bowl capacity	80 kg	80 kg
Code	21AE60ESL	21AE60ESH
Dimensions W x D x H mm	555 x 1187 x 1950	555 x 1187 x 2300
Price in € (plus VAT)	**33,575**	**35,575**

Maxilift and Megalift are powerful, flexible solutions that can lift and lower bowls of ingredients weighing 110 to 200 kg with the press of a remote control. The bowl can also be rotated in a lateral motion. A separate bracket set (21AR200-74Z or 21AR300-74Z) is required to hold the bowl in place.

Model	Maxilift 100M	Maxilift 100H	Maxilift 140M	Maxilift 140H
For bowl	100 litres	100 litres	140 litres	140 litres
Bowl capacity	110 kg	110 kg	140 kg	140 kg
Code	21AE100ESL	21AE100ESH	21AE140ESL	21AE140ESH
Dimensions W x D x H mm	975 x 1200 x 1950	975 x 1200 x 2300	975 x 1200 x 1950	975 x 1200 x 2300
Price in € (plus VAT)	**34,188**	**35,575**	**34,188**	**33,575**

Model		Megalift 200M	Megalift 200H
For bowl		200 litres	200 litres
Bowl capacity		200 kg	200 kg
Code		21AR300ESL	21AR300ESH
Dimensions W x D x H mm		970 x 1235 x 1950	970 x 1235 x 1950
Price in € (plus VAT)		**49,574**	**49,934**

Control panels

VL-2   VL-1L
VL-1   KODIAK
VL-1S
VL-4

KODIAK   VL-2   VL-1   VL-1S   VL-4

Specifications						
Model	VL-2	KODIAK	VL-1	VL-1S	VL-4	VL-1L
Capacity litres	10-20	30	40-60-80	40-60-80-100	60-100-140-200	100
Manual speed adjustment	-	-	✔	-	-	✔
Electric speed adjustment	✔	✔	-	✔	✔	-
Manual bowl lowering	✔	✔	✔	-	-	-
Electric bowl lowering	-	-	-	✔	✔	✔
Automatic bowl lowering	-	-	-	✔	✔	-
Timer with automatic stop	✔	✔	✔	✔	✔	✔
Programmable, Remix	✔	-	-	-	✔	-
Pause function	✔	✔	-	✔	✔	✔
Emergency stop	✔	✔	✔	✔	✔	✔

Options

Version IP54

Marine version

Version IP54:

Ergo Bear™ models are available in a jet-washable version (in accordance with IP54 standard), which includes:

- Sealed planet hub in stainless steel
- Cover plate gaskets
- Vent condensation trap

Marine version:

The Marine model is built like a boat: watertight and made to last!
It includes:

- Stainless steel frame with smooth surfaces for optimal hygiene
- Watertight, stainless steel feed that can be welded to the floor
- Covered vent grill to prevent water ingress
- Sealed and secure electrical connections
- Other power supply available on request
- Rubber protectors for intensive cleaning
- Recessed screws to prevent bacterial growth
- Dishwasher-safe stainless steel utensils and accessories