Bartscher

since 1876

PRODUCT CATALOGUE | 2025

PROFESSIONAL KITCHEN EQUIPMENT

COOKING TECHNOLOGY | REFRIGERATORS | WAREWASHERS | SMALL APPLIANCES

WELCOME TO BARTSCHER – YOUR PARTNER FOR PROFESSIONAL KITCHEN EQUIPMENT

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

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

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

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

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

Sincerely,

Andreas Heumüller
General Manager

Wolfgang Mayer
Export Manager

EXHIBITION AND TRAINING CENTRES



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



EXHIBITION CALENDAR 2025

DISCOVER THE FUTURE OF OUR INDUSTRY

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

Be inspired by exciting presentations and make valuable contacts.

We are happy to welcome you.

01	12. - 14.	**HOGA**, Nürnberg
	23. - 27.	**SIRHA**, Lyon
	29. - 30.	**FFCR**, Stockholm
02	10. - 11.	**NORD GASTRO & HOTEL**, Husum
03	10. - 12.	**HIP HORECA PROFESSIONAL EXPO**, Madrid
	14. - 18.	**INTERNORGA**, Hamburg
04	09. - 10.	**SMAKKI GASTROTARGI**, Warsaw
10	17. - 21.	**HOST**, Mailand
	19. - 22.	**SERBOTEL**, Nantes
11	02. - 04.	**ISSGUT**, Leipzig
	04. - 06.	**SETT**, Montpellier
	08. - 11.	**ALLES FÜR DEN GAST**, Salzburg

TRAINING FOR TECHNICIANS AND SPECIALIST RETAILERS

UNLOCK YOUR PATH TO SUCCESS!

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

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



Technician training

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

Product training for specialized dealers

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

Register today!

Simply scan the QR code
or visit the link
www.bartscher.com/en/schulungen

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



OUR PROJECT MANAGEMENT

PRECISE PLANNING | PROFESSIONAL SUPPORT

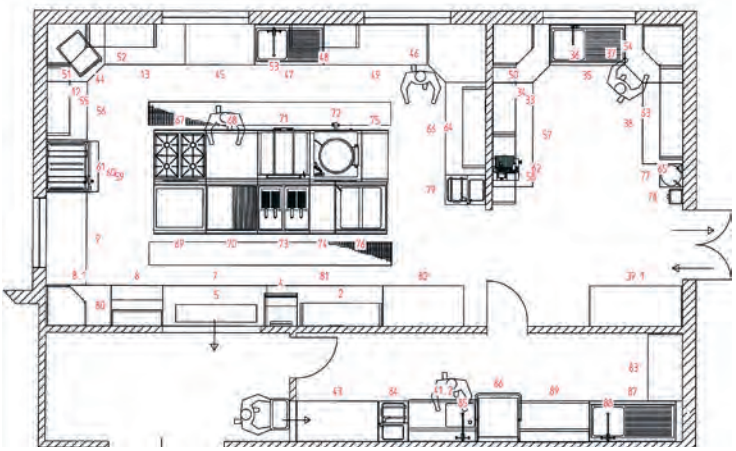
Your personalized kitchen solutions

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

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

Everything from a single source: customer-centric and professional

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



Take advantage of our extensive services

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

NEW: 3D DATA IN IFC FORMAT

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

Support every step of the way

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

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



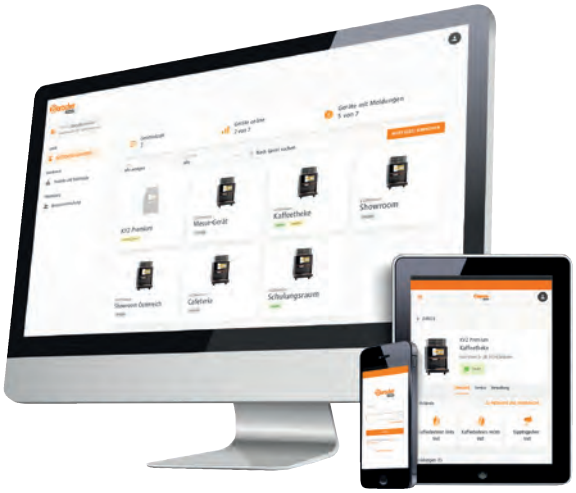
THE BARTSCHER CLOUD

DISCOVER THE COMPLETE DIGITAL SERVICE

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

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

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



PROVEN QUALITY – SINCE 1876

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

The assurance of a strong, renowned brand

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

Commitment to quality and service

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

Comprehensive product range

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

Excellent price-performance ratio

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



WE VALUE YOUR OPINION

HELP US TO IMPROVE!

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

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

Help us shape the future!

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

It's as easy as this:

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

LINK:
www.bartscher.com/en/IhreMeinung

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

Thank you for your support!

STAY INFORMED

SUBSCRIBE TO OUR NEWSLETTER!

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

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

Why subscribe?

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

It's as easy as this:

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

LINK:
www.bartscher.com/en/Newsletter

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



IMPORTANT INFORMATION, FORMAL ADVICE

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

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

REPAIRS TO SMALL APPLIANCES:

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

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

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THERMAL SERIES

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



Series 600



600 Series - The perfection of compactness.

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

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

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

Please ask us for individual advice on the series devices.



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



▶ 3,5 kW burner
▶ 6,0 kW burner



▶ Device linking via wedge crosspiece



▶ Counter attachment hood for series 600 available on request

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

Electric range 600, W600, 4PL, elO



- Number of hobs: 4
- Oven type: Electro
- Oven functions: Circulating air, Grill, Upper / lower heat
- Oven volume: 58 litre(s)
- Temperature range: 50 °C to 250 °C
- Oven connected load: 2,2 kW
- Including: 1 grille, 1 baking tray
- Size: W 600 x D 600 x H 900 mm





- Gas type: Liquid gas (50 mbar)

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

Component parts

Baking tray MF6430

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

206203

Oven grid 442x373x26

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

132648



▶ Cleaning agents page 435

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

Gas range 600, 2BR



- Pilot flame
- Gas type

CNS 18/10

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

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

Electric cooker 600 2PLTG



- Large hobs
- Type of hobs

CNS 18/10

Ø 180 mm
Speed- hotplates

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

Cerane range 600, 2 plates, TU



- Type of hobs
- Equipment connection

CNS 18/10

Glass ceramic
3 NAC

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

Bain Marie 600, W400, TU



- Number of tanks: 1
- Depth GN container max.: 150 mm
- Water drain tap: Yes
- Not included in delivery: GN containers, Intermediate bars

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

Deep fat fryer 600, B400, 6L



- Grease release tap: Yes



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

Component parts

Substit.basket d.fat fryer 600, 6L

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

131308

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

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

131418

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

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

131419

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

Deep fat fryer gas 600, W400, 1x8L



- Beaker capacity: 8 litre(s)
- Grease release tap: Yes
- Gas type: Liquid gas

Natural gas nozzles are enclosed

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

Component parts

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

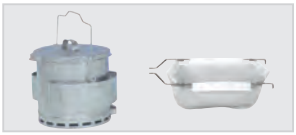
- Size basket: W 115 x D 290 x H 120 mm
- Size: W 140 x D 520 x H 241 mm
- Weight: 0.69 kg
- GTIN: 4015613658728

131514

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

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

131515



▶ Fatsafe Frying fat filter page 123

Workelement 600, W400, Dr



- Number of drawers: 1

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

Lava rock grill, gas, 600, W600

1317003

GTIN 4015613309972



- Type of grid: V-grille (for meat)
- Including: Lava stones for first filling
- Gas type: Liquid gas

Natural gas nozzles are enclosed

- Power: 7,3 kW
- Size: W 600 x D 600 x H 290 mm
- Weight: 49 kg

Lava rock 7kg

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



100611

Griddle plate 600, B400, smooth



- Material roasting surface: Special steel, hard chrome-plated
- Properties: Grease collection tank

CNS 18/10





- Gas type: Liquid gas

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

Component parts

Sealing plug

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



132257

Combi-Scraper

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



529712

Substitute blade Combi-Scraper

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

529723

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

Base unit 600, W400, 2dr



CNS 18/10

- Height-adjustable feet — Yes





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

Component parts

Device linking strip

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

132060

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

Series 650



Series 650 - Versatility redefined

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

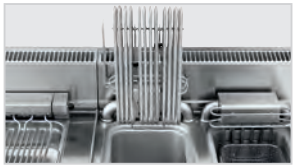
The large deep fryer included in this range is particularly noteworthy. With its generous capacity, it is ideal for snack bars and snack shops that require efficient preparation of fried food. The powerful griddle plate is another highlight of this series, which is perfectly tailored to the needs of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

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

Please ask us for individual advice on the series devices.



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



▶ Electric deep fat fryer with swivelling heating element



▶ Device linking via wedge crosspiece



▶ Counter attachment hood for series 650 available on request

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

Electric range 650, W700, 4PL, elO



- Number of hobs: 4
- Oven type: Electro
- Oven functions: Circulating air; Upper / lower heat with grill function
- Gastronorm: 1/1 GN
- Including: 1 grid; 1 baking tray
- Size: W 700 x D 650 x H 870 mm





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

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

Component parts

Baking tray series 650

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

115805

Oven grid 650

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

105804



▶ Cleaning agents page 435

Gas range 650, 2FL, TG



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

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

Electric range 650, W400, 2PL, TU



- Equipment connection: 3 NAC

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

Induction range 1 FL, 650, B400



- Material hob: Glass
- Size hobs: Ø 220 mm
- Equipment connection: 3 NAC

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

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Induction wok 650, B400, 5kW

115099

GTIN 4015613548975



• Material hob	Glass ceramic
• Diameter hob	300 mm
• Output hob(s) max.	5 kW
• Power load	5 kW | 400 V | 50 Hz
• Equipment connection	3 NAC
• Size	W 400 x D 650 x H 295 mm
• Weight	24.2 kg

Electric frying pan 650, 12,5L,W400

115245

GTIN 4015613549033



• Material pan	Stainless steel
• Content	12,5 litre(s)
• Power load	3,9 kW | 400 V | 50/60 Hz
• Equipment connection	3 NAC
• Size	W 400 x D 650 x H 295 mm
• Weight	22.7 kg

Roast fryer 650, W400, TU



• Grease collection tank	Yes
• Equipment connection	3 NAC



▶ Number of heating zones: 2

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

Multi-fryer 650, W400, TU, OBU



- Material crucible: CNS 18/10
- Grease release tap: Yes
- Sub-counter unit type: Open
- Including: 1 collection tray 1/1 GN, 150 mm deep
- Equipment connection: 3 NAC

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

Lava rock grill, gas 650, B400



- Number of grills areas: 1
- Height-adjustable grid: No
- Ignition type: Piezo ignition
- Including: Lava stones for first filling
- Gas type: Liquid gas
  Natural gas nozzles are enclosed

1151593



▶ Number of heating zones: 2

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

Component parts

V-grid LVG650Snack

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

1151580



Lava rock 7kg

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



100611

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Griddle plate 650 400E-G



- Material roasting surface
- Temperature range
- Properties

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



▶ The inclined frying surface supports the collection of grease



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

Griddle plate 650 400G-G



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

- Gas type

Steel, chrome-plated
Smooth, tilted
80 °C to 280 °C
Piezo ignition
Grease collection tank
Splash protection

Liquid gas
Natural gas nozzles are enclosed

	Size heating surpface	Power	Size	Weight	Code-No.		GTIN
Griddle plate 650 400G-G	W 390 mm D 510 mm	6,5 kW	W 400 mm D 650 mm H 295 mm	35.4 kg	1152473		4015613873602
Griddle plate 650 600G-G	W 590 mm D 510 mm	13 kW	W 600 mm D 650 mm H 295 mm	49.8 kg	1152483		4015613877990

Component parts

Sealing plug f. fat drain oval

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



115107

Combi-Scraper

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



529712

Substitute blade Combi-Scraper

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

529723

Deep fat fryer 650, W400, 10L



- Grease release tap

Yes



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

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

Component parts

Substit.basket d.fat fryer 650, 8L

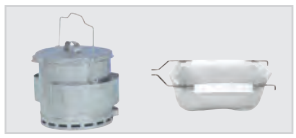
- Size basket: W 190 x D 338 x H 110 mm
- Size: W 200 x D 588 x H 225 mm
- Weight: 0.97 kg
- GTIN: 4015613665313

158616

Substit.basket d.fat fryer 650, 10L

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

158610



▶ Fatsafe
Frying fat filter
page 123

Warmer 650, W400, 1/1GN, TU

115115

GTIN 4015613549095



- Basin size, GN format
- Power load
- Size
- Weight

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

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Bain Marie 650, W400, 1/1GN



- Number of tanks: 1
- Depth GN container max.: 150 mm
- Temperature range: 30 °C to 90 °C
- Water drain tap: Yes

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

Pasta cooker 650, B600, 28L, 3K

115138

GTIN 4015613549064



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

Substit.basket pasta cooker 650

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

158612



Workelement 650, W400



- Material: CNS 18/10

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

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

Sink 650, W600, TU

115114

GTIN 4015613549200



CNS 18/10

• Size basin	W 500 x D 400 x H 150 mm
• Sink tap	Single hole sink mixer 1/2"
• Water outlet	1 1/2"
• Properties	With basin panelling
• Size	W 600 x D 650 x H 295 mm
• Weight	15.6 kg

Open base unit, 650, W400, SS



CNS 18/10

• Sub-counter unit type	Open
• Height-adjustable feet	Yes
• Height adjustable	560 mm to 660 mm

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

Component parts

Shelf 650, W400

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



112030

Shelf 650, W600

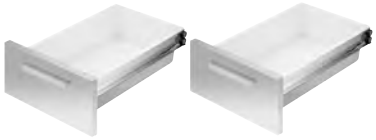
- Size: W 525 x D 660 x H 30 mm
- Weight: 2.3 kg
- GTIN: 4015613432946



112031

Drawer 650, W400, set of 2

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



112035

Device linking strip 650

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



110036

Door 650, W400, universal

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



112025

Door 650, W600, universal

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



112026

Door 650, W350, universal, set of 2

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



112027

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Series 700



Series 700 - The standard for professional kitchens

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

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

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

Please ask us for individual advice on the series devices.



▶ Optimum performance by dual circuit burner



▶ Front panel with large operating knobs



▶ Easy cleaning:
burner recess with detachable drip collecting tray



▶ Hygienic device connection

Gas range 70020



- Pilot flame: Yes
- Ignition type: Manual ignition
- Height adjustable: 850 mm to 900 mm
- Gas type: Natural gas H (20 mbar)
  Liquid gas (50 mbar) and natural gas nozzles L (20 mbar) are enclosed

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

Gas range 70040 EB11



- Number of hobs: 4
- Distribution of hobs: 2 x 6,2 kW, 2 x 8,5 kW
- Pilot flame: Yes
- Ignition type: Manual ignition
- Height adjustable: 850 mm to 900 mm
- Gas type: Natural gas H (20 mbar)
  Liquid gas (50 mbar) and natural gas nozzles L (20 mbar) are enclosed
- Size: W 800 x D 700 x H 850 mm

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

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Gas range 70060 EB11



- Number of hobs: 6
- Distribution of hobs: 3 x 6,2 kW, 3 x 8,5 kW
- Pilot flame: Yes
- Ignition type: Manual ignition
- Height adjustable: 850 mm to 900 mm
- Gas type: Natural gas H (20 mbar)
  Liquid gas (50 mbar) and natural gas nozzles L (20 mbar) are enclosed
- Size: W 1,200 x D 700 x H 850 mm

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

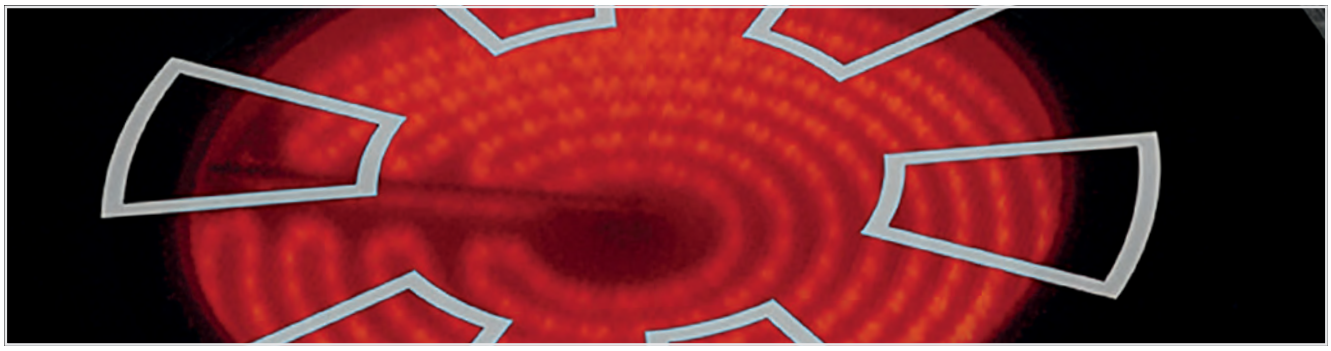
Gas range 70060 GB1050

2851371

GTIN 4015613771496



- Number of hobs: 6
- Size hobs: 330 x 270 mm
- Distribution of hobs: 3 x 6,2 kW, 3 x 8,5 kW
- Pilot flame: Yes
- Ignition type: Manual ignition
- Oven type: Gas
- Oven functions: Lower heat
- Size oven: W 1050 x D 530 x H 300 mm
- Height adjustable: 850 mm to 900 mm
- Gas type: Natural gas H (20 mbar)
  Liquid gas (50 mbar) and natural gas nozzles L (20 mbar) are enclosed
- Power: 57,6 kW
- Size: W 1,200 x D 700 x H 850 mm
- Weight: 176 kg



Cerane range 700, 2 HTzon., OBU



- Material hob: SCHOTT CERAN®
- Height adjustable: 850 mm to 900 mm
- Equipment connection: 3 NAC

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

Electric range 700, 4 HTzon., EBO

287431

GTIN 4015613697475



- Number of hobs: 4
- Distribution of hobs: 4 x 2.3 kW
- Material hob: SCHOTT CERAN®
- Oven type: Electro
- Oven functions: Circulating air
- Material cooking chamber: Stainless steel
- Gastronorm: 1/1 GN
- Height adjustable: 850 mm to 900 mm
- Power load: 12,85 kW | 400 V | 50 Hz
- Equipment connection: 3 NAC
- Size: W 800 x D 700 x H 850 mm
- Weight: 83.2 kg

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Electric range 700, W400, 2PL,OBU



- Height adjustable — 850 mm to 900 mm
- Available on request — With square hobs
- Equipment connection — 3 NAC

CNS 18/10

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

Electric range 700, B800, 4PL, EBO



- Number of hobs — 4
- Oven type — Electro
- Material cooking chamber — Stainless steel
- Height adjustable — 850 mm to 900 mm
- Equipment connection — 3 NAC
- Size — W 800 x D 700 x H 850 mm

CNS 18/10



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

Electric range 700, B1200, 6PL, EBO



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





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

	Weight	Code-No.		GTIN
Electric range 700, B1200, 6PL, EBO	112.8 kg	286247		4015613697499
Electric range 700, B1200, 6PL, EBO	128.8 kg	286347		4015613697512

Induction range 700 2FLOU-1



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

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

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

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Workelement 700, W400, OBU



CNS 18/10

- Height adjustable 850 mm to 900 mm



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

Bain Marie 700, W400, OBU, wWI



- Number of tanks 1
- Depth GN container max. 150 mm
- Water supply tap Yes
- Water drain tap Yes
- Height adjustable 850 mm to 900 mm
- Not included in delivery GN containers





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

Component parts

Intermediate bar, 325 mm

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

A120601

Intermediate bar, 530 mm

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

A120602

Multi-fryer 700, W400, TU, OBU

286710

GTIN 4015613488233



• Material crucible	CNS 18/10
• Content	12 litre(s)
• Height adjustable	850 mm to 900 mm
• Including	1 plug 1 collection tray 1/1 GN, 100 mm deep
• Power load	5 kW | 400 V | 50 Hz
• Equipment connection	3 NAC
• Size	W 400 x D 700 x H 850 mm
• Weight	52 kg

Lava stone grill 700VR G90



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

• Type of grid	V-grille (for meat)
• Number of grills areas	1
• Height-adjustable grid	Yes
• Number of heating zones	1
• Ignition type	Piezo ignition
• Height adjustable	850 mm to 900 mm
• Gas type	Natural gas H Liquid gas and natural gas L-nozzles are enclosed



▶ Grill type: V-grill (for meat)



▶ 2 grease drip trays, detachable





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

Component parts

Lava rock 7kg

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

100611



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Griddle plate 700, W400 smooth



- Material roasting surface
- Height adjustable

CNS 18/10

Stainless steel
850 mm to 900 mm





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

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

Component parts

Sealing plug

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



286099

Splash guard 740

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



285071

Splash guard 780

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



285076

Deep fat fryer 700, W400, 15L



- Temperature range: 100 °C to 190 °C
- Grease release tap: Yes
- Cold zone: Yes
- Height adjustable: 850 mm to 900 mm
- Equipment connection: 3 NAC







Deep-fat fryer 700-E2110

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

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

Component parts

Deep frying basket 700 9L

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

286994

Deep frying basket 700 15L-SE

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

295928

Deep frying basket 700 15-LE

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

295953

Deep frying basket 700-E2110

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

286924

Door 700-E2110

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

285052

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Deep fat fryer gas, 700, W400, 15L



- Ignition type: Piezo ignition
- Temperature range: 100 °C to 190 °C
- Grease release tap: Yes
- Height adjustable: 850 mm to 900 mm
- Properties: Basin with large cold zone
- Gas type: Natural gas H

Liquid gas and natural gas L-nozzles are enclosed

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

Component parts

Deep frying basket 700 7L

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

286992

Deep frying basket 700 15L-SG

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

286995

Deep frying basket 700 15L-LG

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

286998

Exhaust flue for hood

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

2952720



2859271 **Deep fat fryer gas, 700 W800, 2x15L**

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

Electric warmer 700

286628 GTIN 4015613701400



- Basin size, GN format: 1/1 GN
- Depth tank: 150 mm
- Heat source: Ceramic radiant heater
- Height adjustable: 850 mm to 900 mm
- Power load: 0,75 kW | 230 V | 50 Hz
- Size: W 400 x D 700 x H 850 mm
- Weight: 28.4 kg





Pasta cooker 700, W400, 24L



- Beaker capacity — 24 litre(s)
- Height adjustable — 850 mm to 900 mm
- Properties — Water supply and drain cock installed
- Not included in delivery — Baskets

CNS 18/10

24 L



286310



2853051

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

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

Component parts

Pasta basket 700, 1/3GN length

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



284123

Pasta basket 700, 1/3GN

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



284113

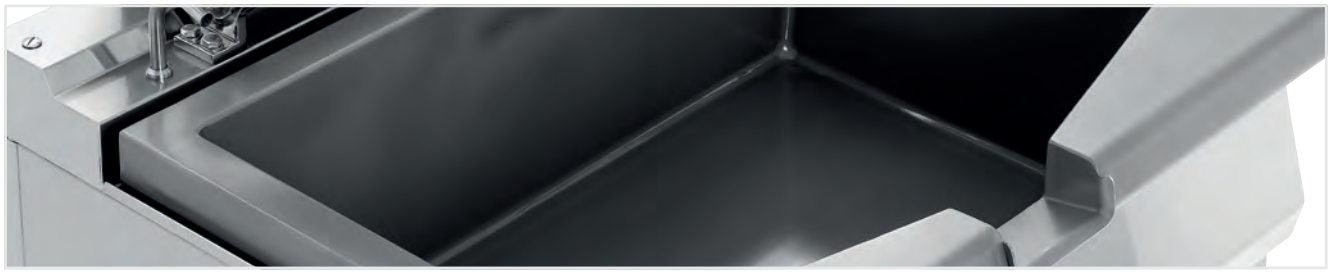
Pasta basket 700, 1/6GN

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



284116

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Tilting frying pan 700 E51LHK



- Material crucible: Stainless steel
  Duplex base
- Size crucible: W 670 x D 400 x H 190 mm
- Content: 60 litre(s)
- Useful content: 52 litre(s)
- Temperature range: 50 °C to 300 °C
- Water supply tap: Yes
- Height adjustable: 850 mm to 900 mm
- Properties: Hinged lid that can be opened upwards
- Equipment connection: 3 NAC
- Size: W 800 x D 700 x H 850 mm

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

Tilting frying pan 700 G51LHK



- Material crucible: Stainless steel
  Duplex base
- Size crucible: W 670 x D 400 x H 190 mm
- Content: 60 litre(s)
- Useful content: 52 litre(s)
- Ignition type: Piezo ignition
- Temperature range: 50 °C to 300 °C
- Water supply tap: Yes
- Height adjustable: 850 mm to 900 mm
- Properties: Hinged lid that can be opened upwards
- Gas type: Natural gas H
  Liquid gas and natural gas L-nozzles are enclosed
- Connected load gas: 12,5 kW
- Size: W 800 x D 700 x H 850 mm

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

Elec. boiling kettle, 700, 55L

286811

GTIN 4015613577869



Material boiler	CNS 18/10
Content	55 litre(s)
Useful content	50 litre(s)
Heating type	Indirect
Temperature control	2 levels
Water connection	1/2"
Height adjustable	850 mm to 900 mm
Properties	Automatic filling level check
Power load	9 kW | 400 V | 50 Hz
Equipment connection	3 NAC
Size	W 800 x D 700 x H 850 mm
Weight	95 kg

Component parts

Kitchen rail 700-400

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





285200

Kitchen rail 700-800

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





285201

Kitchen rail 700-1200

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





285203

Sliding grid SS, Series 700

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





285086

Grill plate 700-R

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



285080

Frying plate 700-G

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



285083

Support ring for small pots 700

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



285085

Door 700 40/80LR

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



285050

Drawers 700, W400, set of 2

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



284401

Swivel castors 4S700

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



285088

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Series 900



Series 900 - Exclusivity in every dimension

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

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

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

Please ask us for individual advice on the series devices.



▶ Optimum performance by dual circuit burner



▶ Easy cleaning:
Hobs with removable collection tray



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



▶ Hygienic device connection

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

Gas range, 4 burners, OBU



- Ignition type — Manual ignition
- Height adjustable — 900 mm to 950 mm
- Gas type — Natural gas H (20 mbar)
  Liquid gas (50 mbar) and natural gas nozzles L (20 mbar) are enclosed

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

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



- Number of hobs — 4
- Distribution of hobs — 1 x 3,5 kW, 1 x 5 kW, 2 x 8 kW
- Ignition type — Manual ignition
- Size oven — W 655 x D 550 x H 300 mm
- Gastronorm — 2/1 GN
- Height adjustable — 900 mm to 950 mm
- Gas type — Natural gas H (20 mbar)
  Liquid gas (50 mbar) and natural gas nozzles L (20 mbar) are enclosed
- Size — W 800 x D 900 x H 900 mm



▶ Optimum performance by means of a two-circle hob



▶ Easy cleaning
▶ Hobs with removable collection tray

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

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



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

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

Ceramic glass range, 2 HTzon., OBU



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

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

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

Cer.glass range,4HTzon,el.oven2/1GN

296431

GTIN 4015613672847



Number of hobs	4
Distribution of hobs	4 x 4 kW
Type of hobs	Glass ceramic
Oven type	Electro
Gastronorm	2/1 GN
Height adjustable	900 mm to 950 mm
Power load	21,6 kW | 400 V | 50/60 Hz
Equipment connection	3 NAC
Size	W 800 x D 900 x H 900 mm
Weight	101.6 kg

El. range, 4 plates, OBU

296215

GTIN 4015613673332



Number of hobs	4
Distribution of hobs	4 x 4 kW
Sub-counter unit type	Open
Height adjustable	900 mm to 950 mm
Power load	16 kW | 400 V | 50/60 Hz
Equipment connection	3 NAC
Size	W 800 x D 900 x H 900 mm
Weight	84.2 kg

Electric range 900, W900, 4PL,elO

296325

GTIN 4015613668536



Number of hobs	4
Distribution of hobs	4 x 4 kW
Oven type	Electro
Gastronorm	2/1 GN
Height adjustable	900 mm to 950 mm
Power load	21,6 kW | 400 V | 50/60 Hz
Equipment connection	3 NAC
Size	W 800 x D 900 x H 900 mm
Weight	125.2 kg



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



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

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6 plate electrical range, EBO 2/1GN

296217

GTIN 4015613672861



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

Induction range, 2 HTzon., OBU



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





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

Work element, OBU



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



▶ Sturdy work surface

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

Electric bain marie, OBU



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





296304

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

Component parts

Intermediate bar 310

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

296308

Intermediate bar 685

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

296307

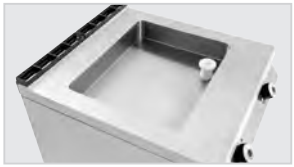
Electric multi-fryer

296426

GTIN 4015613672908



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





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

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Electric griddle plate 900, W450, smooth



- Material roasting surface
- Height adjustable

Steel
900 mm to 950 mm





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

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

Component parts

Sealing plug

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



286100

Splash guard 940

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



296072

Backsplash 980-1

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



296079

Gas lava rock grill, OBU



• Type of grid	V-grille (for meat)
• Number of grills areas	1
• Height-adjustable grid	Yes
• Ignition type	Piezo ignition
• Height adjustable	900 mm to 950 mm
• Including	Lava stones for first filling
• Gas type	Natural gas H
	Liquid gas and natural gas L-nozzles are enclosed



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



▶ Including:
Lavastone for first filling



▶ 2 heating zones

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

Component parts

Round bar grid for fish

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



296472

V-grid for meat

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



296471

Lava rock 7kg

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



100611

Round grid set 900 for fish

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



296474

V-grid set 900 for meat

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



296473

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Electric standing deep fat fryer



- Beaker capacity: 20 litre(s)
- Grease release tap: Yes
- Height adjustable: 900 mm to 950 mm
- Equipment connection: 3 NAC





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

Gas standing deep fat fryer



- Beaker capacity: 20 litre(s)
- Grease release tap: Yes
- Power load: 0,005 kW | 230 V | 50/60 Hz
- Equipment connection: Pluggable
- Height adjustable: 900 mm to 950 mm
- Gas type: Natural gas H

Liquid gas and natural gas L-nozzles are enclosed





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

Component parts

Substitute basket 20L, small

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

296633

Substitute basket 20L, large

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

296634

Flue 900XL

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

285064

Electric pasta cooker, 1 basin



- Number of tanks: 1
- Beaker capacity: 40 litre(s)
- Height adjustable: 900 mm to 950 mm
- Properties: Water supply and drain cock installed
- Not included in delivery: Baskets
- Size: W 400 x D 900 x H 900 mm



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

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

Component parts

Pasta basket 1/3 GN, length

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



284124

Pasta basket 1/3 GN

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



284114

Pasta basket 1/6 GN

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



284117

Tilting frying pan 900 E87LEK



- Material crucible: Stainless steel
- Size crucible: W 720 x D 610 x H 225 mm
- Content: 87 litre(s)
- Useful content: 70 litre(s)
- Temperature range: 100 °C to 300 °C
- Water supply tap: Yes
- Height adjustable: 900 mm to 950 mm
- Equipment connection: 3 NAC
- Size: W 800 x D 900 x H 900 mm

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

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El. boil.kettle, 100L



- Material boiler: Double-walled
- Heating type: Indirect
- Drain cock: Yes
- Height adjustable: 900 mm to 950 mm
- Properties: Automatic filling level check
- Equipment connection: 3 NAC
- Size: W 800 x D 900 x H 900 mm

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

Component parts

Kitchen rail 900-400

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



295200

Kitchen rail 900-800

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



295201

Kitchen rail 900-1200

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



295203

Grill plate 900-R

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



296051

Frying plate 900-G

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



296056

Support ring for small pots

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



296086

Door 900, right with hinge

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



296014

Door 900, left with hinge

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



296015

Swivel castors 4S900

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



295088

COOKING TECHNOLOGY

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



Gas range MFGO 7040



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

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

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

Gas range MFG 7341



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





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

Component parts

Tray 2/1GN, 20 mm

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

A101181

GN grid 2/1, SS

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

A101092

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Gas range BGH 600-521

1519821

GTIN 4015613843841



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

Cerane range 5K-EBMF

155670

GTIN 4015613843834



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

Component parts

Baking tray

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

150958

Oven grid

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

150606

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Induction range 6K-EBMF

286426

GTIN 4015613772943



Material	Steel
Number of hobs	6
Distribution of hobs	Up to 2.1 kW per plate thanks to power sharing Total max. 7.4 kW
Material hob	Glass
Oven type	Electro
Multifunctional oven	Yes
Energy efficiency class	A (EU No. 65 / 2014)
Oven volume	87 litre(s)
Energy consumption of top/bottom heat	0,87 kWh / cycle
Convection energy consumption	1,11 kWh / cycle
Oven connected load	2.45 kW
Including	1 baking tray 2 grids
Height adjustable	900 mm to 940 mm
Power load	10,5 kW | 400 V | 50/60 Hz
Equipment connection	3 NAC
Size	W 900 x D 650 x H 890 mm
Weight	67.4 kg

Baking tray 6K-EBMF

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

150960

Oven grille 6K-EBMF-AK

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

150961

Oven grid 6K-EBMF

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

150959

2-Hob Induction range GU



Material hob	Glass
Number of output levels	10
Height adjustable	830 mm to 860 mm
Properties	Control via knob, touch Hob control can be switched between power stages and temperature
Equipment connection	3 NAC



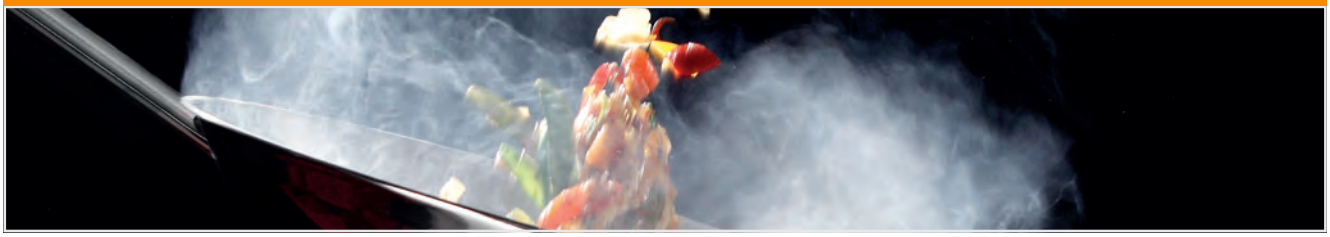
▶ Closed base with double door



105765

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

Wok cookers



Gas wok table cooker GWTH1

1052303

GTIN 4015613630977



Size hobs	Ø 290 mm
Distribution of hobs	1 x 11,5 kW
Gas burner	High-performance burner
Ignition type	Manual ignition
Pilot flame	Yes
Height-adjustable feet	Yes
Gas type	Liquid gas (50 mbar) Natural gas nozzles H (20 mbar) are enclosed
Power	11,5 kW
Size	W 400 x D 600 x H 415 mm
Weight	25.4 kg

Wok cooker, 2 burners



Size hobs	Ø 290 mm
Gas burner	High-performance burner
Ignition type	Manual ignition
Pilot flame	Yes
Height adjustable	960 mm to 985 mm
Gas type	Liquid gas (50 mbar) Natural gas nozzles H (20 mbar) are enclosed

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

Component parts

Wok pan steel, 360mm

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

A105960





▶Wok pans
page 153

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Stock-pot stoves



Stock-pot stove E 1K350

105343

GTIN 4015613126036



CNS 18/10

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

Stock-pot stove E 1K500

105325

GTIN 4015613633244



STAINLESS STEEL

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

Stock-pot stove IND 1K300

105817

GTIN 4015613783604



STAINLESS STEEL

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

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

Stock-pot stove G-1KB 1K680

1054513

GTIN 4015613683256



- Gas burner — Strong burner
- Ignition type — Piezo ignition
- Gas type — Liquid gas; Natural gas G20 nozzle (50 mbar) provided
- Load-bearing capacity max. — 50 kg
- Power — 6,8 kW
- Size — W 400 x D 440 x H 385 mm
- Weight — 12.6 kg

Support ring for small pots G-1KB 1K680

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

105453

Wok attachment G-1KB 1K680

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

105452



Stock-pot stove G-2KB 1K700

1051403

GTIN 4015613734552



- Gas burner — Two-circle burner
- Ignition type — Manual ignition
- Pilot flame — Yes
- Gas type — Liquid gas; Natural gas nozzles H and L are enclosed
- Load-bearing capacity max. — 70 kg
- Power — 7 kW
- Size — W 450 x D 475 x H 500 mm
- Weight — 20.2 kg

Stock-pot stove G-WB 1K1250



- Gas burner — Wart burner
- Ignition type — Manual ignition
- Pilot flame — Yes
- Gas type — Liquid gas; Natural gas nozzles H and L are enclosed
- Load-bearing capacity max. — 70 kg
- Power — 12,5 kW



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

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Stock-pot stove G-1KB 1K2000

1051993

GTIN 4015613804729



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

• Gas burner	Single burner Strong burner
• Ignition type	Manual ignition
• Pilot flame	Yes
• Gas type	Liquid gas
• Load-bearing capacity max.	60 kg
• Power	20 kW
• Size	W 600 x D 620 x H 505 mm
• Weight	22.6 kg

Base frame G-1KB 1K2000

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

105198





Gas cooker 1K750



• Gas burner	Wart burner
• Control pressure	50 mbar
• Gas type	Propane



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

Component parts

Gas connection set GW-AI

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

500180



Gas connection kit

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

825152



Boiling kettles



Boiling kettle E113L



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

• Material boiler	Stainless steel
• Heating type	Indirect
• Height adjustable	850 mm to 900 mm
• Properties	Automatic water level check in the intermediate jacket
	Automatic shutdown in case of malfunction
	Pressure monitoring: Funnel fitting with safety valve (calibrated to 0.5 bar)
	Electrical heating thanks to cast case "Incoloy 800" resisters made of a special alloy
	Mixer tap for cold and warm water
	Including: strainer
• Available on request	Cooking pot for steam heating
• Equipment connection	3 NAC

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

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Boiling kettle G113L



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

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

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

Component parts

Strainer for boiling kettles

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

296999



Tilting frying pans



Tilting frying pan E80LHK



- Material crucible — Chrome-nickel steel
- Tilting device — Manual
- Water supply tap — Yes
- Height adjustable — 850 mm to 910 mm
- Properties — Power supply interruption in case of malfunction; Heating resistors from "Incoloy 800"
- Equipment connection — 3 NAC


193062

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

Tilting frying pan G80LHK



- Material crucible — Chrome-nickel steel
- Ignition type — Piezo ignition
- Pilot flame — Yes
- Tilting device — Manual
- Water supply tap — Yes
- Height adjustable — 850 mm to 910 mm
- Properties — Gas heater with stainless steel tube burner; Safety system with thermal element
- Gas type — Natural gas H; Liquid gas nozzles (50 mbar) are enclosed

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

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Front cooking station KST3240 Eco

107311

GTIN 4015613779980



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

• Designed for	2-3 table-top units
• Dimensions of niche utility space	W 1,206 x D 600 mm
• Size glass superstructure	W 1684 x D 611 x H 470 mm
• Equipped with	4 GN containers 1/9 GN, 100 mm deep for oils, sauces, cooking cutlery
	Integrated electrical fuse
	Storage compartment below the setting niches, dimensions: W 1,180 x D 455 x H 221 mm
	Integrated ventilation with flame protection filter
• Fan regulation	3-level
• Material filter	Stainless steel
• Number of filters	3
• Filter type	Activated carbon filter
	Wire mesh filter
	Silica gel filter
	Flame protection filter
• Lighting	LED
	On the germ guard
• Swivel casters	4 swivel casters, 2 with brake
• Plug design	3 x 230 V, 2 x 400 V 16A CEE
• Not included in delivery	Electrical appliances
	Platforms
	Connection cable
• Important information	The connection cable must be attached by a specialist at the site
• Power load	24 kW | 400 V | 50 Hz
• Equipment connection	3 NAC
• Size	W 1,713 x D 845 x H 1,379 mm
• Weight	180 kg



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



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



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



▶ 4 GN 1/9 containers, 100 mm deep

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

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



Front cooking station KST3240 Plus



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

CNS 18/10

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

Front cooking station KST2200 Plus

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

107300

Front cooking station KST3240 Plus

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

107290









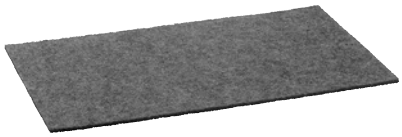
Bartscher appliances suitable for the front cooking station KST2200 Plus / KST3240 Plus – Bartscher.com

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Component parts

Active carbon filter mat KST2200 Plus

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



107291

Active carbon filter mat KST3240 Plus

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



107273

Zeolite filter KST Plus

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



107274

Platform 100 KST Plus

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



107276

Platform 200 KST Plus

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



107277



Tray slide KST2200 Plus

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



107289

Tray slide KST3240 Plus

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



107278



Side table KST Plus

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



107279



Snackpoint



Snackpoint 200

107301

GTIN 4015613756820



STAINLESS STEEL

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

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



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



- ▶ Diverse appliance combinations thanks to optional extra shelves



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



- ▶ Magnetic stainless steel front can be used for advertising

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Component parts

Insert shelf M1 Snackpoint 200

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




107302

Insert shelf M2 Snackpoint 200

- Material: Stainless steel
- Cut-out 1:
  Designed for induction cooker IK 30S-EB,
  Dimensions: W 270 x D 490 mm
- Cut-out 2:
  Designed for GN 1/1 bain-marie, 150 mm,
  Dimensions: W 345 x D 545 mm
- Properties: Ventilation holes
- Size: W 755 x D 578 x H 15 mm
- Weight: 1.4 kg
- GTIN: 4015613761787




107303

Insert shelf M3 Snackpoint 200

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




107304

Insert shelf M4 Snackpoint 200

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




107305

Insert shelf M5 Snackpoint 200

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




107306

Insert shelf M6 Snackpoint 200

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




107307

Insert shelf M7 Snackpoint 200

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




107308

Glass shelf VB Snackpoint 200

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




107309

Cover hood Snackpoint 200

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



107310

High-speed ovens



Snackjet 200



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

• Material cooking chamber	Stainless steel
• Size inside	W 305 x D 305 x H 185 mm
• Functions	Fan oven-microwave combination Convection
• Number of cooking programs	1,024 Individually programmable programs
• Number of cooking phases	Max. 15 per program
• Temperature range	25 °C to 280 °C
• Time adjustment	0 to 20 minutes
• Fan speed	10 % to 100 %
• Microwave output	1500 W
• Hot air output	3000 W
• Heat-up time	8 min.
• USB connection	Save / import for programs including images
• Including	1 cooking basket, 280 x 210 mm 1 baffle, 280 x 305 mm 1 food scoop 1 pizza tray
• Important information	Only use suitable cooking utensils
• Power load	3,5 kW | 230 V | 50 Hz
• Size	W 460 x D 670 x H 610 mm



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



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



▶ Colour touchscreen



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

	Colour	Material	Weight	Code-No.		GTIN
Snackjet 200	Silver	Stainless steel	68.6 kg	120751		4015613736587
Snackjet 200 S	Black	Stainless steel Painted	68.1 kg	120767		4015613865157

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Component parts

Snackjet pizza tray

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




120758

Cooking plate RG2500 Snackjet

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




120775

Cooking plate RG2100 Snackjet

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




120773

Cooking plate EG2600 Snackjet

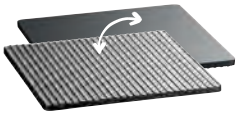
- Material: Cast aluminium, Coated
- Designed for: Snackjet 200
- Model: Rectangular, Smooth base, Edge 28 mm high
- Properties: Microwave suitable
- Size: W 260 x D 260 x H 30 mm
- Weight: 1.1 kg
- GTIN: 4015613809472




120770

Grill plate EGR2900 Snackjet

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




120776

Recess pan E5M110 Snackjet

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




120777

Snackjet cooking basket

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




120753

Snackjet food scoop

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




120752

Oven tongs E10 Snackjet

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




120774

BBQ Gloves 425

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




A500514

Snackjet cleaner F1L

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



173284

Snackjet Protector Spray F1L

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



173285

Convection ovens



Convection oven, universal

A120880

GTIN 4015613404073



• Material cooking chamber	Stainless steel
• Size inside	W 404 x D 308 x H 254 mm
• Number of drawers	4
• Functions	Circulating air
• Temperature range	50 °C to 250 °C
• Heat-up time	approx. 6 minutes (163 °C)
• Including	1 tray
	1 grille
• Power load	2,5 kW | 230 V | 50/60 Hz
• Size	W 530 x D 495 x H 320 mm
• Weight	17.5 kg

Baking tray for A120880

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

A120702

Oven grid for A120880

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

A120701

Convection oven AT110

120789

GTIN 4015613496924



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

• Material cooking chamber	Stainless steel
• Number of drawers	3
• Format drawers	1/2 GN
• Functions	Circulating air
• Temperature range	50 °C to 300 °C
• Heat-up time	approx. 3 minutes (180 °C)
• Number of fans	1
• Properties	Double-winged door pane
	Rounded baking chamber
	Bearing rails can be detached
	Signal tone after expiry of the time
• Including	3 grilles
• Power load	2,7 kW | 230 V | 50/60 Hz
• Size	W 460 x D 575 x H 465 mm
• Weight	25.5 kg

GN tray, 1/2 with reinforced rim

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

A101190

Grid 1/2 GN

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

786009



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Convection oven AT90



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

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



A120799



A120788

• Digital display for temperature and time

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

Convection ovens – MDI knob

Bartscher MDI Control System

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

Precise temperature settings and a to-the-second timer enable an excellent, reproducible cooking process.
Once the cooking process is done, an audible signal alerts you and the most recently set time can be seen on the display.



Convection oven AT90-MDI

A120796

GTIN 4015613712147



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

• Material cooking chamber	Enamelled
• Number of drawers	4
• Format drawers	438 x 315 mm
• Functions	Circulating air
• Control unit	MDI knob
• Temperature range	50 °C to 300 °C
• Heat-up time	approx. 8 minutes (150 °C)
• Number of fans	2
• Properties	Rounded baking chamber Bearing rails can be detached Double-winged door pane Knob with digital display for temperature and time Memory function Possible cooking pause using the temperature controller Audible signal when the time expires (1 - 120 minutes)
• Including	4 trays
• Power load	2,7 kW | 230 V | 50/60 Hz
• Size	W 595 x D 615 x H 580 mm
• Weight	38.4 kg



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



▶ Bearing rails can be detached



▶ Rounded baking chamber



▶ Double-winged door pane

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Component parts

Baking tray AT90120

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

786008

Grid AT90120

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

786010

Base frame AT90-120

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



115084

Base frame AT90-120VR

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



115083

Connecting frame AT90-120

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



115086

Baking tray 433x333-ST

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



100404

Baking tray 433x333-SI

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



100405

Baking tray 433x333-AL

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



100406

Perforated tray 433x333-SI

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



100407

Perforated tray 433x333-AL

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



100408

Wall-mounting shelf 600x600mm, SS

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



174600

Convection oven AT211-MDI



• Material cooking chamber	Stainless steel
• Number of drawers	4
• Format drawers	1/1 GN
• Control unit	MDI knob
• Temperature range	50 °C to 300 °C
• Heat-up time	approx. 12 minutes (150 °C)
• Number of fans	2
• Properties	Rounded baking chamber
	Bearing rails can be detached
	Double-winged door pane
	Knob with digital display for temperature and time
	Memory function
	Possible cooking pause using the temperature controller
	Audible signal when the time expires (1 - 120 minutes)
• Including	1 grille
	1 GN container
• Power load	3 kW | 230 V | 50/60 Hz



A120821



A120823

• Easy loading with side door hinge

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

Component parts

Tray 1/1GN, 20 mm

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

A101185

GN grid 1/1, SS

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

A101091

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Convection oven AT400 humidity

105780

GTIN 4015613505572



- Material cooking chamber: Stainless steel
- Number of drawers: 4
- Format drawers: 600 x 400 mm
- Functions: Circulating air, Steaming, Reversing motor direction (fan wheels)
- Temperature range: 50 °C to 300 °C
- Heat-up time: approx. 12 minutes (150 °C)
- Number of fans: 2
- Properties: Double-winged door pane, Rounded baking chamber, Bearing rails can be detached, Signal tone after expiry of the time
- Including: 2 perforated trays, 2 trays
- Power load: 6,4 kW | 400 V | 50 Hz
- Equipment connection: 3 NAC
- Size: W 835 x D 800 x H 570 mm
- Weight: 65 kg

Set of guiding rails, right-left

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

780002

Convection oven AT410-MDI

A120822

GTIN 4015613757131



- Material cooking chamber: Stainless steel
- Number of drawers: 4
- Format drawers: 600 x 400 mm
- Functions: Circulating air, Steaming, Reversing motor direction (fan wheels)
- Control unit: MDI knob
- Temperature range: 50 °C to 300 °C
- Heat-up time: approx. 12 minutes (150 °C)
- Number of fans: 2
- Properties: Rounded baking chamber, Bearing rails can be detached, Double-winged door pane, Knob with digital display for temperature and time, Memory function, Audible signal when the time expires (1 - 120 minutes)
- Including: 4 trays, 1 supply hose
- Power load: 6,4 kW | 400 V | 50/60 Hz
- Equipment connection: 3 NAC
- Size: W 835 x D 765 x H 570 mm
- Weight: 69 kg

Component parts

Base frame AT400

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

115085







▶ Grill plate EGR60400
page 88

Convection oven MF6430

121782

GTIN 4015613681757



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

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



▶ 6 drawers
▶ Format: 440 x 375 mm



▶ Bearing rails can be detached



▶ Veiling heating, hinged

Baking tray MF6430

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

206203



Oven grid MF6430

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

206204



Fermenting cupboard 823HO

116550

GTIN 4015613610917



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

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Series Silversteam2 M



Combi steamer Silversteam2 5230M

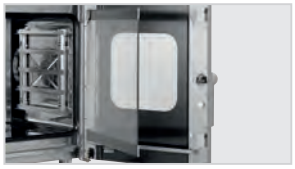


The ideal partner for every kitchen: A Bartscher Silversteam2 combi-steamer
For convection cooking, steaming, combi-steaming and low-temperature cooking, the manual controls enable the easy, demand-based regulation of all cooking processes – with or without a core temperature sensor as desired.

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



▶ Easy knob control



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



▶ Vapour extractor is easy to regulate



▶ Removable support rails

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

Series Silversteam2 D



Combi steamer Silversteam2 5110D



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

• Material cooking chamber	CNS 18/10
• Functions	Delta-T cooking Combi-steaming Steam Reversing motor direction (fan wheels) Steam production by means of direct injection Low temperature cooking Circulating air Cooldown during cooking phase Manual steaming
• Rack control	Yes
• Number of cooking programs	300 configurable programs 300 pre-installed programs
• Number of cooking phases	9
• Temperature range	50 °C to 300 °C
• Fan speed	3 levels
• Core temperature sensor connection	Front, bottom
• USB connection	Front, bottom
• Water connection	3/4"
• Properties	Rounded cooking chamber Bearing rails can be detached Double-winged door pane LED lighting in door
• Including	1 grid GN 1 tray GN

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

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Combi steamer Silversteam2 P-7110D



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

• Material cooking chamber	CNS 18/10
• Functions	Delta-T cooking Combi-steaming Steam production by means of direct injection Steam Circulating air Low temperature cooking Reversing motor direction (fan wheels) Cooldown during cooking phase Manual steaming
• Rack control	Yes
• Number of cooking programs	300 configurable programs 300 pre-installed programs
• Number of cooking phases	9
• Temperature range	50 °C to 300 °C
• Fan speed	3 levels
• Core temperature sensor connection	Front, bottom
• USB connection	Front, bottom
• Water connection	3/4"
• Properties	Rounded cooking chamber Bearing rails can be detached Double-winged door pane LED lighting in door Faster heating and reheating times Reduction in cooking times Ideal for cooking spaces used to full capacity
• Including	1 grid GN 1 tray GN



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



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



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

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

Series Silversteam2 DRS



Combi steamer Silversteam2 7110DRS



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

• Material cooking chamber	CNS 18/10
• Functions	Steam production by means of direct injection Steam Low temperature cooking Automatic 3-level cleaning system with drying program Combi-steaming Circulating air Reversing motor direction (fan wheels) Delta-T cooking Cooldown during cooking phase Manual steaming
• Rack control	Yes
• With cleaning system	Yes
• Number of cooking programs	300 configurable programs 300 pre-installed programs
• Number of cooking phases	9
• Temperature range	50 °C to 300 °C
• Fan speed	3 levels
• Core temperature sensor connection	Front, bottom
• USB connection	Front, bottom
• Water connection	3/4"
• Properties	Rounded cooking chamber Bearing rails can be detached Double-winged door pane LED lighting in door
• Including	1 grid GN 1 tray GN

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

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Combi steamer Silversteam2 P-10111DRS



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

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



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



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



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

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

Component parts

Guiding rails 6040 SST2-5110

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



117151

Guiding rails 6040 SST2-7110

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



117152

Guiding rails 6040 SST2-10110

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



117153

Core temperature sensor set SST2-M1P

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



116108

Core temperature sensor set SST2-D1P

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



116109

Core temperature sensor set SST2-D4P

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



116113

Smoker-Box 1160

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



117712

Pump set f. combi steamer

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



116011

Hand shower f. combi steamer

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



116005

Combi steamer cleaner RS-5L

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



116299V

Combi steamer cleaner F10L

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



173279

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Component parts

Pressure regulator

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



533051

Connection kit Silversteam2

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



116112

Base unit Silversteam 230

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



115075

Base unit Silversteam 110

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



115069

Base unit Silversteam2 6040

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



115089

Base unit Silversteam 2-110

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



115071

Extractor hood Silversteam2

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



116116

Condensation hood Silversteam2

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



116119



Series Silversteam-K



Combi steamer Silversteam-K 6110D



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

CNS 18/10

°C 300

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



▶ Electronic control with 600 programs



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



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



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

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Component parts

Core temperature sensor set 3KA

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



116111

Hand shower f. combi steamer

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



116005

Pressure regulator

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



533051

Connection kit Silversteam-K

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



117100

Base unit Silversteam-K

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



115076

Condensation hood Silversteam-K

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



117002

Series Gigasteam



Combi steamer Gigasteam 20110DRS

117820

GTIN 4015613769745



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

• Material cooking chamber	CNS 18/10
• Number of drawers	20
• Format drawers	1/1 GN
• Functions	Delta-T cooking Manual steaming Low temperature cooking Steam Circulating air Reversing motor direction (fan wheels) Combi-steaming Cooldown during cooking phase Steam production by means of direct injection Steam product by means of boiler Automatic cleaning system HACCP data storage
• With cleaning system	Yes
• Number of cooking programs	1,000 programmable 250 pre-installed
• Number of cooking phases	9
• Fan speed	6 levels
• Temperature range	20 °C to 300 °C
• Core temperature sensor connection	In the interior
• USB connection	Front
• Water connection	2 x 3/4"
• Properties	Rounded cooking chamber Door with triple glazing LED lighting in door Integrated hand rinse
• Including	1 tray trolley 20 x 1/1 GN 1 core temperature sensor, 4-point measuring Installation materials 2 water supply hoses
• Important information	Installation / instruction by authorised service partner required GN containers and grilles not included in the delivery
• Power load	38,4 kW | 63 A; 400 V | 50/60 Hz
• Equipment connection	3 NAC
• Size	W 935 x D 1,030 x H 1,870 mm
• Weight	310.4 kg



▶ Including tray trolley for 20 x 1/1 GN



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



▶ Automatic cleaning system
▶ Automatic cleaning with solid cleaning products

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Trolley Gigasteam 20110

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

117824

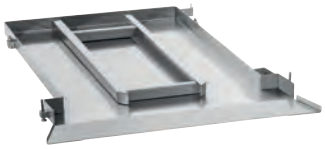




Plate trolley Gigasteam 50T

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

117822





Loading ramp Gigasteam 20110DRS

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

117823





Handle holder Gigasteam 20110DRS

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

117825

Low-temperature cooker 1,2kW

120792

GTIN 4015613525822







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

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

• Number of drawers	3
• Format drawers	1/1 GN 600 x 400 mm
• Functions	Low temperature cooking HOLD function - for keeping warm at a precise temperature COOK function - for low-temperature cooking up to max. 110 °C
• Temperature range	30 °C to 110 °C
• Door hinge side can be changed	Yes
• Including	1 core temperature sensor 1 pair of bearing rails for metal sheets 600 x 400
• Power load	1,2 kW | 230 V | 50 Hz
• Size	W 505 x D 715 x H 415 mm
• Weight	42.2 kg

Component parts

Baking tray 600x400-AL

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



100412

Perforated tray 600x400-AL

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



100413

Perforated tray 600x400-SI

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



100416

Baking tray 600x400-ALB

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



100439

Perforated tray 600x400-ALB

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



100438

Grill plate EGR60400

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



100437

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Component parts

Grease drip container 600 x 400

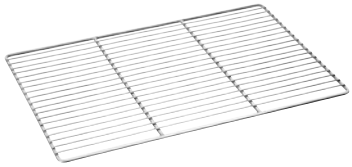
- Material: Stainless steel
- Bakery norm: 600 x 400 mm
- Size: W 605 x D 405 x H 45 mm
- Weight: 2.8 kg
- GTIN: 4015613658414



525782

Grid 600x400, stainless steel

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



133264

Perforated tray 2/3-AL

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



100417

Perforated tray 2/3-SI

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



100425

Baking tray 1/1-AL

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



100426

Perforated tray 1/1-AL

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



100427

Perforated tray 1/1-SI

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



100428

Cooking basket 110

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



900300

Grill plate

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



106576

Cooking pergament 1/1 GN

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



150687

Baking spray 500ml

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



173060

Deck ovens CL



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

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

Component parts

Installation kit LBO70

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

117945

Installation kit LBO80

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

117946

Installation kit LBO100

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

117948

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Deck oven CL6040-1

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

117910



Deck oven CL6080-1

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

117911



Deck oven CL6080-2

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

117912



Deck oven CL6080-3

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

117913

Convection ovens MC



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

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



▶ Shelves 600 x 400 mm



▶ 99 programs
▶ 6 baking phases
▶ 6 parameters



▶ Steam generators: Direct injection



▶ Fan speed
▶ 10 stages

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

Component parts

Installation kit LBO10

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

117922



Convection ovens HC



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

• Material baking chamber	Stainless steel
• Format drawers	600 x 400 mm
• Heating type	Convection
• Steam generators	Direct injection
	External steam-box
• Steam-box power	3 kW
• Temperature range to	250 °C
• Temperature control	In 1 °C steps
• Number of fans	1
• Fan speed	10 levels
• Reversing motor direction	Yes
• Number of programs	15 pre-installed programs
	84 programmable
	manually adjustable program
• Number of baking phases	6
• Steaming	Set in the program
	Manual
	Manual selection of the steaming system
• Time setting	1 to 99 minutes
	Continuous operation
	Manual baking time extension
• AirFresh box	Yes
• With cleaning system	Yes
• Automatic switch-on via timer	Yes
• Automatic pre-heating	Yes
• Automatic cooling	Yes
• Control unit	Multi-selective toggle with LED lighting
	Touch
• Interior lighting	In the door
	LED
• USB connection	Yes
• Water connection	R3/4"
• Properties	Bearing rails and rear wall can be detached
	Double-winged door pane
	Consistent results when the baking chamber is full
	Fan stop after steaming process
	Programs from other devices can be imported
	Programs with all parameters can be copied within the menu
	Fast change of fan direction
• Important information	A pressure reducer is required from a water pressure of 3,5 bar
	Upstream connection of a water softener is always required
	The LBO20 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
• Equipment connection	3 NAC



▶ 99 programs
▶ 6 baking phases
▶ 6 parameters



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



▶ AirFresh box



▶ Fan speed
▶ 10 stages

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

Component parts

Installation kit LBO20

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

117923



Component parts

Guiding rails MCHC6040-6

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



117920

Guiding rails MCHC6040-10

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



117921

Pressure regulator

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



533051

Installation kit LBO30

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

117935

Installation kit LBO40

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

117936

Installation kit LBO50

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

117937

Installation kit LBO60

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

117938

Installation kit LBO90

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

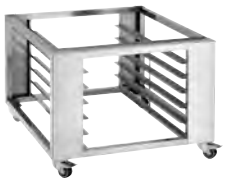
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Component parts

Base frame CL6040-10

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



117934

Base frame CL6040-12

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



117933

Base frame LBO6040-3

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



117932

Base frame LBO6040-4

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



117931

Base frame LBO6040-5

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



117930

Rolling base MCHC2300

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



117939

Condensation hood LBO800

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



117940

Hood extension LBO800

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



117941



Fermenting cupboard PR6040-10



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

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









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

Component parts

Proofing cabinet extension PR6040-10

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



117927

Proofing cabinet extension PR6040-16

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



117928



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Sous-Vide stick SV ST15L

115133

GTIN 4015613685076



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

• Designed for	Pots, depth: min. 190 mm
	Water quantity max.: 15 litres
• Temperature range	20 °C to 95 °C
• Time setting	1 minute - 59 hours and 59 minutes
• Properties	Memory function
	Signal tone after expiry of the time
• Power load	1,3 kW | 230 V | 50/60 Hz
• Size	W 68 x D 135 x H 375 mm
• Weight	1.1 kg

Sous-Vide cooker SV G16L

115131

GTIN 4015613675008



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

• Beaker capacity	16 litre(s)
• Size basin	W 300 x D 330 x H 200 mm
• Temperature range	25 °C to 90 °C
• Time setting	0 minutes - 99 hours
• Properties	Memory function with 5 memory slots
	Programmable timer with 1 minutes steps
	Acoustic timer
• Including	Holder / frame for vacuuming bags
• Power load	2 kW | 230 V | 50 Hz
• Size	W 345 x D 400 x H 317 mm
• Weight	7.5 kg





▶ Vacuum packaging machines, vacuum bags page 408 - 411

Dehydrator 120

A120888

GTIN 4015613713809

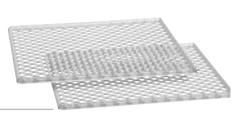


Dehydration preserves foods and extends their shelf life. This gentle preservation method is the perfect way to preserve foods. Fruit, vegetables, meat, fish, as well as herbs and spices taste better than ever.

• Material	Plastic
• Material cooking chamber	Plastic
	Metal grille
• Number of drawers	12
• Dehydration method	Circulating air
• Temperature range	30 °C to 70 °C
• Heat-up time	20 minute(s)
• Fan speed	1 level
• Time setting	30 min. to 48 hours
• Including	1 Removeable drip tray
	6 dehydration racks
• Power load	0,5 kW | 230 V | 50/60 Hz
• Size	W 450 x D 340 x H 305 mm
• Weight	5 kg

Dehydration rack set 120

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



A120893

HI-LIGHT-Salamanders



Hi-Light-Lift-Salamander 400-2Z

101552

GTIN 4015613634890



• Number of heating zones	2
• Heating zones can be controlled separately	No
• Height-adjustable heating element	Yes
• Heat source	Infrared radiator
• Size grid	B 400 x D 304 mm
• Manual time setting	Yes
• Grease collection tank	Yes
• Including	1 grille 1 bracket for wall attachment
• Power load	3 kW | 230 V | 50/60 Hz
• Size	W 400 x D 570 x H 515 mm
• Weight	41 kg

Hi-Light-Lift-Salamander 600-2Z



• Number of heating zones	2
• Heating zones can be controlled separately	Yes
• Heat source	Infrared radiator
• Size grid	B 572 x D 358 mm
• Warm-keeping function	Yes
• Manual time setting	Yes
• Grease collection tank	Yes
• Including	1 grille 1 bracket for wall attachment
• Power load	4,5 kW | 380-400 V | 50/60 Hz
• Equipment connection	3 NAC



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

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Hi-Light-Lift-Salamander 700-2Z

101554

GTIN 4015613634920



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

Hi-Light-Lift-Salamander "Premium"

101547

GTIN 4015613634883



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



▶ Automatic activation function

THE SERIES IN COMPARISON

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

Salamanders - MDI knob

Bartscher MDI Control System

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

Precise temperature settings and a to-the-second timer enable an excellent, reproducible cooking process.
Once the cooking process is done, an audible signal alerts you and the most recently set time can be seen on the display.



Lift-Salamander 500-1Z-MDI

151520

GTIN 4015613815527



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

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



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



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



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

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Lift-Salamander 500-1Z



- Height-adjustable heating element: Yes
- Heat source: Radiant heaters
- Grease collection tank: Yes
- Including: 1 grille





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

Salamander 400-1Z-P

100534

GTIN 4015613782508



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

- Number of heating zones: 1
- Heat source: Radiant heaters
- Size grid: B 430 x D 300 mm
- Height-adjustable grid: Yes
- Grease collection tank: Yes
- Power load: 2,8 kW | 230 V | 50/60 Hz
- Size: W 625 x D 500 x H 362 mm
- Weight: 14.4 kg



▶ Salamander with 1 heating zone



▶ Grill height adjustable
▶ In 7 levels



▶ Very accessible cooking grill
▶ From 3 sides



Salamander 401-1Z-W

A1515002

GTIN 4015613708850





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

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

Salamander 400-1Z



CNS 18/10

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

100528



100532



• Including: 2 handles

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

Salamander griddle



Combination appliance off
▶ Griddle plate
▶ Salamander
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PIZZA | PASTA

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

Pastry roll machines



Pastry roll machine 3000



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

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

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

Pizza ovens



Pizza oven PR330

203725

GTIN 4015613848167





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

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

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

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Conveyor pizza oven 3600TB10

2002203

GTIN 4015613724584



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

• Oven functions	Upper / lower heat
• Upper / lower heat can be controlled separately	Yes
• Temperature range	70 °C to 250 °C
• Pizza capacity	Max. Ø 32 cm
• Belt speed	Can be controlled in 10 levels Processing time: Approx. 2 to 14 minutes
• Power load	3,5 kW | 230 V | 50-60 Hz
• Size	W 472 x D 1,045 x H 400 mm
• Weight	21.9 kg



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

Pizza baking tray 290-R

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

100925



Pizza oven ST340

A201113

GTIN 4015613757001



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

• Material baking chamber	Steel Galvanised
• Oven functions	Upper / lower heat Continuous baking function
• Upper / lower heat can be controlled separately	No
• Temperature range	50 °C to 250 °C
• Pizza capacity	1 pizza Ø 33,5 cm
• Timer	Yes
• Properties	Use of pizza rack and firebrick can be alternated
• Power load	1,5 kW | 230 V | 50/60 Hz
• Size	W 510 x D 500 x H 270 mm
• Weight	21.5 kg



▶ Oven functions
Upper/lower heat



▶ Alternate use
Pizza rack or firebrick





Pizza oven ST415



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

• Material baking chamber	Stainless steel Base made of heat-resistant stone
• Oven functions	Upper / lower heat
• Upper / lower heat can be controlled separately	Yes
• Temperature range	50 °C to 350 °C
• Pizza capacity	1 pizza Ø 40 cm
• Timer	Yes
• Power load	2 kW | 230 V | 50/60 Hz



▶ Pizza capacity: 1 pizza Ø 40 cm



2002302

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

Pizza oven Mini 1, 1 baking chamber



• Material baking chamber	Base made of heat-resistant stone
• Oven functions	Upper / lower heat
• Temperature range	50 °C to 300 °C



203500

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

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Pizza oven "Mini Plus"



- Material baking chamber: Base made of heat-resistant stone
- Oven functions: Upper / lower heat
- Upper / lower heat can be controlled separately: Yes
- Temperature range: 50 °C to 400 °C



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

Pizza oven CT 100



- Material: Steel plate, Painted
- Material baking chamber: Brick made of fire-resistant stone, Aluminium
- Oven functions: Upper / lower heat
- Upper / lower heat can be controlled separately: Yes
- Temperature range: 50 °C to 400 °C
- Equipment connection: 3 NAC



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

Component parts

Base unit PO CT

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



200319

Pizza shovel alu

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



100927

Pizza cutter

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



100928

Pizza oven NT 501



- Material: Steel plate, Painted
- Material baking chamber: Refractory clay baking stone
- Oven functions: Upper / lower heat
- Upper / lower heat can be controlled separately: Yes
- Temperature range: 85 °C to 450 °C



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

Pizza oven NT 622VS

2002094

GTIN 4015613674018



- Material baking chamber: Full clay
- Oven functions: Upper / lower heat
- Upper / lower heat can be controlled separately: Yes
- Temperature range: 85 °C to 450 °C
- Pizza capacity: 8 pizzas Ø 30 cm (2 x 4 pizzas)
- Power load: 10 kW | 400 V | 50/60 Hz
- Equipment connection: 3 NAC
- Size: W 930 x D 835 x H 730 mm
- Weight: 151.6 kg

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Component parts

Base unit PO NT5

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



200316

Base unit PO NT6

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



200317

Base unit PO NT9

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



200318

Pizza oven ET 105, 1Bch 1050x1050



• Material	CNS 18/10 Galvanised Steel plate Painted
• Material baking chamber	Base made of heat-resistant stone
• Oven functions	Upper / lower heat
• Upper / lower heat can be controlled separately	Yes
• Temperature range	50 °C to 450 °C
• Equipment connection	3 NAC



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

Component parts

Base unit PO ET

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



2002165

Pasta machines



Pasta machine 5000

101902

GTIN 4015613846231



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

• Production max.	5 kg / h
• Storage capacity	1,5 kg
• Functions	Dough production
	Pasta production
• Properties	Kneading shaft and transport screw can be removed
	Lid with 2 filling openings (8 x 112 mm)
	5 stable feet
	Dough container can be removed
	For kneading and rolling out 12 different types of pasta (pasta molds available as optional extras)
• Including	Assembly tool
• Not included in delivery	Pasta moulds
	Closing cap
• Important information	Cap is required to close the ejected material during dough production
• Power load	0,25 kW | 230 V | 50 Hz
• Size	W 240 x D 510 x H 318 mm
• Weight	16.1 kg



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



▶ Lid with 2 filling openings 8 x 112 mm



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

Sealing cap

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



101986

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

Component parts

Pasta mould Caserecce 9x5 mm

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



101972

Pasta mould Fusilli 9 mm

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



101973

Pasta mould Pappadelle 16 mm

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



101974

Pasta mould Gnocchi 12 mm

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



101975

Pasta mould Capelli d'Angelo 1 mm

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



101978

Pasta mould Spaghetti 2 mm

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



101979

Pasta mould Spaghetti 2x2 mm

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



101980

Pasta mould Sfoglia 135 mm

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



101983

Pasta mould Cannellone 25 mm

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



101984

Pasta mould Bigoli 3 mm

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



101985

Pasta mould Fettuccine 8 mm

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



101988

Pasta mould Tagliolini 3 mm

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



101989

Pasta cooker 8L MDI

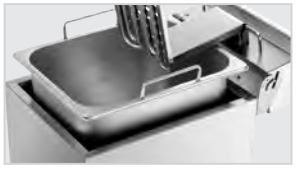


It simply has to be „al dente"! It's easy to cook any type of pasta to perfection thanks to the precise time and temperature controls and quick and easy operation of this digital pasta cooker. The removable heating element and 8-litre pan ensure top hygiene.

- Beaker capacity: 8 litre(s)
- Number of baskets: 1
- Basket content: 4,9 litre(s)
- Size basket: W 190 x D 225 x H 125 mm
- Temperature range to: 110 °C



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



▶ Removable pan and heating element





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

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

Pasta cooker 1 basket, 7L, TU

132260

GTIN 4015613584171



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

Component parts

Pasta basket 8L

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



132266

Basket small f. pasta cooker 132260

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



132261

Basket large f. pasta cooker 132260

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



132262

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SNACK | TAKE-AWAY | EVENT

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

Chip cutter 3010

500308

GTIN 4015613694832





• Die/stamp material	Stainless steel Plastic
• Number of dies/stamps	4
• Dies/stamps	6 mm chips 9 mm chips 13 mm chips Potato wedges
• Designed for	Table mounting Wall mounting
• Size	W 155 x D 425 x H 335 mm
• Weight	2.64 kg

Deep fat fryer PETIT

165103

GTIN 4015613447223



• Beaker capacity	3 litre(s)
• Number of baskets	1
• Temperature range	130 °C to 190 °C
• Cold zone	Yes
• Power load	2 kW | 230 V | 50 Hz
• Size	W 210 x D 530 x H 240 mm
• Weight	2.5 kg

Deep fat fryer MINI II



• Beaker capacity	4 litre(s)
• Temperature range	60 °C to 190 °C
• Cold zone	Yes



▶ 2 separate sockets required

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

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Deep fat fryer SNACK I



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

- Temperature range: 50 °C to 190 °C
- Cold zone: Yes
- Important information: Suitable for frying oil and blocks of fat



A162412E

▶ 2 separate sockets required



A162812E

▶ 2 separate sockets required

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

Component parts

Deep frying basket PETIT 3L

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

165528

Deep frying basket MINI 4L

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

165521

Deep frying basket SNACK 4L

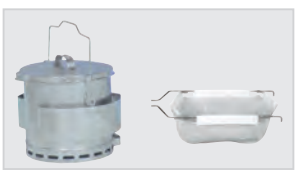
- Size basket: W 135 x D 205 x H 123 mm
- Content: 2,4 litre(s)
- Size: W 135 x D 450 x H 245 mm
- Weight: 0.65 kg
- GTIN: 4015613658438

165522

Deep frying basket SNACK 8L

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

165523



▶ Fatsafe
Frying fat filter
page 123



▶ Deep fat fryer thermometer
page 432

Deep fat fryer SNACK I Plus



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

STAINLESS STEEL

4 L

• Temperature range	50 °C to 190 °C
• Grease release tap	Yes
• Cold zone	Yes
• Heating element	Can be swivelled
• Important information	Suitable for frying oil and blocks of fat



A162821E

▶2 separate sockets required



A162824E

▶2 separate sockets required

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

Deep fat fryer SNACK XL Plus

165530

GTIN 4015613687018



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

CNS 18/10

8 L

• Beaker capacity	8 litre(s)
• Number of baskets	1
• Temperature range	50 °C to 190 °C
• Grease release tap	Yes
• Cold zone	Yes
• Heating element	Can be removed
• Power load	3,4 kW | 230 V | 50/60 Hz
• Size	W 245 x D 720 x H 470 mm
• Weight	8 kg

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Deep fat fryers - MDI knob

Bartscher MDI Control System

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

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



Deep-fat fryer MDI SNACK III Plus



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

• Beaker capacity	9 litre(s)
• Control unit	MDI knob
• Temperature range	50 °C to 190 °C
• Temperature control	Electronic In 0.1 °C steps
• Grease release tap	Yes
• Cold zone	Yes
• Oil temperature check	Current temperature can be checked at all times Indicator lamp for reached oil temperature
• Heating element	Can be swivelled
• Important information	Suitable for frying oil and blocks of fat



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



A162829

▶ 2 separate sockets required

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

Component parts

Deep-fat fryer basket SNACK Plus 4L

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

162826

Deep-fat fryer basket SNACK Plus 9L

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

162827

Deep frying basket SNACK XL Plus 8L

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

165527

Deep fat fryer IMBISS I



- Beaker capacity: 8 litre(s)
- Grease release tap: Yes
- Cold zone: Yes
- Important information: Suitable for frying oil and blocks of fat



▶ 2 separate sockets required

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

Induction deep fat fryer 8L Plus



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

- Beaker capacity: 8 litre(s)
- Temperature range: 60 °C to 190 °C
- Grease release tap: Yes
- Heating element: Induction coil





▶ 2 separate sockets required

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

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Deep fat fryer IMBISS PRO

162500

GTIN 4015613535104



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

CNS

11 L

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

Deep fat fryer PROFESSIONAL I



CNS

10 L

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



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

Component parts

Deep frying basket IMBISS 8L

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

165524

Fryer basket Induction 8L Plus

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

165122

Deep frying basket IMBISS PRO 11L

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

165525

Deep frying basket PROFESSIONAL 10L-L

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

162906

Deep frying basket PROFESSIONAL 10L-S

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

162912



▶ Deep fat fryer thermometer
page 432

Deep fat fryer 12L-10



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

STAINLESS STEEL

12 L

- Beaker capacity: 12 litre(s)
- Temperature range: 50 °C to 190 °C
- Grease release tap: Yes
- Cold zone: Yes
- Heating element: Can be swivelled
- Equipment connection: 3 NAC



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

Component parts

Deep-fat fryer basket 12L-10/20

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



162653

Deep fat fryer 700, W400, 2x8L

272335

GTIN 4015613527420



CNS 18/10

8 L

- Number of tanks: 2
- Beaker capacity: 8 litre(s)
- Number of baskets: 2
- Size basket: W 130 x D 310 x H 120 mm
- Temperature range: 140 °C to 190 °C
- Grease release tap: Yes
- Grease collection tank: Yes
- Cold zone: Yes
- Heating element: Can be swivelled
- Height adjustable: 850 mm to 910 mm
- Power load: 14 kW | 380-400 V | 50/60 Hz
- Equipment connection: 3 NAC
- Size: W 400 x D 700 x H 850 mm
- Weight: 62 kg

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Fat disposal container 12L

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

A150460V



Frying fat filter

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

A101999



Substitute filter for A101999

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

A101901

French-fries warmers



French fry warmer 12-150

A114002

GTIN 4015613739632



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

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

Heat lamp 12-150

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

A114003







Pastries deep fat fryer BF 16E



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

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

Pastries deep fat fryer BF 30E OU

101535

GTIN 4015613633299



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

Component parts

Basket shelf BF 16E

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



101566

Basket shelf BF 30E

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



101565

Deep frying basket BF 16E

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



101533

Deep frying basket BF 30E

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



101563

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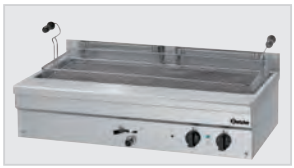
Pastries deep fat fryer BF 21E



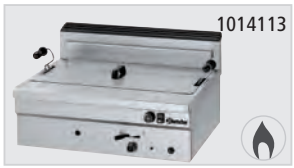
CNS 18/10

21 L

• Number of tanks	1
• Number of baskets	1
• Temperature range	140 °C to 190 °C
• Grease release tap	Yes
• Properties	Rounded corners Drain cock with safety fixture Basin with large cold zone



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



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

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

Component parts

Basket shelf BF 21E
- Assembly side: On both sides
- Size: W 390 x D 765 x H 245 mm
- Weight: 4.1 kg
- GTIN: 4015613122403

101402

Basket shelf BF 35E
- Assembly side: On both sides
- Size: W 390 x D 1,125 x H 250 mm
- Weight: 5.8 kg
- GTIN: 4015613122953

101607

Basket shelf BF 20G
- Assembly side: On both sides
- Size: W 350 x D 645 x H 250 mm
- Weight: 3.5 kg
- GTIN: 4015613394176

101404

Deep frying basket BF 21E
- Size basket: W 630 x D 365 x H 70 mm
- Size: W 730 x D 380 x H 232 mm
- Weight: 1 kg
- GTIN: 4015613658834

158615

Deep frying basket BF 35E
- Size basket: W 970 x D 365 x H 70 mm
- Size: W 1,080 x D 380 x H 242 mm
- Weight: 3.4 kg
- GTIN: 4015613658841

101419

Deep frying basket BF 20G
- Size basket: W 580 x D 320 x H 70 mm
- Size: W 660 x D 330 x H 260 mm
- Weight: 1.8 kg
- GTIN: 4015613658827

158614

Contact grill 1800 1R



- Material grill plates: Cast iron, Enamelled
- Size grill plates top: W 214 x D 214 mm
- Size grill plates bottom: W 220 x D 235 mm
- Temperature range: 50 °C to 300 °C
- Grease collection tank: Yes
- Including: 1 cleaning brush
- Power load: 1,8 kW | 230 V | 50 Hz
- Size: W 290 x D 395 x H 210 mm

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

Contact grill 3600 2GR



- Material grill plates: Cast iron, Enamelled
- Number of grill units: 2
- Size grill plate top, each: W 215 x D 215 mm
- Size grill plates bottom: W 470 x D 230 mm
- Heating zones can be controlled separately: Yes
- Temperature range: 50 °C to 300 °C
- Grease collection tank: Yes
- Including: 1 cleaning brush
- Power load: 3,6 kW | 230 V | 50/60 Hz
- Size: W 570 x D 395 x H 210 mm

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

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Contact grill "Panini" 1GR



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

• Material grill plates	Cast iron Enamelled
• Size grill plates top	W 340 x D 220 mm
• Size grill plates bottom	W 345 x D 235 mm
• Temperature range	50 °C to 300 °C
• Grease collection tank	Yes
• Including	1 cleaning brush
• Power load	2,2 kW | 230 V | 50/60 Hz
• Size	W 410 x D 400 x H 200 mm

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

Contact grill "Panini-T" 1GR



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

• Material grill plates	Cast iron Enamelled
• Size grill plates top	W 340 x D 220 mm
• Size grill plates bottom	W 345 x D 235 mm
• Temperature range	50 °C to 300 °C
• Grease collection tank	Yes
• Timer	Yes
• Properties	Audible signal when the time expires (0 - 15 minutes)
• Including	1 cleaning brush
• Power load	2,2 kW | 230 V | 50/60 Hz
• Size	W 410 x D 400 x H 200 mm

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

Contact grills "Panini" - MDI knob

Bartscher MDI Control System

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

Precise temperature settings and a to-the-second timer enable an excellent, reproducible cooking process.
Once the cooking process is done, an audible signal alerts you and the most recently set time can be seen on the display.



Contact grill "Panini-MDI" 1GR



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

• Material grill plates	Cast iron Enamelled
• Size grill plates top	W 340 x D 220 mm
• Size grill plates bottom	W 345 x D 235 mm
• Control unit	MDI knob
• Temperature range	50 °C to 300 °C
• Temperature control	Electronic In 0.1 °C steps
• Digital display	Yes
• Timer	Yes
• Grease collection tank	Yes
• Properties	Knob with digital display for temperature and time Memory function Audible signal when the time expires (0:10 - 9:30 minutes)
• Including	1 cleaning brush
• Power load	2,2 kW | 230 V | 50/60 Hz
• Size	W 410 x D 400 x H 200 mm

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

Component parts

Cooking paper 1/2 GN

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

150678







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Contact grill "Panini" 1RDIG

A150684

GTIN 4015613624679



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

• Material grill plates	Cast iron Enamelled
• Design grill surface	Ribbed
• Size grill plates top	W 340 x D 220 mm
• Size grill plates bottom	W 345 x D 235 mm
• Temperature range	50 °C to 300 °C
• Digital display	Yes
• Timer	Yes
• Grease collection tank	Yes
• Power load	2,2 kW | 230 V | 50/60 Hz
• Size	W 410 x D 400 x H 200 mm
• Weight	18 kg

Contact grill DT 2000 1G

370211

GTIN 4015613805733



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

• Material grill plates	Aluminium
• Design grill surface	Smooth
• Size grill plates top	W 205 x D 285 mm
• Size grill plates bottom	W 240 x D 305 mm
• Temperature range	50 °C to 300 °C
• Temperature control	In 10 °C steps Thermostatic Separate control of grill plate temperature
• Digital display	Yes
• Timer	Yes
• Grease collection tank	Yes
• Properties	Space for storing 4 grilling processes Digital display for temperature and time Signal tone after expiry of the time
• Power load	2 kW | 230 V | 50 Hz
• Size	W 320 x D 555 x H 720 mm
• Weight	20.4 kg



▶ Really deep and slim design



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



▶ 4 memory slots for individual grilling processes

Griddle plates



Griddle plate GDP 260E-G

A370037

GTIN 4015613690087



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

Griddle plate GDP 320E-G



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

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

Component parts

Grill attachment GDP 320/650E

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



370100

Non-stick foil GDP 320/650E

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





370101

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Griddle plate GDP 650E-G



- Material roasting surface: Steel
- Heating zones can be controlled separately: Yes
- Temperature range: 50 °C to 300 °C
- Properties: Grease collection tank, Backsplash welded on
- Equipment connection: 3 NAC





	Roasting surface design	Size heating surpface	Power load	Size	Weight	Code-No.	GTIN
GDP 650E-G	Smooth	W 650 mm D 480 mm	6 kW 400 V 50 Hz	W 660 mm D 580 mm H 310 mm	41 kg	A370032	4015613370552
GDP 650E-GR	1/2 smooth, 1/2 ribbed	W 650 mm D 480 mm	6 kW 400 V 50 Hz	W 660 mm D 580 mm H 310 mm	40 kg	370036	4015613610931
GDP 980E-G	Smooth	W 980 mm D 480 mm	9 kW 400 V 50 Hz	W 990 mm D 580 mm H 310 mm	68.6 kg	A370039	4015613676548
GDP 980E-GR	2/3 smooth, 1/3 ribbed	W 980 mm D 480 mm	9 kW 400 V 50/60 Hz	W 990 mm D 580 mm H 310 mm	70 kg	A370139	4015613726465

Griddle plate GDP 320G-G



- Material roasting surface: Steel
- Roasting surface design: Smooth
- Temperature range: 50 °C to 270 °C
- Ignition type: Piezo ignition
- Properties: Grease collection tank, Backsplash welded on
- Gas type: Natural gas H, Propane nozzles are enclosed

	Size heating surpface	Power	Size	Weight	Code-No.	GTIN
GDP 320G-G	W 320 mm D 480 mm	4 kW	W 325 mm D 580 mm H 310 mm	24 kg	A3700331	4015613390932
GDP 650G-G	W 650 mm D 480 mm	8 kW	W 660 mm D 580 mm H 310 mm	44.5 kg	A3700341	4015613390949

Griddle plate GPL 320E-G

A370131

GTIN 4015613724256



For special food preparation with perfect roasting aromas. The hard-chrome roasting surface in special steel has excellent thermal conductivity properties making it ideal for roasting fish, meat and vegetables.

• Material roasting surface	Special steel, hard chrome-plated
• Roasting surface design	Smooth
• Size heating surpface	W 320 x D 480 mm
• Number of heating zones	1
• Temperature range	50 °C to 300 °C
• Properties	Grease collection tank
	Detachable chimney
	Backsplash welded on
• Power load	3 kW | 230 V | 50/60 Hz
• Size	W 330 x D 625 x H 450 mm
• Weight	24 kg

Salamander griddle 6640

100533

GTIN 4015613733142



This space-saving grill/broiler combination has a powerful griddle plate with 2 heating zones that can be switched on and off separately. The salamander's heat supply can be regulated perfectly with the height-adjustable rack and stepless temperature control. Thanks to the digital timer, grilling and gratiné processes are always completely controlled – even during peak times.

• Material roasting surface	Special steel
• Roasting surface design	Smooth
• Size heating surpface	W 700 x D 330 mm
• Number of griddle plate heating zones	2
• Griddle plate temperature range	50 °C to 300 °C
• Salamander heat source	Radiant heaters
• Number of salamander heating zones	1
• Separate control of griddle plate heating zones	Yes
• Salamander temperature range	To 190 °C
• Dimensions of cooking rack	W 560 x D 400 mm
	GN-compatible, 1/1 GN
• Height-adjustable grid	Yes
• Timer	6 times can be saved
	30 seconds to 100 minutes
• Grease collection tank	For griddle plate
	For salamander
• Including	1 grid
• Power load	6,64 kW | 400 V | 50/60 Hz
• Equipment connection	3 NAC
• Size	W 718 x D 560 x H 460 mm
• Weight	49.8 kg



▶ Combination appliance off
Griddle plate
Salamander



▶ Griddle plate with 2 heating zones
▶ Can be controlled separately



▶ Salamander with 1 heating zone
▶ Radiant heating element

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Multi-fryer 300

370205

GTIN 4015613653488



• Material crucible	Steel
• Size crucible	W 325 x D 535 x H 60 mm
• Temperature range	50 °C to 300 °C
• Grease release tap	Yes
• Properties	Drain cock with bayonet catch
	All-round splash-water, welded
• Including	1 plug
• Power load	3 kW | 230 V | 50-60 Hz
• Size	W 330 x D 580 x H 300 mm
• Weight	23.8 kg

Water grill 40

370037

GTIN 4015613642024



• Size grill plates	W 280 x D 445 mm
• Temperature control	3 levels
• Heat-up time	approx. 2.5 minutes at a higher level
• Properties	Water tray 1/1 GN
• Including	1 cleaning scraper
• Power load	4,08 kW | 400 V | 50 Hz
• Equipment connection	3 NAC
• Size	W 330 x D 630 x H 330 mm
• Weight	13.5 kg

Lava rock grill, gas 40, W330, TU



• Type of grid	V-grille (for meat)
• Size grill plates	W 312 x D 483 mm
• Height-adjustable grid	Yes
• Ignition type	Piezo ignition
• Gas type	Natural gas H
	Propane nozzles are enclosed
• Including	Lava stones for first filling

	Number of heating zones	Filling quantity lava stones	Power	Size	Weight	Code-No.		GTIN
Lava rock grill, gas 40, W330, TU	1	1 kg	4 kW	W 330 mm D 625 mm H 310 mm	21.4 kg	2006301		4015613404608
Lava rock grill, gas 70, W660, TU	2	2 kg	8 kW	W 660 mm D 570 mm H 282 mm	40.6 kg	2006601		4015613404622

Lava rock 7kg

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

100611





Table-top grills



Gas table-top grill TB1000PF



Easy assembly, easy to handle – practical tabletop unit for gas grilling and roasting outdoors.

• Number of burners	3
• Gas type	Liquid gas
• Control pressure	50 mbar
• Ignition type	Piezo ignition
• Connection	1/4"
• Consumption	728 g / h
• Including	3 gas nozzle sets 0.8 mm (30 mbar, 37 mbar, 50 mbar)
• Important information	Only operate with liquid gas Only suitable for outdoor use
• Power	10 kW

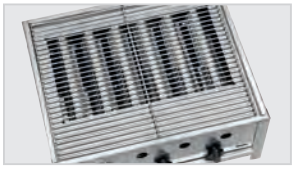


▶ Grill pan made of steel, enamelled
▶ Dim.: W 705 x D 540 x H 43 mm



▶ Only operate with liquid gas
▶ 3 gas nozzle sets 0.8 mm including





▶ Cooking grill made of stainless stee
▶ Dimensions: W 600 x D 475 mm

	Design	Size	Weight	Code-No.		GTIN
TB1000PF	Grill pan	W 705 mm D 560 mm H 275 mm	13.9 kg	1061933		4015613685182
TB1000R	Grid	W 685 mm D 565 mm H 275 mm	14.3 kg	1061533		4015613806600

Component parts

Grill mesh set TB1000R

- Material: Stainless steel
- Set comprises: 1 grid, 1 Flame cover, 1 drip tray
- Size: W 635 x D 520 x H 40 mm
- Weight: 6.9 kg
- GTIN: 4015613806594



106219

Grill pan TB1000PF

- Material: Steel, Enamelled
- Size: W 760 x D 550 x H 78 mm
- Weight: 7.7 kg
- GTIN: 4015613699882



106217

Gas connection kit

- Set comprises: 1 Low-pressure controller, 1 hose, 1 hose rupture guard
- Important information:
  Only suitable for outdoor use
- Size: W 64 x D 180 x H 35 mm
- Weight: 1.5 kg
- GTIN: 4015613419015



825152

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Gas table-top grill TB1100PF



This gas table-top roaster is the ideal appliance for roasting foods. Its lightweight, compact design makes it really easy to transport and its simple structure means it's easy to set up. Because it is operated with LPG, it can be used really flexibly anywhere it's needed.

• Gas type	Liquid gas
• Control pressure	50 mbar
• Ignition type	Piezo ignition
• Including	1 hose 1 commercial pressure controller 1 hose rupture guard
• Important information	Only operate with liquid gas Only use in a well-ventilated room or outside





	Design	Number of burners	Power	Size	Weight	Code-No.		GTIN
TB1100PF	Grill pan	3	11 kW	W 675 mm D 570 mm H 250 mm	18.34 kg	**1062213**		4015613846460
TB1100R	Grid	3	11 kW	W 650 mm D 570 mm H 270 mm	17.5 kg	**1062303**		4015613527543
TB1470R	Grid	4	14,7 kW	W 850 mm D 555 mm H 270 mm	23 kg	**1062503**		4015613660349

Component parts

Grid-Set TB1100

- Material: Stainless steel, Nickel steel
- Set comprises:
  1 grease collection tray, stainless steel
  1 flame cover, stainless steel
  1 grid, nickel steel
- Size: W 655 x D 525 x H 55 mm
- Weight: 10 kg
- GTIN: 4015613534794

106206

Grill pan TB1100

- Material: Enamelled, Steel plate
- Size: W 705 x D 540 x H 70 mm
- Weight: 8.83 kg
- GTIN: 4015613846477



106228

Grill Pan TB1470

- Material: Steel plate, Enamelled
- Size: W 870 x D 540 x H 67 mm
- Weight: 10.83 kg
- GTIN: 4015613846484



106229

Base unit TB1100

- Material: Stainless steel
- Size: W 670 x D 530 x H 800 mm
- Weight: 5.6 kg
- GTIN: 4015613527581



106202

Base unit f. table-top grill

- Material: Stainless steel
- Size: W 815 x D 525 x H 805 mm
- Weight: 6 kg
- GTIN: 4015613647395



106210



Chicken grills



Chicken grill P6



- Interior lighting
- Including

Yes
Skewers with clips

CNS 18/10





	Capacity	Number of skewers	Power load	Size	Weight	Code-No.	GTIN
P6	6 chicken	2	2,8 kW 230 V 50 Hz	W 700 mm D 360 mm H 530 mm	31 kg	215035	4015613417035
P8N	8 chicken	2	3,5 kW 230 V 50 Hz	W 880 mm D 430 mm H 530 mm	41 kg	215036	4015613505381
P12N	12 chicken	3	5 kW 400 V 50 Hz	W 880 mm D 430 mm H 710 mm	55.6 kg	215037	4015613505398

Component parts

Spit with clamps P6

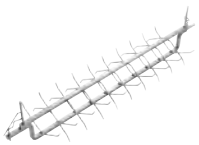
- Size: W 60 x D 540 x H 50 mm
- Weight: 0.55 kg
- GTIN: 4015613586854



215093

Spit basket P6

- Size: W 540 x D 145 x H 155 mm
- Weight: 1.1 kg
- GTIN: 4015613586878



215095

Basket flat P6

- Size: W 540 x D 155 x H 50 mm
- Weight: 1.3 kg
- GTIN: 4015613586892



215096

Spit with clamps P8/P12

- Size: W 715 x D 60 x H 50 mm
- Weight: 0.73 kg
- GTIN: 4015613586861

215094

Spit basket P8/P12

- Size: W 715 x D 155 x H 50 mm
- Weight: 1 kg
- GTIN: 4015613282893

215078

Basket flat P8/P12

- Size: W 155 x D 715 x H 50 mm
- Weight: 2 kg
- GTIN: 4015613282923

215081

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Paella gas burner 2K300



- Material: Steel
- Ignition guard: Yes
- Gas type: Liquid gas





▶ Use only in combination with Paella Tripod

Paella gas burner 2K300

- Number of heating circuits: 2
- Heating circuits can be regulated separately: No
- Burner diameter: 300 mm
- Suitable for pans: Ø 360 - 420 mm
- Power: 10,37 kW
- Important information: Operation only with matching underframe (Paella tripod 2K300 or 2K300 / 3K500-T)
  Only approved for Germany
- Size: W 330 x D 605 x H 135 mm
- Weight: 1.7 kg
- GTIN: 4015613710990

A153440

Paella gas burner 3K500

- Number of heating circuits: 3
- Heating circuits can be regulated separately: Yes
- Burner diameter: 500 mm
- Suitable for pans: Ø 420 - 800 mm
- Power: 22,66 kW
- Important information: Operation only with matching underframe (Paella tripod 3K500 or 2K300 / 3K500-T)
  Only approved for Germany
- Size: W 505 x D 775 x H 120 mm
- Weight: 4.1 kg
- GTIN: 4015613711003

A153460

Component parts

Paella tripod 2K300

- Material: Steel, Painted
- Size: W 25 x D 25 x H 750 mm
- Weight: 1.4 kg
- GTIN: 4015613727790





A153145

Paella tripod 3K500

- Material: Steel, Painted
- Size: W 25 x D 25 x H 750 mm
- Weight: 1.9 kg
- GTIN: 4015613724508





A153144

Paella tripod 2K300/3K500-T

- Material: Steel, Painted
- Size: W 25 x D 25 x H 145 mm
- Weight: 0.31 kg
- GTIN: 4015613724515





A153143

Paella pan STP340



Durable full polished steel surface, structured cooking surface with a high edge, heat-resistant handles– The Bartscher paella pans are ideal for cooking fried potatoes, stir-fry meat dishes, pan-fried kebab, or chili con carne.

- Material: Steel, polished
- Roasting surface design: Steel, polished
  Structured
- Handle properties: Heat resistant
  Painted red

	Diameter	Height inside	Diameter surface	Size	Weight	Code-No.		GTIN
STP340	340 mm	44 mm	280 mm	W 450 x D 340 x H 45 mm	0.76 kg	A153234		4015613696911
STP380	380 mm	44 mm	330 mm	W 485 x D 385 x H 45 mm	1.1 kg	A153238		4015613696928
STP420	420 mm	47 mm	370 mm	W 530 x D 430 x H 48 mm	1.4 kg	A153242		4015613696935
STP460	460 mm	49 mm	405 mm	W 655 x D 465 x H 50 mm	1.9 kg	A153246		4015613696942
STP550	550 mm	56 mm	480 mm	W 730 x D 550 x H 58 mm	3.3 kg	A153255		4015613696959
STP600	600 mm	52 mm	535 mm	W 780 x D 600 x H 55 mm	4.2 kg	A153260		4015613696966
STP650	650 mm	56 mm	585 mm	W 835 x D 660 x H 58 mm	5 kg	A153265		4015613696973
STP700	700 mm	62 mm	640 mm	W 890 x D 710 x H 65 mm	6.7 kg	A153270		4015613696980
STP800	800 mm	70 mm	720 mm	W 1,005 x D 810 x H 73 mm	11.4 kg	A153280		4015613696997

Gas cooker 1K221-T

A150623

GTIN 4015613758633



• Material	Steel
• Output hob(s) max.	2,2 kW
• Gas burner	Single burner
• Ignition type	Piezo ignition
• Diameter cooking crockery	150 - 270 mm
• Important information	Can only be used outdoors
• Gas type	Butane
• Power	2,2 kW
• Size	W 340 x D 285 x H 120 mm
• Weight	1.8 kg

Gas cartridge BG227

- Gas type: Butane
- Content: 227 g
- Size: W 67 x D 67 x H 185 mm
- Weight: 0.23 kg
- Order quantity unit: 1 box (7 sets á pack of 4)
- GTIN: 4015613719054

A150625



Gas cooker 1K650



• Ignition type	Manual ignition
• Pilot flame	Yes
• Control pressure	50 mbar
• Gas type	Propane
	Natural gas nozzles are enclosed





	Number of hobs	Output hob(s) max.	Power	Size	Weight	Code-No.		GTIN
1K650	1	6,5 kW	6,5 kW	W 350 mm D 350 mm H 170 mm	10.8 kg	1059503		4015613467795
2K1100-H	2	11 kW (4,5 kW, 6,5 kW)	11 kW	W 350 mm D 660 mm H 170 mm	20.2 kg	1057503		4015613467818
2K1100-N	2	11 kW (4,5 kW, 6,5 kW)	11 kW	W 660 mm D 350 mm H 170 mm	20.2 kg	1058503		4015613467801

Component parts

Wok attachment f. table top gas c.

- Material: Stainless steel
- Diameter wok insert: 265 mm
- Size: W 265 x D 265 x H 62 mm
- Weight: 0.85 kg
- GTIN: 4015613467825

105999



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Countertop electric hobs



Countertop electric hob 1K1500

150320

GTIN 4015613653631



Output hob(s) max.	1,5 kW
Diameter hob(s)	185 mm
Power load	1,5 kW | 230 V | 50 Hz
Size	W 305 x D 245 x H 85 mm
Weight	2.1 kg

Countertop electric hob 2K2500

150310

GTIN 4015613504117



The intuitively operated electric cooker features two side-by-side cooking zones. The two rotary knobs allow for continuous adjustment of the respective temperature.

Output hob left max.	1,5 kW
Output hob right max.	1 kW
Diameter hob left	190 mm
Diameter hob right	155 mm
Power load	2,5 kW | 230 V | 50-60 Hz
Size	W 535 x D 225 x H 90 mm
Weight	4 kg

Countertop electric hob 1K2000

105321

GTIN 4015613125954



Output hob(s) max.	2 kW
Diameter hob(s)	220 mm
Number of output levels	6
Power load	2 kW | 230 V | 50/60 Hz
Size	W 375 x D 365 x H 185 mm
Weight	7.4 kg



Countertop electric hob 1K2300 GL



- Material hob: SCHOTT CERAN®
- Number of hobs: 1
- Number of output levels: 10

	Output hob(s) max.	Diameter hob(s)	Power load	Size	Weight	Code-No.	GTIN
1K2300 GL	2,3 kW	210 mm	2,3 kW 230 V 50/60 Hz	W 340 mm D 420 mm H 100 mm	6.1 kg	104904	4015613390352
1K3000 GL	3 kW	230 mm	3 kW 230 V 50/60 Hz	W 400 mm D 455 mm H 120 mm	8 kg	104906	4015613432540

Countertop electric hob 2K6000 GLN



- Material hob: SCHOTT CERAN®
- Number of hobs: 2
- Output hob(s) max.: 3 kW
- Diameter hob(s): 230 mm
- Number of output levels: 10
- Power load: 6 kW | 400 V | 50/60 Hz
- Equipment connection: 3 NAC



	Arrangement of the hobs	Size	Weight	Code-No.	GTIN
2K6000 GLN	Next to each other	W 700 mm D 455 mm H 120 mm	14.7 kg	104907	4015613432557
2K6000 GLH	Behind each other	W 400 mm D 655 mm H 120 mm	13.8 kg	104913	4015613431161

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Induction cookers



Induction cooker IK 20

105820

GTIN 4015613504834



Whether as an extra hob when it's really busy or if you need to cook outside, this handy mobile induction cooker is extremely versatile. As well as the 2,000 watts of power, you can adjust the temperature and time as required.

2,0 kW

• Material hob	Glass
• Output hob(s) max.	2000 W
• Diameter hob(s)	210 mm
• Number of output levels	10
• Temperature range	60 °C to 240 °C
• Time adjustment	0 to 180 minutes
• Power load	2 kW | 230 V | 50/60 Hz
• Size	W 285 x D 340 x H 60 mm
• Weight	2.5 kg

Induction cooker IK 20TC

105848

GTIN 4015613633381





▶ Slide function

Easy operation for efficient working - time, output and temperature can be set via the slide function.

STAINLESS STEEL

2,0 kW

• Material hob	Glass
• Output hob(s) max.	2000 W
• Diameter hob(s)	228 mm
• Number of output levels	8
• Temperature range	60 °C to 240 °C
• Time adjustment	5 to 180 minutes
• Power load	2 kW | 230 V | 50 Hz
• Size	W 330 x D 400 x H 63 mm
• Weight	3.4 kg

Induction cooker IK 27TC

105927

GTIN 4015613666006



Whether preparing delicious meals in record time or perfecting the finest culinary creations – the induction cooker IK 27TC is the ideal partner with its 2700 watts of power. The intuitive touch control conveniently regulates the power, temperature and time.

STAINLESS STEEL

2,7 kW

• Material hob	Glass
• Output hob(s) max.	2700 W
• Diameter hob(s)	260 mm
• Number of output levels	10
• Temperature range	60 °C to 240 °C
• Time adjustment	1 to 180 minutes
• Power load	2,7 kW | 230 V | 50/60 Hz
• Size	W 340 x D 425 x H 75 mm
• Weight	4.8 kg



Built-in induction cooker 201TC



This built-in induction cooker with touch display is perfect for front cooking areas and buffets.

2,0 kW

- Material hob: Glass
- Diameter hob(s): 230 mm
- Number of output levels: 10
- Can be installed: Yes





	Output hob(s) max.	Power load	Size	Weight	Code-No.	GTIN
201TC	2000 W	2 kW 230 V 50-60 Hz	W 320 mm D 340 mm H 75 mm	3.58 kg	105827	4015613819815
351TC	3500 W	3,5 kW 230 V 50-60 Hz	W 320 mm D 340 mm H 98 mm	4.55 kg	105860	4015613818368

Built-in induction cooker IK 30S-EB

105936S

GTIN 4015613607061



Installable, space-saving induction hob with hobs behind each other and a full Schott-Ceran surface.

3,0 kW

- Material hob: SCHOTT CERAN®
- Output hob front max.: 1300 W
- Output hob rear max.: 1800 W
- Diameter hob front: 180 mm
- Diameter hob rear: 180 mm
- Number of output levels: 8
- Time adjustment: 0 to 99 minutes
- Power load: 3 kW | 230 V | 50 Hz
- Size: W 290 x D 510 x H 83 mm
- Weight: 4.5 kg



▶ Can be fitted



▶ Can also be used as a table-top unit

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Induction cooker IK 30TC-1



Compact and high-performance – The induction cooker convinces with a 3000 W hob, a touch panel and especially with the integrated grease filter.

- Output hob(s) max. 3000 W
- Diameter hob(s) 230 mm
- Number of output levels 10
- Temperature range 60 °C to 240 °C
- Time adjustment 1 to 180 minutes
- Power load 3 kW | 230 V | 50-60 Hz
- Size W 330 x D 420 x H 105 mm
- Weight 5.4 kg

	Material hob	Code-No.	GTIN
IK 30TC-1	Glass	105991	4015613698946
IK 30TCS-1	SCHOTT CERAN®	105991S	4015613714882

Induction cooker IK 35TC-SW

105926

GTIN 4015613728650



Induction cooker with practical timer and touch control. The 3500 watt hob can be regulated either by temperature range or output.

- Material Steel, Coated
- Material hob Glass
- Output hob(s) max. 3500 W
- Diameter hob(s) 235 mm
- Number of output levels 10
- Temperature range 60 °C to 240 °C
- Time adjustment 1 to 180 minutes
- Power load 3,5 kW | 230 V | 50/60 Hz
- Size W 380 x D 505 x H 155 mm
- Weight 8.1 kg

Induction cooker IK 35TC



The hob of the induction cooker can be operated with an impressive power of up to 3,500 watts. The intuitive touch controls can be used to adjust the power, temperature and time really easily and conveniently.

- Output hob(s) max. 3500 W
- Diameter hob(s) 228 mm
- Number of output levels 10
- Temperature range 60 °C to 240 °C
- Time adjustment 0 to 180 minutes
- Power load 3,5 kW | 230 V | 50/60 Hz
- Size W 340 x D 445 x H 117 mm
- Weight 7.5 kg

	Material hob	Code-No.	GTIN
IK 35TC	Glass	105843	4015613633329
IK 35TCS	SCHOTT CERAN®	105843S	4015613638300

Induction cooker IK 35TCKTF

105859

GTIN 4015613746791





▶ Induction cooker with core temperature sensor
▶ Precise preparation of meals

High-standard, space-saving cooking whilst on the move – thanks to the core temperature sensor, meals such as steaks can be prepared to perfection with the 3500 W induction cooker. Thanks to accurate settings for power, temperature, and time, every single dish will turn out well.

• Material hob	Glass
• Output hob(s) max.	3500 W
• Diameter hob(s)	240 mm
• Number of output levels	17
• Temperature range	60 °C to 240 °C
• Time adjustment	1 to 180 minutes
• Core temperature sensor	yes
	Cable length of 50 cm
• Properties	Grease filter
	Core temperature sensor
• Power load	3,5 kW | 230 V | 50-60 Hz
• Size	W 340 x D 430 x H 120 mm
• Weight	7.3 kg

Induction cooker IK 35TC, XL

105821

GTIN 4015613680255



IK 35TC XL – High-performance induction cooker with extra large hob for a pot diameter of up to 30 cm

• Material hob	Glass
• Output hob(s) max.	3500 W
• Diameter hob(s)	300 mm
• Number of output levels	10
• Temperature range	60 °C to 240 °C
• Time adjustment	1 to 180 minutes
• Power load	3,58 kW | 230 V | 50/60 Hz
• Size	W 440 x D 540 x H 125 mm
• Weight	9.1 kg

Induction cooker IK 35SK 3,5kW

105837

GTIN 4015613520643



The induction cooker IK 35SK with 3.5 kW power is a powerful and reliable table-top appliance for the kitchen. Thanks to the simple knob operation, intuitive operation is quick and easy in a wide range of applications.

• Material hob	SCHOTT CERAN®
• Output hob(s) max.	3500 W
• Diameter hob(s)	228 mm
• Number of temperature levels	10
• Temperature range	60 °C to 240 °C
• Power load	3,5 kW | 230 V | 50 Hz
• Size	W 340 x D 445 x H 115 mm
• Weight	7.2 kg

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Built-in induction cooker IK 35-EB

105829

GTIN 4015613682853





Be it for buffets, catering or food trucks - regardless of where it is needed. This attractive high-performance induction cookers with its separate control panel is ideal for individual need-based installation.

CNS 18/10

3,5 kW

• Material hob	Glass
• Output hob(s) max.	3500 W
• Diameter hob(s)	240 mm
• Number of output levels	10
• Temperature range	60 °C to 240 °C
• Can be installed	Yes
• Properties	Separate control panel, cable length 0.8 m
• Power load	3,5 kW | 230 V | 50/60 Hz
• Size	W 370 x D 390 x H 118 mm
• Weight	6.5 kg

Induction cooker IK 35dpS

105854

GTIN 4015613725024



High-performance induction hob with 3500 Watt and high-quality SCHOTT CERAN® hob surface. With its lightweight and compact design, this handy appliance can be used everywhere.

3,5 kW

• Material hob	SCHOTT CERAN®
• Output hob left max.	2000 W
• Output hob right max.	1500 W
• Diameter hob left	210 mm
• Diameter hob right	210 mm
• Number of output levels	10
• Temperature range	60 °C to 240 °C
• Time adjustment	0 to 180 minutes
• Intervals time setting	5 minute(s)
• Power load	3,5 kW | 230 V | 50 Hz
• Size	W 605 x D 360 x H 60 mm
• Weight	5.3 kg

Induction cooker IK 3342

105858

GTIN 4015613725031





Induction cooker with 3 hobs for individual use. Depending on the type of food preparation, 3400 Watt can be distributed over 3 or 2 hobs.

3,4 kW

• Material hob	Glass
• Output hob front left max.	2000 W
• Output hob rear left max.	1000 W
• Output all hobs left max.	2000 W
• Output hob right max.	1400 W
• Arrangement of the hobs	2 left, 1 right
• Diameter hob front left	207 mm
• Diameter hob rear left	106 mm
• Diameter hob right	207 mm
• Number of output levels	10 right, 10 front left, 5 rear left
• Temperature range	60 °C to 240 °C
• Time adjustment	1 to 180 minutes
• Power load	3,4 kW | 230 V | 50/60 Hz
• Size	W 510 x D 485 x H 65 mm
• Weight	6.1 kg

- ▶ 3400 Watt
- ▶ 3 hobs for individual use

Induction cooker IK 50TC

105922

GTIN 4015613728636



This 5 kW induction cooker ensures a decent performance at your portable cooking station. The power is regulated easily using the touchscreen.

Material hob	Glass
Output hob(s) max.	5000 W
Diameter hob(s)	280 mm
Number of output levels	10
Power load	5 kW | 400 V | 50 Hz
Equipment connection	3 NAC
Size	W 400 x D 535 x H 183 mm
Weight	10 kg

Induction cooker IK 70dpZ-EB

105893

GTIN 4015613745718



You can't get more flexible than this: This induction cooker with its removable control panel is suitable for use as a table-top appliance or for being built into a buffet counter. Its 7000 W of power can be distributed over the two hobs as required – the left-hand hob, with up to 5000 W, is ideal for fast poaching and hot roasting.

Material hob	Glass
Power with power switching, left hob	5000 W
Max. output of right hob with power switching	2000 W
Output hob left max.	3500 W
Output hob right max.	3500 W
Diameter hob left	235 mm
Diameter hob right	235 mm
Number of output levels	11 / 10
Temperature range	60 °C to 240 °C
Can be installed	Yes
Properties	Separate control panel, cable length 0.85 m
Power load	7 kW | 400 V | 50/60 Hz
Equipment connection	3 NAC
Size	W 715 x D 485 x H 140 mm
Weight	14.8 kg





- ▶ Can be used as a table-top or built-in appliance
- ▶ Ideal for custom, needs-based installation

Induction hob IKF 72-2Z

105862

GTIN 4015613746807



You simply can't get more flexible – 7.2 kW can be distributed over 4 hobs or 2 induction zone surfaces as you choose. This allows the induction surface to be fully utilised with a wide range of pot sizes and shapes.

Material	Aluminium Plastic
Design of cooking zones	4 hobs or 2 surface induction zones
Material hob	SCHOTT CERAN®
Output hob(s) max.	1.8 kW / 3 kW
Diameter hob	220 mm
Output of surface induction zones	3 kW / 4 kW
Dimensions of surface induction zones	220 x 400 mm
Number of output levels	9
Time adjustment	1 to 99 minutes
Power load	7,2 kW | 400 V | 50/60 Hz
Equipment connection	2 NAC
Size	W 590 x D 520 x H 60 mm
Weight	13.5 kg



- ▶ More cooking flexibility
- ▶ 4 hobs or 2 induction zone surfaces

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Induction Cooker IK 35NG-1TCKS

105604

GTIN 4015613849874



This 3,500 W induction cooker with SCHOTT CERAN® glass is ideal for display cooking areas and kitchens. Thanks to optimised technology, even low-temperature cooking is possible. With combined knob/touch control, the power and temperature ranges of this cooker are easy to control.

STAINLESS STEEL

3,5 kW

• Material hob	SCHOTT CERAN®
• Output hob(s) max.	3500 W
• Diameter hob(s)	250 mm
• Number of output levels	10
• Temperature range	60 °C to 240 °C
• Intervals temperature setting	20 °C
• Control unit	Toggle Touch
• Properties	Min diameter pot: 145 mm Low-temperature cooking possible
• Power load	3,5 kW | 230 V | 50-60 Hz
• Size	W 340 x D 450 x H 120 mm
• Weight	7.2 kg



▶ With integrated touch/knob control panel



▶ Diameter of hot plate: Ø 250 mm
▶ Low-temperature cooking possible

Induction Cooker IK 25-1TCK



This one-hob induction cooker is flexible and compact. The power and temperature can be regulated easily using the combined touch/knob display.

STAINLESS STEEL

2,5 kW

• Material hob	Glass ceramic
• Diameter hob(s)	195 mm
• Temperature range	30 °C to 250 °C
• Intervals temperature setting	5 °C
• Properties	Max weight pot: 20 kg Min diameter pot: 160 mm Max diameter pot: 280 mm
• Size	W 310 x D 390 x H 130 mm



▶ With integrated touch/knob control panel



▶ Diameter of hot plate: Ø 195 mm



	Output hob(s) max.	Number of output levels	Power load	Weight	Code-No.		GTIN
IK 25-1TCK	2500 W	30	2,5 kW 230 V 50-60 Hz	5.08 kg	105917		4015613845494
IK 35-1TCK	3500 W	35	3,5 kW 230 V 50-60 Hz	5.11 kg	105919		4015613845500

Induction Cooker 2P 35-1 TCK



Whether in a front-of-house cooking area or as a fixed part of the kitchen, the induction cooker is an impressive table-top appliance with elegant optics. Equipped with two large hobs for pot diameters of up to 280 mm and the option to switch between power stages and temperature, it is a reliable kitchen aid.

- Material hob: Glass
- Number of hobs: 2
- Diameter hob front: 280 mm
- Diameter hob rear: 280 mm
- Number of output levels: 10
- Temperature range: 60 °C to 240 °C
- Important information: Minimum pot diameter 160 mm, max. pot diameter 280 mm
- Equipment connection: 3 NAC
- Size: W 430 x D 865 x H 235 mm

	Output hob front max.	Output hob rear max.	Power load	Weight	Code-No.		GTIN
2P 35-1 TCK	3500 W	3500 W	7 kW 400 V 50-60 Hz	20.17 kg	105760		4015613803869
2P 50-1 TCK	5000 W	5000 W	10 kW 400 V 50-60 Hz	22.35 kg	105761		4015613803852

Induction Cooker 4P 35-1 TCK



Whether in a front-of-house cooking area or as a fixed part of the kitchen, the induction cooker is an impressive table-top appliance with elegant optics. Equipped with four large hobs for a pot diameter of up to 280 mm and with the option to switch between power stages and temperature, it is a reliable kitchen aid.

- Material hob: Glass
- Number of hobs: 4
- Diameter hobs front: 280 mm
- Diameter hobs rear: 280 mm
- Number of output levels: 10
- Temperature range: 60 °C to 240 °C
- Important information: Minimum pot diameter 160 mm, max. pot diameter 280 mm
2 separate sockets required
- Equipment connection: 2 x 3 NAC
- Size: W 792 x D 900 x H 234 mm

	Output hobs front max.	Output hobs rear max.	Power load	Weight	Code-No.		GTIN
4P 35-1 TCK	3500 W	3500 W	14 kW 400 V 50-60 Hz	33.9 kg	105762		4015613803845
4P 50-1 TCK	5000 W	5000 W	20 kW 400 V 50-60 Hz	38.4 kg	105763		4015613803838



▶ Flexible table-top appliance
▶ Pot diameter of up to 280 mm





▶ Heat can be regulated via power stages or temperature



▶ Knob and touch control

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Component parts

Sub-Structure 2P 3550-1 TCK

- Material: Stainless steel
- Base shelf: Yes
- Delivery state: Building kit (simple assembly)
- Size: W 360 x D 800 x H 663 mm
- Weight: 5.93 kg
- GTIN: 4015613841779





105769

Sub-Structure 4P 3550-1 TCK

- Material: Stainless steel
- Base shelf: Yes
- Delivery state: Building kit (simple assembly)
- Size: W 720 x D 800 x H 663 mm
- Weight: 7.58 kg
- GTIN: 4015613841786





105770

Table top induction stove 35ZS-210

105985

GTIN 4015613676630



Faster and more efficient - power boostfor the front hob up to 3.5 kW.

Material hob	SCHOTT CERAN®
Diameter hob front	220 mm
Diameter hob rear	220 mm
Output hob front max.	1800 W
Output hob rear max.	1800 W
Output when activated, hob front max.	3500 W
Output when activated, hob rear max.	1800 W
Number of output levels	9
Power load	3,5 kW | 230 V | 50 Hz
Size	W 340 x D 590 x H 110 mm
Weight	11.1 kg

Induction stove ITH 35-265



The high-performance induction stove impresses particularly with its simple and intuitive power control.

Material hob	Glass
Number of hobs	1
Number of output levels	20
Size	W 400 x D 455 x H 160 mm



▶ Number of output levels: 20

	Output hob(s) max.	Diameter hob(s)	Power load	Weight	Code-No.		GTIN
ITH 35-265	3500 W	265 mm	3,5 kW 230 V 50/60 Hz	8.9 kg	105994		4015613712680
ITH 50-230	5000 W	230 mm	5 kW 400 V 50/60 Hz	12.3 kg	105995		4015613712697

Induction stove ITH 80-320

105978

GTIN 4015613729695



Great power, a great hob. With a pot size of up to 320 mm and a powerful output of 8 kW, even large quantities of food can be prepared on this portable table-top stove.

STAINLESS STEEL

8 kW

• Material hob	Glass
• Output hob(s) max.	8000 W
• Diameter hob(s)	320 mm
• Number of output levels	6
• Power load	8 kW | 400 V | 50 Hz
• Equipment connection	3 NAC
• Size	W 500 x D 550 x H 245 mm
• Weight	20.4 kg



▶ Output: 8 kW



▶ Large hob
Diameter: 320 mm



▶ Easy knob operation

Induction cooker wok combination IKIW 70

105800

GTIN 4015613788104



Want to prepare a tasty meal in a wok and sauté the prawns to go with it? Not a problem with this combination table-top induction cooker and induction wok. Both the power (3500 W each) and the timer setting of the two hobs can be controlled separately.

STAINLESS STEEL

7 kW

• Material hob	Glass Glass
• Max. power of induction cooker	3,5 kW
• Max. power of induction wok	3,5 kW
• Diameter hob	240 mm 270 mm
• Number of output levels	17
• Temperature range	35 °C to 240 °C
• Time adjustment	1 to 180 minutes
• Important information	2 separate sockets required
• Power load	7 kW | 230 V | 50 Hz
• Equipment connection	2 x 1 NAC
• Size	W 680 x D 435 x H 145 mm
• Weight	11.87 kg



▶ Combination of:
Induction cooker
Induction wok



▶ Power per hob 3.5 kW
▶ Can be controlled separately



▶ Hob diameter: 240 mm (Induction cooker)
▶ Hob diameter: 270 mm (Induction wok)



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Induction woks



Induction wok IW35

105986

GTIN 4015613680217



Material hob	Glass
Output hob(s) max.	3,5 kW
Diameter hob	260 mm
Number of output levels	10
Temperature range	60 °C to 240 °C
Time adjustment	1 to 180 minutes
Power load	3,5 kW | 230 V | 50/60 Hz
Size	W 340 x D 440 x H 125 mm
Weight	7.5 kg



▶ Touch control panel with digital display



▶ Diameter hob: 260 mm
▶ Regulation of: Output, temperature, time

Built-in induction wok IW35-EB

105997

GTIN 4015613715766

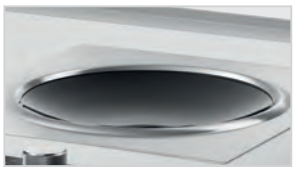


The integrated induction wok can be built into tables and worktops, providing an optimum working height. The separate control panel allows progressive control between 60 and 240 °C. Alternatively, 10 power levels are available to choose.

Material hob	Glass
Output hob(s) max.	3,5 kW
Diameter hob	260 mm
Number of output levels	10
Temperature range	60 °C to 240 °C
Properties	2 fans
Power load	3,5 kW | 230 V | 50/60 Hz
Size	W 370 x D 390 x H 135 mm
Weight	6.8 kg



▶ Can be fitted
▶ Optimum work height



▶ Diameter hob: 260 mm



▶ Separate control panel
▶ Regulation of output and temperature



Induction wok IW 50

105929

GTIN 4015613729688



Portable and powerful – it's easy to operate the 5 kW induction wok using the touchscreen power regulation function.

• Material hob	Glass
• Output hob(s) max.	5 kW
• Diameter hob	280 mm
• Number of output levels	10
• Power load	5 kW | 400 V | 50 Hz
• Equipment connection	3 NAC
• Size	W 400 x D 525 x H 195 mm
• Weight	10.7 kg



▶ Hob diameter: 280 mm



▶ Hob output: 5 kW



▶ Touch control panel with digital display

Induction wok IW 35 PRO-2

105732

GTIN 4015613706498



The portable induction wok with 3500 watts and 10 power levels offers full flexibility. Visually, it impresses with the high-quality SCHOTT CERAN® hob and the touch control panel with digital display.

• Material hob	SCHOTT CERAN®
• Output hob(s) max.	3,5 kW
• Diameter hob	260 mm
• Number of output levels	10
• Temperature range	60 °C to 240 °C
• Time adjustment	1 to 180 minutes
• Properties	2 fans with grease filters
• Power load	3,5 kW | 230 V | 50/60 Hz
• Size	W 355 x D 440 x H 165 mm
• Weight	8.2 kg



▶ Diameter hob: 260 mm
▶ Material: SCHOTT CERAN®



▶ Output hob: 3500 W



▶ Touch control panel with digital display

Induction wok 3kW, TU

105840

GTIN 4015613468235



• Material hob	SCHOTT CERAN®
• Output hob(s) max.	3 kW
• Diameter hob	300 mm
• Number of output levels	Stepless
• Power load	3 kW | 230 V | 50/60 Hz
• Size	W 330 x D 380 x H 180 mm
• Weight	8.5 kg

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Induction wok 30/293



The high-quality and transportable 3000 Watt induction wok impresses with the following features: High-performance induction coil, cooking zone in EuroKeraglass ceramic, 2 fans and simple operation.

• Material hob	EuroKera glass ceramic
• Diameter hob	293 mm
• Number of output levels	20
• Properties	2 fans
• Size	W 400 x D 455 x H 180 mm



▶ Diameter hob: 293 mm
▶ Material: EuroKera glass ceramic



▶ Output hob:
3000 W | 3500 W | 5000 W | 7000 W



▶ Pot recognition
▶ 2 fans



	Output hob(s) max.	Power load	Weight	Code-No.		GTIN
30/293	3 kW	3 kW 230 V 50/60 Hz	9 kg	105871		4015613712635
35/293	3,5 kW	3,5 kW 230 V 50/60 Hz	9 kg	105872		4015613712642
50/293	5 kW	5 kW 400 V 50/60 Hz	12.6 kg	105873		4015613712659
70/293	7 kW	7 kW 400 V 50/60 Hz	12.6 kg	105874		4015613712666

Component parts

Wok pan steel, 360mm

- Material: Steel
- Content: 5 litre(s)
- Diameter: 360 mm
- Size: W 560 x D 360 x H 95 mm
- Weight: 1.5 kg
- GTIN: 4015613371313



A105960

Wok pan W360R

- Material: Stainless steel
- Content: 6 litre(s)
- Diameter: 360 mm
- Height pan without lid: 110 mm
- Size: W 640 x D 360 x H 220 mm
- Weight: 2.9 kg
- GTIN: 4015613525075



105981



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



Induction wok IW 80

105890

GTIN 4015613729701



The induction wok is a first-class table-top appliance – the 37 mm hob can be operated at 6 power levels with an output of up to 8 kW. The intuitive knob control ensures a relaxed cooking experience.

STAINLESS STEEL

8 kW

• Material hob	Glass
• Output hob(s) max.	8 kW
• Diameter hob	370 mm
• Number of output levels	6
• Power load	8 kW | 400 V | 50 Hz
• Equipment connection	3 NAC
• Size	W 510 x D 600 x H 330 mm
• Weight	22.2 kg



▶ Top performance



▶ Hob material: Glass
▶ Hob diameter: 370 mm



▶ Hob output: 8 kW



▶ Intuitive knob control

Wok pan W510F

- Material: Stainless steel
- Content: 22 litre(s)
- Diameter: 510 mm
- Height pan without lid: 195 mm
- Size: W 618 x D 514 x H 205 mm
- Weight: 3.2 kg
- GTIN: 4015613755274

105731





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Multi pans



Multi pan 37 cm



The electric multi-pan offers a variety of applications with high flexibility and easy operation.

- Material: Aluminium, Plastic
- Design inside: Non-stick coat





	Inside diameter	Content	Power load	Size	Weight	Code-No.	GTIN
Multi pan 37 cm	360 mm	7 litre(s)	1,5 kW 230 V 50 Hz	W 500 mm D 470 mm H 190 mm	3.5 kg	150121	4015613655574
Multi pan 41cm	380 mm	4 litre(s)	1,5 kW 230 V 50 Hz	W 510 mm D 495 mm H 165 mm	3.3 kg	A150114G	4015613418629
Multi pan "Grande" 41cm	380 mm	8 litre(s)	1,5 kW 230 V 50 Hz	W 510 mm D 495 mm H 200 mm	3.7 kg	A150118G	4015613419688
Multi pan 55cm	515 mm	10 litre(s)	1,6 kW 230 V 50 Hz	W 615 mm D 555 mm H 180 mm	4.8 kg	A150155	4015613363752

Multi pan 40x30

150340

GTIN 4015613505169



- Material: Aluminium, Plastic
- Design inside: Non-stick coat
- Content: 7,5 litre(s)
- Size inside: W 370 x D 285 x H 80 mm
- Power load: 1,5 kW | 230 V | 50 Hz
- Size: W 490 x D 310 x H 195 mm
- Weight: 3.2 kg

Hot-dog machines



Hot-dog machine, edged



Hot, succulent hot dog sausages whenever you want. Using the water bath principle, the hot dog appliance keeps sausages fresh and ready to enjoy over a long period of time. The glass cylinder gives a clear view of the sausages for spontaneous hot dog enjoyment.

- Diameter glass cylinder: 200 mm
- Height glass cylinder: 240 mm
- Temperature range: 30 °C to 100 °C
- Properties: Water tank: Stainless steel, capacity: 1,25 litres
- Power load: 0,8 kW | 230 V | 50 Hz



A120407

	Size	Weight	Code-No.		GTIN
Hot-dog machine, edged	W 280 x D 280 x H 355 mm	5.2 kg	A120406		4015613432595
Hot-dog machine, round	W 295 x D 295 x H 415 mm	4.8 kg	A120407		4015613432601

Hot-dog machine, 4 toast sticks

A120408

GTIN 4015613443065



This hot dog appliance is the perfect way to make delicious hot dogs, as it combines a sausage warmer and toaster bars for hot dog buns. Hot dog sausages and hot dog buns are kept warm at the same time and can be made into a tasty hot dog as soon as they are ordered.

- Diameter glass cylinder: 200 mm
- Height glass cylinder: 240 mm
- Temperature range: 40 °C to 100 °C
- With toasting bars: Yes
- Properties: Water tank: Stainless steel, capacity: 1,25 litres
- Power load: 0,96 kW | 230 V | 50 Hz
- Size: W 500 x D 285 x H 390 mm
- Weight: 7.6 kg

Component parts

Glass hot dog cylinder protector 200

- Material: Silicone
- Designed for: Glass hot dog cylinders Ø 200 mm
- Size: W 200 x D 200 x H 3 mm
- Weight: 0.03 kg
- GTIN: 4015613794105

A120430







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Hot-dog Machine B2000

A120427

GTIN 4015613756790



It's hard to imagine the fast food scene without warm and juicy hot dogs. This illuminated hot dog appliance catches the customer's eye and is impressively easy to use thanks to its hinged lid and included hot dog tongs.

• Diameter glass cylinder	200 mm
• Height glass cylinder	240 mm
• Temperature range	30 °C to 95 °C
• Lighting	LED
• Properties	Equipped with hot dog tongs Water tank: Stainless steel, capacity: 0.7 litres
• Power load	0,7 kW | 230 V | 50/60 Hz
• Size	W 235 x D 270 x H 480 mm
• Weight	5.9 kg



▶ Lighting: With LED strip
▶ Can be controlled separately



▶ Easy to use: Folding lid



▶ With hot dog tongs

Hot-dog machine

A120401

GTIN 4015613370521



• Diameter glass cylinder	195 mm
• Height glass cylinder	245 mm
• Temperature range	30 °C to 90 °C
• Properties	Water tank: Stainless steel, capacity: 1,25 litres
• Power load	1 kW | 230 V | 50 Hz
• Size	W 260 x D 315 x H 360 mm
• Weight	6.86 kg

Hot dog spit toaster T4

A120409

GTIN 4015613610603



Maximum efficiency in hot dog preparation with the hot dog skewer toaster T4. The hot dog buns are warmed on the toasting bars and are ready to serve the next time a hot dog is ordered. Perfect for serving food quickly - especially at busy times.

• Number of toast bars	4
• Temperature range to	80 °C
• Power load	0,19 kW | 230 V | 50 Hz
• Size	W 240 x D 280 x H 310 mm
• Weight	2.8 kg

Sausage warmer 1KA10



- Size basin: W 240 x D 300 x H 150 mm
- Temperature range: 30 °C to 90 °C
- Including: Lid, hinged, detachable



	Number of tanks	Drain cock	Power load	Size	Weight	Code-No.	GTIN
1KA10	1	No	1 kW 230 V 50/60 Hz	W 270 mm D 350 mm H 240 mm	5.6 kg	A120465	4015613659497
2KA20	2	Yes	2 kW 230 V 50/60 Hz	W 535 mm D 370 mm H 240 mm	11.2 kg	A120466	4015613659503

Sausage warmer 1KA10-FM

A120467

GTIN 4015613718705





Thanks to the storage rack, the sausages are kept nice and warm in a steam bath. The permanently fixed hinged lid ensures easy operation.

- Size basin: W 240 x D 300 x H 150 mm
- Temperature range: 30 °C to 90 °C
- Properties: Rack for sausages, removable
Fixed lid, folding
Cover easily removed using knurled screws
- Power load: 1 kW | 230 V | 50/60 Hz
- Size: W 270 x D 360 x H 240 mm
- Weight: 6 kg

Sausage roller grill 7181

104922

GTIN 4015613731704



With the 7 rotating heated rollers, up to 18 sausages can be gently and evenly kept warm - no drying out, no burning.

- Number of rollers: 7
- Roll length: 460 mm
- Number of heating zones: 2
- Division heating zones: Front 4 casters, rear 3 casters
- Capacity sausages: 18
- Temperature range: 20 °C to 110 °C
- Grease collection tank: Yes
- Properties: The temperature and rollers can be controlled separately
Addition warming option with the supplied grate
- Power load: 0,59 kW | 230 V | 50/60 Hz
- Size: W 600 x D 320 x H 230 mm
- Weight: 13.3 kg

Cover hood for roller grill 7181

- Material: Plastic
- Size: W 590 x D 315 x H 200 mm
- Weight: 1.6 kg
- GTIN: 4015613757940

104923





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Sausage slicer 10M1750M

120579

GTIN 4015613505152



CNS

- Disk thickness: 17.5 mm
- Knife type: 10 permanently mounted blades
- Max. no. of sausage segments: 11
- Width inside: 210 mm
- Operation: Manual
- Size: W 300 x D 115 x H 210 mm
- Weight: 2.3 kg

Sausage slicer DSM3500E

120578

GTIN 4015613505138



Fast and reliable: The currywurst cutter with automatic switch-on function ensures an uncomplicated and fast workflow, even at peak times. The thickness of the slices can be adjusted according to the sausage type so it can be used as required.

CNS

- Disk thickness: 5 - 35 mm
- Disk thickness can be regulated: Yes
- Knife type: Double sickle knife
- Diameter filling shaft: 47 mm
- Automatic activation function: Yes
- Power load: 0,135 kW | 230 V | 50 Hz
- Size: W 185 x D 210 x H 325 mm
- Weight: 6.9 kg



▶ Automatic activation function



▶ Double sickle knife

Substitute double sickle knife

- Size: W 70 x D 170 x H 2 mm
- Weight: 0.07 kg
- GTIN: 4015613658063

120582

Sausage slicer DRM3500E

120599

GTIN 4015613756851



Electric currywurst cutter with practical triangular knife and removeable funnel for improved hygiene. The slice thickness is infinitely variable.

STAINLESS STEEL

- Disk thickness: 14 - 35 mm
- Disk thickness can be regulated: Yes
- Knife type: Triangular knife
- Diameter filling shaft: 41,5 mm
- Properties: Removeable funnel, dishwasher-safe
- Power load: 0,042 kW | 230 V | 50/60 Hz
- Size: W 165 x D 245 x H 285 mm
- Weight: 4 kg



▶ Triangular knife
▶ Material: Stainless steel



▶ Easy cleaning
▶ Removeable funnel, dishwasher-safe



Rice cookers



Rice cooker 1,8L SD

150528

GTIN 4015613672199



Cooking rice, steaming vegetables, fish and meat, or keeping meat warm – this rice cooker with its extensive array of accessories offers lots of added value.

• Content	1,8 litre(s)
• Production quantity rice	2 - 10 portions
• Inner pot	Non-stick coating
• Functions	Cooking
	Steam
	Keeping warm
• Power load	0,7 kW | 230 V | 50/60 Hz
• Size	W 290 x D 262 x H 293 mm
• Weight	2.7 kg



▶ Rice production quantity:
2 - 10 portions



▶ Functions:
Cooking | Steaming | Keeping warm



▶ 1 steam insert

Rice cooker 6L

150545

GTIN 4015613836539



Cook rice and keep it warm – without sticking and burning. The removable inner pot and burn-protection silicone mat also ensure quick and easy cleaning.

• Content	6 litre(s)
• Production quantity rice	25 - 30 portions
• Inner pot	Can be removed
	Heat resistant
	Aluminium
	Non-stick coating
• Functions	Cooking
	Keeping warm
• Properties	Silicone mat as smolder protection
	Warming function
• Power load	2,08 kW | 230 V | 50/60 Hz
• Size	W 450 x D 390 x H 345 mm
• Weight	6.9 kg



▶ Rice production quantity:
25 - 30 portions



▶ Functions:
Cooking | Keeping warm



▶ Silicone mat to prevent rice from burning onto pot

Silicone Rice Mat 6L

- Material: Silicone
- Important information:
  Suitable for use with our 6L rice cooker
- Size: W 265 x D 265 x H 2 mm
- Weight: 0.09 kg
- GTIN: 4015613848938

150546

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Rice cooker 8L W



Up to 3.8 kg / 5.5 kg of rice can be cooked and kept hot in this rice cooker. Thanks to the silicone mat and non-stick removable inner pot, burning is practically impossible.

• Inner pot	Non-stick coating Heat resistant Can be removed
• Functions	Cooking Keeping warm
• Properties	Silicone mat as smolder protection



▶ Rice production quantity:
25 - 40 portions



▶ Rice production quantity:
40 - 60 portions



▶ Functions:
Cooking | Keeping warm



▶ Inner pot with non-stick coating
▶ Silicone mat to prevent rice from burning onto pot

	Content	Production quantity rice	Power load	Size	Weight	Code-No.	GTIN
8L W	8 litre(s)	25 - 40 portions	1,95 kW 230 V 50/60 Hz	W 440 mm D 340 mm H 360 mm	6.5 kg	150533	4015613758749
12L W	12 litre(s)	40 - 60 portions	2,65 kW 230 V 50/60 Hz	W 500 mm D 440 mm H 370 mm	9.8 kg	150538	4015613746814

Rice cooker 8L

A150513

GTIN 4015613405698



Cook up to 40 portions of perfect rice and keep it hot with this 8-litre rice cooker. The included silicone mat prevents burning inside the inner pot and makes cleaning easy.

• Content	8 litre(s)
• Production quantity rice	25 - 40 portions
• Inner pot	Non-stick coating Heat resistant
• Functions	Cooking Keeping warm
• Properties	Extra large handles Silicone mat as smolder protection
• Power load	1,95 kW | 230 V | 50/60 Hz
• Size	W 380 x D 470 x H 345 mm
• Weight	10.09 kg



▶ Rice production quantity:
25 - 40 portions



▶ Functions:
Cooking | Keeping warm



▶ Inner pot with non-stick coating
▶ Silicone mat as a spacer and burn protection

Rice cooker 12L

150529

GTIN 4015613666396



• Content	12 litre(s)
• Production quantity rice	40 - 60 portions
• Inner pot	Non-stick coating
	Heat resistant
• Functions	Cooking
	Keeping warm
• Properties	Silicone mat as smolder protection
• Power load	2,85 kW | 230 V | 50/60 Hz
• Size	W 560 x D 465 x H 400 mm
• Weight	15.7 kg

Gas rice cooker 10L

1505393

GTIN 4015613752860



Perfectly cooked rice every time – without the need for an electricity connection. With 5,6 kW, up to 8.3 kg of rice can be cooked or kept warm in this gas rice cooker outside or in well-ventilated rooms.

• Material	Aluminium | Enamelled | Stainless steel
• Content	10 litre(s)
• Production quantity rice	50 portions
• Inner pot	Aluminium
	Can be removed
	Heat resistant
• Functions	Cooking
	Keeping warm
• Gas type	Liquid gas
• Important information	Only use in a well-ventilated room or outside
	Delivery without gas connecting set
• Power	5,6 kW
• Size	W 600 x D 490 x H 452 mm
• Weight	14.8 kg



▶ Rice production quantity: 50 portions



▶ Functions: Cooking | Keeping warm

Gas connection set GW-AI

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

500180



GTIN 4015613396286

Rice warmer, surround heating

A150512



• Filling quantity rice - boiled	8,5 kg
• Inner pot	Non-stick coating
	Heat resistant
• Properties	Extra large handles
• Power load	0,11 kW | 230 V | 50/60 Hz
• Size	W 400 x D 465 x H 395 mm
• Weight	7.8 kg

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Toaster TS20Sli

100282

GTIN 4015613680262



Toast slide – practical and safe: Finished toast slides onto an integrated tray for removal.

• Material	Plastic
• Slit size	270 x 38 mm
• Number of browning levels	6
• Functions	Toasting Defrosting
• Power load	1,3 kW | 230 V | 50 Hz
• Size	W 405 x D 152 x H 268 mm
• Weight	2.2 kg



▶ Toast slide – practical and safe
▶ Finished toast slides onto an integrated tray for removal



▶ Designed for toast and sandwich toasting



▶ 6 browning levels
▶ Cancel button

Toaster TBRB20



Versatile functions for the breakfast buffet: Thawing, heating up and toasting bread and bread rolls - it can even toast bagels on just one side.

• Slit size	140 x 35 mm
• Functions	Defrosting Heating up One-sided toasting (bagels) Toasting
• Number of browning levels	6
• Including	Bread roll top, can be detached



▶ Slot size: 140 x 35 mm



▶ Includes: Bread roll attachment



▶ Crumb drawer can be removed



	Number of slits	Power load	Size	Weight	Code-No.		GTIN
TBRB20	2	0,88 kW 230 V 50/60 Hz	W 340 mm D 215 mm H 220 mm	1.4 kg	100373		4015613808789
TBRB40	4	1,48 kW 230 V 50/60 Hz	W 325 mm D 280 mm H 170 mm	2.3 kg	100374		4015613806624

Toaster TS40



Toast individually made to suit every taste. With the infinitely variable timer, the degree of browning of toast and sandwich toast can be individually adjusted. A pleasant-sounding signal announces that toasting is finished.

• Slit size	145 x 20 mm
• Functions	Toasting
• Time adjustment	1 to 5 minutes
• Operation	1 control lever (manual ejection)
	Switch for commissioning the toast slit, group of 2



▶ 4 slots with a selection switch for toasting 2 or 4 slices of toast



▶ 6 slots with a selection switch for toasting 3 or 6 slices of toast



▶ Time setting: 1 to 5 minutes
▶ Audible signal when the time expires



▶ Removable crumb tray

	Number of slits	Power load	Size	Weight	Code-No.		GTIN
TS40	4	1,8 kW 230 V 50/60 Hz	W 300 mm D 250 mm H 220 mm	4.2 kg	100292		4015613739908
TS60	6	2,5 kW 230 V 50/60 Hz	W 405 mm D 275 mm H 220 mm	5.6 kg	100197		4015613670911

Conveyor toaster Mini-XS

100273

GTIN 4015613719023



This conveyor toaster in extra slim design will find space even in the smallest kitchen or on the smallest buffet table. Despite its size, this high-performance toaster can toast up to 90 slices of bread or half bread rolls in an hour.

• Output / hour	Approx. 90 slices of toast
• Designed for	Toast
	Sandwich toast
	Bagels or half bread rolls
• Functions	Upper / lower heat (toast)
	Upper heat (bread roll)
	Lower heat (bread roll)
• Heat-up time	5 minutes
• Properties	Belt speed and type of heat supply can be controlled separately
• Power load	1 kW | 230 V | 50-60 Hz
• Size	W 235 x D 655 x H 395 mm
• Weight	11.6 kg



▶ Conveyor toaster in XS format
▶ Width: 23.5 cm



▶ Belt speed and type of heat supply can be controlled separately
▶ Functions: Upper / lower heat, upper heat, lower heat



▶ Powerful
▶ Up to 90 slices of toast per hour

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Conveyor toaster "Mini"



Very space-saving - ideal for buffets

• Designed for	Bread roll Sandwich toast Toast
• Functions	Upper / lower heat (toast) Upper heat (bread roll) Standby
• Heat-up time	15 - 20 minutes
• Properties	Belt speed and type of heat supply can be controlled separately



	Output / hour	Power load	Size	Weight	Code-No.		GTIN
"Mini"	Approx. 75 slices of toast	1,34 kW 230 V 50 Hz	W 285 mm D 420 mm H 390 mm	13.5 kg	100211		4015613505473
DLT150-1	Approx. 150 slices of toast	2,24 kW 230 V 50/60 Hz	W 370 mm D 420 mm H 390 mm	16.1 kg	A100205		4015613421490

Quartz tube toaster, single



• Heat source	Quartz radiant heater
• Size inside	W 355 x D 240 x H 50 mm
• Time setting to	15 minute(s)
• Including	1 toast tongs

	Number of levels	Power load	Size	Weight	Code-No.		GTIN
Quartz tube toaster, single	1	1,7 kW 230 V 50/60 Hz	W 400 mm D 370 mm H 285 mm	7.8 kg	A151300		4015613388601
Quartz tube toaster, double	2	3 kW 230 V 50/60 Hz	W 400 mm D 370 mm H 405 mm	10.3 kg	A151600		4015613385549

Component parts

Toast tongs 100

- Material: Stainless steel
- Size: W 101 x D 340 x H 70 mm
- Weight: 0.24 kg
- GTIN: 4015613753119

A151301





- Height inside, each: 50 mm

Waffle makers



Waffle maker 1HW211



The waffle iron stands out thanks to its high thermal conductivity of the cast iron baking trays, the sturdy design and the performance. The separate On/Off switch also allows uncomplicated and needs-based use.

• Material baking trays	Cast iron, enamelled
• Design baking tray(s)	Permanently mounted
• Temperature range	50 °C to 300 °C



▶ Baking tray material: Cast iron, enamelled



▶ On/Off switch



▶ Baking units can be controlled separately
▶ 2 separate sockets required



▶ Baking units can be controlled separately
▶ 2 separate sockets required

	Number of baking units	Waffle form	Power load	Size	Weight	Code-No.		GTIN
1HW211	1	Heart waffle	2,2 kW 230 V 50/60 Hz	W 285 mm D 470 mm H 220 mm	15.4 kg	370174		4015613735771
2HW211	2	Heart waffle	2 x 2,2 kW 2 x 230 V 50/60 Hz	W 600 mm D 470 mm H 230 mm	32.5 kg	370191		4015613731728
1BW160-101	1	Brussels waffle	2,2 kW 230 V 50/60 Hz	W 285 mm D 470 mm H 245 mm	21.8 kg	370175		4015613735832
2BW160-101	2	Brussels waffle	2 x 2,2 kW 2 x 230 V 50/60 Hz	W 600 mm D 470 mm H 250 mm	44.5 kg	370193		4015613731735

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Waffle makers - MDI knob

Bartscher MDI Control System

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

Precise temperature settings and a to-the-second timer enable an excellent, reproducible cooking process.
Once the cooking process is done, an audible signal alerts you and the most recently set time can be seen on the display.



Waffle maker MDI 1HW211



The ideal conditions for the perfect waffle: A robust design, high performance, and easy & intuitive knob control with a digital display, timer, and audible signal. In addition, the cast iron heart-shaped baking trays boast high thermal conductivity.

• Material baking trays	Cast iron, enamelled
• Design baking tray(s)	Permanently mounted
• Control unit	MDI knob
• Temperature range	50 °C to 300 °C
• Timer	Yes
• Properties	Knob with digital display for temperature and time Memory function Audible signal when the time expires (0:10 - 9:30 minutes)



▶ Fully equipped waffle iron
▶ Easy, digital knob control



▶ Baking tray material: Cast iron, enamelled



▶ Baking units can be controlled separately
▶ 2 separate sockets required



▶ Baking units can be controlled separately
▶ 2 separate sockets required

	Number of baking units	Waffle form	Power load	Size	Weight	Code-No.		GTIN
MDI 1HW211	1	Heart waffle	2,2 kW 230 V 50/60 Hz	W 285 mm D 470 mm H 225 mm	17 kg	370197		4015613747750
MDI 2HW211	2	Heart waffle	2 x 2,2 kW 2 x 230 V 50/60 Hz	W 600 mm D 470 mm H 225 mm	33.8 kg	370198		4015613747767
MDI 1BW160-101	1	Brussels waffle	2,2 kW 230 V 50/60 Hz	W 285 mm D 460 mm H 245 mm	23.4 kg	370195		4015613747729
MDI 2BW160-101	2	Brussels waffle	2 x 2,2 kW 2 x 230 V 50/60 Hz	W 600 mm D 460 mm H 245 mm	47.2 kg	370196		4015613747743

Waffle maker MDI 1HW-AL



It doesn't get easier: A waffle iron with knob control, a digital display and timer. Last but not least, it even has an audible signal to ensure top waffle quality at all times.

• Material baking trays	Aluminium, coated
• Number of baking units	1
• Design baking tray(s)	Permanently mounted
• Control unit	MDI knob
• Temperature range	50 °C to 300 °C
• Timer	Yes
• Properties	Knob with digital display for temperature and time Memory function Audible signal when the time expires (0:10 - 9:30 minutes)



▶ Baking plate material: Aluminium, coated

	Waffle form	Power load	Size	Weight	Code-No.		GTIN	
MDI 1HW-AL	Heart waffle	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	10.9 kg	370270		4015613758213	
MDI 1BW-AL	Brussels waffle	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	10.4 kg	370271		4015613758220	
MDI 1BWR 1750	Brussels waffle, round	1 kW 230 V 50/60 Hz	W 250 mm D 470 mm H 280 mm	6.7 kg	370280		4015613795072	
MDI Bubble 2070	Bubble	1,8 kW 230 V 50/60 Hz	W 300 mm D 410 mm H 255 mm	9.8 kg	370281		4015613796383	
MDI Churros 2210	Churros	1,8 kW 230 V 50/60 Hz	W 300 mm D 400 mm H 245 mm	11.38 kg	370290		4015613809915	
MDI Donut 900	Donuts	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	9.4 kg	370274		4015613758251	
MDI Lolly 400	Triangular lolly	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	12 kg	370273		4015613758244	
MDI Lolly 600	Round lolly	1,8 kW 230 V 50/60 Hz	W 365 mm D 380 mm H 250 mm	10.4 kg	370275		4015613758268	
MDI Cone 2120	Round (can be shaped into cones, bowls and rolls)	1 kW 230 V 50/60 Hz	W 255 mm D 460 mm H 250 mm	7.7 kg	370276		4015613771052	

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MDI 1HW-AL



MDI 1BW-AL



MDI 1BWR 1750

▶ Separate, easy-to-clean drip tray



MDI Bubble 2070



MDI Churros 2210

▶ 1 baking unit with 8 churros waffles



MDI Donut 900

▶ 1 baking unit with 9 donuts



MDI Lolly 400

▶ 1 baking unit with 4 lolly waffles
▶ Delivered without sticks



MDI Lolly 600

▶ 1 baking unit with 6 lolly waffles
▶ Delivered without sticks



MDI Cone 2120

▶ Including: 1 waffle cone shaper

Component parts

Waffle cone shaper MDI Cone 2120

- Material: Wood
- Designed for: Shaping wafer cones
- Size: W 250 x D 60 x H 60 mm
- Weight: 0.14 kg
- GTIN: 4015613793580





370278

Lolly waffle holder Z14

- Material: Stainless steel
- Capacity: Up to 14 pcs
- Number of rows: 2
- Diameter perforation: 7 mm
- Size: W 300 x D 90 x H 95 mm
- Weight: 0.7 kg
- GTIN: 4015613824604





101918

Serving scoop 800ml

- Material: Stainless steel
- Filling quantity: 800 ml
- Dosing opening: Ø 8 mm
- Including: Stand
- Size: W 140 x D 260 x H 240 mm
- Weight: 0.45 kg
- GTIN: 4015613711553





101929

Waffle maker 1BWR 1750

370279

GTIN 4015613795065





▶ The fresh waffles do not stick thanks to the coated aluminium baking plates

The waffle iron 1BWR 1750 makes round Brussels waffles. This powerful waffle iron with its coated baking trays produces exceptional waffles thanks to the integrated timer and manually adjustable temperature.

• Material baking trays	Aluminium, coated
• Number of baking units	1
• Waffle form	Brussels waffle, round
• Design baking tray(s)	Permanently mounted
• Temperature range	50 °C to 300 °C
• Timer	Yes
• Properties	Separate, easy-to-clean collection tray
• Power load	1 kW | 230 V | 50/60 Hz
• Size	W 250 x D 470 x H 280 mm
• Weight	6.4 kg

Waffle maker "Deluxe" 1BW170D

370164

GTIN 4015613581163





▶ Thanks to the 180°right/left rotation, the dough is distributed perfectly

• Material baking trays	Die-cast aluminum, coated
• Number of baking units	1
• Waffle form	Brussels waffle, round
• Design baking tray(s)	Permanently mounted
• Baking trays can be rotated	Yes
• Turning the baking trays	180 ° right/left turn
• Temperature range	125 °C to 230 °C
• Timer	Yes
• Programming	Baking time Temperature
• Digital display	Yes
• Power load	1 kW | 230 V | 50/60 Hz
• Size	W 260 x D 505 x H 320 mm
• Weight	10.5 kg

Waffle maker "Deluxe II"

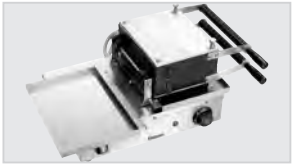
370165

GTIN 4015613655369





▶ Thanks to the 180° rotation, the dough is distributed perfectly



▶ 2 detachable drip trays below the baking plates

Perfect Brussels waffles – crisp on the outside, juicy and soft inside. Thanks to the 180° rotation during the baking process, the dough is distributed perfectly.

• Material baking trays	Cast aluminium Non-stick coating
• Number of baking units	1
• Waffle form	Brussels waffle
• Design baking tray(s)	Permanently mounted
• Baking trays can be rotated	Yes
• Turning the baking trays	180 ° right/left turn
• Temperature range	50 °C to 300 °C
• Power load	1,5 kW | 230 V | 50/60 Hz
• Size	W 525 x D 340 x H 250 mm
• Weight	13.6 kg

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Crêpe maker 1CP400



- Material crêpe trays: Cast iron, teflon-coated
- Diameter crêpe trays: 400 mm
- Design crêpe trays: Permanently mounted
- Temperature range: 50 °C to 300 °C
- Including: 1 dough distributor



▶ Material crêpe plates: Cast iron, teflon-coated



▶ 2 separate sockets required

	Number of crêpe plates	Power load	Size	Weight	Code-No.	GTIN
1CP400	1	3 kW 230 V 50/60 Hz	W 450 mm D 510 mm H 245 mm	21 kg	104458	4015613735931
2CP400	2	2 x 3 kW 2 x 230 V 50/60 Hz	W 860 mm D 510 mm H 245 mm	40 kg	104457	4015613731742

Crêpe maker 1CP400G





A cast iron crêpe plate is the best prerequisite for a perfect wafer-thin, lightly browned, juicy crêpe. Crêpes can be easily produced using two different power levels on the coated 40 cm plate.

- Material crêpe trays: Cast iron, teflon-coated
- Diameter crêpe trays: 400 mm
- Design crêpe trays: Permanently mounted
- Temperature range: 150 °C to 300 °C
- Ignition type: Electronic ignition with battery
- Gas type: Natural gas H
  Liquid gas nozzles are enclosed
- Important information: Only use in a well-ventilated room or outside
  Not included in delivery: Gas connection set, battery (1x AA)

	Number of crêpe plates	Power	Size	Weight	Code-No.	GTIN
1CP400G	1	3 kW	W 450 mm D 500 mm H 250 mm	17 kg	1043613	4015613746883
2CP400G	2	6 kW	W 850 mm D 520 mm H 230 mm	30.4 kg	1043623	4015613746890

Component parts

Dough turner C100

- Material: Wood
- Size: W 55 x D 430 x H 10 mm
- Weight: 0.05 kg
- GTIN: 4015613773094



104500

Dough distributor C100

- Material: Wood
- Size: W 280 x D 320 x H 45 mm
- Weight: 0.08 kg
- GTIN: 4015613773100



104501

Gas connection set GW-AI

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



500180

Slush machine 2120

135022

GTIN 4015613759005



These icy drinks are popular all year round at funfairs, in parks and at swimming pools as well as in bars and clubs. The separately controlled lighting of the two 12-litre containers really draws attention to the colourful slushies or cocktails.

• Container material	Polycarbonate
• Number of containers	2
• Volume of each container	12 litre(s)
• Cooling	Compressor
	Night mode
	Day mode
• Temperature range	-2 °C to -5 °C
• Temperature setting(s)	Cold drinks
	Slushies
• Temperature control	Rocket switch
	Can be switched separately
• Lighting	On the lid
	Separately controllable for each container
• Power load	0,6 kW | 230 V | 50 Hz
• Size	W 400 x D 520 x H 815 mm
• Weight	40 kg



▶ Containers removable
▶ Spindle removable
▶ Dismountable taps



▶ Removable drip trays

Candy floss machine B5000

137201

GTIN 4015613842493



Even small amounts of sugar can be made into fluffy candy floss with the candy floss machine B5000. This powerful model enables continuous candy floss production at a top professional level.

• Material	Stainless steel
	Painted
• Tub	Ø inside 500 mm
	Stainless steel
• Production time	30 - 60 seconds / pc
• Temperature control	Rocket switch
	Can be switched separately
• Motor	Rocket switch
	Can be switched separately
• Voltage display	Yes
• Fuse	Yes
• Including	Spare toothed belt
	Measuring spoon (12 -18 g)
• Not included in delivery	Wooden sticks
	Sugar
• Power load	1,2 kW | 230 | 50/60 Hz
• Size	W 520 x D 520 x H 480 mm
• Weight	11.11 kg



▶ 3-part drawer for sugar, sticks, food dyes and flavourings



▶ Removable tub
▶ Dishwasher-safe

Protective Cover B5000

- Material: PMMA plastic
- Designed for: Candy floss machine B5000
- Size: W 531 x D 531 x H 360 mm
- Weight: 1.2 kg
- GTIN: 4015613842547

137202





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Hot Dog Steamer WB1001

120417

GTIN 4015613812526



The hot dog steamer heats and keeps up to 100 hot dog sausages and up to 15 hot dog buns warm. The glass front on the customer side and the appealing design invite young and old alike to enjoy a typically American taste experience.

• Volume	up to 15 hot dog rolls up to 100 hot dog sausages
• Size Clipboard top	W 300 x D 300 mm
• Size Clipboard bottom	W 160 x D 205 mm
• Temperature range	25 °C to 100 °C
• Heat-up time	approx. 45 min. (when filled with 60 °C water | 9.2L)
• Water bowl for air humidification	Yes
• Water tank capacity	4.4 to 9.2 litres
• Type of door	Sliding door(s), glass
• Including	1 plate surface with grate 2 perforated trays
• Power load	1,2 kW | 230 V | 50/60 Hz
• Size	W 400 x D 430 x H 505 mm
• Weight	10.51 kg



▶ Gentle steam-heating of buns and sausages



▶ With glass front on the customer side

Popcorn machine V150

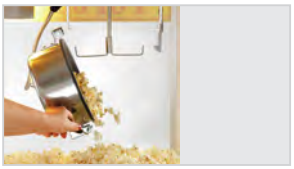
137100

GTIN 4015613812533



This vintage-style popcorn machine has an appealing appearance. The aroma of fresh popcorn simply invites customers to enjoy a crispy snack. The power and volume of this appliance are intended for professional use – for popcorn at funfairs, the cinema and at events. It's impressively easy to use and clean.

• Material	Glass | Plexiglas Aluminium, painted
• Pot material	Non-stick coating on inside Stainless steel on the outside
• Removable pot	Yes
• Max. filling quantity of pot	227 g of popcorn kernels
• Output / hour max.	1,5 kg
• Production time/cycle	300 sec.
• Temperature range to	200 °C
• Control of pot	Heating and agitator can be turned on/off using rocker switch
• Heatable popcorn chamber	Floor (rocker switch)
• Interior lighting	Yes
• Including	1 popcorn scoop
• Power load	1,5 kW | 230 V | 50-60 Hz
• Size	W 518 x D 418 x H 672 mm
• Weight	18.6 kg



▶ Powerful 1.5 kg / hour



▶ Popcorn dispensing flap on operator side

Food scoop 100

- Material: Stainless steel
- Dishwasher-suitable: Yes
- Size: W 288 x D 220 x H 50 mm
- Weight: 0.1 kg
- GTIN: 4015613836546

137101



Microwave 23L, 900W

610836

GTIN 4015613518992



- Microwave output 900 W
- Number of magnetrons 1
- Number of output levels 6
- Content 23 litre(s)
- Time setting to 30 minute(s)
- With rotary plate Yes
- Power load 1,4 kW | 230 V | 50 Hz
- Size W 480 x D 395 x H 280 mm
- Weight 12.8 kg



▶ Functions: Defrosting | Heating

Microwave 9231D-GR

610856

GTIN 4015613762418



The supplied grill frame, whether used with the grill function alone or combined with the microwave function, ensures a really great result, with up to 1000 watts. Naturally, this appliance also masters basic functions such as microwaving, defrosting, and heating food up.

- Microwave output 900 W
- Grill output 1000 W
- Number of magnetrons 1
- Number of output levels 9
- Content 23 litre(s)
- Time setting to 30 minute(s)
- With rotary plate Yes
- Power load 1,4 kW | 230 V | 50 Hz
- Size W 480 x D 405 x H 280 mm
- Weight 12.8 kg



▶ Functions: Defrosting | Heating
Grill (can be combined)



▶ Including: 1 grill frame, Ø 189 mm, height 79 mm

Microwave 19501M-HLGR

610857

GTIN 4015613843827



With the additional hot air and grill functions, the microwave offers a wide spectrum for the type of food preparation. Time and power can be set individually as required according to the function.

- Material Steel plate
- Material cooking chamber Stainless steel
- Microwave output 900 W
- Hot air output 1950 W
- Grill output 1950 W
- Number of magnetrons 1
- Number of output levels 6
- Content 25 litre(s)
- Settable programs 8
- Time setting to 95 minute(s)
- With rotary plate Yes
- Power load 1,95 kW | 230 V | 50 Hz
- Size W 490 x D 435 x H 280 mm
- Weight 16.5 kg



▶ Functions: Defrosting | Heating
Grill (can be combined)
Hot air (can be combined)



▶ Including: 1 grill pan, Ø 280 mm, height 52 mm

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Microwave DIG, 25L, 1000W



- Microwave output 1000 W
- Number of magnetrons 1
- Content 25 litre(s)
- Power load 1,5 kW | 230 V | 50 Hz
- Size W 520 x D 465 x H 312 mm
- Weight 17.4 kg



▶ Functions: Defrosting | Heating
▶ Settable programs: 20





▶ Functions: Defrosting | Heating

	Number of output levels	Time setting to	Code-No.		GTIN
Microwave 25L, 1000W	6	60 minute(s)	610182		4015613487762
Microwave DIG, 25L, 1000W	3	99 minute(s)	610181		4015613440101

Microwave 18340M

610848

GTIN 4015613854359



The extra-large cooking chamber of this microwave boasts a ceramic floor. This ensures even heating, regulated by the six stages of the 1800 W microwave output. In addition to the regulation of the output, the heating and defrosting of food can be controlled using the timer.

- Microwave output 1800 W
- Number of magnetrons 2
- Number of output levels 6
- Content 34 litre(s)
- Time setting to 60 minute(s)
- Power load 3 kW | 230 V | 50 Hz
- Size W 575 x D 530 x H 370 mm
- Weight 33 kg



▶ Functions:
Defrosting | Heating



▶ Cooking chamber:
Stainless steel, ceramic
▶ Dim.: W 360 x D 405 x H 225 mm
▶ Interior lighting



▶ Microwave with ceramic floor
▶ Good heat distribution
▶ Easy cleaning

Microwave 18180D

610839

GTIN 4015613776866





Stackable 1800 W microwave, 2 magnetrons, timer and 30 settable programmes. The 18-litre cooking space is equipped with a top-quality ceramic baseplate.

• Microwave output	1800 W
• Number of magnetrons	2
• Number of output levels	10
• Functions	Defrosting
	Heating
• Content	18 litre(s)
• Settable programs	30
• Time setting to	60 minute(s)
• Properties	Tactile buttons
	USB flash memory option
• Power load	2,8 kW | 230 V | 50 Hz
• Size	W 425 x D 520 x H 340 mm
• Weight	19.2 kg

Microwave MJ26A6093





610196

• Microwave output	1850 W
• Number of magnetrons	2
• Number of output levels	5
• Functions	2 defrosting functions
	Heating
• Content	26 litre(s)
• Gastronorm	2/3 GN
• Including	1 affixing metal sheet to stacking the microwaves
• Power load	2,6 kW | 230 V | 50 Hz
• Size	W 464 x D 557 x H 368 mm
• Weight	32 kg

	Settable programs	Timer	Code-No.		GTIN
MJ26A6093	50	Digital + 20 second button X2 button for double quantity and cooking time	610195		8806092114708
MJ26A6091	–	Manual + 20 second button	610196		8806092114685

Component parts

Wall-mounting shelf 520x400mm, SS

- Material: CNS 18/10
- Size utility space: W 520 x D 400 mm
- Load-bearing capacity max.: 40 kg
- Size: W 520 x D 400 x H 150 mm
- Weight: 3.4 kg
- GTIN: 4015613431963

174520



Wall-mounting shelf 600x600mm, SS

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

174600



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WARMING TECHNOLOGY | BUFFET

The art of keeping food warm often decides the quality of a buffet. That's why it depends on the right warming technology. Our varied selection of products has everything from chafing dishes to bain maries.

Hotpots



Bain Marie Hotpot, 1x pot, 3,5l



Gently heats and keeps food warm based on the bain-marie principle. The Bain-Marie Hotpot is perfect for delicate foods such as sauces, soups or stews. The high-quality stainless steel pot can be removed for easy cleaning.

- Temperature range 35 °C to 95 °C
- Pots can be controlled separately



▶ Removable pot
▶ Material: CNS 18/10



▶ Removable lid
▶ With ladle cut-out





	Number of pots	Content	Power load	Size	Weight	Code-No.	GTIN
Bain Marie Hotpot, 1x pot, 3,5l	1	3,5 litre(s)	0,15 kW 230 V 50/60 Hz	W 210 mm D 210 mm H 320 mm	3.5 kg	605035	4015613520612
Bain Marie Hotpot, 1x pot, 6,5l	1	6,5 litre(s)	0,2 kW 230 V 50/60 Hz	W 255 mm D 280 mm H 330 mm	4.5 kg	605065	4015613520629
Bain Marie Hotpot, 2x pot, 3,5l	2	3,5 litre(s)	0,3 kW 230 V 50/60 Hz	W 415 mm D 240 mm H 320 mm	6.2 kg	606035	4015613520650
Bain Marie Hotpot, 2x pot, 6,5l	2	6,5 litre(s)	0,4 kW 230 V 50/60 Hz	W 505 mm D 280 mm H 320 mm	7.9 kg	606065	4015613520636
Bain Marie Hotpot, 3x pot, 3,5l	3	3,5 litre(s)	0,45 kW 230 V 50/60 Hz	W 610 mm D 240 mm H 320 mm	9 kg	607035	4015613520667

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Bain Marie Hotpot, 4x pot, 3,5l

608035

GTIN 4015613520674



Gently heats and keeps food warm based on the bain-marie principle. The Bain-Marie Hotpot is perfect for delicate foods such as sauces, soups or stews. The high-quality stainless steel pots can each hold up to 3.5 litres and can be removed for easy cleaning.

• Number of pots	4 can be controlled separately
• Content, each	3.5 litres
• Temperature range	35 °C to 95 °C
• Power load	0,6 kW | 230 V | 50/60 Hz
• Size	W 415 x D 415 x H 320 mm
• Weight	10.7 kg

Component parts

Insert pot 3,5 litres for hotpot

- Material: CNS 18/10
- Content: 3,5 litre(s)
- Size: W 190 x D 190 x H 215 mm
- Weight: 0.54 kg
- GTIN: 4015613520698

609035

Insert pot 6,5 litres for hotpot

- Material: CNS 18/10
- Content: 6,5 litre(s)
- Size: W 240 x D 240 x H 210 mm
- Weight: 0.76 kg
- GTIN: 4015613520704

609065



Lid for hotpot 3,5L

- Material: CNS 18/10
- Diameter: 186 mm
- Size: W 190 x D 190 x H 25 mm
- Weight: 0.15 kg
- GTIN: 4015613520711

609135

Lid for hotpot 6,5L

- Material: CNS 18/10
- Diameter: 237 mm
- Size: W 240 x D 240 x H 25 mm
- Weight: 0.24 kg
- GTIN: 4015613520728

609165



Egg boiler EH6

115129

GTIN 4015613675770



Freshly boiled eggs, just how you want them. Whether soft, medium or hard boiled – with this egg cooker each guest at the breakfast buffet can set the wished hardness level.

• Beaker capacity	4 litre(s)
• Temperature range	30 °C to 110 °C
• Hardness setting:	Manual
• Heating element in stainless steel	Yes
• Egg holder model	6 separate holders, marked in colour Egg size: Small, medium
• Power load	2,6 kW | 230 V | 50/60 Hz
• Size	W 365 x D 220 x H 290 mm
• Weight	4.3 kg



▶ The perfect breakfast egg
▶ The egg hardness can be set individually



▶ Easy and clear
▶ 6 egg holders in various colours



Bain Marie 111-150



- Basin size, GN format — 1 x 1/1 GN
- Depth GN container max. — 150 mm
- Size — W 338 x D 540 x H 248 mm





	Including	Power load	Weight	Code-No.		GTIN
Bain Marie 111-150	–	1,2 kW 230 V 50/60 Hz	8 kg	200230		4015613423647
Bain Marie 212-150	2 GN containers 1/2 GN	1,3 kW 230 V 50/60 Hz	10.3 kg	200232		4015613423654
Bain Marie 313-150	3 GN containers 1/3 GN	1,2 kW 230 V 50/60 Hz	10.6 kg	200233		4015613423678

Bain Marie, 1/1GN, 150mm, w. faucet



Perfect for use at a buffet or catering event: This 1/1 GN bain-marie allows you to reliably keep food at precisely the correct temperature. Thanks to the gentle bain-marie principle, the taste is retained and it's practically impossible to burn the food.

- Basin size, GN format — 1 x 1/1 GN
- Water drain tap — Yes
- Not included in delivery — GN containers
- Power load — 1,2 kW | 230 V | 50/60 Hz



	Depth GN container max.	Size	Weight	Code-No.		GTIN
Bain Marie, 1/1GN, 150mm, w. faucet	150 mm	W 340 mm D 590 mm H 240 mm	7.5 kg	200240		4015613468969
Bain-Marie, 1/1 GN, 200 mm, with tap	200 mm	W 355 mm D 600 mm H 295 mm	9.5 kg	200207		4015613379678

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Chocolate warmer 1,25L

900005

GTIN 4015613669892



be it milk chocolate, dark chocolate or white chocolate - gentle heating of up to 1.25 litres of chocolate without burning.

• Inner pot	Ceramic Can be removed
• Content	1,25 litre(s)
• Temperature range	40 °C to 58 °C
• Power load	0,12 kW | 230 V | 50/60 Hz
• Size	W 230 x D 220 x H 200 mm
• Weight	2 kg

Foodwarmer "Mini" 1,25L



• Material	Aluminium
• Inner pot	Ceramic Can be removed
• Temperature control	3 levels


A100155


A100265

	Content	Temperature range	Power load	Size	Weight	Code-No.	GTIN
Foodwarmer "Mini" 1,25L	1,25 litre(s)	65 °C to 75 °C	0,12 kW 230 V 50/60 Hz	W 240 mm D 210 mm H 205 mm	2.1 kg	A100266	4015613610580
Foodwarmer 5,5L	5,5 litre(s)	20 °C to 96 °C	0,28 kW 230 V 50/60 Hz	W 345 mm D 345 mm H 276 mm	5.4 kg	A100155	4015613397894
Foodwarmer 6,5L	6,5 litre(s)	20 °C to 96 °C	0,32 kW 230 V 50/60 Hz	W 410 mm D 295 mm H 240 mm	5.7 kg	A100265	4015613405346

Party stockpot, 16L

A150510

GTIN 4016098101822



• Material	Steel Enamelled
• Content	16 litre(s)
• Temperature range	30 °C to 90 °C
• Heating type	Direct, without water
• Power load	1,8 kW | 230 V | 50/60 Hz
• Size	W 470 x D 370 x H 375 mm
• Weight	4.7 kg

Soup kettle 5,4L

100062

GTIN 4015613634821





• Material	Steel plate Painted Stainless steel
5,4 L • Inner pot	Stainless steel Can be removed
• Content	5,4 litre(s)
• Temperature range	35 °C to 95 °C
• Heating type	Indirect
• Including	8 soup labels, magnetic adhesion
• Power load	0,3 kW | 230 V | 50/60 Hz
• Size	W 255 x D 267 x H 385 mm
• Weight	3.1 kg

Soup kettle Club 8,5L

100067

GTIN 4015613442587





• Material	Steel plate Painted Stainless steel
8,5 L • Inner pot	Stainless steel Can be removed
• Content	8,5 litre(s)
• Temperature range	30 °C to 95 °C
• Heating type	Indirect
• Including	8 soup labels, magnetic adhesion
• Power load	0,4 kW | 230 V | 50 Hz
• Size	W 295 x D 295 x H 385 mm
• Weight	3.4 kg

Soup kettle Economic 9L

100061

GTIN 4015613421292



• Material	Steel plate Painted Stainless steel
9 L • Inner pot	Stainless steel Can be removed
• Content	9 litre(s)
• Temperature range	48 °C to 94 °C
• Heating type	Indirect
• Including	8 soup labels, magnetic adhesion
• Power load	0,4 kW | 230 V | 50-60 Hz
• Size	W 360 x D 330 x H 370 mm
• Weight	3.9 kg

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Party kettle 9L



- Inner pot: Stainless steel, Can be removed
- Content: 9 litre(s)
- Temperature range: 30 °C to 95 °C
- Heating type: Indirect
- Including: 8 soup labels, magnetic adhesion
- Power load: 0,4 kW | 230 V | 50/60 Hz
- Size: W 345 x D 345 x H 360 mm
- Weight: 4.5 kg



	Material	Code-No.		GTIN
Party kettle 9L	Steel plate, painted	100054		4015613353432
Soup kettle De Luxe 9L	Stainless steel	100058		4015613367736

Soup kettle 10L

100048

GTIN 4015613610702



The transparent polycarbonate lid allows you to look inside the soup pot at any time. No more checking the filling level of soups and sauces - no unnecessary heat loss

- Material: Plastic
- Inner pot: Stainless steel, Can be removed
- Content: 10 litre(s)
- Temperature range: 57 °C to 84 °C
- Heating type: Indirect
- Power load: 0,45 kW | 230 V | 50/60 Hz
- Size: W 330 x D 330 x H 380 mm
- Weight: 3 kg

Soup kettle Gourmet 10L

100047

GTIN 4015613364704



- Material: Plastic
- Inner pot: Chrome-nickel steel, Can be removed
- Content: 10 litre(s)
- Temperature range: 50 °C to 95 °C
- Heating type: Indirect
- Including: 1 soup ladle
- Power load: 0,45 kW | 230 V | 50/60 Hz
- Size: W 390 x D 390 x H 380 mm
- Weight: 5.2 kg

Chafing dish 3,8L 500 E

500835

GTIN 4015613390857



Content	3,8 litre(s)
Temperature range	30 °C to 85 °C
Including	1 container, Ø 300 mm
Power load	0,5 kW | 230 V | 50 Hz
Size	W 405 x D 330 x H 220 mm
Weight	3.7 kg

Chafing dish 1/1 1000 E

500831

GTIN 4015613389820



Content	13,5 litre(s)
Gastronorm	1/1 GN
Depth GN container max.	100 mm
Temperature range	30 °C to 85 °C
Including	1 lid holder 1 GN container
Power load	1 kW | 230 V | 50/60 Hz
Size	W 623 x D 356 x H 285 mm
Weight	8.3 kg

Chafing dish 1/1 2200 E

500830

GTIN 4015613370033



Content	13,5 litre(s)
Gastronorm	1/1 GN
Depth GN container max.	100 mm
Temperature range	30 °C to 85 °C
Including	2 lid holders 1 GN container
Power load	2,2 kW | 230 V | 50/60 Hz
Size	W 636 x D 357 x H 287 mm
Weight	6.2 kg

Hot-pot station 2x4L 2200 E

500840

GTIN 4015613370040



Number of pots	2
Content, each	4 litres
Temperature range	30 °C to 85 °C
Lid properties	Detachable, with handle Spoon recess
Including	2 soup ladles 2 lid holders
Power load	2,2 kW | 230 V | 50 Hz
Size	W 636 x D 357 x H 460 mm
Weight	7 kg

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Chafing dish 6.2L Flexible

500846

GTIN 4015613721101



STAINLESS STEEL

Induction or glass ceramic: This round chafing dish can be used flexibly on a built-in hob – in buffets, at canteens and in front cooking areas. The removable lid with soft-close mechanism means that it's really easy to take food out and to replace the container.

• Content	6,2 litre(s)
• Diameter inner container	390 mm
• Heating type	External, via level induction or glass ceramic installed hob
• Lid properties	With window Soft-Close mechanism (hydraulic lid hinge) Detachable, with handle
• Including	1 container, Ø 390 mm, 65 mm deep, Stainless steel
• Important information	An external hob is required to use the device
• Size	W 435 x D 490 x H 205 mm
• Weight	5.36 kg

Chafing dish 2/3 Flexible



STAINLESS STEEL

Induction or glass ceramic – Chafing dish for flexible use on a built-in hob. The removable lid makes it easy to change the GN container in buffets, canteens and front-cooking areas.

• Depth GN container max.	65 mm
• Heating type	External, via level induction or glass ceramic installed hob
• Lid properties	With window Soft-Close mechanism (hydraulic lid hinge) Detachable, with handle
• Properties	Heat control via external hob Lift-up device for GN containers
• Including	1 GN container, 65 mm deep, Stainless steel
• Important information	An external hob is required to use the device

	Content	Gastronorm	Size	Weight	Code-No.	GTIN
Chafing dish 2/3 Flexible	5,2 litre(s)	2/3 GN	W 400 mm D 425 mm H 202 mm	5.45 kg	500847	4015613721118
Chafing dish 1/1 Flexible	8,5 litre(s)	1/1 GN	W 580 mm D 420 mm H 205 mm	7 kg	500507	4015613696003



- ▶ Infinite possibilities
- ▶ The chafing dish can be used in combination with an external hob.



- ▶ For an induction or glass ceramic hob
- ▶ Possible heat control via the external built-in hob



- ▶ Soft-close mechanism
- ▶ Removable lid with window



- ▶ Lift-up device
- ▶ Easy removal of GN container

Chafing dish 1/2 BP

500481

GTIN 4015613366708



- Gastronorm: 1/2 GN
- Depth GN container max.: 65 mm
- Number of fuel past containers: 1
- Including: 1 GN container
- Size: W 375 x D 290 x H 320 mm
- Weight: 2.7 kg

Chafing dish 1/1 BP



- Gastronorm: 1/1 GN
- Lid properties: Detachable, with handle; One-sided lid holder





	Depth GN container max.	Number of fuel past containers	Including	Size	Weight	Code-No.	GTIN
Chafing dish 1/1 BP	65 mm	2	1 GN container	W 610 mm D 350 mm H 320 mm	4.3 kg	500482	4015613366715
Chafing dish set 1/1 BP	65 mm	4	2 GN containers	W 610 mm D 355 mm H 300 mm	8.6 kg	500486	4015613439617
Chafing dish 1/1 BP XL	100 mm	2	1 GN container	W 605 mm D 350 mm H 305 mm	4.1 kg	500494	4015613536903

Chafing dish 1/1 BP "Rolltop"

500458

GTIN 4015613412771



- Gastronorm: 1/1 GN
- Depth GN container max.: 65 mm
- Number of fuel past containers: 2
- Material handle(s): Plastic, wooden trim
- Lid properties: Roll-top
- Including: 1 GN container
- Size: W 620 x D 350 x H 430 mm
- Weight: 8 kg

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

Component parts

Electric heater CD 1/1 BP

- Material: Stainless steel
- Diameter: 130 mm
- Overheating protection: Yes
- Power load: 0,45 kW | 230 V | 50/60 Hz
- Size: W 130 x D 140 x H 100 mm
- Weight: 1.2 kg
- GTIN: 4015613410166



500464

Rolltop cover CD 1/1 E

- Material: Chrome-nickel steel
- Designed for: Electric Chafing dishes
- Size: W 525 x D 330 x H 165 mm
- Weight: 3.6 kg
- GTIN: 4015613433479



500833

Rolltop cover CD 1/1 BP

- Material: Chrome-nickel steel
- Designed for: Chafing dishes with fuel paste
- Size: W 535 x D 365 x H 170 mm
- Weight: 3 kg
- GTIN: 4015613412788



500459

Chafing fuels



Chafing fuel Bartscher 48-200

500160

GTIN 4015613845456



Fast heating effect and long burning time at buffets or catering events. The powerful chafing fuel heats chafing dishes and rechauds evenly, cleanly and without odour - without developing soot or smoke. The gel-like substance offers more safety in comparison with liquid fuels.

Content / can	200 g
Burning duration/can approx.	2.5 hours
Order quantity unit	1 box (48 cans)
Size	W 85 x D 85 x H 52 mm
Weight	0.24 kg
Minimum order quantity	4 boxes

Chafing fuel Bartscher 200g DS

500060

GTIN 4015613467726



This chafing fuel has a really impressive burning duration of 3.5 hours. It allows staff at catering and buffet events to concentrate on restocking the food and on service rather than on maintaining the appliances.

Content / can	200 g
Burning duration/can approx.	3.5 hours
Order quantity unit	1 box of 72 cans
Size	W 85 x D 85 x H 55 mm
Weight	0.2 kg
Minimum order quantity	2 boxes

Heated display unit BW10



Heated display cabinet for perfectly presented delicacies. Thanks to the warm, damp air, baked goods remain warm and juicy even after several hours – as fresh as when they left the oven.

• Material	Plexiglas
	CNS 18/10
• Temperature range	30 °C to 85 °C
• Water bowl for air humidification	Yes
• Size utility space	W 475 x D 335 mm
• Type of door	Folding door
• Position of the door	On both sides
• Power load	0,25 kW | 230 V | 50/60 Hz

A203112



▶ Warming cabinet for baked goods
▶ 1 level



▶ Service from both sides
▶ 1 hinged door on each side

A203113



▶ Warming cabinet for baked goods
▶ 2 levels



▶ Service from both sides
▶ 1 hinged door on each side/level

	Number of levels	Number of doors	Size	Weight	Code-No.	GTIN
BW10	1	2	W 500 mm D 405 mm H 280 mm	10.6 kg	A203112	4015613781273
BW20	2	4	W 505 mm D 350 mm H 415 mm	13.2 kg	A203113	4015613781280

Heated display unit SN10

305069

GTIN 4015613843308



A game changer for peak times at snack outlets – this heated display cabinet keeps snacks warm and easy to serve. The LED lighting draws customers to the hot snacks and encourages sales.

• Material	Steel, powder coated
• Type of glass	Glazed on 3 sides
	Single glazing
• Material surface	CNS 18/10
• Size utility space	W 490 x D 590 mm
• Temperature range	30 °C to 75 °C
• Temperature control	In 0.1 °C steps
	Digital
• Inside height	275 mm
• Properties	Equipped with 3 snack trays
• Power load	1,45 kW | 230 V | 50 Hz
• Size	W 765 x D 570 x H 390 mm
• Weight	29 kg



▶ Warming cabinet for burgers and snacks
▶ 1 level fitted with 3 snack pockets
▶ Stackable cabinet



▶ Footprint: CNS 18/10
▶ Dimensions: W 490 x D 590 mm
▶ Inside height: 275 mm



▶ Optimum and efficient heat distribution



▶ Easy removal of food through open front

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Hot display R4 4 x 1/3 GN



Small but fine: Space saving glass display unit for displaying and presenting hot meals.

- Depth GN container max. 40 mm
- Safety glass Yes
- Temperature range 30 °C to 90 °C
- Heating type Dry heated
- Water bowl for air humidification No
- Type of door Sliding door(s)
- Position of the door Reverse
- Including GN containers

305058



▶ Capacity: 4 x 1/3 GN
▶ Depth GN container max: 40 mm

305059



▶ Capacity: 6 x 1/3 GN
▶ Depth GN container max: 40 mm

	Capacity GN	Power load	Size	Weight	Code-No.		GTIN
R4 4 x 1/3 GN	4 x 1/3 GN	0,5 kW 230 V 50 Hz	W 775 mm D 420 mm H 335 mm	16.2 kg	305058		4015613681818
R6 6 x 1/3 GN	6 x 1/3 GN	0,8 kW 230 V 50 Hz	W 1,135 mm D 420 mm H 335 mm	24.7 kg	305059		4015613681825

Hot display 5200 2ER

305062

GTIN 4015613698885



Compact table top unit for keeping food warm and presenting hot meals – equipped with practical lifting doors.

- Content 45 litre(s)
- Number of intermediate shelves 1
- Front pane Rounded
- Safety glass Yes
- Temperature range 30 °C to 90 °C
- Heating type Dry heated
- Water bowl for air humidification Yes
- Type of door Lifting door
- Position of the door Reverse
- Power load 0,8 kW | 230 V | 50 Hz
- Size W 560 x D 395 x H 365 mm
- Weight 14.8 kg



▶ Compact table top unit for keeping food warm and presenting hot meals



▶ 1 intermediate shelf
▶ Dimensions: W 520 x D 300 mm





▶ Equipped with practical lifting doors

Hot display 6200 2EK

305063

GTIN 4015613698892



Table top unit that can be operated from both sides by means of practical lifting doors and LED lighting.

- Content: 80 litre(s)
- Number of intermediate shelves: 1
- Front pane: Turned-down edges
- Safety glass: Yes
- Temperature range: 30 °C to 90 °C
- Heating type: Dry heated
- Water bowl for air humidification: Yes
- Type of door: Lifting door
- Position of the door: On both sides
- Lighting: LED
- Power load: 1 kW | 230 V | 50 Hz
- Size: W 700 x D 430 x H 365 mm
- Weight: 17.4 kg



▶ Table top unit that can be used from both sides with practical lifting doors



▶ 1 intermediate shelf
▶ Dimensions: W 620 x D 340 mm

Hot display 5900 2ER

305064

GTIN 4015613711263



With the hot display unit, food can be kept warm on two levels to save space. Lamps for illuminating the shelves, as well as a mirror mounted on the back ensure an appealing presentation of the food.

- Content: 104 litre(s)
- Number of intermediate shelves: 1
- Temperature range: 30 °C to 70 °C
- Heating type: Upper / lower heat
- Water bowl for air humidification: No
- Lighting: Lid
- Properties: Upper storage space is heated as well by the radiant heater of the lower level; Top heat of the upper level can be controlled separately
- Power load: 0,56 kW | 230 V | 50 Hz
- Size: W 630 x D 465 x H 655 mm
- Weight: 27.6 kg



▶ Illuminated storage spaces
▶ Mirrored back wall



▶ Display tray
page 420, 421

Bartscher DeliCompact hot display unit

306057

GTIN 4015613535500



- Material: Steel plate
- Content: 52 litre(s)
- Number of intermediate shelves: 3
- Height-adjustable intermediate shelves: Yes
- Safety glass: Yes
- Temperature range: 30 °C to 110 °C
- Heating type: Water heated
- Water bowl for air humidification: Yes
- Type of door: Leaf door(s)
- Position of the door: Reverse
- Interior lighting: Yes
- Power load: 1,2 kW | 230 V | 50 Hz
- Size: W 390 x D 445 x H 665 mm
- Weight: 24.4 kg

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Hot display unit, "Bartscher Deli I"



- Material: Steel, Painted, Chrome-plated
- Number of intermediate shelves: 3
- Height-adjustable intermediate shelves: Yes
- Safety glass: Yes
- Temperature range: 30 °C to 90 °C
- Heating type: Dry heated
- Water bowl for air humidification: Yes
- Type of door: Sliding door(s)
- Position of the door: On both sides
- Interior lighting: Yes

	Content	Power load	Size	Weight	Code-No.		GTIN
Bartscher Deli I	110 litre(s)	1,84 kW 230 V 50 Hz	W 660 mm D 470 mm H 640 mm	35 kg	306053		4015613437743
Bartscher Deli II	152 litre(s)	1,84 kW 230 V 50 Hz	W 900 mm D 480 mm H 590 mm	52 kg	306054		4015613437750
Bartscher Deli III	373 litre(s)	2,2 kW 230 V 50 Hz	W 1,200 mm D 480 mm H 790 mm	76 kg	306055		4015613437767

Hot display unit "Bartscher Deli Plus I"



- Number of intermediate shelves: 3
- Safety glass: Yes
- Temperature range: 30 °C to 90 °C
- Heating type: Dry heated
- Water bowl for air humidification: Yes
- Type of door: Sliding door(s)
- Lighting: LED, Lid, Can be switched separately



	Content	Position of the door	Power load	Size	Weight	Code-No.		GTIN
Bartscher Deli Plus I	120 litre(s)	Reverse	1,1 kW 230 V 50 Hz	W 690 mm D 600 mm H 670 mm	36.2 kg	305053		4015613503035
Bartscher Deli Plus I-D	120 litre(s)	On both sides	1,1 kW 230 V 50 Hz	W 690 mm D 590 mm H 685 mm	36 kg	305055		4015613525839
Bartscher Deli Plus II	160 litre(s)	Reverse	1,5 kW 230 V 50 Hz	W 870 mm D 585 mm H 685 mm	42.8 kg	305054		4015613503042

Hot displays GN



Hot display unit GN2110-R



Thanks to the high-quality design and inside lighting, prepared meals are presented simply perfectly in the serving area. The removable front window and drip tray ensure easy cleaning.

• Depth GN container max.	40 mm
• Front pane	Rounded
• Safety glass	Yes
• Temperature control	Thermostat
• Temperature range	30 °C to 110 °C
• Heating type	Dry heated
• Position of the door	Reverse
• Lighting	Halogen
• Number of intermediate shelves	1
• Not included in delivery	GN containers



▶ Interior light



305067

▶ 1 lifting door
▶ Operator side



305066

▶ 2 sliding doors
▶ Operator side



305068

▶ 2 sliding doors
▶ Operator side

	Content	Gastronorm	Power load	Size	Weight	Code-No.		GTIN
GN1110-R	85 litre(s)	1 x 1/1 GN	1,65 kW 230 V 50/60 Hz	W 505 mm D 785 mm H 560 mm	45 kg	305067		4015613828770
GN2110-R	95 litre(s)	2 x 1/1 GN	2,1 kW 230 V 50/60 Hz	W 755 mm D 785 mm H 560 mm	56.6 kg	305066		4015613808819
GN3110-R	185 litre(s)	3 x 1/1 GN	3,65 kW 230 V 50/60 Hz	W 1,095 mm D 785 mm H 560 mm	84.8 kg	305068		4015613828787

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Buffet trolleys, hot



Buffet trolley, hot, 3x 1/1GN



Hot food perfectly presented. The buffet trolley is optimally equipped with integrated lighting, sneeze guard, granite work surface and 4 swivel castors.

• Material	Wood
• Colour	Teak
• Depth GN container max.	150 mm
• Temperature range	30 °C to 90 °C
• Drain cock	Yes
• Germ guard	Yes
• Lighting	On the germ guard
• Swivel casters	4 swivel casters, 2 with brake
• Properties	Work surface made of Granit Rosa Porrino Stainless steel sink
• Not included in delivery	GN containers Tray slide
• Delivery state	Building kit (simple assembly)



▶ 2 separate sockets required

	Number of tanks	Basin size, GN format	Power load	Size	Weight	Code-No.		GTIN
3x 1/1GN	1	3 x 1/1 GN	2 kW 230 V 50 Hz	W 1,200 mm D 880 mm H 1,370 mm	112 kg	125614		4015613745381
4x 1/1GN	1	4 x 1/1 GN	3 kW 230 V 50 Hz	W 1,490 mm D 880 mm H 1,370 mm	136 kg	125628		4015613745374
6x 1/1GN	2	6 x 1/1 GN	2 x 2 kW 230 V 50 Hz	W 2,150 mm D 880 mm H 1,370 mm	184 kg	125624		4015613745398

Component parts

Tray slide, 1 piece, 3x 1/1 GN

- Material: Stainless steel
- Size: W 1,180 x D 380 x H 115 mm
- Weight: 3.1 kg
- GTIN: 4015613570815



125502

Tray slide, 1 piece, 4x 1/1 GN

- Material: Stainless steel
- Size: W 1,500 x D 310 x H 120 mm
- Weight: 4 kg
- GTIN: 4015613570846

125503



Tray slide, 1 piece, 6x 1/1 GN

- Material: Stainless steel
- Size: W 2,100 x D 310 x H 120 mm
- Weight: 5.9 kg
- GTIN: 4015613570860

125504



Buffet trolley Kids W4110-150U



The mobile buffet solution for children – because they, too, love looking at food and like to make their own choice of perfectly heated dishes.

• Material	Laminated wood Stainless steel Plastic
• Number of tanks	1
• Basin size, GN format	4 x 1/1 GN
• Depth GN container max.	150 mm
• Temperature range	30 °C to 90 °C
• Drain cock	Yes
• Germ guard	Yes
• Lighting	Infrared heat lamps Can be switched separately
• Swivel casters	5 swivel casters, 2 with brake
• Properties	Stainless steel sink Rounded corners
• Including	4 bars: Length 528 mm, width 30 mm
• Not included in delivery	GN containers
• Delivery state	Permanently mounted
• Power load	2,2 kW | 230 V | 50 Hz
• Size	W 1,425 x D 1,160 x H 1,200 mm
• Weight	96 kg



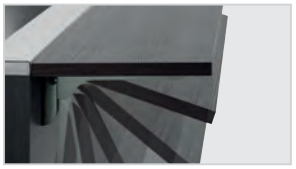
▶ Mobile buffet solution for children
▶ Serving height: 700 mm



▶ With tray slide
▶ Hinged
▶ Dimensions: W 1,460 x D 250 mm



▶ Colour Wenge



▶ Colour Anthracite

	Colour	Code-No.		GTIN
Buffet trolley Kids W4110-150U	Elm	125631		4015613758305
Buffet trolley Kids W4110-150W	Wenge	125631V1		4015613773032
Buffet trolley Kids W4110-150A	Anthracite	125631V2		4015613773049

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Buffet trolley W3110-200U



The mobile buffet solution with a modern wooden design – this buffet cart has germ protection and LED lighting. It is designed for 3 - 4 1/1 GN containers and uses the bain-marie principle to keep buffet dishes warm and to retain their quality and appeal.

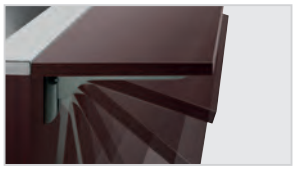
• Material	Laminated wood Stainless steel Plastic
• Number of tanks	1
• Depth GN container max.	200 mm
• Temperature range	30 °C to 90 °C
• Drain cock	Yes
• Germ guard	Yes
• Lighting	LED Can be switched separately
• Swivel casters	2 with brake
• Properties	Stainless steel sink
• Including	Bars: Length 528 mm, width 30 mm
• Not included in delivery	GN containers
• Delivery state	Permanently mounted



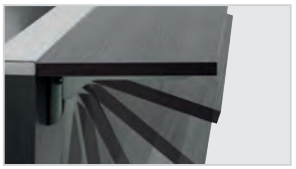
▶ 4 x 1/1 GN



▶ With tray slide
▶ Hinged



▶ Colour Wenge



▶ Colour Anthracite

	Colour	Basin size, GN format	Power load	Size	Weight	Code-No.	GTIN
W3110-200U	Elm	3 x 1/1 GN	2,262 kW 230 V 50 Hz	W 1,170 mm D 1,250 mm H 1,510 mm	110.6 kg	125633	4015613758558
W3110-200W	Wenge	3 x 1/1 GN	2,262 kW 230 V 50 Hz	W 1,170 mm D 1,250 mm H 1,510 mm	110.6 kg	125633V1	4015613773056
W3110-200A	Anthracite	3 x 1/1 GN	2,262 kW 230 V 50 Hz	W 1,170 mm D 1,250 mm H 1,510 mm	113.4 kg	125633V2	4015613773063
W4110-200U	Elm	4 x 1/1 GN	3,016 kW 230 V 50 Hz	W 1,495 mm D 1,250 mm H 1,520 mm	133.5 kg	125634	4015613757803
W4110-200W	Wenge	4 x 1/1 GN	3,016 kW 230 V 50 Hz	W 1,495 mm D 1,250 mm H 1,520 mm	133.5 kg	125634V1	4015613773070
W4110-200A	Anthracite	4 x 1/1 GN	3,016 kW 230 V 50 Hz	W 1,495 mm D 1,250 mm H 1,520 mm	133.5 kg	125634V2	4015613773087

Food service carts



Food service cart 2 x 1/1 GN



- Heating type: Dry heated
- Number of tanks: 1
- Depth GN container max.: 200 mm
- Double-walled basin: Yes
- Temperature range: 30 °C to 90 °C
- Heating zones can be controlled separately: No
- Water drain tap: No
- Swivel casters: 4 swivel casters, 2 with brake
- Not included in delivery: GN containers
- Delivery state: Building kit (simple assembly)

	Basin size, GN format	Power load	Size	Weight	Code-No.	GTIN
Food service cart 2 x 1/1 GN	2 x 1/1 GN	1 kW 230 V 50 Hz	W 650 mm D 820 mm H 855 mm	32 kg	200254	4015613505312
Food service cart 3 x 1/1 GN	3 x 1/1 GN	2 kW 230 V 50 Hz	W 650 mm D 1,200 mm H 855 mm	41 kg	200255	4015613505329

Food service cart WB2110



The mobile buffet: Keeping food warm and transportation.A completely warm buffet can be opened very quickly.

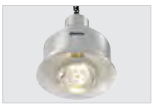
- Heating type: Water heated
- Depth GN container max.: 200 mm
- Temperature range: 30 °C to 90 °C
- Heating zones can be controlled separately: Yes
- Water drain tap: Yes
- Swivel casters: 4 swivel casters, 2 with brake
- Not included in delivery: GN containers
- Delivery state: Permanently mounted

	Number of tanks	Basin size, GN format	Power load	Size	Weight	Code-No.	GTIN
WB2110	2	2 x 1/1 GN	1,4 kW 230 V 50-60 Hz	W 655 mm D 900 mm H 910 mm	38.8 kg	200261	4015613671789
WB3110	3	3 x 1/1 GN	2,1 kW 230 V 50-60 Hz	W 655 mm D 1,300 mm H 910 mm	54 kg	200262	4015613671802

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Heat lamp IWL250D SI





▶ Infrared lamp page 199



Infrared heat with flexibility – heat lamp with pendulum stroke system for needs-based warming of food.

- Material: Steel, painted
- Heat source type: Infrared lamp(s)
- Lamp holder: E27
- Connection cable model: Spiral cable
  Cable length: 650 mm to 1600 mm
- Including: 1 infrared lamp (Philips Incandescent), colour of glass: Clear
  Electric connection material
- Power load: 0,25 kW | 230 V | 50 Hz
- Size: W 230 x D 230 x H 250 mm
- Weight: 1 kg

	Colour	Code-No.	GTIN
IWL250D SI	Silver, matt	114278	4015613715933
IWL250D SW	Black, matt	114273	4015613712703
IWL250D CHR	Silver, high-shine	114279	4015613739274
IWL250D KU	Copper, high-shine	114274	4015613712727
IWL250D GO	Gold, high-shine	114275	4015613712734

Heat lamp IWL250ST





▶ Infrared lamp page 199

Thanks to the effective infrared heat and mobile lamp arm, the thermal lamp allows needs-based and flexible use – be it in the preparation section, serving area or by the buffet.

- Heat source type: Infrared lamp(s)
- Lamp holder: E27
- Properties: Ventilated steel reflector
  Clear height: Variable (max. 520 mm)
- Including: Infrared lamp, colour of glass: Clear



	Number of heat lamps	Power load	Size	Weight	Code-No.	GTIN
IWL250ST	1	0,25 kW 230 V 50/60 Hz	W 200 mm D 250 mm H 700 mm	6.1 kg	114270	4015613686417
IWL500ST	2	0,5 kW 230 V 50 Hz	W 330 mm D 515 mm H 700 mm	9.38 kg	114296	4015613806198

Food warmer I2WL552 1/1



For buffets, catering events and in canteens – the heat lamps with ventilated aluminium reflectors ensure the targeted release of heat. This allows dishes in containers of up to 1/1 GN | 2/1 GN in size to be kept warm.

• Material	Aluminium
• Depth GN container max.	65 mm
• Heat source type	Infrared lamp(s)
• Including	Infrared lamp, colour of glass: Clear
• Important information	Delivery without GN containers
• Delivery state	Building kit (simple assembly)



▶ For 1/1 GN containers
▶ Max. GN container depth: 65 mm



▶ Adjustable height (3 levels)
▶ Clear height:
425 mm | 475 mm | 525 mm



▶ Targeted heat distribution
▶ Infrared lamps with aluminium reflectors



▶ For 2/1 GN containers
▶ Max. GN container depth: 65 mm

	Basin size, GN format	Number of heat sources	Power load	Size	Weight	Code-No.	GTIN
I2WL552 1/1	1/1 GN	2	0,55 kW 230 V 50 Hz	W 620 mm D 425 mm H 358 mm	1.6 kg	114282	4015613779874
I3WL820 2/1 GN	2/1 GN	3	0,825 kW 230 V 50 Hz	W 810 mm D 340 mm H 610 mm	2.1 kg	114267	4015613676326

Food warmer 1HR1000 1/1

A114001

GTIN 4015613432526



• Basin size, GN format	1/1 GN
• Depth GN container max.	65 mm
• Heat source type	Infrared heated tube(s)
• Number of heated tubes	1
• Temperature range	22 °C to 53 °C
• Including	1 perforate metal sheet 1 GN container 1/1 GN, 50 mm deep, stainless steel
• Power load	1 kW | 230 V | 50 Hz
• Size	W 335 x D 570 x H 505 mm
• Weight	8.3 kg



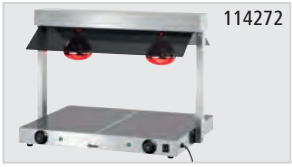
▶ Including: 1 GN container 1/1 GN, and 1 perforated tray

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Food warmer I1WL400



- Surface material warming plate: Glass ceramic
- Heat source type: Infrared lamp(s)
- Temperature range: 30 °C to 85 °C
- Heat sources can be switched separately: Yes
- Including: Infrared lamp, colour of glass: red



▶ Warming plate GN-capable: 2 x 1/1 GN

	Number of heating zones	Number of heat sources	Power load	Size	Weight	Code-No.	GTIN
I1WL400	1	1	0,4 kW 230 V 50-60 Hz	W 380 mm D 555 mm H 560 mm	7.5 kg	114263	4015613655376
I2WL800	2 (can be controlled separately)	2	0,8 kW 230 V 50-60 Hz	W 740 mm D 565 mm H 570 mm	14 kg	114272	4015613692272

Food warmer I2WL801



For GN containers at the buffet or for plates at the serving area – the food warmer keeps food at the perfect temperature.

- Surface material warming plate: Stainless steel
- Heating zones can be controlled separately: Yes
- Heat source type: Infrared lamp(s)
- Temperature range: 30 °C to 85 °C
- Heat sources can be switched separately: Yes
- Including: Infrared lamp, colour of glass: red
- Delivery state: Building kit (simple assembly)



	Number of heating zones	Number of heat sources	Power load	Size	Weight	Code-No.	GTIN
I2WL801	2	2	0,8 kW 230 V 50/60 Hz	W 735 mm D 560 mm H 560 mm	17.55 kg	114302	4015613841922
I3WL1200	3	3	1,2 kW 230 V 50/60 Hz	W 1,080 mm D 560 mm H 560 mm	17.8 kg	114303	4015613871233

Component parts

Infrared lamp IWL250D-WS

- Model: Infrared, Glass colour: Clear
- Fitting: E27
- Power load: 0,25 kW | 230 V | 50 Hz
- Size: W 120 x D 120 x H 142 mm
- Weight: 0.1 kg
- GTIN: 4015613717135



114258

Infrared lamp IWL250D-W

- Model: Infrared, Philips Incandescent 230-250 V BR125, Glass colour: Clear
- Fitting: E27
- Power load: 0,25 kW | 230 V | 50 Hz
- Size: W 125 x D 125 x H 173 mm
- Weight: 0.1 kg
- GTIN: 4015613715131



114277

Infrared lamp IWL250D

- Model: Infrared, Philips Incandescent 230-250 V BR125
- Fitting: E27
- Power load: 0,25 kW | 230 V | 50 Hz
- Size: W 125 x D 125 x H 180 mm
- Weight: 0.12 kg
- GTIN: 4015613692562



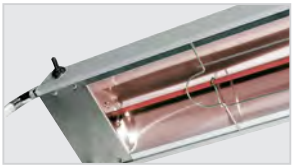
114271

Food warmer IHR650



Infrared thermal bridge - variable, as stand-along unit or suspended to ceiling

• Material	Aluminium
	Stainless steel
• Heat source type	Infrared heated tube(s)
• Number of heated tubes	1
• Design	Can be mounted
• Clear height	360 mm
• Properties	Prepared for the assembly of feet or a chain
• Not included in delivery	Feet, chain



▶ Heat source: infrared heating tube



▶ Prepared for the assembly of feet or a chain



	Power load	Size	Weight	Code-No.		GTIN
Food warmer IHR650	0,65 kW 230 V 50/60 Hz	W 760 mm D 225 mm H 65 mm	2.8 kg	114001		4015613451749
Food warmer IHR800	0,8 kW 230 V 50/60 Hz	W 920 mm D 225 mm H 65 mm	3.3 kg	114002		4015613452142
Food warmer IHR950	0,95 kW 230 V 50/60 Hz	W 1,070 mm D 225 mm H 65 mm	3.6 kg	114003		4015613452159
Food warmer IHR1100	1,1 kW 230 V 50/60 Hz	W 1,220 mm D 225 mm H 65 mm	4 kg	114005		4015613466538
Food warmer IHR1250	1,25 kW 230 V 50/60 Hz	W 1,370 mm D 225 mm H 65 mm	4.3 kg	114004		4015613452166
Food warmer IHR1730	1,73 kW 230 V 50/60 Hz	W 1,830 mm D 225 mm H 65 mm	5.6 kg	114006		4015613466545

Component parts

Food warmer feet, pair

- Size: W 270 x D 25 x H 425 mm
- Weight: 0.72 kg
- GTIN: 4015613452258

114000



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Food warmer WBS800 I1HR



- Heat source type
- Clear height
- Properties

Infrared heated tube(s)
290 mm
30 - 40 mm edges turned down all-round
Setting feet in square tubing 25 x 25 mm

	Number of heated tubes	Power load	Size	Weight	Code-No.		GTIN
Food warmer WBS800 I1HR	1	0,2 kW 230 V 50/60 Hz	W 800 mm D 300 mm H 400 mm	8 kg	112081		4015613656311
Food warmer WBS1000 I2HR	2	0,4 kW 230 V 50/60 Hz	W 1,000 mm D 300 mm H 400 mm	9 kg	112101		4015613656328
Food warmer WBS1200 I3HR	3	0,6 kW 230 V 50/60 Hz	W 1,200 mm D 300 mm H 400 mm	11 kg	112122		4015613656335
Food warmer WBS1400 I3HR	3	0,6 kW 230 V 50/60 Hz	W 1,400 mm D 300 mm H 400 mm	12 kg	112141		4015613650197
Food warmer WBS1600 I3HR	3	0,6 kW 230 V 50/60 Hz	W 1,600 mm D 300 mm H 400 mm	14 kg	112161		4015613656342
Food warmer WBS1800 I4HR	4	0,8 kW 230 V 50/60 Hz	W 1,800 mm D 300 mm H 120 mm	17.4 kg	112181		4015613656359
Food warmer WBS2000 I4HR	4	0,8 kW 230 V 50/60 Hz	W 2,000 mm D 300 mm H 400 mm	18 kg	112201		4015613656366

Warming plate WP320S 1/1S

114374

GTIN 4015613868820



Extra flat warming plate for buffets, catering and front cooking areas. Food is kept warm and is presented stylishly for serving. Ideal for 1/1 GN containers.

• Material warming plate	SCHOTT® Glass, hardened
• Gastronorm	1/1 GN
• Heat-up time	approx. 10 minutes
• Not included in delivery	GN containers
• Power load	0,32 kW | 230 V | 50-60 Hz
• Size	W 400 x D 600 x H 35 mm
• Weight	4 kg



▶ Dimensions footprint:
W 570 x D 370 mm



▶ GN-compatible, ideal for 1/1 GN



▶ Extra flat with a classy look for buffets, catering and front cooking areas

Warming plate WP230S-EB 1/1



Whether as a table-top or built-in device: the warming plate is also ideal for buffets, food serving and front cooking due to its elegant design. The choice of 3 temperature levels occurs via easy touch control operation.

• Material warming plate	SCHOTT® Glass, hardened
• Gastronorm	1/1 GN
• Temperature range	50 °C to 95 °C
• Temperature control	3 levels 50 °C | 70 °C | 95 °C
• Can be installed	Yes
• Not included in delivery	GN containers
• Power load	0,23 kW | 230 V | 50-60 Hz
• Size	W 544 x D 338 x H 46 mm
• Weight	2.89 kg



▶ Installable warming plate
▶ Can also be used as a table-top unit



▶ Dimensions footprint:
W 520 x D 270 mm



▶ Installable warming plate
▶ Can also be used as a table-top unit



▶ Dimensions footprint:
W 520 x D 270 mm

	Colour	Code-No.		GTIN
WP230S-EB 1/1	White Silver	**114371**		4015613783468
WP230S-EB 1/1S	Black Silver	**114373**		4015613846507

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Warming plate WP150 1/1



- Material warming plate: Glass
- Temperature range: 30 °C to 95 °C
- Not included in delivery: GN containers



114356

▶ Designed for GN containers: 1/1 GN



114357

▶ Designed for GN containers: 2/1 GN

	Gastronorm	Power load	Size	Weight	Code-No.		GTIN
WP150 1/1	1/1 GN	0,15 kW 230 V 50/60 Hz	W 570 mm D 335 mm H 40 mm	3.4 kg	114356		4015613416755
WP300 2/1	2/1 GN	0,3 kW 230 V 50/60 Hz	W 670 mm D 550 mm H 40 mm	5.9 kg	114357		4015613416762

Warming plate WP250



Food should be served to guests at the correct preparation temperature. The warming plate is the perfect solution. The stainless steel warming surface transfers heat directly to the plates or bowls. The subtle design ensures that it does not take up more space than necessary.

- Temperature range: 35 °C to 95 °C



▶ Footprint:
Material stainless steel



▶ Temperature control: Thermostatic
▶ Temperature range: 35°C to 95°C



▶ On/off switch
▶ Overheat protection

	Power load	Size	Weight	Code-No.		GTIN
WP250	0,25 kW 230 V 50/60 Hz	W 500 mm D 375 mm H 64 mm	5 kg	114360		4015613504957
WP450	0,45 kW 230 V 50/60 Hz	W 900 mm D 450 mm H 64 mm	13.2 kg	114361		4015613504964
WP600	0,6 kW 230 V 50/60 Hz	W 1,000 mm D 500 mm H 64 mm	16 kg	114362		4015613504971

Induction warming plates



Induction warming plate IW10

114366

GTIN 4015613714806



Whether for buffets, in front cooking areas, or for catering events, culinary creations can be kept warm easily in induction-compatible pots, pans, and chafing dishes.

• Material hob	Glass
• Size cerane surface	W 460 x D 315 mm
• Output max.	1000 W
• Number of temperature levels	11
• Temperature range	50 °C to 100 °C
• Properties	Handles, on side Acoustic signal for missing cookware
• Power load	1 kW | 230 V | 50 Hz
• Size	W 530 x D 340 x H 65 mm
• Weight	5.8 kg



▶ Flexible heat retention through induction
▶ 1 kW table-top appliance



▶ Handles on side



▶ Simple to operate
▶ Temperature control in 5°C steps

Induction warming plate IW10-EB

114367

GTIN 4015613715704



The simple operation, the exact temperature setting from 40°C to 100°C as well as the large warming station create optimal conditions during preparation, at the food counter and at the buffet - whether with round or square crockery.

• Material hob	Glass
• Size cerane surface	W 455 x D 310 mm
• Output max.	1000 W
• Number of temperature levels	13
• Temperature range	40 °C to 100 °C
• Can be installed	Yes
• Combinability	3 appliances can be switched in sequence in 1 power circuit
• Power load	1 kW | 230 V | 50 Hz
• Size	W 490 x D 345 x H 67 mm
• Weight	5.4 kg



▶ Ideal for use in preparation, the food counter and at the buffet



▶ Can also be used as a table-top unit



▶ Simple to operate
▶ Temperature control in 5°C steps
▶ Lock button (child protection)



▶ Combinable:
3 appliances can be switched in sequence in 1 power circuit

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Induction warming plate IW3

105601

GTIN 4015613848723



This induction warming plate has an appealing design and an impressive power of 500 W. Since up to four appliances can be combined in series, this makes for an exceptional solution for hot buffets and catering.

• Material hob	Glass
• Size cerane surface	W 390 x D 390 mm
• Output max.	500 W
• Number of temperature levels	9
• Temperature range	60 °C to 100 °C
• Combinability	4 appliances can be switched in sequence in 1 power circuit
• Power load	0,5 kW | 230 V | 50/60 Hz
• Size	W 395 x D 395 x H 100 mm
• Weight	7.5 kg



▶ Table-top warming plate
▶ Ideally suited for warm buffets and catering



▶ Keeping warm with induction
▶ 500 Watt
▶ Pot detection



▶ Easy operation
▶ Temperature control in 5°C steps



▶ Combinable:
4 appliances can be switched in sequence in 1 power circuit

Induction warming plate IW3



The design of this hot plate makes every buffet look more appealing. The practical solution of connecting and switching 4 appliances with the optionally available cable in one circuit also ensures a uniform, high-quality look when serving food.

• Material	Steel
• Material hob	Glass
• Size cerane surface	W 390 x D 390 mm
• Output max.	300 W
• Number of temperature levels	12
• Temperature range	40 °C to 95 °C
• Combinability	4 appliances can be switched in sequence in 1 power circuit
• Power load	0,3 kW | 230 V | 50-60 Hz



▶ Table-top warming plate
▶ Ideally suited for warm buffets



▶ Easy operation
▶ Temperature control in 5°C steps





▶ 4 appliances can be switched in sequence in 1 power circuit
▶ Connection cable IW3
page 207

	Colour	Size	Weight	Code-No.		GTIN
IW3	Black Silver	W 395 mm D 395 mm H 100 mm	5.4 kg	105865		4015613746838
IW3-SW	Black	W 390 mm D 390 mm H 100 mm	5.37 kg	105867		4015613773117

Induction warming plate IW10-EBBF

105996

GTIN 4015613715421



Thanks to the separate control panel, the built-in warming plate is ideally suited for needs-based use for keeping food warm. The simple operation and the exact temperature setting from 50°C to 100°C make it ideal for hot buffets.

• Material hob	Glass
• Warming station diameter	280 mm
• Output max.	1000 W
• Number of temperature levels	6
• Temperature range	50 °C to 100 °C
• Control panel	Separate Cable length: 0,75 m
• Combinability	3 appliances can be switched in sequence in 1 power circuit
• Power load	1 kW | 230 V | 50/60 Hz
• Size	W 320 x D 370 x H 80 mm
• Weight	3.5 kg



▶ Integrated warming plate with separate control panel
▶ Excellent for warm buffets



▶ Can also be used as a table-top unit



▶ Simple to operate
▶ Temperature control in 10°C steps



▶ Combinable:
3 appliances can be switched in sequence in 1 power circuit

Induction warming plate IW3-EBBF

105864

GTIN 4015613746821



The warming plate as a built-in variant with its simple look is the ideal solution for any form of food serving. For a uniform look, 4 devices can be connected and switched in one power circuit with the optionally available cable.

• Material	Steel
• Material hob	Glass
• Warming station diameter	195 mm
• Output max.	300 W
• Number of temperature levels	12
• Temperature range	40 °C to 95 °C
• Control panel	Separate Cable length: 0,65 m
• Combinability	4 appliances can be switched in sequence in 1 power circuit
• Important information	Cannot be used as a tabletop appliance
• Power load	0,3 kW | 230 V | 50 Hz
• Size	W 280 x D 280 x H 95 mm
• Weight	3.8 kg



▶ Integrated warming plate with separate control panel
▶ Ideally suited for warm buffets



▶ Easy operation
▶ Temperature control in 5°C steps



▶ 4 appliances can be switched in sequence in 1 power circuit
▶ Connection cable IW3
page 207

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Component parts

Connection cable IW3

- Length cable: 1,55 m
- Designed for:
  Induction warming plate IW3
  Induction warming plate IW3-EBBF
  Induction warming plate IW3-SW
- Size: W 30 x D 1,550 x H 20 mm
- Weight: 0.17 kg
- GTIN: 4015613809670

105868







Induction warming system



Induction warming system IWS650

105866

GTIN 4015613812687



With the „invisible" induction warming system, the worktop can be used either as a warming area or work surface. Installed under a worktop, the impressive technology allows a chafing dish to be heated up to 100 °C while the worktop temperature reaches a maximum of 35 °C.

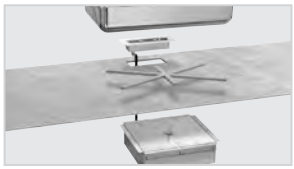
• Output max.	650 W
• Maximum worktop temperature	35 °C
• Suitable worktop material	Glass Ceramic Marble Quartz Stone
• Suitable worktop thickness	4 - 20 mm
• Number of output levels	20
• Temperature range induction warming system	to 55 °C
• Temperature range chafing dish	Up to 100 °C
• Control panel	Cable length: 2 m Separate
• Suitable worktop material	1/1 GN 2/3 GN Round up to 40 cm
• Including	1 spacer
• Power load	0,65 kW | 230 V | 50 Hz
• Size	W 340 x D 340 x H 175 mm
• Weight	4.9 kg



- ▶ Induction warming system for more flexibility
- ▶ Installation below the worktop
- ▶ Worktop can be used either as a warming station or work surface



- ▶ Temperature range induction warming system: up to 55 °C
- ▶ Temperature range chafing dish: up to 100 °C



- ▶ Spacer
- ▶ For optimal heat transfer without heating the work surface
- ▶ Maximum worktop temperature: 35 °C



- ▶ Suitable worktop material:
  Glass
  Ceramic
  Marble
  Quartz
  Stone

Plate warmer T12

A120814

GTIN 4015613687285



The plate warmer is very space-saving due to its special shape and heats up to twelve plates to about 65°C. When it is not needed, the lids allow hygienic and safe storage.

• Capacity plates	12
• Diameter plates max.	280 mm
• Temperature range to	65 °C
• Power load	0,3 kW | 230 V | 50 Hz
• Size	W 320 x D 250 x H 105 mm
• Weight	2.9 kg



▶ Space-saving design
▶ Hygienic and safe storage



▶ Fits 12 plates



▶ Temperature range up to 65 °C

Plate warmer f. 30-40 plates, SS

103069

GTIN 4015613475592



Table-top unit for the work surface or the buffet.

• Capacity plates	30 - 40
• Diameter plates max.	320 mm
• Temperature range	30 °C to 80 °C
• Type of door	Rotating door
• Door hinge side	Runs inward
• Power load	0,6 kW | 230 V | 50 Hz
• Size	W 465 x D 465 x H 565 mm
• Weight	22.4 kg



▶ Capacity: 30 - 40 plates
▶ Plate diameter: 320 mm



▶ Rotating glass door
▶ Space-saving, runs inwards

Plate dispenser, electrically heated

103065

GTIN 4015613437774



• Capacity plates	2 x 50 Max. 2 x 32 kg
• Diameter plates max.	300 mm
• Number of warming plates	2
• Temperature range	30 °C to 110 °C
• Swivel casters	4 swivel casters, 2 with brake
• Power load	2 kW | 230 V | 50 Hz
• Size	W 435 x D 820 x H 1,025 mm
• Weight	54 kg

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Hot cupboard, 1D, 25-30 plates



- Diameter plates max. 320 mm
- Temperature range 30 °C to 85 °C
- Door hinge side can be changed No
- Number of intermediate shelves 1
- Height-adjustable immediate shelves Yes





	Capacity plates	Power load	Size	Weight	Code-No.	GTIN
Hot cupboard, 1D, 25-30 plates	25 - 30	0,4 kW 230 V 50 Hz	W 400 mm D 460 mm H 550 mm	21.2 kg	103064	4015613405704
Hot cupboard, 1D, 55-60 plates	55 - 60	0,75 kW 230 V 50 Hz	W 450 mm D 495 mm H 855 mm	32.2 kg	103063	4015613398594
Hot cupboard, 2D, 110-120 plates	110 - 120	1,2 kW 230 V 50 Hz	W 750 mm D 495 mm H 855 mm	46 kg	103122	4015613398600

Cups warmer 48 cups

103067

GTIN 4015613469218



Coffee cups and spoons within easy reach. Up to 48 coffee cups can be kept warm at the same time in the cup warmer with its practical rotating base.

- Material Aluminium
- Capacity cups max. 48
- Diameter cups max. 90 mm
- Size Cupholder Ø 95 mm | Height: 300 mm
- Temperature range 30 °C to 45 °C
- Properties 4 containers for teaspoons, detachable
  With rotating base
- Power load 0,2 kW | 230 V | 50/60 Hz
- Size W 360 x D 360 x H 415 mm
- Weight 7.5 kg



▶ With rotating base
▶ For simple removal and refilling



▶ Capacity: 48 cups
▶ Cup diameter: 90 mm



▶ 4 containers for teaspoons
▶ Detachable for easy cleaning

Cup warmer TA720

103076

GTIN 4015613708867



Pre-warmed cups for extra coffee enjoyment – the separately controllable heat supply can be progressively adjusted for both levels.

• Capacity cups max.	72
• Size utility space	W 280 x D 295 mm
• Height inside, each	175 mm
• Temperature range to	60 °C
• Properties	With worktop surface, dimensions: W 250 x D 250 mm
• Power load	0,14 kW | 230 V | 50/60 Hz
• Size	W 320 x D 345 x H 550 mm
• Weight	10.7 kg



▶ 2 levels with separately controllable heat supply
▶ Can be regulated steplessly



▶ Max. cup capacity: 72



▶ Dimensions of each storage space: W 280 x D 295 x H 175 mm



▶ Unheated storage space on the top of the device
▶ Perfect for saucers

Cup warmer TA1440

103079

GTIN 4015613756837



Up to 103 cups can be warmed to the perfect temperature on the 3 heated surfaces. The elegant cup warmer can be used for coffee mugs, espresso cups, or latte macchiato glasses. Once the temperature has been set initially, the warmer is operated easily at the push of a button.

• Capacity cups max.	103
• Size utility space	W 285 x D 335 mm
• Height inside, each	180 mm
• Temperature range	30 °C to 60 °C
• Power load	0,3 kW | 230 V | 50 Hz
• Size	W 310 x D 420 x H 540 mm
• Weight	14.4 kg



▶ 3 levels with integrated heating
▶ Can be regulated steplessly



▶ Capacity 103 cups max.



▶ Dimensions of each utility surface: W 285 x D 335 mm
▶ Distance between shelves: 180 mm



▶ Easy to operate via on/off switch

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Cereal dispenser



- Material: Plastic, Steel plate, Painted
- Height of bowls, max.: 75 mm
- Properties: Scratch-proof container, Suitable for wall mounting
- Not included in delivery: Attachment material





	Number of dispensers	Content	Size	Weight	Code-No.		GTIN
Cereal dispenser	1	3.5 litres	W 180 mm D 170 mm H 395 mm	1.8 kg	500377		4015613527260
Cereal dispenser, double	2	2 x 3.5 litres	W 360 mm D 170 mm H 395 mm	3.7 kg	500378		4015613531793
3-piece cereal dispenser	3	3 x 3.5 litres	W 540 mm D 170 mm H 395 mm	5.6 kg	500379		4015613635675

Chocolate fountain SB 325-1

900007

GTIN 4015613767789



The highlight of any event – enjoy fresh fruit with creamy melted chocolate. This vibrant dessert really draws in the guests.

- Storage capacity: 2,5 kg
- Temperature range to: 68 °C
- Properties: Cascade detachable, dishwasher-suitable; Temperature and motor can be switched separately
- Power load: 0,325 kW | 230 V | 50/60 Hz
- Size: W 330 x D 330 x H 480 mm
- Weight: 8.3 kg



▶ Storage capacity: 2.5 kg



▶ Temperature control: Stepless



▶ Temperature and motor can be switched separately

Buffet display "small", plastic



- Material: Plastic
- Operation: On both sides
- Hood: Detachable, Plexiglas





	Number of levels	Size	Weight	Code-No.	GTIN
Buffet display "small", plastic	1	W 390 mm D 260 mm H 170 mm	1 kg	A500403	4015613285702
Buffet display "large", plastic	1	W 470 mm D 320 mm H 195 mm	1.7 kg	A500404	4015613285719
Buffet display double, plastic	2	W 470 mm D 315 mm H 415 mm	3.1 kg	A500405	4015613285726

Buffet display SW10



This buffet cabinet keeps food hygienically fresh without refrigeration and can be placed wherever it's needed on your buffet. The transparent roll-top lid allows serving from both sides along with a direct view of the treats being presented.

- Number of levels: 1
- Dimensions surface: W 420 x D 270 mm
- Operation: On both sides
- Hood: Detachable, Polystyrene
- Size: W 465 x D 315 x H 195 mm



▶ Utility surface: Plastic



▶ Roll-top lid that can be opened from both sides
▶ Transparent



▶ Utility surface: Stainless steel sheet, removable



▶ Refrigeration function using 2 cold packs

	Material	Refrigeration function	Weight	Code-No.	GTIN
SW10	Plastic	No	1.43 kg	A500467	4015613845432
SW10KP	Stainless steel Plastic	2 cooling pads	2.93 kg	A500468	4015613845449

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Buffet cabinet 70L

700355

GTIN 4015613667614





- Material: Glass, Plexiglas
- Number of levels: 2
- Dimensions surface: Top: W 335 x D 420 x H 170 mm; Below: W 335 x D 490 x H 140 mm
- Operation: On reverse side
- Properties: Drawers permanently mounted
- Size: W 360 x D 600 x H 515 mm
- Weight: 13.2 kg

Buffet cabinet 5400 2E-K

700356

GTIN 4015613688954



STAINLESS STEEL

For presentation of food that is not susceptible to temperatures. Products displayed on 2 levels, such as biscuits, dry cakes, chocolates, filled buns and sandwiches, can be taken out from both sides.

- Material: Glass, Stainless steel
- Number of levels: 2
- Dimensions surface: Top: W 540 x D 320 x H 120 mm; Below: W 540 x D 320 x H 150 mm
- Operation: On both sides
- Size: W 550 x D 375 x H 370 mm
- Weight: 11.6 kg



▶ For presentation of food that is not susceptible to temperatures



▶ Insert shelf can be removed

Buffet cabinet 3850 3E-K

700357

GTIN 4015613692616



STAINLESS STEEL

The space-saving buffet cabinet offers display space on 3 levels. This allows food that is not susceptible to temperatures, such as biscuits, dry cakes, chocolates, filled buns and sandwiches, to be presented attractively.

- Material: Glass, Stainless steel
- Number of levels: 3
- Dimensions surface: W 385 x D 265 x H 175 mm
- Operation: On reverse side
- Size: W 405 x D 335 x H 620 mm
- Weight: 17.2 kg



▶ For presentation of food that is not susceptible to temperatures



▶ Insert shelves can be removed



REFRIGERATORS

This is what you would call cool diversity: From large appliances such as refrigerators and freezers, cake cabinets and refrigerated wall shelves to ice cube and ice block producers, we have everything you need for safe storage and keeping food fresh.

Mini-Refrigerated Counter 900T1S2



Norm-format cabinets	1/1 GN
Size Cupboard	W 428 x D 497 x H 590 mm
Norm-format drawers	1/1 GN
Size drawer	W 304 x D 515 x H 140 mm
Cooling	Circulating air
Temperature range	0 °C to 10 °C
Climate class	4
Power load	0,204 kW | 230 V | 50 Hz
Size	W 900 x D 700 x H 880 mm

110256



200282



	Number of cupboards	Number of drawers	Content	Including	Weight	Code-No.		GTIN
900T1S2	1	2	260 litre(s)	1 grille	71.6 kg	110257		4015613782423
900T2	2	–	260 litre(s)	2 grills	67.5 kg	110256		4015613695440
900S4	–	4	–	–	82 kg	200282		4015613721873

Preparation table 900T2

200359

GTIN 4015613782393



Capacity GN	5 x 1/6 GN
Depth GN container max.	150 mm
Number of cupboards	2
Norm-format cabinets	1/1 GN
Size Cupboard	W 330 x D 590 x H 450 mm
Content	260 litre(s)
Cooling	Circulating air
Temperature range	0 °C to 10 °C
Climate class	N
Door hinge side	Left / right
Including	5 bars: length 174 mm, width 25 mm
Not included in delivery	GN containers
Power load	0,204 kW | 230 V | 50 Hz
Size	W 900 x D 700 x H 1,000 mm
Weight	68.5 kg

Refrigerated counter T2



- Number of cupboards: 1
- Norm-format cabinets: 1/1 GN
- Cooling: Circulating air
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Energy consumption: 956 kWh / an
- Energy efficiency class: C (EU No. 2015 / 1094)
- Climate class: 4
- Door hinge side can be changed: Yes
- Including: 2 grilles (W 325 x D 530 x H 10 mm)
- Available on request: Refrigerated counter with glass-doors
  Refrigerated counter with swivel castors
- Power load: 0,35 kW | 230 V | 50 Hz
- Size: W 1,342 x D 700 x H 850 mm



▶ Freezer Counter
Code-No. 110872
page 263



110881MA

	Tilting	Weight	Code-No.		GTIN
Refrigerated counter T2	–	95 kg	110881		4015613845845
Refrigerated counter T2 MA	50 mm	96 kg	110881MA		4015613845852

Refrigerated counter S2T1-150



- Number of cupboards: 1
- Norm-format cabinets: 1/1 GN
- Number of drawers: 2
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 150 mm
- Cooling: Circulating air
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Energy consumption: 956 kWh / an
- Energy efficiency class: C (EU No. 2015 / 1094)
- Climate class: 4
- Door hinge side can be changed: Yes
- Including: 1 grille (W 325 x D 530 x H 10 mm)
- Available on request: Refrigerated counter with glass-doors
  Refrigerated counter with swivel castors
- Power load: 0,35 kW | 230 V | 50 Hz
- Size: W 1,342 x D 700 x H 850 mm



110882MA

	Tilting	Weight	Code-No.		GTIN
Refrigerated counter S2T1-150	–	104 kg	110882		4015613845869
Refrigerated counter S2T1-150 MA	50 mm	105 kg	110882MA		4015613845876

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Refrigerated counter S4-150





- Number of drawers: 4
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 3 x 150 mm, 1 x 100 mm
- Cooling: Circulating air
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Energy consumption: 956 kWh / an
- Energy efficiency class: C (EU No. 2015 / 1094)
- Climate class: 4
- Available on request: Refrigerated counter with swivel castors
- Power load: 0,35 kW | 230 V | 50 Hz
- Size: W 1,342 x D 700 x H 850 mm

	Tilting	Weight	Code-No.	GTIN
Refrigerated counter S4-150	–	111 kg	110883	4015613845883
Refrigerated counter S4-150 MA	50 mm	112 kg	110883MA	4015613845890

Refrigerated counter S6-100





- Number of drawers: 6
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 100 mm
- Cooling: Circulating air
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Energy consumption: 1109 kWh / an
- Energy efficiency class: D (EU No. 2015 / 1094)
- Climate class: 4
- Available on request: Refrigerated counter with swivel castors
- Power load: 0,35 kW | 230 V | 50 Hz
- Size: W 1,342 x D 700 x H 850 mm

	Tilting	Weight	Code-No.	GTIN
Refrigerated counter S6-100	–	131 kg	110884	4015613845906
Refrigerated counter S6-100 MA	50 mm	132 kg	110884MA	4015613845920

Refrigerated counter T3





- Number of cupboards: 1
- Norm-format cabinets: 1/1 GN
- Depth GN container max.: 40 mm
- Cooling: Circulating air
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Energy consumption: 1095 kWh / an
- Energy efficiency class: C (EU No. 2015 / 1094)
- Climate class: 4
- Door hinge side can be changed: Yes
- Including: 3 grilles (W 325 x D 530 x H 10 mm)
- Available on request: Refrigerated counter with swivel castors
  Refrigerated counter with glass-doors
- Power load: 0,414 kW | 230 V | 50 Hz
- Size: W 1,792 x D 700 x H 850 mm

	Tilting	Weight	Code-No.		GTIN
Refrigerated counter T3	–	111 kg	110894		4015613846033
Refrigerated counter T3 MA	50 mm	112 kg	110894MA		4015613846040

Refrigerated counter S2T2-150





- Number of cupboards: 2
- Norm-format cabinets: 1/1 GN
- Number of drawers: 2
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 150 mm
- Cooling: Circulating air
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Energy consumption: 1095 kWh / an
- Energy efficiency class: C (EU No. 2015 / 1094)
- Climate class: 4
- Door hinge side can be changed: Yes
- Including: 2 grilles (W 325 x D 530 x H 10 mm)
- Available on request: Refrigerated counter with swivel castors
  Refrigerated counter with glass-doors
- Power load: 0,452 kW | 230 V | 50 Hz
- Size: W 1,792 x D 700 x H 850 mm

	Tilting	Weight	Code-No.		GTIN
Refrigerated counter S2T2-150	–	131 kg	110885		4015613845937
Refrigerated counter S2T2-150 MA	50 mm	132 kg	110885MA		4015613845944

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Refrigerated counter S4T1-150





- Number of cupboards: 1
- Norm-format cabinets: 1/1 GN
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 150 mm
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Energy consumption: 1095 kWh / an
- Energy efficiency class: C (EU No. 2015 / 1094)
- Climate class: 4
- Door hinge side can be changed: Yes
- Including: 1 grille (W 325 x D 530 x H 10 mm)
- Available on request: Refrigerated counter with swivel castors; Refrigerated counter with glass-doors
- Power load: 0,452 kW | 230 V | 50 Hz
- Size: W 1,792 x D 700 x H 850 mm

	Tilting	Weight	Code-No.		GTIN
Refrigerated counter S4T1-150	–	133 kg	110886		4015613845968
Refrigerated counter S4T1-150 MA	50 mm	134 kg	110886MA		4015613845975

Refrigerated counter S6-150





- Number of drawers: 6
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 5 x 150 mm, 1 x 100 mm
- Cooling: Circulating air
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Energy consumption: 1095 kWh / an
- Energy efficiency class: C (EU No. 2015 / 1094)
- Climate class: 4
- Available on request: Refrigerated counter with swivel castors
- Power load: 0,452 kW | 230 V | 50 Hz
- Size: W 1,792 x D 700 x H 850 mm

	Tilting	Weight	Code-No.		GTIN
Refrigerated counter S6-150	–	144 kg	110887		4015613845999
Refrigerated counter S6-150 MA	50 mm	145 kg	110887MA		4015613846002

Refrigerated counter S9-100





- Number of drawers: 9
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 100 mm
- Cooling: Circulating air
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Energy consumption: 1271 kWh / an
- Energy efficiency class: D (EU No. 2015 / 1094)
- Climate class: 4
- Available on request: Refrigerated counter with swivel castors
- Power load: 0,452 kW | 230 V | 50 Hz
- Size: W 1,792 x D 700 x H 850 mm

	Tilting	Weight	Code-No.		GTIN
Refrigerated counter S9-100	–	171 kg	110888		4015613846019
Refrigerated counter S9-100 MA	50 mm	172 kg	110888MA		4015613846026

Refrigerated counter 1400T1S

110903

GTIN 4015613782614



- Number of cupboards: 1
- Norm-format cabinets: 1/1 GN
- Number of drawers: 2
- Norm-format drawers: 1/1 GN
- Cooling: Circulating air
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Climate class: SN
- Door hinge side: Right
- Height adjustable: 625 mm to 660 mm
- Including: 1 grille 1/1 GN
- Power load: 0,507 kW | 230 V | 50 Hz
- Size: W 1,395 x D 660 x H 620 mm
- Weight: 78.1 kg

Component parts

Stainl.steel polish.spray 500ml can

- Content / can: 500 ml
- Size: W 68 x D 68 x H 237 mm
- Weight: 0.45 kg
- Order quantity unit: 1 box of 12 cans
- GTIN: 4015613584454
- Minimum order quantity: 2 boxes



173031

Oil and grease remover F1L

- Content: 6 x 1 litre
- HACCP compliant: Yes
- Designed for: Wipe-off work surfaces, stainless steel surfaces, Tiled walls and floors, Highly effective against deposits in coffee cans, Machines, appliances
- Size: W 90 x D 63 x H 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773339



173276

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Sub-counter chiller S2-200

110904

GTIN 4015613800066



This chiller has 2 large drawers for GN containers with a depth of up to 200 mm. It is suitable for installation under the kitchen work surface. With a temperature range of -2°C to +8°C, it can keep a variety of different foods cool.

Number of drawers	2
Norm-format drawers	1/1 GN
Depth GN container max.	200 mm
Size drawer	W 300 x D 525 x H 315 mm
Cooling	Circulating air
GWP	3
Temperature range	-2 °C to 8 °C
Temperature control	In 1 °C steps
Energy consumption	457 kWh / an
Energy efficiency class	A (EU No. 2015 / 1094)
Climate class	5
Height adjustable	640 mm to 728 mm
Power load	0,4 kW | 230 V | 50 Hz
Size	W 1,200 x D 660 x H 640 mm
Weight	91.2 kg



▶ Drawers suitable for GN containers with a depth of up to 200 mm



▶ Broad temperature range of -2 °C to +8 °C enables the perfect temperature for all foods



Foot set 4S2-200

- Set comprises: 4 feet
- Designed for: Sub-counter chiller S2-200
- Material: Stainless steel, Plastic
- Height adjustable: 60 mm to 85 mm
- Size: W 100 x D 80 x H 60 mm
- Weight: 1.1 kg
- GTIN: 4015613818078

110905





Refrigerated Pizza Counter G-S7T2

200297

GTIN 4015613806570



The refrigerated pizza counter G-S7T2 has 7 drawers for pizza bases and a generous granite work surface, making it the perfect hub of any pizzeria. The chilled cabinet has 2 doors and keeps ingredients fresh and close at hand.

• Material work surface	Granite
• Tilting	140 mm
• Number of cupboards	1
• Cupboards refrigerated	Yes
• Norm-format cabinets	600 x 400 mm
• Number of drawers	7
• Drawers refrigerated	No
• Norm-format drawers	1/1 GN
• Content	360 litre(s)
• Cooling refrigerated table	Compressor
• Temperature range	-2 °C to 8 °C
• Climate class	4
• Swivel casters	6 swivel casters, 3 with brake
• Properties	Perfect for combination with cooling top unit GL3-2005
• Important information	Dough containers (600 x 400 x 70 mm) fit in drawer
• Power load	0,29 kW | 230 V | 50 Hz
• Size	W 2,015 x D 795 x H 975 mm
• Weight	305.4 kg

Cooling top GL3-2005

200298

GTIN 4015613806587





With space for up to 10 x 1/4 GN containers, this cooling top unit GL3-2005 with glass top is the perfect complement to the refrigerated pizza cabinet G-S7T2.

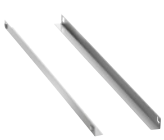
• Design	With glass top
• Safety glass	Yes
• Glass top unit design, back	Glass
• Capacity GN	10 x 1/4 GN
• Depth GN container max.	150 mm
• Cooling	Compressor
• Temperature range	2 °C to 8 °C
• Climate class	4
• Including	4 screw-on feet 10 separators: length 270 mm, width 20 mm
• Not included in delivery	GN containers
• Delivery state	Building kit (simple assembly)
• Power load	0,13 kW | 230 V | 50 Hz
• Size	W 2,005 x D 352 x H 435 mm
• Weight	46.6 kg

Component parts

Support rails G-S7T2-2

- Set comprises: 2 bearing rails
- Material: Stainless steel
- Designed for: Refrigerated Pizza Counter G-S7T2
- Size: W 44 x D 699 x H 11 mm
- Weight: 0.8 kg
- GTIN: 4015613841571

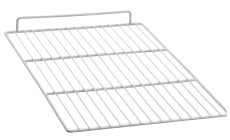
200299



Insert grate G-S7T2

- Material: Steel, Plastic coated
- Important information: Support rails G-S7T2-2 required for additional shelf space
- Size: W 470 x D 629 x H 50 mm
- Weight: 1.42 kg
- GTIN: 4015613841588

200300



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Saladettes



Saladette 438T1

200570

GTIN 4015613782409



Capacity GN	1 x 1/1 GN
Depth GN container max.	150 mm
With chopping board (polyethylene)	Yes
Number of cupboards	1
Norm-format cabinets	1/1 GN
Size Cupboard	W 368 x D 570 x H 590 mm
Content	140 litre(s)
Cooling	Circulating air
Temperature range	0 °C to 10 °C
Climate class	N
Door hinge side	Right
Including	2 bars: length 535 mm, width 35 mm 1 grille 1/1 GN
Not included in delivery	GN containers
Power load	0,23 kW | 230 V | 50 Hz
Size	W 455 x D 700 x H 887 mm
Weight	45.5 kg

Saladette 900T2

200356

GTIN 4015613782362



Capacity GN	2 x 1/1 GN + 3 x 1/6 GN
Depth GN container max.	150 mm
With chopping board (polyethylene)	Yes
Number of cupboards	2
Norm-format cabinets	1/1 GN
Size Cupboard	W 428 x D 570 x H 590 mm
Content	260 litre(s)
Cooling	Circulating air
Temperature range	0 °C to 10 °C
Climate class	N
Including	2 bars: length 326 mm, width 25 mm 2 bars: length 535 mm, width 35 mm 4 bars: length 174 mm, width 25 mm
Not included in delivery	GN containers
Power load	0,204 kW | 230 V | 50 Hz
Size	W 910 x D 700 x H 887 mm
Weight	61.2 kg

Saladette 1365T3

200357

GTIN 4015613782379



- Capacity GN: 4 x 1/1 GN
- Depth GN container max.: 150 mm
- With chopping board (polyethylene): Yes
- Number of cupboards: 3
- Norm-format cabinets: 1/1 GN
- Size Cupboard: W 428 x D 570 x H 590 mm
- Content: 390 litre(s)
- Cooling: Circulating air
- Temperature range: 0 °C to 10 °C
- Climate class: N
- Door hinge side: Left / left / right
- Including: 3 bars: length 326 mm, width 25 mm
  3 bars: length 535 mm, width 35 mm
  4 bars: length 174 mm, width 25 mm
- Not included in delivery: GN containers
- Power load: 0,321 kW | 230 V | 50 Hz
- Size: W 1,365 x D 700 x H 887 mm
- Weight: 90 kg

Saladette 900T2GL

200575

GTIN 4015613782416



- Capacity GN: 2 x 1/1 GN + 3 x 1/6 GN
- Depth GN container max.: 150 mm
- With chopping board (polyethylene): Yes
- Number of cupboards: 2
- Content: 250 litre(s)
- Cooling: Circulating air
- Temperature range: 0 °C to 10 °C
- Climate class: N
- Door hinge side: Left / right
- Including: 2 grills 1/1 GN, stainless steel
  2 bars: length 326 mm, width 25 mm
  2 bars: length 535 mm, width 35 mm
  4 bars: length 174 mm, width 25 mm
- Not included in delivery: GN containers
- Power load: 0,187 kW | 230 V | 50 Hz
- Size: W 900 x D 700 x H 845 mm
- Weight: 63.5 kg

Glass top 900T2GL

- Useful height inside: Below 230 mm, top 168 mm
- Number of intermediate shelves: 1
- Delivery state: Building kit (simple assembly)
- Size: W 880 x D 540 x H 425 mm
- Weight: 25.4 kg
- GTIN: 4015613638515

200274





▶ Compatible with Saladette 900T2GL
▶ Glass top 900T2GL

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Pizza Saladette 900T2

200358

GTIN 4015613782386



Capacity GN	5 x 1/6 GN
Depth GN container max.	150 mm
Number of cupboards	2
Norm-format cabinets	1/1 GN
Size Cupboard	W 428 x D 497 x H 590 mm
Content	260 litre(s)
Cooling	Circulating air
Temperature range	0 °C to 10 °C
Climate class	N
Properties	Work surface made of granite
	Self-locking door(s)
	Stainless steel filter, dishwasher-safe
	Easily accessible technology unit
Including	4 bars: length 174 mm, width 25 mm
Not included in delivery	GN containers
Power load	0,204 kW | 230 V | 50 Hz
Size	W 900 x D 700 x H 1,175 mm
Weight	91 kg

Cooling top unit SushiBar GL2-180

110335

GTIN 4015613840314



For ideal presentation of your food - e.g. sushi or tapas. The high-performance refrigerated showcase stands out thanks to its functionality and design.

Design	Closed glass casing
Safety glass	Yes
Capacity GN	5 x 1/2 GN
Depth GN container max.	40 mm
Cooling	Static
Temperature range	2 °C to 7 °C
Energy consumption	1075 kWh / an
Energy efficiency class	C (EU No. 2019 / 2024)
Climate class	4
Lighting	Can be switched separately
	LED
Including	1 bar: length 325 mm, width 30 mm
Not included in delivery	GN containers
Power load	0,18 kW | 230 V | 50 Hz
Size	W 1,800 x D 425 x H 295 mm
Weight	45.1 kg



- For 5 x 1/2 GN up to 40 mm deep
- Static refrigeration with additional top evaporation pipe
- Separately controllable, low-energy LED lighting



- Sliding glass doors on rear for easy stocking

Cooling top GL4-1201



Clean and hygienic – a glass top for germ protection

• Design	With glass top
• Safety glass	Yes
• Glass top unit design, back	Open
• Depth GN container max.	150 mm
• Cooling	Static
• Temperature range	0 °C to 10 °C
• Climate class	N
• Properties	Cooling aggregate with cooling tray
• Delivery state	Building kit (simple assembly)
• Not included in delivery	GN containers

Cooling top GL4-1201

• Capacity GN	5 x 1/4 GN
• Including	4 bars: length 181 mm, width 25 mm 6 bars: length 264 mm, width 25 mm
• Power load	0,166 kW | 230 V | 50 Hz
• Size	W 1,200 x D 335 x H 459 mm
• Weight	36.5 kg
• GTIN	4015613773445

110270

Cooling top GL4-1401

• Capacity GN	6 x 1/4 GN
• Including	6 bars: length 264 mm, width 25 mm 4 bars: length 181 mm, width 25 mm
• Power load	0,194 kW | 230 V | 50 Hz
• Size	W 1,400 x D 335 x H 459 mm
• Weight	37.4 kg
• GTIN	4015613773452

110271

Cooling top GL4-1501

• Capacity GN	7 x 1/4 GN
• Including	4 bars: length 181 mm, width 25 mm 6 bars: length 264 mm, width 25 mm
• Power load	0,174 kW | 230 V | 50 Hz
• Size	W 1,500 x D 335 x H 459 mm
• Weight	38.8 kg
• GTIN	4015613773469

110272

Cooling top GL4-1801

• Capacity GN	8 x 1/4 GN
• Including	4 bars: length 181 mm, width 25 mm 8 bars: length 264 mm, width 25 mm 1 bar: length 264 mm, width 134 mm
• Power load	0,18 kW | 230 V | 50 Hz
• Size	W 1,800 x D 335 x H 459 mm
• Weight	42.5 kg
• GTIN	4015613773483

110273

Cooling top GL4-2001

• Capacity GN	10 x 1/4 GN
• Including	4 bars: length 181 mm, width 25 mm 9 bars: length 264 mm, width 25 mm
• Power load	0,194 kW | 230 V | 50 Hz
• Size	W 2,000 x D 335 x H 459 mm
• Weight	43.5 kg
• GTIN	4015613773506

110274

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Cooling top GL3-1201



Hygienic and clean – glass attachment as sneeze guard

• Design	With glass top
• Safety glass	Yes
• Glass top unit design, back	Open
• Depth GN container max.	150 mm
• Cooling	Static
• Temperature range	0 °C to 10 °C
• Climate class	N
• Properties	Cooling aggregate with cooling tray
• Delivery state	Building kit (simple assembly)
• Not included in delivery	GN containers

Cooling top GL3-1201

• Capacity GN	3 x 1/3 GN + 1 x 1/2 GN
• Including	4 bars: length 181 mm, width 25 mm 4 bars: length 326 mm, width 25 mm 1 bar: length 326 mm, width 45 mm
• Power load	0,166 kW | 230 V | 50 Hz
• Size	W 1,200 x D 395 x H 459 mm
• Weight	39 kg
• GTIN	4015613746500

110275

Cooling top GL3-1501

• Capacity GN	5 x 1/3 GN + 1 x 1/2 GN
• Including	1 bar: length 326 mm, width 77 mm 6 bars: length 326 mm, width 25 mm 4 bars: length 181 mm, width 25 mm
• Power load	0,174 kW | 230 V | 50 Hz
• Size	W 1,500 x D 395 x H 459 mm
• Weight	45.5 kg
• GTIN	4015613773513

110276

Cooling top GL3-1801

• Capacity GN	8 x 1/3 GN
• Including	4 bars: length 181 mm, width 25 mm 8 bars: length 326 mm, width 25 mm
• Power load	0,18 kW | 230 V | 50 Hz
• Size	W 1,800 x D 390 x H 459 mm
• Weight	52 kg
• GTIN	4015613773520

110278

Cooling top GL3-2001

• Capacity GN	9 x 1/3 GN
• Including	4 bars: length 181 mm, width 25 mm 9 bars: length 326 mm, width 25 mm 1 bar: length 326 mm, width 40 mm
• Power load	0,194 kW | 230 V | 50 Hz
• Size	W 2,000 x D 450 x H 430 mm
• Weight	52.6 kg
• GTIN	4015613773537

110279

Cooling top ED4-1201



- Design: With stainless steel lid
- Depth GN container max.: 150 mm
- Cooling: Static
- Temperature range: 0 °C to 10 °C
- Climate class: N
- Including: 4 bars: length 181 mm, width 25 mm
  6 bars: length 264 mm, width 25 mm
- Not included in delivery: GN containers

Cooling top ED4-1201

- Capacity GN: 5 x 1/4 GN
- Power load: 0,166 kW | 230 V | 50 Hz
- Size: W 1,200 x D 335 x H 290 mm
- Weight: 23.5 kg
- GTIN: 4015613773551

110410

Cooling top ED4-1501

- Capacity GN: 7 x 1/4 GN
- Power load: 0,174 kW | 230 V | 50 Hz
- Size: W 1,500 x D 335 x H 290 mm
- Weight: 24.7 kg
- GTIN: 4015613773568

110414

Cooling top ED3-1201



- Design: With stainless steel lid
- Depth GN container max.: 150 mm
- Cooling: Static
- Temperature range: 0 °C to 10 °C
- Climate class: N
- Including: 4 bars: length 181 mm, width 25 mm
  1 bar: length 326 mm, width 45 mm
  4 bars: length 326 mm, width 25 mm
- Not included in delivery: GN containers

Cooling top ED3-1201

- Capacity GN: 3 x 1/3 GN + 1 x 1/2 GN
- Power load: 0,166 kW | 230 V | 50 Hz
- Size: W 1,300 x D 395 x H 290 mm
- Weight: 25 kg
- GTIN: 4015613773575

110420

Cooling top ED3-1501

- Capacity GN: 5 x 1/3 GN + 1 x 1/2 GN
- Power load: 0,174 kW | 230 V | 50 Hz
- Size: W 1,500 x D 395 x H 290 mm
- Weight: 28 kg
- GTIN: 4015613773582

110422

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Buffet trolleys, cold



Buffet trolley, cold, 3x 1/1 GN



Hot food perfectly presented. The buffet trolley is optimally equipped with integrated lighting, sneeze guard, granite work surface and 4 swivel castors.

• Material	Wood
• Colour	Teak
• Depth GN container max.	150 mm
• Cooling	Static
• Temperature range	2 °C to 10 °C
• Germ guard	Yes
• Lighting	On the germ guard
• Swivel casters	4 swivel casters, 2 with brake
• Properties	Work surface made of Granit Rosa Porrino Stainless steel sink
• Not included in delivery	GN containers Tray slide
• Delivery state	Building kit (simple assembly)

	Number of tanks	Basin size, GN format	Power load	Size	Weight	Code-No.		GTIN
3x 1/1 GN	1	3 x 1/1 GN	0,236 kW 230 V 50 Hz	W 1,170 mm D 880 mm H 1,370 mm	127.8 kg	125525		4015613782621
4x 1/1 GN	1	4 x 1/1 GN	0,507 kW 230 V 50 Hz	W 1,590 mm D 880 mm H 1,370 mm	148.2 kg	125526		4015613784519
6x 1/1 GN	2	6 x 1/1 GN	0,507 kW 230 V 50 Hz	W 2,150 mm D 880 mm H 1,370 mm	194.1 kg	125527		4015613784526

Component parts

Tray slide, 1 piece, 3x 1/1 GN

- Material: Stainless steel
- Size: W 1,180 x D 380 x H 115 mm
- Weight: 3.1 kg
- GTIN: 4015613570815



125502

Tray slide, 1 piece, 4x 1/1 GN

- Material: Stainless steel
- Size: W 1,500 x D 310 x H 120 mm
- Weight: 4 kg
- GTIN: 4015613570846

125503



Tray slide, 1 piece, 6x 1/1 GN

- Material: Stainless steel
- Size: W 2,100 x D 310 x H 120 mm
- Weight: 5.9 kg
- GTIN: 4015613570860

125504

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



Buffet trolley Kids K4110-150U



The mobile buffet solution for children – because they, too, love looking at food and like to make their own choice of perfectly chilled dishes.

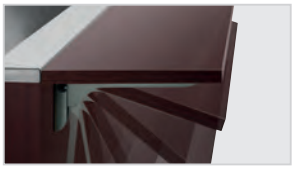
• Material	Laminated wood Stainless steel Plastic
• Number of tanks	1
• Basin size, GN format	4 x 1/1 GN
• Depth GN container max.	150 mm
• Cooling	Static
• Temperature range	2 °C to 4 °C
• Climate class	3
• Drain cock	Yes
• Germ guard	Yes
• Lighting	LED Can be switched separately
• Swivel casters	5 swivel casters, 2 with brake
• Properties	Stainless steel sink Rounded corners
• Including	4 bars: Length 528 mm, width 30 mm
• Not included in delivery	GN containers
• Delivery state	Permanently mounted
• Power load	0,356 kW | 230 V | 50 Hz
• Size	W 1,160 x D 1,420 x H 1,200 mm
• Weight	106.2 kg



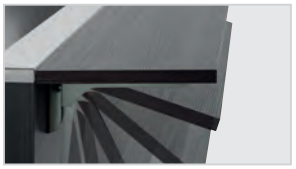
▶ Mobile buffet solution for children
▶ Serving height: 700 mm



▶ With tray slide
▶ Hinged
▶ Dimensions: W 1,460 x D 250 mm



▶ Colour Wenge



▶ Colour Anthracite

	Colour	Code-No.		GTIN
Buffet trolley Kids K4110-150U	Elm	125540		4015613736303
Buffet trolley Kids K4110-150W	Wenge	125540V1		4015613772974
Buffet trolley Kids K4110-150A	Anthracite	125540V2		4015613772981

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

Buffet trolley K3110-200U



The mobile buffet solution with a modern wooden design – this buffet cart has germ protection and LED lighting. It is designed for 3-4 1/1 GN containers and can be relied on to keep buffet dishes chilled.

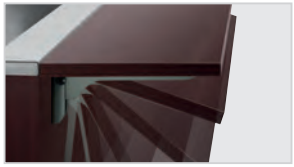
• Material	Laminated wood Stainless steel Plastic
• Number of tanks	1
• Depth GN container max.	200 mm
• Cooling	Static
• Temperature range	2 °C to 4 °C
• Climate class	3
• Drain cock	Yes
• Germ guard	Yes
• Lighting	LED Can be switched separately
• Swivel casters	2 with brake
• Properties	Stainless steel sink
• Including	Bars: Length 528 mm, width 30 mm
• Not included in delivery	GN containers
• Delivery state	Permanently mounted



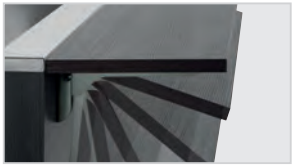
▶ 4 x 1/1 GN



▶ With tray slide
▶ Hinged



▶ Colour Wenge



▶ Colour Anthracite

	Colour	Basin size, GN format	Power load	Size	Weight	Code-No.	GTIN
K3110-200U	Elm	3 x 1/1 GN	0,34 kW 230 V 50 Hz	W 1,170 mm D 1,245 mm H 1,510 mm	137 kg	125543	4015613757797
K3110-200W	Wenge	3 x 1/1 GN	0,34 kW 230 V 50 Hz	W 1,170 mm D 1,245 mm H 1,510 mm	137 kg	125543V1	4015613772998
K3110-200A	Anthracite	3 x 1/1 GN	0,34 kW 230 V 50 Hz	W 1,170 mm D 1,245 mm H 1,510 mm	137 kg	125543V2	4015613773001
K4110-200U	Elm	4 x 1/1 GN	0,362 kW 230 V 50 Hz	W 1,500 mm D 1,250 mm H 1,425 mm	155.7 kg	125544	4015613758541
K4110-200W	Wenge	4 x 1/1 GN	0,362 kW 230 V 50 Hz	W 1,500 mm D 1,250 mm H 1,425 mm	155.7 kg	125544V1	4015613773018
K4110-200A	Anthracite	4 x 1/1 GN	0,362 kW 230 V 50 Hz	W 1,500 mm D 1,250 mm H 1,425 mm	155.7 kg	125544V2	4015613773025

Refrigerated displays



Refrigerated display 67L

700251

GTIN 4015613842905



This refrigerated display with its practical cutting board can hold 8 GN containers in 1/6 GN format and can be used flexibly as a table-top appliance. The safety glass lid is practical as well as strong. It provides a direct view of the food and easy access for stocking and removing products.

• Capacity GN	8 x 1/6 GN
• Depth GN container max.	100 mm
• Content	67 litre(s)
• Safety glass	Yes
• Cooling	Static
• Temperature range	1 °C to 7 °C
• Climate class	4
• Energy consumption	550 kWh / an
• Energy efficiency class	C (EU No. 2019 / 2018)
• Type of door	Lifting door
• Position of the door	Reverse
• Including	3 bars: length 360 mm, width 30 mm 8 GN container 1/6 GN, 100 mm deep, CNS 18/10
• Power load	0,105 kW | 230 V | 50 Hz
• Size	W 790 x D 620 x H 320 mm
• Weight	25.1 kg



▶ Polyethylene chopping board



▶ Glass lid made from safety glass

Refrigerated display 40L-SBO

700239

GTIN 4015613842899



Top display case for self-service areas – ideal for cold drinks, yogurts and other snacks that need to be kept cool such as sandwiches. Stainless steel shelf measuring 645 x 300 mm. The opening on the front of the refrigerated display allows snacks to be removed quickly as well as enticing impulse buys.

• Content	40 litre(s)
• Size utility space	W 645 x D 300 mm
• Useful height inside	260 mm
• Safety glass	Yes
• Cooling	Static
• Temperature range	2 °C to 6 °C
• Climate class	4
• Energy consumption	472 kWh / an
• Energy efficiency class	C (EU No. 2019 / 2018)
• Power load	0,105 kW | 230 V | 50 Hz
• Size	W 675 x D 585 x H 345 mm
• Weight	24.8 kg



▶ Top display case with extra-large opening (W 650 x D 190 mm)



▶ Stainless steel floor
Dimensions: W 645 x D 300 mm
▶ Effective height: 260 mm

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Refrigerated display 105

700256

GTIN 4015613842912



This refrigerated display has a modern glass/stainless steel design and provides an appealing presentation case for self-service areas. It has sliding and lifting doors on both sides, making it easy to stock the stainless steel shelf.

• Content	105 litre(s)
• Size utility space	W 530 x D 665 mm
• Useful height inside	Max. 300 mm
• Cooling	Static
• Temperature range	1 °C to 10 °C
• Climate class	3
• Energy consumption	427 kWh / an
• Energy efficiency class	C (EU No. 2019 / 2018)
• Type of door	Lifting door Sliding door(s)
• Position of the door	On both sides
• Power load	0,105 kW | 230 V | 50 Hz
• Size	W 700 x D 880 x H 410 mm
• Weight	38 kg





▶ Counter can be stocked from both sides
▶ Footprint stainless steel

Refr. display 2/1 GN, straight glass



• Depth GN container max.	65 mm
• Safety glass	Yes
• Cooling	Circulating air
• Temperature range	6 °C to 10 °C
• Climate class	4
• Lighting	Halogen Can be switched separately
• Type of door	Sliding door(s)
• Position of the door	Reverse
• Number of intermediate shelves	1
• Not included in delivery	GN containers

406056



405057



	Content	Gastronorm	Power load	Size	Weight	Code-No.		GTIN
Refr. display 2/1 GN, straight glass	110 litre(s)	2 x 1/1 GN	0,43 kW 230 V 50 Hz	W 750 mm D 775 mm H 600 mm	78.6 kg	406055		4015613738161
Refr. display 3/1 GN, straight glass	165 litre(s)	3 x 1/1 GN	0,46 kW 230 V 50 Hz	W 1,075 mm D 775 mm H 590 mm	97.4 kg	406056		4015613738178
Refr. display 3/1GN, curved glass	165 litre(s)	3 x 1/1 GN	0,46 kW 230 V 50 Hz	W 1,072 mm D 783 mm H 593 mm	80 kg	405057		4015613738185

Cooling top unit Bartscher Deli Cool I

700201G

GTIN 4015613479101



• Material	Plastic Glass
• Type of glass	Double glazing All-round glass
• Content	100 litre(s)
• Cooling	Circulating air
• Temperature range	2 °C to 12 °C
• Climate class	4
• Energy consumption	912 kWh / an
• Energy efficiency class	B (EU No. 2019 / 2018)
• Interior lighting	Yes
• Type of door	Sliding door(s)
• Position of the door	Reverse
• Number of intermediate shelves	2
• Height-adjustable intermediate shelves	Yes
• Power load	0,16 kW | 230 V | 50 Hz
• Size	W 685 x D 455 x H 675 mm
• Weight	40.3 kg

Cooling top unit Bartscher DeliCool II



• Material	Plastic Glass
• Type of glass	Double glazing All-round glass
• Safety glass	Yes
• Cooling	Circulating air with 2 fans
• Temperature range	2 °C to 12 °C
• Climate class	4
• Energy efficiency class	B (EU No. 2019 / 2018)
• Interior lighting	Yes
• Type of door	Sliding door(s)
• Position of the door	Reverse
• Number of intermediate shelves	2
• Height-adjustable intermediate shelves	Yes
• Power load	0,16 kW | 230 V | 50 Hz



▶ Display tray
page 420, 421



700203G

	Content	Energy consumption	Size	Weight	Code-No.		GTIN
Bartscher DeliCool II	120 litre(s)	1141 kWh / an	W 710 mm D 575 mm H 685 mm	56.6 kg	700202G		4015613505558
Bartscher DeliCool III	160 litre(s)	1206 kWh / an	W 885 mm D 580 mm H 690 mm	66.3 kg	700203G		4015613505565

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Cooling top unit Bartscher DeliCool II-D

700208G

GTIN 4015613617688





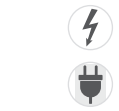
• Material	Plastic Glass
• Type of glass	Double glazing All-round glass
• Safety glass	Yes
• Content	120 litre(s)
• Cooling	Circulating air with 2 fans
• Temperature range	2 °C to 12 °C
• Climate class	4
• Energy consumption	1360 kWh / an
• Energy efficiency class	C (EU No. 2019 / 2018)
• Interior lighting	Yes
• Type of door	Sliding door(s)
• Position of the door	On both sides
• Number of intermediate shelves	2
• Height-adjustable intermediate shelves	Yes
• Power load	0,16 kW | 230 V | 50 Hz
• Size	W 710 x D 568 x H 686 mm
• Weight	55 kg

Cooling top unit Bartscher DeliCool IIIL

305065

GTIN 4015613711270





Everything in view, at all times: The ventilation for the cold display unit has been designed to prevent the glass from steaming up when humidity levels are high. The dishes are presented across 2 levels and perfectly lit thanks to the LED lighting.

• Material	Plastic Glass
• Type of glass	Double glazing
• Safety glass	Yes
• Content	160 litre(s)
• Cooling	Circulating air
• Temperature range	2 °C to 12 °C
• Climate class	4
• Energy consumption	1272 kWh / an
• Energy efficiency class	C (EU No. 2019 / 2018)
• Interior lighting	Yes
• Type of door	Sliding door(s)
• Position of the door	Reverse
• Number of intermediate shelves	2
• Height-adjustable intermediate shelves	Yes
• Power load	0,16 kW | 230 V | 50 Hz
• Size	W 885 x D 570 x H 690 mm
• Weight	65.2 kg



▶ No steamed up windows in environments with high humidity



▶ 2 intermediate shelves each W 815 x D 360 mm
▶ Utility surface: W 858 x D 467 mm



▶ LED lighting
▶ Can be switched separately

Cooling top unit 7450 2E

700421

GTIN 4015613840215



High-quality table-top cabinet made from stainless steel and glass for displaying meals and snacks in canteens, shops, bars and cafés. The sliding glass openings save space and make the cabinet easy to use. The LED lighting ensures perfect presentation.

C (A ↑ G)

• Material	Aluminium Stainless steel Glass
• Type of glass	Double glazing
• Safety glass	Yes
• Content	177 litre(s)
• Cooling	Circulating air
• Temperature range	-1 °C to 7 °C
• Climate class	3
• Energy consumption	2174 kWh / an
• Energy efficiency class	C (EU No. 2019 / 2018)
• Lighting	Can be switched separately LED Vertical in the corners
• Type of door	Sliding door(s), glass
• Position of the door	Reverse
• Number of intermediate shelves	2
• Height-adjustable intermediate shelves	Yes
• Power load	0,35 kW | 230 V | 50 Hz
• Size	W 805 x D 445 x H 935 mm
• Weight	75.6 kg



▶ LED lighting on side
▶ Can be controlled separately



▶ Display tray
page 420, 421

Mini Cooler 58L



This impressive, white mini cooler with a 58-litre capacity uses an environmentally-friendly coolant and has a durable, high-performance design.

B (A ↑ G)

• Material	Plastic Glass
• Type of glass	Double glazing
• Content	58 litre(s)
• Cooling	Circulating air
• Temperature range	2 °C to 12 °C
• Climate class	4
• Energy consumption	1014 kWh / an
• Energy efficiency class	B (EU No. 2019 / 2018)
• Interior lighting	Yes
• Door hinge side	Right
• Number of intermediate shelves	2
• Height-adjustable intermediate shelves	Yes
• Properties	Air baffle to prevent glass fogging
• Power load	0,18 kW | 230 V | 50 Hz
• Size	W 435 x D 385 x H 805 mm
• Weight	28.5 kg

	Colour	Code-No.		GTIN
Mini Cooler 58L, white	White	700258G		4015613635057
Mini cooler 58L-SW	Black	700358G		4015613711843

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

Mini cooler 64L2T black

700358GV1

GTIN 4015613821443





▶ Air baffle to prevent glass fogging

The compact refrigerated cabinets in black with a 64 litre capacity impresses with the two glass leaf doors for easy filling and the durable, high-performance design.

• Material	Plastic Glass
• Colour	Black
• Type of glass	Double glazing
• Content	64 litre(s)
• Cooling	Circulating air
• Temperature range	2 °C to 12 °C
• Climate class	3
• Energy consumption	988 kWh / an
• Energy efficiency class	C (EU No. 2019 / 2018)
• Interior lighting	Yes
• Position of the door	On both sides
• Door hinge side	Right
• Number of intermediate shelves	3
• Height-adjustable intermediate shelves	Yes
• Power load	0,18 kW | 230 V | 50 Hz
• Size	W 425 x D 425 x H 840 mm
• Weight	31 kg

Mini cooler 75L2T white





▶ Baffle, avoids clouded windows



700387

This mini cooler has convex leaf doors on the front and back and is ideal for use on counters. Height-adjustable racks allow the white cooler to be fitted out flexibly on four levels with space for 75 litres. The LED lighting optimally presents chilled goods, placing them in the very best light.

• Material	Plastic Glass
• Type of glass	Double glazing
• Content	75 litre(s)
• Cooling	Circulating air
• Temperature range	2 °C to 12 °C
• Climate class	4
• Energy consumption	1161 kWh / an
• Energy efficiency class	B (EU No. 2019 / 2018)
• Interior lighting	Yes
• Door hinge side	Right
• Number of intermediate shelves	3
• Height-adjustable intermediate shelves	Yes
• Power load	0,18 kW | 230 V | 50 Hz
• Weight	35 kg

	Colour	Code-No.		GTIN
Mini cooler 75L2T white	White	700287		4015613857367
Mini cooler 75L2T black	Black	700387		4015613857374

Mini Cooler 78L



Material	Plastic Glass
Type of glass	Double glazing
Content	78 litre(s)
Cooling	Circulating air
Temperature range	2 °C to 12 °C
Climate class	4
Energy consumption	1003 kWh / an
Energy efficiency class	C (EU No. 2019 / 2018)
Interior lighting	Yes
Door hinge side	Right
Number of intermediate shelves	3
Height-adjustable intermediate shelves	Yes
Properties	Air baffle to prevent glass fogging
Power load	0,18 kW | 230 V | 50 Hz
Size	W 435 x D 385 x H 960 mm

	Colour	Weight	Code-No.		GTIN
Mini Cooler 78L, white	White	33.2 kg	700578G		4015613635071
Mini Cooler 78L, black	Black	33.2 kg	700277G		4015613635088
Mini Cooler 78L, silver	Silver	32.5 kg	700778G		4015613664101

Mini refrigerated showcase 78L-WE/L

700978

GTIN 4015613840222



The compact chiller counter with a capacity of 78 litres is perfect for use in places with high humidity. A specially designed ventilation system prevents the glass from steaming up with the help of the warm exhaust air. The arrangement of the ventilation slots guarantees a clear view over its entire height.

Material	Plastic Glass
Colour	White
Type of glass	Double glazing
Content	78 litre(s)
Cooling	Circulating air
Temperature range	2 °C to 6 °C
Climate class	4
Energy consumption	1610 kWh / an
Energy efficiency class	C (EU No. 2019 / 2018)
Interior lighting	Yes
Door hinge side	Right
Number of intermediate shelves	3
Height-adjustable intermediate shelves	Yes
Power load	0,17 kW | 230 V | 50 Hz
Size	W 445 x D 400 x H 985 mm
Weight	35.4 kg



▶ No fogging of glass in high-humidity environments

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

Mini Cooler 78L, stainless steel

700478G

GTIN 4015613633466



Material	Chrome-nickel steel
	Glass
Type of glass	Double glazing
Content	78 litre(s)
Cooling	Circulating air
Temperature range	2 °C to 12 °C
Climate class	4
Energy consumption	1141 kWh / an
Energy efficiency class	C (EU No. 2019 / 2018)
Interior lighting	Yes
Door hinge side	Right
Number of intermediate shelves	3
Height-adjustable intermediate shelves	Yes
Power load	0,18 kW | 230 V | 50 Hz
Size	W 430 x D 390 x H 986 mm
Weight	41.8 kg



▶ 3 shelves
Dimensions: W 350 x D 300 mm
▶ Adjustable height



▶ Footprint: W 430 x D 390 mm



▶ LED lighting
▶ Can be switched separately

Mini-Cooler 86L

700678G

GTIN 4015613635101



Material	Plastic
	Glass
Colour	White
Type of glass	Double glazing
Content	86 litre(s)
Cooling	Circulating air
Temperature range	2 °C to 12 °C
Climate class	4
Energy consumption	1184 kWh / an
Energy efficiency class	C (EU No. 2019 / 2018)
Interior lighting	Yes
Position of the door	On both sides
Door hinge side	Right
Number of intermediate shelves	3
Height-adjustable intermediate shelves	Yes
Power load	0,18 kW | 230 V | 50 Hz
Size	W 425 x D 425 x H 980 mm
Weight	36.5 kg



▶ Glass leaf door on both sides
▶ Convex



▶ 3 shelves
Dimensions: W 355 x D 345 mm
▶ Adjustable height



▶ Baffle, avoids clouded windows



Mini cooler 98L2T white





This mini cooler has convex leaf doors on the front and back and is ideal for use on counters. Height-adjustable racks allow the white cooler to be fitted out flexibly on four levels with space for 98 litres. The LED lighting optimally presents chilled goods, placing them in the very best light.

B A↑G

• Material	Glass Plastic
• Type of glass	Double glazing
• Content	98 litre(s)
• Cooling	Circulating air
• Temperature range	2 °C to 12 °C
• Climate class	4
• Energy consumption	1087 kWh / an
• Energy efficiency class	B (EU No. 2019 / 2018)
• Interior lighting	Yes
• Door hinge side	Right
• Number of intermediate shelves	4
• Height-adjustable intermediate shelves	Yes
• Power load	0,18 kW | 230 V | 50 Hz
• Size	W 425 x D 429 x H 1,080 mm
• Weight	39 kg

	Colour	Code-No.		GTIN
Mini cooler 98L2T white	White	700498		4015613857381
Mini cooler 98L2T black	Black	700698		4015613857398



▶ Glass leaf door on both sides
▶ Convex



▶ 4 height-adjustable shelves
Dimensions: W 355 x D 345 mm



▶ Footprint: W 345 x D 310 mm



▶ Baffle, avoids clouded windows

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

Mini Cooler 98L





- Material: Plastic, Glass
- Type of glass: Double glazing
- Content: 98 litre(s)
- Cooling: Circulating air
- Temperature range: 2 °C to 12 °C
- Climate class: 4
- Energy consumption: 1401 kWh / an
- Energy efficiency class: C (EU No. 2019 / 2018)
- Interior lighting: Yes
- Door hinge side: Right
- Number of intermediate shelves: 4
- Height-adjustable intermediate shelves: Yes
- Properties: Air baffle to prevent glass fogging
- Power load: 0,18 kW | 230 V | 50 Hz
- Size: W 435 x D 385 x H 1,105 mm
- Weight: 37.5 kg

	Colour	Code-No.	GTIN
Mini Cooler 98L	White	700298G	4015613635118
Mini cooler 98L-SW	Black	700398G	4015613711850

Display fridge 235L-W

700336

GTIN 4015613735580



The large-capacity refrigerated cabinet is perfect for presenting goods within any sales space. The lockable castors ensure maximum flexibility.

- Material: Plastic, Glass
- Colour: White
- Type of glass: Double glazing
- Content: 235 litre(s)
- Cooling: Circulating air
- Temperature range: 2 °C to 12 °C
- Climate class: 4
- Energy consumption: 1622 kWh / an
- Energy efficiency class: B (EU No. 2019 / 2018)
- Interior lighting: Yes
- Door hinge side: Right
- Swivel casters: 4 swivel casters, 2 with brake
- Number of intermediate shelves: 4
- Height-adjustable intermediate shelves: Yes
- Power load: 0,38 kW | 230 V | 50 Hz
- Size: W 525 x D 455 x H 1,703 mm
- Weight: 80.2 kg

Cake display show-case 72L

700207G

GTIN 4015613586687



- Material: Plastic, Glass
- Type of glass: Double glazing, All-round glass
- Safety glass: Yes
- Content: 72 litre(s)
- Cooling: Circulating air with 2 fans
- Temperature range: 2 °C to 10 °C
- Climate class: 4
- Energy consumption: 1041 kWh / an
- Energy efficiency class: C (EU No. 2019 / 2018)
- Humidity max.: 70 %
- Door hinge side: Right
- Properties: Rotation stop automatic when opening the door
- Power load: 0,17 kW | 230 V | 50 Hz
- Size: W 450 x D 450 x H 983 mm
- Weight: 39 kg



▶ Bogie can be switched separately
▶ Bogie detachable



▶ LED lighting
▶ Can be switched separately

Cake display show-case 100L

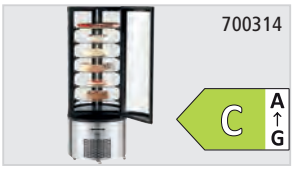


Thanks to the 4 sturdy glass panes, the kitchen cabinet is excellently suited for presenting cakes or even snacks.

- Type of glass: Double glazing, All-round glass
- Safety glass: Yes
- Cooling: Circulating air
- Climate class: 4
- Energy efficiency class: C (EU No. 2019 / 2018)
- Door hinge side: Right
- Type of intermediate shelves: Glass pane
- Height-adjustable intermediate shelves: Yes
- Properties: Intermediate shelves, rotating, can be removed



▶ Energy consumption 1376 kWh / an
▶ 4 intermediate shelves



▶ Energy consumption 2484 kWh / an
▶ 6 intermediate shelves



▶ Intermediate shelves, rotating
▶ Easy to fill and easy removal of food



▶ LED lighting
▶ Can be switched separately

	Content	Temperature range	Power load	Size	Weight	Code-No.	GTIN
100L	100 litre(s)	2 °C to 8 °C	0,23 kW 230 V 50 Hz	W 495 mm D 495 mm H 1,065 mm	50.8 kg	700213G	4015613641423
400L	400 litre(s)	2 °C to 10 °C	0,48 kW 230 V 50 Hz	W 680 mm D 680 mm H 1,750 mm	130.4 kg	700314	4015613717913

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Display fridge KV 270L

700562

GTIN 4015613782454

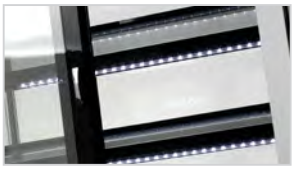


The flexible refrigerated cabinet for the counter area – the height-adjustable intermediate shelves with price rails provide an imposing display place for chilled drinks, snacks and food.

• Type of glass	Double glazing All-round glass
• Safety glass	Yes
• Material surface	Glass
• Content	270 litre(s)
• Cooling	Circulating air
• Temperature range	2 °C to 10 °C
• Climate class	4
• Energy consumption	2703 kWh / an
• Energy efficiency class	C (EU No. 2019 / 2018)
• Lighting	LED
• Swivel casters	4 swivel casters, 2 with brake
• Number of intermediate shelves	2
• Type of intermediate shelves	Glass pane
• Intermediate shelves with price rails	Yes
• Height-adjustable intermediate shelves	Yes
• Power load	0,475 kW | 230 V | 50 Hz
• Size	W 905 x D 690 x H 1,210 mm
• Weight	128.4 kg



▶ Sliding doors at back



▶ LED lighting

Refrigerated wall shelf "Rimi"

700231

GTIN 4015613789118



Mobile refrigerated wall shelf for presentation of goods on four levels – the three height-adjustable shelves allow individual and needs-based assembly.

• Type of glass	Single glazing
• Safety glass	Yes
• Content	220 litre(s)
• Exhibition space	0,52 m²
• Cooling	Circulating air
• Temperature range	2 °C to 10 °C
• Climate class	6
• Energy consumption	4487 kWh / an
• Energy efficiency class	F (EU No. 2019 / 2018)
• Lighting	LED
• Swivel casters	4 swivel casters, 2 with brake
• Number of shelves	3
• Shelves with price rails	Yes
• Height-adjustable shelves	Yes
• Night blind	Yes
• Power load	1,3 kW | 230 V | 50 Hz
• Size	W 505 x D 665 x H 1,740 mm
• Weight	94.6 kg



▶ 3 height-adjustable shelves with price rails



▶ LED lighting



▶ Night blind

Mini bar K1-111

700118V1

GTIN 4015613872841



Cool drinks, snacks or fruit - the built-in mini bar with lighting, continuous temperature control and additional door storage offers enough space to pamper hotel guests.

• Material	Painted Steel plate
• Material inside	Plastic White
• Content	31 litre(s)
• Cooling	Static
• Temperature range	5 °C to 12 °C
• Energy consumption	193 kWh / an
• Energy efficiency class	G (EU No. 2019 / 2016)
• Ambient temperature	16 °C to 32 °C
• Interior lighting	Yes
• Lockable	Yes
• Door hinge side can be changed	Yes
• Number of intermediate shelves	2
• Height-adjustable intermediate shelves	Yes
• Can be installed	Yes (with drag hinge)
• Including	Fitting kit
• Power load	0,065 kW | 230 V | 50 Hz
• Size	W 402 x D 464 x H 556 mm
• Weight	17.3 kg



▶ 2 intermediate shelves
▶ Max. load-bearing capacity.: 4 kg
▶ Adjustable height



▶ 2 door shelves
▶ Max. load-bearing capacity.: 2 kg
▶ Adjustable height

Glass doored refrigerator 46

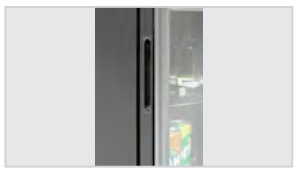
700183

GTIN 4015613800219



This compact refrigerator with a glass door in a modern design can be equipped as desired using the height-adjustable intermediate shelves. It also offers a space-saving solution for refrigerated take-away items in the self-service areas of kiosks, snack bars and petrol stations.

• Material	Steel plate Galvanised
• Material inside	Plastic
• Type of glass	Single glazing
• Safety glass	Yes
• Content	46 litre(s)
• Cooling	Compressor
• GWP	3
• Temperature range	4 °C to 18 °C
• Energy consumption	329 kWh / an
• Energy efficiency class	D (EU No. 2019 / 2018)
• Ambient temperature	to 25 °C
• Door hinge side can be changed	Yes
• Number of intermediate shelves	1
• Height-adjustable intermediate shelves	Yes
• Power load	0,085 kW | 230 V | 50 Hz
• Size	W 435 x D 480 x H 520 mm
• Weight	14.8 kg



▶ Changeable door hinge side



▶ Height-adjustable intermediate shelves

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Bar refrigerators



Bar refrigerator 124L



The bar refrigerator with interior lighting and double-glazed, self-closing sliding door cools your drinks reliably. The electronic control with digital display allows the exact setting of the desired temperature.

• Material	Steel
• Material inside	Aluminium
• Type of glass	Double glazing
• Safety glass	Yes
• GWP	3
• Energy efficiency class	D (EU No. 2019 / 2018)
• Ambient temperature	to 25 °C
• Lockable	Yes
• Height-adjustable intermediate shelves	Yes
• Properties	LED lighting
	Self-closing door

700121





- Cooling: Static, with additional fan
- Temperature range: 0 °C to 7 °C
- Energy consumption: 467 kWh / an
- Type of door: Leaf door, glass
  Door hinge side: Right
- Number of intermediate shelves: 2

700122





- Cooling: Static with 3 fans
- Temperature range: 1 °C to 9 °C
- Energy consumption: 420 kWh / an
- Type of door: Sliding door(s), glass
- Number of intermediate shelves: 4

700123





- Cooling: Static with 3 fans
- Temperature range: 1 °C to 9 °C
- Energy consumption: 500 kWh / an
- Type of door: Sliding door(s), glass
- Number of intermediate shelves: 6

	Content	Power load	Size	Weight	Code-No.		GTIN
Bar refrigerator 124L	112 litre(s)	0,135 kW 230 V 50 Hz	W 600 mm D 550 mm H 850 mm	44 kg	700121		4015613702742
Bar refrigerator 176L	175 litre(s)	0,16 kW 230 V 50 Hz	W 900 mm D 500 mm H 860 mm	55 kg	700122		4015613702759
Bar refrigerator 270L	280 litre(s)	0,215 kW 230 V 50 Hz	W 1,335 mm D 500 mm H 860 mm	76 kg	700123		4015613702766

Wine cooler 2Z 38FL



The high-quality wine cooler is stylish and elegant, and, thanks to its very quiet compressor, it is ideal for bars and restaurants. The two separately controlled temperature zones for white wine and red wine, and the glass with its UV filter guarantee optimum storage and presentation.

• Material	Steel Painted Glass
• Type of glass	Double glazing Insulating safety glass with UV filter
• Cooling	Compressor
• Number of temperature zones	2
• Temperature range	Top: 5 °C to 20 °C Below: 5 °C to 20 °C
• Energy efficiency class	G (EU No. 2019 / 2016)
• Ambient temperature	16 °C to 38 °C
• Lighting	LED Can be switched separately per temperature zone
• Lockable	Yes
• Door hinge side	Right
• Power load	0,15 kW | 230 V | 50 Hz

700130



- Energy consumption: 146 kWh / an
- Number of intermediate shelves: Top: 3, Below: 4

700133



- Energy consumption: 142 kWh / an
- Number of intermediate shelves: Top: 2, Below: 3
- Can be installed

700131



- Energy consumption: 180 kWh / an
- Number of intermediate shelves: Top: 3, Below: 4

700132



- Energy consumption: 184 kWh / an
- Number of intermediate shelves: Top: 4, Below: 4

	Storage capacity	Size	Weight	Code-No.	GTIN
Wine cooler 2Z 38FL	38 bottles (top: 15 bottles, below: 23 bottles)	W 396 mm D 580 mm H 1,030 mm	40 kg	700130	4015613686653
Wine cooler 2Z 40FL	40 bottles (top: 14 bottles, below: 26 bottles)	W 595 mm D 625 mm H 825 mm	56.7 kg	700133	4015613686684
Wine cooler 2Z 126FL	126 bottles (top: 54 bottles, below: 72 bottles)	W 595 mm D 625 mm H 1,590 mm	76 kg	700131	4015613686660
Wine cooler 2Z 180FL	180 bottles (top: 80 bottles, below: 100 bottles)	W 600 mm D 750 mm H 1,860 mm	86.4 kg	700132	4015613686677



▶ 2 separately controlled temperature zones



▶ Ball bearing-mounted wooden shelves



▶ Glass pane with UV filter



▶ Even temperature distribution within the temperature zones

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Component parts

Wine presenter 2Z 126FL

- Material: Wood
- Capacity: Max. 6 bottles
- Properties:
  Can be exchanged with the intermediate shelves of wine cooler 2Z 126FL
- Size: W 506 x D 438 x H 30 mm
- Weight: 1.04 kg
- GTIN: 4015613738062



700135

Wine presenter 2Z 180FL

- Material: Wood
- Capacity: Max. 6 bottles
- Properties: Can be exchanged with the intermediat
  e shelves of wine cooler 2Z 180FL
- Size: W 505 x D 534 x H 33 mm
- Weight: 1.1 kg
- GTIN: 4015613738086



700137



Wine cooler 2FL-100



For high-quality cooling of wines served by the glass. With the integrated LED lighting, bottles of white, rosé or red wine can be stylishly presented in the wine cooler at a buffet, restaurant table, bar or wine tasting event.

• Material	Plastic
• Cooling	Thermoelectric
• Number of temperature zones	1
• Temperature range	5 °C to 18 °C
• Ambient temperature	10 °C to 32 °C
• Lighting	LED Can be switched separately
• Power load	0,05 kW | 230 V | 50 Hz



▶ 1 temperature zone
▶ Temperature can be regulated in 1°C steps



▶ LED lighting
▶ Can be controlled separately





	Storage capacity	Bottle opening	Size	Weight	Code-No.		GTIN
Wine cooler 2FL-100	2 bottles	Ø 85 mm	W 290 mm D 270 mm H 260 mm	4.9 kg	700142		4015613794457
Wine cooler 4FL-100	4 bottles	Ø 85 mm	W 480 mm D 260 mm H 260 mm	6.8 kg	700134		4015613735917
Wine cooler 4FLS-10	4-5 bottles	430 x 100 mm	W 500 mm D 265 mm H 260 mm	7.1 kg	700143		4015613862941

Impulse cooler 60L-1F



If you're not yet thirsty, you will be soon – at petrol stations, supermarkets, kiosks and DIY stores, this impulse cooler quickly entices you to grab a refreshing bottle or can of your favourite chilled drink.

• Material	Stainless steel Plexiglas Plastic
• Cooling	Circulating air Compressor
• Temperature range	2 °C to 8 °C
• Climate class	ST
• Lighting	LED
• Important information	Do not cover the louvre of the utility space





- Energy consumption: 621 kWh / an
- Energy efficiency class: C (EU No. 2019 / 2018)
- Dimensions surface: B 600 x T 340 mm





- Energy consumption: 876 kWh / an
- Energy efficiency class: D (EU No. 2019 / 2018)
- Dimensions of each surface: B 600 x T 150 mm

	Number of shelves	Content	Power load	Size	Weight	Code-No.	GTIN
Impulse cooler 60L-1F	1	60 litre(s)	0,175 kW 230 V 50 Hz	W 690 mm D 450 mm H 1,010 mm	36.2 kg	700806	4015613714479
Impulse cooler 110L-2F	2	110 litre(s)	0,185 kW 230 V 50 Hz	W 750 mm D 550 mm H 1,010 mm	40.8 kg	700809	4015613746241

Drawer chiller 600S2

110159

GTIN 4015613719450







▶Top drawer has perforated base

This drawer chiller has 2 drawers and can be integrated with other units, making it ideal for installation between cabinets in cafés and bars. The circulation cooling and perforated base of the top drawer ensure even temperature distribution.

• Number of drawers	2
• Drawer dimensions	Bottom: W 440 x D 250 mm Top: W 440 x D 440 mm
• Cooling	Circulating air
• Temperature range	0 °C to 10 °C
• Climate class	4
• Energy consumption	1095 kWh / an
• Energy efficiency class	D (EU Nr. 2015 / 1094)
• Max. bottle height	275 mm
• Load-bearing capacity of each drawer, max	20 kg
• Can be installed	Yes
• Power load	0,167 kW | 230 V | 50 Hz
• Size	W 600 x D 645 x H 845 mm
• Weight	50.8 kg

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Bottle cooler 88L

700182G

GTIN 4015613764023

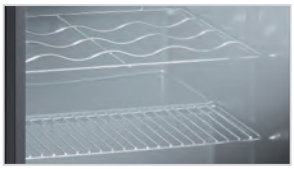


The elegant bottle refrigerator can be integrated almost anywhere thanks to its slim design. It can stand on the floor or sit on a table in a restaurant, bar, café, canteen, kiosk, snack bar, or petrol station.

Material	Steel plate
Material inside	HIPS (High Impact Polystyrene)
Type of glass	Double glazing
Content	88 litre(s)
Cooling	Static
GWP	3
Temperature range	2 °C to 10 °C
Energy consumption	139 kWh / an
Energy efficiency class	G (EU No. 2019 / 2016)
Ambient temperature	10 °C to 32 °C
Door hinge side can be changed	Yes
Number of intermediate shelves	6
Height-adjustable intermediate shelves	No
Properties	Storage capacity: 28 bottles LED ceiling lights, can be switched separately
Power load	0,085 kW | 230 V | 50 Hz
Size	W 430 x D 480 x H 830 mm
Weight	22.2 kg



▶ Storage capacity: 28 bottles

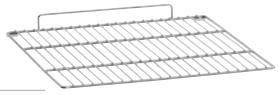


▶ Bottle rack, chrome-plated (5 units)
▶ Rack, chrome-plated

Storage grid FKS 88L

- Material: Stainless steel
- Size: W 355 x D 360 x H 38 mm
- Weight: 0.62 kg
- GTIN: 4015613697192

700087





▶ For individual and flexible use of the bottle cooler 88L

Bottle cooler K1-111

700473V1

GTIN 4015613878348



Generous storage space for cold drinks – this unpretentious bottle cooler fits in perfectly with any kitchen and any storage room. Thanks to its height-adjustable shelves, the inside of this fridge can be used flexibly in accordance with requirements.

Material	Plastic
Material inside	HIPS (High Impact Polystyrene)
Content	270 litre(s)
Cooling	Static
GWP	3
Temperature range	0 °C to 8 °C
Energy consumption	105 kWh / an
Energy efficiency class	E (EU No. 2019 / 2016)
Ambient temperature	16 °C to 43 °C
Interior lighting	Yes
Door hinge side can be changed	Yes
Number of intermediate shelves	5
Height-adjustable intermediate shelves	Yes
Properties	Separately controllable interior lighting
Power load	0,21 kW | 230 V | 50 Hz
Size	W 600 x D 650 x H 1,450 mm
Weight	50.2 kg

Bottle Cooler 350L

700323

GTIN 4015613842837



This impressive bottle cooler has a capacity of 350 litres and a double-glazed double door which allows for an appealing product display. The interior lighting perfectly sets the scene for the safely chilled goods.



• Material	Plastic
• Material inside	HIPS (High Impact Polystyrene)
• Type of glass	Double glazing
• Safety glass	Yes
• Content	350 litre(s)
• Cooling	Static
• GWP	3
• Temperature range	2 °C to 10 °C
• Energy consumption	744 kWh / an
• Energy efficiency class	D (EU No. 2019 / 2018)
• Ambient temperature	to 32 °C
• Interior lighting	Yes
• Door hinge side can be changed	Yes
• Number of intermediate shelves	5
• Height-adjustable intermediate shelves	Yes
• Power load	0,23 kW | 230 V | 50 Hz
• Size	W 600 x D 600 x H 1,730 mm
• Weight	67 kg

Storage refrigerator 350

700276

GTIN 4015613797632



With its minimalist design, this convection refrigerator fits perfectly into any kitchen or storage room. Food - packaged or in containers - can be kept cool on 5 height-adjustable intermediate shelves.



• Material	Plastic Steel
• Material inside	Plastic
• Content	350 litre(s)
• Cooling	Circulating air
• GWP	3
• Temperature range	-2 °C to 8 °C
• Energy consumption	735 kWh / an
• Energy efficiency class	D (EU No. 2015 / 1094)
• Ambient temperature	16 °C to 30 °C
• Interior lighting	Yes
• Door hinge side can be changed	Yes
• Number of intermediate shelves	5
• Height-adjustable intermediate shelves	Yes
• Properties	2 casters, 2 adjustable feet Fan stop when door is open
• Power load	0,23 kW | 220-240 V | 50 Hz
• Size	W 600 x D 635 x H 1,730 mm
• Weight	55 kg



▶ 5 shelves
Dimensions: W 520 x D 360 mm
▶ Height-adjustable intermediate shelves



▶ Interior lighting



▶ 2 casters, 2 adjustable feet

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Refrigerator 590LW

700907

GTIN 4015613840291



The refrigerator 590LW is ideal for storing a range of chilled goods. Foods remain chilled perfectly even at ambient temperatures of up to 30 °C.

Material	Steel, painted
Material inside	Plastic ABS
Content	590 litre(s)
Gastronorm	2/1 GN
Cooling	Circulating air
GWP	3
Temperature range	0 °C to 8 °C
Energy consumption	329 kWh / an
Energy efficiency class	A (EU No. 2015 / 1094)
Ambient temperature	10 °C to 25 °C
Lockable	Yes
Door hinge side can be changed	Yes
Number of intermediate shelves	5
Properties	Self-closing door
Power load	0,128 kW | 230 V | 50 Hz
Size	W 773 x D 742 x H 1,907 mm
Weight	87.92 kg

Refrigerator 600 WSTL

700854

GTIN 4015613843278



This lockable refrigerator with its slightly textured surface is a special eye-catcher in any professional kitchen. With 5 height-adjustable grills, the interior can be equipped to suit your specific needs. The perfect temperature can be set easily and intuitively in steps of 0.1°C via the display.

Material	Steel Painted with a slight texture
Material inside	Steel, painted
Content	600 litre(s)
Cooling	Static with 1 fan
GWP	3
Temperature range	-1 °C to 6 °C
Energy consumption	664 kWh / an
Energy efficiency class	C (EU Nr. 2015/1094-IV)
Ambient temperature	to 32 °C
Lockable	Yes
Door hinge side can be changed	Yes
Height adjustable	1930 mm to 1945 mm
Number of intermediate shelves	5
Height-adjustable intermediate shelves	Yes
Power load	0,292 kW | 230 V | 50 Hz
Size	W 780 x D 720 x H 1,930 mm
Weight	91.2 kg



- Robust appliance surface
- Lightly textured external paintwork

Insert gate 600 WSTL-OM

- Material: Steel, Plastic coated
- Usage options: Upper drawer, Middle drawers
- Size: W 650 x D 510 x H 40 mm
- Weight: 2.47 kg
- GTIN: 4015613863085

700858

Insert grate 600 WSTL-U

- Material: Steel, Plastic coated
- Usage options: Our drawer
- Size: W 650 x D 380 x H 40 mm
- Weight: 1.9 kg
- GTIN: 4015613860664

700857

Glass-doored refrigerator GTK3-121

700851

GTIN 4015613841908



A coolattention-grabber at any BBQ or cooking event – the compact glass-doored refrigerator in a modern design. Drinks and food can be stored at a cool temperature on 3 shelves behind the door with UV filter glass.

CNS 18/10

A (A ↑ G)

• Material	CNS 18/10 Tinted glass
• Material inside	Plastic
• Type of glass	Insulating safety glass with UV filter
• Safety glass	Yes
• Content	63 litre(s)
• Cooling	Compressor
• GWP	3
• Temperature range	-1 °C to 10 °C
• Energy consumption	345 kWh / an
• Energy efficiency class	A (EU No. 2019 / 2018)
• Ambient temperature	16 °C to 38 °C
• Lockable	Yes
• Door hinge side	Right
• Number of intermediate shelves	3
• Height-adjustable intermediate shelves	Yes
• Important information	Can be used inside Can be used in weather-protected outside areas Can be fitted with at least 15 cm space all around
• Power load	0,06 kW | 230 V | 50 Hz
• Size	W 430 x D 555 x H 675 mm
• Weight	35 kg



▶ 3 intermediate shelves, height-adjustable
Dimensions: W 335 x D 350 mm



▶ LED lighting
▶ Lockable

Glass-doored refrigerator 300L

700812

GTIN 4015613720623



Black, slim, elegant: A special design that immediately catches the eye. Food and drinks are more appealing and appear higher-value in this refrigerator with its glass door and LED lighting.

F (A ↑ G)

• Material	Steel Coated Glass Plastic ABS
• Material inside	Steel Coated
• Type of glass	Double glazing
• Safety glass	Yes
• Content	300 litre(s)
• Cooling	Circulating air
• GWP	3
• Temperature range	2 °C to 8 °C
• Energy consumption	953 kWh / an
• Energy efficiency class	F (EU No. 2019 / 2018)
• Ambient temperature	Up to 40 °C
• Door hinge side	Right
• Number of intermediate shelves	4
• Height-adjustable intermediate shelves	Yes
• Properties	1 fan LED lighting, separately switchable 4 casters, 2 adjustable feet
• Power load	0,3 kW | 230 V | 50 Hz
• Size	W 440 x D 708 x H 1,840 mm
• Weight	78 kg



▶ LED lighting with separate on/off switch

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Glas-doored refrigerator 326

700834

GTIN 4015613756943



This refrigerator with its practical glass door saves on time and energy, since even before you open the door, you can see everything that's inside at a glance, whether the fridge is used in a storeroom or kitchen or in customer areas such as shops, canteens, dining areas, and service stations.



• Material	Glass | Plastic ABS
	Steel plate, painted
• Material inside	Plastic
• Type of glass	Double glazing
• Safety glass	Yes
• Content	360 litre(s)
• Cooling	Static
	With additional fan
• GWP	3
• Temperature range	-1 °C to 6 °C
• Energy consumption	710 kWh / an
• Energy efficiency class	D (EU No. 2019 / 2018)
• Ambient temperature	Up to 40 °C
• Lockable	Yes
• Type of door	Leaf door, glass
	Self-closing
• Door hinge side	Right
• Number of intermediate shelves	4
• Height-adjustable intermediate shelves	Yes
• Properties	1 fan
	2 casters, 2 adjustable feet
• Power load	0,18 kW | 230 V | 50 Hz
• Size	W 620 x D 635 x H 1,732 mm
• Weight	72 kg



▶ 4 height-adjustable intermediate shelves
▶ With price strips, detachable



▶ LED lighting with separate on/off switch

Glass-doored refrigerator GTK2-221

700848

GTIN 4015613839974



The energy-saving night mode and fan stop when the door is open not only make the display refrigerator GTK2-221 a magnet for customers, but also ensure maximum energy savings. It keeps your products fresh while presenting them attractively.



• Material	Glass
	Steel, painted
• Material inside	Steel, coated
• Type of glass	Double glazing
• Safety glass	Yes
• Content	804 litre(s)
• Cooling	Circulating air
• GWP	3
• Temperature range	1 °C to 9 °C
• Energy consumption	1978 kWh / an
• Energy efficiency class	F (EU No. 2019 / 2018)
• Ambient temperature	10 °C to 32 °C
• Lockable	Yes
• Door hinge side	Left / right
• Number of intermediate shelves	4
• Height-adjustable intermediate shelves	Yes
• Properties	Fan stop when door is open
	Self-closing door
	LED lighting, separately switchable
• Important information	Spacers must be attached to rear wall
• Power load	0,5 kW | 230 V | 50 Hz
• Size	W 880 x D 725 x H 2,030 mm
• Weight	137.4 kg

Insert grate GTK2-221

- Material: Steel, Plastic coated
- Size: W 790 x D 525 x H 35 mm
- Weight: 4.18 kg
- GTIN: 4015613865218



700848ZR

Glass-doored refrigerator GTK1-123

700836

GTIN 4015613814704







An eyecatcher in every self-service area: With its illuminated promotional display, the display refrigerator draws attention to itself and presents products in their best light.

• Material	Steel, painted | Glass Plastic PP
• Material inside	Aluminium, coated
• Type of glass	Double glazing
• Safety glass	Yes
• Content	232 litre(s)
• Cooling	Static with 1 fan
• GWP	3
• Temperature range	1 °C to 9 °C
• Energy consumption	615 kWh / an
• Energy efficiency class	D (EU No. 2019 / 2018)
• Ambient temperature	10 °C to 32 °C
• Advertising display	LED lighting For stickers with max. dim. of W 445 x H 190 mm
• Lockable	Yes
• Door hinge side	Right
• Number of intermediate shelves	4
• Height-adjustable intermediate shelves	Yes
• Properties	LED lighting 4 casters, 2 adjustable feet
• Power load	0,21 kW | 230 V | 50 Hz
• Size	W 450 x D 530 x H 2,030 mm
• Weight	71.6 kg

Insert grate GTK1-123

- Material: Steel, Plastic coated
- Size: W 360 x D 335 x H 30 mm
- Weight: 1.13 kg
- GTIN: 4015613865164

700836ZR

Glass-doored refrigerator 302L WB

700611

GTIN 4015613840338





Setting the scene for targeted advertising and information: The illuminated advertising display catches the eye and draws the attention in shops, canteens, and dining areas. You can advertise your products with a logo or provide general information. Allowing customers to look directly at the foods on offer helps to promote impulse buys.

• Material	Steel, painted | Glass Plastic ABS
• Material inside	Plastic ABS
• Type of glass	Double glazing
• Safety glass	Yes
• Content	302 litre(s)
• Cooling	Static with 1 fan
• GWP	3
• Temperature range	0 °C to 10 °C
• Energy consumption	642 kWh / an
• Energy efficiency class	D (EU No. 2019 / 2018)
• Ambient temperature	16 °C to 30 °C
• Advertising display	LED lighting For stickers For printed material
• Lockable	Yes
• Door hinge side	Right
• Number of intermediate shelves	5
• Height-adjustable intermediate shelves	Yes
• Properties	1 fan 2 casters, 2 adjustable feet LED lighting with separate on/off switch (with advertising display)
• Power load	0,155 kW | 230 V | 50 Hz
• Size	W 600 x D 580 x H 1,845 mm
• Weight	55.6 kg



▶ Advertising display
▶ LED lighting



▶ LED lighting

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Glass-doored refrigerator 700 GN210



Solid stainless steel in appealing design, glass door with aluminium frame and high-quality LED lighting provide ideal prerequisites for perfect product presentation. The refrigerator with shelves in 2/1 GN format positively invites impulse buys.

• Material inside	Stainless steel
• Type of glass	Double glazing
• Safety glass	Yes
• Gastronorm	2/1 GN
• Cooling	Circulating air
• GWP	3
• Temperature range	-2 °C to 8 °C
• Energy efficiency class	B (EU No. 2019 / 2018)
• Ambient temperature	10 °C to 32 °C
• Lockable	Yes
• Height adjustable	2040 mm to 2115 mm
• Height-adjustable intermediate shelves	Yes
• Properties	LED lighting, separately switchable Fan stop when door is open Self-closing door



• Number of intermediate shelves: 3
• Door hinge side can be changed



• Number of intermediate shelves: 6

	Content	Energy consumption	Power load	Size	Weight	Code-No.		GTIN
700 GN210	461 litre(s)	886 kWh / an	0,182 kW 230 V 50 Hz	W 680 mm D 855 mm H 2,060 mm	108.6 kg	700603		4015613781730
1400 GN210	922 litre(s)	1308 kWh / an	0,207 kW 230 V 50 Hz	W 1,320 mm D 835 mm H 2,040 mm	166.5 kg	700601		4015613757810



▶ Gastronorm: 2/1 GN
▶ Shelves each: W 530 x D 640 mm
▶ Height-adjustable intermediate shelves



▶ Lockable



▶ LED lighting with separate on/off switch

Combination fridge/freezer



This combination fridge/freezer has an appealing black design and a volume of 430 litres. The glass doors allow customers to see the food inside, which can be highlighted using the separately controllable LED lights.

• Material	Steel, painted
• Type of glass	Double glazing
• Useful content	430 litre(s)
• Cooling	Compressor Circulating air
• Temperature range	0 °C to 10 °C -18 °C to -22 °C
• Energy consumption	3650 kWh / an
• Energy efficiency class	C (EU No. 2019 / 2018)
• Ambient temperature	16 °C to 25 °C
• Number of doors	2
• Door hinge side	Right
• Number of intermediate shelves	4
• Height-adjustable intermediate shelves	Yes
• Properties	4 swivel casters, 2 with brake LED lighting, separately switchable Fridge at top | Freezer at bottom Heating unit to prevent condensation
• Power load	0,767 kW | 230 V | 50 Hz
• Size	W 700 x D 780 x H 2,000 mm
• Weight	121.4 kg



▶ 2 shelves in each cooling compartment
▶ Dimensions: W 565 x D 475 mm





▶ Digital display
▶ LED lighting, separately switchable



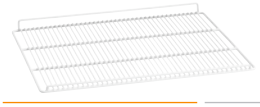
▶ 4 swivel casters, 2 with brake

	Material inside	Code-No.	GTIN
Combination fridge/freezer 430L	Plastic, white	700898	4015613765747
Combination fridge/freezer KTK1-122	Plastic, black	700900	4015613842851

Component parts

Insert grate 430L

- Material: Steel, Plastic coated
- Important information: Colour white
- Size: W 565 x D 472 x H 37 mm
- Weight: 2.14 kg
- GTIN: 4015613865485

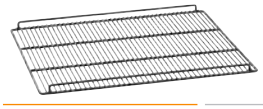




700898ZR

Insert grate KTK1-122

- Material: Steel, Plastic coated
- Important information: Colour black
- Size: W 565 x D 472 x H 37 mm
- Weight: 2.13 kg
- GTIN: 4015613865508





700900ZR

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Combination fridge/freezer





This combination fridge/freezer has an appealing black design and a volume of 820 litres. The glass doors allow customers to see the food inside, which can be highlighted using the separately controllable LED lights.

• Material	Steel, painted
• Type of glass	Double glazing
• Content	820 litre(s)
• Cooling	Compressor Circulating air
• Temperature range	0 °C to 10 °C -18 °C to -22 °C
• Energy consumption	6570 kWh / an
• Energy efficiency class	D (EU No. 2019 / 2018)
• Ambient temperature	16 °C to 25 °C
• Number of doors	2
• Lockable	Yes
• Door hinge side	Left / right
• Number of intermediate shelves	8
• Height-adjustable intermediate shelves	Yes
• Properties	4 swivel casters, 2 with brake LED lighting, separately switchable Fridge on left | Freezer on right Heating unit to prevent condensation
• Power load	1 kW | 230 V | 50 Hz
• Size	W 1,220 x D 805 x H 2,000 mm
• Weight	201 kg



▶ 4 shelves in each cooling compartment
▶ Dimensions: W 500 x D 485 mm





▶ Digital display
▶ LED lighting, separately switchable



▶ 4 swivel casters, 2 with brake

	Material inside	Code-No.		GTIN
Combination fridge/freezer 820L	Plastic, white	700899		4015613765754
Combination fridge/freezer KTK2-222	Plastic, black	700901		4015613842868

Component parts

Insert grate 820L

- Material: Plastic coated, Steel
- Important information: Colour white
- Size: W 503 x D 483 x H 27 mm
- Weight: 1.96 kg
- GTIN: 4015613865492



700899ZR

Insert grate KTK2-222

- Material: Steel, Plastic coated
- Important information: Colour black
- Size: W 503 x D 483 x H 27 mm
- Weight: 1.97 kg
- GTIN: 4015613865515



700901ZR

Combination fridge/freezer 484L GN210

700826

GTIN 4015613689012



This combi appliance unites refrigeration and freezing to allow access to chilled and frozen goods in restricted spaces. The GN-compatible bearing rails can be used for the provided racks and GN containers.

• Material inside	Stainless steel
• Content	484 litre(s)
• Gastronorm	2/1 GN| 1/1 GN
• Cooling	Circulating air
• Temperature range	0 °C to 10 °C -18 °C to -22 °C
• Ambient temperature	16 °C to 32 °C
• Door hinge side	Right
• Number of intermediate shelves	3
• Height-adjustable intermediate shelves	Yes
• Properties	4 swivel casters, 2 with brake Also for the insertion of GN containers One on/off switch each for refrigeration and freezing Fridge at top | Freezer at bottom
• Power load	0,767 kW | 230 V | 50 Hz
• Size	W 645 x D 840 x H 2,008 mm
• Weight	122.8 kg

Guiding rails 484L GN210-2

- Set comprises: 2 bearing rails
- Material: Stainless steel
- Important information:
  Wire rack 484L GN210 is required to create the extra shelf surface
- Size: W 20 x D 650 x H 12 mm
- Weight: 0.25 kg
- GTIN: 4015613833453

700844

Insert Grate 484L GN210

- Material: PVC coated
- Important information:
  Support rail 484L GN210-2 is required for the additional shelf
- Size: W 530 x D 640 x H 60 mm
- Weight: 2.05 kg
- GTIN: 4015613833460

700846

Refrigerator 335L GN110

700825

GTIN 4015613689036



This Gastronorm refrigerator with 4 swivel castors is particularly space-saving due to the lengthwise insertion of the shelves. The height-adjustable shelves have space for 1/1 GN and 1/2 GN prepared containers.

• Material inside	Stainless steel
• Content	335 litre(s)
• Gastronorm	1/1 GN | 1/2 GN
• Cooling	Circulating air
• GWP	3
• Temperature range	0 °C to 10 °C
• Energy consumption	548 kWh / an
• Energy efficiency class	C (EU No. 2015 / 1094)
• Ambient temperature	to 30 °C
• Lockable	Yes
• Number of intermediate shelves	3
• Height-adjustable intermediate shelves	Yes
• Power load	0,347 kW | 230 V | 50 Hz
• Size	W 500 x D 740 x H 2,030 mm
• Weight	79 kg

Guiding rails 335L GN110-2

- Set comprises: 2 bearing rails
- Size: W 25 x D 550 x H 20 mm
- Weight: 0.47 kg
- GTIN: 4015613833422

700838

Insert Grate 335L GN110

- Material: PVC coated
- Size: W 330 x D 527 x H 60 mm
- Weight: 0.12 kg
- GTIN: 4015613833446

700839

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Refrigerator KGN1-112



Thanks to the generous space offered by this appliance, refrigerated goods can be stored and kept so that they are easy to find on the height-adjustable grills in 2/1 GN format. The powerful forced-air cooling system of the stainless steel refrigerator ensures an even and constant interior temperature despite the size of the appliance.

• Material	Stainless steel Zinc-plated rear wall Zinc-plated floor covering
• Material inside	Stainless steel
• Gastronorm	2/1 GN
• GWP	60
• Temperature range	0 °C to 8 °C
• Energy efficiency class	B (EU No. 2015 / 1094)
• Ambient temperature	Up to 40 °C
• Interior lighting	Yes
• Lockable	Yes
• Height-adjustable intermediate shelves	Yes

700843



- Number of intermediate shelves: 3
- Door hinge side can be changed

700853



- Number of intermediate shelves: 6

	Content	Energy consumption	Power load	Size	Weight	Code-No.		GTIN
KGN1-112	650 litre(s)	482 kWh / an	0,2 kW 230 V 50 Hz	W 740 mm D 835 mm H 2,050 mm	102.7 kg	700843		4015613828459
KGN2-212	1350 itre(s)	803 kWh / an	0,43 kW 230 V 50 Hz	W 1,485 mm D 835 mm H 2,050 mm	159.5 kg	700853		4015613846453



▶ Gastronorm: 2/1 GN



▶ Intermediate shelves, height-adjustable
▶ Dimensions: W 530 x D 650 mm



▶ Lockable



▶ 4 swivel casters, 2 with brake

Component parts

Guiding rails KTKGN-112-212

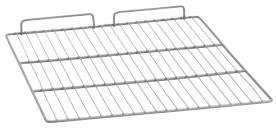
- Set comprises: 2 bearing rails
- Size: W 20 x D 570 x H 20 mm
- Weight: 0.46 kg
- GTIN: 4015613868356



700860

Insert grate KTKGN-112-212

- Material: Plastic coated, Steel
- Size: W 530 x D 650 x H 45 mm
- Weight: 1.5 kg
- GTIN: 4015613865225



700859



▶ Deep freezer TKGN1-112 | TKGN2-212
page 266

Refrigerator 700 GN211



- Material inside: Stainless steel
- Gastronorm: 2/1 GN
- Cooling: Circulating air
- GWP: 3
- Temperature range: -2 °C to 8 °C
- Energy efficiency class: C (EU No. 2015 / 1094)
- Ambient temperature: to 30 °C
- Lockable: Yes
- Height adjustable: 2040 mm to 2115 mm
- Height-adjustable intermediate shelves: Yes



- Number of intermediate shelves: 3
- Door hinge side can be changed



- Number of intermediate shelves: 6

	Content	Energy consumption	Power load	Size	Weight	Code-No.		GTIN
700 GN211	700 litre(s)	577 kWh / an	0,368 kW 230 V 50 Hz	W 655 mm D 855 mm H 2,050 mm	106.2 kg	**700415**		4015613840253
1400 GN211	1400 litre(s)	998 kWh / an	0,575 kW 230 V 50/60 Hz	W 1,320 mm D 855 mm H 2,050 mm	162 kg	**700416**		4015613840260

1 pair of rails

- Size: W 565 x D 15 x H 25 mm
- Weight: 0.53 kg
- GTIN: 4015613685052

700488

Grid 2/1GN

- Size: W 530 x D 650 x H 21 mm
- Weight: 2 kg
- GTIN: 4015613587202

700487

Refrigerator 700 GN210

700904

GTIN 4015613840284



Spacious and clever – the stylish stainless steel refrigerator has a volume of 700 litres in 2/1 GN format for maximum refrigeration space. An alarm sounds to indicate that the cold chain will be interrupted if the refrigerator door is left open for too long.



- Material inside: CNS 18/10
- Content: 700 litre(s)
- Gastronorm: 2/1 GN
- Cooling: Circulating air
- GWP: 3
- Temperature range: -2 °C to 8 °C
- Energy consumption: 321 kWh / an
- Energy efficiency class: A (EU No. 2015 / 1094)
- Ambient temperature: Up to 40 °C
- Lockable: Yes
- Door hinge side can be changed: Yes
- Height adjustable: 2040 mm to 2090 mm
- Number of intermediate shelves: 4
- Height-adjustable intermediate shelves: Yes
- Power load: 0,2 kW | 230 V | 50 Hz
- Size: W 705 x D 895 x H 2,090 mm
- Weight: 140.94 kg



▶ LED lighting
▶ Can be controlled separately

Insert grate 700LGN210-OM

- Material: Steel, Plastic coated
- Usage options: Upper drawer, Middle drawers
- Size: W 530 x D 655 x H 45 mm
- Weight: 2.7 kg
- GTIN: 4015613729749

700816

Insert grate 700LGN210-U

- Material: Steel, Plastic coated
- Usage options: Our drawer
- Size: W 530 x D 645 x H 75 mm
- Weight: 3.1 kg
- GTIN: 4015613729756

700817

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Mini cold room 1240L



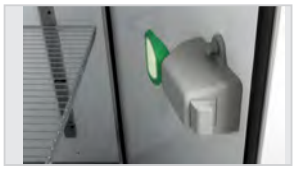
• Material	Steel plate PVC coated
• Material inside	Aluminium Stainless steel base
• Size inside	W 820 x D 860 x H 1760 mm
• Content	1240 litre(s)
• Cooling	Compressor
• Temperature range	2 °C to 10 °C
• Ambient temperature	16 °C to 38 °C
• Lockable	Yes
• Door hinge side can be changed	Yes
• Properties	Panic lock Prepared for bearing rails, grilles, suspension device, access ramp
• Not included in delivery	Bearing rails, grilles, suspension device, access ramp
• Power load	0,571 kW | 230 V | 50 Hz
• Size	W 980 x D 1,040 x H 2,200 mm
• Weight	158.2 kg



▶ Cold store
Content: 1240 litres
Dimensions: W 855 x D 900 x H 1760 mm



▶ Prepared for:
Bearing rails
Grilles
Suspension device
Access ramp



▶ With a panic lock
▶ Lockable
▶ Door hinge side can be changed

	Delivery state	Code-No.		GTIN
Mini cold room 1240L	Permanently mounted	700690		4015613787114
Mini cold room BS1240L	Building kit (simple assembly)	700699		4015613790879

Component parts

Support rails

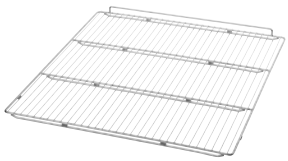
- Size: W 1,500 x D 40 x H 25 mm
- Weight: 5.9 kg
- GTIN: 4015613680019



700593

Grid

- Material: Steel, Galvanised
- Load-bearing capacity max.: 20 kg
- Size: W 830 x D 870 x H 40 mm
- Weight: 4.7 kg
- GTIN: 4015613630380



700592

Suspension attachment

- Set comprises: 2 bearing rails, 1 suspended tube (can be adjusted horizontally in 5 positions)
- Material: Stainless steel, Plastic
- Length bearing rail: 850 mm
- Size tube: Ø 30 mm | Length: 830 mm
- Load-bearing capacity max.: 150 kg
- Clearance from floor: 1700 mm
- Size: W 830 x D 30 x H 30 mm
- Weight: 1.6 kg
- GTIN: 4015613630397



700595

Loading ramp

- Material: Stainless steel
- Load-bearing capacity max.: 130 kg
- Size: W 845 x D 125 x H 30 mm
- Weight: 1.6 kg
- GTIN: 4015613630410



700597

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

Dry Age cabinet





Top-quality tasty meat - this Dry Age cabinet provides perfect conditions for meat maturation.

• Material	Glass Steel plate
• Material inside	Stainless steel
• Type of glass	Triple glazing Tinted UV filter glass
• Safety glass	Yes
• GWP	3
• Cooling	Circulating air
• Temperature range	2 °C to 14 °C
• Ambient temperature	18 °C to 38 °C
• Humidity	50 % to 85 %
• UV lamp	Yes
• Interior lighting	LED
• Lockable	Yes
• Door hinge side	Right
• Height-adjustable intermediate shelves	Yes
• Properties	Antibacterial UV light Odour neutralisation thanks to activated carbon filters









- ▶ Perfect climatic conditions for maturing meat
- ▶ Air humidity can be regulated in 1 % steps
- ▶ Temperature can be regulated in 1 °C steps

- ▶ Suitable for hanging and horizontal maturation of high-quality pork, beef and venison

Dry Age cabinet 63

• Size inside	W 310 x D 370 x H 480 mm
• Content	63 litre(s)
• Number of filters	1
• Water reservoir	300 ml
• Rod size	W 295 x D 305 x H 30 mm
• Support load per suspended rack	20 kg
• Number of intermediate shelves	4
• Load-bearing capacity of intermediate shelves max.	15 kg
• Height-adjustable feet	Yes
• Including	1 activated carbon filter 1 drip tray 1 handle with assembly material 1 suspended rack + 3 meat hooks 2 keys 4 stainless steel racks 1 Humidity filter + 1 spare filter + holder + trip tray
• Power load	0,135 kW | 230 V | 50 Hz
• Size	W 395 x D 542 x H 878 mm
• Weight	40.6 kg
• GTIN	4015613769363

700840

Dry Age cabinet 380

• Size inside	W 495 x D 532 x H 1600 mm
• Content	380 litre(s)
• Number of filters	2
• Water reservoir	2 x 300 ml
• Rod size	Ø 25 mm, length 495 mm
• Support load per suspended rack	80 kg
• Number of intermediate shelves	7
• Load-bearing capacity of intermediate shelves max.	20 kg
• Height-adjustable feet	No
• Including	2 activated carbon filters 1 drip tray 7 stainless steel racks 1 handle with assembly material 2 hanging rods + 6 meat hooks 2 keys 2 Humidity filter + 2 spare filters + holder + trip tray
• Power load	0,41 kW | 230 V | 50 Hz
• Size	W 595 x D 750 x H 1,865 mm
• Weight	104 kg
• GTIN	4015613769370

700841

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Freezer Counters



Freezer Counter T2-1341

110872

GTIN 4015613797618



This 2-door freezer counter with its high-quality stainless steel work surface provides ample easily accessible space for frozen foods. Thanks to the convection cooling, it keeps the temperature constant and uniform – a reliable partner for any kitchen.

Number of cupboards	1
Norm-format cabinets	1/1 GN
Size Cupboard	W 335 x D 570 x H 554 mm
Number of drawers	6
Cooling	Circulating air
GWP	3
Temperature range	-22 °C to -18 °C
Energy consumption	2644 kWh / an
Energy efficiency class	E (EU No. 2015 / 1094)
Ambient temperature	to 30 °C
Door hinge side	Left / right
Including	2 grids
Power load	0,667 kW | 230 V | 50 Hz
Size	W 1,340 x D 700 x H 850 mm
Weight	92.4 kg



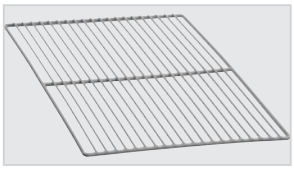
▶ High-quality stainless steel work surface



▶ Temperature range: -22 °C to -18 °C



▶ Height-adjustable feet



▶ Including 2 racks

Support rails T2-1341-2

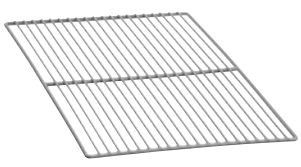
- Set comprises: 2 bearing rails
- Material: Stainless steel
- Designed for: Freezer Counter T2-1341
- Size: W 20 x D 560 x H 25 mm
- Weight: 0.26 kg
- GTIN: 4015613841441



110873

Insert grate T2-1341

- Material: Steel, Plastic coated
- Important information:
  Support rails T2-1341-2 required for additional shelf space
- Size: W 325 x D 530 x H 5 mm
- Weight: 0.81 kg
- GTIN: 4015613841458



110874



▶ Refrigerated counter Code-No. 110881
page 216

Deep freezer TKS38

700078

GTIN 4015613636900



Compact, handy, practical – this little box can be used anywhere. Be it precooling or freezing spirits and small amounts of food.

• Material	Polyethylene
• Material inside	HIPS (High Impact Polystyrene)
• Content	38 litre(s)
• Cooling	Compressor
• GWP	3
• Temperature range to	-20 °C
• Energy consumption	147 kWh / an
• Energy efficiency class	E (EU No. 2019 / 2016)
• Ambient temperature	16 °C to 38 °C
• Door hinge side can be changed	Yes
• Including	1 glass insert for up to 18 glasses (hook length per: 135 mm)
• Power load	0,06 kW | 230 V | 50 Hz
• Size	W 475 x D 450 x H 500 mm
• Weight	14 kg



▶ 1 glass insert for up to 18 glasses
▶ Hook length per: 135 mm



▶ Compact, handy, practical
▶ Capacity: 38 litres





Freezer TKS90

700342

GTIN 4015613719696



Freezer with a storage capacity of 90 litres, glass door and pane heaters that can be switched separately. Ideal for perfect presentation of frozen goods, such as ice cream in kiosks, cinemas, fuel stations, bistros or bars.

• Material	Steel Painted Glass
• Content	90 litre(s)
• Cooling	Compressor
• Temperature range	-13 °C to -22 °C
• Energy consumption	1991 kWh / an
• Energy efficiency class	D (EU No. 2019 / 2018)
• Ambient temperature	to 30 °C
• Interior lighting	Yes
• Lockable	Yes
• Door hinge side	Right
• Number of intermediate shelves	3
• Height-adjustable intermediate shelves	Yes
• Including	2 keys
• Power load	0,23 kW | 230 V | 50 Hz
• Size	W 620 x D 600 x H 720 mm
• Weight	47.6 kg



▶ Pane heating for clear vision
▶ Prevents the glass door fogging up
▶ Can be switched separately





▶ Glass, triple glazing



▶ Lockable
▶ Including 2 keys

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Deep freezer TK1-111

700341V1

GTIN 4015613878331



6-drawer freezer for the orderly storage of frozen products. Thanks to the Big Box, even large items can be frozen and stored easily. With its simple, white design, this freezer fits in perfectly with any kitchen and any storage room.

Material	Plastic
Material inside	HIPS (High Impact Polystyrene)
Content	215 litre(s)
Cooling	Static
Temperature range to	-18 °C
GWP	3
Energy consumption	201 kWh / an
Energy efficiency class	E (EU No. 2019 / 2016)
Ambient temperature	16 °C to 43 °C
Number of drawers	6
Door hinge side can be changed	Yes
Properties	Drawer width: 440 mm Drawer height: 172 mm 1 Big Box: W 440 x H 262 mm
Including	1 ice cube tray
Power load	0,23 kW | 230 V | 50 Hz
Size	W 595 x D 655 x H 1,450 mm
Weight	53 kg



▶ 6 drawers



▶ 1 Big Box for large frozen items

Deep freezer 600ST

700856

GTIN 4015613843292



This lockable freezer with its robust stainless steel design is perfect for integrating into any large kitchen. The perfect temperature can be set easily and intuitively in steps of 0.1°C via the display. Thanks to 6 intermediate shelves, the large interior can be used optimally.

Material inside	Steel, painted
Content	600 litre(s)
Cooling	Static
GWP	3
Temperature range	-15 °C to -22 °C
Energy consumption	1410 kWh / an
Ambient temperature	to 32 °C
Lockable	Yes
Door hinge side can be changed	Yes
Height adjustable	1870 mm to 1885 mm
Number of intermediate shelves	6
Height-adjustable intermediate shelves	No
Power load	0,199 kW | 230 V | 50 Hz
Size	W 780 x D 742 x H 1,870 mm
Weight	95.4 kg



▶ Volume: 600 litres
▶ Climatic class: 4



▶ 6 intermediate shelves
▶ Dimensions: W 590 x D 490 mm



▶ Lockable



▶ Height-adjustable feet

Deep freezer TKGN1-112



Thanks to the generous space offered by this appliance, frozen goods can be stored and kept so that they are easy to find on the height-adjustable grills in 2/1 GN format. The powerful forced-air cooling system of the stainless steel freezer ensures an even and constant interior temperature despite the size of the appliance.

• Material	Stainless steel Zinc-plated rear wall Zinc-plated floor covering
• Material inside	Stainless steel
• Gastronorm	2/1 GN
• Cooling	Circulating air
• GWP	60
• Temperature range	-18 °C to -22 °C
• Ambient temperature	Up to 40 °C
• Interior lighting	Yes
• Lockable	Yes
• Height-adjustable intermediate shelves	Yes

700852



- Energy efficiency class: C (EU No. 2015 / 1094)
- Number of intermediate shelves: 3
- Door hinge side can be changed

700847



- Energy efficiency class: D (EU Nr. 2015 / 1094)
- Number of intermediate shelves: 6

	Content	Energy consumption	Power load	Size	Weight	Code-No.		GTIN
TKGN1-112	650 litre(s)	1876 kWh / an	0,41 kW 230 V 50 Hz	W 740 mm D 835 mm H 2,050 mm	101.2 kg	700852		4015613846446
TKGN2-212	1350 litre(s)	4263 kWh / an	0,43 kW 230 V 50 Hz	W 1,485 mm D 835 mm H 2,050 mm	168.9 kg	700847		4015613828473



▶ Gastronorm: 2/1 GN



▶ Intermediate shelves
▶ Dimensions: W 530 x D 650 mm



▶ Lockable

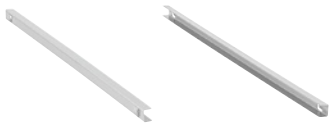


▶ 4 swivel casters, 2 with brake

Component parts

Guiding rails KTKGN-112-212

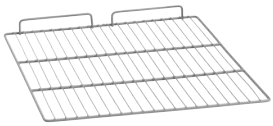
- Set comprises: 2 bearing rails
- Size: W 20 x D 570 x H 20 mm
- Weight: 0.46 kg
- GTIN: 4015613868356



700860

Insert grate KTKGN-112-212

- Material: Plastic coated, Steel
- Size: W 530 x D 650 x H 45 mm
- Weight: 1.5 kg
- GTIN: 4015613865225



700859



▶ Refrigerator KGN1-112 | KGN2-212
page 259

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

Deep freezer 700 GN211



- Material inside: Stainless steel
- Gastronorm: 2/1 GN
- Cooling: Circulating air
- GWP: 3
- Temperature range: -18 °C to -22 °C
- Ambient temperature: to 30 °C
- Lockable: Yes
- Height-adjustable feet: Yes
- Height-adjustable intermediate shelves: Yes

700705



- Energy efficiency class: D (EU Nr. 2015 / 1094)
- Number of intermediate shelves: 3

700706



- Energy efficiency class: E (EU Nr. 2015 / 1094)
- Number of intermediate shelves: 6

	Content	Energy consumption	Power load	Size	Weight	Code-No.		GTIN
700 GN211	700 litre(s)	2336 kWh / an	0,69 kW 230 V 50/60 Hz	W 655 mm D 855 mm H 2,050 mm	110.4 kg	700705		4015613840239
1400 GN211	1400 litre(s)	4580 kWh / an	1,012 kW 230 V 50 Hz	W 1,315 mm D 852 mm H 2,050 mm	174 kg	700706		4015613840246

1 pair of rails

- Size: W 565 x D 15 x H 25 mm
- Weight: 0.53 kg
- GTIN: 4015613685052

700488

Grid 2/1GN

- Size: W 530 x D 650 x H 21 mm
- Weight: 2 kg
- GTIN: 4015613587202

700487

Deep freezer 700 GN210

700903

GTIN 4015613840277



Spacious and clever – The stylish stainless steel refrigerator has a volume of 700 litres in 2/1 GN format for maximum flexibility. An alarm sounds to indicate that the cold chain will be interrupted if the door is left open for too long.



- Content: 700 litre(s)
- Gastronorm: 2/1 GN
- Cooling: Circulating air
- GWP: 3
- Temperature range: -18 °C to -22 °C
- Energy consumption: 1172 kWh / an
- Energy efficiency class: B (EU No. 2015 / 1094)
- Ambient temperature: to 30 °C
- Lockable: Yes
- Door hinge side can be changed: Yes
- Height adjustable: 2040 mm to 2090 mm
- Number of intermediate shelves: 4
- Height-adjustable intermediate shelves: Yes
- Power load: 0,35 kW | 230 V | 50 Hz
- Size: W 705 x D 895 x H 2,090 mm
- Weight: 144.65 kg



- LED lighting
- Can be controlled separately

Insert grate 700LGN210-OM

- Usage options: Upper drawer, Middle drawers
- Size: W 530 x D 655 x H 45 mm
- Weight: 2.7 kg
- GTIN: 4015613729749

700816

Insert grate 700LGN210-U

- Usage options: Our drawer
- Size: W 530 x D 645 x H 75 mm
- Weight: 3.1 kg
- GTIN: 4015613729756

700817

Chest freezers



Chest freezer 288-W



This chest freezer is an energy-saving alternative to a deep-freeze cabinet. The two baskets and the partition enable different kinds of frozen goods to be stored tidily.

• Material	Plastic Steel, painted
• Material inside	Aluminium, coated
• Size basket	W 225 x D 550 x H 230 mm
• Partition	Can be inserted individually Material: Plastic
• Cooling	Static
• GWP	3
• Temperature range to	-18 °C
• Energy efficiency class	B (EU No. 2019 / 2018)
• Ambient temperature	to 30 °C
• Lockable	Yes







	Content	Number of baskets	Energy consumption	Power load	Size	Weight	Code-No.	GTIN
288-W	288 litre(s)	2	344 kWh / an	0,13 kW 230 V 50 Hz	W 1,015 mm D 720 mm H 845 mm	43.4 kg	**700967**	4015613814728
391-W	391 litre(s)	4	414 kWh / an	0,13 kW 230 V 50 Hz	W 1,305 mm D 720 mm H 845 mm	63 kg	**700968**	4015613854311
479-W	479 litre(s)	5	475 kWh / an	0,14 kW 230 V 50 Hz	W 1,555 mm D 720 mm H 845 mm	70 kg	**700969**	4015613854328



▶ Chest freezer with static cooling



▶ Removable baskets
▶ Basket dim.: W 225 x D 550 x H 230 mm



▶ 1 partition
▶ Individually adjustable



▶ Lockable

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Shock freezer AL5, 5x1/1GN

700605

GTIN 4015613504780



• Number of drawers	5
• Format drawers	1/1 GN 600 x 400 mm
• Cooling	Circulating air
• GWP	1945
• Fast cooling cycle	70 °C to 3 °C (16 kg in 90 min.)
• Shock frost output	70 °C to -18 °C (12 kg in 240 min.)
• Climate class	4
• Energy consumption	Fast cooling: 0,12 kWH/kg Shock freezing: 0,35 kWh/kg
• Including	1 core temperature sensor
• Power load	1,2 kW | 230 V | 50 Hz
• Size	W 750 x D 700 x H 850 mm
• Weight	98 kg

Ice flake makers



Ice-Flake Maker F 90



The high-performance ice flake males is ideal for presenting food on fresh food counters or buffets.

• Production by means of	Vertical evaporator system
• Storage container capacity	18 kg
• Cooling	Air cooled
• Climate class	T
• Water connection	3/4"
• Water outlet	Ø 20 mm
• Filling level sensor	Yes
• Can be installed	Yes
• Important information	Clearance to all sides at least 15 cm
• Size	W 500 x D 600 x H 695 mm

	Production max.	Power load	Weight	Code-No.		GTIN
Ice-Flake Maker F 90	90 kg / 24 h	0,41 kW 230 V 50 Hz	51.9 kg	104609		4015613792873
Ice-Flake Maker F 130	130 kg / 24 h	0,49 kW 230 V 50 Hz	52.5 kg	104636		4015613793573

Ice cube makers



Ice-cube maker W150

100083

GTIN 4015613730707



Compact device for production of clear ice cubes. Ideal for small gastronomy operations, e.g. counters and for private use.

• Material	Plastic
• Colour	Steel grey
• Production max.	15 kg / 24 h
• Production / work step	24 Ice cubes
• Number of ice cube sizes	1
• Design ice cube	Cube form Clear
• Production by means of	Vertical evaporator system
• Storage container capacity	1 kg
• Tank volume	2,3 litre(s)
• Cooling	Compressor
• Climate class	ST
• Power load	0,24 kW | 230 V | 50 Hz
• Size	W 280 x D 380 x H 345 mm
• Weight	10.4 kg



▶ Per work step: 24 ice cubes
▶ Maximum: 15 kg / 24 h



▶ Storage container capacity: 1 kg

Ice-cube maker HK150

100082

GTIN 4015613730714



Hollow cones in 3 different sizes can be produced as required with the ice machine. Thanks to the integrated water tank and the compact design, the device is excellent for use in counters.

• Material	Plastic
• Colour	Steel grey
• Production max.	15 kg / 24 h
• Production / work step	12 Ice cubes
• Number of ice cube sizes	3
• Ice cube size	S (Ø 1,5 cm | H 3,5 cm) M (Ø 2,2 cm | H 3,5 cm) L (Ø 2,5 cm | H 3,5 cm)
• Design ice cube	Tapered form (hollow taper)
• Production by means of	Vertical evaporator system
• Storage container capacity	1,5 kg
• Tank volume	4,5 litre(s)
• Cooling	Air cooled
• Climate class	ST
• Power load	0,32 kW | 230 V | 50 Hz
• Size	W 375 x D 420 x H 415 mm
• Weight	13.9 kg



▶ 3 different ice cube sizes
S (Ø 1.5 mm | H 3.5 mm)
M (Ø 2.2 mm | H 3.5 mm)
L (Ø 2.5 mm | H 3.5 mm)



▶ Storage container capacity: 1.5 kg

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Ice-Cube Maker C26



Series C ice cube maker: Hollow cones using recirculation pump. Up to 25 kg / 50 kg of ice cubes can be produced in 24 hours - really easily via a fixed water connection.

STAINLESS STEEL

- Number of ice cube sizes: 1
- Design ice cube: Tapered form (hollow taper)
- Production by means of: Circulating pump
- Cooling: Air cooled
- Climate class: ST
- Water connection: 3/4"
- Water outlet: Ø 21 mm
- Important information: Clearance to all sides at least 10 cm

Ice-Cube Maker C26

- Production max.: 25 kg / 24 h
- Production / work step: 16 Ice cubes
- Ice cube size: Ø 28 mm, height 40 mm, 18-20 g
- Storage container capacity: 7 kg
- Power load: 0,22 kW | 230 V | 50 Hz
- Size: W 395 x D 551 x H 673 mm
- Weight: 25.6 kg
- GTIN: 4015613780856

104049

Ice-Cube Maker C50

- Production max.: 50 kg / 24 h
- Production / work step: 24 Ice cubes
- Ice cube size: Ø 29 mm, height 40 mm, 19-21 g
- Storage container capacity: 13 kg
- Power load: 0,38 kW | 230 V | 50 Hz
- Size: W 547 x D 610 x H 823 mm
- Weight: 38.4 kg
- GTIN: 4015613780863

104050

Ice cube maker Q 26





Because there are no pumps or injection nozzles, the paddle system and evaporator with fingers ensure quiet and smooth running even in tough conditions.

CNS 18/10

- Number of ice cube sizes: 1
- Ice cube size: 32,5 x 29 x 41 mm, 21 g
- Design ice cube: Tapered form (hollow taper)
- Production by means of: Paddle system
- Cooling: Air cooled
- Climate class: SN
- Water connection: 3/4"
- Water outlet: Ø 20 mm
- Can be installed: Yes
- Height without feet: 690 mm
- Important information: Clearance to all sides at least 15 cm

Ice cube maker Q 26

- Production max.: 25 kg / 24 h
- Production / work step: 15 Ice cubes
- Storage container capacity: 10 kg
- Power load: 0,265 kW | 230 V | 50 Hz
- Size: W 400 x D 545 x H 690 mm
- Weight: 30.9 kg
- GTIN: 4015613785707

104304

Ice cube maker Q 46

- Production max.: 45 kg / 24 h
- Production / work step: 35 Ice cubes
- Storage container capacity: 16 kg
- Power load: 0,36 kW | 230 V | 50 Hz
- Size: W 500 x D 600 x H 690 mm
- Weight: 38.8 kg
- GTIN: 4015613774077

104306

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

Ice cube maker B 28 Plus



More efficient and economical – the optimised ice-cube maker series B Plus supplies fully conical ice-cubes in high production quantities and is also very economical.

• Number of ice cube sizes	1
• Ice cube size	35 x 32 mm, 20 g, adjustable
• Design ice cube	Tapered form (full taper)
• Production by means of	Spray system
• Cooling	Air cooled
• Climate class	T
• Water connection	3/4"
• Water outlet	Ø 20 mm
• Can be fitted below the counter	Yes
• Important information	Clearance to all sides at least 15 cm

B 38 Plus



B 46 Plus



B 70 Plus



B 86 Plus



Ice cube maker B 28 Plus

• Production max.	28 kg / 24 h
• Production / work step	18 Ice cubes
• Storage container capacity	6,5 kg
• Power load	0,3 kW | 230 V | 50 Hz
• Size	W 340 x D 483 x H 600 mm
• Weight	28.6 kg
• GTIN	4015613774053

104523

Ice-cube maker B 38 Plus

• Production max.	38 kg / 24 h
• Production / work step	28 Ice cubes
• Storage container capacity	11,5 kg
• Power load	0,62 kW | 230 V | 50 Hz
• Size	W 545 x D 400 x H 690 mm
• Weight	33.8 kg
• GTIN	4015613787503

104538

Ice-cube maker B 46 Plus

• Production max.	46 kg / 24 h
• Production / work step	28 Ice cubes
• Storage container capacity	15 kg
• Power load	0,68 kW | 230 V | 50 Hz
• Size	W 500 x D 540 x H 690 mm
• Weight	28.2 kg
• GTIN	4015613787510

104548

Ice cube maker B 70 Plus

• Production max.	70 kg / 24 h
• Production / work step	56 Ice cubes
• Storage container capacity	42 kg
• Power load	0,88 kW | 230 V | 50 Hz
• Size	W 705 x D 580 x H 910 mm
• Weight	53.6 kg
• GTIN	4015613774060

104583

Ice-cube maker B 86 Plus

• Production max.	86 kg / 24 h
• Production / work step	56 Ice cubes
• Storage container capacity	42 kg
• Power load	0,98 kW | 230 V | 50 Hz
• Size	W 583 x D 700 x H 900 mm
• Weight	54.2 kg
• GTIN	4015613787527

104593



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Ice-cream maker 1500

135028

GTIN 4015613806204



Self-created ice cream variations and frozen yoghurt - with the ice-cream maker 1500 every type will be a success. Thanks to the „Keep Cool" function, you won't slip up, even when things get busy.

• Material	Plastic
• Designed for	Frozen yogurt Sorbets Half-frozen desserts Ice cream
• Content	1,5 litre(s)
• Ice production	Approx. 30 to 60 minutes
• Cooling	Compressor
• Freezing range to	Approx. -25 °C
• Properties ice tray	Material: Stainless steel Can be removed
• Including	1 ice portioning spoon 1 measuring beaker
• Power load	0,12 kW | 230 V | 50 Hz
• Size	W 380 x D 270 x H 245 mm
• Weight	8.9 kg

Ice Cream Container 1500

- Material: Stainless steel
- Content: 1,5 litre(s)
- Size: W 145 x D 137 x H 142 mm
- Weight: 0.37 kg
- GTIN: 4015613846422



135029

Ice cabinet 2x5L-F



A perfect way to store homemade ice cream - the ice cabinet offers the perfect solution for keeping desserts cool and attractively displayed after production. The low-lying containers minimise the formation of ice on the surfaces.

• Material	Plastic Steel
• Depth container max.	150 mm
• Type of glass	Double glazing
• Safety glass	Yes
• Temperature range	-15 °C to -18 °C
• Energy efficiency class	A (EU No. 2019 / 2018)
• Climate class	4
• Type of door	Lifting door
• Interior lighting	LED
• Including	Rack for GN containers
• Not included in delivery	GN containers
• Power load	0,184 kW | 230 V | 50 Hz



▶ Suitable for ice cream and sorbet



▶ Ice cream container 5000
page 274



▶ Can be equipped with:
2 GN 1/3 5-litre containers or
4 GN 1/6 2.5-litre containers or
2 ice cream containers à 5 litres



▶ Can be equipped with:
3 GN 1/3 5-litre containers or
6 GN 1/6 2.5-litre containers or
3 ice cream containers à 5 litres

	Volume max.	Energy consumption	Size	Weight	Code-No.		GTIN
Ice cabinet 2x5L-F	10 litre(s)	537 kWh / an	W 475 mm D 730 mm H 355 mm	25 kg	700940		4015613809557
Ice cabinet 3x5L-F	15 litre(s)	637 kWh / an	W 650 mm D 725 mm H 360 mm	29.8 kg	700941		4015613809564

Ice Cream Cabinet 4x6.5L-F

700248

GTIN 4015613848761



For custom ice cream specialities – this ice cream cabinet has four removable ice cream containers, making it a space-saving solution for preparing desserts in every restaurant kitchen. The flat glass lid with LED lighting allows you to see all of your tasty ice cream treats at a glance. Temperature losses due to opening the cabinet to check remaining amounts are therefore prevented.

• Volume max.	26 litre(s)
• Capacity max.	4 ice cream containers, 6.5 litres each, W 360 x D 165 x H 150 mm
• Depth container max.	150 mm
• Type of glass	Double glazing
• Safety glass	Yes
• Temperature range	-18 °C to -25 °C
• Climate class	4
• Energy consumption	1739 kWh / an
• Energy efficiency class	B (EU No. 2019 / 2018)
• Type of door	Lifting door
• Interior lighting	LED
• Including	4 ice cream containers, 5 litres each, W 360 x D 165 x H 115 mm, stainless steel
• Important information	Designed for kitchens
• Power load	0,21 kW | 230 V | 50 Hz
• Size	W 867 x D 735 x H 377 mm
• Weight	1 kg



▶ Designed for 4 containers



▶ Practical for serving
▶ Worktop on device

Ice Cream Container 5000

- Designed for:
  Ice cabinet 2x5L-F, Ice cabinet 3x5L-F,
  Ice cabinet 4x6,L-F
- Material: Stainless steel
- Content: 5 litre(s)
- Size: W 165 x D 360 x H 115 mm
- Weight: 1 kg
- GTIN: 4015613873732

700261





Ice-cream cabinet 300L

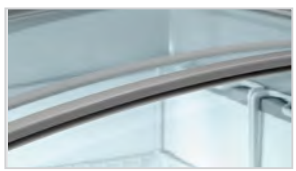
700732

GTIN 4015613840345



Everyone will want ice-cream! Perfectly positioned near the till in supermarkets, service stations and at kiosks, this ice cream cabinet with its LED lighting and 300-litre volume will grab the attention of any ice cream lover.

• Material	Steel plate Painted Plastic (LDPE)
• Dimensions inside	W 845 x D 525 x H 480-300 mm
• Content	300 litre(s)
• Number of baskets	2
• Size basket	W 250 x D 520 x H 200 mm
• Cooling	Static
• GWP	3
• Temperature range	-22 °C to -18 °C
• Energy consumption	677 kWh / an
• Energy efficiency class	D (EU No. 2019 / 2018)
• Ambient temperature	to 35 °C
• Lockable	Yes
• Swivel casters	4 swivel casters, 2 with brake
• Including	2 baskets
• Power load	0,164 kW | 230 V | 50 Hz
• Size	W 990 x D 700 x H 865 mm
• Weight	51 kg



▶ 2 sliding glass lids
▶ Single-strength glass, double-tempered
▶ Safety glass



▶ LED lighting
▶ Lockable

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WAREWASHERS

Dishwashers have to be designed for harsh everyday gastronomy use in terms of performance, efficiency and durability.

The following pages will make you spotless offers at an excellent price/performance ratio.

E-series







	GLASSES DISHWASHER		UNIVERSAL DISHWASHER
BASIC DATA	**GS E350 LPR**	**GS E400 LPR K**	**US E500 LPR**
Material	Stainless steel	Stainless steel	Stainless steel
Basket dimensions	350 x 350 mm	400 x 400 mm	500 x 500 mm
Glasses height max.	220 mm	280 mm	300 mm
Plate height max	—	—	300 mm
Tray size max.	—	—	—
Number of washing programmes	1	1	1
Run-time	120 sec.	120 sec.	120 sec.
Output/hour max.	30 baskets	30 baskets	30 baskets
Can be fitted below the counter	✓	✓	✓
MEASUREMENTS			
Width	430 mm	468 mm	595 mm
Depth	550 mm	580 mm	650 mm
Height	668 mm	725 mm	825 mm
Weight	28,4 kg	34,2 kg	48,6 kg
GTIN	4015613800196	4015613800202	4015613801896
CODE NUMBER	110350	110400	110500

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E-series



	GLASSES DISHWASHER		UNIVERSAL DISHWASHER
FUNCTIONS	**GS E350 LPR**	**GS E400 LPR K**	**US E500 LPR**
Clear rinsing dosing pump	✓	✓	✓
Lye pump	✓	✓	✓
Water softener	—	—	—
Cleaning agent dosing pump	✓	✓	✓
Cold rinsing	—	✓	—
TECHNICAL DATA			
Tank volume	11 litres	15 litres	25 litres
Water consumption at 2 bar	2 litre / wash cycle	2.5 litre / wash cycle	2.7 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar	2 - 4 bar
Water supply	3/4“	3/4“	3/4“
Water outlet	Ø 20 mm	Ø 20 mm	Ø 20 mm
Tank heater	2 kW	2 kW	2.8 kW
Boiler heater	2.4 kW	2.8 kW	2.8 kW
Self-cleaning	—	—	—
Door double-walled	✓	✓	✓
Double-walled	—	—	—
Dry-run protection	✓	✓	✓
Safety thermostat	✓	✓	✓
Door contact switch	✓	✓	✓
On/off switch	✓	✓	✓
Control lamp	✓	✓	✓
Display	—	—	—
Water intake temperature	Up to 60 °C	Up to 60 °C	Up to 60 °C
Equipment connection	Ready to plug in	Ready to plug in	Ready to plug in
Power	2.7 kW | 230 V | 50 Hz	3.1 kW | 230 V | 50 Hz	3.4 kW | 230 V | 50 Hz
ACCESSORIES INCLUDING			
Cutlery holder	✓	✓	✓
Saucer insert	—	—	—
Glasses basket	—	—	—
Universal basket	2	2	1
Plate basket	—	1	1
Filling funnel for salt	—	—	—
Water supply hose	✓	✓	✓
Water outlet hose	✓	✓	✓

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

C-series



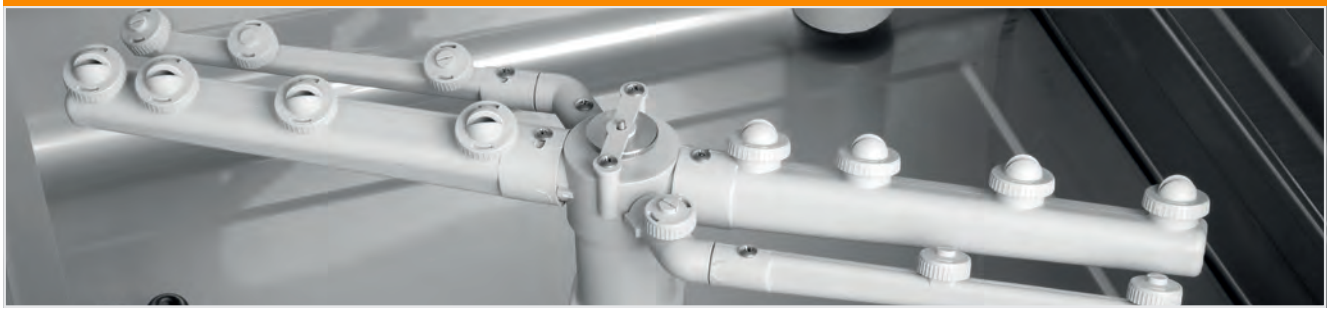




	GLASSES DISHWASHER			UNIVERSAL DISHWASHER		
BASIC DATA	**GS C350 LP**	**GS C350 LPR**	**GS C350 RW**	**US C500 LP**	**US C500 LPR**	**US C500 LPWR**
Material	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Basket dimensions	350 x 350 mm	350 x 350 mm	350 x 350 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm
Glasses height max.	260 mm	260 mm	260 mm	320 mm	320 mm	320 mm
Plate height max	—	—	—	345 mm	345 mm	345 mm
Tray size max.	—	—	—	—	—	—
Number of washing programmes	1	1	1	2	2	2
Run-time	120 sec.	120 sec.	120 sec.	120 / 180 sec.	120 / 180 sec.	120 / 180 sec.
Output/hour max.	30 baskets	30 baskets	30 baskets	30 / 20 baskets	30 / 20 baskets	30 / 20 baskets
Can be fitted below the counter	✓	✓	✓	✓	✓	✓
MEASUREMENTS						
Width	415 mm	415 mm	415 mm	590 mm	590 mm	590 mm
Depth	485 mm	485 mm	485 mm	640 mm	640 mm	640 mm
Height	675 mm	675 mm	675 mm	845 mm	845 mm	845 mm
Weight	30.8 kg	31.2 kg	33.4 kg	56.6 kg	57.4 kg	60.2 kg
GTIN	4015613805382	4015613805399	4015613805405	4015613805443	4015613805450	4015613805467
CODE NUMBER	110360	110361	110362	110530	110531	110532

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C-series



	GLASSES DISHWASHER			UNIVERSAL DISHWASHER		
FUNCTIONS	**GS C350 LP**	**GS C350 LPR**	**GS C350 RW**	**US C500 LP**	**US C500 LPR**	**US C500 LPWR**
Clear rinsing dosing pump	✓	✓	✓	✓	✓	✓
Lye pump	✓	✓	—	✓	✓	✓
Water softener	—	—	✓	—	—	✓
Cleaning agent dosing pump	—	✓	✓	—	✓	✓
Cold rinsing	—	—	—	—	—	—
TECHNICAL DATA						
Tank volume	12 litres	12 litres	12 litres	29 litres	29 litres	29 litres
Water consumption at 2 bar	1.4 litre / wash cycle	1.4 litre / wash cycle	1.4 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar
Water supply	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Water outlet	Ø 20 mm	Ø 20 mm	Ø 20 mm	Ø 20 mm	Ø 20 mm	Ø 20 mm
Tank heater	1.25 kW	1.25 kW	1.25 kW	2.7 kW	2.7 kW	2.7 kW
Boiler heater	2.4 kW	2.4 kW	2.4 kW	2.8 kW	2.8 kW	2.8 kW
Self-cleaning	—	—	—	—	—	—
Door double-walled	✓	✓	✓	✓	✓	✓
Double-walled	✓	✓	✓	—	—	—
Dry-run protection	✓	✓	✓	✓	✓	✓
Safety thermostat	✓	✓	✓	✓	✓	✓
Door contact switch	✓	✓	✓	✓	✓	✓
On/off switch	✓	✓	✓	✓	✓	✓
Control lamp	✓	✓	✓	✓	✓	✓
Display	—	—	—	—	—	—
Water intake temperature	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C
Equipment connection	Ready to plug in	Ready to plug in	Ready to plug in	Ready to plug in	Ready to plug in	Ready to plug in
Power	2.59 kW 230 V | 50 Hz	2.59 kW 230 V | 50 Hz	2.59 kW 230 V | 50 Hz	3.45 kW 230 V | 50 Hz	3.45 kW 230 V | 50 Hz	3.45 kW 230 V | 50 Hz
ACCESSORIES INCLUDING						
Cutlery holder	✓	✓	✓	✓	✓	✓
Saucer insert	✓	✓	✓	—	—	—
Glasses basket	—	—	—	—	—	—
Universal basket	2	2	2	1	1	1
Plate basket	—	—	—	1	1	1
Filling funnel for salt	—	—	✓	—	—	✓
Water supply hose	✓	✓	✓	✓	✓	✓
Water outlet hose	✓	✓	✓	✓	✓	✓

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M-series







	GLASSES DISHWASHER			UNIVERSAL DISHWASHER		
BASIC DATA	**GS M400 LP K**	**GS M400 LPR K**	**GS M400 LPWR K**	**US M500 LP K**	**US M500 LPR K**	**US M500 LPWR K**
Material	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Basket dimensions	400 x 400 mm	400 x 400 mm	400 x 400 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm
Glasses height max.	305 mm	305 mm	305 mm	320 mm	320 mm	320 mm
Plate height max	—	—	—	345 mm	345 mm	345 mm
Tray size max.	—	—	—	—	—	—
Number of washing programmes	4	4	4	4	4	4
Run-time	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.
Output/hour max.	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets
Can be fitted below the counter	✓	✓	✓	✓	✓	✓
MEASUREMENTS						
Width	450 mm	450 mm	450 mm	590 mm	590 mm	590 mm
Depth	560 mm	560 mm	560 mm	630 mm	630 mm	630 mm
Height	695 mm	695 mm	695 mm	840 mm	840 mm	840 mm
Weight	34.2 kg	34.2 kg	36.6 kg	59.4 kg	60.6 kg	63.2 kg
GTIN	4015613805412	4015613805429	4015613805436	4015613805474	4015613805481	4015613805498
CODE NUMBER	110461	110462	110463	110540	110541	110542

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M-series



	GLASSES DISHWASHER			UNIVERSAL DISHWASHER		
FUNCTIONS	**GS M400 LP K**	**GS M400 LPR K**	**GS M400 LPWR K**	**US M500 LP K**	**US M500 LPR K**	**US M500 LPWR K**
Clear rinsing dosing pump	✓	✓	✓	✓	✓	✓
Lye pump	✓	✓	✓	✓	✓	✓
Water softener	—	—	✓	—	—	✓
Cleaning agent dosing pump	—	✓	✓	—	✓	✓
Cold rinsing	✓	✓	✓	✓	✓	✓
TECHNICAL DATA						
Tank volume	14.5 litres	14.5 litres	14.5 litres	29 litres	29 litres	29 litres
Water consumption at 2 bar	1.8 litre / wash cycle	1.8 litre / wash cycle	1.8 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar
Water supply	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Water outlet	Ø 20 mm	Ø 20 mm	Ø 20 mm	Ø 20 mm	Ø 20 mm	Ø 20 mm
Tank heater	1.25 kW	1.25 kW	1.25 kW	2.7 kW	2.7 kW	2.7 kW
Boiler heater	2.8 kW	2.8 kW	2.8 kW	4.5 kW	4.5 kW	4.5 kW
Self-cleaning	—	—	—	—	—	—
Door double-walled	✓	✓	✓	✓	✓	✓
Double-walled	—	—	—	—	—	—
Dry-run protection	✓	✓	✓	✓	✓	✓
Safety thermostat	✓	✓	✓	✓	✓	✓
Door contact switch	✓	✓	✓	✓	✓	✓
On/off switch	✓	✓	✓	✓	✓	✓
Control lamp	✓	✓	✓	✓	✓	✓
Display	✓	✓	✓	✓	✓	✓
Water intake temperature	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C
Equipment connection	Ready to plug in	Ready to plug in	Ready to plug in	3 NAC	3 NAC	3 NAC
Power	3.2 kW 230 V | 50 Hz	3.2 kW 230 V | 50 Hz	3.2 kW 230 V | 50 Hz	5.15 kW 400 V | 50 Hz	5.15 kW 400 V | 50 Hz	5.15 kW 400 V | 50 Hz
ACCESSORIES INCLUDING						
Cutlery holder	✓	✓	✓	✓	✓	✓
Saucer insert	✓	✓	✓	—	—	—
Glasses basket	—	—	—	—	—	—
Universal basket	2	2	2	1	1	1
Plate basket	—	—	—	1	1	1
Filling funnel for salt	—	—	✓	—	—	✓
Water supply hose	✓	✓	✓	✓	✓	✓
Water outlet hose	✓	✓	✓	✓	✓	✓

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P-series







	UNIVERSAL DISHWASHER			
BASIC DATA	**US PPlus500 LPR**	**US PPlus500 LPWR**	**US P500 LPR**	**US P500 LPWR**
Material	CNS 18/10	CNS 18/10	CNS 18/10	CNS 18/10
Basket dimensions	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm
Glasses height max.	400 mm	400 mm	325 mm	325 mm
Plate height max	400 mm	400 mm	340 mm	340 mm
Tray size max.	600 x 400 mm	600 x 400 mm	—	—
Number of washing programmes	4	4	4	4
Run-time	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.
Output/hour max.	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets
Can be fitted below the counter	✓	✓	✓	✓
MEASUREMENTS				
Width	600 mm	600 mm	600 mm	600 mm
Depth	705 mm	705 mm	640 mm	640 mm
height	850 mm	850 mm	850 mm	850 mm
Weight	69 kg	71.6 kg	67.2 kg	68 kg
GTIN	4015613800172	4015613800189	4015613779973	4015613766843
CODE NUMBER	109640	109641	111678	111680

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P-series



	UNIVERSAL DISHWASHER			
FUNCTIONS	**US PPlus500 LPR**	**US PPlus500 LPWR**	**US P500 LPR**	**US P500 LPWR**
Clear rinsing dosing pump	✓	✓	✓	✓
Lye pump	✓	✓	✓	✓
Water softener	—	✓	—	✓
Cleaning agent dosing pump	✓	✓	✓	✓
Cold rinsing	—	—	—	—
TECHNICAL DATA				
Tank volume	16.5 litres	16.5 litres	16.5 litres	16.5 litres
Water consumption at 2 bar	2.3 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar
Water supply	3/4“	3/4“	G 3/4“ M	G 3/4“ M
Water outlet	Ø 24 mm	Ø 24 mm	Ø 24 mm	Ø 24 mm
Tank heater	2.7 kW	2.7 kW	2.7 kW	2.7 kW
Boiler heater	6 kW	6 kW	4.5 kW	4.5 kW
Self-cleaning	✓	✓	✓	✓
Door double-walled	✓	✓	✓	✓
Double-walled	✓	✓	✓	✓
Dry-run protection	✓	✓	✓	✓
Safety thermostat	✓	✓	✓	✓
Door contact switch	✓	✓	✓	✓
On/off switch	✓	✓	✓	✓
Control lamp	✓	✓	—	—
Display	✓	✓	✓	✓
Water intake temperature	Up to 60 °C	Up to 60 °C	55 °C	55 °C
Equipment connection	3 NAC	3 NAC	3 NAC	3 NAC
Power	6.65 kW | 400 V | 50 Hz	6.65 kW | 400 V | 50 Hz	5.15 kW | 400 V | 50 Hz	5.15 kW | 400 V | 50 Hz
ACCESSORIES INCLUDING				
Cutlery holder	✓	✓	✓	✓
Saucer insert	—	—	—	—
Glasses basket	—	—	—	—
Universal basket	1	1	1	1
Plate basket	1	1	1	1
Filling funnel for salt	—	✓	—	✓
Water supply hose	✓	✓	✓	✓
Water outlet hose	✓	✓	✓	✓

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Eco-series







UNIVERSAL DISHWASHERS

BASIC DATA	US EcoPlus500 LPR	US EcoPlus500 LPWR
Material	CNS 18/10	CNS 18/10
Basket dimensions	500 x 500 mm	500 x 500 mm
Glasses height max.	340 mm	340 mm
Plate height max	340 mm	340 mm
Tray size max.	530 x 325 mm	530 x 325 mm
Number of washing programmes	7 preset, 1 programmable	7 preset, 1 programmable
Run-time	60 / 90 / 120 / 180 / 360 / 600 sec.	60 / 90 / 120 / 180 / 360 / 600 sec.
Output/hour max.	60 / 40 / 30 / 20 / 10 / 6 baskets	60 / 40 / 30 / 20 / 10 / 6 baskets
Can be fitted below the counter	✓	✓

MEASUREMENTS		
Width	600 mm	600 mm
Depth	645 mm	645 mm
Height	850 mm	850 mm
Weight	71 kg	76 kg
GTIN	4015613769332	4015613771656
CODE NUMBER	110666	110668

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Eco-series



	UNIVERSAL DISHWASHERS	
FUNCTIONS	**US EcoPlus500 LPR**	**US EcoPlus500 LPWR**
Clear rinsing dosing pump	✓	✓
Lye pump	✓	✓
Water softener	—	✓
Cleaning agent dosing pump	✓	✓
Cold rinsing	—	—
TECHNICAL DATA		
Tank volume	10 litres	10 litres
Water consumption at 2 bar	3.5 litre / wash cycle	3.5 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar
Water supply	G 3/4" M	G 3/4" M
Water outlet	Ø 24 mm	Ø 24 mm
Tank heater	1.1 kW	1.1 kW
Boiler heater	6 kW	6 kW
Self-cleaning	✓	✓
Door double-walled	✓	✓
Double-walled	✓	✓
Dry-run protection	✓	✓
Safety thermostat	✓	✓
Door contact switch	✓	✓
On/off switch	✓	✓
Control lamp	✓	✓
Display	✓	✓
Water intake temperature	10 °C - 55 °C	10 °C - 55 °C
Equipment connection	3 NAC	3 NAC
Power	6.65 kW | 400 V | 50 Hz	6.65 kW | 400 V | 50 Hz
ACCESSORIES INCLUDING		
Cutlery holder	✓	✓
Saucer insert	—	—
Glasses basket	—	—
Universal basket	1	1
Plate basket	1	1
Filling funnel for salt	—	✓
Water supply hose	✓	✓
Water outlet hose	✓	✓



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Component parts

Universal basket 350x350x110

- Material: Plastic
- Basket size: 350 x 350 mm
- Stackable: Yes
- Size: W 350 x D 350 x H 110 mm
- Weight: 0.8 kg
- GTIN: 4015613432007



110312

Universal basket 350x350x170

- Material: Steel, Coated
- Basket size: 350 x 350 mm
- Stackable: No
- Size: W 350 x D 350 x H 170 mm
- Weight: 1.5 kg
- GTIN: 4015613586564



110311

Insert for saucers f. dishw.basket

- Material: Steel, Coated
- Number of shelves: 14
- Size: W 300 x D 100 x H 90 mm
- Weight: 0.2 kg
- GTIN: 4015613432014



110317

Universal basket 400x400x135

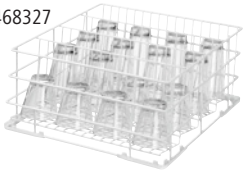
- Material: Plastic
- Basket size: 400 x 400 mm
- Stackable: Yes
- Size: W 400 x D 400 x H 135 mm
- Weight: 0.95 kg
- GTIN: 4015613468303



109325

Basket for glasses 400x400x185

- Material: Steel, Coated
- Basket size: 400 x 400 mm
- Number of shelves: 4
- Design: Tilted
- Size: W 400 x D 400 x H 185 mm
- Weight: 2.1 kg
- GTIN: 4015613468327



109327

Plates basket 400x400x120

- Material: Steel, Coated
- Basket size: 400 x 400 mm
- Number of shelves: 16
- Design: Plate holders
- Size: W 400 x D 400 x H 120 mm
- Weight: 1.6 kg
- GTIN: 4015613468310



109326

Cutlery cylinder for dishwashers

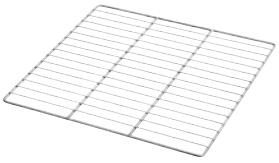
- Material: Plastic
- Diameter: 107 mm
- Size: W 107 x D 107 x H 119 mm
- Weight: 0.1 kg
- GTIN: 4015613432021



110318

Rinse grid 500

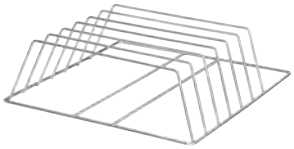
- Material: Chrome-nickel steel
- Designed for: Rinsing of specially large containers (pots, bowls)
- Size: W 500 x D 500 x H 5 mm
- Weight: 1.7 kg
- GTIN: 4015613664217



101094

Tray basket 600x400

- Material: CNS 18/10
- Number of shelves: 6
- Tray size max.: 600 x 400 mm
- Size: W 500 x D 500 x H 160 mm
- Weight: 1.5 kg
- GTIN: 4015613487069



109329 RRP* 229.-

Dishwasher cleaner F10L

- Designed for: Commercial dishwashers
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Application: Dosing via an automatic dosing system
- Size: W 220 x D 190 x H 310 mm
- Weight: 9.7 kg
- GTIN: 4015613773315



173270

Dishwasher cleaner F10LXTRA

- Designed for: Commercial dishwashers
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: No
- Application: Dosing via an automatic dosing system
- Size: W 230 x D 190 x H 310 mm
- Weight: 10.5 kg
- GTIN: 4015613767895



173271

Rinsing agent F10L

- Designed for: Commercial dishwashers, Household dishwashers
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Application: Dosing is via an automatic dosing system
- Size: W 220 x D 190 x H 310 mm
- Weight: 10.7 kg
- GTIN: 4015613767901



173272

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Component parts

Pressure booster pump set DSS10

- Designed for: Dishwasher
  US E500 LPR, US C500 LP, US C500 LPR,
  US C500 LPWR, US M500 LP K, US M500 LPR K,
  US M500 LPWR K, US PPlus500 LPR,
  US PPlus500 LPWR, US P500 LPR, US P500 LPWR
- Set comprises:
  1 pump (W 100 x D 175 x H 110 mm, 1.5 A)
  1 condenser (W 35 x D 120 x H 35 mm; 6.3 µF)
  1 hose, rubber, Installation material
- Power load: 0,15 kW | 230 V | 50 Hz
- Size: W 295 x D 255 x H 155 mm
- Weight: 4.1 kg
- GTIN: 4015613721279



109562

Dish-washing deterg. metering pump TG280

- Cleaning agent dosing: Cycle-controlled
- Volume flow: 0,28 L / hour to 2,8 L /hour
- Design: Fitted unit
- Including: 1 connection set, Installation kit
- Power load: 0,005 kW | 230 V | 50 Hz
- Size: W 69 x D 103 x H 62 mm
- Weight: 0.45 kg
- GTIN: 4015613432403



109518

Assembly fee for dose pumps

- GTIN: 4015613265582

099996

Detergent metering pump LWG600

- Cleaning agent dosing: Setpoint controlled
- Conductimetry with: 2-pin probe
- Volume flow: 0,1 L / hour to 6 L /hour
- Design: Wall-mounting
- Including: 1 connection set
- Power load: 0,004 kW | 230 V | 50/60 Hz
- Size: W 95 x D 100 x H 125 mm
- Weight: 0.75 kg
- GTIN: 4015613506517



109547

Dishwasher basket trolley TGS100

- Material: Chrome-nickel steel
- Size Carrying capacity: W 513 x D 583 mm
- Total load-bearing capacity, max.: 120 kg
- Tilting: All-round
- Swivel casters: 4 swivel casters
- Delivery state: Building kit (simple assembly)
- Size: W 515 x D 640 x H 925 mm
- Weight: 8.8 kg
- GTIN: 4015613523712



300143

Cover hood TGS100-8

- Designed for: Dishwasher basket trolley TGS100, 8 rinsing baskets (height of 100 mm)
- Model: With 2 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant: yes, Up to 500 hours of solar radiation
- Size: W 535 x D 555 x H 815 mm
- Weight: 0.39 kg
- GTIN: 4015613759203



300156

Cover hood TGS100-15

- Designed for: Dishwasher basket trolley TGS100, 15 rinsing baskets (height of 100 mm)
- Model: With 2 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant: yes, Up to 500 hours of solar radiation
- Size: W 535 x D 555 x H 1,410 mm
- Weight: 0.6 kg
- GTIN: 4015613746906



300144

Dishwasher basket trolley ASP700

With 7 trays, the dishwasher basket trolley, which can be loaded from both sides, offers space-saving storage and clearing space. The basket guard prevents the dishwasher baskets from sliding, tipping or falling out.

- Material: Stainless steel
- Number of drawers: 7
- Format drawers: 505 x 545 mm
- Designed for: Dishwasher baskets 500 x 500 mm
- Total load-bearing capacity, max.: 100 kg
- Swivel casters: 4 swivel casters, 2 with brake
- Delivery state: Building kit (simple assembly)
- Size: W 565 x D 555 x H 1,750 mm
- Weight: 15.8 kg
- GTIN: 4015613709178



300147

Dishwasher base

- Material: Chrome-nickel steel
- Inside height: 360 mm
- Height adjustable: 440 mm to 490 mm
- Properties: Surface for rinsing baskets
  Size: W 605 x D 570 x H 450 mm
- Weight: 6 kg
- GTIN: 4015613602462



109688

Pot dishwasher TS 665-1 R

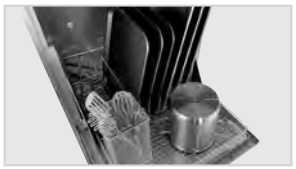


With its supplied universal basket and tray holder, the pot dishwasher is ideal for cleaning bulky items. It gives optimum cleaning results for pots, pans, trays, bowls and dishes.

• Cleaning agent dosing pump	Yes
• Clear rinsing dosing pump	Yes
• Double-walled	Yes
• Water outlet	Ø 32 mm
• Water pressure	2 - 4 bar
• Equipment connection	3 NAC



▶ Dishwasher with detergent dosing pump


▶ Double-walled door can be used as a work surface when open


▶ We recommend a warm water connection up to 55°C


▶ Flexible application areas due to 4 different cleaning programs.

Pot dishwasher TS 665-1 R

• Basket dimensions	665 x 550 mm
• Tray size max.	600 x 800 mm
	800 mm
• Output / hour max.	40 baskets
• Run-time	120 / 240 / 360 / 480 seconds
• Water supply	G 3/4“
• Water consumption at 2 bar	4,2 litres / wash cycle
• Tank volume	50 litre(s)
• Tank heater	3 kW
• Boiler heater	6 kW
• Height when door is open	1890 - 2270 mm
• Height adjustable	1890 mm to 1940 mm
• Including	1 water supply hose
	1 cutlery holder
	1 rinsing grille
	1 water outlet hose
	1 universal basket
	1 tray basket
• Power load	8 kW | 400 V | 50 Hz
• Size	W 690 x D 850 x H 1,755 mm
• Weight	174.2 kg
• GTIN	4015613810560

110765

Pot dishwasher TS 850 R

• Basket dimensions	850 x 725 mm
• Tray size max.	840 x 805 mm
	805 mm
• Output / hour max.	20 baskets
• Run-time	180 / 360 / 540 / 720 seconds
• Water supply	G 3/4" M
• Water consumption at 2 bar	4,3 litres / wash cycle
• Tank volume	82 litre(s)
• Tank heater	6 kW
• Boiler heater	9 kW
• Height when door is open	2050 - 2100 mm
• Height adjustable	1790 mm to 1840 mm
• Including	1 universal basket
	1 tray basket
	1 cutlery holder
	1 water outlet hose
	1 water supply hose
• Power load	13,36 kW | 400 V | 50 Hz
• Size	W 990 x D 930 x H 1,790 mm
• Weight	119.8 kg
• GTIN	4015613793917

110677

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Component parts

Rinse grid TS 665 R

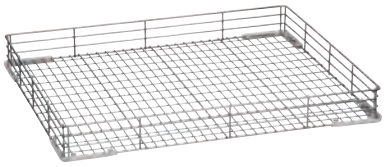
- Material: CNS 18/10
- Designed for: Rinsing of specially large containers (pots, bowls, butcher box)
- Size: W 660 x D 550 x H 15 mm
- Weight: 2.7 kg
- GTIN: 4015613737690



110693

Universal basket TS 665 R

- Material: CNS 18/10
- Number of shelves: 1
- Basket size: 665 x 550 mm
- Inside height: 70 mm
- Suitable for: Pots, Pans, GN containers
- Size: W 665 x D 550 x H 75 mm
- Weight: 2.5 kg
- GTIN: 4015613737669



110690

Universal basket TS 850 R

- Material: CNS 18/10
- Number of shelves: 1
- Basket size: 850 x 725 mm
- Inside height: 125 mm
- Suitable for: Pots, Pans, GN containers
- Size: W 850 x D 725 x H 135 mm
- Weight: 9.7 kg
- GTIN: 4015613743639



110694

Tray basket TS

- Material: CNS 18/10
- Number of shelves: 8
- Basket size: 300 x 465 mm
- Inside height: 195 mm
- Tray size max.: 600 x 400 mm
- Suitable for: Trays, Baking trays, Chopping boards
- Size: W 300 x D 472 x H 200 mm
- Weight: 2.4 kg
- GTIN: 4015613737676



110691

Cutlery holder TS

- Material: CNS 18/10
- Size: W 150 x D 150 x H 255 mm
- Weight: 0.55 kg
- GTIN: 4015613737683



110692



Pass-through dishwasher DS 500



Hygienic and economic – the optimised feed-through dishwasher stands out thanks to its innovative drainage system, an energy-saving boiler system, efficient DuoFlo pump and smooth-running lift system.

CNS 18/10

• Basket dimensions	500 x 500 mm
• Plate height max.	440 mm
• Glasses height max.	440 mm
• Output / hour max.	60 baskets
• Run-time	60 / 120 / 180 seconds
• Lye pump	No
• Water softener	No
• Cleaning agent dosing pump	No
• Clear rinsing dosing pump	Yes
• Water supply	G 3/4"
• Water outlet	Ø 28 mm
• Water pressure	2 - 4 bar
• Water consumption at 2 bar	2.4 litres / wash cycle
• Tank volume	22 litre(s)
• Tank heater	2,5 kW
• Height when hood is open	2055 - 2120 mm
• Height adjustable	1535 mm to 1600 mm
• Properties	Inline or corner installation
• Including	1 universal basket
	2 plate baskets
	1 cutlery holder
	Spare sealing ring supply hose
	1 water outlet hose
	1 water supply hose
• Equipment connection	3 NAC
• Size	W 725 x D 955 x H 1,535 mm
• Weight	98.5 kg



▶ Lift system ELS
▶ Patented lift system
▶ Little force required and more safety



▶ DuoFlo pumps (slight pump loss)
▶ Energy-Saving-System (Boiler activity only when necessary)
▶ EDS drain system
▶ Flat tank with large filter sreen
▶ Double-walled tank

	Boiler heater	Power load	Code-No.		GTIN
Pass-through dishwasher DS 500	6 kW	6,7 kW 400 V 50 Hz	109342		4015613685106
Pass-through dishwasher DS 500 SR	8 kW	8,7 kW 400 V 50 Hz	109343		4015613685113

Component parts

Dish-washing deterg. metering pump TG280

- Cleaning agent dosing: Cycle-controlled
- Volume flow: 0,28 L / hour to 2,8 L /hour
- Design: Fitted unit
- Including: 1 connection set, Installation kit
- Power load: 0,005 kW | 230 V | 50 Hz
- Size: W 69 x D 103 x H 62 mm
- Weight: 0.45 kg
- GTIN: 4015613432403

109518

Detergent metering pump LWG600

- Cleaning agent dosing: Setpoint controlled
- Conductimetry with: 2-pin probe
- Volume flow: 0,1 L / hour to 6 L /hour
- Design: Wall-mounting
- Including: 1 connection set
- Power load: 0,004 kW | 230 V | 50/60 Hz
- Size: W 95 x D 100 x H 125 mm
- Weight: 0.75 kg
- GTIN: 4015613506517

109547

Drain pump set LPS50-1

- Set comprises: Connection hoses, 1 pump
- Designed for: Pass-through dishwasher DS 500 SR, Pass-through dishwasher DS 500
- Power load: 0,04 kW | 230 V | 50 Hz
- Size: W 255 x D 255 x H 170 mm
- Weight: 1.4 kg
- GTIN: 4015613878355

109347

Assembly fee for dose pumps

- GTIN: 4015613265582

099996

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Pass-through dishwasher DS 600 LPR

109349

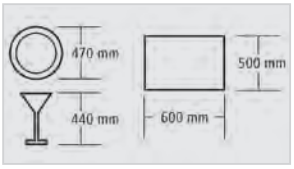
GTIN 4015613713854



Higher pumping rate, low loss of pressure and quiet running – the convincing arguments of the integrated DuoFlo pump. In combination with the extra large drawer height, the hood-type dishwasher makes the perfect assistant in any scullery.

CNS 18/10

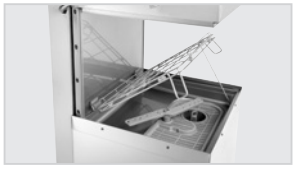
• Basket dimensions	600 x 500 mm
• Plate height max.	470 mm
• Glasses height max.	440 mm
• Tray size max.	600 x 500 mm
• Output / hour max.	24 - 60 baskets
• Run-time	60 / 120 / 150 seconds + endless
• Lye pump	Yes
• Cleaning agent dosing pump	Yes
• Clear rinsing dosing pump	Yes
• Self-cleaning	Yes
• Water supply	G 3/4" M
• Water outlet	Ø 32 mm
• Water pressure	2 - 4 bar
• Water consumption at 2 bar	3 litres / wash cycle
• Tank volume	30 litre(s)
• Tank heater	3 kW
• Boiler heater	9,5 kW
• Height when hood is open	2050 - 2110 mm
• Height adjustable	1535 mm to 1595 mm
• Including	1 cutlery basket, 4 compartments
	1 glasses basket
	1 plate basket
	1 supply hose
	1 drainage hose
• Power load	11 kW | 400 V | 50 Hz
• Equipment connection	3 NAC
• Size	W 790 x D 845 x H 1,535 mm
• Weight	103.8 kg



▶ Output/h: 24 - 60 baskets
▶ Run-time: 60 / 120 / 150 seconds + continuous



▶ DuoFlo pump
▶ Higher pumping rate
▶ Low loss of pressure



▶ Quiet running
▶ Extra large drawer height
▶ The perfect assistant in any scullery



Pass-through dishwasher DS Eco500LPR

109251

GTIN 4015613766867

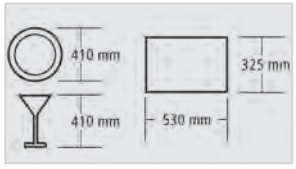


A clean thing - for crockery and the environment. The DS 2501eco is a double-walled feed-through dishwasher with heat recovery. It impresses users with its top quality, great cleaning power, and short cycle time. The thermal disinfection ensures perfectly clean, germ-free crockery and meets hygiene standards.

• Basket dimensions	500 x 500 mm
• Tray size max.	530 x 325 mm
• Glasses height max.	410 mm
• Plate height max.	410 mm
• Output / hour max.	12 - 45 baskets
• Run-time	50 / 90 / 120 / 180 / 300 / 600 seconds
• Lye pump	Yes
• Cleaning agent dosing pump	Yes
• Clear rinsing dosing pump	Yes
• Double-walled	Yes
• Water supply	G 3/4" M
• Water outlet	Ø 24 mm
• Water pressure	2 - 4 bar
• Water consumption at 2 bar	3.5 litres / wash cycle
• Tank volume	20 litre(s)
• Tank heater	2,7 kW
• Boiler heater	9 kW
• Height when hood is open	2065 - 2130 mm
• Height adjustable	1595 mm to 1660 mm
• Properties	Thermal disinfection in accordance with DIN 10512, Spec 10534 Heat recovery Multi-lingual control menu Inline or corner installation
• Including	1 universal basket (W 500 x D 500 x H 105 mm) 1 plate basket (W 500 x D 500 x H 105 mm) 1 cutlery basket (Ø 120 mm, H 120 mm) 1 supply hose 1 drainage hose
• Power load	9,9 kW | 400 V | 50 Hz
• Equipment connection	3 NAC
• Size	W 720 x D 805 x H 2,115 mm
• Weight	145.4 kg



- ▶ Feed-through dishwasher with thermal disinfection
- ▶ Rinse cycle with cycle time of 600 seconds
- ▶ Tank temperature: 65°C
- ▶ Boiler temperature: 87°C



- ▶ Output/h: 12 - 45 baskets
- ▶ Cycle time: 50 / 90 / 120 / 180 / 300 / 600 seconds





Component parts

Assembling kit ZAT 10

- Material: CNS 18/10
- Properties: For using the Bartscher entry and exit in connection with the continuous dishwasher DS Eco500LPR
- Size: W 295 x D 97 x H 38 mm
- Weight: 1.2 kg
- GTIN: 4015613713236

109559





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Component parts

Pre-clearing table DS-LI1B

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Position sink: Right
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 23.6 kg
- GTIN: 4015613735955



109740

Pre-clearing table DS-R1B

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 23.6 kg
- GTIN: 4015613735962



109741

Pre-clearing table DS-LI1BAS

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Position sink: Right
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- With waste chute: Yes
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 950 mm
- Weight: 21.8 kg
- GTIN: 4015613730387



109742

Pre-clearing table DS-R1BAS

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- With waste chute: Yes
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 22.4 kg
- GTIN: 4015613735979



109743

Pre-clearing table DS-LI1B SKE

- Material: Stainless steel
- Beaker capacity: 40 litre(s)
- Position sink: Right
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Rinsing rack inserts: 3, Basket dimensions: 500 x500, 600 x 500 mm, Basket height max.: 145 mm
- Size: W 1,200 x D 715 x H 950 mm
- Weight: 26.6 kg
- GTIN: 4015613771007



109940

Pre-clearing table DS-RE1B SKE

- Material: Stainless steel
- Beaker capacity: 40 litre(s)
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Base shelf: Yes
- Rinsing rack inserts: 3, Basket dimensions: 500 x500, 600 x 500 mm, Basket height max.: 145 mm
- Height adjustable: 860 mm to 930 mm
- Size: W 1,202 x D 714 x H 975 mm
- Weight: 26.6 kg
- GTIN: 4015613785158



109960

Component parts

Discharge table DS-700LI

- Material: Stainless steel
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 700 x D 720 x H 850 mm
- Weight: 14.6 kg
- GTIN: 4015613735986



109745

Discharge table DS-700R

- Material: Stainless steel
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 700 x D 720 x H 850 mm
- Weight: 14.6 kg
- GTIN: 4015613730394



109746

Discharge table DS-1200LI

- Material: Stainless steel
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 21.8 kg
- GTIN: 4015613726588



109747

Discharge table DS-1200R

- Material: Stainless steel
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 21.8 kg
- GTIN: 4015613735993



109749

Rubbish bin 56L

- Material: CNS 18/10
- Content: 56 litre(s)
- Lid properties: Detachable, with handle, Can be attached to the side of the bucket
- Swivel casters: 4 swivel casters
- Size: W 460 x D 400 x H 620 mm
- Weight: 6.6 kg
- GTIN: 4015613630670



860006



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Basket transport dishwasher KTS500 R

110630

GTIN 4015613806501



A reliable partner for high-intensity washing. The KTS500 with its left-running transport system is really easy to use and can be tailored to everyday needs. It can be used for washing plates, cups, glasses and trays.

• Model	Transport system, stainless steel Left-running appliance
• Basket dimensions	500 x 500 mm
• Glasses height max.	450 mm
• Plate height max.	450 mm
• Tray size max.	530 x 325 x 25 mm
• Output / hour max.	70 - 100 baskets
• Run-time	35 / 94 seconds
• Water supply	2 x G 3/4"
• Water outlet	1 x 1/4 G
• Water pressure	2 - 5 bar
• Water consumption at 2 bar	150 l/hour.
• Water intake temperature	55 °C (Cold water connection on request)
• Tank volume	Rinsing tank: 80 litres Boiler: 28,5 litres
• Tank heater	9 kW
• Boiler heater	9 kW
• Height when door is open	1900 mm
• Height adjustable	1565 mm to 1635 mm
• Including	1 cutlery holder 1 glasses basket 1 tray basket 1 plate basket
• Not included in delivery	Waste water hose
• Power load	19 kW | 400 V | 50 Hz
• Equipment connection	3 NAC
• Size	W 415 x D 485 x H 672 mm
• Weight	30.8 kg



▶ Easy operation
▶ Double walled



▶ Rinsing arm sets, can be removed without tools
▶ Water intake temperature: 55 °C

Component parts

Pre-clearing table KTS5000

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 140 mm
- Water outlet: 1 1/2"
- With waste chute: Yes
- Base shelf: Yes
- Height adjustable: 900 mm to 950 mm
- Size: W 1,495 x D 730 x H 1,000 mm
- Weight: 30 kg
- GTIN: 4015613737713



110625

Discharge table KTS5000

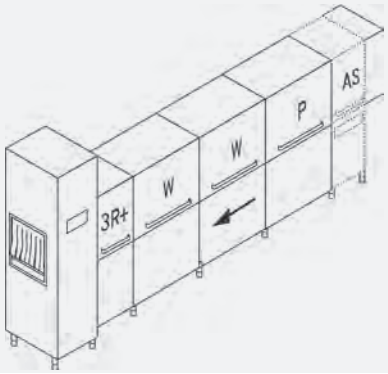
- Material: Stainless steel
- Model: 20 transport rollers, 1 with end switch-off (sensor)
- Assembly side on dishwasher: Left
- Water outlet: 1 1/2"
- Height adjustable: 900 mm to 950 mm
- Size: W 1,600 x D 645 x H 910 mm
- Weight: 26.8 kg
- GTIN: 4015613737720



110626

Other models and sizes with diverse specifications available on request.

Simply ask us!



Component parts

Universal basket 500x500x100

- Basket size: 500 x 500 mm
- Stackable: Yes
- Size: W 500 x D 500 x H 100 mm
- Weight: 1.2 kg
- GTIN: 4015613653952



5301

Cutlery basket 500x500x100

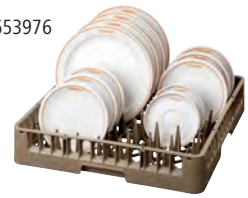
- Basket size: 500 x 500 mm
- Stackable: Yes
- Size: W 500 x D 500 x H 100 mm
- Weight: 1.4 kg
- GTIN: 4015613653969



5302

Plates basket 500x500x100

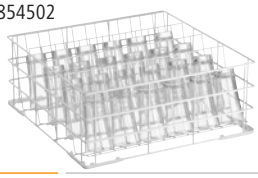
- Basket size: 500 x 500 mm
- Stackable: Yes
- Size: W 500 x D 500 x H 100 mm
- Weight: 1.4 kg
- GTIN: 4015613653976



5303

Basket for glasses 500x500x205

- Basket size: 500 x 500 mm
- Number of shelves: 4 | Design: Tilted
- Inside height: 200 mm
- Size: W 500 x D 500 x H 205 mm
- Weight: 2 kg
- GTIN: 4015613854502



109331

Reusable cup basket 500x500x235

- Basket size: 500 x 500 mm
- Number of shelves: 25 | Compartment size: 90 x 90 mm
- Inside height: 190 mm
- Size: W 497 x D 505 x H 232 mm
- Weight: 3.8 kg
- GTIN: 4015613836584



109330

Cutlery holder, 8 compartments

- Basket size: 430 x 210 mm
- Number of shelves: 8
- Stackable: Yes
- Size: W 430 x D 210 x H 155 mm
- Weight: 0.55 kg
- GTIN: 4015613653990



5305

Dishwasher basket, 16 comp.



The stackable dishwashing baskets by Bartscher ensure good cleaning results, goot basket handling and clean and safe storage.

• Material	Plastic
• Colour	Brown
• Basket size	500 x 500 mm

Number of shelves	Compartment size	Inside height	Size	Weight	Code-No.	GTIN
16	111 x 111 mm	83 mm	W 500 x D 500 x H 100 mm	1.6 kg	5316	4015613654652
16	111 x 111 mm	123 mm	W 500 x D 500 x H 142 mm	2.3 kg	5318	4015613654669
16	111 x 111 mm	166 mm	W 500 x D 500 x H 183 mm	2.7 kg	5319	4015613654676
16	111 x 111 mm	207 mm	W 500 x D 500 x H 225 mm	3.4 kg	5320	4015613654683
16	111 x 111 mm	245 mm	W 500 x D 500 x H 266 mm	3.8 kg	5321	4015613654690
16	111 x 111 mm	285 mm	W 500 x D 500 x H 306 mm	4.5 kg	5322	4015613654706
25	89 x 89 mm	83 mm	W 500 x D 500 x H 100 mm	1.6 kg	5325	4015613654713
25	89 x 89 mm	123 mm	W 500 x D 500 x H 142 mm	2.3 kg	5327	4015613654720
25	89 x 89 mm	166 mm	W 500 x D 500 x H 183 mm	2.7 kg	5328	4015613654768
25	89 x 89 mm	207 mm	W 500 x D 500 x H 225 mm	3.4 kg	5329	4015613654775
25	89 x 89 mm	245 mm	W 500 x D 500 x H 266 mm	3.8 kg	5330	4015613654782
25	89 x 89 mm	285 mm	W 500 x D 500 x H 306 mm	4.5 kg	5331	4015613654799
36	73 x 73 mm	83 mm	W 500 x D 500 x H 100 mm	1.7 kg	5336	4015613654805
36	73 x 73 mm	123 mm	W 500 x D 500 x H 142 mm	2.5 kg	5338	4015613654812
36	73 x 73 mm	166 mm	W 500 x D 500 x H 183 mm	2.9 kg	5339	4015613654829
36	73 x 73 mm	207 mm	W 500 x D 500 x H 225 mm	3.7 kg	5340	4015613654836
36	73 x 73 mm	245 mm	W 500 x D 500 x H 266 mm	4.1 kg	5341	4015613654843
36	73 x 73 mm	285 mm	W 500 x D 500 x H 306 mm	4.9 kg	5342	4015613654850
49	62 x 62 mm	83 mm	W 500 x D 500 x H 100 mm	1.8 kg	5349	4015613654874
49	62 x 62 mm	123 mm	W 500 x D 500 x H 142 mm	2.8 kg	5351	4015613654881
49	62 x 62 mm	166 mm	W 500 x D 500 x H 183 mm	3.2 kg	5352	4015613654898
49	62 x 62 mm	207 mm	W 500 x D 500 x H 225 mm	4.2 kg	5353	4015613654904
49	62 x 62 mm	245 mm	W 500 x D 500 x H 266 mm	4.6 kg	5354	4015613654911
49	62 x 62 mm	285 mm	W 500 x D 500 x H 306 mm	5.6 kg	5355	4015613654928

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Fittings





Single handle mixer 40L-3601B

- Material: Chrome-plated
- Handles: Chrome
- Fitting type: Single lever mixer
- Design: Mixer tap
- Flow at 3 bar: 40 L / Min.
- Jet regulator mouthpiece: 3/4" inner thread
- Swivelling outlet: 360°
- Assembly type: Single-hole borehole
- Size: W 147 x D 340 x H 828 mm
- Weight: 3.5 kg
- GTIN: 4015613584034

400126



Two handle mixer 26L-1801B

- Material: Brass, Steel
- Handles: Metal (EUR)
- Fitting type: Two-handle mixer
- Design: Mixer tap with dishwashing shower arm
- Flow at 3 bar: Outlet quantity: 16 L / min., Jet regulator: 26 L / min.
- Jet regulator mouthpiece: 55 mm
- Swivelling outlet: 180°
- Assembly type: Single-hole borehole
- Water connection: 1/2"
- Size: W 515 x D 415 x H 1,430 mm
- Weight: 6.8 kg
- GTIN: 4015613674575

400136



Two handle mixer 40L-1802B

- Material: Brass, Steel
- Handles: Metal (EUR)
- Fitting type: Two-handle mixer
- Design: Mixer tap with dishwashing shower arm
- Flow at 3 bar: Outlet quantity: 16 L / min., Jet regulator: 40 L / min.
- Jet regulator mouthpiece: 55 mm
- Swivelling outlet: 180°
- Assembly type: Two-hole borehole
- Water connection: 1/2"
- Size: W 515 x D 415 x H 1,220 mm
- Weight: 7.2 kg
- GTIN: 4015613674582

400137



Single handle mixer 40L-1801B

- Material: Chrome-plated
- Handles: Chrome, Thermally insulated
- Fitting type: Single lever mixer
- Design: Mixer tap with dishwashing shower arm
- Flow at 3 bar: Shower arm: 18 L / min., Jet regulator: 40 L / min.
- Jet regulator mouthpiece: M22
- Swivelling outlet: 180°
- Assembly type: Single-hole borehole, Screw system
- Size: W 65 x D 450 x H 1,540 mm
- Weight: 8.5 kg
- GTIN: 4015613438955

400123

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

Cutlery polishing machine 1500/17



Cutlery polished to a high shine – Pieces of cutlery are hygienically disinfected thanks to the integrated UV lamp and the HACCP compliant operating temperature.

• Polishing/drying type	Heated maize granulate
• Fan for granulate removal	Yes
• UV lamp for cutlery disinfection	Yes
• Properties	Automatic switch-off when the cover is opened
	HACCP-conform through 80 °C operating temperature
	10 minutes after-run for granulate drying after switch-off
	Easy access to the cutlery channel
	Start/Stop button



▶ Fan for granulate removal



110432





▶ Cutlery input top of appliance

Cutlery polishing machine 1500/17

• Maximum output	1,500 pieces of cutlery per hour
• Cutlery input	Right of appliance Width of opening: 215 mm
• Cutlery output	Front of appliance Width of opening: 100 mm
• Filling quantity maize granulate	1,7 kg
• Including	1 cutlery collection basket 2 kg maize granulate
• Power load	0,4 kW | 230 V | 50 Hz
• Size	W 510 x D 480 x H 365 mm
• Weight	25.6 kg
• GTIN	4015613708836

110431

Cutlery polishing machine 3000/25

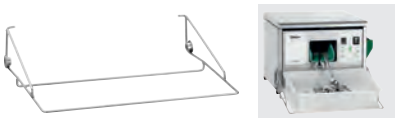
• Maximum output	3,000 pieces of cutlery per hour
• Cutlery input	Top of appliance Width of opening: 230 mm
• Cutlery output	Front of appliance
• Filling quantity maize granulate	2,5 kg
• Including	1 cutlery collection basket 1 cutlery collection sieve 3 kg maize granulate
• Power load	0,56 kW | 230 V | 50 Hz
• Size	W 580 x D 560 x H 410 mm
• Weight	40 kg
• GTIN	4015613708935

110432

Component parts

Cutlery basket holder 1500/17

- Material: Stainless steel
- Designed for: Cutlery polishing machine 1500/17
- Size: W 435 x D 322 x H 117 mm
- Weight: 0.5 kg
- GTIN: 4015613752372



110435

Cutlery basket holder 3000/25

- Material: Stainless steel
- Designed for: Cutlery polishing machine 3000/25
- Size: W 617 x D 420 x H 180 mm
- Weight: 1.1 kg
- GTIN: 4015613752389



110436

Noise-insulating hood 3000/25

- Material: Stainless steel
- Designed for: Cutlery polishing machine 3000/25
- Including: Filling chute with noise insulation, Noise-insulating mat for cutlery basket
- Size: W 635 x D 435 x H 345 mm
- Weight: 5.8 kg
- GTIN: 4015613752396



110437

Maize granulate 3KG

- Material: Maize granulate
- Size: W 400 x D 300 x H 50 mm
- Weight: 3 kg
- GTIN: 4015613717944



110434

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Glass polisher

109470

GTIN 4015613455624



5 rotating rolls, supported by a hot air fan, polish your glasses within seconds.

• Number of polishing heads	5
• Polishing/drying type	Microfibre polishing scarves with hot air fans
• Properties	Microfibre polishing scarves detachable
• Power load	1,1 kW | 230 V | 50 Hz
• Size	W 340 x D 305 x H 520 mm
• Weight	16 kg

Glass polishing brush set 4G1K

- Material: Plastic, Microfibre
- Set comprises: 5 casters incl. polishing scarves, detachable
- Size: W 250 x D 250 x H 70 mm
- Weight: 0.5 kg
- GTIN: 4015613657998

109472



Glass polishing brush XS

- Material: Plastic, Microfibre
- Designed for: Polishing narrow glasses (e.g. champagne flutes)
- Size: W 70 x D 70 x H 200 mm
- Weight: 0.08 kg
- GTIN: 4015613721446

109474



Water Conditioning Units



Water softening system WEH1350

- Material: Plastic
- Connection capacity: 1 unit
- Output capacity: 1,350 litres / day at 10° dH (total hardness)
- Water intake temperature from: 5 °C
- Water intake temperature to: 40 °C
- Regeneration: Flow rate or time period
- Water connection: 3/4“
- Designed for: Commercial dishwashers
- Power load: 0,03 kW | 230 V | 50/60 Hz
- Size: W 255 x D 435 x H 480 mm
- Weight: 11.6 kg
- GTIN: 4015613615158

109889



Water softening system WEH1500

- Material: Plastic
- Connection capacity: 1 unit
- Output capacity: 1,500 litres / day at 10° dH (total hardness)
- Water intake temperature from: 1 °C
- Water intake temperature to: 30 °C
- Regeneration: Flow rate or time period
- Water connection: 3/4“
- Designed for: Commercial dishwashers
- Power load: 0,005 kW | 230 V | 50 Hz
- Size: W 260 x D 465 x H 478 mm
- Weight: 8.52 kg
- GTIN: 4015613800974

109901



Water softening system WEH1600

- Material: Plastic
- Connection capacity: 1 unit
- Output capacity: 1,600 litres / day at 10° dH (total hardness)
- Water intake temperature from: 5 °C
- Water intake temperature to: 35 °C
- Regeneration: Time period
- Water connection: 3/4“
- Designed for: Commercial dishwashers
- Power load: 0,006 kW | 230 V | 50/60 Hz
- Size: W 255 x D 400 x H 420 mm
- Weight: 8.6 kg
- GTIN: 4015613797762

109952

Connection kit WEH1350/1500

- Material: Plastic (PVC)
- Set comprises: 1 hose 1/2“ for regeneration, length 2 m, 1 hose 3/4“ for water connection, length 1.5 m
- Water intake temperature: 40 °C
- Size: W 50 x D 2,000 x H 50 mm
- Weight: 0.55 kg
- GTIN: 4015613630748

109884

Connecting set WEH1600

- Set comprises: 2 armoured hoses AG - water connection 3/4“, length 1 m, rated width Ø 15 mm
- Size: W 420 x D 325 x H 60 mm
- Weight: 1 kg
- GTIN: 4015613586748

109885



Full desalination system VK 500 FB



• Material	Plastic Glass-fibre reinforced
• Connection capacity	1 unit
• Water connection	3/4"
• Size	W 260 x D 260 x H 635 mm



▶ Designed for dishwashers
▶ Connection capacity: 1 device



▶ Designed for combined steamer, ice cube makers, coffee machines and fully automatic coffee
▶ Connection capacity: 1 device

Full desalination system VK 500 FB

• Output capacity	5,000 litres / cartridge at 10° dH (total salt content)
• Desalination type	Full desalination
• Designed for	Commercial dishwashers
• Size	W 260 x D 260 x H 635 mm
• Weight	17.3 kg
• GTIN	4015613681580

109877

Partial desalination system TKD 13400 FB

• Output capacity	13,400 litres / cartridge at 10° dH (carbonate hardness)
• Desalination type	Partial desalination
• Designed for	Combined steamer and ice cube makers Coffee machines Fully automatic coffee
• Size	W 260 x D 260 x H 635 mm
• Weight	17.4 kg
• GTIN	4015613681597

109878

Component parts

Water connection set SP5000/KD13400

- Set comprises:
  1 adapter for water tap
  1 water quantity meter
  2 intake hoses CNS - water connection 3/4",
  length 1.5 m, rated width Ø 10 mm
- Size: W 370 x D 300 x H 130 mm
- Weight: 1 kg
- GTIN: 4015613586755

109886



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DRINKS | CAFÉ | BAR

Hot and cold drinks are important sales drivers in gastronomy today, as well as sweet snacks. Preparation appliances are in permanent use. From the coffee machine to the blender - performance is the trump card!

Coffee machine Contessa 1000

A190056

GTIN 4015613733036



Thanks to an optimised, robust technology, the Contessa 1000 boasts even better heat transfer. As usual, up to 11 cups of fresh coffee are brewed in the 1.8 litre glass jug and can be kept warm on the separately switchable warming plate.

• Content can	1.8 litres
• Design can(s)	Glass
• Brewing time	7 minutes for 1.8 litres
• Output max.	11 cups
• Minimum brewing quantity	0.5 litres
• Number of warming plates	1
• Power load	1,5 kW | 230 V | 50/60 Hz
• Size	W 215 x D 385 x H 460 mm
• Weight	6.5 kg



▶ Glass coffee pot
▶ Volume: 1.8 litres



▶ Boiling time: 7 minutes for 1.8 litres
▶ Minimum boiling quantity: 0.5 litres



▶ 1 warming plate
▶ Can be switched separately

Coffee machine Contessa 1002



Ideal for buffets, catering, and events – 2 litres of freshly brewed filter coffee can be served directly into the stainless steel thermal jug, avoiding annoying spills. The stainless steel heating element of the Contessa ensures perfect heat transfer.

• Content can	2 litres
• Design can(s)	Vacuum flask, stainless steel
• Brewing time	8 minutes for 2 litres
• Minimum brewing quantity	0.5 litres



▶ Stainless steel thermal jug
▶ Contents: 2 litres
▶ Lid with pouring mechanism



▶ Brewing time: 8 minutes for 2 litres
▶ Minimum brewing quantity: 0.5 litres



190184



▶ Brewing time: 8 minutes for 2 litres
▶ Minimum brewing quantity: 0.5 litres

	Number of hobs	Output max.	Power load	Size	Weight	Code-No.		GTIN
Contessa 1002	1	13 cups	1,4 kW 230 V 50/60 Hz	W 215 mm D 400 mm H 520 mm	6.5 kg	190193		4015613742380
Contessa Duo	2	2 x 13 cups	2,8 kW 230 V 50/60 Hz	W 430 mm D 400 mm H 520 mm	14.3 kg	190184		4015613742410

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Coffee machine Aurora 22

190187

GTIN 4015613742403



The stainless steel thermal pump jug of the Aurora 22 holds up to 1.9 litres of coffee - freshly brewed in 8 minutes. The heating element in stainless steel ensures optimal heat transfer. The practical jug with pump system allows easy handling in the self-service area.

Content can	1.9 litres
Design can(s)	Vacuum flask with pump system, stainless steel
Brewing time	8 minutes for 1.9 litres
Output max.	12 cups
Minimum brewing quantity	0.5 litres
Decalcification signal	Yes
Power load	1,4 kW | 230 V | 50/60 Hz
Size	W 215 x D 405 x H 520 mm
Weight	8 kg



▶ 1 stainless steel thermal pump jug
▶ Volume: 1.9 litres
▶ Base with an integrated ring for 360° rotation of the jug



▶ Boiling time: 8 minutes for 1.9 litres
▶ Minimum boiling quantity: 0.5 litres



Component parts

Basket filter paper, 250 pieces

- Diameter top: 250 mm
- Diameter bottom: 90 mm
- Order quantity unit: 1 box (250 filters)
- Size: W 150 x D 150 x H 85 mm
- Weight: 0.45 kg
- GTIN: 4015613638256



190015250

Basket filter paper, 1000 pieces

- Diameter bottom: 90 mm
- Diameter top: 250 mm
- Order quantity unit: 1 box (1,000 filters)
- Size: W 150 x D 150 x H 85 mm
- Weight: 1.8 kg
- GTIN: 4015613638249



190014

Descaler B15-30

- Designed for: Coffee machines
- Content: 30 x 15 g
- HACCP compliant: Yes
- Order quantity unit: 1 box (30 bags à 15 g)
- Size: W 68 x D 4 x H 100 mm
- Weight: 0.45 kg
- GTIN: 4015613541716



190065

Descaler F1L

- Designed for: Small appliances such as kettles and coffee machines etc.
- Content: 6 x 1 litre
- Model: Liquid, High concentrate
- HACCP compliant: Yes
- Size: W 90 x D 63 x H 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773322

173277



Coffee machine Regina Plus 40



The machine convinces with features such as the decalcification signal, the filling level display and the warm-keeping function with optimised stainless steel heating recess.

• Decalcification signal	Yes
• Filling level display	Yes
• Warm-keeping function	Yes
• Properties	Stainless steel heating recess 2 separate heating systems for brewing and warm-keeping function



▶ Warm-keeping function
▶ Decalcification signal



▶ Stainless steel heating system

	Content	Output max.	Power load	Size	Weight	Code-No.		GTIN
Regina Plus 40	6,8 litre(s)	48 cups	1,2 kW 230 V 50/60 Hz	W 220 mm D 220 mm H 415 mm	3.3 kg	A190149		4015613742427
Regina Plus 90	15 litre(s)	80 - 90 cups	1,6 kW 230 V 50/60 Hz	W 270 mm D 270 mm H 475 mm	4.2 kg	A190199		4015613733043

Coffee machine Bartscher PRO II 40



More pleasure and flexibility - Thanks to the optimised stainless steel filter, you can brew your coffee with or without filter paper.

• Decalcification signal	Yes
• Filling level display	Yes
• Warm-keeping function	Yes
• Properties	2 separate heating systems for brewing and warm-keeping function Coffee machine can also be used without filter paper Stainless steel heating recess



▶ Stainless steel filter



▶ Stainless steel heating system

	Content	Output max.	Power load	Size	Weight	Code-No.		GTIN
Bartscher PRO II 40	6 litre(s)	40 - 48 cups	1,2 kW 230 V 50/60 Hz	W 310 mm D 320 mm H 480 mm	3.2 kg	A190148		4015613670515
Bartscher PRO II 60	9 litre(s)	60 - 72 cups	1,2 kW 230 V 50/60 Hz	W 310 mm D 320 mm H 540 mm	3.8 kg	A190167		4015613670522
Bartscher PRO II 100	13,2 litre(s)	90 - 100 cups	1,45 kW 230 V 50/60 Hz	W 350 mm D 375 mm H 540 mm	4.6 kg	A190198		4015613670539

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Coffee machine Silver 1300

A190189

GTIN 4015613735634



Cup or pot: The round filter coffee machine impresses with many different features: A large capacity of over 13 litres, descaling signal, removable drip tray and a clear height below the spout, which is also designed for pots. The elegant design enhances any coffee service area.

• Content	13,2 litre(s)
• Brewing time	70 minutes for 13.2 litres
• Output max.	100 cups
• Minimum brewing quantity	5.28 litres (40 cups)
• Decalcification signal	Yes
• Filling level display	Yes
• Warm-keeping function	Yes
• Properties	Double-walled
	2 separate heating systems for brewing and warm-keeping function
	Coffee machine can also be used without filter paper
	Filling level sensor
	Detachable drip tray
	Hinged handles
• Power load	1,45 kW | 230 V | 50 Hz
• Size	W 370 x D 360 x H 533 mm
• Weight	6.4 kg



▶ Contents: 13.2 litres
▶ Max. output: 100 cups



▶ Clear height of spout: 125 mm
▶ 145 mm without drip tray



▶ Stainless steel filter



▶ Decalcification signal
▶ Warm-keeping function

Component parts

Milk dispenser adapter PRO II 40-60

- Designed for: Indirect heating/keeping warm of milk, Coffee machine Bartscher PRO II 40, Coffee machine Bartscher PRO II 60
- Content: 4 litre(s)
- Glasses / cup height max.: 200 mm
- Filling level display: Yes
- Size: W 310 x D 290 x H 175 mm
- Weight: 0.9 kg
- GTIN: 4015613731261





A190169

Round filter paper 195mm, 250pcs

- Order quantity unit: 1 box (250 round filters)
- Designed for:
  Coffee maker Regina Plus 40
  Coffee machine Bartscher PRO II 40
  Coffee machine Bartscher PRO II 60
- Size: W 195 x D 195 x H 1 mm
- Weight: 0.3 kg
- GTIN: 4015613427980



A190009250

Round filter paper 195mm, 1000pcs

- Order quantity unit: 1 box (1,000 round filters)
- Designed for:
  Coffee maker Regina Plus 40
  Coffee machine Bartscher PRO II 40
  Coffee machine Bartscher PRO II 60
- Size: W 195 x D 195 x H 1 mm
- Weight: 1.4 kg
- GTIN: 4015613372983



A190009

Descaler B15-30

- Designed for: Coffee machines
- Content: 30 x 15 g
- Model: Powder, High concentrate
- HACCP compliant: Yes
- Order quantity unit: 1 box (30 bags à 15 g)
- Size: W 68 x D 4 x H 100 mm
- Weight: 0.45 kg
- GTIN: 4015613541716



190065

Round filter paper 245mm, 250pcs

- Order quantity unit: 1 box (250 round filters)
- Designed for:
  Coffee machine Bartscher PRO II 100
  Coffee machine Silver 1300
  Coffee maker Regina Plus 90
- Size: W 245 x D 245 x H 1 mm
- Weight: 0.55 kg
- GTIN: 4015613561004



A190011250

Round filter paper 245mm, 1000pcs

- Order quantity unit: 1 box (1,000 round filters)
- Designed for:
  Coffee machine Bartscher PRO II 100
  Coffee machine Silver 1300
  Coffee maker Regina Plus 90
- Size: W 245 x D 245 x H 1 mm
- Weight: 2.1 kg
- GTIN: 4015613400129



A190011

Component parts

Glass jug 1,8L

- Material: Glass, Plastic
- Content: 1,8 litre(s)
- Size: W 160 x D 200 x H 178 mm
- Weight: 0.3 kg
- GTIN: 4015613658360



190133

Pot heater WP-K200

- Material: Stainless steel
- Diameter warming plate(s): 120 mm
- Warming plates can be switched separately: Yes
- Overheating protection: Yes
- Size: W 358 x D 210 x H 70 mm
- Weight: 1.7 kg
- GTIN: 4015613709352



A190105

Thermo jug 1,4L-ST

- Material: Stainless steel, Plastic
- Content: 1,4 litre(s)
- Temperature loss / hour approx.: 2,6 °C
- Properties: Lid with pouring mechanism
- Size: W 140 x D 170 x H 215 mm
- Weight: 0.72 kg
- GTIN: 4015613714745





190114

Thermo jug 1.5L-VST

- Material: Stainless steel
- Content: 1,5 litre(s)
- Temperature loss / hour approx.: 2 °C
- Properties: Lid with pouring mechanism, Easy filling, hinged lid
- Size: W 135 x D 165 x H 260 mm
- Weight: 0.86 kg
- GTIN: 4015613752808





190218

Thermo pump jug 1,9L-ST

- Material: Stainless steel, Plastic
- Content: 1,9 litre(s)
- Temperature loss / hour approx.: 2,3 °C
- Properties: Base with an integrated ring for 360° rotation of the flask, Pump head can be completely detached
- Size: W 150 x D 200 x H 335 mm
- Weight: 1.3 kg
- GTIN: 4015613714769





190117

Thermo jug 2L-ST

- Material: Stainless steel, Plastic
- Content: 2 litre(s)
- Temperature loss / hour approx.: 2,6 °C
- Properties: Lid with pouring mechanism
- Size: W 140 x D 170 x H 250 mm
- Weight: 0.8 kg
- GTIN: 4015613714752





190116

Thermo jug 2L-VST

- Material: Stainless steel
- Content: 2 litre(s)
- Temperature loss / hour approx.: 3,5 °C
- Properties: Lid with pouring mechanism, Easy filling, hinged lid
- Size: W 142 x D 157 x H 295 mm
- Weight: 1 kg
- GTIN: 4015613742151





190108

Thermal pump can Duo 1,9L-ST

- Material: Stainless steel, Plastic
- Content: 3,8 litre(s)
- Content per can: 1,9 litre(s)
- Temperature loss / hour approx.: 2 °C
- Pump lid lock: Yes
- Size: W 270 x D 170 x H 338 mm
- Weight: 2.4 kg
- GTIN: 4015613742229





190208

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Component parts

Coffee station Z50

- Material: Plastic
- Designed for: Coffee condiments and supplies, Drip trays Z50-150 and Z50-170
- Properties: 5 storage compartments for beakers, spoons/stirrers, milk and sugar, Connecting system attached on the side, Connectable in a row with drip tray Z50-150, Connectable in a row with drip tray Z50-170
- Size: W 268 x D 335 x H 100 mm
- Weight: 1 kg
- GTIN: 4015613742250



190223

Drip tray Z50-150

- Material: Plastic, Stainless steel
- Collection tray: Detachable drip tray grille
- Properties: For thermal jugs Ø up to 150 mm, Connecting system attached on the side, Connectable in a row with coffee station Z50, Connectable in a row with drip tray Z50-170
- Size: W 180 x D 225 x H 40 mm
- Weight: 0.23 kg
- GTIN: 4015613742236



190215

Drip tray Z50-170

- Material: Plastic, Stainless steel
- Collection tray: Detachable drip tray grille
- Properties: Fro thermal jugs Ø from 150 to 170 mm, Connecting system attached on the side, Connectable in a row with coffee station Z50, Connectable in a row with drip tray Z50-150
- Size: W 205 x D 255 x H 40 mm
- Weight: 0.31 kg
- GTIN: 4015613742243



190216

Coffee station 1190

- Material: Plastic
- Designed for: 1 vacuum flask, Diameter max. 19 cm
- Properties: 5 storage compartments for beakers, spoons/stirrers, milk and sugar, Plastic insert adjustable in 3 heights
- Including: 1 drip tray, 1 plastic insert
- Size: W 440 x D 340 x H 145 mm
- Weight: 1.2 kg
- GTIN: 4015613656861



190153

Coffee station 2190

- Material: Plastic
- Designed for: 2 vacuum flasks, Diameter max. 19 cm
- Properties: 5 storage compartments for beakers, spoons/stirrers, milk and sugar, Plastic inserts adjustable in 3 heights
- Including: 2 drip trays, 2 plastic inserts
- Size: W 660 x D 340 x H 145 mm
- Weight: 1.8 kg
- GTIN: 4015613656878



190154

Thermal pump can 3L

- Material: Stainless steel, Plastic
- Content: 3 litre(s)
- Temperature loss / hour approx.: 2 °C
- Properties: Base with an integrated ring for 360° rotation of the flask, Locking system, Lid with pouring mechanism, Pump head can be completely detached, Simple cleaning
- Size: W 170 x D 170 x H 375 mm
- Weight: 1.6 kg
- GTIN: 4015613725499



150992

Thermal pump can 5L

- Material: Stainless steel, Plastic
- Content: 5 litre(s)
- Temperature loss / hour approx.: 1,7 °C
- Properties: Base with an integrated ring for 360° rotation of the flask, Locking system, Lid with pouring mechanism, Pump head can be completely detached, Simple cleaning
- Size: W 181 x D 245 x H 428 mm
- Weight: 2.4 kg
- GTIN: 4015613725505



150993



Milk frother MS600

190211

GTIN 4015613758077



Fresh, warm milk froth for cappuccino or heated milk for coffee. With the mixing disk and milk frother whisk ring, milk can be prepared at 70°C with the desired consistency.

• Content	0,6 litre(s)
• Filling quantity	Frothing, max.: 150 ml Heating, max.: 400 ml
• Functions	Foaming/heating at 70 °C
• Temperature range to	70 °C
• Automatic turn-off	Yes
• Including	1 mixing disk 1 milk frother whisk ring
• Power load	0,5 kW | 230 V | 50/60 Hz
• Size	W 150 x D 108 x H 190 mm
• Weight	0.8 kg



▶ Content: 0.6 litres



▶ For fresh milk with all fat contents
▶ No need to preheat the milk



▶ Includes:
1 mixing disk
1 milk frother whisk ring
▶ Mixing disk + milk frother whisk ring = milk froth disk



Milk frother induction MSI400

190129

GTIN 4015613613413



Create creamy or frothy milk automatically in 80-90 seconds or just warm it up. Ideal for hot or cold coffee creations.

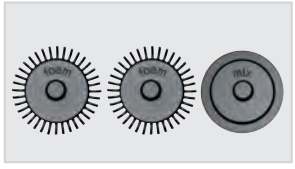
• Content	0,4 litre(s)
• Filling quantity	Frothing, max.: 200 ml Heating, max.: 400 ml
• Functions	Foaming/heating at 65 °C Foaming/heating at 70 °C 150 ml to 400 ml of milk can be foamed/ heated in approx. 80-90 seconds Cold foaming
• Temperature range to	70 °C
• Automatic turn-off	Yes
• Including	2 milk froth disks 1 mixing disk
• Power load	0,6 kW | 230 V | 50/60 Hz
• Size	W 125 x D 150 x H 180 mm
• Weight	1.1 kg



▶ Content: 0.4 litres



▶ For fresh milk with all fat contents
▶ No need to preheat the milk



▶ Includes:
2 milk frothing disks
1 mixing disk



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Bartscher
Bartscher
Bartscher

Fully automatic coffee machines



Automatic coffee machine Easy Slim 200

190095

GTIN 4015613858807



Great variety in a compact design – where reliable technology meets a huge selection of beverages. The fully automatic coffee machine with the 200-gram bean holder and the removable milk tank caters to exclusive tastes even for moderate beverage output requirements.

• Material	Plastic
• Grinding mechanism	Cone grinder
• Content bean container	200 g
• Designed for	15 cups / day
• Programs	15, pre-programmed, parameters can be changed
• Height-adjustable outlet	68 - 138 mm
• Ground coffee option	Individual cups Manual 5 - 12 g
• Cleaning program	yes
• Milk frother	yes
• Milk supply	Via connected milk container
• Max. content of milk container	250 ml
• Removable milk container	Yes
• Water supply	Water tank
• Water tank capacity	1,3 litre(s)
• Residues container capacity	Approx. 10 cups
• Power load	1,4 kW | 230 V | 50 Hz
• Size	W 215 x D 455 x H 345 mm
• Weight	9.45 kg



▶ Designed for: 15 cups/day
▶ Capacity of grounds container: Approx. 10 cups



▶ Removable milk container
▶ Dishwasher-safe parts
▶ Pivoting spout
▶ Dispensing of milk-free specialty coffees possible without milk tank



▶ 1 bean container (200 g)
▶ 9 adjustable grinding settings
▶ Powdered coffee option



▶ Cup counter
▶ Hot water function
▶ Milk froth option
▶ Descaling signal

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Automatic coffee machine Easy Black 250

190080

GTIN 4015613760070



Reliable, powerful technology in an attractive compact design.With a 250 g bean container, the Easy Black 250 will invite people to enjoy a coffee, espresso, or cappuccino in any restaurant, in meeting rooms or agencies.

• Material	Plastic
• Grinding mechanism	Cone grinder
• Content bean container	250 g
• Designed for	50 cups / day
• Output max.	40 cups of 120 ml / hour (single cup outlet) 60 cups of 120 ml / hour (double cup outlet)
• Programs	4, pre-programmed, parameters can be changed
• Height-adjustable outlet	80 - 115 mm
• Ground coffee option	Individual cups Manual 7 - 14 g
• Cleaning program	yes
• Properties	Switch for hot milk or milk froth
• Milk frother	yes
• Milk supply	External via tube
• Water supply	Water tank
• Water tank capacity	1,8 litre(s)
• Residues container capacity	Approx. 15 cups
• Power load	1,4 kW | 230 V | 50/60 Hz
• Size	W 300 x D 500 x H 360 mm
• Weight	11.5 kg



▶ Designed for: 50 cups/day
▶ Ground coffee option
▶ Residue container capacity: Approx. 15 cups



▶ 4 programs, pre-programmed, parameters can be changed
▶ Cup counter



▶ Height-adjustable outlet 80 - 115 mm



▶ Selector switch for hot milk or milk froth
▶ Milk supply: Tube

Automatic coffee machine Easy Plus 550

190096

GTIN 4015613859019



From a range of coffee specialities with or without milk and beverages with milk froth to heating hot water – this machine does it all. A tank volume of 4 litres and a bean container with a capacity of 550 grams makes it ideal for staff areas or conference rooms.

• Material	Plastic
• Grinding mechanism	Cone grinder
• Content bean container	550 g
• Designed for	50 cups / day
• Output max.	60 cups of 120 ml / hour (single cup outlet)
	80 cups of 120 ml / hour (double cup outlet)
• Programs	Password-protected menu
	16, preset, individual write-over possible
	Others can be stored indefinitely
• Height-adjustable outlet	80 - 160 mm
• Ground coffee option	Individual cups
	Manual 5 - 14 g
• Video display	Individual playable via USB
	Up to 3 videos can be saved
	Video can be stored for individual process (switch on, standby, preparation)
• USB connection	Yes
• Cleaning program	yes
	Cleaning cycles memory
• Properties	Powerful heating: 2 x 1,400 W
	Water tank with handle
	For automatic pulp ejection, the pulp container and base plate are pre-stamped for the cut-out
• Milk frother	yes
	Manual milk temperature setting in 2 levels
• Milk supply	External via tube
	Manually adjustable in 2 levels (cold and hot milk)
• Water supply	Water tank
• Water tank capacity	4 litre(s)
• Residues container capacity	Approx. 35 cups
• Power load	1,5 kW | 230 V | 50 Hz
• Size	W 350 x D 525 x H 475 mm
• Weight	15.17 kg



▶ Designed for: 50 cups/day
▶ Capacity of grounds container: Approx. 35 cups



▶ 16 preset programs, can be overwritten with custom programs
▶ Further programs can be saved
▶ Cup counter
▶ Hot water function
▶ Hot milk function
▶ Descaling signal



▶ 1 bean container (550 g)
▶ 4 adjustable grinding settings
▶ Powdered coffee option



▶ Milk frother
▶ 2 manually adjustable milk temperature settings



▶ Cup warmers page 209, 210

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THE FULLY AUTOMATIC COFFEE MACHINES IN COMPARISON

	Easy Slim 200 190095	Easy Black 250 190080	Easy Plus 550 190096
Max. performance (cups Americano/hr)	–	40 x 120 ml | 60 x 120 ml	60 x 120 ml | 80 x 120 ml
Designed for (cups/day)	15	50	50
Number of brewing groups	1	1	1
Minimum brewing quantity	15 ml	25 ml	15 ml
Number of programs	15	4	16 + more
Programs individually adjustable	Parameters changeable	Parameters changeable	✓
Cleaning program	✓	✓	✓
2 cup function	✓	✓	✓
Cup counter	Per program + total	Per program + total	Per program + total
Bean containers	1 x 200 g	1 x 250 g	1 x 550 g
Topping containers	–	–	–
Milk-/cocoa powder dosing	–	–	–
Bean-/topping containers lockable	–	–	–
Detachable bean/topping containers	–	–	–
Ground coffee option (manual)	Individual cup, 5 - 12 g	Individual cup, 7 - 14 g	Individual cup, 5 - 14 g
Coffee dosing controllable	✓	✓	–
Grinding level can be regulated	9-level	5-level	4-level
Grinding mechanism	1 cone grinder	1 cone grinder	1 cone grinder
Water temperature can be regulated	–	✓	–
Milk temperature can be regulated	–	–	Manually in 2 levels
Milk supply	Via connected milk container	Externally via hose	Externally via hose
Milk frother	✓	✓	✓
Hot milk function	–	✓	✓
Hot water function	✓	–	✓
IoT-capable	–	–	–
Water tank	1.3 litres, detachable	1.8 litres, detachable	4 litres, detachable
Fixed connection to water supply	–	–	–
Pump pressure	19 bar	19 bar	19 bar
Height-adjustable outlet	68 - 138 mm	80 - 115 mm	80 - 160 mm
Filling level display	✓	✓	✓
Automatic turn-off	–	✓	✓
Volume grounds container, approx. (cups)	10	15	35
Base plate with cut-out for ejection of slops	–	–	✓
Including	1 milk container with pivoted spout 1 coffee spoon	1 milk hose 1 coffee spoon	1 milk hose 1 universal key


Bartscher
20:50
Espresso Vorbereitung
Stärke
Kaffeemenge
45ml
Abbr.
Bartscher



Automatic coffee machine KV1 Classic

190052

GTIN 4015613712741



Enjoy perfect coffee specialities at the push of a button. Espresso, cappuccino, latte macchiato, hot water or milk - up to 6 different beverages can be individually set. With its particularly large bean and residues container, the coffee machine is also ideally suited for larger coffee quantities and thus for use in cafés, breakfast rooms and offices.

• Material	Plastic
• Grinding mechanism	Cone grinder
• Content bean container	1.000 g
• Designed for	80 cups / day
• Output max.	40 cups of 120 ml / hour (single cup outlet) 60 cups of 120 ml / hour (double cup outlet)
• Programs	6, individually adjustable
• Height-adjustable outlet	100 - 160 mm
• Ground coffee option	Individual cups Manual 5 - 14 g
• Cleaning program	yes
• Properties	Milk temperature can be regulated via milk hose Base plate with cutout for automatic ejection of slops (in conjunction with the slops ejector shaft KV1 - available as an option)
• Milk frother	yes
• Milk supply	External via tube Flow rate can be regulated (temperature regulation)
• Water supply	Water tank 3 options Water supply via external container Fixed connection to water supply
• Water tank capacity	1,8 litre(s)
• Water connection	Fixed connection to water supply 1/2"
• Residues container capacity	Approx. 35 cups
• Power load	2,7 kW | 230 V | 50/60 Hz
• Size	W 305 x D 550 x H 580 mm
• Weight	17.4 kg



▶ Max. output.: 60 cups of 120 ml / hour (double cup outlet)
▶ Ground coffee option
▶ Residues container capacity: Approx. 35 cups



▶ 6 programs, individually adjustable
▶ Cup counter
▶ Hot water function
▶ Decalcification signal



▶ Height-adjustable outlet



▶ Milk frother
▶ Milk supply: Tube

Automatic coffee machine KV1 Comfort

190031

GTIN 4015613745367



With up to 23 individually programmable coffee variations, a mains water connection and a 6-litre water tank, the clever version of the KV1 offers maximum coffee enjoyment with simple, intuitive touch controls. In combination with the elegant design, the 7" advertising display, which can be set to play a custom message, automatically invites onlookers to enjoy a freshly brewed espresso, cappuccino, latte macchiato and more.

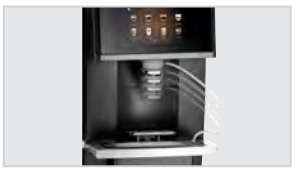
• Material	Plastic
• Grinding mechanism	Cone grinder
• Content bean container	1.000 g
• Designed for	80 cups / day
• Output max.	40 cups of 120 ml / hour (single cup outlet) 60 cups of 120 ml / hour (double cup outlet)
• Programs	23, preset, individual write-over possible Programming password protected
• Height-adjustable outlet	100 - 160 mm
• Video display	Individual playable via USB Up to 10 videos can be saved During coffee preparation and during breaks 1 video can be selected for all processes
• USB connection	Yes
• Cleaning program	yes
• Properties	Base plate with cutout for automatic ejection of slops (in conjunction with the slops ejector shaft KV1 - available as an option) Milk temperature can be set in the program Cleaning cycles memory
• Milk frother	yes
• Milk supply	External via tube
• Water supply	3 options Water tank Fixed connection to water supply Water supply via external container
• Water tank capacity	6 litre(s)
• Water connection	Fixed connection to water supply 1/2"
• Residues container capacity	Approx. 35 cups
• Power load	2,7 kW | 230 V | 50/60 Hz
• Size	W 390 x D 550 x H 580 mm
• Weight	19.2 kg



▶ Max. output: 60 cups of 120 ml / hour (double cup outlet)
▶ Grounds container capacity: Approx. 35 cups



▶ 23 preset programs, can be overwritten with custom programs
▶ Cup counter
▶ Hot water function
▶ Hot milk function
▶ Decalcification signal



▶ Height-adjustable spout



▶ Milk frother

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Automatic coffee machine KV1 Deluxe

190033

GTIN 4015613806181



Caffè crema, espresso, latte macchiato and more than 30 more specialty coffees – they're all possible with the KV1 Deluxe. The powerful heating elements and milk temperature sensor ensure the perfect drink temperature. Because the water and coffee are dispensed at the same time, the preparation time is quicker, particularly for caffè americano. The features of the Deluxe are rounded off by the incredibly intuitive touch display – for top coffee enjoyment at the touch of a button.

• Material	Plastic
• Content bean container	1 x 1.000 g
• Designed for	100 cups / day
• Output max.	60 cups of 120 ml / hour (single cup outlet) 80 cups of 120 ml / hour (double cup outlet)
• Programs	Programming password protected Others can be stored indefinitely 30, preset, individual write-over possible
• Height-adjustable outlet	75 - 155 mm
• Ground coffee option	Individual cups Manual 5 - 14 g
• Video display	1 video can be selected for all processes Individual playable via USB During coffee preparation and during breaks Up to 10 videos can be saved
• USB connection	Yes
• Cleaning program	yes Cleaning cycles memory
• Properties	Dispensing of coffee and water possible at the same time (americano) Bean container can be removed without tools Powerful heating: 2 x 1,400 W Water tank with handle Base plate with cutout for automatic ejection of slops
• Milk frother	yes Temperature sensor on appliance for optimum steam addition
• Milk supply	External via tube Automatic regulation of throughput quantity (temperature regulation)
• Water supply	Water tank Water supply via external container 3 options Fixed connection to water supply
• Water tank capacity	6 litre(s)
• Water connection	Fixed connection to water supply 1/2"
• Residues container capacity	Approx. 50 cups
• Power load	3,1 kW | 230 V | 50/60 Hz
• Size	W 370 x D 535 x H 625 mm
• Weight	20.4 kg

Automatic coffee machine KV1 Deluxe
with full digital service

The Bartscher Cloud,

THE clever solution for a controlled and optimised use and after-sales service, we offer

FREE

with the purchase of your device!



- ▶ Max. output: 80 cups of 120 ml / hour (double cup outlet)
- ▶ Fast preparation of caffè americano (simultaneous output of coffee and water)
- ▶ Capacity of grounds container: Approx. 50 cups



- ▶ 1 bean container (1,000 g)
- ▶ Lockable
- ▶ Can be removed without tools



- ▶ 30 preconfigured programs, can be overwritten individually
- ▶ Further programs can be configured
- ▶ Cup counter
- ▶ Hot water function
- ▶ Hot milk function
- ▶ Descaling signal



- ▶ Milk frother
- ▶ Milk temperature sensor on appliance for optimum addition of steam

Automatic coffee machine KV2 Premium

190086

GTIN 4015613806174



30 coffee variations and more, 2 types of milk froth preparation, plus hot chocolate and tea - the fully automatic coffee machine offers a premium-class drink selection. Two bean containers with high-performance disc grinders and a dual pump system enable increased throughput at a boiler temperature up to 98 °C. With a clever, sensor-controlled milk system, the milk froth is perfect with every cup - regardless of the milk temperature.

• Material	Plastic
• Grinding mechanism	2 disc grinders Calibrated Powerful Stepless grinding degree setting
• Content bean container	2 x 1.200 g
• Content topping container	1600 g
• Designed for	120 cups / day
• Output max.	75 cups of 120 ml / hour (single cup outlet) 90 cups of 120 ml / hour (double cup outlet) Increased flow-through dual pump system
• Programs	30, preset, individual write-over possible Programming password protected Others can be stored indefinitely
• Height-adjustable outlet	No
• Video display	2 cup tables (95 mm + 165 mm) 1 video can be selected for all processes Up to 10 GB data can be saved Individual playable via USB During coffee preparation and during breaks
• USB connection	Yes
• Cleaning program	yes Cleaning cycles memory Valve closure to the milk hose during milk system cleaning
• Properties	Bean/topping container and brewing unit can be removed without tools Base plate with cutout for automatic ejection of slops
• Milk supply	2 options From topping container (powdered milk) External via tube
• Milk frother	yes Temperature sensor on the milk hose for optimal steam addition
• Water supply	3 options Water tank Fixed connection to water supply Water supply via external container (required accessories available as an option)
• Water tank capacity	4 litre(s)
• Water connection	Fixed connection to water supply 1/2"
• Residues container capacity	Approx. 45 cups
• Power load	2,5 kW | 230 V | 50-60 Hz
• Size	W 400 x D 610 x H 695 mm
• Weight	29.6 kg

Automatic coffee machine KV2 Premium with full digital service

The Bartscher Cloud,

THE clever solution for a controlled and optimised use and after-sales service, we offer

FREE

with the purchase of your device!



- ▶ Increased throughput capacity
- ▶ Dual pump system for faster coffee and hot water preparation
- ▶ Residue container capacity: Approx. 45 cups



- ▶ 2 bean containers (each 1,200 g)
- ▶ 1 topping container (1,600 g)
- ▶ For milk or hot chocolate powder



- ▶ Large range of coffee variety
- ▶ 30 preset programmes, individual write-over possible
- ▶ Further programmable programmes
- ▶ Separate hot water tap for tea



- ▶ 2 types of milk froth preparation
- ▶ Milk
- ▶ Milk powder

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THE FULLY AUTOMATIC COFFEE MACHINES IN COMPARISON

	KV1 Classic 190052	KV1 Comfort 190031	KV1 Deluxe 190033	KV2 Premium 190086
Max. performance (cups Americano/hr)	40 x 120 ml | 60 x 120 ml	40 x 120 ml | 60 x 120 ml	60 x 120 ml | 80 x 120 ml	75 x 120 ml | 90 x 120 ml
Designed for (cups/day)	80	80	100	120
Number of brewing groups	1	1	1	1
Minimum brewing quantity	25 ml	25 ml	15 ml	15 ml
Number of programs	6	23	30 + more	30 + more
Programs individually adjustable	✓	✓	✓	✓
Cleaning program	✓	✓	✓	✓
2 cup function	✓	✓	✓	✓
Cup counter	Per program + total	Per program + total	Per program + total	Per program + total
Bean containers	1 x 1,000 g	1 x 1,000 g	1 x 1,000 g	2 x 1,200 g
Topping containers	–	–	–	1 x 1,600 g
Milk-/cocoa powder dosing	–	–	–	Accurate to the gram Calibrated
Bean-/topping containers lockable	–	–	✓	✓
Detachable bean/topping containers	–	–	✓	✓
Ground coffee option (manual)	Individual cup, 5 - 14 g	–	Individual cup, 5 - 14 g	–
Coffee dosing controllable	✓	✓	✓	✓
Grinding level can be regulated	5-level	5-level	5-level	Stepless
Grinding mechanism	1 cone grinder	1 cone grinder	1 cone grinder	2 disc grinders
Water temperature can be regulated	✓	✓	✓	✓
Milk temperature can be regulated	Via milk hose	–	Electronic	Electronic
Milk supply	Externally via hose	Externally via hose	Externally via hose	External via tube or from topping container
Milk frother	✓	✓	✓ Sensor on appliance	✓ Sensor on the milk hose
Hot milk function	✓	✓	✓	✓
Hot water function	✓	✓	✓	✓ Separate outlet tap
IoT-capable	–	–	Bartscher cloud	Bartscher cloud
Water tank	1.8 litres, detachable	6 litres, detachable	6 litres, detachable	4 litres, detachable
Fixed connection to water supply	1/2“	1/2“	1/2“	1/2“
Pump pressure	19 bar	19 bar	19 bar	19 bar
Height-adjustable outlet	100 - 160 mm	100 - 160 mm	75 - 155 mm	– 2 cup tables
Filling level display	✓	✓	✓	–
Automatic turn-off	✓	✓	✓	✓
Volume grounds container, approx. (cups)	35	35	50	45
Base plate with cut-out for ejection of slops	✓	✓	✓	✓
Including	1 milk hose 1 milk hose with flow controller 1 water supply hose	2 milk hoses 2 water supply hoses	1 milk hose 1 universal key 1 water outlet hose 1 water supply hose	1 milk hose 1 universal key 1 water outlet hose 1 water supply hose

Component parts

Dregs ejector chute KV1

- Material: Plastic
- Designed for: Bartscher fully automatic coffee machines KV1 Classic and KV1 Comfort, The dregs are disposed of directly into the waste bin
- Size: W 80 x D 155 x H 160 mm
- Weight: 0.09 kg
- GTIN: 4015613735658



190060

Water drain hose KV1

- Material: Rubber (NBR)
- Designed for: Bartscher fully automatic coffee machines KV1 Classic, KV1 Comfort and KV1 Deluxe
- Length: 1,5 m
- Properties: Can be used with the dregs container and ejector chute KV1
- Size: W 35 x D 1,500 x H 40 mm
- Weight: 0.4 kg
- GTIN: 4015613735696



190068

Water pump KV2 Premium

- Set comprises: Attachment material, Holder, Pump, Suction tube, 40 cm, Water inlet hose, 57 cm
- Material: Plastic
- Designed for: Premium Coffee Machine KV2
- Properties: Simple installation on the fully automatic coffee machine's housing
- Size: W 490 x D 52 x H 135 mm
- Weight: 0.5 kg
- GTIN: 4015613821108



190087

Water filter KV1

- Designed for: KV1 fully automatic coffee machines, Automatic coffee machine Easy Plus 550, Automatic coffee machine Easy Black 250
- Output capacity: Approx. 75 litres at 10° dH (total hardness)
- Size: W 40 x D 40 x H 165 mm
- Weight: 0.07 kg
- GTIN: 4015613747798



109865

Water Filter KV-150

- Designed for: Premium Coffee Machine KV2, Automatic coffee machine Easy Slim 200
- Output capacity: Approx. 150 litres at 10° dH (total hardness)
- Size: W 43 x D 61 x H 107 mm
- Weight: 1 kg
- GTIN: 4006387008413



109902

Pressure regulator

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



533051

Milk line detergent F1L

- Designed for: Fully automatic coffee
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Size: W 95 x D 58 x H 260 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773360



173282

Cleaning tabs KV-20

- Designed for: Coffee machines, Fully automatic coffee, Thermal jugs, Espresso machines
- Content: 20 x 2 blister packs with 10 cleaning tabs
- Model: Tab form
- HACCP compliant: Yes
- Size: W 30 x D 75 x H 180 mm
- Weight: 0.07 kg
- Order quantity unit: 1 sales display unit (20 retail packs)
- GTIN: 4015613773377



173283

Descaler F1L

- Designed for: Small appliances such as kettles and coffee machines etc.
- Content: 6 x 1 litre
- Model: Liquid, High concentrate
- HACCP compliant: Yes
- Size: W 90 x D 63 x H 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773322



173277

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Milk refrigerator KV9L

190089

GTIN 4015613831480



Whether for cappuccino, café au lait or latte macchiato - this practical milk refrigerator offers direct access to chilled milk with its side tube openings. The milk is kept cool hygienically and can be drawn out of the container when needed for coffee preparation via the milk tube of the coffee machine.

• Material	Steel plate Glass
• Material inside	Plastic
• Size inside	W 160 x D 190 x H 280 mm
• Content	9 litre(s)
• Cooling	Circulating air
• Temperature range	0 °C to 8 °C
• Ambient temperature	to 32 °C
• Opening for milk hose	9.8 mm | 12.3 mm 3 openings on the left and 2 openings on the right of the appliance
• Lockable	Yes
• Door hinge side	Right
• Properties	Designed for 3 x 1 litre Tetra Pak®, for example Direct milk supply via side openings on the appliance LED lighting
• Power load	0,068 kW | 230 V | 50/60 Hz
• Size	W 225 x D 450 x H 455 mm
• Weight	13.22 kg



▶ The perfect accessory for baristas
▶ Direct drawing of milk via milk tube of coffee machine



▶ Milk container available as an optional extra
▶ Volume: 4 litres

Milk container KV9L

- Designed for: Milk bag, Milk
- Material: Plastic ABS
- Content: 4 litre(s)
- Opening for milk hose: Ø 12 mm in lid
- Lid properties: Detachable
- Size: W 185 x D 155 x H 220 mm
- Weight: 0.58 kg
- GTIN: 4015613848631

190094





Milk refrigerator KV6LTE

190079

GTIN 4015613768410



Small with a smart design – a real eye-catcher in offices, kitchenettes, and smaller self-service coffee areas. This thermo-electric refrigerator holds 2 Tetra Paks® of milk and, with the two milk tube openings on the side, is the ideal addition to fully automatic coffee machines.

• Material inside	Plastic
• Size inside	W 160 x D 135 x H 285 mm
• Content	6 litre(s)
• Cooling	Thermoelectric
• Cooling output	12 °C to 15 °C below ambient temperature
• Ambient temperature	to 22 °C
• Opening for milk hose	2 openings, left and right on the appliance Ø 7 mm
• Door hinge side can be changed	Yes
• Number of intermediate shelves	1
• Height-adjustable intermediate shelves	Yes
• Properties	Designed for 2 x 1 litre Tetra Pak®, for example Direct milk supply via side openings on the appliance
• Including	12 V adapter cable for car
• Power DC	12 V
• Power load	0,052 kW | 220 V | 50 Hz
• Size	W 220 x D 270 x H 350 mm
• Weight	3 kg





▶ Ideal for offices, kitchenettes, and smaller self-service coffee areas
▶ Direct milk suction via milk tube on the coffee machine

Portafilter coffee machines



Coffee machine Coffeeline B10



To experience real coffee pleasure, a portafilter coffee machine from Bartscher is your best bet, because it really allows the taste nuances of your coffee to develop to their fullest. It's incomparable and cannot be replaced by any other method of preparing coffee, giving a unique and delectable freshly-brewed coffee aroma.

• Material	Steel plate Painted
• Design	Sieve carrier
• Number of boilers	1
• Hot water taps	1
• Programs	3
• Automatic boiler filling	Yes
• Automatic brewing group cleaning	Yes
• Automatic water intake through solenoid valve	Yes
• Pre-brewing	Yes
• Hot water release regulation	Yes
• Timer	Yes
• Digital display	Yes
• Display	Boiler temperature adjustment Drink selection and programming Start of cleaning program Timer Pre-brewing Warning notes
• Properties	LED lighting, separately switchable Diverse coffee specialty settings



▶ Brewing group



▶ Steam tap
▶ Hot water tap



190230

- Steam taps: 1, Cool-Touch
- Including:
  1 portafilter with 1 outlet
  1 portafilter with 2 outlets



190231

- Steam taps: 2, Cool-Touch
- Including:
  1 portafilter with 1 outlet
  2 portafilters with 2 outlets



190232

- Steam taps: 2, Cool-Touch
- Including:
  1 portafilter with 1 outlet
  3 portafilters with 2 outlets

	Content	Brewing group(s)	Power load	Size	Weight	Code-No.		GTIN
Coffeeline B10	6 litres	1	2,8 kW 230 V 50 Hz	W 550 mm D 575 mm H 465 mm	43.3 kg	190230		4015613815077
Coffeeline B20	11.5 litres	2	3,35 kW 230 V 50-60 Hz	W 770 mm D 575 mm H 465 mm	58.6 kg	190231		4015613802718
Coffeeline B30	17,5 litres	3	4,35 kW 400 V 50 Hz	W 990 mm D 575 mm H 465 mm	70.6 kg	190232		4015613815084

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Component parts

Portafilter Coffeeline 710

- Model: 1-cup outlet
- Approx. content of ground coffee: 7 g
- Size: W 220 x D 80 x H 70 mm
- Weight: 0.59 kg
- GTIN: 4015613815145



190234

Portafilter Coffeeline 1420

- Model: 2-cup outlet
- Approx. content of ground coffee: 14 g
- Size: W 80 x D 220 x H 70 mm
- Weight: 0.61 kg
- GTIN: 4015613815152



190235

Portafilter Coffeeline 2100

- Model: Bottomless
- Approx. content of ground coffee: 21 g
- Size: W 70 x D 220 x H 45 mm
- Weight: 0.43 kg
- GTIN: 4015613815978



190236

Coffee grounds drawer S285

- Content coffee grounds: Approx. 55 portions
- Properties: Can be expanded flexibly, Very easy to mount
- Size: W 278 x D 420 x H 85 mm
- Weight: 4.6 kg
- GTIN: 4015613815114



190233

Tamper 57

- Diameter: 57 mm
- Size: W 57 x D 57 x H 92 mm
- Weight: 0.22 kg
- GTIN: 4015613656380



190179

Coffee grinder model Tauro





- Grinding mechanism: Disc grinder
- Dosing regulation: 5 - 12 g
- Rpm max.: 1300 r. / min.
- Properties: Collection tray for up to 600 g of ground coffee; Grinding mechanism Ø 60 mm
- Designed for: Espresso machines

	Content bean container	Power load	Size	Weight	Code-No.		GTIN
model Tauro	1 kg	0,275 kW 230 V 50-60 Hz	W 165 mm D 390 mm H 510 mm	8 kg	190175		4015613492445
model Space II	2 kg	0,352 kW 230 V 50 Hz	W 200 mm D 390 mm H 600 mm	8.4 kg	190174		4015613658957

Coffee grinder Tauro Digital

190225

GTIN 4015613806228

Fresh coffee at the press of a button – this digital coffee grinder is the perfect accessory for top coffee quality, providing the desired quantity of freshly ground beans on-demand.





▶ Grinding of variable quantities with the continuous grinding function

- Grinding mechanism: Disc grinder
- Content bean container: 1 kg
- Dosing regulation: 5 - 12 g
- Rpm max.: 1650 r. / min.
- Display: Yes
- Properties: Continuous grinding function for variable quantities; Multilingual touchscreen; Memory function for 1 or 2 cups
- Designed for: Espresso machines
- Power load: 0,275 kW | 230 V | 50/60 Hz
- Size: W 215 x D 385 x H 515 mm
- Weight: 7.9 kg

Water filter system K1600 EW

109881

GTIN 4015613630731





▶ Capacity at 10° KH (carbonate hardness): 1600 litres

A good drinking water quality gives drinks a delicious taste. The water filter eliminates compounds that cause lime deposits. At the same time, the water is enriched with mineral compounds.

• Output capacity	1,600 litres / at 10° KH (carbonate hardness)
• Water connection	1/2"
• Water pressure	1.5 - 6 bar
• Water intake temperature from	5 °C
• Water intake temperature to	30 °C
• Design	Disposable system For horizontal and vertical installation
• Designed for	Coffee machines Fully automatic coffee
• Size	W 200 x D 140 x H 320 mm
• Weight	1.7 kg

Water filter system K1500L EW

109879

GTIN 4015613710891





▶ The flow volume can be controlled in 6 levels
▶ Output capacity: 1500 litres / at 10 ° CH (carbonate hardness)

Good water quality for the best coffee enjoyment – the water filter system with controllable flow volume reduces the carbonate hardness and the TDS content. The taste of the water is improved and is best suited to coffee specialities.

• Output capacity	1,500 litres / at 10° KH (carbonate hardness)
• Water connection	3/8"
• Water pressure	2 - 8 bar
• Water intake temperature from	4 °C
• Water intake temperature to	30 °C
• Design	Disposable system For horizontal and vertical installation
• Designed for	Coffee machines
• Size	W 100 x D 125 x H 365 mm
• Weight	1.5 kg

Replacement filter candle f. 109879

- Size: W 95 x D 95 x H 315 mm
- Weight: 1.3 kg
- GTIN: 4015613501147

109857

Water meter W1-8B

- Material: Plastic
- Water intake temperature from: 4 °C
- Water intake temperature to: 30 °C
- Water connection: 3/8“
- Water pressure: 1 - 8 bar
- Output capacity: 15 - 500 l/h
- Designed for: Water filter system K1500L
- Operated via: Batteries (2 x AA)
- Including: 2 AA batteries, Holder on filter for control unit, Wall holder for control panel
- Size: W 80 x D 42 x H 54 mm
- Weight: 0.24 kg
- GTIN: 4015613792798



109898

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Water filter system K3600L

109847

GTIN 4015613743899



Good water quality for the best coffee enjoyment – the water filter system reduces the carbonate hardness and the TDS content. In addition, the neutralised taste of the water allows the aromas of specialty coffees to fully emerge.

• Output capacity	3,600 litres / at 10° KH (carbonate hardness)
• Water connection	3/8"
• Water pressure	3 bar
• Water intake temperature from	2 °C
• Water intake temperature to	30 °C
• Design	Disposable system For vertical installation
• Designed for	Coffee machines Combined steamer
• Including	1 filter head 1 wall holder 1 water filter cartridge 2x 3/8" adapter to 6 mm Ø plastic hose
• Size	W 180 x D 150 x H 435 mm
• Weight	3.9 kg



▶ Output capacity: 3,600 litres / at 10 ° CH (carbonate hardness)



▶ Multi-use filter head

Replacement cartridge KE3600L

- Material: Plastic
- Output capacity: 0 - 3 litres / minute, 3,600 litres / at 10° KH (carbonate hardness)
- Water intake temperature from: 2 °C
- Water intake temperature to: 30 °C
- Designed for: Water filter system K3600L
- Size: W 142 x D 142 x H 430 mm
- Weight: 3.8 kg
- GTIN: 4015613743905



109848

Water meter W3B-1

- Material: Plastic
- Water intake temperature from: 2 °C
- Water intake temperature to: 30 °C
- Water connection: 1/4"
- Water pressure: 3 bar
- Designed for: Water filter system K3600L
- Operated via: Batteries (2 x AA)
- Including: 2 AA batteries, 1/4" to ⅛" adapter, 1/4" adapter for 10 mm Ø plastic hose, Wall holder for control panel
- Size: W 75 x D 60 x H 40 mm
- Weight: 0.26 kg
- GTIN: 4015613744117



109849

Component parts

Connecting set filter candle 3/8

- Material: Steel
- Set comprises: 1 flat seal, 1 hat filter, 1 hose 3/8" x 3/8", length 1.5 m
- Size: W 10 x D 1,500 x H 10 mm
- Weight: 0.3 kg
- GTIN: 4015613501161



109864

Kettle 0,8L



Only small amounts of boiling water are needed occasionally or space is simply limited? This kettle is the perfect appliance. Best suited to use in hotel rooms or kitchenettes.

- Minimum brewing quantity 0,3 litre(s)
- Temperature range to 100 °C





▶ Limescale filter





▶ Automatic boil stop
▶ Kettle removable from the base, wireless

	Material	Colour	Content	Power load	Size	Weight	Code-No.		GTIN
Kettle 0,8L	Plastic	Black, high-gloss	0,8 litre(s)	1,2 kW 230 V 50/60 Hz	W 140 mm D 200 mm H 195 mm	0.65 kg	200108		4015613761558
Kettle 0,6L	Plastic Stainless steel	Black, matt	0,6 litre(s)	0,8 kW 230 V 50/60 Hz	W 145 mm D 200 mm H 190 mm	0.82 kg	200111		4015613768380

Tea station 1145SH



Hot water for tea, instant coffee or other infused drinks: Whether in the hotel room, in waiting areas or in customer meetings. With the tea caddy, everything is tidy and immediately at hand - from tea bags to spoons.

- Material Plastic
- Recess for kettle Ø 145 mm
- Properties 3 storage compartments for tea, instant coffee, sugar and spoons/stirrers
  Cable in the base
- Designed for 1 kettle
- Size W 465 x D 225 x H 30 mm
- Weight 0.91 kg



▶ Tea caddy for
Kettle 0.8L
Kettle 0.6L





▶ 3 storage compartments for tea, instant coffee, sugar and spoons/ stirrers



▶ Removable drip tray

	Colour	Code-No.		GTIN
Tea station 1145SH	Black, high-gloss	200120		4015613768403
Tea station 1145M	Black,matt	200121		4015613768397

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Kettle 1,7L



Robust, high-performance kettle for boiling quantities as low as 300 ml. The kettle is removable from the base with the 360° contact connection and is equipped with an automatic boil stop.

- Content: 1,7 litre(s)
- Temperature range to: 100 °C
- Power load: 2,2 kW | 230 V | 50/60 Hz

200095



▶ Limescale filter

200096





▶ Illuminated base during operation



▶ Automatic boil stop
▶ Kettle removable from the base, wireless

	Material	Minimum brewing quantity	Size	Weight	Code-No.	GTIN
Kettle 1,7L	Stainless steel	0,3 litre(s)	W 165 mm D 210 mm H 240 mm	0.96 kg	200095	4015613731285
Kettle 1,7LGL	Stainless steel Glass	0,5 litre(s)	W 160 mm D 230 mm H 235 mm	1.3 kg	200096	4015613731292

Water heater D3000

200043

GTIN 4015613807416



A smart design for everyday life: This digital water heater, with a temperature range of 40°C to 100°C, enables the perfect water temperature and quantity at the push of a button.

- Water tank capacity: 3 litre(s)
- Temperature range: 40 °C to 100 °C
- Temperature control: 6 stages (45°C, 55°C, 65°C, 75°C, 85°C, 100°C)
  Plus 2 quick buttons (baby: 40 °C, tea/coffee: 98 °C)
- Properties: Continuous flow of water can be set for variable quantities
  Water quantity can be set individually in steps of 100 ml up to 400 ml
- Power load: 2,6 kW | 230 V | 50/60 Hz
- Size: W 143 x D 280 x H 310 mm
- Weight: 2.1 kg



▶ Tank volume: 3 litres



▶ Temperature range: 40 °C to 100 °C
▶ Quick „baby food" selection button with 40 °C
▶ Quick „coffee/tea" selection button with 98 °C

Tank insert D3000

- Material: Plastic
- Important information: Suitable for filters such as Brita Maxtra+ or equivalent designs, Filters not included
- Size: W 135 x D 142 x H 150 mm
- Weight: 0.17 kg
- GTIN: 4015613860695

200019



Samovar 3,2L

191004

GTIN 4015613622521



A special way to enjoy tea: This samovar can boil more than 3 litres of water and keep it warm for a long time. The hot water and the fresh tea in the pot retain their optimum drinking temperature. Thanks to the two heating spirals, the keeping warm function is particularly energy-saving.

• Content	3,2 litre(s)
• Heating element	2 heating coils, 1.85 kW and 0.1 kW Boils at 100°C with 1.85 kW and 0.1 kW heating element Keeping warm at 70 °C with 0.1 kW heating coil
• Temperature range to	100 °C
• Warm-keeping function	Yes
• Including	1 stoneware tea pot, content 0.8 litres 1 tea strainer
• Power load	2 kW | 230 V | 50-60 Hz
• Size	W 270 x D 275 x H 495 mm
• Weight	2.3 kg



▶ Volume: 3.2 litres



▶ 1 stoneware tea pot
▶ Including 1 tea strainer



▶ Heat-insulated handles

Samovar 3L-1



The oldest hot drink in the world, tea remains a global leader among hot beverages even today. The special method of preparing tea in a samovar is increasingly popular. With its beautiful shape, the samovar is the epitome of culture, taste and a passion for tea.

• Heating element	Boiling to 100 °C with 1.5 kW heating coil 2 heating coils, 1.5 kW and 0.5 kW Keeping warm at 90°C with 0.5 kW heating coil
• Temperature range	30 °C to 100 °C
• Warm-keeping function	Yes
• Glasses / cup height max.	125 mm
• Including	1 stainless steel tea pot, content 1 litre 1 tea strainer
• Power load	2 kW | 230 V | 50 Hz



191007

▶ Traditional tea enjoyment
▶ Volume: 3 litres



191010

▶ Volume: 5 litres



▶ 1 tea pot, volume: 1 litres
▶ Including tea strainer



▶ Max. height of glasses/cups: 125 mm

	Content	Size	Weight	Code-No.		GTIN
Samovar 3L-1	3 litre(s)	W 310 mm D 290 mm H 540 mm	2.42 kg	191007		4015613845470
Samovar 5L	5 litre(s)	W 310 mm D 290 mm H 585 mm	2.5 kg	191010		4015613845487

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Samovar 3L

191001

GTIN 4015613488790



Tee tradition with a special charm. The samovar prepares hot water for as long as required with just one heat source and also keeps fresh tea hot.

• Content	3 litre(s)
• Heating element	1 heating coil, 1.5 kW
• Temperature range	30 °C to 100 °C
• Warm-keeping function	Yes
• Glasses / cup height max.	140 mm
• Including	1 tea pot, content 1.2 litres
	1 tea strainer
• Power load	1,5 kW | 230 V | 50 Hz
• Size	W 305 x D 210 x H 490 mm
• Weight	1.7 kg



▶ Tee tradition with a special charm
▶ Capacity: 3 litres



▶ 1 tea pot, capacity: 1.2 litre



▶ Including tea strainer



▶ Glasses / cup height max.: 140 mm

Samovar 15L

191005

GTIN 4015613752877



The impressive features of this samovar include its large volume of 15 litres, high energy efficiency, and classic design with ornate ceramic handles. Up to 2 litres of tea can be poured out into the teapot with tea strainer.

• Content	15 litre(s)
• Heating element	2 heating coils, 2.3 kW and 0.7 kW
	Boiling to 100 °C with 2.3 kW heating coil
	Keeping warm at 90 °C with 0.7 kW heating coil
• Temperature range	45 °C to 90 °C
• Warm-keeping function	Yes
• Glasses / cup height max.	180 mm
• Including	1 stainless steel teapot, volume of 2 litres
	1 tea strainer
• Power load	3 kW | 230 V | 50/60 Hz
• Size	W 500 x D 400 x H 740 mm
• Weight	9.7 kg



▶ Samovar with traditional design
▶ Ornate ceramic handles



▶ Large capacity
▶ Content: 15 litres



▶ 1 tea pot, content: 2 litres
▶ Including tea strainer

Tea/hot water dispensers



Tea/hot water dispenser



The tea and hot water dispenser with a total capacity of 8 litres keeps both tea and hot water at the right temperature over a long period of time. Availability can easily be seen via two filling level indicators.

• Double-walled	Yes
• Number of taps	2
• Properties	Detachable drip tray
	Separate hot water and tea tap with own filling level display



▶ 2 separate tanks
▶ For hot water and tea preparation



▶ Removable tea strainer
▶ For easy loading and cleaning



▶ Stepless temperature setting
▶ Via manually operated knob



▶ With display
▶ For an easier overview of the settings

	Content	Temperature range	Power load	Size	Weight	Code-No.		GTIN
M8000	8 litre(s)	to 100 °C	1,6 kW 230 V 50/60 Hz	W 330 mm D 335 mm H 505 mm	3.6 kg	200127		4015613761732
D15000	15 litre(s)	to 100 °C	2,5 kW 230 V 50/60 Hz	W 250 mm D 380 mm H 550 mm	5.2 kg	200128		4015613811833

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Hot Water Dispenser 5L

200061

GTIN 4015613505541



The continuously adjustable hot water dispenser with a 5-liter capacity provides perfectly tempered water over long periods. The user-friendly tap allows for easy dispensing of the desired portion size at any time.

Content	5 litre(s)
Temperature range	30 °C to 100 °C
Power load	1,8 kW | 230 V | 50/60 Hz
Size	W 280 x D 270 x H 400 mm
Weight	1.8 kg

Hot water dispenser 6L

200085

GTIN 4015613697208



6 litres of hot water with a constant and steplessly controllable temperature – tea, instant coffee, Chai Latte or other instant hot drinks can be prepared and enjoyed in no time.

Content	6 litre(s)
Temperature range	30 °C to 100 °C
Safety thermostat	Yes
Power load	1,8 kW | 230 V | 50/60 Hz
Size	W 270 x D 290 x H 400 mm
Weight	1.8 kg

Hot water dispenser 8,5L

200069

GTIN 4015613649849



Content	8,5 litre(s)
Temperature range	30 °C to 100 °C
Double-walled	Yes
Power load	1,6 kW | 230 V | 50/60 Hz
Size	W 225 x D 225 x H 470 mm
Weight	2.7 kg

Hot water dispenser 10L

200054

GTIN 4015613468778



10 litres of water can be heated up to the precise temperature required and kept hot using this hot water dispenser. Ideal for use in self-service areas, at events and outdoors.

Content	10 litre(s)
Temperature range	30 °C to 100 °C
Power load	2,5 kW | 230 V | 50 Hz
Size	W 275 x D 290 x H 505 mm
Weight	2.3 kg

Hot water dispenser 9L

200073

GTIN 4015613676517



9 litres of water can be steplessly heated up and kept hot using the hot water dispenser in the stainless steel design. Ideal for use in hotels, restaurants, self-service cafés and catering.

• Content	9 litre(s)
• Temperature range	30 °C to 95 °C
• Double-walled	Yes
• Properties	Detachable drip tray Hinged handles
• Power load	2,8 kW | 230 V | 50/60 Hz
• Size	W 305 x D 350 x H 490 mm
• Weight	4.4 kg



▶ Heats water up steplessly and keeps it hot



▶ Contents: 9 litres



▶ Hot water dispenser in stainless steel design



▶ Detachable drip tray

Hot water dispenser 9L-FWA

200086

GTIN 4015613697789



For continuous hot water – the hot water dispenser is equipped with a fixed water connection and automatic refill, making it perfect for highly frequented self-service areas.

• Content	9 litre(s)
• Temperature range	30 °C to 95 °C
• Double-walled	Yes
• Water connection	Fixed connection to water supply 3/4"
• Automatic refill can be switched off	Yes
• Overflow protection	Yes
• Properties	Detachable drip tray (clear height 145 mm) Condensation plate under the lid Hinged handles
• Including	Water hose
• Important information	From a water hardness of 5° dH upwards, we urgently recommend fitting a suitable water softener and a water pressure of maximum 3 bar
• Power load	2,8 kW | 230 V | 50/60 Hz
• Size	W 320 x D 260 x H 500 mm
• Weight	5.6 kg



▶ Fixed connection to water supply
▶ Ideal for highly frequented self-service areas



▶ Hinged handles



▶ Hot water dispenser in stainless steel design
▶ Heats water up steplessly and keeps it hot



▶ Detachable drip tray

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Hot water dispenser 28L

200063

GTIN 4015613592961



- Content: 28 litre(s)
- Temperature range: 30 °C to 100 °C
- Double-walled: Yes
- Power load: 2,8 kW | 230 V | 50/60 Hz
- Size: W 400 x D 385 x H 635 mm
- Weight: 5.3 kg

Chocolate dispensers



Chocolate dispenser 5L

900011

GTIN 4015613782355



The perfect way to enjoy hot chocolate: the finished chocolate drink is simply poured into the chocolate dispenser. The gentle heating and the rotating stirring blade prevent burning or clumping when heating and keeping the delicious cocoa drink warm.

- Material: Plastic, Polycarbonate, Stainless steel
- Material mixer: Stainless steel
- Material mixer blades: Plastic
- Content: 5 litre(s)
- Temperature range: 30 °C to 85 °C
- Glasses / cup height max.: 10 cm
- Properties: Drain cock, detachable; Drip tray with filling level sensor; Heated based on water bath principle
- Power load: 1 kW | 230 V | 50 Hz
- Size: W 288 x D 420 x H 465 mm
- Weight: 7.2 kg



▶ For heating and keeping warm pre-prepared hot chocolate
▶ Volume: 5 litres



▶ Continuous temperature control
▶ Temperature range: 0°C to 85°C
▶ On/off switch with control light



▶ Stainless steel stirrer
▶ Rotating stirrer blade plastic

Mulled wine pot 7L

200065

GTIN 4015613612409



- Content max. 9 litre(s)
- Useful content 7 litre(s)
- Temperature range 30 °C to 80 °C
- Power load 2,2 kW | 230 V | 50/60 Hz
- Size W 275 x D 260 x H 490 mm
- Weight 2 kg

Mulled wine pot "Multitherm", 20L

A200050

GTIN 4015613396873



Hot drinks for every occasion.
Perfect for keeping mulled wine, tea with rum and hot water for tea hot.

- Content max. 20,3 litre(s)
- Useful content 20 litre(s)
- Temperature range 30 °C to 90 °C
- Including 3 labels: Glühwein, Jagertee, Heisswasser - hot water - Tee
- Power load 2 kW | 230 V | 50/60 Hz
- Size W 355 x D 350 x H 610 mm
- Weight 4.7 kg



▶ Usable volume: 20 litres



▶ Easy operation
▶ With a practical dispensing tap



▶ Continuous temperature control
▶ Temperature range of 30°C to 90°C



▶ Including 3 labels:
Glühwein
Jagertee
Heisswasser - hot water - Tee

Mulled wine pot, bl.w.canner GE 28

200049

GTIN 4015613592794



- Material Enamel coating
- Material lid Plastic
- Content max. 28 litre(s)
- Useful content 21 litre(s)
- Temperature range 30 °C to 100 °C
- Properties Close pot base with hidden heating element
- Including 1 grid, Ø 320 mm
- Power load 1,8 kW | 230 V | 50 Hz
- Size W 370 x D 370 x H 500 mm
- Weight 5.4 kg

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Mulled wine pot, bl.w. canner 25L, SS



The mulled wine pot/cooking pot is extremely versatile: Whether for serving mulled wine – a classic at Advent and Christmas markets – or for stewing fruit and vegetables.

- Temperature range: 30 °C to 100 °C
- Including: 1 grid, Ø 320 mm
- Power load: 2 kW | 230 V | 50/60 Hz



▶ Easy operation



▶ Can be used as a mulled wine or cooking pot

	Content max.	Useful content	Size	Weight	Code-No.		GTIN
Mulled wine pot, bl.w. canner 25L, SS	25,4 litre(s)	25 litre(s)	W 379 mm D 420 mm H 473 mm	5.2 kg	A200052		4015613443195
Mulled wine pot, bl.w. canner 30L, SS	31,4 litre(s)	30 litre(s)	W 379 mm D 423 mm H 530 mm	5.6 kg	200057		4015613499420

Component parts

Heat-retaining lid for A200050

- Material: Stainless steel
- Diameter surface: 347 mm
- Designed for: Approx. 10 - 15 cups
- Size: W 354 x D 354 x H 45 mm
- Weight: 0.74 kg
- GTIN: 4015613503493

200058

Heat-retaining lid 200057/A200052

- Material: Stainless steel
- Diameter surface: 355 mm
- Designed for: Approx. 10 - 15 cups
- Size: W 395 x D 395 x H 40 mm
- Weight: 0.82 kg
- GTIN: 4015613503509

200059



Mulled wine dispenser 1300

200119

GTIN 4015613763255



Mulled wine dispenser for larger quantities of wine. Avoids the hassle of decanting and preheating wine and keeping it warm for extended periods of time. The mulled wine dispenser has two taps and two separately controllable pumps. It is ready for use in just a few minutes.

- Continuous dispensing capacity: Max. 130 litres / hour
- Temperature range to: 85 °C
- Heat-up time: 1 to 3 minutes
  Depending on the ambient temperature
- Number of taps: 2
- Tap design: 1 pump per tap
- Pump design: Integrated electric feed pump
  Can be switched separately
- Power load: 9 kW | 400 V | 50 Hz
- Equipment connection: 3 NAC
- Size: W 287 x D 690 x H 398 mm
- Weight: 27.6 kg



▶ Continuous dispensing capacity
▶ Max. 130 litres/hour



▶ Short heat-up time
1 to 3 minutes



▶ 2 taps
▶ 2 separately controllable pumps



▶ Drip tray can be pulled out, can be removed

Drinks dispensers



Beverages dispenser DEW5



Truly ice-cold drinks: The ice pipe can chill 5 litres of water/juice etc. The appealingly designed dispenser can be used really flexibly for a buffet or catering event.

STAINLESS STEEL

5 L

- Containers
- Cooling
- Glasses / cup height max.

Material: Plastic
Dimensions: Ø 170 mm, height 285 mm
Ice pipes
14 cm



▶ Drink chilling using an ice pipe
▶ Detachable ice pipe for filling with ice-cubes



150997

▶ Content: 2 x 5 litres

	Content	Size	Weight	Code-No.		GTIN
Beverages dispenser DEW5	5 litre(s)	W 215 mm D 327 mm H 510 mm	3.2 kg	150996		4015613761978
Beverages dispenser DEW5 Duo	10 litre(s)	W 420 mm D 300 mm H 510 mm	5.8 kg	150997		4015613754949

Beverages dispenser DTE5

150983

GTIN 4015613610726



Quality dispenser for buffets - easy to fill and dispense pre-chilled drinks. Thanks to quiet thermoelectric cooling, your drinks will be kept cool for longer.

CNS

5 L

- Containers
- Content
- Cooling
- Power load
- Size
- Weight

Material: Polycarbonate
Dimensions: Ø 170 mm, height 280 mm
5 litre(s)
Thermoelectric
0,06 kW | 230 V | 50/60 Hz
W 220 x D 330 x H 520 mm
4.2 kg



▶ On/off switch



▶ Integrated drip tray

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Insulated dispenser 8L

150990

GTIN 4015613681931



8 litre capacity, double-walled vacuum insulation, easy detachable drip tray. The Iso-dispenser in stainless steel stands out thanks to its low temperature loss and always leaves behind a clean buffet.

Content	8 litre(s)
Designed for	Cold or hot drinks
Glasses / cup height max.	20,5 cm
Double-walled	Yes
Temperature loss / hour approx.	1 °C
Properties	Double-walled vacuum insulation Drain cock, detachable Easy refilling thanks to split lid Drip tray is easy to detach
Size	W 235 x D 350 x H 635 mm
Weight	5 kg



▶ Iso-dispenser for cold or hot drinks
▶ Glasses / cup height max.: 205 mm



▶ Easy filling thanks to split lid



▶ Drain cock, detachable

Insulated dispenser 9L-1

150981

GTIN 4015613468662



Content	9 litre(s)
Designed for	Cold or hot drinks
Glasses / cup height max.	10 cm
Double-walled	Yes
Temperature loss / hour approx.	4 °C
Carrying handle	Yes
Size	W 261 x D 226 x H 385 mm
Weight	2 kg

Glass carafe 0,75L

190139

GTIN 4015613745534



The 750 ml glass carafe impresses users straight away thanks to its elegant design. In addition, the lid has a spout with an automatically opening and closing stainless steel cover flap. The integrated screen enables easy pouring of drinks containing ice or pieces of fruit.



Material	Glass Stainless steel Rubber
Useful content	0,75 litre(s)
Lid properties	Lid with pouring mechanism Automatic cover flap Detachable Integrated screen
Size	W 100 x D 100 x H 295 mm
Weight	0.62 kg

Juicer Top Juicer

150145

GTIN 4015613544564



Pure fruit enjoyment: Vitamin-rich juice in a flash. Really easy juicing of whole fruits (e.g. apples) or vegetables without prior cutting.

• Rpm max.	18,000 r. / min.
• Speed control	2 levels
• Diameter filling shaft	75 mm
• Properties	Attached parts are dishwasher-suitable (except basic unit)
	Fine sieve made of stainless steel for perfect fruit enjoyment
	Extracting juice from whole fruits (e.g. apple) or vegetables easily
	High-performance, low-noise motor
	XXL filling chute
• Including	1 plastic beaker with splash-guard, content: 1 litre
	1 cleaning brush
• Power load	0,7 kW | 230 V | 50/60 Hz
• Size	W 210 x D 310 x H 400 mm
• Weight	4.4 kg



▶ XXL filling shaft
▶ Ø 75 mm



▶ Fine stainless steel sieve for perfect fruit enjoyment



▶ Quick and easy to clean
▶ Dishwasher-safe attachments

Juicer 700

150184

GTIN 4015613735412



The powerful juicer works at a speed of 20,000 rpm to turn vegetables and fruit into delicious juice that is full of minerals and vitamins. It is also incredibly easy to clean because all parts can be placed in the dishwasher.

• Rpm max.	20,000 r. / min.
• Speed control	2 levels
• Diameter filling shaft	70 mm
• Safety switch	Yes
• Properties	High-performance, low-noise motor
	Fine sieve made of stainless steel for perfect fruit enjoyment
	Attached parts are dishwasher-suitable (except basic unit)
• Including	1 plastic beaker, content: 1 litre
• Power load	0,8 kW | 230 V | 50 Hz
• Size	W 300 x D 240 x H 430 mm
• Weight	4.3 kg



▶ Powerful and efficient
▶ 20,000 rpm
▶ Fine stainless steel sieve



▶ Practical overall package
▶ Including plastic beaker, content 1 litre



▶ Easy to clean
▶ Attached parts are dishwasher-suitable

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Juicer Powerfresh

150197

GTIN 4015613758640



For professional high-yield juicing. Together with the large filling shaft and pulp container, the powerful motor enables easy juicing of whole fruits or even vegetables.

• Material	Plastic Stainless steel
• Rpm max.	3,000 r. / min. (50 Hz)
• Speed control	1 level
• Diameter filling shaft	80 mm
• Safety switch	Yes
• Properties	XXL filling shaft for whole fruits (e.g. apples) or vegetables Storage capacity Trester container: 7 litres Fine stainless steel filter High-performance, low-noise motor Attached parts are dishwasher-suitable (except basic unit)
• Power load	0,7 kW | 230 V | 50/60 Hz
• Size	W 260 x D 450 x H 505 mm
• Weight	12.9 kg



▶ High-performance, low-noise motor
▶ 3,000 rpm



▶ XXL filling chute, 80 mm
▶ For whole fruits and vegetables



▶ Closable spout
▶ Spout height: 210 mm

Juicer 50

150186

GTIN 3700200050009



With its powerful, low-noise motor, the juicer is perfect for juice bars and counter areas. Without prior cutting, fruit and vegetables can be made into high-quality juice thanks to the extra-fine, high-yield sieve.

• Rpm max.	3,000 r. / min. (50 Hz) 3,600 r. / min. (60 Hz)
• Speed control	1 level
• Diameter filling shaft	79,5 mm
• Safety switch	Yes
• Properties	Extracting juice from whole fruits (e.g. apple) or vegetables easily Production: Up to 100 litres per hour Stainless steel basket with filtration (0.5 mm) for a high yield and high-quality juice Powerful, low-noise asynchronous motor (800 W)
• Power load	0,8 kW | 230 V | 50/60 Hz
• Size	W 480 x D 450 x H 260 mm
• Weight	14.5 kg



▶ Powerful and efficient motor
▶ Up to 3,600 rpm
▶ Basket with stainless steel filter
▶ Up to 100 litres per hour



▶ Exclusive Ezy-cleanTM system
▶ Basin, pulp container and lid removable and dishwasher-safe



▶ Spout height: 200 mm

Citrus Press CS1

150146

GTIN 4015613587226





- 1 pressing cone for oranges, grapefruits and pomegranates
- Juice container and pressing cone are removable and dishwasher-safe

Fruity and fresh: Wizz up orange, grapefruit or pomegranate juice quickly and easily.

• Material	Cast aluminium
	Stainless steel
• Rpm max.	980 r. / min.
• Pressing cone	Detachable
	Stainless steel
	Dishwasher-suitable
• Juice container	Detachable
	Stainless steel
	Dishwasher-suitable
• Power load	0,23 kW | 230 V | 50/60 Hz
• Size	W 220 x D 330 x H 375 mm
• Weight	8.6 kg

Citrus juicer 71C

150188

GTIN 3700200071011





- 1 pressing cone for grapefruits, orange, lemon and lime

The ideal model for more moderate juice needs. In cafés, restaurants, bistros, and kitchens, up to 15 litres of fresh orange, grapefruit, lemon and lime juice can be produced per hour with 1 pressing cone.

• Material	Plastic
• Rpm max.	80 r. / min. (50 Hz)
• Pressing cone	1 uniform size
	Detachable
	Plastic
• Power load	0,04 kW | 230 V | 50/60 Hz
• Size	W 175 x D 236 x H 320 mm
• Weight	3.5 kg

Citrus juicer 38G

150187

GTIN 3700200038007





- 3 replaceable pressing cones for grapefruit, orange, lemon and lime

A durable citrus juicer with a powerful yet quiet motor – ideal for use at busy counters. 3 different pressing cones allow up to 30 litres of fresh orange, grapefruit, lemon or lime juice to be produced per hour.

• Material	Aluminium
• Rpm max.	1,500 r. / min. (50 Hz)
	1,800 r. / min. (60 Hz)
• Pressing cone	3 different sizes
	Replaceable
	Plastic
• Power load	0,13 kW | 230 V | 50/60 Hz
• Size	W 303 x D 170 x H 360 mm
• Weight	5.3 kg

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Food Processor FP1000

150148

GTIN 4015613610535





Our multifunctional kitchen appliance impresses with its two attachments and the versatile ways to use it: from mixing, shaking and pureeing to cutting, chopping, shredding and grating. The robust and powerful food processor means almost all tasks can be completed in no time at all.

• Material	Aluminium
• Set comprises	1 motor block 1 mixing beaker 1 mixing bowl
• Material mixing beaker	Glass
• Content mixing beaker	2 litre(s)
• Filling quantity mixing beaker	1,6 litre(s)
• Mixing bowl	Filling chute 54 x 74 mm Contents: 2 litres Plastic
• Rpm max.	18000 r. / min.
• Speed control	2 levels
• Pulse function	Yes
• Including	1 stainless steel sickle knife (mashing and chopping) 1 plastic sickle knife (mashing cooked food) 1 cutter disc for grater (0.3 mm) 1 cutter disc for grater (1 mm, 3.5 mm) 1 cutting disc for slices (2 mm, 3 mm)
• Power load	1 kW | 230 V | 50 Hz
• Size	W 230 x D 250 x H 435 mm
• Weight	6.1 kg

Blender 1,5L

A135034

GTIN 4015613734538



Be it refreshing milkshakes, delicious smoothies or simply chopped fruit and vegetables - In the 1.5 liter glass vessel, various food can be chopped and mashed either in 2 levels or optionally with a pulse function.

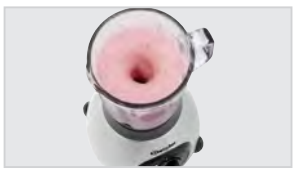
• Design knife	Stainless steel
• Material mixing beaker	Glass
• Content	1,8 litre(s)
• Filling quantity	1,5 litre(s)
• Rpm max.	22000 r. / min.
• Speed control	2 levels
• Pulse function	Yes
• Power load	0,5 kW | 230 V | 50 Hz
• Size	W 187 x D 197 x H 391 mm
• Weight	3 kg



▶ Material mixing beaker: Glass
▶ Filling quantity: 1.5 litres
▶ Filling level display in liters: Cups, OZS, MI



▶ Speed regulation
▶ 2 levels
▶ Pulse function





▶ Blade made of stainless steel

Multi-Blender

150151

GTIN 4015613632902



This blender is not only impressively powerful, even crushing ice with ease. The appliance also has a generous volume, good stability and is easy to use.

• Design knife	CNS 18/10
• Material mixing beaker	Plastic
• Content	3,2 litre(s)
• Filling quantity	2,15 litre(s)
• Rpm max.	6073 r. / min.
• Speed control	3 levels
• Pulse function	Yes
• Power load	1 kW | 230 V | 50 Hz
• Size	W 215 x D 215 x H 460 mm
• Weight	3.2 kg



▶ Powerful
▶ Designed for perfect smoothies and crushed ice



▶ Closable spout

Multi-Blender Shaker Set

- Set comprises:
  Shaker with blade unit, 1 lid
- Design knife: 6-wing, Stainless steel
- Content mixing beaker: 3,2 litre(s)
- Filling quantity mixing beaker: 2,15 litre(s)
- Designed for: Multi-Blender
- Size: W 196 x D 260 x H 250 mm
- Weight: 0.6 kg
- GTIN: 4015613736198

150191



Blender PRO 2,5l

150159

GTIN 4015613671123



A powerful motor and the simple operation of the blender help make smoothies, soups, cocktails, sauces, dressings and desserts.

• Material	Plastic ABS
• Design knife	Stainless steel
• Material mixing beaker	Plastic
• Content	2,5 litre(s)
• Filling quantity	2 litre(s)
• Rpm max.	25000 r. / min.
• Speed control	Via rpm controller
• Pulse function	Yes
• Including	1 stamper
• Power load	1,5 kW | 230 V | 50/60 Hz
• Size	W 225 x D 225 x H 555 mm
• Weight	4.5 kg



▶ Chopping, mixing, mashing, shaking, cutting

Noise insulation hood PRO 2,5L

- Material: Plastic
- Designed for: Blender PRO 2,5L
- Opening for filling shaft: Yes, with cover flap
- Opening for cable outlet: Yes
- Noise control mat: Yes
- Size: W 285 x D 390 x H 545 mm
- Weight: 4 kg
- GTIN: 4015613768687





150176

Shaker set PRO 2.5L

- Set comprises: Lid with built-in dosing cap, Shaker with blade unit
- Design knife: Stainless steel
- Content mixing beaker: 2,5 litre(s)
- Filling quantity mixing beaker: 2 litre(s)
- Designed for: Blender PRO 2,5l
- Size: W 170 x D 170 x H 285 mm
- Weight: 0.84 kg
- GTIN: 4015613736174



150189

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Blender PRO



The high-performance blender with a noise protection hood allows the preparation of smoothies shakes, cocktails, soups, desserts and also crushed ice. Users and guests alike appreciate the pleasantly quiet blender in the kitchen but especially near the counter.

• Material	Plastic ABS
• Design knife	Stainless steel 6-wing
• Material mixing beaker	Polycarbonate Transparent
• Content	2,875 litre(s)
• Filling quantity	2,5 litre(s)
• Rpm max.	28000 r. / min.
• Pulse function	Yes
• Noise protection hood	Yes
• Including	1 stamper
• Power load	1,68 kW | 230 V | 50/60 Hz
• Size	W 240 x D 300 x H 565 mm
• Weight	9.1 kg



▶ Powerful
▶ Also designed for crushed ice
▶ Speed max.: 28,000 rpm, progressive adjustment



▶ Design knife
stainless steel, 6-blade



▶ Control unit: Rocket switch, toggle



▶ Control unit: Touch
▶ 3 settable programs
▶ Time and speed

	Speed control	Control unit	Code-No.		GTIN
Blender PRO XTRA 2,5L	Stepless	Rocket switch Toggle	150182		4015613734569
Blender PRO TOUCH 2,5L	9 levels	Touch	150193		4015613747774

Component parts

Shaker set PRO XTRA TOUCH

- Set comprises:
  Shaker with blade unit
  Lid with transparent stopper
- Design knife: Stainless steel, 6-wing
- Content mixing beaker: 2,875 litre(s)
- Filling quantity mixing beaker: 2,5 litre(s)
- Designed for:
  Blender PRO XTRA 2,5L
  Blender PRO TOUCH 2,5L
- Size: W 225 x D 180 x H 335 mm
- Weight: 1.16 kg
- GTIN: 4015613846217

150195



Drink Mixer 650ml

135105

GTIN 4015613529523



- Material: Steel plate, painted
- Material mixing rod: Stainless steel
- Material mixing disk: Stainless steel
- Material mixing beaker: Stainless steel
- Content: 0,95 litre(s)
- Filling quantity: 0,65 litre(s)
- Speed control: 2 levels
- Power load: 0,4 kW | 230 V | 50 Hz
- Size: W 160 x D 205 x H 500 mm
- Weight: 6.2 kg

Bartscher dual bar mixer Turbo

135102

GTIN 4015613563626



Versatile, dual spindle blender with secure hold. The Bartscher dual bar mixer Turbo is perfect for preparing cocktails, smoothies, sauces, purees and much more.

- Material mixing rod: CNS 18/10
- Material mixing disk: CNS 18/10
- Material mixing beaker: CNS 18/10
- Content: 1 litre(s)
- Filling quantity: 0,7 litre(s)
- Mixers can be switched separately: Yes
- Speed control: 2 levels
- Power load: 0,8 kW | 230 V | 50/60 Hz
- Size: W 330 x D 195 x H 480 mm
- Weight: 7.5 kg

Component parts

Shaker Drink Mixer 650ml

- Material: Stainless steel
- Designed for: Drink Mixer 650ml
- Size: W 115 x D 115 x H 170 mm
- Weight: 0.25 kg
- GTIN: 4015613845531



135109

Shaker Dual Bar Mixer Turbo

- Material: CNS 18/10
- Designed for: Bartscher dual bar mixer Turbo
- Size: W 115 x D 115 x H 160 mm
- Weight: 0.25 kg
- GTIN: 4015613736167



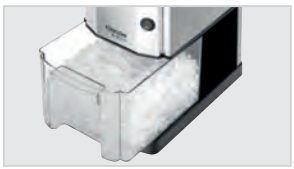
135108

Ice crusher 4ICE+

135023

GTIN 4015613683171





▶ Safety shutdown in case of collection tray removal

Excellent for preparing cocktails, drinks and frozen desserts, as well as for optimum presentation of fruit and food or for cooling beverages.

- Production max.: 15 kg / h
- Content of ice container: 3,5 litres litre(s)
- Storage capacity collection tray: 1,75 kg
- Power load: 0,08 kW | 230 V | 50 Hz
- Size: W 172 x D 290 x H 460 mm
- Weight: 3.5 kg

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Ice crusher 300

135027

GTIN 4015613758169



With the Ice Crusher 300, glasses can be easily filled with ice directly on the counter. Whether it's for drinks or decorations, the ice crusher can be used in a versatile manner right where you need it.

• Production max.	60 kg / h
• Model	With discharge funnel
• Max. height of collection tray	170 mm
• Properties ice tray	Can be removed
	With filling port
• Important information	Collection tray not included in delivery
• Power load	0,25 kW | 230 V | 50/60 Hz
• Size	W 175 x D 280 x H 490 mm
• Weight	9.3 kg



▶ Ice crusher with discharge funnel



▶ Direct filling of glasses possible

Ice crusher 2000

135026

GTIN 4015613738123



This powerful ice crusher can produce up to 120 kg of crushed ice per hour for caipirinhas, mojitos, iced coffee and other drinks. The non-slip feet and contact switch on the lid of the ice container ensure top safety for this powerful appliance.

• Production max.	120 kg / h
• Content of ice container	3 litres litre(s)
• Model	With ice chute
• Max. height of collection tray	165 mm
• Important information	Collection tray not included in delivery
• Power load	0,2 kW | 230 V | 50/60 Hz
• Size	W 300 x D 185 x H 520 mm
• Weight	5.4 kg



▶ Ice crusher with ice chute



▶ Volume of ice crusher: 3 litres

Ice Crusher, stainless steel

135012

GTIN 4015613479118



• Production max.	60 kg / h
• Content of ice container	1,7 litres litre(s)
• Storage capacity collection tray	1 kg
• Model	With collection tray
• Power load	0,06 kW | 230 V | 50 Hz
• Size	W 173 x D 380 x H 385 mm
• Weight	14 kg



FURNITURE | FURNISHINGS | OUTDOOR

Whether in a commercial kitchen, guest room or outdoor gastronomy - the equipment is crucial.
They don't just need to offer storage space, but must also be easy to clean.
Here you will find form & function harmoniously united.

Wall shelf set, 1200x355 complete

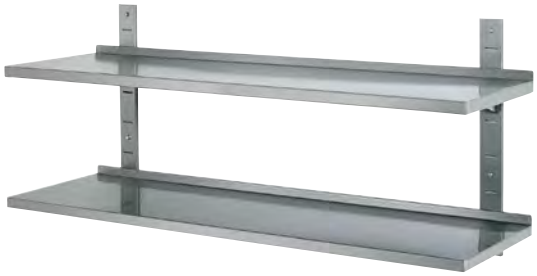
603012

GTIN 4015613442600



Material	Stainless steel
Set comprises	1 pair adjustment rails (length 530 mm) 2 pair of brackets 2 wall shelves
Number of shelves	2
Size Shelves	W 1200 x D 355 mm
Height-adjustable shelves	Yes
Load-bearing capacity per shelf, max.	120 kg
Total load-bearing capacity, max.	240 kg
Including	Attachment material
Delivery state	Building kit (simple assembly)
Assembly type	Connecting system
Size	W 1,200 x D 360 x H 530 mm
Weight	12.6 kg

Wall-mounting shelf 600x355x27, SS



Material	Stainless steel
Number of shelves	1
Height-adjustable shelves	Yes
Modular kit principle - required for installation	1 pair of brackets (per wall shelf) 1 pair adjustment rails Not included in delivery
Delivery state	Building kit (simple assembly)

	Total load-bearing capacity, max.	Size	Weight	Code-No.		GTIN
Wall-mounting shelf 600x355x27, SS	100 kg	W 600 x D 355 x H 27 mm	2.7 kg	603001		4015613442730
Wall-mounting shelf 800x355x27, SS	100 kg	W 800 x D 355 x H 27 mm	3.1 kg	603002		4015613442747
Wall-mounting shelf 1000x355x27, SS	120 kg	W 1,000 x D 355 x H 27 mm	3.9 kg	603003		4015613442754
Wall-mounting shelf 1200x355x27, SS	120 kg	W 1,200 x D 355 x H 27 mm	4.6 kg	603004		4015613442761
Wall-mounting shelf 1400x355x27, SS	120 kg	W 1,400 x D 355 x H 27 mm	5.3 kg	603005		4015613442778
Wall-mounting shelf 1600x355x27, SS	120 kg	W 1,600 x D 355 x H 27 mm	6 kg	603006		4015613442785
Wall-mounting shelf 1800x355x27, SS	140 kg	W 1,800 x D 355 x H 27 mm	6.8 kg	603007		4015613442792
Wall-mounting shelf 2000x355x27, SS	160 kg	W 2,000 x D 355 x H 27 mm	9.1 kg	603008		4015613442808

Component parts

1 pair of adjusting bars, 530mm

- Size: W 55 x D 530 x H 10 mm
- Weight: 0.92 kg
- GTIN: 4015613442815

600061

Consoles 1 pair

- Size: W 355 x D 35 x H 90 mm
- Weight: 0.85 kg
- GTIN: 4015613442822

600601

Plate shelf 800x200, SS



- Material: Stainless steel
- Set comprises: 1 plate board, 2 side panels, Attachment material
- Number of shelves: 1
- Including: Attachment material
- Delivery state: Building kit (simple assembly)
- Assembly type: Connecting system

	Load-bearing capacity max.	Size	Weight	Code-No.		GTIN
Plate shelf 800x200, SS	100 kg	W 800 x D 200 x H 200 mm	2.6 kg	362080		4015613432069
Plate shelf 1000x200, SS	80 kg	W 1,000 x D 200 x H 190 mm	3.1 kg	362100		4015613432083
Plate shelf 1200x200, SS	70 kg	W 1,200 x D 200 x H 200 mm	3.6 kg	362120		4015613432090
Plate shelf 1400x200, SS	70 kg	W 1,400 x D 200 x H 200 mm	4 kg	362140		4015613432106
Plate shelf 800x300, SS	60 kg	W 800 x D 300 x H 300 mm	3.2 kg	363080		4015613432113
Plate shelf 1000x300, SS	60 kg	W 1,000 x D 300 x H 300 mm	4.2 kg	363100		4015613432137
Plate shelf 1200x300, SS	50 kg	W 1,200 x D 300 x H 150 mm	5 kg	363120		4015613432144
Plate shelf 1400x300, SS	40 kg	W 1,400 x D 300 x H 150 mm	5.8 kg	363140		4015613432151

Spice shelf, 4x1/6GN



- Material: Stainless steel
- Set comprises: 1 Spice shelf, 2 side panels
- Number of shelves: 1
- GN container stopper: Yes
- Including: Attachment material
- Delivery state: Building kit (simple assembly)
- Assembly type: Screw system
- Not included in delivery: GN containers

	Capacity GN	Load-bearing capacity max.	Size	Weight	Code-No.		GTIN
Spice shelf, 4x1/6GN	4 x 1/6 GN	40 kg	W 800 x D 200 x H 150 mm	3.2 kg	389080		4015613599427
Spice shelf, 5x1/6GN	5 x 1/6 GN	50 kg	W 1,000 x D 200 x H 150 mm	3.7 kg	389100		4015613599441
Spice shelf, 6x1/6GN	6 x 1/6 GN	60 kg	W 1,200 x D 200 x H 200 mm	4.3 kg	389120		4015613599458
Spice shelf, 7x1/6GN	7 x 1/6 GN	70 kg	W 1,400 x D 200 x H 230 mm	4.9 kg	389140		4015613599465

Top shelf, 3x1/3GN, D150

465156

GTIN 4015613602417



- Material: Stainless steel
- Capacity GN: 3 x 1/3 GN
- Depth GN container max.: 150 mm
- Delivery state: Welded
- Not included in delivery: GN containers
- Size: W 980 x D 250 x H 210 mm
- Weight: 4.2 kg

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Top shelf, W800, 1 shelf



- Material: Stainless steel
- Number of shelves: 1
- Properties: Edges turned down all-round; Setting feet in square tubing 25 x 25 mm
- Delivery state: Permanently mounted

	Load-bearing capacity max.	Size	Weight	Code-No.		GTIN
Top shelf, W800, 1 shelf	90 kg	W 800 x D 350 x H 400 mm	5 kg	315080		4015613599472
Top shelf, W1000, 1 shelf	86 kg	W 1,000 x D 350 x H 400 mm	6 kg	315100		4015613599489
Top shelf, W1200, 1 shelf	81 kg	W 1,200 x D 350 x H 400 mm	6.5 kg	315120		4015613599496
Top shelf, W1400, 1 shelf	77 kg	W 1,400 x D 350 x H 400 mm	7 kg	315140		4015613599502
Top shelf, W1600, 1 shelf	72 kg	W 1,600 x D 350 x H 400 mm	7.5 kg	315160		4015613599519
Top shelf, W1800, 1 shelf	68 kg	W 1,800 x D 350 x H 400 mm	8.5 kg	315180		4015613599526
Top shelf, W2000, 1 shelf	65 kg	W 2,000 x D 350 x H 400 mm	9.5 kg	315200		4015613599533

Top shelf, W800, 2 shelves



- Material: Stainless steel
- Number of shelves: 2
- Properties: Edges turned down all-round; Setting feet in square tubing 25 x 25 mm
- Delivery state: Permanently mounted

	Total load-bearing capacity, max.	Size	Weight	Code-No.		GTIN
Top shelf, W800, 2 shelves	170 kg	W 800 x D 350 x H 650 mm	11 kg	325080		4015613599540
Top shelf, W1000, 2 shelves	163 kg	W 1,000 x D 350 x H 650 mm	13 kg	325100		4015613599557
Top shelf, W1200, 2 shelves	154 kg	W 1,200 x D 350 x H 650 mm	14.5 kg	325120		4015613599564
Top shelf, W1400, 2 shelves	147 kg	W 1,400 x D 350 x H 650 mm	16 kg	325140		4015613599571
Top shelf, W1600, 2 shelves	139 kg	W 1,600 x D 350 x H 650 mm	17.5 kg	325160		4015613599588
Top shelf, W1800, 2 shelves	131 kg	W 1,800 x D 350 x H 650 mm	19.5 kg	325180		4015613599595
Top shelf, W2000, 2 shelves	125 kg	W 2,000 x D 350 x H 650 mm	21.5 kg	325200		4015613599601

Work tables



Work table 690, W1300, 2 IS

601153

GTIN 4015613400198



• Material	Stainless steel
	Steel
	Coated
• Total load-bearing capacity, max.	550 kg
• Load-bearing capacity worktop, max.	250 kg
• Design intermediate shelf	Grid
• Load-bearing capacity intermediate shelf, max.	150 kg
• Design base shelf	Grid
• Load-bearing base shelf, max.	150 kg
• Height-adjustable base shelf	Yes
• Height adjustable	880 mm to 900 mm
• Delivery state	Building kit (simple assembly)
• Assembly type	Connecting system
• Size	W 1,300 x D 690 x H 900 mm
• Weight	24.91 kg

Work table 700, W1000, IS



• Material	Stainless steel
• Total load-bearing capacity, max.	280 kg
• Load-bearing capacity worktop, max.	160 kg
• Load-bearing base shelf, max.	120 kg
• Height-adjustable base shelf	Yes
• Height-adjustable feet	Yes
• Height adjustable	860 mm to 900 mm
• Delivery state	Building kit (simple assembly)
• Assembly type	Connecting system

	Size	Weight	Code-No.		GTIN
Work table 700, W1000, IS	W 1,000 x D 700 x H 900 mm	22.1 kg	601710		4015613431970
Work table 700, W1200, IS	W 1,200 x D 700 x H 900 mm	25.1 kg	601712		4015613432038

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Work table 700, W1000



- Material: Stainless steel
- Height adjustable: 850 mm to 900 mm
- Properties: Scotch-Brite sanding; Setting feet in square tubing 40 x 40 mm; Prepared boreholes for mounting intermediate shelf; Preliminary boreholes for mounting an intermediate shelf
- Delivery state: Building kit (simple assembly)
- Assembly type: Screw system



	Tilting	Total load-bearing capacity, max.	Size	Weight	Code-No.		GTIN
Work table 700, W1000	-	430 kg	W 1,000 x D 700 x H 850 mm	38 kg	311107		4015613651651
Work table 700, W1200	-	390 kg	W 1,200 x D 700 x H 850 mm	45 kg	311127		4015613651668
Work table 700, W1400	-	350 kg	W 1,400 x D 700 x H 850 mm	50 kg	311147		4015613651682
Work table 700, W1600	-	311 kg	W 1,600 x D 700 x H 850 mm	56 kg	311167		4015613651699
Work table 700, W1800	-	290 kg	W 1,800 x D 700 x H 850 mm	63 kg	311187		4015613651705
Work table 700, W1000, SB	100 mm	430 kg	W 1,000 x D 700 x H 850 mm	38.2 kg	312107		4015613663715
Work table 700, W1200, SB	100 mm	390 kg	W 1,200 x D 700 x H 850 mm	45.4 kg	312127		4015613663722
Work table 700, W1400, SB	100 mm	350 kg	W 1,400 x D 700 x H 850 mm	50.5 kg	312147		4015613663739
Work table 700, W1600, SB	100 mm	311 kg	W 1,600 x D 700 x H 850 mm	56.7 kg	312167		4015613663746
Work table 700, W1800, SB	100 mm	290 kg	W 1,800 x D 700 x H 850 mm	63.9 kg	312187		4015613663753

Component parts

Shelf 700, W1000

- Material: Stainless steel
- Size: W 980 x D 680 x H 40 mm
- Weight: 5.6 kg
- GTIN: 4015613663760

310107

Shelf 1200

- Material: Stainless steel
- Size: W 1,180 x D 680 x H 40 mm
- Weight: 6.7 kg
- GTIN: 4015613663777

310127

Shelf 700, W1400

- Material: Stainless steel
- Size: W 1,380 x D 680 x H 40 mm
- Weight: 7.8 kg
- GTIN: 4015613663784

310147

Shelf 700, W1600

- Material: Stainless steel
- Size: W 1,580 x D 680 x H 40 mm
- Weight: 8.6 kg
- GTIN: 4015613663791

310167

Shelf 700, W1800

- Material: Stainless steel
- Size: W 1,780 x D 680 x H 40 mm
- Weight: 9.7 kg
- GTIN: 4015613663807

310187

Swivel castors 4A for work tables

- Swivel casters: 4 swivel casters, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 55 x D 130 x H 160 mm
- Weight: 3 kg
- GTIN: 4015613602288



308243

Work table 600, W1000



- Material: Stainless steel
- Height adjustable: 850 mm to 900 mm
- Properties: 40 mm edges turned down; Scotch-Brite sanding; Setting feet in square tubing 40 x 40 mm; Welded; Special production; The list price corresponds to the next higher standard dimension

- Delivery state
- Available on request

	Tilting	Total load-bearing capacity, max.	Size	Weight	Code-No.	GTIN
Work table 600, W1000	-	430 kg	W 1,000 x D 600 x H 850 mm	28.5 kg	307106	4015613599946
Work table 600, W1100	-	410 kg	W 1,100 x D 600 x H 850 mm	30 kg	307116	4015613599953
Work table 600, W1200	-	390 kg	W 1,200 x D 600 x H 850 mm	32 kg	307126	4015613599960
Work table 600, W1300	-	369 kg	W 1,300 x D 600 x H 850 mm	33.5 kg	307136	4015613599984
Work table 600, W1400	-	350 kg	W 1,400 x D 600 x H 850 mm	35.5 kg	307146	4015613599991
Work table 600, W1500	-	330 kg	W 1,500 x D 600 x H 850 mm	36 kg	307156	4015613600000
Work table 600, W1600	-	311 kg	W 1,600 x D 600 x H 850 mm	38.5 kg	307166	4015613600017
Work table 600, W1600 - W1800	-	290 kg	W 1,800 x D 600 x H 850 mm	45 kg	307186	4015613530666
Work table 600, W2000	-	270 kg	W 2,000 x D 600 x H 850 mm	51 kg	307206	4015613600024
Work table 600, W1000, SB	40 mm	430 kg	W 1,000 x D 600 x H 850 mm	29.5 kg	308106	4015613600123
Work table 600, W1100, SB	40 mm	410 kg	W 1,100 x D 600 x H 850 mm	31 kg	308116	4015613600130
Work table 600, W1200, SB	40 mm	390 kg	W 1,200 x D 600 x H 850 mm	33 kg	308126	4015613600147
Work table 600, W1300, SB	40 mm	369 kg	W 1,300 x D 600 x H 850 mm	34.5 kg	308136	4015613600154
Work table 600, W1400, SB	40 mm	350 kg	W 1,400 x D 600 x H 850 mm	36.5 kg	308146	4015613600161
Work table 600, W1500, SB	40 mm	330 kg	W 1,500 x D 600 x H 850 mm	35.5 kg	308156	4015613600178
Work table 600, W1600, SB	40 mm	311 kg	W 1,600 x D 600 x H 850 mm	39.5 kg	308166	4015613600185
Work table 600, W1800, SB	40 mm	290 kg	W 1,800 x D 600 x H 850 mm	46 kg	308186	4015613600192
Work table 600, W2000, SB	40 mm	270 kg	W 2,000 x D 600 x H 850 mm	52 kg	308206	4015613600208

Component parts

Drawer 1x1/1GN

- Material: Stainless steel
- Norm-format drawers: 1/1 GN
- Properties: For installation on site
- Size: W 400 x D 585 x H 193 mm
- Weight: 8.8 kg
- GTIN: 4015613600314



315105

Drawers block 3x1/1GN

- Material: Stainless steel
- Number of drawers: 3
- Norm-format drawers: 1/1 GN
- Properties: For installation on site
- Size: W 400 x D 585 x H 578 mm
- Weight: 23.5 kg
- GTIN: 4015613600321



315306

Swivel castors 4A for work tables

- Swivel casters: 4 swivel casters, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 55 x D 130 x H 160 mm
- Weight: 3 kg
- GTIN: 4015613602288



308243

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Work table 700, W1000



- Material: Stainless steel
- Height adjustable: 850 mm to 900 mm
- Properties: 40 mm edges turned down; Scotch-Brite sanding; Setting feet in square tubing 40 x 40 mm; Welded; Special production; The list price corresponds to the next higher standard dimension
- Delivery state
- Available on request

	Tilting	Total load-bearing capacity, max.	Size	Weight	Code-No.	GTIN
Work table 700, W1000	-	445 kg	W 1,000 x D 700 x H 850 mm	29.4 kg	307107	4015613600031
Work table 700, W1100	-	424 kg	W 1,100 x D 700 x H 850 mm	31 kg	307117	4015613600048
Work table 700, W1200	-	403 kg	W 1,200 x D 700 x H 850 mm	32 kg	307127	4015613600055
Work table 700, W1300	-	382 kg	W 1,300 x D 700 x H 850 mm	34.5 kg	307137	4015613600062
Work table 700, W1400	-	362 kg	W 1,400 x D 700 x H 850 mm	36 kg	307147	4015613600079
Work table 700, W1500	-	342 kg	W 1,500 x D 700 x H 850 mm	37 kg	307157	4015613600086
Work table 700, W1600	-	322 kg	W 1,600 x D 700 x H 850 mm	39 kg	307167	4015613600093
Work table 700, W1800	-	300 kg	W 1,800 x D 700 x H 850 mm	45 kg	307187	4015613600109
Work table 700, W2000	-	280 kg	W 2,000 x D 700 x H 850 mm	45.5 kg	307207	4015613600116
Work table 700, W1000, SB	40 mm	445 kg	W 1,000 x D 700 x H 850 mm	30 kg	308107	4015613600215
Work table 700, W1100, SB	40 mm	424 kg	W 1,100 x D 700 x H 850 mm	32 kg	308117	4015613600222
Work table 700, W1200, SB	40 mm	403 kg	W 1,200 x D 700 x H 850 mm	33.2 kg	308127	4015613600239
Work table 700, W1300, SB	40 mm	382 kg	W 1,300 x D 700 x H 850 mm	35.5 kg	308137	4015613600246
Work table 700, W1400, SB	40 mm	362 kg	W 1,400 x D 700 x H 850 mm	37 kg	308147	4015613600253
Work table 700, W1500, SB	40 mm	342 kg	W 1,500 x D 700 x H 850 mm	38.5 kg	308157	4015613600260
Work table 700, W1600, SB	40 mm	322 kg	W 1,600 x D 700 x H 850 mm	45.2 kg	308167	4015613600277
Work table 700, W1800, SB	40 mm	300 kg	W 1,800 x D 700 x H 850 mm	50.5 kg	308187	4015613600284
Work table 700, W2000, SB	40 mm	280 kg	W 2,000 x D 700 x H 850 mm	60 kg	308207	4015613600291

Component parts

Drawer 1 x 1/1 GN for work tables se

- Material: Stainless steel
- Norm-format drawers: 1/1 GN
- Properties: For installation on site
- Size: W 400 x D 685 x H 193 mm
- Weight: 9 kg
- GTIN: 4015613606514



315107

Drawers block 3 x 1/1 GN for work ta

- Material: Stainless steel
- Number of drawers: 3
- Norm-format drawers: 1/1 GN
- Properties: For installation on site
- Size: W 400 x D 685 x H 578 mm
- Weight: 23.5 kg
- GTIN: 4015613606521



315307

Swivel castors 4A for work tables

- Swivel casters: 4 swivel casters, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 55 x D 130 x H 160 mm
- Weight: 3 kg
- GTIN: 4015613602288



308243

Wall cupboard open 400, W1000



- Material: Stainless steel
- Height inside: 580 mm
- Height-adjustable immediate shelves: Yes
- Properties: Scotch-Brite sanding
- Delivery state: Permanently mounted

	Size	Weight	Code-No.		GTIN
Wall cupboard open 400, W1000	W 1,000 x D 400 x H 660 mm	17 kg	313105		4015613599618
Wall cupboard open 400, W1200	W 1,200 x D 400 x H 660 mm	20 kg	313125		4015613599625
Wall cupboard open 400, W1400	W 1,400 x D 400 x H 660 mm	23 kg	313145		4015613599632
Wall cupboard open 400, W1600	W 1,600 x D 400 x H 660 mm	25 kg	313165		4015613599649
Wall cupboard open 400, W1800	W 1,800 x D 400 x H 660 mm	27 kg	313185		4015613599656
Wall cupboard open 400, W2000	W 2,000 x D 400 x H 660 mm	33 kg	313205		4015613599663

Wall cupboard SID 400, W1200



- Material: Stainless steel
- Height inside: 580 mm
- Height-adjustable immediate shelves: Yes
- Properties: Sliding doors, sound-proofed; Scotch-Brite sanding
- Delivery state: Permanently mounted

	Size	Weight	Code-No.		GTIN
Wall cupboard SID 400, W1200	W 1,200 x D 400 x H 660 mm	27 kg	314125		4015613599670
Wall cupboard SID 400, W1400	W 1,400 x D 400 x H 660 mm	31 kg	314145		4015613599687
Wall cupboard SID 400, W1600	W 1,600 x D 400 x H 660 mm	35 kg	314165		4015613599694
Wall cupboard SID 400, W1800	W 1,800 x D 400 x H 660 mm	38 kg	314185		4015613599700

Drawer cabinet 700S3



- Material: CNS 18/10
- Number of drawers: 3
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 150 mm
- Load-bearing capacity of each drawer, max: 50 kg
- Height adjustable: 850 mm to 900 mm
- Properties: Fully retractable
- Delivery state: Welded
- Size: W 400 x D 700 x H 850 mm





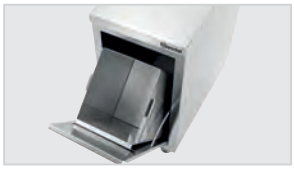
	Tilting	Weight	Code-No.		GTIN
Drawer cabinet 700S3	-	36.8 kg	337307		4015613671222
Drawer cabinet 700S3A	40 mm	37.2 kg	338307		4015613671239

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Rubbish bin cupboard 700M1



- Material: CNS 18/10
- Inner waste bin: Stainless steel; Can be removed; With handles on the side
- Content: 28 litre(s)
- Height adjustable: 850 mm to 900 mm
- Delivery state: Welded
- Size: W 400 x D 700 x H 850 mm





	Tilting	Weight	Code-No.	GTIN
Rubbish bin cupboard 700M1	-	28 kg	316347	4015613641591
Rubbish bin cupboard 700A1A	40 mm	28.1 kg	317347	4015613699479

Cupboard 600, W800, 2SwD, SS



- Material: Stainless steel
- Number of intermediate shelves: 3
- Height-adjustable immediate shelves: Yes
- Door hinge side can be changed: No
- Height adjustable: 1990 mm to 2055 mm
- Properties: Feet in square tubing 40 x 40 mm; Shelves turned down 40 mm all-round and reinforced with a cross member; Scotch-Brite sanding
- Delivery state: Permanently mounted
- Available on request: Special production; The list price corresponds to the next higher standard dimension

	Type of door	Load-bearing capacity per intermediate shelf, max.	Size	Weight	Code-No.	GTIN
Cupboard 600, W800, 2SwD, SS	Leaf door(s)	135 kg	W 800 mm D 600 mm H 2,000 mm	78 kg	386080	4015613600604
Cupboard 700, W1000, 2SwD, SS	Leaf door(s)	130 kg	W 1,000 mm D 700 mm H 2,000 mm	94 kg	387100	4015613600611
Cupboard 600, W1200, 2SlD, SS	Sliding door(s)	115 kg	W 1,200 mm D 600 mm H 2,000 mm	95 kg	398120	4015613600697
Cupboard 600, W1400, 2SlD, SS	Sliding door(s)	100 kg	W 1,400 mm D 600 mm H 2,000 mm	106 kg	398140	4015613600703
Cupboard 600, W1600, 2SlD, SS	Sliding door(s)	85 kg	W 1,600 mm D 600 mm H 2,000 mm	118 kg	398160	4015613600741
Cupboard 700, W1400, 2SlD, SS	Sliding door(s)	100 kg	W 1,400 mm D 700 mm H 2,000 mm	115 kg	399140	4015613600758
Cupboard 700, W1600, 2SlD, SS	Sliding door(s)	85 kg	W 1,600 mm D 700 mm H 2,000 mm	127 kg	399160	4015613600765

Cupboard 700, W1000



- Material: Stainless steel
- Height-adjustable immediate shelves: Yes
- Type of door: Sliding door(s)
- Height adjustable: 850 mm to 900 mm
- Properties: 40 mm edges turned down; Feet in square tubing 40 x 40 mm; Scotch-Brite sanding
- Delivery state: Permanently mounted
- Available on request: Special production; The list price corresponds to the next higher standard dimension

	Tilting	Load-bearing capacity worktop, max.	Size	Weight	Code-No.		GTIN
Cupboard 700, W1000	-	315 kg	W 1,000 x D 700 x H 850 mm	59 kg	337107		4015613600413
Cupboard 700, W1200	-	288 kg	W 1,200 x D 700 x H 850 mm	68 kg	337127		4015613600420
Cupboard 700, W 1400	-	210 kg	W 1,400 x D 700 x H 850 mm	77 kg	337147		4015613612447
Cupboard 700, W1600	-	240 kg	W 1,600 x D 700 x H 850 mm	86 kg	337167		4015613612454
Cupboard 700, W1800	-	223 kg	W 1,800 x D 700 x H 850 mm	95 kg	337187		4015613600444
Cupboard 700, W2000	-	210 kg	W 2,000 x D 700 x H 850 mm	103 kg	337207		4015613600451
Cupboard, W1000, SB, SlD, IS	40 mm	315 kg	W 1,000 x D 700 x H 850 mm	59.2 kg	338107		4015613600468
Cupboard, W1200, SB, SlD, IS	40 mm	288 kg	W 1,200 x D 700 x H 850 mm	68.3 kg	338127		4015613595788
Cupboard, W1400, SB, SlD, IS	40 mm	210 kg	W 1,400 x D 700 x H 850 mm	77.4 kg	338147		4015613612461
Cupboard, W1600, SB, SlD, IS	40 mm	240 kg	W 1,600 x D 700 x H 850 mm	86.6 kg	338167		4015613612478
Cupboard, W1800, SB, SlD, IS	40 mm	223 kg	W 1,800 x D 700 x H 850 mm	95.7 kg	338187		4015613600482
Cupboard, W2000, SB, SlD, IS	40 mm	210 kg	W 2,000 x D 700 x H 850 mm	103.8 kg	338207		4015613600499

Corner Cupboard 700 FT

338810

GTIN 4015613601342



The corner cupboard 700 FT offers closed storage space and fits in perfectly with our work elements with a 700 mm depth. The intermediate shelf allows the inside to be used optimally.

- Material: Stainless steel
- Tilting: 40 mm
- Height-adjustable immediate shelves: Yes
- Type of door: Leaf door(s)
- Door hinge side can be changed: Yes
- Properties: Feet in square tubing 40 x 40 mm; 40 mm edges turned down; Scotch-Brite sanding; Foot pads can be adjusted to 50 mm
- Load-bearing capacity worktop, max.: 80 kg
- Delivery state: Permanently mounted
- Size: W 1,000 x D 1,000 x H 850 mm
- Weight: 81 kg



▶ Closed corner element



▶ Connects up perfectly with work elements with a 700 mm depth

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Hot cupboard 700-4T 1000



The heated cabinet offers infinitely variable, heated storage with double-sided operation. At the same time, the robust stainless steel surface integrates a solid work element into the kitchen.

• Material	Stainless steel
• Tilting	-
• Number of intermediate shelves	1
• Temperature range	20 °C to 80 °C
• Number of doors	4
• Type of door	Sliding door(s) On both sides
• Height adjustable	850 mm to 900 mm
• Properties	40 mm edges turned down Feet in square tubing 40 x 40 mm Scotch-Brite sanding
• Delivery state	Permanently mounted
• Available on request	Special production The list price corresponds to the next higher standard dimension
• Power load	2 kW | 230 V | 50/60 Hz

	Size	Weight	Code-No.	GTIN
Hot cupboard 700-4T 1000	W 1,000 mm D 700 mm H 850 mm	71 kg	346107	4015613736068
Hot cupboard 700-4T 1200	W 1,200 mm D 700 mm H 850 mm	84 kg	346127	4015613722009
Hot cupboard 700-4T 1400	W 1,400 mm D 700 mm H 850 mm	92 kg	346147	4015613736075
Hot cupboard 700-4T 1600	W 1,600 mm D 700 mm H 850 mm	103 kg	346167	4015613736082
Hot cupboard 700-4T 1800	W 1,800 mm D 700 mm H 850 mm	113 kg	346187	4015613736099
Hot cupboard 700-4T 2000	W 2,000 mm D 700 mm H 850 mm	125 kg	346207	4015613736105

Component parts

Swivel castors 4AW

- Swivel casters: 4 swivel casters, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 75 x D 140 x H 160 mm
- Weight: 2.6 kg
- GTIN: 4015613600307



308242

Stainl.steel polish.spray 500ml can

- Content / can: 500 ml
- Size: W 68 x D 68 x H 237 mm
- Weight: 0.45 kg
- Order quantity unit: 1 box of 12 cans
- GTIN: 4015613584454
- Minimum order quantity: 2 boxes



173031

Hot cupboard 700, W1000



• Material	Stainless steel
• Number of intermediate shelves	1
• Temperature range	20 °C to 80 °C
• Number of doors	2
• Type of door	Sliding door(s)
	Single-sided
• Height adjustable	850 mm to 900 mm
• Properties	40 mm edges turned down
	Feet in square tubing 40 x 40 mm
	Scotch-Brite sanding
• Delivery state	Permanently mounted
• Available on request	Special production
	The list price corresponds to the next higher standard dimension
• Power load	2 kW | 230 V | 50/60 Hz

	Size	Weight	Code-No.		GTIN
Hot cupboard 700, W1000	W 1,000 mm D 700 mm H 850 mm	69 kg	347107		4015613600505
Hot cupboard 700, W1200	W 1,200 mm D 700 mm H 850 mm	77 kg	347127		4015613600512
Hot cupboard 700, W1400	W 1,400 mm D 700 mm H 850 mm	86 kg	347147		4015613612485
Hot cupboard 700, W1600	W 1,600 mm D 700 mm H 850 mm	95 kg	347167		4015613600529
Hot cupboard 700, W1800	W 1,800 mm D 700 mm H 850 mm	104 kg	347187		4015613600536
Hot cupboard 700, W2000	W 2,000 mm D 700 mm H 850 mm	112 kg	347207		4015613600543

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Hot cupboard 700, W1000, SB



• Material	Stainless steel
• Tilting	40 mm
• Number of intermediate shelves	1
• Temperature range	20 °C to 80 °C
• Number of doors	2
• Type of door	Sliding door(s) Single-sided
• Height adjustable	850 mm to 900 mm
• Properties	40 mm edges turned down Feet in square tubing 40 x 40 mm Scotch-Brite sanding
• Delivery state	Permanently mounted
• Available on request	Special production The list price corresponds to the next higher standard dimension
• Power load	2 kW | 230 V | 50/60 Hz

	Size	Weight	Code-No.	GTIN
Hot cupboard 700, W1000, SB	W 1,000 mm D 700 mm H 850 mm	69.2 kg	348107	4015613600550
Hot cupboard 700, W1200, SB	W 1,200 mm D 700 mm H 850 mm	77.3 kg	348127	4015613600567
Hot cupboard 700, W1400, SB	W 1,400 mm D 700 mm H 850 mm	86.4 kg	348147	4015613612492
Hot cupboard 700, W1600, SB	W 1,600 mm D 700 mm H 850 mm	95.5 kg	348167	4015613600574
Hot cupboard 700, W1800, SB	W 1,800 mm D 700 mm H 850 mm	104.6 kg	348187	4015613600581
Hot cupboard 700, W2000, SB	W 2,000 mm D 700 mm H 850 mm	112.7 kg	348207	4015613600598

Component parts

Swivel castors 4AW

- Swivel casters: 4 swivel casters, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 75 x D 140 x H 160 mm
- Weight: 2.6 kg
- GTIN: 4015613600307



308242

Stainl.steel polish.spray 500ml can

- Content / can: 500 ml
- Size: W 68 x D 68 x H 237 mm
- Weight: 0.45 kg
- GTIN: 4015613584454
- Order quantity unit: 1 box of 12 cans
- Minimum order quantity: 2 boxes



173031

Sinks / Sink centres



Hand wash basin W10-KB Plus

401621

GTIN 4015613673523



CNS

Hygienic and simple – sink W10-KB Plus with practical knee operation and integrated soap dispenser provides optimal hygienic conditions.

• Material	Chrome-nickel steel
• Type	Wall-mounting
• Beaker capacity	13,5 litre(s)
• With knee operation	Yes
• Water dispensed via a knee lever	Approx. 15 seconds
• Sink tap	Swivel fitting 140 mm
• Water connection	Cold and/or warm water connection 1/2"
• Water outlet	1 1/4"
• Tilting	345 mm
• With soap dispenser	Yes
• Including	1 siphon
• Size	W 400 x D 404 x H 577 mm
• Weight	7.1 kg





Hand wash basin

401618

GTIN 4015613428635



STAINLESS STEEL

• Material	Stainless steel
• Size basin	W 370 x D 280 x H 120 mm
• Beaker capacity	12,4 litre(s)
• Size drain	W 405 x D 340 x H 170 mm
• Drain capacity	23,4 litre(s)
• Sink tap	Mixer tap 1/2"
• Including	1 folding grille
	1 siphon
• Size	W 510 x D 700 x H 850 mm
• Weight	18.8 kg

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Sink with 1 basin

306380

GTIN 4015613615868



• Material	Stainless steel
• Tilting	40 mm
• Number of tanks	1
• Size basin	W 340 x D 400 x H 250 mm
• Beaker capacity	34 litre(s)
• Water outlet	1 1/2"
• Height adjustable	850 mm to 900 mm
• Properties	40 mm edges turned down Feet in square tubing 40 x 40 mm Scotch-Brite sanding
• Not included in delivery	Siphon
• Available on request	Model with a construction depth of 600 mm
• Size	W 500 x D 700 x H 850 mm
• Weight	14.4 kg

Sink centre, 700, W1200, basin L



• Material	Stainless steel
• Tilting	40 mm
• Number of tanks	1
• Size basin	W 500 x D 500 x H 250 mm
• Beaker capacity	62 litre(s)
• Water outlet	1 1/2"
• Height adjustable	850 mm to 900 mm
• Properties	40 mm edges turned down Feet in square tubing 40 x 40 mm Scotch-Brite sanding
• Not included in delivery	Siphon
• Available on request	Model with a construction depth of 600 mm

	Draining board	Size	Weight	Code-No.		GTIN
Sink centre, 700, W1200, basin L	Right	W 1,200 x D 700 x H 850 mm	33.2 kg	306320		4015613600772
Sink centre, 700, W1200, basin R	Left	W 1,200 x D 700 x H 850 mm	33.2 kg	306620		4015613600789
Sink centre, 700, W1400, basin L	Right	W 1,400 x D 700 x H 850 mm	38 kg	306330		4015613600796
Sink centre, 700, W1400, basin R	Left	W 1,400 x D 700 x H 850 mm	38 kg	306630		4015613600802

Sink centre, 700, W1600, 2 basins L



• Material	Stainless steel
• Tilting	40 mm
• Number of tanks	2
• Size basin	W 500 x D 500 x H 250 mm
• Beaker capacity	62 litre(s)
• Water outlet	1 1/2"
• Height adjustable	850 mm to 900 mm
• Properties	40 mm edges turned down Feet in square tubing 40 x 40 mm Scotch-Brite sanding
• Not included in delivery	Siphon
• Available on request	Model with a construction depth of 600 mm

	Draining board	Size	Weight	Code-No.		GTIN
Sink centre, 700, W1600, 2 basins L	Right	W 1,600 x D 700 x H 850 mm	49 kg	306300		4015613600819
Sink centre, 700, W1600, 2 basins R	Left	W 1,600 x D 700 x H 850 mm	49 kg	306600		4015613600826
Sink centre, 700, W1800, 2 basins L	Right	W 1,800 x D 700 x H 850 mm	54 kg	306310		4015613600833
Sink centre, 700, W1800, 2 basins R	Left	W 1,800 x D 700 x H 850 mm	54 kg	306610		4015613600840



Mobile sink centre BR1200 GS

306800

GTIN 4015613794686



STAINLESS STEEL

Cleanliness everywhere: Thanks to its swivel castors and height-adjustable feet, this mobile rinsing centre can be transformed from a mobile hygiene station to a stationary one in a flash. With a cut-out for a dishwasher, sink and drainer, it's cleanliness at its best.

• Material	Stainless steel
• Tilting	240 mm
• Number of tanks	1
• Beaker capacity	57 litre(s)
• Draining board	Left
• Water outlet	Ø 40 mm
• Swivel casters	4
• Height adjustable	65 mm to 90 mm
• Properties	Installation of dishwashers below the draining board possible Dishwasher cut-out dimensions: W 602 x D 685 x H 856 mm
• Not included in delivery	Siphon
• Important information	Tap cut-out dimensions: 45 mm
• Size	W 1,190 x D 700 x H 1,205 mm
• Weight	73.2 kg



- ▶ Mobile solution
- ▶ 4 swivel castors
- ▶ Easy to transport to the intended place of use
- ▶ Stable position with height-adjustable feet



▶ With accommodation option for a dishwasher



▶ With Spray Guard

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Sink centre, 700, W1200, basin L



• Material	Stainless steel
• Tilting	40 mm
• Number of tanks	1
• Size basin	W 400 x D 500 x H 250 mm
• Beaker capacity	50 litre(s)
• Water outlet	1 1/2"
• Height adjustable	850 mm to 900 mm
• Properties	40 mm edges turned down
	Installation of dishwashers below the draining board possible
	Feet in square tubing 40 x 40 mm
	Scotch-Brite sanding
• Not included in delivery	Siphon
• Available on request	Model with a construction depth of 600 mm
• Size	W 1,200 x D 700 x H 850 mm
• Weight	26.8 kg

	Draining board	Code-No.	GTIN
Sink centre, 700, W1200, basin L	Right	306340	4015613600857
Sink centre, 700, W1200, basin R	Left	306640	4015613600864

Sink centre, 700, W1600, 2 basins L



• Material	Stainless steel
• Tilting	40 mm
• Number of tanks	2
• Water outlet	1 1/2"
• Height adjustable	850 mm to 900 mm
• Properties	40 mm edges turned down
	Installation of dishwashers below the draining board possible
	Feet in square tubing 40 x 40 mm
	Scotch-Brite sanding
• Not included in delivery	Siphon
• Available on request	Model with a construction depth of 600 mm

	Size basin	Beaker capacity	Draining board	Size	Weight	Code-No.	GTIN
Sink centre, 700, W1600, 2 basins L	W 400 mm D 500 mm H 250 mm	50 litre(s)	Right	W 1,600 mm D 700 mm H 850 mm	41 kg	306350	4015613600871
Sink centre, 700, W1600, 2 basins R	W 400 mm D 500 mm H 250 mm	50 litre(s)	Left	W 1,600 mm D 700 mm H 850 mm	41 kg	306650	4015613600888
Sink centre, 700, W1800, 2 basins L	W 500 mm D 500 mm H 250 mm	62 litre(s)	Right	W 1,800 mm D 700 mm H 850 mm	45 kg	306360	4015613600895
Sink centre, 700, W1800, 2 basins R	W 500 mm D 500 mm H 250 mm	62 litre(s)	Left	W 1,800 mm D 700 mm H 850 mm	45 kg	306660	4015613600901

Component parts

Standpipe 44/247

- Size: W 44 x D 44 x H 247 mm
- Weight: 0.24 kg
- GTIN: 4015613721354

306552

Siphon SPB10

- Designed for:
  Sinks with 1 basin, Sink centres with 1 basin
- GTIN: 4015613885650

306557

Siphon SPB20

- Designed for:
  Sinks with 2 basins, Sink centres with 2 basins
- GTIN: 4015613885667

306558

Exhaust hoods



Wall-mounted hood 700



- Material filter — CNS 18/10
- Flame protection filter — Type A
- Lighting — yes
- Properties — Blare-free light installed with grease protection cover; Filter carrier with additional grease collection channel

- Available on request — Ceiling hood; Wall hood series 1100; Other sizes

	Number of filters	Power load	Size	Weight	Code-No.	GTIN
Wall-mounted hood 700, W1000	2	0,018 kW 230 V 50-60 Hz	W 1,000 mm D 700 mm H 450 mm	23 kg	258100	4015613600987
Wall-mounted hood 700, W1200	2	0,018 kW 230 V 50-60 Hz	W 1,200 mm D 700 mm H 450 mm	27 kg	258120	4015613600994
Wall-mounted hood 700, W1400	2	0,036 kW 230 V 50-60 Hz	W 1,400 mm D 700 mm H 450 mm	31 kg	258140	4015613601007
Wall-mounted hood 700, W1600	3	0,036 kW 230 V 50-60 Hz	W 1,600 mm D 700 mm H 450 mm	33 kg	258160	4015613601014
Wall-mounted hood 700, W1800	3	0,036 kW 230 V 50-60 Hz	W 1,800 mm D 700 mm H 450 mm	36 kg	258180	4015613601021
Wall-mounted hood 700, W2000	4	0,058 kW 230 V 50-60 Hz	W 2,000 mm D 700 mm H 450 mm	40 kg	258200	4015613601038

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Wall-mounted hood 700 w. motor





220110

▶ Control
page 367

- Material filter: CNS 18/10
- Flame protection filter: Type A
- Number of fan motors/exhaust air outputs: 1
- Fan regulation: Via an external controller
- Motor output: 184 W
- Lighting: yes
- Properties: Blare-free light installed with grease protection cover
  Filter carrier with additional grease collection channel
- Important information: Can only be commissioned with an additional controller
- Available on request: Ceiling hood
  Other sizes
  Wall hood series 1100

	Number of filters	Power load	Size	Weight	Code-No.	GTIN
Wall-mounted hood 700 w. motor, W1000	2	0,202 kW 230 V 50-60 Hz	W 1,000 mm D 700 mm H 450 mm	25 kg	257100	4015613607115
Wall-mounted hood 700 w. motor, W1200	2	0,202 kW 230 V 50-60 Hz	W 1,200 mm D 700 mm H 450 mm	35 kg	257120	4015613673509
Wall-mounted hood 700 w. motor, W1300	2	0,202 kW 230 V 50-60 Hz	W 1,300 mm D 700 mm H 450 mm	35 kg	257130	4015613600918
Wall-mounted hood 700 w.motor, W1400	2	0,202 kW 230 V 50-60 Hz	W 1,400 mm D 700 mm H 450 mm	37 kg	257140	4015613600925
Wall-mounted hood 700 w.motor, W1500	2	0,202 kW 230 V 50-60 Hz	W 1,500 mm D 700 mm H 450 mm	39 kg	257150	4015613600932
Wall-mounted hood 700 w.motor, W1600	3	0,202 kW 230 V 50-60 Hz	W 1,600 mm D 700 mm H 450 mm	41 kg	257160	4015613600949
Wall-mounted hood 700 w.motor, W1700	3	0,202 kW 230 V 50-60 Hz	W 1,700 mm D 700 mm H 450 mm	42 kg	257170	4015613600956
Wall-mounted hood 700 w. motor, W1800	3	0,202 kW 230 V 50-60 Hz	W 1,800 mm D 700 mm H 450 mm	43 kg	257180	4015613600963
Wall-mounted hood 700 w.motor, W2000	4	0,22 kW 230 V 50-60 Hz	W 2,000 mm D 700 mm H 450 mm	47 kg	257200	4015613600970

Wall-mounted hood 900



- Material filter — CNS 18/10
- Flame protection filter — Type A
- Lighting — yes
- Properties — Blare-free light installed with grease protection cover; Filter carrier with additional grease collection channel

- Available on request — Ceiling hood; Wall hood series 1100; Other sizes

	Number of filters	Power load	Size	Weight	Code-No.		GTIN
Wall-mounted hood 900, W1000	2	0,018 kW 230 V 50-60 Hz	W 1,000 mm D 900 mm H 450 mm	28 kg	265100		4015613601120
Wall-mounted hood 900, W1200	2	0,018 kW 230 V 50-60 Hz	W 1,200 mm D 900 mm H 450 mm	30 kg	265120		4015613601137
Wall-mounted hood 900, W1400	2	0,036 kW 230 V 50-60 Hz	W 1,400 mm D 900 mm H 450 mm	32 kg	265140		4015613601144
Wall-mounted hood 900, W1600	3	0,036 kW 230 V 50-60 Hz	W 1,600 mm D 900 mm H 450 mm	35 kg	265160		4015613601151
Wall-mounted hood 900, W1700	3	0,036 kW 230 V 50-60 Hz	W 1,700 mm D 900 mm H 450 mm	35 kg	265170		4015613692593
Wall-mounted hood 900, W1800	3	0,036 kW 230 V 50-60 Hz	W 1,800 mm D 900 mm H 450 mm	38 kg	265180		4015613601168
Wall-mounted hood 900, W2000	4	0,058 kW 230 V 50-60 Hz	W 2,000 mm D 900 mm H 450 mm	41 kg	265200		4015613601175
Wall-mounted hood 900, W2200	4	0,058 kW 230 V 50-60 Hz	W 2,200 mm D 900 mm H 450 mm	45 kg	265220		4015613601182

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Wall-mounted hood 900 w.motor



- Material filter: CNS 18/10
- Flame protection filter: Type A
- Number of fan motors/exhaust air outputs: 1
- Fan regulation: Via an external controller
- Motor output: 184 W
- Lighting: yes
- Properties: Blare-free light installed with grease protection cover; Filter carrier with additional grease collection channel
- Important information: Can only be commissioned with an additional controller
- Available on request: Ceiling hood; Wall hood series 1100; Other sizes

	Number of filters	Power load	Size	Weight	Code-No.	GTIN
Wall-mounted hood 900 w.motor, W1300	2	0,202 kW 230 V 50-60 Hz	W 1,300 mm D 900 mm H 450 mm	37 kg	264130	4015613601045
Wall-mounted hood 900 w.motor, W1400	2	0,202 kW 230 V 50-60 Hz	W 1,400 mm D 900 mm H 450 mm	39 kg	264140	4015613601052
Wall-mounted hood 900 w.motor, W1500	2	0,202 kW 230 V 50-60 Hz	W 1,500 mm D 900 mm H 450 mm	41 kg	264150	4015613601069
Wall-mounted hood 900 w.motor, W1600	3	0,202 kW 230 V 50-60 Hz	W 1,600 mm D 900 mm H 450 mm	42 kg	264160	4015613601076
Wall-mounted hood 900 w.motor, W1700	3	0,202 kW 230 V 50-60 Hz	W 1,700 mm D 900 mm H 450 mm	44 kg	264170	4015613601083
Wall-mounted hood 900 w.motor, W1800	3	0,202 kW 230 V 50-60 Hz	W 1,800 mm D 900 mm H 450 mm	45 kg	264180	4015613601090
Wall-mounted hood 900 w.motor, W2000	4	0,22 kW 230 V 50-60 Hz	W 2,000 mm D 900 mm H 450 mm	49 kg	264200	4015613601106
Wall-mounted hood 900 w.motor, W2200	4	0,22 kW 230 V 50-60 Hz	W 2,200 mm D 900 mm H 450 mm	52 kg	264220	4015613601113

Component parts

Control, steplessly variable

- Designed for: Extractor hoods with 1 phase
- Assembly type: Wall, Extractor hood
- Size: W 130 x D 90 x H 75 mm
- Weight: 0.2 kg
- GTIN: 4015613603056



220110

Patio heaters



Heater W2000 E

825215

GTIN 4015613651415



The ideal source of heat for inside and outside. The heating tubes of this powerful heater immediately generate a pleasant warmth.

• Material	Aluminium
• Heat source	Infrared heated tube(s)
• Heated tubes	1 x 2 kW
• Heating radius	2 m
• Including	1 remote control 1 wall holder for flexible assembly: can be turned by up to 90°, can be tilted by 90°
• Power load	2 kW | 230 V | 50/60 Hz
• Size	W 615 x D 60 x H 100 mm
• Weight	1.6 kg

Infrared heating tube 2000W

- Heating output: 2000 W
- Size: W 12 x D 340 x H 12 mm
- Weight: 0.06 kg
- GTIN: 4015613665955

825219

Heater W3000 E

825214

GTIN 4015613639086



• Material	Aluminium
• Heat source	Infrared heated tube(s)
• Heated tubes	2 x 1.5 kW
• Number of heating levels	2
• Including	1 remote control 1 wall holder for easy assembly: can be tilted by 90°
• Power load	3 kW | 230 V | 50/60 Hz
• Size	W 1,050 x D 200 x H 100 mm
• Weight	2.2 kg

Infrared heating tube 1500 W, right

- Heating output: 1500 W
- Size: W 12 x D 340 x H 12 mm
- Weight: 0.08 kg
- GTIN: 4015613660219

825217

Infrared heating tube 1500 W, left

- Heating output: 1500 W
- Size: W 12 x D 340 x H 12 mm
- Weight: 0.06 kg
- GTIN: 4015613660226

825218

Heater holder W3000

- Material: Steel, Painted
- Important information: Only suitable for horizontal mounting
- Size: W 182 x D 60 x H 56 mm
- Weight: 0.51 kg
- GTIN: 4015613693101



825222

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Heater ST2000 E

825207

GTIN 4015613500249

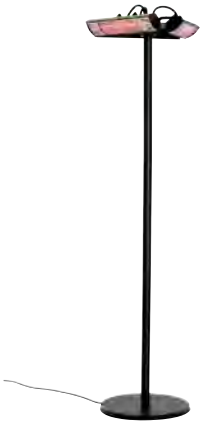


Heat source	Quartz radiant heater
Heated tubes	1 x 2 kW
Number of heating levels	3
Height adjustable	1800 mm to 2100 mm
Power load	2 kW | 230 V | 50 Hz
Size	W 550 x D 500 x H 2,100 mm
Weight	8.8 kg

Heater ST3000 3-E360

825223

GTIN 4015613694795



Material	Aluminium
	Steel
Heat source	Infrared heated tube(s)
Heated tubes	3 x 1 kW
Heating radius	12 m
Number of heating levels	1
Power load	3 kW | 230 V | 50/60 Hz
Size	W 610 x D 610 x H 2,100 mm
Weight	19.6 kg

Infrared heating tubes 1000W

- Heating output: 1000 W
- Size: W 12 x D 12 x H 345 mm
- Weight: 0.05 kg
- GTIN: 4015613717142

825226

Heater ST13500 G

825131

GTIN 4015613457970



Material	Stainless steel
Heat source	Gas flame
Gas type	Liquid gas
Ignition type	Piezo ignition
Ignition guard	Yes
Diameter aluminium reflectors	780 mm
Not included in delivery	Connection set
Power	13,5 kW
Size	W 780 x D 780 x H 2,220 mm
Weight	18 kg

Gas connection kit

- Set comprises: 1 Low-pressure controller, 1 hose, 1 hose rupture guard
- Size: W 64 x D 180 x H 35 mm
- Weight: 1.5 kg
- GTIN: 4015613419015

825152



Multi-table 1830-W

601179

GTIN 4015613649535



The stable fold-down table with a durable plastic surface can be used for many different purposes quickly thanks to its lightweight and compact design.

• Material	Plastic HDPE
• Material feet	Steel, painted Powder coated Rubber
• Load-bearing capacity max.	150 kg
• Size	W 1,830 x D 760 x H 740 mm
• Weight	14.7 kg







Banquet fitted cover 1830-W

- Material: Polyester 90 %, Elastan 10 %
- Can be washed: Up to 40 °C
- Size: W 1,830 x D 760 x H 730 mm
- Weight: 0.08 kg
- GTIN: 4015613697734

601196

Multi-bench 1820-W

601180

GTIN 4015613649559



The stable fold-down bench with a durable plastic surface can be used for many different purposes quickly thanks to its lightweight and compact design.

• Material	Plastic HDPE
• Material feet	Steel, painted Powder coated Rubber
• Load-bearing capacity max.	300 kg
• Size	W 1,820 x D 280 x H 435 mm
• Weight	7.6 kg





Component parts

Fitted cover set Multi 1830-W

- Set comprises: 1 table fitted cover, 2 bench fitted covers
- Material: Polyester 90 %, Elastan 10 %
- Designed for: Tables and benches, 4-leg, Table foot diameter max.: 25 mm, Table height max.: 730 mm, Table-top dimensions max.: 1830 x 760 mm, Bench foot dimensions, max.: 260 x 50 mm, Bench height, max.: 440 mm, Seat area dimensions, max.: 1840 x 295 mm
- Can be washed: Up to 40 °C
- Size: W 1,850 x D 290 x H 440 mm
- Weight: 1.4 kg
- GTIN: 4015613697741

601197



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Party - Bistro Table, folding

601177

GTIN 4015613505268



• Material	Polyethylene
• Material feet	Chrome-plated
• Diameter table top	700 mm
• Height table top	675 mm 1,170 mm
• Size	W 700 x D 700 x H 1,170 mm
• Weight	9 kg





Bistro table slip cover set 700

- Set comprises: Protected cover for table top, Fitted cover for bar table
- Material: Micropolyester 90 %, Elastan 10 %
- Can be washed: Up to 40 °C
- Size: W 700 x D 700 x H 1,170 mm
- Weight: 0.41 kg
- GTIN: 4015613673448

601168



Protective cover for slip cover 700

- Material: Micropolyester 90 %, Elastan 10 %
- Can be washed: Up to 40 °C
- Size: W 700 x D 700 x H 50 mm
- Weight: 0.08 kg
- GTIN: 4015613673455

601169



Wall-mounted ashtray, black

- Material: Steel plate, Painted
- Content: 1 litre(s)
- Design: Wall-mounting
- Lockable: Yes
- Properties: Easy to empty via the front flap
- Size: W 160 x D 90 x H 200 mm
- Weight: 1.1 kg
- GTIN: 4015613470542



860000

Wall-mounted ashtray, silver

- Material: Stainless steel
- Content: 6,5 litre(s)
- Design: Wall-mounting
- Lockable: No
- Properties: Easy to empty via the front flap
- Size: W 280 x D 140 x H 373 mm
- Weight: 2.8 kg
- GTIN: 4015613470559



860001

Standing ashtray, silver

- Material: Stainless steel
- Content: 5,5 litre(s)
- Design: Upright unit
- Lockable: Yes
- Properties: Easy to empty via the front flap
- Size: W 240 x D 240 x H 870 mm
- Weight: 8.5 kg
- GTIN: 4015613470566



860002

Poster stand A1

- Material: Aluminium, Plastic
- Material feet: Plastic
- Poster size max.: DIN A1 (594 x 841 mm)
- Dimensions of display area: 570 x 820 mm
- Can be loaded from both sides: Yes
- Can be used in: Inner and protected outer area
- Size: W 640 x D 560 x H 1,030 mm
- Weight: 4.8 kg
- GTIN: 4015613804415



181134

Menu board "Bartscher Bistro"

- Material: Real wood
- Dimensions label surface: W 530 x H 795 mm
- Can be written on both sides: Yes
- Properties: Can be written on with chalk/chalk markers (not included in delivery), Writing surface: HDF plate, UV paint coating, Wood from sustainable farming operation
- Can be used in: Inner and protected outer area
- Size: W 660 x D 565 x H 1,210 mm
- Weight: 7.4 kg
- GTIN: 4015613610559



181137



TRANSPORT | STORAGE

Clever logistics save time:
Depending on the model, our sturdy trolleys provide secure equipment for trays, GN containers or standard bakery sheets. They are versatile and can be moved comfortably and quietly thanks to buffered rubber wheels.

Thermo transport container 20L



CNS 18/10

Safe and easy transportation of cold or hot food.

• Content	20 litre(s)
• Temperature loss / hour approx.	6 °C
• Pressure relief valve	Yes
• Properties	Lid can be completely detached Lid with 4 clamping clips and silicone seal



▶ 1 folded handle on the side





▶ 1 drain cock and tap protector

	Drain cock	Size	Weight	Code-No.	GTIN
Thermo transport container 20L, SS	No	W 370 mm D 370 mm H 350 mm	6.6 kg	100080	4015613544281
Thermo transport container 20L Plus	Yes	W 343 mm D 395 mm H 345 mm	7.1 kg	100085	4015613615011

Thermo transport container GN110-1

300134

GTIN 4015613777603

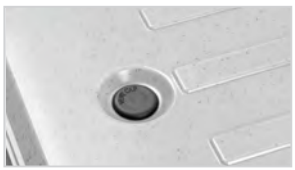


Unheated top-loading box, suitable for hot and cold food. Dishes can be transported safety in 1/1 GN containers up to a depth of 150 mm in this temperature-resistant box. Suitable for catering, events and when working off-premises.

• Material	PE plastic
• Content	25 litre(s)
• Designed for	Cold or hot food
• Heat resistant	-40 °C to 90 °C
• Gastronorm	1/1 GN
• Depth GN container max.	150 mm
• Temperature loss / hour approx.	5 °C
• Size	W 630 x D 430 x H 260 mm
• Weight	9.6 kg



▶ GN-compatible
▶ Gastronorm: 1/1 GN
▶ 150 mm deep



▶ Pressure compensation valve



▶ Stackable



▶ Transport cart TBGN110
page 374



Thermo transport container GN110-12

300133

GTIN 4015613769509



Unheated front-loading box, suitable for hot and cold food. Dishes can be transported safely in 1/1 GN containers in this temperature-resistant box. Suitable for catering, events and when working off-premises.

• Material	PE plastic
• Content	90 litre(s)
• Designed for	Cold or hot food
• Heat resistant	-40 °C to 90 °C
• Number of drawers	12
• Gastronorm	1/1 GN
• Depth GN container max.	150 mm
• Temperature loss / hour approx.	5 °C
• Size	W 460 x D 630 x H 635 mm
• Weight	15.8 kg



▶ Designed for:
Hot and cold food



▶ GN-compatible
▶ Gastronorm: 1/1 GN
▶ 12 shelves



▶ Pressure compensation valve



▶ Stackable

Component parts

Transport cart TBGN110

- Material: Plastic
- Size utility space: W 490 x D 660 mm
- Total load-bearing capacity, max.: 100 kg
- Delivery state: Permanently mounted
- Size: W 720 x D 543 x H 190 mm
- Weight: 6.2 kg
- GTIN: 4015613769516

300135







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Serving trolley TS "Adjutant"

A300049

GTIN 4015613433578



Clear up quickly and cleanly with this practical clearing trolley. Ideal for catering, canteens, hotels and hospitals.

• Material	Aluminium Plastic
• Number of shelves	3
• Total load-bearing capacity, max.	120 kg
• Swivel casters	4 swivel casters
• Delivery state	Building kit (simple assembly)
• Size	W 830 x D 415 x H 940 mm
• Weight	9.1 kg



▶ 3 shelves, dimensions: W 620 x D 405 mm
▶ Edge all the way round
▶ Distance between the shelves: 300 mm

Clearing container set "Adjutant"

- Material: Plastic
- Waste bin: Contents: approx. 30 litres, Dimensions: W 335 x D 237 x H 560 mm
- Cutlery holders: Contents: approx. 9 litres, Dimensions: W 333 x D 230 x H 178 mm
- Size: W 335 x D 237 x H 560 mm
- Weight: 2.7 kg
- GTIN: 4015613454986

A300047





Serving trolley TSA300V

300055

GTIN 4015613752761



With panels on three sides, this quiet-running, lightweight trolley conceals transported goods such as dirty crockery. The 3-shelf serving trolley can be used for clearing away and transporting foods as well as for serving.

• Material	Plastic Aluminium
• Number of shelves	3
• Total load-bearing capacity, max.	120 kg
• Swivel casters	4 swivel casters, 2 with brake
• Delivery state	Building kit (simple assembly)
• Size	W 1,000 x D 495 x H 920 mm
• Weight	15.4 kg



▶ 3 shelves, dim.: W 785 x D 485 mm
▶ Gap: 295 mm



▶ Panels on 3 sides

Clearing container set TSA300V

- Material: Plastic
- Waste bin: W 343 x D 230 x H 440 mm
- Cutlery holders: W 333 x D 230 x H 173 mm
- Size: W 343 x D 230 x H 480 mm
- Weight: 2 kg
- GTIN: 4015613765211

300061





Serving trolley



- Material: Chrome-nickel steel
- Swivel casters: 4 swivel casters, 2 with brake
- Wheel buffer: 4 units, plastic
- Delivery state: Building kit (simple assembly)

	Number of shelves	Total load-bearing capacity, max.	Size	Weight	Code-No.		GTIN
Serving trolley TS200	2	100 kg	W 920 mm D 600 mm H 945 mm	10 kg	A300062		4015613433509
Serving trolley TS301	3	90 kg	W 920 mm D 600 mm H 945 mm	13.4 kg	A300073		4015613671611
Serving trolley TS501	5	100 kg	W 920 mm D 600 mm H 1,540 mm	18 kg	300065		4015613534633

Serving trolley TS200-M1

A300056

GTIN 4015613455730



- Number of shelves: 2
- Size clearing basin inside: W 760 x D 440 x H 100 mm
- Total load-bearing capacity, max.: 100 kg
- Swivel casters: 4 swivel casters, 2 with brake
- Application area: Transporting; Serving
- Delivery state: Building kit (simple assembly)
- Size: W 920 x D 600 x H 945 mm
- Weight: 13.16 kg



▶ 1 clearing basin
dimensions: W 760 x D 440 x H 100 mm
▶ 2 shelves
dimensions: W 830 x D 510 mm

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Cutlery trolley TBST200

A300111

GTIN 4015613770994



This cutlery trolley makes work easier in various areas such as kitchens and service areas. It saves space, allows tidy storage, and is practical and user-friendly (back-friendly) in service areas. Tables can be set and cleared more quickly and easily with this mobile cutlery transporter.

• Model	1 shelf 2 cutlery trays
• Shelf design	W 590 x D 310 mm Stainless steel
• Design of cutlery trays	4 troughs W 511 x D 286 x H 110 mm Can be removed Plastic
• Total load-bearing capacity, max.	60 kg
• Swivel casters	4 swivel casters, 2 with brake
• Wheel buffer	4 units, plastic
• Delivery state	Building kit (simple assembly)
• Size	W 595 x D 305 x H 1,205 mm
• Weight	10 kg



▶ 2 cutlery trays
▶ 4 troughs
▶ W 511 x D 286 x H 110 mm
▶ Plastic
▶ Can be removed



▶ 1 shelf for storage
▶ W 590 x D 310 mm
▶ Stainless steel



▶ Load-bearing capacity max.
Total: 60 kg
Per level: 30 kg



▶ 4 swivel casters
▶ 2 with brake

Crate trolley AK300

300064

GTIN 4015613673516



• Designed for	Euronorm boxes E1, E2, E3 (butchers / bakery)
• Number of drawers	3
• Format drawers	600 x 400 mm
• Distance between trays	Top 118 mm (E1) Middle 380 mm (E1, E2, E3) Bottom 250 mm (E1, E2)
• Total load-bearing capacity, max.	100 kg
• Swivel casters	4 swivel casters, 2 with brake
• Wheel buffer	4 units, plastic
• Delivery state	Building kit (simple assembly)
• Size	W 720 x D 500 x H 965 mm
• Weight	9.4 kg



▶ Designed for Euronorm boxes
▶ E1
▶ E2
▶ E3



▶ Load-bearing capacity :
total max.: 100 kg
▶ Drawer max., each: 40 kg

Gastronorm trolley AGN700-1/1





• Material	Stainless steel
• Can be loaded from both sides	Yes
• Swivel casters	4 swivel casters, 2 with brake
• Wheel buffer	4 units, plastic
• Not included in delivery	Containers
	Sheets
	Grilles
• Delivery state	Building kit (simple assembly)

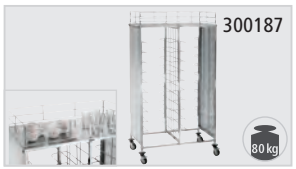












	Number of drawers	Designed for	Worktop surface	Size	Weight	Code-No.	GTIN
AGN700-1/1	7	1/1 GN	yes	W 450 mm D 620 mm H 1,010 mm	13 kg	300098	4015613686431
AGN700-2/1	7	2/1 GN	yes	W 655 mm D 740 mm H 1,010 mm	15.8 kg	300093	4015613659244
AGN1000-1/1	10	1/1 GN	yes	W 580 mm D 685 mm H 1,840 mm	26.2 kg	300186	4015613782546
AGN1500-1/1	15	1/1 GN	no	W 440 mm D 615 mm H 1,710 mm	20.6 kg	300107	4015613734972
AGN1800-1/1	18	1/1 GN	no	W 450 mm D 613 mm H 1,895 mm	20.2 kg	300181	4015613671628
AGN1800-2/1	18	2/1 GN	yes	W 765 mm D 785 mm H 1,750 mm	27.4 kg	300185	4015613769813
AGN2000-1/1	20	1/1 GN	yes	W 1,155 mm D 680 mm H 1,840 mm	40 kg	300187	4015613769820

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Euronorm trolley



Large format clearing 600 x 400 – The container latch on both sides is easy to operate and ensures a secure hold.

• Material	Stainless steel
• Designed for	Euronorm 600 x 400 mm
• Distance between trays	80 mm
• Can be loaded from both sides	Yes
• Swivel casters	4 swivel casters, 2 with brake
• Wheel buffer	4 units, plastic
• Not included in delivery	Containers Sheets Grilles
• Delivery state	Building kit (simple assembly)



▶ One container latch each on the front and rear

	Number of drawers	Worktop surface	Size	Weight	Code-No.		GTIN
Euronorm trolley AEN700-6040 60 kg	7	yes	W 535 mm D 685 mm H 1,010 mm	14 kg	**300089**		4015613686448
Euronorm trolley 18EN60400 80 kg	18	no	W 490 mm D 630 mm H 1,885 mm	22 kg	**300182**		4015613714493

Component parts

Cover hood AGN700-1/1

- Material: Plastic (PVC)
- Designed for: Gastronorm trolley AGN700-1/1
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant
- Size: W 465 x D 635 x H 860 mm
- Weight: 0.46 kg
- GTIN: 4015613759227



300123

Cover hood AGN1800-1/1

- Material: Plastic (PVC)
- Designed for: Gastronorm trolley AGN1800-1/1
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant
- Size: W 630 x D 465 x H 1,745 mm
- Weight: 0.81 kg
- GTIN: 4015613746913



300183

Cover hood AEN700-6040

- Material: Plastic (PVC)
- Designed for: Euronorm trolley AEN700-6040
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant
- Size: W 550 x D 700 x H 860 mm
- Weight: 0.51 kg
- GTIN: 4015613759210



300122

Cover hood 18EN60400

- Material: Plastic (PVC)
- Designed for: Euronorm trolley 18EN60400
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant
- Size: W 700 x D 550 x H 1,745 mm
- Weight: 0.93 kg
- GTIN: 4015613747712

300184



Tray trolley TT1600

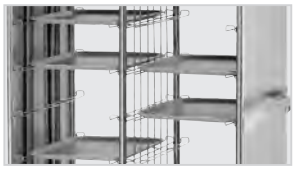
300083

GTIN 4015613587615



Versatile transport trolley with 16 drawers – Be it to transport loaded GN containers 1/1 GN or to clear trays in canteen norm format.

• Designed for	1/1 GN containers (not GN trays) Canteen norm trays (443 x 343 mm)
• Number of drawers	16
• Format drawers	500 x 360 mm
• Worktop surface	Yes, with railing
• Can be loaded from both sides	Yes
• Swivel casters	4 swivel casters, 2 with brake
• Wheel buffer	4 units, plastic
• Delivery state	Building kit (simple assembly)
• Size	W 925 x D 620 x H 1,700 mm
• Weight	38 kg



▶ The ideal supplement:
Tray KN45350-HG

Tray trolley AT1000-GN

300149

GTIN 4015613709185





▶ Trays in 1/1 GN format
▶ Dimensions: 325 x 530 mm

The sturdy clearing trolley impresses with its strong load capacity and the extra large trays in 1/1 GN format.

• Material	Aluminium Stainless steel Plastic
• Designed for	Fast-Food trays Serving trays
• Number of drawers	10
• Format drawers	1/1 GN 530 x 325 mm
• Distance between trays	115 mm
• Can be loaded from both sides	Yes
• Swivel casters	4 swivel casters, 2 with brake
• Wheel buffer	4 units, plastic
• Delivery state	Building kit (simple assembly)
• Size	W 460 x D 690 x H 1,675 mm
• Weight	22.6 kg

Component parts

Tray KN45350-HG

- Material: Plastic (polypropylene)
- Colour: Light grey
- Worktop surface: Structured
- Norm format: Canteen norm
- Stackable: Yes
- Dishwasher safe: Yes
- Size: W 450 x D 355 x H 20 mm
- Weight: 0.39 kg
- GTIN: 4015613695310



701054

Tray GN110-S

- Material: Plastic (polypropylene)
- Colour: Black
- Worktop surface: Structured
- Norm format: 1/1 GN
- Stackable: Yes
- Dishwasher safe: Yes
- Size: W 530 x D 325 x H 20 mm
- Weight: 0.59 kg
- GTIN: 4015613695303



701053

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Dishwasher basket trolley ASP700

300147

GTIN 4015613709178



With 7 trays, the dishwasher basket trolley, which can be loaded from both sides, offers space-saving storage and clearing space. The basket guard prevents the dishwasher baskets from sliding, tipping or falling out.

Designed for	Dishwasher baskets 500 x 500 mm
Number of drawers	7
Format drawers	505 x 545 mm
Distance between trays	200 mm
Can be loaded from both sides	Yes
Total load-bearing capacity, max.	100 kg
Swivel casters	4 swivel casters, 2 with brake
Wheel buffer	4 units, plastic
Delivery state	Building kit (simple assembly)
Size	W 565 x D 555 x H 1,750 mm
Weight	15.8 kg



▶ One basket guard each on the front and back

Beverage crate trolley TGK400

300084

GTIN 4015613587608



Designed for	Max. 8 standardised bottle crates (400 x 300 mm)
Number of grille shelves	4
Size grid shelves	W 1000 x D 360 mm
Distance between the grille shelves	345 mm
Total load-bearing capacity, max.	120 kg
Swivel casters	4 swivel casters, 2 with brake
Wheel buffer	4 units, plastic
Delivery state	Building kit (simple assembly)
Size	W 1,080 x D 570 x H 1,610 mm
Weight	35 kg

Platform trolley TP100

300142

GTIN 4015613523705



Size Carrying capacity	W 560 x D 940 mm
Total load-bearing capacity, max.	200 kg
Swivel casters	2 casters, 2 swivel casters
Delivery state	Building kit (simple assembly)
Size	W 560 x D 1,050 x H 925 mm
Weight	14.4 kg

Store-Shelf 4150



- Material: Steel, Chrome-plated
- Number of shelves: 4
- Height-adjustable shelves: Yes
- Set comprises: 4 shelves, 4 corner posts (plug system)

	Total load-bearing capacity, max.	Size	Weight	Code-No.		GTIN
Store-Shelf 4150	150 kg	W 750 mm D 350 mm H 1,520 mm	10.3 kg	601151		4015613391274
Store-Shelf 4910	200 kg	W 910 mm D 460 mm H 1,825 mm	14.4 kg	601282		4015613721149
Store-Shelf 4500	500 kg	W 1,210 mm D 610 mm H 1,840 mm	25.6 kg	601192		4015613667294

Wine rack 5200

601161

GTIN 4015613391816



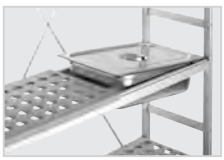
- Material: Steel, Chrome-plated
- Number of shelves: 5
- Capacity cylinder max.: Total: 100 - 130 bottles, Per shelf: 9 bottles
- Total load-bearing capacity, max.: 200 kg
- Height-adjustable shelves: Yes
- Set comprises: 5 bottle grille shelves, 4 corner posts (plug system)
- Size: W 900 x D 350 x H 1,390 mm
- Weight: 12.5 kg

Shelf system Kit 4, B1070

603175

GTIN 4015613699219





▶ Practical second use
▶ Use of GN containers instead of shelves

The shelf cannot just be used in all restaurant areas, it is also highly versatile: instead of shelves, GN containers can also be used instead.

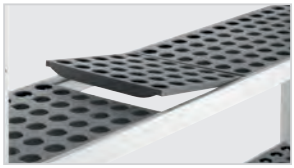
- Material: Aluminium, Plastic
- Number of shelves: 4
- Height-adjustable shelves: Yes
- Total load-bearing capacity, max.: 150 kg
- GN-capable: Yes
- Set comprises: 2 shelf stands, 8 insert shelves
- Assembly type: Connecting system
- Size: W 1,140 x D 360 x H 1,790 mm
- Weight: 14.7 kg

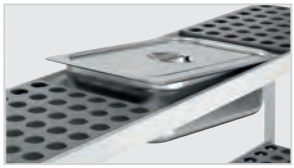
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Shelving system



• Material	Aluminium
	Copolymer
• Number of shelves	4
• Height-adjustable shelves	Yes
• Total load-bearing capacity, max.	600 kg
• GN-capable	Yes
• Application area	Humid rooms
	Canteens
	Refrigerated rooms
	Refrigeration cell
	Sterile goods stores
	Freezer cell
• Properties	Practical second use by using GN containers instead of shelves
• Delivery state	Building kit (simple assembly)
• Assembly type	Connecting system







Shelving system Kit 1, B960

- Size Shelves: W 902 x D 360 mm
- Gastronorm: 1/1 GN, 1/2 GN, 1/3 GN, 2/3 GN
- Set comprises:
  2 shelf stands
  12 insert shelves
- Size: W 960 x D 360 x H 1,800 mm
- Weight: 12 kg
- GTIN: 4015613529066

603151



Shelving system Kit 2, B1080

- Size Shelves: W 1022 x D 560 mm
- Gastronorm: 2/1 GN, 1/1 GN, 2/4 GN
- Set comprises:
  2 shelf stands
  16 insert shelves
- Size: W 1,080 x D 560 x H 1,800 mm
- Weight: 19.7 kg
- GTIN: 4015613529059

603150



Shelving system Kit 3, B1500

- Size Shelves: W 1442 x D 360 mm
- Gastronorm: 1/1 GN, 1/2 GN, 1/3 GN, 2/3 GN
- Set comprises:
  2 shelf stands
  16 insert shelves
- Size: W 1,500 x D 360 x H 1,800 mm
- Weight: 17.6 kg
- GTIN: 4015613529073

603152

Component parts

Connection strip set Kit 360

- Set comprises: 4 strips
- Material: Aluminium
- Size frame: W 35 x D 365 x H 55 mm
- Combination possibilities:
  Shelf system kit 1 and 3
- Size: W 330 x D 364 x H 550 mm
- Weight: 0.36 kg
- GTIN: 4015613731964



603159

Connection strip set Kit 560

- Set comprises: 4 strips
- Material: Aluminium
- Size frame: W 35 x D 565 x H 55 mm
- Combination possibilities:
  Shelf system kit 2
- Size: W 35 x D 565 x H 55 mm
- Weight: 1.3 kg
- GTIN: 4015613731957



603158





PREPARATION

They do not stand out in the stressful kitchen everyday life, but are indispensable helpers in preparation: Simple things such as vegetable slicers, meat grinders, slicers – nothing runs smoothly without them!

Stick mixer set, 5speed sett.,0,7kW

130206

GTIN 4015613485492



Versatile, for mixing, mashing, chipping, whisking and stirring. Practical and can be simply reinserted for the various functions

• Set comprises	1 mixing rod 1 whisk, chrome 1 container (800 ml) 2 special containers with sickle knife (500 ml + 1,250 ml) 1 lid for special container 2 non-slip coaster 1 wall holder
• Length mixing rod	207 mm
• Rpm mixer max.	17000 r. / min.
• Speed control	5 levels
• Including	Wall holder
• Power load	0,7 kW | 230 V | 50 Hz
• Size	W 330 x D 245 x H 260 mm
• Weight	2.1 kg

Stick mixer set 1000

130151

GTIN 4015613829326



- For processing hot and cold foods
- Up to 120 litres

This powerful hand blender allows up to 120 litres to be mixed in one go. Thanks to its stepless speed control, vegetables can be chopped or mixed as required and soups, sauces, dips and dressings can be puréed.

• Set comprises	1 wall holder 1 blade removal kit 1 mixing rod 1 motor block
• Material mixing rod	Stainless steel
• Length mixing rod	410 mm
• Design knife	3 cutters Stainless steel Ø 52 mm
• Rpm mixer max.	19000 r. / min.
• Speed control	Stepless
• Processing max.	120 litres
• Power load	0,85 kW | 230 V | 50 Hz
• Size	W 270 x D 130 x H 480 mm
• Weight	4.84 kg

Whisk STMS 1000

- Material: Stainless steel, Plastic
- Length whisk: 250 mm
- Size: W 385 x D 120 x H 118 mm
- Weight: 0.89 kg
- GTIN: 4015613829333



130152

Emulsifying Disk STMS 1000

- Material: Stainless steel
- Diameter of emulsifying disc: 42 mm
- Including: 1 blade removal kit
- Size: W 42 x D 42 x H 20 mm
- Weight: 0.02 kg
- GTIN: 4015613829357



130153

Hand blender holder STMS 1000

- Material: Stainless steel
- Hand blender diameter: Up to 42 mm
- Pot diameter max: 400 - 690 mm
- Properties: Adjustable position and angle
- Size: W 625 x D 105 x H 65 mm
- Weight: 1.29 kg
- GTIN: 4015613829364



130154



Stick mixer MX 235



Powerful, sturdy and easy to use mixer rod for mashing and mixing warm and cold food. Also ideal for bakeries and confectioneries to process chocolate, sauces and creams.

• Material mixing rod	CNS 18/10
• Length mixing rod	235 mm
• Design knife	2 cutters Ø 46 mm
• Rpm mixer max.	15000 r. / min.
• Processing max.	Approx 20 litres
• Power load	0,25 kW | 230 V | 50-60 Hz
• Weight	1.4 kg



▶ Mixing rod, length: 235 mm
▶ Processing max.: approx. 20 litres



▶ Ergonomic handle

	Speed control	Size	Code-No.		GTIN
Stick mixer MX 235	1 level	W 75 mm D 75 mm H 520 mm	**130115**		4015613610634
Stick mixer MX 235 Plus	Stepless	W 75 mm D 135 mm H 515 mm	**130116**		4015613640129

Component parts – Stick mixer MX 235 Plus

Whisk MX 235 Plus SB170

- Material: CNS 18/10, Plastic
- Length whisk: 170 mm
- Size: W 90 x D 90 x H 290 mm
- Weight: 0.4 kg
- GTIN: 4015613640488



130117

Emulsifier MX 235 Plus EM235

- Material: CNS 18/10, Plastic
- Length emulsifier: 235 mm
- Washer design: Ø 46 mm
- Size: W 75 x D 75 x H 265 mm
- Weight: 0.4 kg
- GTIN: 4015613640495



130118



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Motor block STM3 350



▶ Speed regulation: 9 levels + turbo

Extremely flexible – set the mixing rod to your individual needs. The freely configurable combination possibilities of motor blocks of varying performance levels, mixing rods in various lengths, a whisk and a wall holder for mashing, mixing and chopping of warm and cold food leave nothing to be desired.

- Material: Plastic
- Speed control: 9 levels, Turbo

	Rpm max.	Power load	Size	Weight	Code-No.		GTIN
Motor block STM3 350	11000 r. / min.	0,35 kW 230 V 50 Hz	W 115 mm D 180 mm H 360 mm	2.9 kg	130130		4015613670645
Motor block STM3 450	15000 r. / min.	0,45 kW 230 V 50 Hz	W 130 mm D 190 mm H 380 mm	3.3 kg	130131		4015613670652
Motor block STM3 650	13000 r. / min.	0,65 kW 230 V 50 Hz	W 130 mm D 190 mm H 400 mm	3.9 kg	130132		4015613670676

Mixing bar STM3 300



CNS 18/10

Extremely flexible – set the mixing rod to your individual needs. The freely configurable combination possibilities of motor blocks of varying performance levels, mixing rods in various lengths, a whisk and a wall holder for mashing, mixing and chopping of warm and cold food leave nothing to be desired.

- Material: CNS 18/10
- Design knife: Ø 60 mm, 3 cutters
- Designed for: Mixing, Mashing, Chopping

	Length mixing rod	Processing max.	Size	Weight	Code-No.		GTIN
Mixing bar STM3 300	300 mm	Approx 30 litres	W 90 x D 90 x H 330 mm	1.3 kg	130133		4015613670683
Mixing bar STM3 400	400 mm	Approx 80 litres	W 90 x D 90 x H 430 mm	1.5 kg	130134		4015613670690
Mixing bar STM3 500	500 mm	Approx 150 litres	W 90 x D 90 x H 530 mm	1.8 kg	130135		4015613670706
Mixing bar STM3 600	600 mm	Approx 250 litres	W 90 x D 90 x H 630 mm	2 kg	130136		4015613670713

Component parts

Whisk STM3 245

- Material: CNS 18/10
- Length whisk: 245 mm
- Size: W 100 x D 125 x H 365 mm
- Weight: 1.1 kg
- GTIN: 4015613670737



130137

Wall holder STM3 WH1

- Material: CNS 18/10
- Not included in delivery: Attachment material
- Size: W 140 x D 135 x H 90 mm
- Weight: 0.17 kg
- GTIN: 4015613670744



130138

Hand blender holder 600

- Material: Stainless steel
- Hand blender diameter: 25 - 40 mm
- Pot diameter max: 600 mm
- Size: W 255 x D 625 x H 70 mm
- Weight: 1.2 kg
- GTIN: 4015613699639



130140

Planetary mixer 0,75kg/5L AS

101915

GTIN 4015613779263



Small but professional – despite a production quantity of 0.75 kg, this food processor is in no way inferior to its larger cousins when it comes to quality. Thanks to the stepless speed control, it can be used to whip, mix, and knead in accordance with your exact requirements.

• Material	Cast aluminium
• Material mixing bowl(s)	Stainless steel
• Content mixing bowl(s)	5 litre(s)
• Production quantity dough	0,75 kg
• Speed control	Stepless
• Mixing bowl detachable	Yes
• Including	1 Dough hook, stainless steel 1 whisk, stainless steel, cast aluminium 1 Protective grating, stainless steel 1 flat beater, stainless steel
• Power load	0,25 kW | 230 V | 50/60 Hz
• Size	W 230 x D 260 x H 415 mm
• Weight	14.8 kg



▶ Dough production quantity:
0.75 kg / 5 litres



▶ Stepless speed control



▶ Including:
1 flat stirrer, stainless steel
1 dough hook, stainless steel
1 whisk, cast aluminium and stainless steel
1 protective grating, stainless steel



Planetary mixer 1,2kg/7L AS

101923

GTIN 4015613663531



• Material	Steel Enamelled
• Material mixing bowl(s)	Stainless steel
• Content mixing bowl(s)	7 litre(s)
• Production quantity dough	1,2 kg
• Speed control	5 levels
• Mixing bowl detachable	Yes
• Including	1 Whisk, stainless steel 1 Dough hook, stainless steel 1 Flat beater, stainless steel, aluminum alloy
• Power load	0,65 kW | 230 V | 50 Hz
• Size	W 440 x D 335 x H 510 mm
• Weight	20.6 kg



▶ Dough production quantity:
1.2 kg / 7 litres



▶ Speed settings: 5
▶ Timer: 1 - 30 minutes



▶ Includes:
whisk
kneading hook
flat stirrer

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Planetary mixer 3kg/10L AS



• Material	Cast iron Steel Painted
• Material mixing bowl(s)	Stainless steel
• Speed control	3 levels
• Mixing bowl detachable	Yes
• Including	1 flat beater, stainless steel 1 Dough hook, stainless steel 1 whisk, stainless steel, aluminium 1 Protective grating, stainless steel



▶ Speed settings: 3



▶ Including:
1 flat stirrer, stainless steel
1 dough hook, stainless steel
1 whisk, stainless steel and aluminium
1 protective grating, stainless steel



T 7,5kg/20L AS
101939

For optimised time management: Thanks to the timer, this planetary mixer can practically prepare all kinds of dough, cream and mousse all on its own.

▶ Timer
5 to 30 minutes + continuous

	Content mixing bowl(s)	Production quantity dough	Power load	Size	Weight	Code-No.		GTIN
3kg/10L AS	10 litre(s)	3 kg	0,45 kW 230 V 50/60 Hz	W 380 mm D 440 mm H 615 mm	53.2 kg	101916		4015613779270
7,5kg/20L AS	20 litre(s)	7,5 kg	1,1 kW 230 V 50/60 Hz	W 496 mm D 530 mm H 800 mm	80.2 kg	101933		4015613735115
T 7,5kg/20L AS	20 litre(s)	7,5 kg	1,1 kW 230 V 50/60 Hz	W 496 mm D 530 mm H 800 mm	80.2 kg	101939		4015613794464
9kg/30L AS	30 litre(s)	9 kg	1,1 kW 230 V 50/60 Hz	W 470 mm D 530 mm H 855 mm	81.4 kg	101917		4015613779287

Dough kneading machine 12kg/16L



- Material: Coated, Scratch-resistant
- Speed control: 1 level
- Properties: Suitable for firm dough (e.g. pizza or bread dough)

	Production quantity dough	Power load	Size	Weight	Code-No.	GTIN
12kg/16L	12 kg / 16 litres	0,75 kW 230 V 50 Hz	W 350 mm D 650 mm H 600 mm	58 kg	101954	4015613473086
18kg/22L	18 kg / 22 litres	0,75 kW 230 V 50 Hz	W 390 mm D 670 mm H 600 mm	59 kg	101955	4015613473093
25kg/32L	25 kg / 32 litres	1,5 kW 230 V 50 Hz	W 430 mm D 780 mm H 710 mm	93 kg	101956	4015613473109
38kg/42L	38 kg / 42 litres	1,5 kW 230 V 50 Hz	W 480 mm D 800 mm H 710 mm	105 kg	101957	4015613473116

Dough kneading machine 12kg/16L AS





▶ With swivel head and removable bowl

Excellent for firm dough, such as pizza or bread

- Material: Coated, Scratch-resistant
- Speed control: 1 level
- Mixing bowl detachable: Yes
- Properties: Suitable for firm dough (e.g. pizza or bread dough), With swivel head and detachable bowl, Bowl recognition via sensor

	Production quantity dough	Power load	Size	Weight	Code-No.	GTIN
12kg/16L AS	12 kg / 16 litres	0,75 kW 230 V 50 Hz	W 350 mm D 650 mm H 620 mm	65 kg	101864	4015613593821
18kg/22L AS	18 kg / 22 litres	0,75 kW 230 V 50 Hz	W 390 mm D 670 mm H 620 mm	66 kg	101865	4015613593838
25kg/32L AS	25 kg / 32 litres	1,5 kW 230 V 50 Hz	W 450 mm D 780 mm H 735 mm	107.2 kg	101866	4015613593845
38kg/42L AS	38 kg / 42 litres	1,5 kW 230 V 50 Hz	W 480 mm D 800 mm H 730 mm	115 kg	101867	4015613593852

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Dough kneading machine 25kg/32L Plus



Well thought-through - all types of dough can be prepared in this dough kneading machine. The second speed control ensures that the consistency of the finished dough is maintained.

• Material	Cast iron Coated
• Material mixing bowl(s)	Stainless steel
• Speed control	2 levels
• Safety switch	Yes
• Mixing bowl detachable	Yes
• Properties	Suitable for firm dough (e.g. pizza or bread dough) With swivel head and detachable bowl Bowl recognition via sensor
• Including	1 Dough hook, stainless steel
• Power load	1,5 kW | 400 V | 50 Hz
• Equipment connection	3 NAC



▶ Suitable for firm doughs (e.g. pizza or bread dough)



▶ Speed regulation: 2 levels
▶ ON/OFF switch



▶ With swivel head and detachable bowl
▶ Bowl recognition via sensor



▶ Material of mixing bowl: Stainless steel

	Production quantity dough	Size	Weight	Code-No.		GTIN
25kg/32L Plus	25 kg / 32 litres	W 450 mm D 780 mm H 735 mm	107 kg	**101868**		4015613696775
38kg/42L Plus	38 kg / 42 litres	W 480 mm D 800 mm H 730 mm	114.8 kg	**101869**		4015613690582

Component parts

Wheel set, 4 pieces

- Swivel casters: 2 casters, 2 swivel casters with brakes
- Load-bearing capacity max., each: 80 kg
- Size: W 60 x D 140 x H 160 mm
- Weight: 1.9 kg
- GTIN: 4015613657974

101863



KitchenAid



KitchenAid 5K45SSEWH, white, 4,28L



The reliable and powerful kitchen machine from KitchenAid not only impresses with its elegant appearance. 10 power levels and a wide selection of optional accessories make this classic a versatile kitchen helper.

• Material	Cast aluminium
• Material mixing bowl(s)	Stainless steel
• Content mixing bowl(s)	4,28 litre(s)
• Production quantity dough	1,7 kg
• Speed control	10 levels
	Manual
• Including	1 dough hook
	1 whisk
	1 flat stirrer
	1 mixing bowl
• Size	W 358 x D 221 x H 353 mm
• Weight	10.5 kg



▶ 10 power levels



▶ Tilting motor head





▶ Including:
1 flat stirrer
1 kneading hook
1 whisk
1 mixing bowl

	Colour	Code-No.		GTIN
KitchenAid 5K45SSEWH, white, 4,28L	White	A150067		4015613726489
KitchenAid 5K45SSEOB, black, 4,28L	Black	A150063		4015613720616

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KitchenAid 5K45SSEWH, white, 4,28L

A150097

GTIN 4015613833415



This set includes KitchenAid 5K45SSEWH with extensive accessories for diverse processing steps.

• Material	Full metal construction
• Colour	White
• Material mixing bowl(s)	Stainless steel
• Content mixing bowl(s)	4,28 litre(s)
• Production quantity dough	1,7 kg
• Speed control	10 levels
	Manual
• Including	1 flat stirrer
	1 mincer, plastic
	1 splash protection with filling chute
	2 mixing bowls
	1 dough hook
	1 whisk
• Power load	0,275 kW | 230 V | 50/60 Hz
• Size	W 358 x D 221 x H 353 mm
• Weight	13.1 kg

Component parts

Flat beater f.K45 5KSM45EWH

- Material: Aluminium
- With silicone edge: Yes
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 150 x D 155 x H 35 mm
- Weight: 0.3 kg
- GTIN: 4015613560052



1500508

Splash guard 5K45

- Material: Plastic
- With filling chute: Yes
- Can only be used in combination with: Bowl 4.28 litres, Bowl 4.83 litres
- Size: W 260 x D 230 x H 70 mm
- Weight: 0.16 kg
- GTIN: 4015613832029



A150072

Bowl 3L, K45, Kitchen Aid

- Material: Stainless steel
- Content: 3 litre(s)
- Size: W 220 x D 220 x H 140 mm
- Weight: 0.5 kg
- GTIN: 4015613272573



A150038

Bowl 4,28L, K45, Kitchen Aid

- Material: Stainless steel
- Content: 4,28 litre(s)
- Size: W 223 x D 245 x H 175 mm
- Weight: 0.67 kg
- GTIN: 4015613288031



A150042

Wire whisk for K45 5KSM45EWH

- Material: Stainless steel
- Suitable for: Fluid or creamy food (egg white, cream, sauces)
- Size: W 125 x D 125 x H 155 mm
- Weight: 0.2 kg
- GTIN: 4016098164070



A150014

KitchenAid 5KSM55SXX 5,2L

A150183

GTIN 4015613846354



With 11 speeds and a soft start function, this powerful kitchen appliance adapts perfectly to the product during use. Kneading and mixing dough, whipping mousse and blending ingredients – no problem in the 5.2-litre stainless steel mixing bowl with its practical bowl lifter.

• Material	Die-cast zinc
• Colour	White
• Material mixing bowl(s)	Stainless steel
• Content mixing bowl(s)	5,2 litre(s)
• Production quantity dough	3,36 kg
• Speed control	11 settings
• Including	1 dough hook 1 mixing bowl 1 flat stirrer 1 whisk
• Power load	0,375 kW | 230 V | 50/60 Hz
• Size	W 287 x D 371 x H 419 mm
• Weight	11.3 kg



▶ Dough production quantity: 3.36 kg



▶ Speed settings: 11



▶ With bowl lifter



▶ Including:
1 flat stirrer
1 dough hook
1 whisk
1 mixing bowl

Component parts

Bowl 5,2L 5KSMB55

- Material: Stainless steel
- Content: 5,2 litre(s)
- Size: W 241 x D 269 x H 156 mm
- Weight: 0.75 kg
- GTIN: 4015613848228



A150196

Splash guard 5KSMBLPS

- Material: Plastic
- Can only be used in combination with: 5.2 / 5.6 / 6.6 and 6.9-litre bowls
- With filling chute: Yes
- Size: W 254 x D 287 x H 76 mm
- Weight: 0.17 kg
- GTIN: 4015613846330



A150190

Splash guard 5K45

- Material: Plastic
- With filling chute: Yes
- Can only be used in combination with: Bowl 4.28 litres, Bowl 4.83 litres
- Size: W 260 x D 230 x H 70 mm
- Weight: 0.16 kg
- GTIN: 4015613832029



A150072

Dough hook 5KSMBLWD

- Material: Aluminium, Non stick coating
- Suitable for: Firm dough (e.g. bread, bread roll, pizza dough)
- Size: W 110 x D 110 x H 180 mm
- Weight: 0.15 kg
- GTIN: 4015613848235



A150198

Flat beater 5KSMBLWF

- Material: Aluminium, Non stick coating
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 163 x D 36 x H 182 mm
- Weight: 0.19 kg
- GTIN: 4015613848242



A150199

Wire whisk 5KSMBL6W

- Material: Aluminium, Stainless steel
- Suitable for: Fluid or creamy food (egg white, cream, sauces)
- Size: W 180 x D 90 x H 100 mm
- Weight: 0.2 kg
- GTIN: 4015613848259



A150214

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KitchenAid 5KSM70JPX 6,6L

A150098

GTIN 4015613846347



Work precisely with the powerful KitchenAid thanks to 11 speeds and a soft start function. The stainless steel mixing bowl has a volume of 6.6 litres and can be used to easily knead dough or whip cream. Really user-friendly: The quiet kitchen air even has a bowl lifter.

• Material	Die-cast zinc
• Colour	Silver
• Material mixing bowl(s)	Stainless steel
• Content mixing bowl(s)	6,6 litre(s)
• Production quantity dough	4,8 kg
• Speed control	11 settings
• Including	1 dough hook
	1 whisk
	1 splash protection with filling chute
	1 flat stirrer
	1 mixing bowl
• Power load	0,375 kW | 230 V | 50/60 Hz
• Size	W 287 x D 372 x H 419 mm
• Weight	15.2 kg



▶ Dough production quantity: 4.8 kg



▶ Speed settings: 11



▶ With bowl lifter



▶ Including:
1 flat stirrer
1 dough hook
1 whisk
1 splash protection with filling chute
1 mixing bowl

Component parts

Bowl 6,6L 5KSMB70J

- Material: Stainless steel
- Content: 6,6 litre(s)
- Size: W 243 x D 290 x H 188 mm
- Weight: 1.2 kg
- GTIN: 4015613848211



A150194

Splash guard 5KSMBLPS

- Material: Plastic
- Can only be used in combination with: 5.2 / 5.6 / 6.6 and 6.9-litre bowls
- With filling chute: Yes
- Size: W 254 x D 287 x H 76 mm
- Weight: 0.17 kg
- GTIN: 4015613846330



A150190

Dough hook for 5K7SDH5K7SDH

- Material: Cast metal, Nylon-coated
- Suitable for: Firm dough (e.g. bread, bread roll, pizza dough)
- Size: W 100 x D 80 x H 172 mm
- Weight: 0.4 kg
- GTIN: 4015613586717



A150034

Flat beater 5K7SFB5K7SFB

- Material: Cast metal, Nylon-coated
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 160 x D 36 x H 180 mm
- Weight: 0.5 kg
- GTIN: 4015613586700



A150033

Flat beater 5KFE7T5KFE7T

- Material: Cast metal, Nylon-coated
- With silicone edge: Yes
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 170 x D 180 x H 35 mm
- Weight: 0.21 kg
- GTIN: 4015613586731



A1500471

Wire whisk 5K7EW5K7EW

- Material: Stainless steel
- Suitable for: Fluid or creamy food (egg white, cream, sauces)
- Size: W 160 x D 95 x H 180 mm
- Weight: 0.26 kg
- GTIN: 4015613586694



A150039

KitchenAid 5KSM7990XEWH, white 6,9L

A1500510

GTIN 4015613593869



Safe, efficient and powerful - The kitchen appliance for pros: Equipped with a new precision metal gear unit, a safety switch, a protective grille and an extra-large stainless steel mixing bowl.

• Material	Die-cast zinc
• Colour	White
• Material mixing bowl(s)	Stainless steel
• Content mixing bowl(s)	6,9 litre(s)
• Production quantity dough	3,8 kg
• Speed control	10 levels
• Including	1 whisk
	1 flat stirrer
	1 mixing bowl
	1 dough hook
	1 Protective grating
	1 filling chute
• Power load	0,325 kW | 230 V | 50-60 Hz
• Size	W 287 x D 371 x H 417 mm
• Weight	12.2 kg

Component parts

Bowl 6,6L 5KSMB70J

- Material: Stainless steel
- Content: 6,6 litre(s)
- Size: W 243 x D 290 x H 188 mm
- Weight: 1.2 kg
- GTIN: 4015613848211

A150194

Splash guard 5KSMBLPS

- Material: Plastic
- Can only be used in combination with: 5.2 / 5.6 / 6.6 and 6.9-litre bowls
- With filling chute: Yes
- Size: W 254 x D 287 x H 76 mm
- Weight: 0.17 kg
- GTIN: 4015613846330

A150190

Dough hook for 5K7SDH5K7SDH

- Material: Cast metal, Nylon-coated
- Suitable for: Firm dough (e.g. bread, bread roll, pizza dough)
- Size: W 100 x D 80 x H 172 mm
- Weight: 0.4 kg
- GTIN: 4015613586717

A150034

Flat beater 5K7SFB5K7SFB

- Material: Cast metal, Nylon-coated
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 160 x D 36 x H 180 mm
- Weight: 0.5 kg
- GTIN: 4015613586700

A150033

Flat beater 5KFE7T5KFE7T

- Material: Cast metal, Nylon-coated
- With silicone edge: Yes
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 170 x D 180 x H 35 mm
- Weight: 0.21 kg
- GTIN: 4015613586731

A1500471

Wire whisk 5K7EW5K7EW

- Material: Stainless steel
- Suitable for: Fluid or creamy food (egg white, cream, sauces)
- Size: W 160 x D 95 x H 180 mm
- Weight: 0.26 kg
- GTIN: 4015613586694

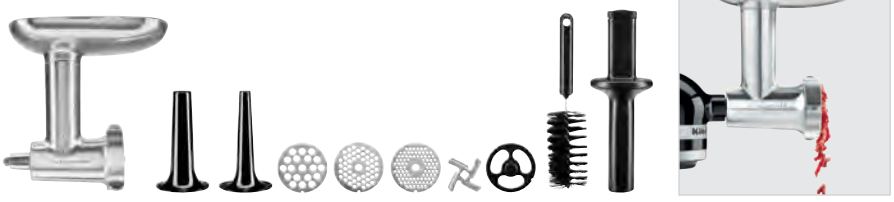
A150039

Component parts – KitchenAid (All models in our range)

Meat Grinder Alu II for KitchenAid

- Material: Aluminium, Stainless steel, Plastic
- Set comprises:
  1 attached tray
  1 perforated disk 3 mm
  1 perforated disk 4.5 mm
  1 perforated disk 8 mm
  1 knife
  1 sausage filling horn 9.5 mm
  1 sausage filling horn 19 mm
  1 stamper
  1 cleaning brush
- Size: W 140 x D 220 x H 225 mm
- Weight: 1.2 kg
- GTIN: 4015613720609

A150064



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Component parts – KitchenAid (All models in our range)

Vegetable cutter, 3 drums, KA

- Set comprises:
  1 Bircher drum (corrugated drum)
  1 vegetable cutter
  1 drumming disk
- Size: W 110 x D 190 x H 230 mm
- Weight: 0.9 kg
- GTIN: 4016098174710



A150035

Vegetable cutter drums set , KA

- Set comprises:
  1 fine drum (for hard cheese, nuts, breadcrumbs)
  1 Potatoe grating drum for mashed potatoes, potatoe pancakes and onions
  1 Stripping (Julienne) drum for long strips
- Can only be used in combination with: Vegetable cutters
- Size: W 83 x D 83 x H 155 mm
- Weight: 0.4 kg
- GTIN: 4016098174727



A150036

Meat grinder set KA

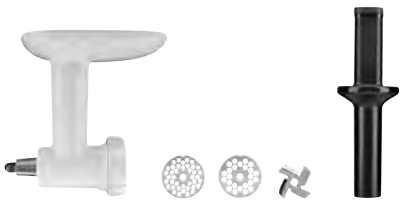
- Set comprises:
  1 attached tray
  1 stainless steel knife, 4-wing
  1 cookie attachment
  1 stamper
  1 sausage filling horn
  4 perforated disks (3 mm, 4.5 mm, 6 mm, 8 mm)
- Material: Stainless steel, Plastic
- Size: W 152 x D 230 x H 230 mm
- Weight: 1.9 kg
- GTIN: 4015613805283



A150068

Meat grinder for KitchenAid

- Material: Plastic
- Set comprises:
  1 mincer
  1 disk, fine
  1 disk, coarse
  1 stamper
- Size: W 210 x D 100 x H 200 mm
- Weight: 0.9 kg
- GTIN: 4016098101372



A150000

Sausage filling tube for KitchenAid

- Material: Stainless steel
- Can only be used in combination with: Mincer, aluminium
- Size: W 57 x D 57 x H 135 mm
- Weight: 0.04 kg
- GTIN: 4016098166852



A150025

Cookie press attachment

- Material: Stainless steel
- Properties:
  With 4 different baking forms
- Can only be used in combination with: Mincer, aluminium
- Size: W 60 x D 60 x H 35 mm
- Weight: 0.04 kg
- GTIN: 4016098166845



A150024

Grain mill, KA

- Colour: White
- Size: W 335 x D 235 x H 255 mm
- Weight: 1 kg
- GTIN: 4015613263397



A150037

Grain flaker, KA

- Colour: White
- Size: W 155 x D 210 x H 205 mm
- Weight: 0.9 kg
- GTIN: 4016098166883



A150029

Pasta rolling set, 3-pieces

- Material: Stainless steel
- Set comprises:
  1 ribbon noodle cutter
  1 spaghetti cutter
  1 pasta roller: For a dough plate width up to 150 mm, can be regulated in 8 thicknesses
  1 cleaning brush
- Size: W 245 x D 97 x H 55 mm
- Weight: 3.4 kg
- GTIN: 4015613681412



A150062

Vegetable cutter GMS601

120327

GTIN 4015613694306



Powerful vegetable cutter with an extra large filling chute for processing vegetables, fruit or cheese.

• Material	Cast aluminium Stainless steel Plastic
• Filling shaft	1 x W 115 x D 75 mm 1 x ø 52 mm
• Properties	Magnetic switch for collection tray and filling chute Very large filling chute Removable lid, suitable for dishwasher
• Including	1 collection tray (1/3 GN, 175 mm deep) 1 stamper
• Power load	0,617 kW | 230 V | 50 Hz
• Size	W 290 x D 530 x H 515 mm
• Weight	18.3 kg



▶ Practical: 2 filling options
▶ In addition to the filling chute, the stuffing shaft is suitable for filling small food portions quickly



▶ 18 blades for slices, sticks, grated food and cubes, 1 filling chute and 1 blade stand offer the highest level of flexibility

Component parts

Collecting container GMS600

- Material: Plastic
- Format: 1/3 GN, 175 mm deep
- Size: W 325 x D 175 x H 195 mm
- Weight: 0.47 kg
- GTIN: 4015613682686



120353

Feed chute GMS600

- Size: W 260 x D 115 x H 275 mm
- Weight: 1.4 kg
- GTIN: 4015613676111



120344

Cutting disc for slices DF1

- Designed for: Discs
- Cutting thickness: 1 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.61 kg
- GTIN: 4015613677163



120350

Cutting disc for slices DF2

- Designed for: Discs
- Cutting thickness: 2 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.66 kg
- GTIN: 4015613676012



120331

Cutting disc for slices DF4

- Designed for: Discs
- Cutting thickness: 4 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.68 kg
- GTIN: 4015613677170



120349

Cutting disc for slices DF5

- Designed for: Discs
- Cutting thickness: 5 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.56 kg
- GTIN: 4015613676029



120332

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Component parts

Cutting disc for slices DF8

- Designed for: Discs
- Cutting thickness: 8 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.61 kg
- GTIN: 4015613677187



120348

Cutting disc for slices DF10

- Designed for: Discs
- Cutting thickness: 10 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.47 kg
- GTIN: 4015613677194



120351

Cutting disc for slices DF14

- Designed for: Discs
- Cutting thickness: 14 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.43 kg
- GTIN: 4015613677200



120352

Cutting disc for dices PS8

- Designed for: Cubes
- Cutting thickness: 8 x 8 mm
- Can only be used in combination with: Cutting disc for slices DF8
- Size: W 209 x D 209 x H 16 mm
- Weight: 0.7 kg
- GTIN: 4015613677248



120358

Cutting disc for dices PS10

- Designed for: Cubes
- Cutting thickness: 10 x 10 mm
- Can only be used in combination with: Cutting disk for slices DF10
- Size: W 210 x D 210 x H 16 mm
- Weight: 0.69 kg
- GTIN: 4015613676098



120342

Cutting disc for dices PS14

- Designed for: Cubes
- Cutting thickness: 14 x 14 mm
- Can only be used in combination with: Cutting disc for slices DF14
- Size: W 210 x D 210 x H 16 mm
- Weight: 0.66 kg
- GTIN: 4015613677255



120345

Cutting disc for grating DTV

- Designed for: Hard cheese, Cheese grater, Grater
- Cutting thickness: 1 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.55 kg
- GTIN: 4015613676081



120341

Cutting disc for grating DT2

- Designed for: Grater
- Cutting thickness: 2 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.55 kg
- GTIN: 4015613677224



120347

Cutting disc for grating DT4

- Designed for: Grater
- Cutting thickness: 4 mm
- Size: W 205 x D 205 x H 35 mm
- Weight: 0.54 kg
- GTIN: 4015613677231



120346

Cutting disc for grating DT7

- Designed for: Semi-hard cheese, Cheese grater, Grater
- Cutting thickness: 7 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.54 kg
- GTIN: 4015613676067



120337

Cutting disc for grating DTV8

- Designed for: Grater
- Cutting thickness: 8 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.47 kg
- GTIN: 4015613677217



120338

Cutting disc for grating DT9

- Designed for: Soft cheese, Cheese grater, Grater
- Cutting thickness: 9 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.47 kg
- GTIN: 4015613676074



120339

Cutting disc DQ4

- Designed for: Sticks / Julienne
- Cutting thickness: 4 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.73 kg
- GTIN: 4015613676036



120333

Cutting disc DQ8

- Designed for: Sticks / Julienne
- Cutting thickness: 8 mm
- Size: W 205 x D 205 x H 35 mm
- Weight: 0.68 kg
- GTIN: 4015613676043



120334

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

Vegetable cutter GMS550

120325

GTIN 4015613528274



The preparation of freshly chopped and grated vegetables takes up a lot of time. Time that you can save with the vegetable cutter GMS550. The provided cutting discs offer a wide range of cutting and grating thicknesses.

• Material	Cast aluminium
• Filling shaft	1 x W 160 x D 74 mm 1 x Ø 58 mm
• Including	1 grater disc Z3a, 3 mm 1 grater disc Z5a, 5 mm 1 grater disc Z7a, 7 mm 1 cutting disc E2a, 2 mm 1 cutting disc E4a, 4 mm 1 stamper
• Power load	0,55 kW | 230 V | 50 Hz
• Size	W 240 x D 630 x H 500 mm
• Weight	29.2 kg

Component parts

Cutting disc E1a

- Material: Aluminium
- Designed for: Discs
- Cutting thickness: 1 mm
- Size: W 204 x D 204 x H 35 mm
- Weight: 0.72 kg
- GTIN: 4015613721125



120316

Cutting disc E2a

- Material: Stainless steel, Plastic
- Designed for: Discs
- Cutting thickness: 2 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.34 kg
- GTIN: 4015613658117



120307

Cutting disc E4a

- Material: Stainless steel, Plastic
- Designed for: Discs
- Cutting thickness: 4 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.32 kg
- GTIN: 4015613658124



120308

Cutting disc E8a

- Material: Stainless steel, Plastic
- Designed for: Discs
- Cutting thickness: 8 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.65 kg
- GTIN: 4015613658131



120309

Cutting disc E10a

- Material: Aluminium, Stainless steel
- Designed for: Discs
- Cutting thickness: 10 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.62 kg
- GTIN: 4015613658148



120310

Cutting disc H3a

- Material: Aluminium, Stainless steel
- Designed for: Rods
- Cutting thickness: 3 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.67 kg
- GTIN: 4015613658155



120311

Cutting disc H4a

- Material: Aluminium, Stainless steel
- Designed for: Rods
- Cutting thickness: 4 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.67 kg
- GTIN: 4015613658209



120312

Cutting disc Z3a

- Material: Stainless steel, Plastic
- Designed for: Grater
- Cutting thickness: 3 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.32 kg
- GTIN: 4015613658223



120313

Cutting disc Z5a

- Material: Stainless steel, Plastic
- Designed for: Grater
- Cutting thickness: 5 mm
- Size: W 205 x D 205 x H 35 mm
- Weight: 0.33 kg
- GTIN: 4015613658230



120314

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Component parts

Cutting disc Z7a

- Material: Stainless steel, Plastic
- Designed for: Grater
- Cutting thickness: 7 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.31 kg
- GTIN: 4015613658247



120315

Cutting disk K5-AHB

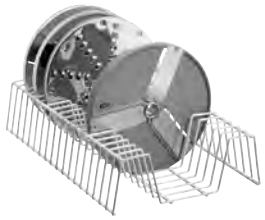
- Material: Stainless steel, Plastic
- Designed for: Cheese grater
- Cutting thickness: 5 mm
- Properties: Non-stick coating
  Cheese grater for gratins, baking or garnishing. You will achieve the best results with this cutting disc and pre-cooled cheese (6 °C to 8 °C).
- Size: W 203 x D 203 x H 35 mm
- Weight: 0.33 kg
- GTIN: 4015613637846



120302

Disc rack

- Material: Stainless steel
- Capacity: 10 - 18 cutting discs (depending on the model)
- Size: W 400 x D 245 x H 85 mm
- Weight: 0.7 kg
- GTIN: 4015613615417



A120255

Mandoline 50

500319

GTIN 4015613861548







▶ 5 cutting inserts

Quickly grate, chop or baton fruit and vegetables with the Mandoline 50. The residues holder and guide ensure safe handling. The cutting inserts of the mandoline are dishwasher-safe, making them quick and really safe to clean.

• Number of cutting inserts	5
• Cutting insert design	2 inserts for grater/rods (3.5 mm, 7 mm) 3 inserts for disks (1.5 mm, 2.5 mm, 3.5 mm) Dishwasher-suitable
• Including	1 blade protection 1 residues holder 1 storage box for 4 cutting inserts
• Size	W 400 x D 140 x H 150 mm
• Weight	1.06 kg

Tomato slicer 5510

120400

GTIN 4015613818252





▶ Slip-proof and easy to fix
▶ 4 setting feet with suction cup



▶ Fast and intuitive working
▶ Thanks to manual operation



▶ Maximum 11 sections with 5.5 mm slice thickness

Very easy – tomato slices for salads, as a topping for burgers or for the buffet. The manual tomato slicer impresses with its easy handling and clean cutting results.

• Material of knife	Stainless steel
• Knife type	10 permanently mounted blades
• Disk thickness	5.5 mm
• Max. diameter of cuttings	90 mm
• Size	W 197 x D 432 x H 197 mm
• Weight	4.66 kg

Cutter 1000

120840

GTIN 4015613811208



The perfect little helper when preparing food. With its double knife, this cutter can chop vegetables or meat into small pieces really fast, making it ideal for soups, sauces, forcemeats for terrines and finely chopped sausage meat.

• Content	6 litre(s)
• Rpm max.	2100 r. / min.
• Design knife	2 blades (double knife) Stainless steel
• Diameter filling shaft	40 mm
• Dimensions stainless steel bowl	Ø 270 mm, height 156 mm
• Power load	1,8 kW | 230 V | 50/60 Hz
• Size	W 310 x D 490 x H 395 mm
• Weight	18.7 kg



▶ Max. speed: 2,100 rpm
▶ Speed regulation: Infinite



▶ 1 double blade
▶ Stainless steel



▶ 2 safety switches

Meat tenderiser 1WS2000

A370254

GTIN 4015613758992



The advantages of tenderising boneless meat in the form of steaks are clear: A tender result with a reduced cooking time. Spices and marinades are better absorbed by the meat, making the food more flavourful.

• Material gears	Steel
• Output max.	200 kg / h
• Overload protection	Yes
• Filling shaft dimensions	W 190 x D 25 mm
• Removable roller set	Yes
• Dishwasher-safe roller set	Yes
• Power load	0,35 kW | 230 | 50 Hz
• Size	W 225 x D 465 x H 430 mm
• Weight	17.8 kg



▶ Max. output: 200 kg/h





▶ Removable roller set
▶ Dishwasher-suitable



▶ Safety switch

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Meat grinder FW10

370224

GTIN 4015613580739



Material	Plastic
Material grinder funnel	Stainless steel / cast aluminium
Output max.	10 kg / hour
Diameter disks	62 mm
Diameter filling shaft	45.5 mm
Overload protection	Yes
Properties	Integrated compartment for storing the perforated disks
Including	1 stainless steel knife, 4-wing 1 kebbe attachment (oriental dish) 1 cookie attachment 1 stamper 1 sausage filling horn 3 perforated disks (3 mm, 4.8 mm, 8 mm)
Power load	0,85 kW | 230 V | 50/60 Hz
Size	W 350 x D 205 x H 340 mm
Weight	5 kg

Meat grinder FW120

370253

GTIN 4015613811192



The compact meat grinder FW120 with its removable components ensures top hygiene and easy cleaning. Thanks to reverse running, the meat is smoothly transported in both directions, avoiding blockages.

Material	Aluminium
Material grinder funnel	Stainless steel
Material gears	Steel
Output max.	120 kg / hour
Diameter disks	70 mm
Diameter filling shaft	W 49 x D 43 mm mm
Overload protection	Yes
Including	1 stamper 1 stainless steel knife, 4-wing 2 perforated disks (4.5 mm, 8 mm)
Power load	0,85 kW | 230 V | 50 Hz
Size	W 225 x D 475 x H 390 mm
Weight	20.6 kg



▶ Equipped with 2 perforated disks: 4.5 mm, 8 mm



▶ Rectangular filling shaft: W 49 x D 43 mm



▶ Reverse running



▶ Easy cleaning

Perforated disc FW120-45

- Material: Stainless steel
- Properties: 4.5 mm perforation
- Size: W 70 x D 70 x H 9 mm
- Weight: 1 kg
- GTIN: 4015613878300



370259

Perforated disc FW120-80

- Material: Stainless steel
- Properties: Perforation 8 mm
- Size: W 70 x D 70 x H 9 mm
- Weight: 1 kg
- GTIN: 4015613878294



370258

Knife FW120

- Material: Stainless steel
- Properties: 4-wing
- Size: W 60 x D 60 x H 10 mm
- Weight: 1 kg
- GTIN: 4015613878287



370257

Meat grinder FW200

370235

GTIN 4015613702216



Meat grinder with reverse run – for processing large quantities of meat of up to 200 kg per hour. The high-performance unit also impresses in combination with the optionally available hamburger press FW200.

• Material grinder funnel	Stainless steel
• Material gears	Stainless steel
• Output max.	200 kg / hour
• Diameter disks	82 mm
• Diameter filling shaft	50 mm mm
• Overload protection	No
• Including	1 perforated disk 4.5 mm 1 stainless steel knife, 4-wing 1 stamper
• Power load	1,47 kW | 230 V | 50 Hz
• Size	W 500 x D 435 x H 445 mm
• Weight	32 kg



▶ Processing:
Up to 200 kg per hour



▶ Diameter of disks: 82 mm
▶ Diameter filling shaft: 50 mm



▶ Detachable grinding funnel and grinding unit



▶ Including:
1 perforated disk 4.5 mm
1 stainless steel blade, 4-blade
1 plug

Perforated disc FW200

- Material: Stainless steel
- Properties: 4.5 mm perforation
- Size: W 82 x D 82 x H 9 mm
- Weight: 0.22 kg
- GTIN: 4015613758503



370302

Knife FW200

- Material: Stainless steel
- Properties: 4-wing
- Size: W 120 x D 12 x H 52 mm
- Weight: 0.06 kg
- GTIN: 4015613758497



370301

Hamburger press FW200

- Material: Stainless steel, Plastic
- Patty size:
Diameter: 110 mm, Thickness: 15 mm
- Patty weight: Approx 155 g
- Size: W 320 x D 175 x H 415 mm
- Weight: 3.9 kg
- GTIN: 4015613702223

370236





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Meat grinder FW500



This meat grinder with extra large filling chute and ventilated motor produces up to 500 kg per hour. The removeable mincing unit enables HACCP-compliant storage in the refrigerator.

• Material grinder funnel	Aluminium
• Material gears	Stainless steel
• Output max.	500 kg / hour
• Diameter disks	100 mm
• Diameter filling shaft	76 mm mm
• Overload protection	Yes
• Removeable mincer	yes
• Properties	All attached stainless steel parts and the mincer are dishwasher-safe
	Large filling chute
• Power load	2,2 kW | 400 V | 50 Hz
• Equipment connection	3 NAC
	Pluggable



▶ Powerful up to 500 kg/h



▶ Large filling chute Ø 76 mm



▶ HACCP-compliant storage in refrigerator possible

	Unger system	Including	Size	Weight	Code-No.	GTIN
FW500	No	1 perforated disk 6 mm 1 stainless steel knife, 4-wing 1 stamper	W 305 mm D 470 mm H 500 mm	40.8 kg	370238	4015613739519
FW500US	Yes	2 perforated disks 6 mm 2 stainless steel knives, 3-wing 1 stamper	W 415 mm D 565 mm H 680 mm	42.2 kg	370239	4015613762463

Component parts

Knife FW500

- Material: Carbon steel
- Properties: 4-wing
- Size: W 90 x D 90 x H 13 mm
- Weight: 0.1 kg
- GTIN: 4015613775807



370242

Perforated disc FW500

- Material: Carbon steel
- Properties: Perforation 6 mm
- Size: W 97 x D 97 x H 9 mm
- Weight: 0.29 kg
- GTIN: 4015613775814



370243

Knife FW500US

- Material: Carbon steel
- Properties: 3-wing
- Size: W 80 x D 80 x H 15 mm
- Weight: 0.15 kg
- GTIN: 4015613775838



370246

Precutter FW500US

- Material: Carbon steel
- Size: W 96 x D 96 x H 8 mm
- Weight: 0.29 kg
- GTIN: 4015613775852



370247

Perforated disc FW500US/8

- Material: Carbon steel
- Properties: Perforation 8 mm
- Size: W 97 x D 97 x H 8 mm
- Weight: 0.3 kg
- GTIN: 4015613775876



370248

Perforated disc FW500US/4,5

- Material: Carbon steel
- Properties: 4.5 mm perforation
- Size: W 97 x D 97 x H 10 mm
- Weight: 0.29 kg
- GTIN: 4015613775890



370249



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

Potato peeling machine 5KG



The freshness of a potato is reflected in its taste and consistency. This means that high quality, and the resulting fresh potato taste, can be offered even when preparing large quantities of potato.

• Rpm max.	240 r. / min.
• Speed control	1 level
• Timer	Yes
• Water connection	3/4"





▶ Timer
▶ Time setting: 0 - 5 minutes

	Storage capacity	Output max.	Power load	Size	Weight	Code-No.	GTIN
Potato peeling machine 5KG	5 kg	70 - 100 kg / hour	0,55 kW 230 V 50 Hz	W 630 mm D 540 mm H 805 mm	37.6 kg	120178	4015613811086
Potato peeling machine 10KG	10 kg	130 kg / hour	0,75 kW 230 V 50 Hz	W 560 mm D 680 mm H 870 mm	38.2 kg	120198	4015613714899

Salad spinner K1-12L



For effective, reliable and hygienic preparation of crisp salads and fresh vegetables. Its advantages include easy handling and cleaning.

• Material	Plastic
• Drive	Crank handle
• Special features	Also suitable for drying vegetables



▶ Centrifugal seive, can be removed



▶ Drain hose: 1.6 metres

	Content	Water outlet	Size	Weight	Code-No.	GTIN
K1-12L	12 litre(s)	–	W 320 mm D 320 mm H 440 mm	2.2 kg	120710	4015613678245
K1-25L	25 litre(s)	Drain hose	W 420 mm D 420 mm H 520 mm	3.3 kg	120709	4015613676586

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Kitchen scales



Kitchen scale, 15kg, 5g



- Material: Plastic ABS
- Weighing range up to: 15 kg
- Tare: Yes
- Operated via: Rechargeable battery; Mains adapter
- Properties: Spirit level (for correct alignment of the unit)
- Including: 1 rechargeable battery; 1 mains adapter
- Important information: Suitable for weighing processes that are not subject to calibration requirements
- Power load: 0,004 kW | 230 V | 50 Hz
- Size: W 280 x D 330 x H 125 mm
- Weight: 2.8 kg

	Resolution	Code-No.	GTIN
Kitchen scale, 15kg, 5g	5 g	A300117	4015613587417
Kitchen scale, 15kg, 2g	2 g	A300118	4015613587424

Digital scale, 60kg, 20g



- Tare: Yes
- Operated via: Batteries (4 x AAA); Mains adapter
- Properties: Remote display for wall mounting, distance max. 1.4 m
- Including: 1 mains adapter
- Important information: Suitable for weighing processes that are not subject to calibration requirements
- Power load: 0,0018 kW | 230 V | 50 Hz
- Size: W 320 x D 305 x H 42 mm
- Weight: 3.2 kg

	Weighing range up to	Resolution	Code-No.	GTIN
Digital scale, 60kg, 20g	60 kg	20 g	A300068	4015613572437
Digital scale, 150kg, 50g	150 kg	50 g	A300151	4015613572444

Vacuum packaging machine 305/15L

300748

GTIN 4015613710907



Varied functions for flexible use – whether for gentle or normal air vacuuming, vacuuming with vacuum containers, marinating or sealing.

• Length welding rod	305 mm
• Number of welded joints	1
• Welding duration can be regulated	2 levels
• Vacuum pump	15 l/min. (0.9 m³/h)
• Maximum vacuum	-800 mbar
• Vacuuming intensity can be regulated	yes
• Properties	Roll holder with integrated blade
• Including	1 vacuuming film rolll (width 22 cm, length 3 m) 1 vacuuming film roll (width 28 cm, length 3 m) 1 connecting hose (for external vacuuming)
• Power load	0,13 kW | 230 V | 50 Hz
• Size	W 400 x D 180 x H 92 mm
• Weight	2.5 kg



▶ Combined vacuuming and sealing
▶ Sealing
▶ Marinating
▶ Vacuuming with vacuum containers (available separately)



▶ Roll holder with integrated blade



▶ Connection for vacuum containers

Vacuum packaging machine 315/20L

300750

GTIN 4015613811451



Give food a longer life! It's just one advantage of using a vacuum packaging machine. After being packed air-tight, foods can be refrigerated or frozen, further processed and served by the portion. This optimises food usage and prevents waste.

• Length welding rod	315 mm
• Number of welded joints	1
• Welding duration can be regulated	No
• Vacuum pump	20 L / min. (approx. 1.2 m³ / hours)
• Maximum vacuum	-980 mbar
• Vacuuming intensity can be regulated	yes
• Including	1 vacuuming film roll (width 28 cm, length 6 m)
• Power load	0,22 kW | 230 V | 50 Hz
• Size	W 397 x D 345 x H 105 mm
• Weight	4.85 kg



▶ Combined vacuuming and sealing
▶ Marinating
▶ Sealing
▶ Vacuuming with vacuum container (available separately)



▶ Roll holder with integrated blade



▶ Connection for vacuum container

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Vacuum packaging machine 420/20L

300746

GTIN 4015613699257



Always ready: The vacuum packaging machine is ready for immediate use with the roll holder and integrated blade. The unit is best suited to vacuuming, marinating and sealing smaller quantities.

Length welding rod	420 mm
Number of welded joints	2
Welding duration can be regulated	2 levels
Vacuum pump	20 L / min. (approx. 1.2 m^3 / hours)
Maximum vacuum	-900 mbar
Properties	Roll holder with integrated blade
Including	1 vacuuming film roll (40 cm x 6 m)
Power load	0,36 kW | 230 V | 50 Hz
Size	W 500 x D 395 x H 140 mm
Weight	6.6 kg



▶ Combined vacuuming and sealing
▶ Sealing
▶ Marinating
▶ Vacuuming using vacuuming container (available as an option)



▶ Roll holder with integrated blade



▶ Connection for vacuuming container

Component parts

Vacuum sealer roll set 220

- Set comprises: 2 vacuum film rolls
- Film thickness: 80 µM
- Width roll: 22 cm
- Length roll: 5 m
- Sous-Vide suitable: Yes
- Size: W 220 x D 40 x H 40 mm
- Weight: 0.46 kg
- GTIN: 4015613728506



300418

Vacuum sealer roll set 280

- Set comprises: 2 vacuum film rolls
- Film thickness: 80 µM
- Width roll: 28 cm
- Length roll: 5 m
- Sous-Vide suitable: Yes
- Size: W 50 x D 280 x H 50 mm
- Weight: 0.51 kg
- GTIN: 4015613474953



300419

Vacuum container

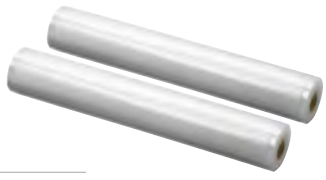
- Material: Plastic
- Content: 1,5 litre(s)
- Stackable: Yes
- Size: W 135 x D 135 x H 180 mm
- Weight: 0.3 kg
- GTIN: 4015613632445



300422

Vacuuming sealer roll set 400

- Set comprises: 2 vacuum film rolls
- Film thickness: 80 µM
- Width roll: 40 cm
- Length roll: 6 m
- Sous-Vide suitable: Yes
- Size: W 400 x D 65 x H 65 mm
- Weight: 0.86 kg
- GTIN: 4015613728599



300424

Vacuum bag, structured

- Content: 20 litre(s)
- Bag size: 400 x 600 mm
- Film thickness: 90 µM
- Design: Seersucker (ribbed on one side)
- Sous-Vide suitable: Yes
- Order quantity unit: 1 box (50 bags)
- Size: W 400 x D 600 x H 1 mm
- Weight: 1.89 kg
- GTIN: 4015613729220

300414

Vacuum packaging machine K 300/60L

300747

GTIN 4015613699264



Everything under control: The chamber vacuum packaging machine is equipped with a glass lid and a manometer to monitoring underpressure. A clamp bar in the chamber prevents the vacuuming bag from slipping.

• Material lid	Glass
• Length welding rod	300 mm
• Number of welded joints	2
• Welding duration can be regulated	3 - 9 seconds
• Chamber dimensions	W 305 x D 320 x H 90 mm
• Vacuum pump	60 L / min. (approx. 4 m³ / hours)
• Maximum vacuum	-900 mbar
• Vacuuming intensity can be regulated	yes
• Including	30 vacuuming bags (280 x 330 mm)
• Power load	0,35 kW | 230 V | 50 Hz
• Size	W 375 x D 440 x H 271 mm
• Weight	15.1 kg



▶ Combined vacuuming and sealing
▶ Manual sealing
▶ Marinating



▶ Vacuuming intensity can be regulated
▶ Sealing duration can be regulated: 3 - 9 seconds



▶ A clamp bar in the chamber prevents the vacuuming bag from slipping

Vacuum packaging machine K 290/77L

300749

GTIN 4015613794822



Vacuuming, marinating and sealing – this chamber vacuum packaging machine with its 5 controllable intensity levels offers diverse possibilities for storing and preparing food.

• Material lid	Polymethyl methacrylate (PMMA)
• Length welding rod	290 mm
• Number of welded joints	1
• Welding duration can be regulated	0 - 6 seconds
• Chamber dimensions	W 350 x D 300 x H 80 mm
• Vacuum pump	approx. 77 L / min. (4.62 m³ / hours)
• Maximum vacuum	-999 mbar
• Vacuuming intensity can be regulated	yes
• Power load	0,63 kW | 230 V | 50 Hz
• Size	W 360 x D 520 x H 350 mm
• Weight	21.8 kg



▶ Combined vacuuming and sealing
▶ Marinating



▶ Vacuuming intensity can be regulated
▶ Sealing duration can be regulated: 0 - 6 seconds



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Vacuum packaging machine K 250/150L

300301

GTIN 4015613708355



Powerful and solid chamber vacuum machine with intuitive control. Enclosed insert plates achieve height compensation in the chamber as required.

• Material lid	Plexiglas
• Length welding rod	250 mm
• Number of welded joints	1
• Welding duration can be regulated	6 levels
• Chamber dimensions	W 256 x D 370 x H 125 mm
• Vacuum pump	150 L / min. (8-9 m³ / hours)
• Maximum vacuum	-995 mbar
• Vacuuming intensity can be regulated	No
• Including	2 insert plates for height compensation (250 x 300 x 17 mm)
• Power load	0,5 kW | 230 V | 50 Hz
• Size	W 320 x D 540 x H 265 mm
• Weight	29 kg



▶ Functions: Combined vacuuming and sealing



▶ Sealing duration can be regulated: 6 levels



Component parts

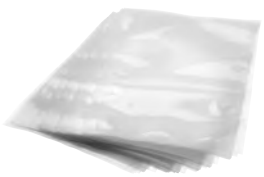
Vacuum bags G1,2L



• Designed for	External vacuuming units
• Film thickness	90 µM
• Design	Seersucker (ribbed on one side)
• Sous-Vide suitable	Yes
• Order quantity unit	1 box (50 bag

	Content	Bag size	Size	Weight	Code-No.		GTIN
G1,2L	1,2 litre(s)	160 x 250 mm	W 160 x D 250 x H 1 mm	0.32 kg	300411		4015613729190
G2,5L	2,5 litre(s)	200 x 300 mm	W 200 x D 300 x H 1 mm	0.47 kg	300412		4015613729206
G7,5L	7,5 litre(s)	300 x 400 mm	W 300 x D 400 x H 1 mm	0.99 kg	300413		4015613729213

Vacuum bags K1,2L



• Designed for	Chamber vacuuming units
• Film thickness	90 µM
• Design	Smooth
• Sous-Vide suitable	Yes
• Order quantity unit	1 pack (100 bags)

	Content	Bag size	Size	Weight	Code-No.		GTIN
K1,2L	1,2 litre(s)	160 x 250 mm	W 160 x D 250 x H 1 mm	0.67 kg	300311		4015613729237
K2,5L	2,5 litre(s)	200 x 300 mm	W 200 x D 300 x H 1 mm	1.02 kg	300312		4015613729244
K7,5L	7,5 litre(s)	300 x 350 mm	W 300 x D 350 x H 1 mm	1.74 kg	300313		4015613729251

Slicer 195 Plus



The design of the optimised slicing machine stands out thanks to many technical features. The high-performance oblique slicer in 5 different sizes has a holder for remainders, a blade sharpener, a cutting guide and a two-fold blade guard as well as a solenoid switch to guarantee safety.

• Material	Aluminium Plexiglas Plastic
• Design	Oblique cutter / gravity slice
• Designed for	Sausage
• With knife sharpener	Yes
• Blade guard	2-fold
• Solenoid switch	Yes
• Cutting guide	Yes
• Holder for remainders	Yes



▶ Designed for cold cuts



▶ Efficient holder for remainders



▶ Clean cutting guide



▶ Colour red

	Diameter knife	Cutting length	Cutting height	Power load	Size	Weight	Code-No.	GTIN
Slicer 195 Plus	195 mm	185 mm	130 mm	0,11 kW 230 V 50 Hz	W 335 mm D 440 mm H 340 mm	11.2 kg	174196	4015613683188
Slicer 220 Plus	220 mm	205 mm	135 mm	0,13 kW 230 V 50 Hz	W 410 mm D 475 mm H 360 mm	14 kg	174221	4015613683195
Slicer 2 50 Plus	250 mm	195 mm	140 mm	0,13 kW 230 V 50 Hz	W 435 mm D 510 mm H 385 mm	14.8 kg	174251	4015613664064
Slicer 275 Plus	275 mm	180 mm	150 mm	0,13 kW 230 V 50 Hz	W 435 mm D 520 mm H 385 mm	16.9 kg	174276	4015613673189
Slicer 300 Plus	300 mm	230 mm	175 mm	0,2 kW 230 V 50 Hz	W 480 mm D 630 mm H 461 mm	20.8 kg	174301	4015613683201
Slicer 300 R Plus	300 mm	230 mm	175 mm	0,2 kW 230 V 50 Hz	W 460 mm D 350 mm H 450 mm	21.1 kg	174305	4015613839271

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Component parts



Blade Basic 195

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 195 mm
- Size: W 195 x D 195 x H 15 mm
- Weight: 0.69 kg
- GTIN: 4015613837093

174060



Blade 195, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 195 mm
- Size: W 195 x D 195 x H 13 mm
- Weight: 0.64 kg
- GTIN: 4015613658254

174050



Blade 195, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 195 mm
- Size: W 195 x D 195 x H 13 mm
- Weight: 0.64 kg
- GTIN: 4015613658261

174051

Blade Basic 220

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 220 mm
- Size: W 220 x D 220 x H 16 mm
- Weight: 0.79 kg
- GTIN: 4015613837109

174061

Blade 220, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 220 mm
- Size: W 220 x D 220 x H 15 mm
- Weight: 0.67 kg
- GTIN: 4015613658278

174052

Blade 220, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 220 mm
- Size: W 220 x D 220 x H 15 mm
- Weight: 0.67 kg
- GTIN: 4015613658285

174053

Blade Basic 250

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 250 mm
- Size: W 250 x D 250 x H 18 mm
- Weight: 0.98 kg
- GTIN: 4015613837116

174062

Blade 250, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 250 mm
- Size: W 250 x D 250 x H 18 mm
- Weight: 1.2 kg
- GTIN: 4015613658292

174054

Blade 250, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 250 mm
- Size: W 250 x D 250 x H 18 mm
- Weight: 1.2 kg
- GTIN: 4015613658308

174055

Blade Basic 275

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 275 mm
- Size: W 275 x D 275 x H 22 mm
- Weight: 1.53 kg
- GTIN: 4015613837123

174063

Blade 275, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 275 mm
- Size: W 275 x D 275 x H 22 mm
- Weight: 1.5 kg
- GTIN: 4015613658315

174056

Blade 275, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 275 mm
- Size: W 275 x D 275 x H 22 mm
- Weight: 1.5 kg
- GTIN: 4015613658322

174057

Blade Basic 300

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 21 mm
- Weight: 1.59 kg
- GTIN: 4015613837130

174064

Blade 300, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 23 mm
- Weight: 2.1 kg
- GTIN: 4015613658339

174058

Blade 300, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 23 mm
- Weight: 2.1 kg
- GTIN: 4015613658346

174059

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



Slicer PRO 300-G

174302

GTIN 4015613702131



Powerful and low maintenance – motorised slicer for demanding use in large kitchens and butcher shops. Designed for cutting cheese and cold meats.

• Material	Aluminium
	Plastic
	Plexiglas
• Design	Oblique cutter / gravity slice
	Motorised machine
• Designed for	Cheese
	Sausage
	Ham
• Diameter knife	300 mm
• Rpm max.	270 r. / min.
• Cutting length	250 mm
• Cutting height	220 mm
• Cutting thickness	1 - 30 mm
• With knife sharpener	Yes
• Blade guard	Single
• Cutting guide	Yes
• Holder for remainders	Yes
• Including	1 Knife 300 Basic
	1 tool for blade replacement
• Power load	0,4 kW | 230 V | 50 Hz
• Size	W 547 x D 615 x H 545 mm
• Weight	36 kg



▶ Designed for cheese and cold meats



▶ Efficient residues holder



▶ Easy cleaning



▶ Clean cold meats guide

Component parts

Blade Basic 300

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 21 mm
- Weight: 1.59 kg
- GTIN: 4015613837130



174064

Blade 300, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 23 mm
- Weight: 2.1 kg
- GTIN: 4015613658339



174058

Blade 300, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 23 mm
- Weight: 2.1 kg
- GTIN: 4015613658346



174059

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Our favourite part is the detail:
Bartscher quality must be noticeable at all times – even if it is a simple pot or gastronorm container.
We present our extensive range to you on the following pages.

KITCHEN ACCESSORIES

GN-container, Basic Line



GN containers acc. to EN 631 made of rustproof chrome nickel steel with silk matt surface

• Material	Chrome-nickel steel
• Norm	EN 631
• Surface	Silk matt
• Stackable	Yes

Gastronorm	Depth container	Content	Size	Weight	Code-No.		GTIN
1/1 GN	20 mm	3,4 litre(s)	W 530 x D 325 x H 20 mm	0.8 kg	711020		4015613695556
1/1 GN	40 mm	5 litre(s)	W 530 x D 325 x H 40 mm	0.5 kg	711040		4015613695570
1/1 GN	65 mm	9 litre(s)	W 530 x D 325 x H 65 mm	0.6 kg	711065		4015613695587
1/1 GN	100 mm	14 litre(s)	W 530 x D 325 x H 100 mm	0.7 kg	711100		4015613695594
1/1 GN	150 mm	21 litre(s)	W 530 x D 325 x H 150 mm	0.8 kg	711150		4015613695600
1/1 GN	200 mm	28 litre(s)	W 530 x D 325 x H 200 mm	0.9 kg	711200		4015613695617
2/3 GN	20 mm	2,3 litre(s)	W 354 x D 325 x H 20 mm	0.15 kg	723020		4015613695624
2/3 GN	40 mm	3 litre(s)	W 354 x D 325 x H 40 mm	0.2 kg	723040		4015613695631
2/3 GN	65 mm	5,5 litre(s)	W 354 x D 325 x H 65 mm	0.25 kg	723065		4015613695648
2/3 GN	100 mm	9 litre(s)	W 355 x D 325 x H 100 mm	0.75 kg	723100		4015613695655
2/3 GN	150 mm	13 litre(s)	W 354 x D 325 x H 150 mm	0.5 kg	723150		4015613695662
2/3 GN	200 mm	18 litre(s)	W 354 x D 325 x H 200 mm	0.6 kg	723200		4015613695679
1/2 GN	20 mm	1,6 litre(s)	W 325 x D 265 x H 20 mm	0.1 kg	712020		4015613695686
1/2 GN	40 mm	2 litre(s)	W 325 x D 265 x H 40 mm	0.2 kg	712040		4015613695693
1/2 GN	65 mm	4 litre(s)	W 325 x D 265 x H 65 mm	0.25 kg	712065		4015613695709
1/2 GN	100 mm	6,5 litre(s)	W 325 x D 265 x H 100 mm	0.55 kg	712100		4015613695716
1/2 GN	150 mm	9,5 litre(s)	W 325 x D 265 x H 150 mm	0.4 kg	712150		4015613695723
1/2 GN	200 mm	12,5 litre(s)	W 325 x D 265 x H 200 mm	0.5 kg	712200		4015613695730
1/3 GN	20 mm	1,1 litre(s)	W 325 x D 176 x H 20 mm	0.24 kg	713020		4015613695747
1/3 GN	40 mm	1,5 litre(s)	W 325 x D 176 x H 40 mm	0.1 kg	713040		4015613695761
1/3 GN	65 mm	2,5 litre(s)	W 325 x D 176 x H 65 mm	0.15 kg	713065		4015613695778
1/3 GN	100 mm	4 litre(s)	W 325 x D 176 x H 100 mm	0.3 kg	713100		4015613695785
1/3 GN	150 mm	5,75 litre(s)	W 325 x D 176 x H 150 mm	0.69 kg	713150		4015613695792
1/3 GN	200 mm	7,8 litre(s)	W 325 x D 176 x H 200 mm	0.5 kg	713200		4015613695808
1/4 GN	20 mm	0,8 litre(s)	W 265 x D 162 x H 20 mm	0.07 kg	714020		4015613695822
1/4 GN	40 mm	1,6 litre(s)	W 265 x D 162 x H 40 mm	0.08 kg	714040		4015613695839
1/4 GN	65 mm	1,8 litre(s)	W 265 x D 162 x H 65 mm	0.12 kg	714065		4015613695846
1/4 GN	100 mm	2,8 litre(s)	W 265 x D 162 x H 100 mm	0.2 kg	714100		4015613695853
1/4 GN	150 mm	4 litre(s)	W 265 x D 162 x H 150 mm	0.4 kg	714150		4015613695860
1/6 GN	65 mm	1 litre(s)	W 176 x D 162 x H 65 mm	0.07 kg	716065		4015613695877
1/6 GN	100 mm	1,6 litre(s)	W 176 x D 162 x H 100 mm	0.12 kg	716100		4015613695884
1/6 GN	150 mm	2,4 litre(s)	W 176 x D 162 x H 150 mm	0.2 kg	716150		4015613695891
1/6 GN	150 mm	2,4 litre(s)	W 176 x D 162 x H 150 mm	0.2 kg	716150		4015613695891
1/9 GN	65 mm	0,6 litre(s)	W 176 x D 108 x H 65 mm	0.06 kg	719065		4015613695907
1/9 GN	100 mm	1 litre(s)	W 176 x D 108 x H 100 mm	0.1 kg	719100		4015613695914

Lid, Basic Line



Gastronorm	Weight	Code-No.		GTIN
1/1 GN	0.3 kg	711311		4015613695921
2/3 GN	0.3 kg	711323		4015613695938
1/2 GN	0.25 kg	711312		4015613695945
1/3 GN	0.2 kg	711313		4015613695969
1/4 GN	0.15 kg	711314		4015613695976
1/6 GN	0.1 kg	711316		4015613695983
1/9 GN	0.08 kg	711319		4015613695990

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GN container, Top Line





- Material: CNS 18/10
- Norm: EN 631
- Surface: High-gloss
- Stackable: Yes

Gastronorm	Depth container	Content	Size	Weight	Code-No.	GTIN
2/1 GN	20 mm	6,9 litre(s)	W 650 x D 530 x H 20 mm	1.8 kg	A120020	4015613273662
2/1 GN	40 mm	10 litre(s)	W 650 x D 530 x H 40 mm	1.7 kg	A120040	4015613271040
2/1 GN	65 mm	18,5 litre(s)	W 650 x D 530 x H 65 mm	2.5 kg	A120065	4015613271057
2/1 GN	100 mm	28,5 litre(s)	W 650 x D 530 x H 100 mm	3.1 kg	A120103	4015613271811
2/1 GN	150 mm	42,5 litre(s)	W 650 x D 530 x H 150 mm	3 kg	A120153	4015613271828
1/1 GN	20 mm	3,4 litre(s)	W 530 x D 325 x H 20 mm	0.9 kg	A121025	4016098166722
1/1 GN	40 mm	5 litre(s)	W 530 x D 325 x H 40 mm	1.1 kg	A121040	4015613271064
1/1 GN	65 mm	9 litre(s)	W 530 x D 325 x H 65 mm	1.3 kg	A121065	4016098162755
1/1 GN	100 mm	14 litre(s)	W 530 x D 325 x H 100 mm	1.4 kg	A121100	4016098162762
1/1 GN	150 mm	21 litre(s)	W 530 x D 325 x H 150 mm	1.7 kg	A120610	4016098101204
1/1 GN	200 mm	28 litre(s)	W 530 x D 325 x H 200 mm	2.1 kg	A121200	4015613271071
2/4 GN	20 mm	1,6 litre(s)	W 530 x D 162 x H 20 mm	0.5 kg	A128020	4015613271118
2/4 GN	40 mm	2 litre(s)	W 530 x D 162 x H 40 mm	0.55 kg	A128040	4015613271125
2/4 GN	65 mm	3,8 litre(s)	W 530 x D 162 x H 65 mm	0.75 kg	A128065	4015613271132
2/4 GN	100 mm	6 litre(s)	W 530 x D 162 x H 100 mm	1 kg	A128100	4015613271149
2/4 GN	150 mm	9 litre(s)	W 530 x D 162 x H 150 mm	1.2 kg	A128150	4015613271156
2/3 GN	20 mm	2,3 litre(s)	W 354 x D 325 x H 20 mm	0.55 kg	A125020	4015613271194
2/3 GN	40 mm	3 litre(s)	W 354 x D 325 x H 40 mm	0.75 kg	A125040	4015613271200
2/3 GN	65 mm	5,5 litre(s)	W 354 x D 325 x H 65 mm	0.83 kg	A125065	4015613271217
2/3 GN	100 mm	9 litre(s)	W 354 x D 325 x H 100 mm	1.1 kg	A125100	4015613271224
2/3 GN	150 mm	13 litre(s)	W 354 x D 325 x H 150 mm	1.4 kg	A125150	4015613271231
2/3 GN	200 mm	18 litre(s)	W 354 x D 325 x H 200 mm	1.6 kg	A125200	4015613271248
1/2 GN	20 mm	1,6 litre(s)	W 325 x D 265 x H 20 mm	0.45 kg	A122020	4015613271088
1/2 GN	40 mm	2 litre(s)	W 325 x D 265 x H 40 mm	0.6 kg	A122040	4015613271095
1/2 GN	65 mm	4 litre(s)	W 325 x D 265 x H 65 mm	0.6 kg	A122065	4016098162779
1/2 GN	100 mm	6,5 litre(s)	W 325 x D 265 x H 100 mm	0.7 kg	A122100	4016098162786
1/2 GN	150 mm	9,5 litre(s)	W 325 x D 265 x H 150 mm	1.1 kg	A120620	4015613278988
1/2 GN	200 mm	12,5 litre(s)	W 325 x D 265 x H 200 mm	1.2 kg	A122200	4015613271101
1/3 GN	20 mm	1,1 litre(s)	W 325 x D 176 x H 20 mm	0.25 kg	A123020	4015613271255
1/3 GN	40 mm	1,5 litre(s)	W 325 x D 176 x H 40 mm	0.4 kg	A123040	4015613271262
1/3 GN	65 mm	2,5 litre(s)	W 325 x D 176 x H 65 mm	0.45 kg	A123065	4016098162793
1/3 GN	100 mm	4 litre(s)	W 325 x D 176 x H 100 mm	0.55 kg	A123100	4016098162809
1/3 GN	150 mm	5,75 litre(s)	W 325 x D 176 x H 150 mm	0.6 kg	A123150	4016098101266
1/3 GN	200 mm	7,8 litre(s)	W 325 x D 176 x H 200 mm	0.9 kg	A123200	4015613271279
1/4 GN	20 mm	0,8 litre(s)	W 265 x D 162 x H 20 mm	0.2 kg	A124020	4015613271163
1/4 GN	65 mm	1,8 litre(s)	W 265 x D 162 x H 65 mm	0.3 kg	A124065	4015613271170
1/4 GN	100 mm	2,8 litre(s)	W 265 x D 162 x H 100 mm	0.45 kg	A124100	4016098170354
1/4 GN	150 mm	4 litre(s)	W 265 x D 162 x H 150 mm	0.65 kg	A120640	4016098101297
1/4 GN	200 mm	5,5 litre(s)	W 265 x D 162 x H 200 mm	0.85 kg	A124200	4015613271187
1/6 GN	65 mm	1 litre(s)	W 176 x D 162 x H 65 mm	0.2 kg	A126065	4016098170385
1/6 GN	100 mm	1,6 litre(s)	W 176 x D 162 x H 100 mm	0.3 kg	A126100	4016098170378
1/6 GN	150 mm	2,4 litre(s)	W 176 x D 162 x H 150 mm	0.35 kg	A120650	4016098101327
1/6 GN	200 mm	3,4 litre(s)	W 176 x D 162 x H 200 mm	0.45 kg	A126200	4015613271286
1/9 GN	65 mm	0,6 litre(s)	W 176 x D 108 x H 65 mm	0.1 kg	A129065	4016098169181
1/9 GN	100 mm	1 litre(s)	W 176 x D 108 x H 100 mm	0.2 kg	A129100	4016098169198

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

GN container, perforated, Top Line



- Material: CNS 18/10
- Norm: EN 631
- Surface: High-gloss
- Design: With perforation (holes)
- Stackable: Yes

Gastronorm	Depth container	Content	Size	Weight	Code-No.	GTIN
1/1 GN	65 mm	9 litre(s)	W 530 x D 325 x H 65 mm	1.1 kg	A101065	4016098175229
1/1 GN	100 mm	14 litre(s)	W 530 x D 325 x H 100 mm	1.4 kg	A101100	4016098175236
1/1 GN	150 mm	21 litre(s)	W 530 x D 325 x H 150 mm	1.6 kg	A101150	4016098175243
2/3 GN	65 mm	5,5 litre(s)	W 354 x D 325 x H 65 mm	0.9 kg	A103065	4015613278940
2/3 GN	100 mm	9 litre(s)	W 354 x D 325 x H 100 mm	0.95 kg	A103100	4015613487618
2/3 GN	150 mm	13 litre(s)	W 354 x D 325 x H 150 mm	1 kg	A103150	4015613487625
1/2 GN	65 mm	4 litre(s)	W 325 x D 265 x H 65 mm	0.65 kg	A102065	4016098175199
1/2 GN	100 mm	6,5 litre(s)	W 325 x D 265 x H 100 mm	0.7 kg	A102100	4016098175205
1/2 GN	150 mm	9,5 litre(s)	W 325 x D 265 x H 150 mm	0.95 kg	A102150	4016098175212

Lid



Gastronorm	Weight	Code-No.	GTIN
1/1 GN	1 kg	A120615	4016098101211
2/3 GN	0.65 kg	A120634	4015613271293
1/2 GN	0.45 kg	A120625	4016098101242
1/3 GN	0.3 kg	A120635	4016098101273
1/4 GN	0.2 kg	A120645	4016098101303
1/6 GN	0.18 kg	A120655	4016098101334
1/9 GN	0.1 kg	A120649	4016098169204

Lid with spoon recess



Gastronorm	Weight	Code-No.	GTIN
1/1 GN	0.95 kg	A120616	4016098101228
2/3 GN	0.6 kg	A120637	4015613271309
1/2 GN	0.4 kg	A120626	4016098101259
1/3 GN	0.3 kg	A120636	4016098101280
1/4 GN	0.25 kg	A120646	4016098101310
1/6 GN	0.15 kg	A120656	4016098101341

Lid with sealing



Gastronorm	Weight	Code-No.	GTIN
1/1 GN	0.95 kg	A120615D	4015613409054
2/3 GN	0.55 kg	A120634D	4015613409061
1/2 GN	0.4 kg	A120625D	4015613409078
1/3 GN	0.3 kg	A120635D	4015613409085
1/4 GN	0.2 kg	A120645D	4015613409092
1/6 GN	0.1 kg	A120655D	4015613409108

Component parts

Intermediate bar, 325 mm

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

A120601

Intermediate bar, 530 mm

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

A120602

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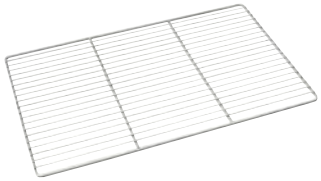
Tray GN



- Material: CNS 18/10
- Norm: EN 631
- Surface: Silk matt
- Reinforced edge: Yes
- Stackable: Yes

Gastronorm	Depth container	Content	Size	Weight	Code-No.	GTIN
2/1 GN	20 mm	6,9 litre(s)	W 650 x D 530 x H 20 mm	2.7 kg	A101181	4015613271699
2/1 GN	40 mm	10 litre(s)	W 650 x D 530 x H 40 mm	2 kg	A101182	4015613271705
2/1 GN	65 mm	18,5 litre(s)	W 650 x D 530 x H 65 mm	2.5 kg	A101183	4015613271712
1/1 GN	20 mm	3,5 litre(s)	W 530 x D 325 x H 20 mm	1.5 kg	A101185	4015613271729
1/1 GN	40 mm	5 litre(s)	W 530 x D 325 x H 40 mm	1.5 kg	A101186	4015613271736
1/1 GN	65 mm	9 litre(s)	W 530 x D 325 x H 65 mm	1.7 kg	A101187	4015613271743
1/2 GN	20 mm	1,6 litre(s)	W 325 x D 265 x H 25 mm	0.7 kg	A101190	4015613271750
1/2 GN	40 mm	2 litre(s)	W 325 x D 265 x H 40 mm	0.75 kg	A101191	4015613271767
1/2 GN	65 mm	4 litre(s)	W 325 x D 265 x H 65 mm	0.8 kg	A101192	4015613271774
2/3 GN	20 mm	2,3 litre(s)	W 354 x D 325 x H 20 mm	1.2 kg	A101195	4015613271781
2/3 GN	40 mm	3 litre(s)	W 355 x D 325 x H 40 mm	1.1 kg	A101196	4015613271798
2/3 GN	65 mm	5,5 litre(s)	W 354 x D 325 x H 65 mm	0.75 kg	A101197	4015613271804

Grid GN



- Material: CNS 18/10

Gastronorm	Size	Weight	Code-No.	GTIN
2/1 GN	W 650 x D 530 x H 10 mm	1.9 kg	A101092	4016098175267
1/1 GN	W 325 x D 530 x H 10 mm	0.95 kg	A101091	4016098175250
1/2 GN	W 330 x D 265 x H 55 mm	0.75 kg	786009	4015613815275
2/3 GN	W 355 x D 325 x H 10 mm	0.79 kg	133212	4015613332123

Shelf perforated, GN



- Material: CNS 18/10
- Design: With perforation (holes)

Gastronorm	Size	Weight	Code-No.	GTIN
1/1 GN	W 467 x D 269 x H 18 mm	0.8 kg	A101161	4015613271644
1/2 GN	W 250 x D 195 x H 17 mm	0.4 kg	A101162	4015613271651
1/3 GN	W 262 x D 110 x H 30 mm	0.3 kg	A101163	4015613271682
1/4 GN	W 194 x D 90 x H 25 mm	0.25 kg	A101164	4015613271668



Display trays



Display tray 17W-150x190

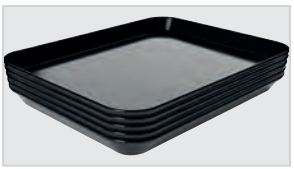


Present dishes and food attractively in the display. The premium melamine display trays offer a wide range of top-quality and attractive design options.

- Material: Melamine
- Temperature range: -40 °C to 70 °C
- Dishwasher-suitable: Yes
- Order quantity unit: 5 units



▶ Attractive, timeless design





▶ Temperature range: -40 °C to 70 °C



	Colour	Size	Weight	Code-No.	GTIN
Display tray 17W-150x190	White	W 150 x D 190 x H 17 mm	0.1 kg	122150	4015613824970
Display tray 17S-150x190	Black	W 150 x D 190 x H 17 mm	0.1 kg	122151	4015613824987
Display tray 17W-150x300	White	W 150 x D 300 x H 17 mm	0.2 kg	122160	4015613824994
Display tray 17S-150x300	Black	W 150 x D 300 x H 17 mm	0.2 kg	122161	4015613825007
Display tray 17W-190x300	White	W 190 x D 300 x H 17 mm	0.22 kg	122190	4015613825014
Display tray 17S-190x300	Black	W 190 x D 300 x H 17 mm	0.22 kg	122191	4015613825021
Display tray 17W-210x280	White	W 210 x D 280 x H 17 mm	0.26 kg	122222	4015613825076
Display tray 17S-210x280	Black	W 210 x D 280 x H 17 mm	0.23 kg	122223	4015613825083
Display tray 17W-240x350	White	W 240 x D 350 x H 17 mm	0.36 kg	122240	4015613825038
Display tray 17S-240x350	Black	W 240 x D 350 x H 17 mm	0.36 kg	122241	4015613825045
Display tray 17W-280x420	White	W 280 x D 420 x H 17 mm	0.52 kg	122180	4015613825052
Display tray 17S-280x420	Black	W 280 x D 420 x H 17 mm	0.52 kg	122181	4015613825069

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Display tray 35W-160x290



Present dishes and food attractively in the display. The premium melamine display trays offer a wide range of top-quality and attractive design options.

- Material: Melamine
- Temperature range: -40 °C to 70 °C
- Dishwasher-suitable: Yes



▶ Attractive, timeless design





▶ Temperature range: - 40 C to 70 C



	Colour	Order quantity unit	Size	Weight	Code-No.	GTIN
Display tray 35W-160x290	White	5 units	W 160 x D 290 x H 35 mm	0.24 kg	122162	4015613825106
Display tray 35S-160x290	Black	5 units	W 160 x D 290 x H 35 mm	0.24 kg	122163	4015613825113
Display tray 40W-150x190	White	5 units	W 150 x D 190 x H 40 mm	0.15 kg	122152	4015613825090
Display tray 40S-150x190	Black	5 units	W 150 x D 190 x H 40 mm	0.15 kg	122153	4015613825441
Display tray 40W-250x350	White	5 units	W 250 x D 350 x H 40 mm	0.47 kg	122250	4015613825120
Display tray 40S-250x350	Black	5 units	W 250 x D 350 x H 40 mm	0.47 kg	122251	4015613825137
Display tray 60W-210x280	White	5 units	W 210 x D 280 x H 60 mm	0.41 kg	122212	4015613825151
Display tray 60S-210x280	Black	5 units	W 210 x D 280 x H 60 mm	0.39 kg	122213	4015613825168
Display tray 60W-280x420	White	3 units	W 280 x D 420 x H 60 mm	0.77 kg	122280	4015613825144
Display tray 60S-280x420	Black	3 units	W 280 x D 420 x H 60 mm	0.77 kg	122281	4015613825397
Display tray 80W-190x300	White	5 units	W 190 x D 300 x H 80 mm	0.46 kg	122192	4015613825175
Display tray 80S-190x300	Black	5 units	W 190 x D 300 x H 80 mm	0.46 kg	122193	4015613825182

Cutlery tray 1/1GN polypropylene

A500410

GTIN 4015613584164



- Material: Polypropylene
- Gastronorm: 1/1 GN
- Number of shelves: 4
- Stackable: Yes
- Size: W 530 x D 325 x H 100 mm
- Weight: 0.7 kg

Cutlery holder BK40L

500449

GTIN 4015613833132



CNS

This cutlery holder is perfect for canteens, buffets and self-service areas. The material quality and fact that the optionally available cutlery pots can be removed provide the perfect prerequisites for hygienic cleaning.

- Number of shelves: 4
- Designed for: 4 cutlery holders, Ø 90 mm, H 140 mm
- Not included in delivery: Cutlery holder
- Size: W 504 x D 150 x H 192 mm
- Weight: 1.47 kg

Cutlery holder BK40H

500443

GTIN 4015613833149



CNS

This cutlery holder is perfect for canteens, buffets and self-service areas. The material quality and fact that the optionally available cutlery pots can be removed provide the perfect prerequisites for hygienic cleaning.

- Number of shelves: 4
- Designed for: 4 cutlery holders, Ø 90 mm, H 140 mm
- Not included in delivery: Cutlery holder
- Size: W 180 x D 480 x H 475 mm
- Weight: 2.86 kg

Cutlery holder BK40

500445

GTIN 4015613803029



CNS

This cutlery holder is ideal for canteens, buffets and self-service areas. Thanks to the choice of material and the fact that the optional cutlery basket can be removed, this holder enables the most hygienic cleaning possible.

- Number of shelves: 4
- Designed for: 4 cutlery holders, Ø 90 mm, H 140 mm
- Not included in delivery: Cutlery holder
- Size: W 265 x D 304 x H 202 mm
- Weight: 1.25 kg

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Cutlery holder BK60

500446

GTIN 4015613803036



CNS

This cutlery holder is ideal for canteens, buffets and self-service areas. Thanks to the choice of material and the fact that the optional cutlery basket can be removed, this holder enables the most hygienic cleaning possible.

• Number of shelves	6
• Designed for	6 cutlery holders, Ø 90 mm, H 140 mm
• Not included in delivery	Cutlery holder
• Size	W 385 x D 304 x H 206 mm
• Weight	1.6 kg

Component parts

Cutlery holder BKCNS

- Material: Chrome-nickel steel
- Diameter: 90 mm
- Size: W 115 x D 115 x H 138 mm
- Weight: 0.2 kg
- GTIN: 4015613812786



500447

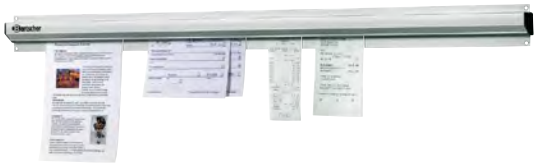
Cutlery holder BKKST

- Material: Plastic
- Colour: White
- Diameter: 90 mm
- Size: W 99 x D 99 x H 141 mm
- Weight: 0.08 kg
- GTIN: 4015613812793



500448

Label holder 610-1AL



This note holder makes it easy to keep track of all of your orders. It's a useful addition to any organised kitchen or service area.

• Material	Aluminium
• Material casters	Glass



▶ Safe attachment to the wall using screws



▶ Good note retention thanks to glass spheres inside the bar



▶ Easy and quick to use during work

	Design	Size	Weight	Code-No.		GTIN
Label holder 610-1AL	610 mm wide	W 610 mm D 60 mm H 20 mm	0.5 kg	A256061V		4015613799513
Label holder 910-1AL	910 mm wide	W 910 mm D 60 mm H 20 mm	0.7 kg	A256091V		4015613799520
Label holder 1200-1AL	1.200 mm wide	W 1,205 mm D 60 mm H 20 mm	0.85 kg	256120		4015613868530

Frying pan E180-D1



A real all-rounder in every kitchen - whether frying, roasting, or heating food, this stainless steel frying pan and matching lid are ideal for use on any hob.

• Roasting surface design	Stainless steel Brushed
• Material handle(s)	Stainless steel
• Handle properties	Thermally insulated
• Induction-suitable	Yes
• Including	1 lid

	Inside diameter	Diameter surface	Pan height	Size	Weight	Code-No.	GTIN
E180-D1	180 mm	125 mm	65 mm	W 200 x D 350 x H 110 mm	0.95 kg	100454	4015613773209
E200-D1	200 mm	145 mm	65 mm	W 410 x D 220 x H 110 mm	1.2 kg	100456	4015613773216
E240-D1	240 mm	190 mm	75 mm	W 260 x D 486 x H 98 mm	1.3 kg	100457	4015613773223

Cooking pot E3L-SG1



This stainless steel cooking pot is an all-rounder on all types of stove. With its fixed, long handle, it guarantees optimum handling in the kitchen.

• With pouring rim	Yes
• Induction-suitable	Yes
• Handle properties	Thermally insulated
• Including	1 lid

	Content	Diameter surface	Size	Weight	Code-No.	GTIN
E3L-SG1	3 litre(s)	158 mm	W 200 x D 365 x H 170 mm	1.1 kg	100450	4015613773162
E4L-SG1	4 litre(s)	175 mm	W 222 x D 407 x H 178 mm	1.3 kg	100451	4015613773179
E6.7L-SG1	6,7 litre(s)	215 mm	W 485 x D 265 x H 200 mm	2 kg	100452	4015613773186
E10.4L-SG1	10,4 litre(s)	250 mm	W 560 x D 310 x H 220 mm	2.7 kg	100453	4015613773193

Cooking pot E6,1L-1



This stainless steel cooking pot is an all-rounder on all types of stove. The heat-insulated handles enable safe handling during work in the kitchen.

• With pouring rim	Yes
• Induction-suitable	Yes
• Handle properties	Thermally insulated
• Including	1 lid

	Content	Diameter surface	Size	Weight	Code-No.	GTIN
E6,1L-1	6,1 litre(s)	175 mm	W 295 x D 220 x H 240 mm	1.7 kg	100446	4015613773124
E10,4L-1	10,4 litre(s)	262 mm	W 430 x D 320 x H 220 mm	3.2 kg	100449	4015613773155
E11L-1	11 litre(s)	215 mm	W 340 x D 265 x H 290 mm	2.4 kg	100447	4015613773131
E16L-1	16 litre(s)	290 mm	W 355 x D 443 x H 270 mm	3.8 kg	100448	4015613773148
25L-D290	25 litre(s)	290 mm	W 320 x D 320 x H 326 mm	4.5 kg	100441	4015613699660
25L with lid	25 litre(s)	330 mm	W 430 x D 430 x H 275 mm	6.1 kg	100440	4015613647746
30L with lid	30 litre(s)	330 mm	W 430 x D 430 x H 325 mm	6.4 kg	100445	4015613647753
70L-D380	70 litre(s)	380 mm	W 450 x D 450 x H 450 mm	12 kg	100442	4015613714851

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Cookware set T4P1

A130442

GTIN 4015613417158



• Set comprises	4 pots with a lid and 1 pan Pot 1: contents 2 litres, Ø surface 16 cm, height 10 cm Pot 2: contents 2.7 litres, Ø surface 18 cm, height 11 cm Pot 3: contents 5.1 litres, Ø surface 24 cm, height 11.5 cm Pot 4: contents 6.1 litres, Ø surface 20 cm, height 20 cm Pan: contents 2.8 litres, Ø surface 24 cm, height 6.5 cm
• With pouring rim	Yes
• Induction-suitable	Yes
• Handle properties	Cold handle(s)
• Size	W 585 x D 340 x H 245 mm
• Weight	6 kg

Cookware set T4

A130441

GTIN 4015613403977



• Set comprises	4 pots with a lid Pot 1: contents 8 litres, Ø surface 24 cm, height 20 cm Pot 2: contents 9 litres, Ø surface 26 cm, height 20.5 cm Pot 3: contents 13 litres, Ø surface 28 cm, height 22.5 cm Pot 4: contents 15 litres, Ø surface 30 cm, height 25 cm
• With pouring rim	Yes
• Induction-suitable	Yes
• Handle properties	Cold handle(s)
• Size	W 360 x D 315 x H 425 mm
• Weight	9 kg

Oven gloves 300



The pair of cotton oven gloves is highly heat resistant thanks to the integrated flame protection. The practical loop ensures a clean and tidy work area.

• Material	Cotton 100 % (exterior)
• Colour	Black
• Heat resistant to	250 °C
• Properties	With flame protection With hanger Fabric density: 640 g/m²
• Scope of delivery	1 pair of oven gloves
• Important information	Do not wash to maintain flame protection





	Length	Size	Weight	Code-No.		GTIN
Oven gloves 300	300 mm	W 200 x D 300 x H 35 mm	0.23 kg	A500510		4015613735467
Oven gloves 370	370 mm	W 220 x D 370 x H 35 mm	0.28 kg	A500511		4015613735474
Oven gloves 420	420 mm	W 235 x D 420 x H 35 mm	0.36 kg	A500512		4015613735481
Oven gloves 600	600 mm	W 230 x D 600 x H 35 mm	0.51 kg	A500513		4015613735498

Storage container 10L



A robust, stackable storage container for the hygienic storage of various grains and cereals as well as spices, rice, and noodles. This practical transparent, folding lid allows you to see which dried goods are in the container at a glance.

- Material: Polypropylene, Polycarbonate
- Lid properties: Attachment with folding lid: Detachable, Transparent folding lid, lockable in position
- Stackable: Yes



▶ Robust storage container



▶ Attachment with folding lid
▶ Transparent folding lid lockable in position





	Storage capacity	Including	Size	Weight	Code-No.		GTIN
Storage container 10L	10 litre(s)	1 scoop	W 300 mm D 400 mm H 230 mm	1.2 kg	500384		4015613752716
Storage container 24L	24 litre(s)	1 measuring beaker, 500 ml	W 300 mm D 590 mm H 435 mm	3.5 kg	500386		4015613752723
Storage container 47L	47 litre(s)	1 measuring beaker, 500 ml	W 480 mm D 580 mm H 440 mm	5 kg	500387		4015613752730

Storage container trolley 81L



A robust, mobile storage container for the hygienic storage of various grains and cereals as well as spices, rice, and noodles. The transparent lid allows you to see which dried goods are in the container at a glance.

- Material: Polypropylene, Polycarbonate
- Lid properties: Detachable, Integrated scoop holder, Sliding cover, transparent
- Swivel casters: 2 casters, 2 swivel casters
- Including: 1 scoop
- Delivery state: Building kit (simple assembly)
- With casters: Yes



▶ Mobile storage container
▶ 2 casters, 2 swivel casters



▶ Transparent sliding cover
▶ Detachable





	Storage capacity	Load-bearing capacity max.	Size	Weight	Code-No.		GTIN
Storage container trolley 81L	81 litre(s)	77 kg	W 330 mm D 750 mm H 740 mm	9.6 kg	500381		4015613752693
Storage container trolley 102L	102 litre(s)	103 kg	W 400 mm D 750 mm H 735 mm	10.8 kg	500383		4015613752709

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Salt shaker 300





This salt cellar can actually be used for much more than salt: It's also suitable for spices, sugar, and flour.

- Material: Aluminium
- Design: With screw-on lid
- Designed for: Salt, Spices, Sugar, Flour
- Order quantity unit: 1 box (6 salt shaker)

	Content	Size	Weight	Code-No.		GTIN
Salt shaker 300	300 ml	W 70 x D 70 x H 115 mm	0.06 kg	680654		4015613762036
Salt shaker 650	650 ml	W 85 x D 85 x H 190 mm	0.11 kg	680655		4015613762050

Bread cutting board KSE475

C120100

GTIN 4015613412795



- Material: Wood, Stainless steel
- Properties: Integrated knife tray, Crumb tray, stainless steel
- Including: 1 bread knife, stainless steel with a plastic handle
- Size: W 475 x D 260 x H 40 mm
- Weight: 1.9 kg

Cutting board 40x30 W

A120587

GTIN 4015613690339



- Material: Polyethylene
- Colour: White
- Cutting surface: 400 x 300 mm
- Board thickness: 15 mm
- Juice groove: No
- Properties: Dishwasher-suitable, 4 rubber feet, anti-slip
- Size: W 400 x D 300 x H 20 mm
- Weight: 1.6 kg

Cutting board 48x37 W-RK



The cutting board is equipped with two stopper edges, which on the one hand ensure a secure hold on the work surface and on the other hand prevent food from slipping off.

- Material: Plastic
- Colour: White
- Board thickness: 10 mm
- Juice groove: All-round
- Stopper edge: Yes



▶ Stopper edge



▶ Juice groove

	Cutting surface	Size	Weight	Code-No.		GTIN
Cutting board 48x37 W-RK	415 x 300 mm	W 480 x D 375 x H 45 mm	1.7 kg	A120593		4015613716084
Cutting board PE, stop-edge, white	520 x 300 mm	W 580 x D 375 x H 45 mm	2.1 kg	A120588		4015613405025

Cutting board PRO 32x26 W-R



A focus on hygiene with the chopping board series PRO in 32 x 26 cm format – differently coloured chopping boards for the different food groups. This HACCP-compliant white chopping board is designed for chopping baked goods and dairy products such as cheese.

• Material	Polyethylene
• Cutting surface	290 x 225 mm
• Board thickness	20 mm
• Juice groove	yes
• Properties	Food-safe
	Taste and smell-neutral
	Gentle on blades
	HACCP compliant
	Shock and cut-proof
	Dishwasher-suitable
	4 rubber feet, anti-slip
• Size	W 325 x D 265 x H 25 mm
• Weight	1.59 kg



▶ A focus on hygiene – chopping board series PRO
▶ Chopping boards in different colours to indicate the different food groups



▶ Board thickness: 20 mm
▶ Dishwasher-safe

	Colour	Code-No.	GTIN
Cutting board PRO 32x26 W-R	White	A120528	4015613837512
Cutting board PRO 32x26 LI-R	Lilac	A120537	4015613837574
Cutting board PRO 32x26 GR-R	Green	A120532	4015613837543
Cutting board PRO 32x26 B-R	Blue	A120531	4015613837536
Cutting board PRO 32x26 R-R	Red	A120529	4015613837529
Cutting board PRO 32x26 BR-R	Brown	A120534	4015613837567
Cutting board PRO 32x26 GE-R	Yellow	A120533	4015613837550

Cutting board PRO 53x32 W-R



A focus on hygiene with the chopping board series PRO in 53 x 32 cm format – different coloured cutting boards for various food groups. The HACCP compliant green cutting board is designed for cutting fruit and vegetables.

• Material	Polyethylene
• Cutting surface	490 x 285 mm
• Board thickness	20 mm
• Juice groove	yes
• Properties	Food-safe
	HACCP compliant
	Taste and smell-neutral
	Dishwasher-suitable
	Shock and cut-proof
	Gentle on blades
	6 rubber feet, anti-slip
• Size	W 530 x D 325 x H 24 mm
• Weight	3.2 kg



▶ Hygiene in focus – PRO cutting board series
▶ Different coloured cutting boards for various food groups



▶ Board thickness: 20 mm
▶ Dishwasher-suitable

	Colour	Code-No.	GTIN
Cutting board PRO 53x32 W-R	White	A120511	4015613710273
Cutting board PRO 53x32 LI-R	Lilac	A120539	4015613837598
Cutting board PRO 53x32 GR-R	Green	A120512	4015613712055
Cutting board PRO 53x32 B-R	Blue	A120514	4015613712079
Cutting board PRO 53x32 R-R	Red	A120513	4015613712062
Cutting board PRO 53x32 BR-R	Brown	A120538	4015613837581
Cutting board PRO 53x32 GE-R	Yellow	A120515	4015613712086

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Cutting board 60x40 W



The focus is on hygiene with these 60 x 40 cm chopping boards – differently coloured chopping boards for the different food groups. This HACCP-compliant white chopping board is designed for chopping baked goods and dairy products such as cheese.

• Material	Polyethylene
• Cutting surface	600 x 400 mm
• Board thickness	16 mm
• Juice groove	No
• Properties	Food-safe
	Taste and smell-neutral
	Gentle on blades
	HACCP compliant
	Shock and cut-proof
	Dishwasher-suitable
	6 rubber feet, anti-slip
• Size	W 600 x D 400 x H 20 mm
• Weight	3.49 kg



▶ Chopping boards in different colours to indicate the different food groups



▶ Board thickness: 16 mm
▶ Dishwasher-safe

	Colour	Code-No.	GTIN
Cutting board 60x40 W	White	A120592	4015613690346
Cutting board 60x40 LI	Lilac	A120527	4015613837505
Cutting board 60x40 GR	Green	A120523	4015613837475
Cutting board 60x40 B	Blue	A120522	4015613837468
Cutting board 60x40 R	Red	A120521	4015613837451
Cutting board 60x40 BR	Brown	A120526	4015613837499
Cutting board 60x40 GE	Yellow	A120524	4015613837482

Component parts

Cutting board stands 60

- Material: Stainless steel
- Capacity: 6 cutting boards
- Dishwasher-suitable: Yes
- Size: W 265 x D 280 x H 305 mm
- Weight: 1.2 kg
- GTIN: 4015613733722

A120516





Magnetic strip 615AL

A256024

GTIN 4015613724492



The durable magnetic strip is made of aluminium and helps you to keep your workspace clean and tidy. Knives, scissors and kitchen utensils all have their place and are easily accessible at all times.

• Material	Aluminium
• Designed for	Knife
	Scissors
	Kitchen utensils
• Number of magnetic strips	2
• Magnetic strip length	610 mm
• Including	Attachment material
• Size	W 620 x D 45 x H 20 mm
• Weight	0.52 kg



▶ Magnetic strip for knives, scissors, kitchen utensils & more



▶ Number of magnetic strips: 2
▶ Magnetic strip length; 610 mm

Blow torch 1300GK

A150646

GTIN 4015613783451



A classic flambé burner: For caramelising desserts such as crème brûlée. As a little helper in the kitchen, it can also be used for melting cheese, browning food or skinning tomatoes and peppers.

• Gas type	Butane
• Ignition type	Piezo ignition
• Temperature range to	1300 °C
• Flame can be regulated	Yes
• Can be refilled	No
• Not included in delivery	Gas cartridge
• Important information	A Bartscher gas cartridge is required for operation
• Size	W 190 x D 35 x H 60 mm
• Weight	0.16 kg



▶ Operated by gas cartridge
▶ Gas cartridge BG227
page 138



▶ Flame can be regulated

Blow torch 1300FG

A555302

GTIN 4015613409498



Whether for food- preparation or food-arrangements, the kitchen helper provides helpful support for various uses – Such as caramelising, cheese melting, flaying tomatoes, embrowning and much more.

• Gas type	Lighter gas
• Ignition type	Piezo ignition
• Temperature range to	1300 °C
• Flame can be regulated	Yes
• Can be refilled	Yes
• Not included in delivery	Filling
• Size	W 95 x D 70 x H 165 mm
• Weight	0.15 kg

Doner kebab knife 1000-E06

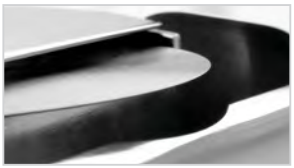
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GTIN 4015613615561



The cutting thickness of the electric doner kebab knife can be easily adjusted from 0 to 6 millimetres. With the smooth stainless steel blade, the meat can be cut flexibly and precisely into pieces.

• Design knife	Stainless steel Smooth
• Diameter knife	100 mm
• Cutting thickness	0 - 6 mm
• Rpm max.	2560 r. / min.
• Blade guard	Yes
• Connection cable model	Cable length: 2,8 m
• Including	1 spare blade 1 sharpening stone
• Power load	0,08 kW | 230 V | 50 Hz
• Size	W 130 x D 190 x H 256 mm
• Weight	1.4 kg



▶ Stainless steel blade
▶ Diameter: 10 cm
▶ With blade protection



▶ Simple cutting thickness adjustment
▶ Cutting thickness: 0 - 6 mm



▶ Includes
1 spare blade
1 sharpening stone

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Knife steriliser 9-330

110438

GTIN 4015613754888



Totally safe hygiene: The black tinted pane protects the user against the UV light used to sterilise up to 9 knives. Simply insert the knives, close the door, and set the timer.

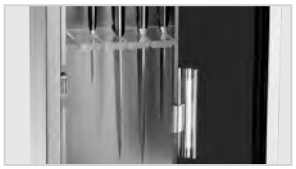
Capacity	9 knives
Max. blade length	330 mm
Max. handle length	145 mm
Min. sterilisation time	30 minute(s)
Sterilisation method	UV light
Door hinge side	Right
Model	Wall-mounting
Power load	0,016 kW | 230 V | 50/60 Hz
Size	W 420 x D 175 x H 610 mm
Weight	8.9 kg



▶ Sterile knives thanks to UV light



▶ Capacity: 9 knives
▶ Max. blade length: 330 mm
▶ Max. handle length: 145 mm



▶ Door contact switch



▶ Wall-mounting

Knife sharpener MS310

120558

GTIN 4015613675824



Gentle to materials and efficient. Can be used for smooth or curved blades and knives with serrated edges – the knife sharpener makes no compromises when sharpening or removing burrs is concerned.

Material	Plastic
Material of grinder	Diamond (micrometer in size, mono-crystalline) Ceramic stone
Designed for	Smooth blades Curved blades Serrated blades
Power load	0,031 kW | 230 V | 50 Hz
Size	W 190 x D 131 x H 109 mm
Weight	1.4 kg





▶ Designed for
Smooth blades | Curved blades | Serrated blades

Thermometer D1500 KTP

- Application area: Canteens, Refrigerated rooms, Refrigeration cell
- Designed for: Core temperature measurements, Temperature monitoring during transport and storage
- Material temperature sensor: Stainless steel
- Puncture depth: 67 mm
- Temperature range: -50 °C to 150 °C
- Battery: Button cell LR44/AG13
- Including: Protection cap, 1 battery
- Important information: Do not use in oven
- Size: W 151 x D 15 x H 20 mm
- Weight: 0.03 kg
- GTIN: 4015613664231



292042

Thermometer A1020 KTP

- Application area: Canteens, Refrigeration cell, Freezer cell, Refrigerated rooms
- Designed for: Core temperature measurements, Temperature monitoring during transport and storage
- Material temperature sensor: Stainless steel
- Puncture depth: 120 mm
- Temperature range: -20 °C to 102 °C
- Including: Protection cap
- Important information: Do not use in oven
- Size: W 27 x D 27 x H 140 mm
- Weight: 0.01 kg
- GTIN: 4015613664293



292044

Thermometer D3000 KTP

- Application area: Canteens, Refrigeration cell, Freezer cell, Refrigerated rooms
- Designed for: Core temperature measurements, Temperature monitoring during transport and storage
- Material temperature sensor: Stainless steel
- Puncture depth: 120 mm
- Temperature range: -50 °C to 300 °C
- Battery: Button cell LR754/AG5
- Including: Protection cap, 1 battery
- Important information: Do not use in oven
- Size: W 34 x D 34 x H 160 mm
- Weight: 0.02 kg
- GTIN: 4015613664255



293043

Thermometer D3000 KTP-KL

- Application area: Steaming, Cooling
- Designed for: Core temperature measurements
- Material temperature sensor: Stainless steel
- Puncture depth: 110 mm
- Temperature range: -40 °C to 300 °C
- Battery: Button cell CR2032
- Including: 2 batteries
- Important information: Do not use in oven
- Size: W 155 x D 45 x H 23 mm
- Weight: 0.09 kg
- GTIN: 4015613720432



292481

Thermometer A500

- Application area: Canteens, Refrigeration cell, Freezer cell, Refrigerated rooms
- Designed for: Room temperature measurements, Refrigerators / upright freezers, Temperature monitoring during transport and storage
- Temperature range: -30 °C to 50 °C
- Size: W 51 x D 13 x H 66 mm
- Weight: 0.01 kg
- GTIN: 4015613664286



292049

Thermometer A300

- Application area: Canteens, Refrigeration cell, Freezer cell, Refrigeration cell
- Temperature range: -30 °C to 30 °C
- Designed for: Room temperature measurements, Refrigerators / upright freezers, Temperature monitoring during transport and storage
- Size: W 62 x D 35 x H 71 mm
- Weight: 0.04 kg
- GTIN: 4015613664262



292048

Thermometer A250

- Application area: Refrigerated rooms, Refrigeration cell
- Designed for: Refrigerators / upright freezers, Temperature monitoring during transport and storage
- Temperature range: -40 °C to 25 °C
- Size: W 134 x D 20 x H 30 mm
- Weight: 0.04 kg
- GTIN: 4015613664279



292043

Thermometer A3000 TP

- Application area: Frying, Steaming
- Designed for: Deep fat fryers
- Material temperature sensor: Stainless steel
- Puncture depth: 300 mm
- Temperature range: 10 °C to 300 °C
- Including: 1 adjustable holding clip
- Size: W 50 x D 50 x H 320 mm
- Weight: 0.2 kg
- GTIN: 4015613633152



292046

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Can opener KB565

A120355

GTIN 4015613731247



STAINLESS STEEL

The table-top can opener in height-adjustable design allows the opening of even very large cans up to a height of 56.5cm. The crank drive with spring mechanism allows easy and user-friendly operation.

• Material of knife	Stainless steel
• Size utility space	W 131 x D 294 mm
• Height-adjustable	Yes
• Can height max.	565 mm
• Model	Clip attachment (prepared for screw attachment) Crank drive with spring mechanism Tabletop gauge max.: 60 mm
• Size	W 125 x D 290 x H 780 mm
• Weight	2.1 kg

Blade KB565

- Material: Stainless steel
- Size: W 66 x D 36 x H 76 mm
- Weight: 0.1 kg
- GTIN: 4015613736112

A120356

Transport wheel KB565

- Material: Steel, Chrome-plated
- Size: W 39 x D 39 x H 10 mm
- Weight: 0.08 kg
- GTIN: 4015613736129

A120357

Bin bag stand 120L

860015

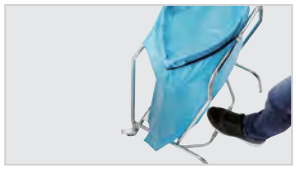
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STAINLESS STEEL

Hygienic, fast and easy – the large foot pedal on the frame makes clean disposal of rubbish simple. The no-lid design means that the bin bag stand can also be placed in corners with low clearance. Another plus: The sealing mechanism keeps unpleasant odours inside the bin bag where they belong.

• Designed for	120 litre bin bags
• Model	Suspension device Seal with clamping rubber Support pour sac poubelle
• Operation	Foot-operated (pedal)
• Swivel casters	2 castors with locking brakes
• Delivery state	Building kit (simple assembly)
• Not included in delivery	Bin bags
• Size	W 590 x D 500 x H 955 mm
• Weight	4.2 kg



▶ Hygienic and simple
▶ Opens using a foot pedal



▶ Seal with clamping rubber
▶ Quick bin bag replacement



▶ Frame for bin bags



▶ Stable stainless steel design
▶ 2 feet
▶ 2 swivel casters with brakes

Rubbish bin 56L

860006

GTIN 4015613630670





CNS 18/10

• Content	56 litre(s)
• Size inner container	Ø 370 mm | Height: 520 mm
• Lid properties	Detachable, with handle Can be attached to the side of the bucket
• Swivel casters	4 swivel casters
• Properties	With handles on the side
• Size	W 460 x D 400 x H 620 mm
• Weight	6.6 kg



Sanitary areas are representative of hotels and restaurant.
To ensure that everything is right here, and in terms of your other equipment, you will find a comprehensive choice of articles in this section – all for an outstanding appearance!

HOTEL EQUIPMENT | HYGIENE & CO

Power cleaner F1L

- Designed for: Manual cleaning of heavily soiled surfaces, Grill, oven and combi steamer cleaning (without cleaning system), Cookers, extractor hoods, tilting frying pans etc.
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 100 x D 110 x H 300 mm
- Weight: 1.1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 40156137733464



173278

Intensive power cleaner F1L

- Designed for: Use in kitchens and food processing areas, Grill, oven and combi steamer cleaning (without cleaning system), Cookers, extractor hoods, tilting frying pans etc., Deep-fat fryer cleaning, Fast, reliable intensive cleaning of heavily or extremely soiled surfaces
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 105 x D 100 x H 300 mm
- Weight: 1.1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773353



173280

Oil and grease remover F1L

- Designed for: Wipe-off work surfaces, stainless steel surfaces, Tiled walls and floors, Highly effective against deposits in coffee cans, Machines, appliances
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 90 x D 63 x H 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773339



173276

Dishwasher cleaner F10L

- Designed for: Commercial dishwashers
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 220 x D 190 x H 310 mm
- Weight: 9.7 kg
- GTIN: 4015613773315



173270

Dishwasher cleaner F10LXTRA

- Designed for: Commercial dishwashers
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: No
- Phosphate-free: Yes
- Size: W 230 x D 190 x H 310 mm
- Weight: 10.5 kg
- GTIN: 4015613767895



173271

Combi steamer cleaner F10L

- Designed for: Combi steamers with an automatic dosing system
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 230 x D 200 x H 315 mm
- Weight: 10 kg
- GTIN: 4015613767925



173279

Rinsing agent F10L

- Designed for: Commercial dishwashers, Household dishwashers, Combi steamer with rinsing program
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 220 x D 190 x H 310 mm
- Weight: 10.7 kg
- GTIN: 4015613767901



173272

Descaler F1L

- Designed for: Small appliances such as kettles and coffee machines etc.
- Content: 6 x 1 litre
- Model: Liquid, High concentrate
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: No
- Size: W 90 x D 63 x H 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773322



173277

Disinfection station D1 1170

825024

GTIN 4015613758510



The disinfection station is the ideal mobile solution for hand hygiene, particularly in entrance areas. It does not need to be mounted to a wall or to the floor. With the optional disinfectant dispenser and drip tray, the disinfection station enables top hygiene standards for pubs, restaurants, hotels, and petrol stations etc.

• Designed for	Bartscher Disinfectant dispenser PS 0.9L-W
	Bartscher Drip tray PS 0,9L-W
• Delivery state	Building kit
• Set comprises	1 plinth
	1 column
• Including	Attachment material
• Not included in delivery	Disinfectant dispenser
	Drip tray
• Size	W 300 x D 400 x H 1,170 mm
• Weight	7.4 kg



▶ Mobile disinfection station
▶ Disinfectant dispenser device



▶ Available as an option
Bartscher disinfectant dispenser PS 0.9L-W
Bartscher drip tray PS 0.9L-W

Hygiene station DH1 1460

850021

GTIN 4015613758466

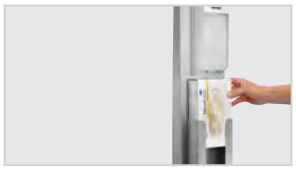


The hygiene station is the ideal mobile solution for hand hygiene, particularly in entrance areas. It does not need to be mounted to a wall or to the floor. With the optional disinfectant dispenser, drip tray, and glove dispenser, the hygiene station enables top hygiene standards for pubs, restaurants, hotels, and petrol stations etc.

• Designed for	Bartscher Disinfectant dispenser PS 0.9L-W
	Bartscher Drip tray PS 0,9L-W
	Bartscher Glove dispenser K10
• Delivery state	Building kit
• Set comprises	1 column
	1 plinth
• Including	Attachment material
• Not included in delivery	Disinfectant dispenser
	Drip tray
	Glove dispenser
• Size	W 400 x D 400 x H 1,462 mm
• Weight	10.2 kg



▶ Mobile hygiene station
▶ Disinfectant dispenser device
▶ Glove dispenser device



▶ Anti-theft protection for disposable glove box



▶ Available as an option
Bartscher disinfectant dispenser PS 0.9L-W
Bartscher drip tray PS 0.9L-W
Glove dispenser K10

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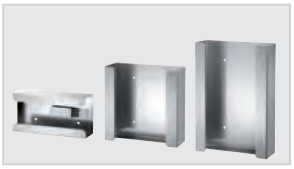
Glove dispenser K10



STAINLESS STEEL

For pubs and restaurants, hotels, petrol stations, care homes, and hospitals. The glove dispenser can be easily mounted to the wall in entrances or at work stations. The integrated spring ensures a secure hold and enables the use of even small boxes.

- Designed for — Disposable gloves in standard box
- Max. box dimensions — W 250 x D 130 x H 78 mm



▶ Glove dispenser for wall attachment

850023



▶ Capacity: 1 box

850024



▶ Capacity: 2 boxes

850025



▶ Capacity: 3 boxes

	Storage capacity	Size	Weight	Code-No.		GTIN
Glove dispenser K10	1 box	W 130 x D 80 x H 251 mm	0.77 kg	850023		4015613758442
Glove dispenser K20	2 boxes	W 260 x D 96 x H 259 mm	1.2 kg	850024		4015613758688
Glove dispenser K30	3 boxes	W 260 x D 95 x H 390 mm	1.7 kg	850025		4015613758695

Disinfectant dispenser PS 0.9L-W



0,9 L

Quick and uncomplicated hand disinfection for maximum protection. Be it in kitchens, laboratories or public buildings – the cartridge-free pump system with the elbow-operated dispenser ensures optimum hygiene conditions.

- Suitable for Euro bottles — 1000 ml
- Filling level check — Transparent plastic container
- Operation — One-hand operation
  Elbow operation
  Manual
- Not included in delivery — Filling



850019

▶ Available as an option Bartscher drip tray PS 0.9L-W page 438



850048

▶ Lockable



▶ Elbow operation



▶ Also suitable for 1000 ml Euro bottles (disposable containers) page 438

	Content	Size	Weight	Code-No.		GTIN
Disinfectant dispenser PS 0.9L-W	0,9 litres	W 95 mm D 225 mm H 310 mm	0.67 kg	850019		4015613704746
Disinfectant dispenser PS 1L-W	1 litre	W 93 mm D 200 mm H 330 mm	0.83 kg	850048		4015613761909

Disinfectant dispenser IRS 1L-W

850027

GTIN 4015613759012



1 L

With the infrared sensor, the disinfectant dispenser enables contact-free hand disinfection that's particularly user-friendly and hygienic. The dosing system can be preset and enables the efficient use of all liquid hand disinfectants.

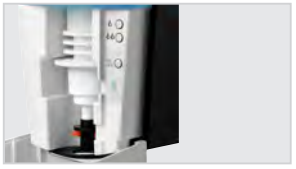
• Material	Plastic
• Content	1 litre
• Operation	Contact-free (infrared sensor)
• Filling level check	Window
• Lockable	Yes
• Including	1 key Attachment material
• Not included in delivery	Batteries Filling
• Size	W 123 x D 114 x H 262 mm
• Weight	0.73 kg



▶ Disinfection dispenser with infrared sensor



▶ Content: 1 litre
▶ Cartridge-free



▶ Dosing can be preset in 2 stages
▶ 0.4 - 0.8 ml or 0.8 - 1.6 ml



▶ Lockable

Component parts

SKINTASTIC® LEOCID SEPT P7

- Designed for: Disinfectant dispenser
- Format: Euro bottle (1,000 ml)
- Content: 12 x 1 litre
- Model: Liquid
- Properties: Bactericidal as per DIN EN 1276, Levurocidal as per DIN EN 1650, Microbactericidal as per DIN EN 14348, Partially viricidal as per DIN EN 14476, Perfume-free
- Important information: Exclusively available in Germany and Austria
- Size: W 70 x D 90 x H 210 mm
- Weight: 0.9 kg
- Order quantity unit: 1 box (12 bottles)
- GTIN: 4029888031315

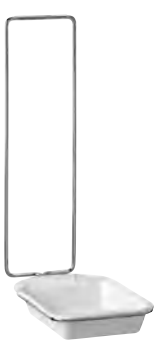
173084



Drip tray PS 0,9L-W

- Designed for:
  Disinfectant dispenser PS 0,9L-W
  Soap dispenser PS 0,9L-W
- Material: Stainless steel, Polypropylene
- Size: W 147 x D 285 x H 377 mm
- Weight: 0.46 kg
- GTIN: 4015613699431

850018





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Soap dispenser, wall-mounting,SS,1L

850007

GTIN 4015613536965



CNS

1 L

User-friendly, reliable, and with a timeless design

• Content	1 litre(s)
• Filling level check	Window
• Operation	Manual
• Including	Attachment material
• Not included in delivery	Filling
• Size	W 123 x D 110 x H 204 mm
• Weight	0.5 kg



▶ Quick and easy hand cleaning
▶ Pump system

Soap dispenser PS 0,9L-W



0,9 L

For the hygienic dispensing of commercial liquid soaps with a hand-operated or elbow-operated dispenser

• Suitable for Euro bottles	1000 ml
• Filling level check	Transparent plastic container
• Operation	One-hand operation Elbow operation Manual
• Not included in delivery	Filling



▶ Available as an option
Bartscher drip tray PS 0.9L-W



▶ Lockable



▶ Elbow operation

	Content	Size	Weight	Code-No.		GTIN
Soap dispenser PS 0,9L-W	0,9 litre(s)	W 95 mm D 222 mm H 330 mm	0.65 kg	850008		4015613588599
Soap dispenser PS 1L-W	1 litre(s)	W 93 mm D 200 mm H 330 mm	0.84 kg	850049		4015613762302

Paper towel dispenser ILZF20

850057

GTIN 4015613829005



Dry hands and perfect hygiene for everyone! This paper towel dispenser can be quickly and easily filled with conventionally folded paper towels. Whether in restaurants, bars, sculleries or in the hotel industry, the paper towel dispenser is used and paper towels are removed piece by piece.

• Paper folding	Interfold folding Layer folding Zig-zag folding Suitable for standard folding paper
• Filling level check	Opening on front
• Properties	Filling from above
• Including	Attachment material
• Not included in delivery	Filling
• Size	W 270 x D 130 x H 130 mm
• Weight	0.99 kg



▶ Suitable for standard folding paper



▶ Easy refilling
▶ Equipping from above

Paper towel dispenser ILZF10

850006

GTIN 4015613536958



For the easy and cost-effective dispensing of paper towels. When loaded with standard folding paper, this appliance is ideal for use in public toilets in catering outlets, hotels, airports, and on company premises, for example.

• Paper folding	Suitable for standard folding paper Interfold folding Layer folding Zig-zag folding
• Filling level check	Viewing slot
• Lockable	Yes
• Properties	Loaded via the front flap
• Including	Attachment material (four-point attachment)
• Not included in delivery	Filling
• Size	W 285 x D 100 x H 370 mm
• Weight	1.9 kg



▶ Easy to fill via a lockable front opening
▶ Viewing slot to check fill level



▶ Suitable for standard folding paper

Hand dryer, 2,1kW, plastic

850000

GTIN 4015613459592



• Material	Plastic
• Air temperature	Approx. 60 °C
• Air output	53 litres / sec.
• Start/Stop automatic via infrared sensor	Yes
• Including	1 plastic strip for wall attachment Attachment material
• Power load	2,1 kW | 230 V | 50 Hz
• Size	W 244 x D 264 x H 200 mm
• Weight	2.6 kg



▶ Automatic start/stop mechanism using infrared sensor

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Hand dryer IS 31LS-W

850011

GTIN 4015613710259



Small but powerful – this compact hand dryer with infrared sensor and automatic start/stop function has a really powerful air nozzle that enables fast and thorough hand-drying.

• Material	Plastic
• Air temperature	Approx. 80 °C
• Air output	31,67 litres / sec.
• Start/Stop automatic via infrared sensor	Yes
• Drying time max.	Approx. 60 seconds
• Including	Attachment material
• Power load	1,35 kW | 230 V | 50-60 Hz
• Size	W 250 x D 170 x H 240 mm
• Weight	3.6 kg



▶ Small but powerful
▶ Air temperature: Approx. 80°C
▶ Drying time max.: Approx. 60 seconds



▶ Start/Stop automatic via infrared sensor



▶ On/off switch

Hand dryer, 2,3kW, SS

850001

GTIN 4015613482019



• Air temperature	Approx. 60 °C
• Air output	58 litres / sec.
• Start/Stop automatic via infrared sensor	Yes
• Drying time max.	Approx. 60 seconds
• Including	Attachment material
• Power load	2,3 kW | 230 V | 50 Hz
• Size	W 260 x D 235 x H 210 mm
• Weight	4.8 kg



▶ Automatic start/stop mechanism using infrared sensor



▶ Rotating air outlet nozzle

Hand Dryer Jet 1800

850002

GTIN 4015613610665



Powerful nozzles enable fast and thorough hand-drying. This efficient hand-drying method is both hygienic and cost-effective.

• Material	Plastic Painted
• Air temperature	Same ambient temperature
• Air output	47 litres / sec.
• Drying time max.	Approx. 30 seconds
• Start/Stop automatic via infrared sensor	Yes
• Including	Attachment material
• Power load	1,8 kW | 230 V | 50 Hz
• Size	W 295 x D 240 x H 650 mm
• Weight	10.2 kg



▶ 2 high-performance air nozzle strips
▶ Air output: Approx. 47 litres/sec.
▶ Drying time max.: Approx. 30 seconds



▶ Removeable collection container for condensation at bottom of appliance



▶ Automatic start/stop mechanism using infrared sensor

Room air cleaner W4000

850200

GTIN 4015613769356



With a maximum air output of 400 m³/h, the W4000 cleans the air of viruses, allergens, and odours. The different colours of the LED ring provide information about the current air quality as well as creating an attractive coloured lighting effect in the room.

• Designed for	Rooms up to 40 m²
• Material	Plastic
• Number of filters	1
• Maximum air performance	400 m³/h
• Controllable air quantity	3 levels
• Air purification	With UV light
• Air quality sensor	Yes
• Time setting	2, 4, or 8 hours
• Power load	0,05 kW | 230 V | 50/60 Hz
• Size	W 300 x D 270 x H 565 mm
• Weight	5 kg



▶ Designed for rooms up to 40 m²
▶ Maximum air output: 400 m³/h
▶ Controllable air quantity: 3 settings



▶ Double air quality display
▶ Digital display
▶ Ring of LED lights in different colours

HEPA filter W4000

- Material: Plastic (PP, PET)
- Filter class: HEPA H13
- Service life: 2,200 operating hours
- Size: W 215 x D 215 x H 260 mm
- Weight: 0.7 kg
- GTIN: 4015613770536

850210

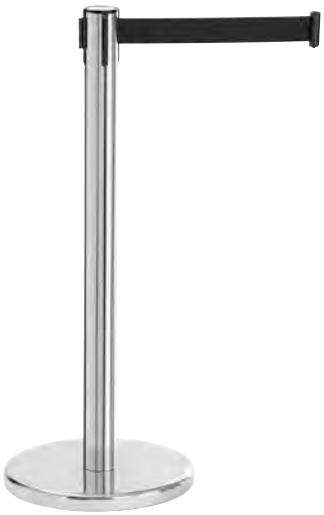


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Barrier stand 1800

603101

GTIN 4015613757865



STAINLESS STEEL

Handy barrier post system for extra safety and order – the 1.8 metre tape, 3 integrated tape fasteners and attached safety lock ensure safe, flexible and needs-based use anywhere.

• Model	Upright unit
• Tape material	Nylon
• Tape length	1,8 m
• Automatic tape winding	Yes
• Number of tape fasteners	3
• Safety lock	Yes
• Properties	Pull-out tape Size of base: Ø 360 mm
• Important information	Only for use in combination: Barrier stand 1800, barrier wall tape 2000 or barrier wall tape 3000
• Size	W 360 x D 360 x H 915 mm
• Weight	6.4 kg



▶ Barrier strap (post version)



▶ Pull-out nylon strap
▶ Length: 1.8 m
▶ Colour: Black



▶ 3 integrated strap fasteners



▶ With safety lock

Barrier wall tape 2000



STAINLESS STEEL

For use as a passenger guidance system in airports or at events and as a barrier to cordon off individual areas in supermarkets, petrol stations and restaurants. The 2|3 metre tape, 2 integrated tape fasteners and attached safety lock ensure safe operation.

• Model	Wall-mounting
• Tape material	Nylon
• Automatic tape winding	Yes
• Number of tape fasteners	2
• Safety lock	Yes
• Not included in delivery	Attachment material
• Important information	Only for use in combination: Barrier stand 1800, barrier wall tape 2000 or barrier wall tape 3000



▶ Barrier strap for wall-mounting



▶ Pull-out nylon strap
▶ Colour: Black



▶ 2 integrated strap fasteners



▶ With safety lock

	Tape length	Size	Weight	Code-No.		GTIN
Barrier wall tape 2000	2 m	W 90 x D 115 x H 126 mm	0.45 kg	603102		4015613757889
Barrier wall tape 3000	3 m	W 91 x D 115 x H 132 mm	0.47 kg	603103		4015613757896

Insect killers



Insect killer IV-48

300351

GTIN 4015613762371



This chemical-free insect killer for inside use has a large effective range along with enduring, energy-saving LED technology.

• Material	Plastic
• Effective radius	Approx. 15 m
• Grid voltage	4,000 V
• Light output	13 W, UV-A-LED
• Design	Ceiling unit Upright unit
• Important information	Mount prepared for ceiling attachment; chain not included
• Power load	0,01 kW | 230 V | 50-60 Hz
• Size	W 485 x D 100 x H 263 mm
• Weight	1.9 kg



▶ Reliable insect killing using electric shock



▶ Energy-saving operation thanks to modern LED technology
▶ Light output: 13 W, UV-A-LED



▶ Easy cleaning
▶ Easily removeable drawer



▶ Design:
Ceiling unit
Upright unit

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Insect killer IV-22



Without chemicals, insects are killed using electricity and drop into an easily removeable drawer.

• Material	Plastic
• Grid voltage	2,000 - 2,200 V
• Design	Ceiling unit Upright unit
• Including	1 chain

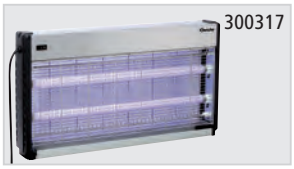


▶ Design:
Ceiling unit
Upright unit



▶ Easily removeable drawer





	Effective radius	Light output	Power load	Size	Weight	Code-No.	GTIN
IV-22	6-8 m	2 x 6 W, UV-A lamps	0,024 kW 230 V 50/60 Hz	W 265 mm D 95 mm H 265 mm	2.1 kg	**300306**	4015613534138
IV-36	10 m	2 x 10 W, UV-A lamps	0,033 kW 230 V 50/60 Hz	W 390 mm D 95 mm H 305 mm	2.8 kg	**300314**	4015613534152
IV-65	12 m	2 x 20 W, UV-A lamps	0,045 kW 230 V 50/60 Hz	W 645 mm D 100 mm H 365 mm	3.7 kg	**300317**	4015613534169

Component parts

UV-A 6 W neon tube

- Light output: 6 W / UV-A
- Size: W 225 x D 15 x H 15 mm
- Weight: 0.02 kg
- GTIN: 4015613658001

300336

UV-A 10 W neon tube

- Light output: 10 W / UV-A
- Size: W 340 x D 25 x H 25 mm
- Weight: 0.05 kg
- GTIN: 4015613658018

300334

UV-A 20 W neon tube

- Light output: 20 W / UV-A
- Size: W 600 x D 30 x H 30 mm
- Weight: 0.08 kg
- GTIN: 4015613658025

300337

Insect trap IF-50

300370

GTIN 4015613807171



This high-quality, stainless steel insect trap can be used as a stand-alone device or for wall mounting, depending on your needs. The combination of a UV-A bulb and an adhesive film eliminates insects quietly, economically and effectively.

• Material	Aluminium Brushed
• Effective radius	5 m
• Light output	1 x 7 W, UV-A bulb
• Including	1 adhesive film
• Design	Upright unit Wall-mounting
• Power load	0,007 kW | 230 V | 50/60 Hz
• Size	W 235 x D 115 x H 305 mm
• Weight	0.72 kg



▶ Method of killing insects: Adhesive film



▶ Light output: 1 x 7 W, UV-A bulb

Adhesive films IF-50

- Order quantity unit: 1 box (5 adhesive films)
- Size: W 240 x D 1 x H 265 mm
- Weight: 0.03 kg
- GTIN: 4015613822044

300372

UV-A bulb 7 W

- Light output: 1 x 7 W / UV-A
- Size: W 54 x D 54 x H 170 mm
- Weight: 0.11 kg
- GTIN: 4015613822037

300371

Insect trap IF-92

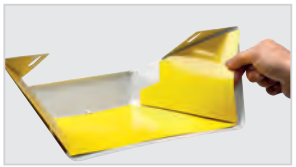
300323

GTIN 4015613655413



Safe, silent, and hygienic. Insects are attracted by the UV light and are trapped on the adhesive film in front of it.

• Material	Steel Painted
• Effective radius	9 m
• Light output	1 x 20 W, UV-A lamps
• Design	Wall-mounting
• Including	1 adhesive film Attachment material
• Power load	0,02 kW | 230 V | 50/60 Hz
• Size	W 450 x D 175 x H 160 mm
• Weight	1.4 kg



▶ Method of killing insects: Adhesive film



▶ Light output: 1 x 20 W, UV-A fluorescent tube

Adhesive sheet IF-92

- Order quantity unit: 1 box (5 adhesive films)
- Size: W 320 x D 180 x H 1 mm
- Weight: 1.35 kg
- GTIN: 4015613659183

300326

UV-A bulb 20 W

- Light output: 20 W / UV-A
- Size: W 150 x D 70 x H 40 mm
- Weight: 0.1 kg
- GTIN: 4015613659206

300328

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Insect trap IF-150

300350

GTIN 4015613762357



This noise-free, hygienic insect trap has a large effective range and attracts insects using UV light. The insects are securely trapped on the adhesive film behind it, which can be replaced easily.

• Material	Plastic
• Effective radius	Approx. 15 m
• Light output	1 x 36 W, UV-A lamps
• Design	Wall-mounting
• Including	1 adhesive film
• Power load	0,036 kW | 230 V | 50-60 Hz
• Size	W 476 x D 80 x H 280 mm
• Weight	1.8 kg

Adhesive film IF-150

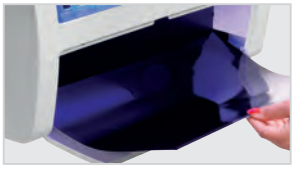
- Order quantity unit: 1 box (5 adhesive films)
- Size: W 270 x D 390 x H 1 mm
- Weight: 0.27 kg
- GTIN: 4015613801971

300352

Fluorescent tube UV-A 36 W

- Light output: 36 W / UV-A
- Size: W 24 x D 416 x H 43 mm
- Weight: 0.09 kg
- GTIN: 4015613811857

300353



▶ Method of killing insects: Adhesive film



▶ Light output: 1 x 36 W, UV-A fluorescent tubes

Insect trap IF-100

300321

GTIN 4015613638195



Safe, silent and hygienic. Insects are attracted by the UV light and are trapped on the adhesive film behind it.

• Material	Aluminium Plastic
• Effective radius	10 m
• Light output	2 x 15 W, UV-A lamps
• Design	Upright unit Wall-mounting
• Including	2 adhesive films Attachment material
• Power load	0,038 kW | 230 V | 50/60 Hz
• Size	W 620 x D 90 x H 355 mm
• Weight	2.4 kg

Adhesive films IF-100

- Order quantity unit: 1 box (5 adhesive films)
- Size: W 390 x D 313 x H 2 mm
- Weight: 0.3 kg
- GTIN: 4015613638201

300322

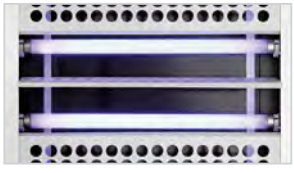
UV-A 15 W neon tube

- Light output: 15 W / UV-A
- Size: W 450 x D 30 x H 30 mm
- Weight: 0.06 kg
- GTIN: 4015613657981

300325



▶ Method of killing insects: Adhesive film



▶ Light output: 2 x 15 W, UV-A fluorescent tubes

Hotel hairdryer 1600S



Whether in a hotel room, guest house, youth hostel, or ship's cabin – with its elegant black design, this hotel hairdryer enhances any interior. The long spiral cable offers a high level of flexibility for the wall mounting position.

• Material	Plastic
• Air flow regulation	3-level
• Temperature control	Can be regulated via air flow
• Cold air	Yes
• Protection class	2
• On/off pushbutton	yes
	On handle
• Model	Wall-mounting
• Including	Attachment material
	Wall holder
• Power load	1,6 kW | 230 V | 50/60 Hz



▶ Air flow regulation 3 settings
▶ Cold air



▶ Spiral cable
1 - 2.5 m



▶ On/off pushbutton
▶ On handle



▶ Razor socket integrated into wall holder

	Shaver socket	Size	Weight	Code-No.		GTIN
Hotel hairdryer 1600S	No	W 245 mm D 185 mm H 110 mm	0.8 kg	850041		4015613761572
Hotel hairdryer 1600SR	yes	W 265 mm D 205 mm H 105 mm	1.2 kg	850042		4015613761589

Shoe polisher

120109

GTIN 4015613544328



Shiny shoes with no effort - foot operation at the press of a button

• Material	Steel
	Powder coated
• Equipped with	3 quiet rotation brushes
	1 cleaning brush for coarse dirt
	2 polishing brushes made of terylene (polyester) for light and dark shoes
	Shoe cream dispenser with ball valve for 100 ml fluid shoes cream (unfilled)
• Carrying handle	Yes
• Power load	0,12 kW | 230 V | 50 Hz
• Size	W 400 x D 240 x H 260 mm
• Weight	6.4 kg

Shoe-cream, colourless, 1L

- Content: 1 litre(s)
- Colour: Colourless
- Size: W 95 x D 95 x H 210 mm
- Weight: 1 kg
- GTIN: 4016098160539

A120101



▶ 2 polishing brushes for light and dark shoes



▶ Carrying handle at top of unit

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PICTOGRAM AND THEIR MEANING

- CNS 18/10 — CNS 18/10
- CNS — CNS
- STAINLESS STEEL — Stainless Steel
- Power Connection
- Gas Connection
- Electric Cooking Range
- Glas Ceramic Cooking Range
- Induction Cooking Range
- 2,5 L — Content
- 3,5 kW — Power in KW
- 2100 W — Power in WATT
- °C 300 — Max. Temperature
- 86 kg — TOTAL CARRYING CAPACITY
- BPA FREE — BPA-FREE
- STACKABLE
- SUITABLE FOR OVENS
- NOT SUITABLE FOR OVENS
- SUITABLE FOR DISHWASHING MACHINES
- NOT SUITABLE FOR DISHWASHING MACHINES
- SUITABLE FOR MICROWAVE OVENS
- NOT SUITABLE FOR MICROWAVE OVENS
- FOOD SAFE
- EASY ASSEMBLY
- ONLY TO BE USED INSIDE
- ONLY TO BE USED OUTSIDE
- TO BE USED INSDE AND OUTSIDE
- FIXED CONNECTION TO WATER SUPPLY

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INTERNATIONAL CONDITIONS OF SALE | 11/2019

I. Application of the International Conditions of Sale

1. These International Conditions of Sale apply to all contracts made with the customers of Bartscher GmbH – hereinafter referred to as Bartscher – on or after 1 December 2019 whose preponderant object is the supply of goods to the customer. Additional obligations assumed by Bartscher do not affect the application of these International Conditions of Sale.
2. Terms of business of the customer conflicting with or differing from these International Conditions of Sale or the provisions applicable according to section X.-2. or X.-3. do not bind Bartscher, even if Bartscher does not object to them or even if Bartscher unconditionally renders performance or receives the customer's performance.
3. These International Conditions of Sale do not apply, if the customer buys the goods for personal, family or household use and if Bartscher knew or should have known that at the time of the formation of the contract.

II. Formation of the Contract

1. The customer is under an obligation to give written notice to Bartscher prior to the formation of a contract if
   - the goods to be delivered are to be fit not only for normal use or the customer orders on the assumption of a particular purpose or his expectations are based on public statements, advertising messages or other circumstances outside the formation of the concrete contract,
   - the goods to be delivered will be used in circumstances which are unusual or which present a particular risk to health, safety or the environment, or which require a more demanding use,
   - there is a risk of atypical damages or unusual amounts of loss, in particular exceeding the limits set up in section VII.-1.-d), of which the customer is or ought to be aware or
   - the goods to be delivered will be used in Germany or will be delivered to customer's clients resident in Germany.
2. Orders of the customer are to be put in writing. If the customer's order deviates from the proposal or the tender submitted by Bartscher, the customer will emphasize the differences as such. Illustrations and drawings just like the measures and weight indications featuring in Bartscher´s proposals or offers only constitute guidelines.
3. All orders, in particular also those received by employees of Bartscher, will take effect exclusively if followed by a written acknowledgement of the order by Bartscher. The actual delivery of the goods ordered, any other conduct of Bartscher or silence on the part of Bartscher does not allow the customer to assume the formation of the contract. Bartscher can dispatch such written acknowledgement of the order up to and including fourteen (14) calendar days after the customer's order has been received by Bartscher. Until this time, the customer's order is irrevocable.
4. The written acknowledgement of the order by Bartscher shall be received in time, if it is received by the customer within fourteen (14) calendar days after its date of issue. The customer will inform Bartscher without delay in writing, if the written acknowledgement of the order is received with delay.
5. The written acknowledgement of the order by Bartscher sets out all the terms of the contract and brings the contract into effect even if - except for the description, the price for the goods and the quantity to be delivered - the written acknowledgement is not consistent with the declarations of the customer in every respect, especially with reference to the exclusive application of these International Conditions of Sale. The contract will only fail to come into existence if the customer objects in writing that the acknowledgement of the order by Bartscher is not completely consistent with the declarations of the customer, the customer specifies the deviations in writing and if the objection is received by Bartscher within a short time, at the latest seven (7) calendar days, after receipt of the written acknowledgement of the order by the customer.
6. Particular wishes of the customer, namely particular expectations of the customer regarding the usage or the condition of the goods, guarantees or warranties with reference to the goods or the performance of the contract, as well as performance declarations, instruction manuals or security-related information requested by the customer in electronic or print form, require express written confirmation by Bartscher in every case.
7. Confirmations of the contract produced by the customer are of no effect without any objection by Bartscher being necessary. In particular, neither the actual delivery of the goods, any other conduct of Bartscher or silence on the part of Bartscher shall give rise to any belief by the customer in the relevance of his confirmation.
8. Bartscher´s employees, commercial agents or other sales intermediaries are not authorized to dispense with the requirement of a written acknowledgement of the order by Bartscher or to make promises which differ from its content or guarantees. If and to what extent such persons are authorized to make or receive declarations with effect for or against Bartscher, is to be determined according to German law.
9. Amendments to the concluded contract always require written confirmation by Bartscher.

III. Obligations of Bartscher

1. Subject to a failure of delivery on part of his suppliers despite a congruent covering transaction or to an exemption according to section VII.-1. b) Bartscher must deliver the goods specified in the written acknowledgement of the order and transfer the property in the goods. Bartscher is not obliged to perform obligations not stated in the written acknowledgment of the order by Bartscher or in these International Conditions of Sale, in particular Bartscher is under no obligation if not explicitly agreed upon in writing to render planning-services, to give information regarding the goods, to furnish documents or certificates regarding the goods, to deliver accessories, to install additional safety devices, to carry out assemblies or to advise the customer.
2. Bartscher's obligations under the contract made with the customer are owed only to the customer. Third parties not involved in the formation of the contract, in particular the customer's clients, are not entitled to request delivery to be made to them or to assert any other claim arising from the customer's contract with Bartscher. The customer's entitlement to take delivery continues to exist even if he assigns rights to third parties.
3. Taking account of the tolerances customary in trade, Bartscher undertakes to deliver to the customer goods of the agreed kind and quantity which meet the common standards applicable in Germany and ensures that at the time of delivery the goods are free from rights or claims of private third parties which could prevent its use within the European Union. If the goods cannot be delivered in the condition offered at the time of the formation of the contract because technical improvements to goods of series production were made, Bartscher is entitled to deliver the goods with the technical improvements. Bartscher is entitled to make part deliveries and to invoice them separately.
4. If further specification is required in relation to the goods to be delivered, Bartscher will carry this out having regard to his own interests and to the identifiable and legitimate interests of the customer. A request to the customer to specify the goods, or to participate in the specification, is not required. Bartscher does not undertake to inform the customer of the specification he has made or to give the customer the option of a differing specification.
5. Bartscher undertakes to place the goods packaged, marked and labelled according to German standard at disposal for collection by the customer FCA (Incoterms 2020) at the place of delivery indicated in the written acknowledgement of the order or - if a place of delivery is not indicated - at the premises in 33154 Salzkotten/Germany at the agreed time of delivery. Previous separation or marking of the goods or notification to the customer of the goods being placed at disposal is not required. Under no circumstances, not even when other clauses of the Incoterms are agreed, is Bartscher obliged to inform the customer of the delivery or a failure to take the goods by the person nominated according to section IV.-6., to examine the goods with respect to their conformity with the contract on the occasion of delivery, to check the operational safety of the means of transport and the transportation safe loading or to furnish proof of the delivery being effected. The agreement of other clauses of the Incoterms or of clauses such as „delivery free....." or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
6. The organization of the transport and the insurance of the goods beyond the place of delivery decisive according to section III.-5. is none of Bartscher's obligations, but is incumbent upon the customer. If the customer does not give a counter instruction in writing in time, Bartscher is entitled - even without the customer asking for it or without such a commercial practice existing - to contract on terms usual in Germany in the customer's name and at the customer's expense for carriage of the goods at the customer's risk and for insurance of the transport to the destination indicated by the customer and - if such a destination is not indicated - to the place of business of the customer.
7. Compliance with agreed delivery time periods or delivery dates is subject to the customer's procuring any required documents, releases, permits, approvals, licences or any other authorizations or consents in sufficient time, opening letters of credit and/or making down-payments as agreed and performing all other obligations incumbent upon him properly and in good time and subject to no delay caused by preshipment inspections mandated by non-German authorities. Moreover, agreed delivery time-periods begin on the date of the written acknowledgement of the order by Bartscher. After informing the customer, Bartscher is entitled to deliver earlier than at the agreed delivery time or to select the date of delivery within the agreed period for delivery.
8. Without prejudice to his continuing legal rights, Bartscher is entitled to fulfil his obligations after the delivery time periods or delivery dates agreed upon, if the customer is informed that Bartscher will exceed the delivery time limit and of the time period for late performance. Subject to aforesaid conditions, Bartscher is entitled to make repeated attempts at late performance. The customer can object to late performance within reasonable time, if the late performance is unreasonable. An objection is only effective, if it is received by Bartscher before commencing late performance. Bartscher will reimburse necessary additional expenditure, proven and incurred by the customer as a result of exceeding the delivery time to the extent that Bartscher is liable for this under the provisions laid down in section VII.
9. Risks as to price and performance even in relation to goods which are not clearly identifiable to the contract and without it being necessary for Bartscher to give notice to the customer about the goods being placed at disposal, pass to the customer with delivery pursuant to section III.-5., albeit irrespective thereof with readiness for delivery by Bartscher according to the originally agreed delivery time periods or delivery dates, if these are postponed on customer's request, or as soon as the title to the goods has passed to the customer. The loading of the goods is part of the customer's obligations. The agreement of other clauses of the Incoterms or of clauses such as „delivery free....." or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
10. Bartscher is neither obliged to clear the goods for export nor to take care of customs advance declarations. However, Bartscher will apply for necessary export licences and operate customs formalities necessary for the export if the customer has requested Bartscher to do so and has furnished Bartscher with the data essential for the export in a written notice dealing with this purpose exclusively. If the goods are not cleared for export without any intentional or grossly negligent fault on the part of Bartscher, Bartscher is entitled to avoid the contract in whole or in part without compensation. The agreement of other clauses of the Incoterms or of clauses such as „delivery free....." or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
11. Unless expressly agreed in written form something different, Bartscher is not obliged to obtain proves of delivery, documents, certificates, licences or other authorizations necessary for the export, transit or import, or to achieve security clearance of the goods required for the carriage or otherwise or to render assistance to the customer in obtaining them. The agreement of other clauses of the Incoterms or of clauses such as „delivery free....." or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
12. Bartscher is in no case liable to perform duties associated with the making available of the goods on the market outside Germany, to bear levies, duties and charges accruing outside Germany, to comply with weight and measuring systems, packaging, labelling or marking requirements or registration or certification obligations applicable outside Germany or to comply with any other legal provisions applicable to the goods outside Germany. The customer will arrange for translations in any language other than German of instructions, safety information, performance declarations or other written materials about the goods required by law or called for otherwise at his risk and expense.
13. Without prejudice to his continuing legal rights and without a previous notice to the customer being necessary, Bartscher is entitled to suspend the performance of his obligations as long as, in the opinion of Bartscher, there are grounds for concern that the customer will wholly or partly fail to fulfil his obligations in accordance with the contract. In particular, the right to suspend arises if the customer insufficiently performs his obligations to enable payment to Bartscher or a third party or pays late or if the limit set by a credit insurer has been exceeded or will be exceeded with the forthcoming delivery. Instead of suspending performance Bartscher is entitled at his own discretion to make future deliveries, even if confirmed, conditional on payment in advance or on opening of a letter of credit confirmed by a major German commercial bank. Bartscher is not required to continue with performance of his obligations, if an assurance given by the customer to avoid the suspension does not provide adequate security or could be challenged pursuant to an applicable law.
14. Except as provided in section III.-8., Bartscher is only obliged to inform the customer of possible disruption in performance, once the commencement of the disruption is definitely certain for Bartscher.

IV. Obligations of the Customer

1. Irrespective of continuing obligations of the customer to guarantee or to enable payment, the customer undertakes to pay the agreed price for the goods in the currency specified in the written acknowledgement of the order transferring it without deduction and free of expenses and costs to one of the financial institutions designated by Bartscher. To the extent that a price for the goods has not been agreed, the price which is at the time of delivery Bartscher's usual selling price for the goods will apply. Bartscher's employees, commercial agents or other sales intermediaries are not authorized to accept payments.
2. The payment to be made by the customer is in any event due for payment at the time specified in the written acknowledgement of the order or - if a time for payment is not indicated - on receipt of the invoice. The due time for payment arises without any further pre-condition and, in particular, does not depend on whether the customer has already taken delivery of the goods or the documents or has had an opportunity to examine the goods. The periods granted for payment will cease to apply and outstanding accounts will be due for immediate payment, if insolvency proceedings relating to the assets of the customer are applied for, if the customer without providing a justifiable reason does not meet fundamental obligations due towards Bartscher or towards third parties, if the customer has provided inaccurate information regarding his creditworthiness or to the extent that the cover given by a credit insurer for the customer is reduced on grounds for which Bartscher is not responsible.
3. The customer warrants to have the goods transported abroad, not to transfer the right of disposal to third parties as long as the goods are in Germany, and to fulfil all legal requirements and documentations for the handling regarding customs laws and value added tax of the delivery or any service according to the applicable provisions in Germany. To the extent that Bartscher has to pay German or foreign customs duties or German or foreign value added tax, the customer will indemnify Bartscher in all and every respect without prejudice to any continuing claim by Bartscher. The indemnity is granted by the customer waiving any further requirements or other defences, in particular waiving the defence of limitation or prescription and also includes the reimbursement of the expenses incurred by Bartscher.
4. Regardless of the currency and of the jurisdiction of any arbitral tribunal or court, Bartscher is entitled at his own discretion to set off incoming payments against claims existing against the customer by virtue of his own or assigned rights at the time of payment.
5. Any statutory rights of the customer to setoff against claims of Bartscher, to withhold payment or taking delivery of the goods, to suspend the performance of his obligations or to raise defences or counterclaims are excluded, except where the corresponding claim of the customer against Bartscher is in the same currency, is founded in the customer's own right and is either due and undisputed or has been finally adjudicated or where despite written warning by the customer Bartscher has committed a fundamental breach of his obligations due and arising out of the same contractual relationship, and has not offered any adequate assurance.
6. The customer undertakes to furnish Bartscher with the data to apply for the customs formalities according to section III.-10. in reasonable time ahead and in writing, to take delivery of the goods either by himself or by a person nominated in writing by him to Bartscher at the delivery time without taking any additional period of time and at the place of delivery resulting from section III.-5. and shall fulfil all the duties imposed by the contract, by these International Conditions of Sale, by the rules of the ICC for the use of the agreed clause of the Incoterms® 2020 and by statutory provisions. The customer is only entitled to refuse to take delivery of the goods if he avoids the contract in accordance with the rules in section VI.-1.
7. The customer will not promise or perform any act with regard to the goods purchased from Bartscher, if such act is forbidden under the applicable provisions in particular of foreign trade law including the U.S. export control regulations. To the extent that the customer is unsure whether such prohibitions exist, the customer shall seek consultation with Bartscher in writing.
8. The customer will monitor the goods purchased from Bartscher in the market and will inform Bartscher without delay in writing of any concern that the goods might pose a risk for third parties. Moreover, the customer will, without any demand being necessary, inform Bartscher in writing if Bartscher has to observe any particular duties of reporting or registration or providing information or prior notification or other requirements for access to market or has to comply with obligations to retain documents, under the provisions in force in the customer's country or in the country where the goods are to be used.
9. Irrespective of any statutory provisions, the customer shall at his own cost take care of or in any other way ensure renewed utilization, material recycling or otherwise prescribed wastedisposal of the goods delivered by Bartscher to the customer and of the packaging material.

V. Delivery of non-conforming Goods or Goods with Defective Title

1. Without prejudice to any exclusion or reduction of liability of the seller provided by law, goods do not conform with the contract if the customer proves that, taking into account the terms in section III., at the time the risk passes the packaging, quantity, quality or the description of the goods is significantly different to the specifications laid down in the written acknowledgement of the order, or in the absence of agreed specifications, the goods are not fit for the purpose which is usual in Germany. Changes in design, construction or material which reflect technical improvements do not constitute a lack of conformity with the contract. Regardless of the stipulation established in sentence 1, the goods shall be deemed to conform with the contract to the extent that the legal regulations applicable at the place of business of the customer do not prevent the usual use of the goods.
2. To the extent that the written acknowledgement of the order by Bartscher does not contain an explicit statement to the contrary, Bartscher is in particular not liable for the goods being fit for a purpose which is not usual in Germany or for complying with further reaching expectations of the customer or for possessing the qualities of a sample or a model or for their compliance with the legal regulations existing outside Germany, for instance in the customer's country. Bartscher shall also not be liable for any non-conformity with the contract that did not exist at the time the risk has passed. To the extent that the customer, either himself or through third parties, initiates the removal of non-conformities without the prior consent of Bartscher in writing, Bartscher will be released from his liability.
3. The customer is obliged vis-à-vis Bartscher to examine or to have examined every single delivery comprehensively for any discoverable or typical lack of conformity with the contract and moreover as required by law.
4. Without prejudice to any exclusion or reduction of liability of the seller provided by law, goods have a deficiency in title if the customer proves that the goods are not free from enforceable rights or claims of private third parties at the time risk passes. Without prejudice to further legal requirements, third parties' rights or claims founded on industrial or other intellectual property constitute a deficiency in title only to the extent that the rights are registered, made public and in legal force in the European Union and prevent the usual use of the goods in the European Union. Regardless of the stipulation established in sentence 1, title to the goods shall be deemed not to be defective to the extent that the legal regulations applicable at the place of business of the customer do not prevent the usual use of the goods.
5. The customer loses the right to rely on a lack of conformity of the goods if he does not give notice to Bartscher within a reasonable time after taking delivery in accordance with section IV.-6. Such notice has to be made in writing and directly to Bartscher and to be formulated in such a precise manner as to enable Bartscher to effect remedy measures without need for further inquiries from the customer and to secure claims against Bartscher's suppliers and moreover as required by law. Bartscher's employees, commercial agents or other sales intermediaries are not authorised to accept notices outside Bartscher's premises or to make any statements concerning lack of conformity with the contract or of title and its consequences.
6. Following due notice according to section V.-5., the customer can rely on the remedies provided by these International Conditions of Sale. The customer has no other rights or claims whatsoever and no claims of a non-contractual nature due to delivery of non-conforming goods or goods with defective title. In the event of notice not having been properly given, the customer may only rely on remedies if Bartscher has intentionally concealed the lack of conformity with the contract or the deficiency in title. Statements by Bartscher as to the lack of conformity with the contract or as to the deficiency in title are for the purpose of explaining the factual position only, but do not entail any waiver by Bartscher of the requirement of proper notice.
7. The customer is not entitled to remedies for delivery of non-conforming goods or goods with a deficiency in title, insofar as the customer is liable vis-à-vis third parties for conditions of the goods or their fitness for a use which are not subject of the agreement with Bartscher, or if the customer's claim is based on foreign law.
8. To the extent that the customer in accordance with the terms of these International Conditions of Sale is entitled to remedies because of delivery of non-conforming goods or goods with defective title, he is entitled to demand in accordance with the terms of the UN Sales Convention delivery of substitute goods or repair of Bartscher or to reduce the price for the goods. The delivery of substitute goods or repair does not lead to a recommencement of the limitation period. The reduction of the price for the goods is limited to the damages suffered by the customer. Further claims for performance are not available to the customer. Irrespective of the customer's remedies, Bartscher is always entitled in accordance with the provision in section III.-8. to repair goods which do not conform with the contract or to supply substitute goods or to avert the customer's remedies by giving him a credit note of an appropriate amount.
9. In case of unjustified assertion of remedies for delivery of non-conforming goods or goods with a deficiency in title, although the customer is or ought to have been aware that a non-conformity or a deficiency in title does not exist or that the cause for such non-conformity or deficiency in title claimed are not to be attributed to Bartscher, the customer is obliged to reimburse Bartscher for expenses incurred due to the unjustified assertion of claims.

VI. Avoidance of the Contract

1. The customer is entitled to declare the contract avoided, if the respective applicable legal requirements are complied with, after he has threatened Bartscher in reasonable time after the facts justifying the avoidance of the contract had occurred with avoidance of the contract in writing and an additional period of time of reasonable length for performance fixed in writing has expired to no avail. If the customer claims delivery of substitute goods, repair or other performance, he is bound for a reasonable period of time to the chosen remedy, without being able to exercise the right of declaring the contract avoided. In any event, the customer must give notice of avoidance of the contract within reasonable time after the additional period of time has expired in writing and to Bartscher directly.
2. Without prejudice to his continuing legal rights, Bartscher is entitled to avoid the contract in whole or in part if the customer objects to the application of these International Conditions of Sale, if the implementation or performance of the contract is prohibited by the law in whole or in part, if on grounds for which Bartscher is not responsible the written acknowledgement of the order by Bartscher is received by the customer more than fourteen (14) calendar days after its date of issue, if insolvency proceedings relating to the assets of the customer are applied for, or if for other reasons Bartscher cannot be expected to fulfil his obligations by means which - taking into consideration his own interests and that of the customer as far as ascertainable and legitimate at the time of formation of the contract - are unreasonable, in particular in relation to the agreed counter-performance.
3. Without prejudice to his continuing legal rights, Bartscher is entitled to avoid the contract in whole or in part after prior warning if the customer does not place call off orders as agreed, if he does not furnish Bartscher with the data necessary to apply for customs formalities in due time, if without providing a justifiable reason he does not meet fundamental obligations due towards Bartscher or towards third parties, if he has provided inaccurate information regarding his creditworthiness or to the extent that the cover given by a credit insurer is reduced on grounds for which Bartscher is not responsible.

VII. Damages

1. Without waiving the legal requirements, Bartscher is only obliged to pay damages due to the breach of obligations resulting from the contract with the customer, the contractual negotiations carried on with the customer or the business relation with the customer in accordance with the following provisions. These provisions apply equally for all of Bartscher's obligations to reimburse expenses.

a) The customer is required in the first instance to rely on other remedies and can only claim damages in the event of a continuing deficiency. The customer cannot claim damages as an alternative to other remedies.

b) Bartscher is not liable for the conduct of suppliers, subcontractors, carriers or freight-forwarders, for damages to which the customer has contributed or for the consequences of customer interference with the security and/or safety technology of the delivered goods. Bartscher is not liable if the contract cannot be performed as agreed at the time of its formation due to subsequent statutory or sovereign measures. Neither is Bartscher liable for impediments which occur, as a consequence of natural or political events, acts of state, industrial disputes, sabotage, accidents, terrorism, biological, physical or chemical processes or comparable circumstances and which cannot be controlled by Bartscher with reasonable means. Moreover, Bartscher is only liable to the extent that the customer proves that the executive bodies or members of staff of Bartscher have deliberately or negligently breached contractual obligations owed to the customer.

c) In the event of liability, Bartscher will compensate within the limits of lit. d) the losses of the customer to the extent that the customer proves that he has suffered an unavoidable loss caused by the breach of obligations owed to the customer by Bartscher and foreseeable to Bartscher, at the time of the formation of the contract in respect of the occurrence of the loss and its amount. Moreover, the customer is required to mitigate his loss as soon as a breach of contract is or ought to be known.

d) Bartscher is not liable for loss of profit or damage to reputation. Moreover, the amount of damages for late or non-existent delivery is limited to 0.5 per cent for each full week of delay, up to a maximum of 5 per cent of the net purchase price of the goods delivered late or not at all, and in case of remedies because of delivery of non-conforming goods and/or goods with a deficiency in title is limited to an amount of 200 per cent of the net purchase price of goods affected. However, this subparagraph does not apply to injury of life, body or health, to intentional concealment of the non-conformity or deficiency in title of the goods and to breaches of contractual obligations due to intentional harm or gross negligence.

e) For breach of contractual, pre-contractual or obligations resulting from the business relation owed to the customer, Bartscher is obliged to pay damages exclusively in accordance with the provisions of these International Conditions of Sale. Any recourse to concurrent bases of claim, in particular of a non-contractual nature, is excluded. Equally excluded is any recourse against Bartscher's company organs, employees, servants, members of staff, representatives and/or those employed by Bartscher in the performance of his obligations on grounds of breach of contractual obligations owed by Bartscher.

f) Insofar as the limitation period may not already have barred the claim, claims for damages brought by the customer are excluded after six (6) months beginning with the rejection of the claim for damages by Bartscher.

2. Irrespective of continuing statutory or contractual claims, the customer is obliged to pay damages to Bartscher as follows:

a) In the event of delay in payment, the customer will pay a lump sum of EUR 50.00, the costs of arbitral, judicial and extra-judicial means and proceedings, usual and accruing within the country and abroad, as well as (without evidence being necessary) interest at the rate applicable in 33154 Salzkotten/Germany for unsecured short-term loans in the agreed currency, at least however interest at 9 per-cent points over the base rate of the German Federal Bank (Deutsche Bundesbank).

b) In the case of a late taking delivery of the goods by the customer by more than two (2) weeks, Bartscher is entitled to claim damages without evidence being necessary of 5 per cent of the value of the goods to be delivered. In the case of a late taking delivery of the goods by the customer by more than six (6) weeks or an entire failure to take delivery as well as in the event of non-delivery due to a breach of contract by the customer, Bartscher is entitled to claim damages without evidence being necessary of 20 per cent of the value of the goods to be delivered.

c) If the contract has been avoided by the customer without justification, Bartscher is entitled, insofar as he consents to the avoidance, to claim damages without evidence being necessary in the amount of 20 per cent of the value of the goods to be delivered.

3. Within the bounds of what is legally possible as well as within what is usual in the trade, the customer is in his commercial relationships with his clients obliged to limit his liability both in principle and in amount.

VIII. Limitation Period

The customer's claims in respect of the delivery of new non-conforming goods and new goods with a defect in title become time-barred two (2) years after delivery of the goods. The customer's claims in respect of the delivery of non-conforming second-hand goods and second-hand goods with a defect in title become time-barred one (1) year after delivery of the goods, unless Bartscher has breached contractual obligations intentionally or grossly negligently. The delivery of substitute goods or the repair of delivered goods does not lead to a restart or suspension of the limitation period.

IX. Other Provisions

1. Title of the goods that have been delivered remains with Bartscher until settlement of all claims existing against the customer. The allocation of risk as to price and performance in section III.-9. is not affected by the reservation of title.
2. Irrespective of continuing statutory or contractual claims, the customer will indemnify Bartscher without limit against all claims of third parties which are brought against Bartscher on the grounds of product liability or similar provisions, to the extent that the liability is based on circumstances which - such as, for example, the presentation of the product - were caused by the customer or other third parties without express written consent of Bartscher. In particular, the indemnity also includes the reimbursement for expenses incurred by Bartscher and is granted by the customer waiving further conditions or other objections, in particular without requiring compliance with control and recall obligations, and waiving any defence of limitation.
3. In relation to pictures, drawings, calculations and other documents and computer-software, which have been made available by Bartscher in a material or electronic form, the latter reserves all proprietary rights, copyrights, other industrial property rights as well as know-how rights.
4. Subject to written objection by the customer, personal data, which Bartscher receives from the customer in the execution of activities covered by these International Conditions of Sale, are processed by Bartscher and also by service providers located in Germany or abroad.
5. The transmission of electronic documents (EDI) requires special agreements.
6. All communications, declarations, notices etc. are to be drawn up exclusively in German or English. Communications by means of fax or e-mail fulfil the requirement of being in writing.

X. General Basis of Contracts

1. The place of delivery results from section III.-5. of these International Conditions of Sale and applies likewise to the delivery of substitute goods or the repair of delivered goods. The place of payment and performance for all remaining obligations arising from the legal relationship between Bartscher and the customer is 33154 Salzkotten/Germany. These provisions also apply if Bartscher assumes the costs of money remittance, renders performance for the customer somewhere else or payment is to be made in exchange of documents or goods or in the case of restitution of performances already rendered. The agreement of other clauses of the Incoterms or of clauses such as „delivery free....." or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
2. The United Nations Convention of 11 April 1980 on Contracts for the International Sale of Goods (UN Sales Convention / CISG) in the English version governs the legal relationship with the customer. The UN Sales Convention applies, above and beyond its own area of application, and regardless of reservations adopted by other states, to all contracts to which these International Conditions of Sale are to be applied according to the provisions of section I.
3. The formation of contract, including agreements as to the jurisdiction of courts and arbitrators, its amendments or alterations, and the contractual rights and obligations of the parties, also including the liability for death or personal injury caused by the goods to any person and breach of pre-contractual and collateral obligations, as well as the interpretation are exclusively governed by the UN Sales Convention together with these International Conditions of Sale. Where standard terms of business are used, in case of doubt the Incoterms 2020 of the International Chamber of Commerce apply taking into account the provisions stipulated in these International Conditions of Sale. Subject to differing provisions in these International Conditions of Sale, the rest of the legal relationship between the parties is governed by the Swiss Code of Obligations.
4. All contractual and extra-contractual disputes as well as disputes under insolvency law, arising out of or in connection with contracts to which these International Conditions of Sale apply, including their validity, invalidity, breach or cancellation as well as other disputes arising out of the business relationship with the customer shall be finally resolved, without recourse to the ordinary courts of law, by arbitration according to the Swiss Rules of International Arbitration of the Swiss Chambers' Arbitration Institution in force on the date when the Notice of Arbitration is received in accordance with these Rules. The tribunal shall consist of three (3) arbitrators, one (1) of them shall be nominated by the claimant, one (1) of them by the respondent and the chairman of the tribunal shall be designated by the two arbitrators so nominated, or if the amount in dispute is inferior to € 250.000, there shall be one (1) arbitrator appointed according to the Swiss Rules of International Arbitration. The place of the arbitration shall be Zurich/Switzerland, the languages used in the arbitral proceedings shall be German and/or English. The competence of the Arbitral Tribunal excludes especially every statutory competence of state courts, which is provided by reason of a personal or substantive relation. If this arbitration clause is ineffective or ceases to be effective, the non-exclusive jurisdiction of the courts which have jurisdiction for 33154 Salzkotten/Germany is agreed for all disputes instead. If the relevant place of business of the customer is within the European Economic Area (EWR) or Switzerland, irrespective of any ineffectiveness of the arbitration clause and instead of bringing an action before the arbitral tribunal, Bartscher is also entitled to bring an action before the State Court which has jurisdiction for 33154 Salzkotten/Germany or the State Court of the customer's place of business.
5. If provisions of these International Conditions of Sale should be or become partly or wholly ineffective, the remaining arrangements will continue to apply. The parties are bound to replace the ineffective provision with a legally valid provision, as close as possible to the commercial meaning and purpose of the ineffective provision.

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Bartscher
since 1876

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