



# MARINE GALLEY & LAUNDRY EQUIPMENT

Edition 1

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Unoks: Loipart Solution Partner  
Loipart Marine Galley Equipment  
Loipart Marine Laundry Equipment



# LOIPART IN A SEASHELL

- Over 100 employees.
- More than 800 customers in 62 countries.
- A track record of deliveries on more than 12,000 ships.
- More than 40 years of experience.
- Privately owned.
- The highest AAA credit rating.
- Offices in Sweden, the US, Korea, Finland and Singapore.
- Agents and representatives all over the world.
- Nearly 2,000 products in 16 categories for galleys and laundries.









# HOW CAN WE HELP?

*Loipart offers services and after sales support on a global basis. You can rest assured that you will always receive technical advice and spare parts for your equipment.*

*Every appliance you buy is made to be easily maintained and serviced. Loipart is dedicated to helping you and other customers keep your equipment up and running.*

## SPARE PARTS AND SERVICES

We provide full support for all of our deliveries with a wide range of spare parts from our warehouse in Sweden. 13 people are dedicated to technical service, guarantee issues and handling of spare parts. In all we have some one thousand service points available within our network. Our US customers are also served locally from our stock held by Loipart USA in Fort Lauderdale, Florida. And we also provide services from our office in Singapore.

## LAYOUT DESIGN

Modern design tools and a large amount of experience are what it takes to create layouts for galleys, pantries, bars and laundry areas in all kinds of marine projects. The aim for our world-class designers is to utilise every inch of the galley to create an optimal workspace.

## INSTALLATION

Installation is a demanding task. On request we have the experience and knowledge to assist you. We guarantee the best possible end result and our staff has the longest experience and highest knowledge of marine turnkey installations.

## CONVERSIONS, UPGRADES AND REFURBISHMENTS WORLD WIDE

The scope of conversions can be anything from replacing a broken refrigerator or upgrading a decorated buffet and bar, to renewing a complete galley – and everything in between. In shipping, business time is essential. When a vessel is taken

out of service for repairs or conversions, we make precise time schedules for every step of the project to minimise the delivery time. After 40 years (and many success stories) we have built up a reputation as a reliable partner.

## SHIP AS IN PARTNERSHIP

When refits are done on ships in service, our efficient and experienced installation team finalises tight schedules to minimise financial loss and passenger and staff inconvenience.

## TURNKEY DELIVERIES

Module-based catering areas were originally developed for new buildings: equipment, walls, ceilings, hoods and lights all pre-fitted in a factory. The same revolutionary technique is applied in repairs and conversion projects. As a result, the work done on board is kept to a minimum. And you know what that means: great savings in both time and money.



### PRODUCT GROUPS

Baking  
Beverages  
Cooking  
Dishwashers  
Food preparation  
Miscellaneous  
Refrigeration  
Servery Furniture  
Stainless Steel Furniture  
Waste & Cleaning  
Laundry



# QUALITY & STANDARDS

*Quality is always related to objective facts as well as subjective feelings.*

## FIRST AND FOREMOST

All our internal procedures are formalised, from procurement to delivery and from new ideas to the inbuilt benefits of our products. Each installation meets all possible current international maritime standards and regulations.

## “QUALITY IS NOT AN ACT, IT’S A HABIT”

For us, quality is the result of a cultural environment. The quality of our work can never exceed the quality of the minds at Loipart that create it.

When it comes to our extensive range of products, we leave the manufacturing to experts from all over the world, carefully chosen by us.

Our aim is however to make a positive contribution to sustainable development both through our operations and our products. It includes working to reduce energy consumption and emissions. We are always seeking new, technically and economically better solutions. As an example, all our elements are CFC and HCFC free.

It’s all about sustainability. In a global business, we strive to be a responsible player.

## QUALITY COMES IN THE DETAILS

In all our products there are hundreds of large and small details that jointly contribute to a quality experience – details that you are aware of in your daily work on board. A few examples:

- Elements fitting precisely together without any gaps or corners that are difficult to clean.
- Stainless steel. Preferably the A304 quality which guarantees long-lasting operation.
- Brass inlet valves are standard for extra reliability at high incoming water temperatures on our modular rack dishwashers.
- Thick side reinforcements (3 mm wide) guarantee a watertight connection between modules in our Thermaline range.
- Smooth, rounded top panel makes cleaning easy on our laundry machines.
- Large diameter opening on our laundry machines for easy loading and unloading. A door that opens nearly 180 degrees.
- Another example is our high-quality door for cold rooms and freezers that are A-60 fire rated. Instead of two separate doors, the cold room only needs one. Comes with an MED type approval.





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## REPLACEMENT EQUIPMENT

Your galley/laundry equipment needs to be replaced? We'll find the best solution for your needs worldwide!

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# FEATURES

## Marine appliances from Loipart must follow IEC

International Electrotechnical Commision) norms according to IEC 92 amendement 101, 104 and 307 whereas on-shoreappliances do not. IEC norms and documentation can be found with <http://www.iec.ch>.

- All cables are brought together as much as possible into wire harnesses and fixed every 100 mm by cable ties.
- All electrical connections are secured by feather or tooth washer to avoid coming loose from vibrations and not causing components to melt.
- All important fixing details (screws etc.) are secured by feather or tooth washers to avoid coming loose due to the vibrations. Electrical RC-filters (interference filters) (for dishwashers, washing machines and tumble dryers, etc) must be built-in for minimizing magnetic fields caused by 3phase motors that could disturb navigational devices etc.
- Major cabling for 3phase appliances must be made of halogen free Cables. Deep fryers must be built according to SOLAS-regulations which means they must be equipped with a back up thermostat, audible alarm and connection for visible alarm as well as connectivity to separate or integrated fire extinguisher.
- All necessary doors are equipped with marine stops to avoid opening or closing during heavy sea.
- All guides on racks have stoppers to avoid slipping during heavy sea. Panelling around all major equipment are available in minimum AISI304 graded stainless steel.
- We also deliver according to USPHs and NORSOK standards.

All our three phase equipment is built without neutral.  
Clarification for electrical connection in our catalogue is:

Voltage	Phase (no neutral)	Hertz
400	3	50/60

Most equipment can be supplied with alternative electrical connections such as 110~120 V for single phase products and 230 & 480V for three phase equipment.







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## 900 XP RANGE

Electrolux 900XP range born from the genius and passion of five generations of chefs. The 900XP line offer the greatest flexibility and adaptability to any kind of kitchen space. The latest innovation, unique on the market: IcyHot, the system that allows the combination of a high productivity grill or fry top with the new refrigerator- / freezer bases. The ideal solution to have all the ingredients you need to cook immediately and in huge quantities.







## Galley ranges 2 - 4 (300x300 mm) Square Plates (with or without oven)

The range is designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation.

- One piece pressed worktop in 2 mm stainless steel with smooth, rounded corners.
- Right-angled, laser cut side edges to allow for the flush-fitting of units side-by-side thus eliminating gaps and possible dirt traps.
- Recessed, double skinned, insulated door for models with oven.
- Oven cavity in stainless steel with cast iron ribbed base plate to allow for the direct placement of pans.
- Marine feet in stainless steel are adjustable up to 50 mm in height.
- Cast-iron hot plates with safety thermostat are hermetically sealed to the one-piece top.
- Hot plates each having a power of 4 kW with regulation in steps.
- Electric oven with separate thermostats for top and bottom elements and butterfly valve.
- Oven thermostat adjustable from 110° to 285°C.
- Oven chamber with 3 levels of runners to accommodate 2/1GN trays.
- IPX5 water protection.
- The special design of the control knobs and bezels guarantees against water infiltration.



391180, 391181, 391165-m



391182, 391183, 391166-m



391184, 391185, 391167-m

Model number	PNC	Plates	Oven	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg (net)
	391180	2	no	400x930x250	400 3 50/60	8	30
	391181	2	no	400x930x250	440 3 50/60	8	35
	391165-m	2	no	400x930x250	230 3 50/60	8	35
	391182	4	no	800x930x250	400 3 50/60	16	85
	391183	4	no	800x930x250	440 3 50/60	16	75
	391166-m	4	no	800x930x250	230 3 50/60	16	69
	391184	4	yes	800x930x900	400 3 50/60	22	150
	391185	4	yes	800x930x900	440 3 50/60	22	150
	391167-m	4	yes	800x930x900	230 3 50/60	22	145



## Electric griddles with smooth chrome top & ribbed chrome top

Smooth cooking surface in chromium-plated mild steel. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer below the cooking surface for the collection of grease and fat. Body and work top of unit entirely in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel.

- Electric elements in incoloy positioned under the cooking plate.
- Safety thermostat and thermostatic control.
- Units have separate controls for each half module of the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Splash guards can be easily removed for cleaning and are dishwasher-safe.
- The special design of the control knob guarantees against water infiltration.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps



391072, 391072-m, 391175



391073, 391073-m, 391176



391074, 391177, 391074-m

Model number	PNC	Top	Width/ depth/ height (mm)	El. Conn.	Kw	Type	Weight kg (net)
	391072	smooth	400x930x250	400 3 50/60	7,5	chrome	55
	391072-m	smooth	400x930x250	440 3 50/60	7,5	chrome	55
	391175	smooth	400x930x250	230 3 50/60	7,5	chrome	55
	391073	smooth	800x930x250	400 3 50/60	15	chrome	105
	391073-m	smooth	800x930x250	440 3 50/60	15	chrome	105
	391176	smooth	800x930x250	230 3 50/60	15	chrome	105
	391074	1/3 ribbed	800x930x250	400 3 50/60	15	chrome	105
	391074-m	1/3 ribbed	800x930x250	440 3 50/60	15	chrome	105
	391177	1/3 ribbed	800x930x250	230 3 50/60	15	chrome	105

## Electric griddles with smooth & ribbed mild steel top

Smooth cooking surface in mild steel. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer below the cooking surface for the collection of grease and fat. Body and work top of unit entirely in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.



391067, 391067-m, 391171



391068, 391172



391069, 391069-m, 391073



391070, 391174



391070R



391223

Model number	PNC	Top type	Width/ depth/ height (mm)	El. Conn.	Kw	Weight kg (net)
	391067	smooth	400x930x250	400 3 50/60	7,5	55
	391067-m	smooth	400x930x250	440 3 50/60	7,5	55
	391171	smooth	400x930x250	230 3 50/60	7,5	55
	391068	ribbed/sloped	400x930x250	400 3 50/60	7,5	55
	391068-m	ribbed/sloped	400x930x250	440 3 50/60	7,5	55
	391172	ribbed/sloped	400x930x250	230 3 50/60	7,5	55
	391069	smooth	800x930x250	400 3 50/60	15	105
	391069-m	smooth	800x930x250	440 3 50/60	15	105
	391173	smooth	800x930x250	230 3 50/60	15	105
	391070	1/3 ribbed/sloped	800x930x250	400 3 50/60	15	105
	391070-m	1/3 ribbed/sloped	800x930x250	440 3 50/60	15	105
	391070R	ribbed/sloped	800x930x250	440 3 50/60	15	105
	391174	1/3 ribbed/sloped	800x930x250	230 3 50/60	15	105
	391223	1/3 ribbed/sloped	1200x930x250	400 3 50/60	20	150
	391223-m	1/3 ribbed/sloped	1200x930x250	440 3 50/60	20	150

## Electric griddles on oven

Smooth and Ribbed cooking surface in chromium-plated mild steel. Removable drawer below the cooking surface for the collection of grease and fat. Body and work top of unit entirely in stainless steel with Scotch Brite finish.

- Safety thermostat and thermostatic control.
- Units have separate controls for each half module of the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- Base compartment consists of an electric standard oven positioned beneath the base plate.
- Oven chamber in stainless steel with a ribbed cast-iron base plate.
- Oven to feature separate thermostats for top and bottom elements.  
Thermostat temperature adjustable from 120°C to 280°C.
- The special design of the control knob system guarantees against water infiltration.



391071



391071R

Model number	PNC	Top	Oven	Width/ depth/ height (mm)	El. Conn.	Material	Kw	Weight kg (net)
391071		1/3 ribbed/sloped	yes	800x930x900	400 3 50/60 or 440 3 50/60 or 230 3 50/60	mild steel	21	171
391071R		ribbed/sloped	yes	800x930x900	400 3 50/60 or 440 3 50/60 or 230 3 50/60	mild steel	21	171

## Electric char grills

Heating via incoloy armoured heating elements positioned under the cooking grid. Cooking surface grids in cast iron, easily removable for cleaning. Cast iron grids can be rotated for the grilling of fish or meats. Includes drip tray for the collection of grease and fat. Exterior panels of unit in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.



391075



391076

Model number	PNC	Top	Width/ depth/ height (mm)	El. Conn.	Kw	Weight kg
391075		grill	400x930x900	400 3 50/60 or 440 3 50/60 or 230 3 50/60	7,5	60
391076		grill	800x930x900	400 3 50/60 or 440 3 50/60 or 230 3 50/60	15	94



## Braising pans 80 -100 L

Infrared heating elements positioned below the cooking surface. Available with mild steel cooking surface or duomat compound surface. Duomat cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. Can be installed on cantilever systems. Includes mechanism to tilt the pan and double-skinned lid in stainless steel. Cooking temperature can be set through thermostat and the energy input through an energy regulator. Exterior panels of unit in stainless steel with Scotch Brite finish. Right-angled side edges to allow flush-fitting junction between units. Available with manual or electric tilting.



391145-m, 391143-m,  
391149-m, 391147-m



391146-m, 391144-m  
391150-m, 391148-m

Model number	PNC	Width/ depth/ height (mm)	Capacity Litre	El. Conn.	Kw	Material	Weight kg net
	391145-m	800x930x800	80	400 3 50/60 or 440 3 50/60 or 230 3 50/60	13	compound	150
	391146-m	800x930x800	80	400 3 50/60 or 440 3 50/60 or 230 3 50/60	13	compound automatic	150
	391143-m	800x930x800	80	400 3 50/60 or 440 3 50/60 or 230 3 50/60	13	mild steel	150
	391144-m	800x930x800	80	400 3 50/60 or 440 3 50/60 or 230 3 50/60	13	mild steel automatic	150
	391149-m	1000x930x800	100	400 3 50/60 or 440 3 50/60 or 230 3 50/60	17	compound	180
	391150-m	1000x930x800	100	400 3 50/60 or 440 3 50/60 or 230 3 50/60	17	compound automatic	180
	391147-m	1000x930x800	100	400 3 50/60 or 440 3 50/60 or 230 3 50/60	17	mild steel	180
	391148-m	1000x930x800	100	400 3 50/60 or 440 3 50/60 or 230 3 50/60	17	mild steel automatic	180







## Deep fat fryers with internal elements

Unit has removable elements and seamless oil pan. Incl. lid, baskets and oil bucket(s). S/S execution. SOLAS version. Swivelling incoloy armoured heating elements in the cooking well can be easily tilted up to facilitate well cleaning operations.

- Thermostatic regulation of oil temperature from 105°C to 185°C.
- Overheat safety thermostat.
- One piece pressed worktop in 2 mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.
- Right-angled, laser cut side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps.
- Oil drainage via a tap with push and turn safety mechanism.
- Marine feet in stainless steel are adjustable up to 50 mm in height.



391190, 391190-s, 391191



391095-s, 391179

Model number	PNC	Width/ depth/ height (mm)	Capacity Litre	El. Conn.	Kw	Well / basket/ control/ filter	Weight kg net
	391190	400x930x900	18	400 3 50/60	16,5	1 Well + 2 ½ baskets	60
	391191	400x930x900	18	440 3 50/60	16,5	1 Well + 2 ½ baskets	60
	391095	800x930x900	2x18	400 3 50/60 or 440 3 50/60	33	2 Wells + 4 ½ baskets	115

Also available in other voltages



## Deep fat fryers with external elements

High efficiency infrared heating elements attached to the outside of the well. Deep drawn V-Shaped well. Oil drains through a tap into a container positioned under the well. Height adjustable feet in stainless steel. Exterior panels in stainless steel. Right-angled side edges eliminate gaps and possible dirt traps between units.

- External infrared heating elements for ease of cleaning of internal well.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap into a drainage container positioned under the well.
- All major compartments located in front of unit for ease of maintenance.
- Deep drawn V-Shaped well.



391087-m



391088-m



391089-m



391090-m

Model	PNC	Width/ depth/ height (mm)	Capacity Litre	El. Conn.	Kw	Well / basket/ control/ filter	Features	Weight kg net
391087-m		400x930x900	15	400 3 50/60 or 440 3 50/60 or 230 3 50/60	10	1 Well + 1 basket	External elements	50
391088-m		800x930x900	2x15	400 3 50/60 or 440 3 50/60 or 230 3 50/60	20	2 Wells +2 baskets	External elements	86
391089-m		400x930x900	23	400 3 50/60 or 440 3 50/60 or 230 3 50/60	18	1 Well + 2 ½ baskets	External elements	57
391090-m		800x930x900	2x23	400 3 50/60 or 440 3 50/60 or 230 3 50/60	36	2 Wells + 4 ½ baskets	External elements	115



## Fry dump

Heating via infrared heating elements positioned on the back of the unit. Perforated false bottom GN 1/1 specially shaped for easier food collection. One piece pressed worktop in stainless steel. Easy to use control panel with ON/OFF switch. Exterior panels in stainless steel. Design of control knobs protects against water infiltration.

Typically used in combination with a fryer to allow fried portions to drip excess oil into the well basin. The appliance is used to keep servings warm until ready to be served to customer. Unit to have infrared heating elements positioned on the back of the unit to increase holding time. Well able to contain 1/1 GN container with a maximum height of 150 mm.



391098

Model number	PNC	Width/ depth/ height (mm)	El. Conn.	Kw	Well / basket/ control/ filter	Weight kg net
	391098	400x930x250	230 3 50/60	1	Fry dump	28

## Bain Maries GN 1/1 and 2/1

Bain Marie used for keeping cooked food at serving temperature using hot water. Incoloy armoured heating elements positioned under the base of the well. Used to keep cooked food at serving temperature using hot water inside the well. Water temperature to be controlled by thermostat with maximum temperature of 90 °C. Exterior panels of unit in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

- Water basin is seamlessly welded into the top of the appliance.
- Filling water level is plate-marked on the side of the well.
- Unit has manual filling of well.
- Basin drained by drain valve with overflow.
- Special insulation beneath cooking surface keeps heat on the plate without dispersion to the base.
- Unit to have perforated false bottom and runner support for GN containers.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control knob system guarantees against water infiltration



391124



391125-m

Model number	PNC	Width/ depth/ height (mm)	GN container	El. Conn.	Kw	Weight kg net
	391124	400x930x250	1/1 + 1/3	230 1 50/60	2,2	32
	391125-m	800x930x250	2/1 + 2/3	400 3 50/60 or 440 3 50/60 or 230 3 50/60	4,4	45

## Optional extras

**PNC:** 206289 Water column with swivel arm

**PNC:** 206290 Water column extension



206289



206290



## Pasta Cookers + Basket lift

Infrared heating system. Constant starch removal during the cooking process. The 40 liter tank is pressed in 316-L type stainless steel to protect against corrosion. Safety thermostat and electromechanical sensor prevent the machine from working without water. Height adjustable feet in stainless steel. Exterior panels in stainless steel. Right angled side edges eliminate gaps and possible dirt traps between units. In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.

- Unit to has infared heating system positioned beneath the base of the well.
- Water basin in 316-L type Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- Provided with integrated drip tray on which baskets can be placed for draining purposes.
- 40 liters water basin.
- Automatic starch removal function during cooking: improved water quality over time.
- Automatic low-water level shut-off: no accidental overheating.
- Easy-to-use control panel.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- ESD available as accessory (installed separately): energy saving device uses heat produced by water drained through the overflow to pre-heat tap-in water up to 60°C, for constant water boiling.
- EnergyControl: unique feature for fine power adjustment to control boiling level and optimize energy consumption.
- All major compartments located in front of unit for ease of maintenance.

Automatic lifting system (optional accessory): 200mm wide unit with three stainless steel basket supports, holding one GN 1/3 basket each, to be placed on either or both sides of machine to provide automatic lifting for six small portion baskets (to be ordered separately). Possibility to memorize nine cooking times through digital control.



Model number	PNC	Width/ depth/ height (mm)	Capacity	El. Conn.	Kw	Weight kg net
	391126-s	400x930x900	40	400 3 50/60, 440 3 50/60 or 230 3 50/60	10	62
	391127-s	800x930x900	2x40	400 3 50/60, 440 3 50/60 or 230 3 50/60	20	115
	206353	200x930x900	-	230 1 50/60	0,2	40

## Boiling pans

Incoloy armoured elements with safety thermostat positioned in the jacket cavity base. Exterior panels of unit in stainless steel with Scotch Brite finish. Pressed well bottom with rounded edges manufactured from AISI 316 stainless steel. Right-angled side edges to allow flush-fitting junction between units. Includes safety valve to control working pressure. Temperature limiter for power regulation allowing precise temperature cooking.



Model number	PNC	Width/ depth/ height (mm)	Capacity Litre	El. Conn.	Kw	Others	Weight net kg
	391117-s	800x930x900	60	400 3 50/60, 440 3 50/60 and 230 3 50/60	9,4	Indirect Heating	115
	391118-s	800x930x900	100	400 3 50/60, 440 3 50/60 and 230 3 50/60	21,5	Indirect Heating	135
	391119-s	800x930x900	100	400 3 50/60, 440 3 50/60 and 230 3 50/60	21,5	Auto Refill	135
	391120-s	800x930x900	150	400 3 50/60, 440 3 50/60 and 230 3 50/60	21,5	Indirect Heating	135
	391121-s	800x930x900	150	400 3 50/60, 440 3 50/60 and 230 3 50/60	21,5	Auto Refill	135
	391123-s	1200x930x900	250	400 3 50/60, 440 3 50/60 and 230 3 50/60	24	Indirect Heating	200

## Worktops

To be installed on 900XP refrigerated base, open base cupboard, bridging supports or cantilever systems. Constructed in stainless steel with Scotch Brite finish. Right angled side edges eliminate gaps and possible dirt traps between units.



Model number	PNC	Width/ depth/ height (mm)	Closed	1 drawer	Sink with water column	Weight kg net
	391156	200x930x250	yes			13
	391158	400x930x250	yes			20
	391160	800x930x250	yes			44
	391157	200x930x250		yes		13
	391159	400x930x250		yes		27
	391161	800x930x250		yes		44
	391236	400x930x250			yes	20

## Open bases/ Cupboards

To be installed below other 900XP top units in island type installations with operations from one side.  
Body and internal structure of unit entirely in stainless steel. Delivered with 150 mm height adjustable feet.



391220



391152



391153



391154



391155

Model number	PNC	Width/ depth/ height (mm)	El. Conn.	Features	Weight kg net
	391220	200x900x650	-	closed	14
	391152	200x900x650	-	with drawer for bottles	14
	391153	400x900x650	-	-	22
	391154	800x900x650	-	-	35
	391155	1200x900x650	-	-	45



## Freezer bases -22/+8° C

To be installed below other 900XP top units in island type installations with operations from one side.  
Body and internal structure of unit entirely in stainless steel.



Model number	PNC	Width/ depth/ height (mm)	El. Conn.	Weight kg net	Features
	727096	1200x900x650	230 1 50	118	2 drawers
	391275	1600x900x650	230 1 50	110	6 drawers





## 700 XP RANGE

*700XP range born from the genius and passion of five generations of chefs. The 700XP line offer the greatest flexibility and adaptability to any kind of kitchen space. The latest innovation, unique on the market: IcyHot, the system that allows the combination of a high productivity grill or fry top with the new refrigerated freezer base. The ideal solution to have all the ingredients you need to cook immediately and in huge quantities.*

### MODULAR COOKING RANGE

Electrolux has created this unique modular cooking range in order to satisfy various customer needs starting from quick/full service restaurants to high productivity kitchens.

The new 700XP cooking range incorporates a number of clever innovations to improve cooking efficiency and productivity.

To ensure that every product in the 700XP cooking range is best-in-class with each of these criteria, Electrolux has incorporated an extensive feedback from chefs all around the world into the new cooking equipment design. As a result, the performance level of new XP cooking range has been raised to a higher level, with greater capacity per square centimetre, lower running costs, reduced life-cycle costs and easier maintenance requirements.







## Ranges round hotplates with or without oven

To be installed on open base installations, bridging supports or cantilever systems. 2.6 kW cast-iron hot plates hermetically sealed to the one-piece top. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.



371146, 371147



371015M50, 371015M60

Model number	PNC	No of hot plates Ø 230 mm 2.6 kW	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg (net)
E7ECMD2R05	371146	2	400x730x250	400 3 50/60	5,2	20
E7ECMD2R06	371147	2	400x730x250	440 3 50/60	5,2	20
E7ECEH4R	371015M50	4	800x730x250	400 3 50/60	10,4	40
E7ECEH4R	371015M60	4	800x730x250	440 3 50/60	10,4	40

Accessories included = Rolling rack, Hand rail



Model number	PNC	No of hot plates Ø 230 mm 2.6 kW	Oven 6.0 kW	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg (net)
E7ECMH4RE5	371148	4	1	800x730x850	400 3 50/60	16.4	80
E7ECMH4RE6	371149	4	1	800x730x850	440 3 50/60	16.4	80

Accessories included = Rolling rack, Hand rail

## Ranges square hotplates with or without oven

To be installed on open base installations, bridging supports or cantilever systems. 2.6 kW cast-iron hot plates hermetically sealed to the one-piece top. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.



371017M50, 371017M60

Model number	PNC	No of hot plates 2.6 kW	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg (net)
E7ECEH4Q	371017M50	4	800x730x250	400 3 50/60	10.4	40
E7ECEH4Q	371017M60	4	800x730x250	440 3 50/60	10.4	40

Accessories included = Rolling rack, Hand rail



Delivered with  
4 or 6 plates

Model number	PNC	No of hot plates 2.6 kW	Oven 6.0 kW	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg (net)
E7ECMH4QE5	371150	4	1	800x730x850	400 3 50/60	16.4	95
E7ECMH4QE6	371151	4	1	800x730x850	440 3 50/60	16.4	95
E7ECML6Q25	371152	6	1	1200x730x850	400 3 50/60	21.6	125
E7ECML6Q26	371153	6	1	1200x730x850	440 3 50/60	21.6	125

## Fry tops

The electric fry top is ideal for cooking meat, fish or vegetables to perfection by placing the food directly on the cooking surface. Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface electric. Elements in incoloy positioned under the cooking plate. Also available with chromium steel option for optimum grilling results.



371202, 371203



371204, 371205



371206, 371207



371208, 371209

Model number	PNC	Cooking surface type/ size	Width/ depth/ height (mm)	El. Conn.	Loading kW	Open base model	Weight kg (net)
E7FTMDSS15	371202	smooth/ 330x540	400x730x250	400 3 50/60	4.2	371263	51
E7FTMDSS16	371203	smooth/ 330x540	400x730x250	440 3 50/60	4.2	371263	51
E7FTMDSR15	371204	ribbed/ 330x540	400x730x250	400 3 50/60	4.2	371263	51
E7FTMDSR16	371205	ribbed/ 330x540	400x730x250	440 3 50/60	4.2	371263	51
E7FTMHSS15	371206	smooth/ 730x540	800x730x250	400 3 50/60	8.4	371264	87
E7FTMHSS16	371207	smooth/ 730x540	800x730x250	440 3 50/60	8.4	371264	87
E7FTMHSP15	371208	1/3 ribbed/ 730x540	800x730x250	400 3 50/60	8.4	371264	87
E7FTMHSP16	371209	1/3 ribbed/ 730x540	800x730x250	440 3 50/60	8.4	371264	87



371264, Open base



## Deep fat fryers

SOLAS version. Deep drawn V-Shaped well with rounded corners for safe and easy cleaning. Unit has removable elements and seamless oil pan. Incl. lid, baskets and oil bucket(s). Swivelling incoloy armoured heating elements in the cooking well can be easily tilted up to facilitate well cleaning operations.

- One piece pressed worktop in 1,5mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.
- Right-angled, laser cut side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps.
- Oil drainage via a tap into a drainage container positioned under the well thus simplifying the consumed oil management and guaranteeing the operator safety.
- Overheat safety thermostat.
- The tilting heating elements located inside the well guarantee a uniform distribution of heat throughout the oil.



371164, 371165



371163, 371162

Model number	PNC	Cupboard no. of door/s	Capacity litres	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg (net)
E7FRMD1FF5	371162	1	14	400x730x900	400 3 50/60	8.7	47
E7FRMD1FF6	371163	1	14	400x730x900	440 3 50/60	8.7	47
E7FRMH2FF5	371164	2	2X14	800x730x900	400 3 50/60	17.4	72
E7FRMH2FF6	371165	2	2X14	800x730x900	440 3 50/60	17.4	72

## Fry dump

Heating via infrared heating elements positioned on the back of the unit. Perforated false bottom GN 1/1 specially shaped for easier food collection. One piece pressed worktop in 1.5 mm thick stainless steel. Easy to use control panel with ON/OFF switch. Exterior panels in stainless steel with Scotch Brite finish. Right-angled side edges to allow flush-fitting junction between units.



371086

Model number	PNC	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg (net)
E7CSPDC000	371086	400x730x250	230 1 50/60	1	20



# OVENS

## COMBI AND CONVECTION OVENS

The combi-oven is the workhorse of the kitchen and one of the most versatile items of prime cooking equipment any kitchen can have. It can steam, bake and roast, breaded and battered frozen products using the residual fat in the coating. This multi-function feature of the combi-oven means many different foods and cooking methods may be put through the combi oven in working day. Typically, chickens may be roasted, fish steamed and frozen bakery goods finished off.

These are just some of the examples of its benefits:

**Meat** – Up to a third of the weight of a piece of meat can be lost during dry roasting through loss of the water content of the meat. Having gentle steam in the oven during roasting both minimises weight loss and produces a more tender joint.

**Fish** – steaming is an ideal cooking medium for this delicate product.

**Vegetables** – By cooking in steam instead of boiling water, vegetables keep more of their nutritional value and natural colour.

**Baking** – by operating as a fan-driven convection oven, baked goods are evenly and crisply cooked. A slight injection of steam can also enhance some baked foods such as bread.

**Regeneration** – Food which has been pre-cooked and correctly chilled prior to service can be rapidly brought up to serving temperature, avoiding the need to hold food hot for long periods which leads to flavour loss and drying out. Combi-ovens are ideal for busy banqueting operations and can handle both ready-plated meals and multi-portion containers.



## SVEBA DAHLEN BAKING OVENS

The C-Series is the Sveba-Dahlen range of compact rack ovens, designed for installation in restricted spaces. A small footprint, highly, simple and flexible, are key characteristics of the rack ovens of the C-Series. Also available as energy efficient eco+.

The optimized deckoven D-Series deck ovens from Swedish market leader Sveba Dahlen gives you a variety of sizes and configurations to choose from. It is available in five standard widths, suited for most sizes of baking trays. The flexible module system makes it possible to add on decks later. The oven can be equipped with an underbuilt prover and a lot of other options. Also available as energy efficient eco+.

## MICROWAVE OVENS

A commercial microwave is one of the most essential pieces of equipment in any catering operation. Whether you're simply heating up soup for a customer's order, or you're cooking entrées and steaming vegetables, a microwave oven will help you complete all your food heating and prep needs in a timely manner.

Choose from light duty styles for low volume applications, and medium and heavy duty models for more frequent use. We also offer different wattage options for low to high volume applications. Finally, decide whether dial controls that let you adjust the cooking time with a knob, or push button controls that allow you to program cooking times is best for your staff's skill level.



## Combi ovens Air-O-Steam - Touchline

Combi Oven with a high resolution touch screen control panel (translated in 30 languages).  
 air-o-clima: real humidity control based upon Lambda sensor for consistent results independent from the food load. With hot air cycles air-o-clima exhausts any excess humidity generated by the food. A dedicated steam generator guarantees a continuous supply of fresh steam at all times. Manual injection of water to add additional moisture in the cell. Electrolux air-o-steam Touchline blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional galleys and simplify the usage of the control panel.

- Selection window with three cooking modes (Automatic, Manual and Programs), cleaning cycles and setting mode.
- Automatic mode: with 3 special automatic cycles:
  - Low temperature cooking
  - Reheating cycle
  - Proofing cycle
- Manual mode: the traditional way of cooking by selecting the cooking cycle, temperature, time and advanced features.
- Programs mode: the recipes can be stored up to a maximum of 1000, 16-step cooking programs available.
- Automatic steam generator water draining with an automatic scale diagnosis system.
- Traditional cooking cycles:- Convection cycle (max. 300 °C)  
 - Steam cycle (max. 130 °C)- Combi cycle (max. 250 °C)
- Air-o-clima: guarantees always the desired cooking climate regardless of the food load.
- Air-o-flow: guarantees an even cooking process.
- Air-o-clean: 4 different pre-set cycles to clean the cooking cell.
- Multi-sensor food probe: 6 sensors, ½ °C accuracy.
- Fan speeds: full, half speed (for delicate cooking) and pulse (pulse ventilation for baking and low temperature cooking).
- Low power cycle: for delicate cooking



267240, 267250



267242, 267252



267244, 267254

Model number	PNC	Capacity containers	Max. quantity of food loaded (kg)	Width/ depth/ height (mm)	Temp. range	El. Conn.	Normal loading kW	Weight kg net
AOS061ETE1	267240	6 pcs GN 1/1	30	891x845x848	25 – 300°C	440 3 60	10,1	132
AOS061ETF1	267250	6 pcs GN 1/1	30	891x845x848	25 – 300°C	400 3 50	10,1	132
AOS101ETE1	267242	10 pcs GN 1/1	50	891x845x1098	25 – 300°C	440 3 60	17,5	156
AOS101ETF1	267252	10 pcs GN 1/1	50	891x845x1098	25 – 300°C	400 3 50	17,5	156
AOS201ETE1	267244	20 pcs GN 1/1	100	993x847x1785	25 – 300°C	440 3 60	34,5	284
AOS201ETF1	267254	20 pcs GN 1/1	100	993x847x1785	25 – 300°C	400 3 50	34,5	284

Voltage 480 3 60 available on request.  
 Bases available as options.

## Combi ovens Air-O-Steam - Level B

Combi Oven with dedicated steam generator guarantees a continuous supply of fresh steam at all times. Air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, ensuring cooking evenness. Humidity controlled through by-pass technology that guarantees the efficient use of the steam generator thus reducing water and energy consumption. Manual injection of water to add additional moisture in the cell.

- By-pass technology: controls the humidity degree of the oven atmosphere in combi and regeneration cycles.
- Air-o-flow: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven after it is pre-heated.-o-flow: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven after it is pre-heated.
- Single-sensor food probe.



268240, 268250



268242, 268252



268244, 268254

Model number	PNC	Capacity containers	Max. quantity of food loaded (kg)	Width/ depth/ height (mm)	Temp. range	El. Conn.	Normal loading kW	Weight kg net
AOS061EBE2	268240	6 pcs GN 1/1	30	891x845x848	25 – 300°C	440 3 60	10,1	132
AOS061EBF2	268250	6 pcs GN 1/1	30	891x845x848	25 – 300°C	400 3 50	10,1	132
AOS101EBE2	268242	10 pcs GN 1/1	50	891x845x1098	25 – 300°C	440 3 60	17,5	156
AOS101EBF2	268252	10 pcs GN 1/1	50	891x845x1098	25 – 300°C	400 3 50	17,5	156
AOS201EBE2	268244	20 pcs GN 1/1	100	993x847x1785	25 – 300°C	440 3 60	34,8	248
AOS201EBF2	268254	20 pcs GN 1/1	100	993x847x1785	25 – 300°C	400 3 50	34,8	248

Voltage 480 3 60 available on request  
Bases available as options.







## Boilerless combi ovens 6,10 (level B)

Electrolux air-o-convect blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-convect range offers a choice of different models, providing a high degree of automation and an extensive range of accessories. The air-o-convect convection ovens with direct steam are designed to form complete cook&chill systems together with air-o-chill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer.

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Height adjustable legs with marine feet.
- Double thermo-glazed door equipped with four holding positions allowing easier loading and unloading.
- Halogen lighting in the cooking cell.
- Access to main components from the front panel.
- IPX5 water protection.

### PERFORMANCE

- Air-o-flow: blows fresh air from outside through the bi-functional fan guaranteeing an even cooking process.
- Single-sensor food probe.



Model number	PNC	Capacity containers	Max. quantity of food loaded (kg)	Width/ depth/ height (mm)	Temp. range	El. Conn.	Normal loading kW	Weight kg net
AOS061ECE2	269240	6 pcs GN 1/1	30	891x915x808	25 – 300°C	440 3 60	10	118
AOS061ECF2	269250	6 pcs GN 1/1	30	891x915x808	25 – 300°C	400 3 50	10	118
AOS101ECE2	269242	10 pcs GN 1/1	50	891x915x1098	25 – 300°C	440 3 60	17	139
AOS101ECA2	269252	10 pcs GN 1/1	50	891x915x1098	25 – 300°C	400 3 50	17	139

Voltage 480 3 60 available on request.  
Bases available as optional extra.

## Convection ovens, 6 - 10 GN 1/1

Main structure in stainless steel, with seamless joints in the oven cavity. Single-glazed door with tempered glass. Cavity lighting. Unique air-flow channel system. Semi-automatic cleaning cycle. Cooking cycles: air convection, convection/humidifier. Max. temperature of 300°C. Functional level: base, manual. "Cross-wise" pan rack, 60 mm pitch.



Model number	PNC	Capacity containers	Width/ depth/ height (mm)	Temp. range	El. Conn.	Normal loading kW	Weight kg net
ECF061E5M		6 pcs GN 1/1	860x746x633	30 - 300°C	400 3 50 or 440 3 60	10,1	79
FCE101		10 pcs GN 1/1	890x900x970	30 - 300°C	400 3 50 or 440 3 60	17.3	121.2

Bases available as optional extra.

## Sveba Dahlen Rotary Rack Oven

The C 100 oven is a compact rack oven designed for installation in restricted spaces. The hot air is circulated by fans and the rack carrying the product to be baked rotates during the baking process. Effective and even baking is obtained thanks to the well-balanced coordination of the large volume air flow, the high performance heat exchanger and the controllable steam system. The large volume air flow in the rack oven is produced by two controllable fans and is distributed evenly over the entire oven space.

Perfect for all types of bakeries. The C-Series ovens give high capacity on a small foot print. Easy to install - fully assembled oven. High production at low cost. Very user friendly panel with many features. Very user friendly SD-Touch control panel with many features. Self-instructing with menus such as manual baking, pre-programmed baking and service parameters.

The panel is easy to learn, easily accessed and logical. IBS – Increased Baking Surface Sveba-Dahlen's patented system for alternating rotation of the racks. Results in a faster, more even and economical baking. Frequency controlled fans. This is an option which gives greater possibilities to control the airflow. Strong insulation that ensures that the heat stays in the oven chamber. Stainless steel inside and out, maintains low temperature and is easy to keep clean. Large, efficient heating package. Handles a very wide variety of product - flexible production. Results in fast heating and energy-saving. The oversize heat exchanger is working in accordance with the counter-flow principle. Brings better heat transfer to the products being baked. Results in more effective heat exchange, higher fuel efficiency and lower heating costs. Right hand hinged door, easy to open and overview. Max baking temperature 330°C.



C100

Model number	PNC	Width/ depth/ height (mm)	Max amps in phase	El. Conn.	Loading kW	Weight kgs net
C100		1335x1583x2328	63	440 3 60	40	990



## Deck ovens, DC Types

This commercial bakery line of baking ovens is of the most heavy duty execution. The exterior is made of polished stainless steel, with doors fitted with tempered glass. The oven chamber, with effective double working halogen lighting, is made of heavy duty tempered steel. Stainless steel front maintains low temperature and is easy to keep clean. The inside is built completely in stainless materials to ensure a long service-life, simple cleaning, and low maintenance costs. The ovens are available with two different highs of the baking chamber.

Precision-built oven doors. Gives the door a smooth action and ensures convenient and safe handling. Effective working halogen lighting. Provides whiter and more intensive working light than standard bulbs. Reliable heating elements. Specially selected for reliability and rapid response. Each oven section can be individually controlled with separate settings of the top, bottom and front heat. Full control in the baking process. Well insulated oven chamber and stainless steel front. Keeps the heat inside the oven, maintains low temperature, easy to keep clean.



169311



169312



169313



169314



169315



169316

Model number	PNC	No of baking tray/deck	Width/ depth/ height (mm)	No of baking oven section	El. Conn.	Loading kW	Weight kgs net
169311		2	1390x1070x1738	2	440 3 60	13,8	350
169312		2	1390x1070x1878	3	440 3 60	20,7	460
169313		2	1390x1070x2018	4	440 3 60	27,6	570
169314		3	2020x1070x1738	2	440 3 60	21,4	460
169315		3	2020x1070x1878	3	440 3 60	32,1	630
169316		3	2020x1070x2018	4	440 3 60	42,8	770

## Baking and roasting ovens, EBST

This roasting and baking oven comes with one, two or three oven sections, including a lower open GN 2/1 cabinet. Mode EBST1 comes without lower open GN cabinet. Each oven section has individually upper and lower thermostat regulated heating adjustable from 50° C to 300° C. The flanged marine legs can be removed if installation on foundation is required. One enamelled baking plate GN 2/1 and one nickel-plated roasting grid is included with each oven section.



EBSTI440  
(table top model)



EBST1ASM40  
EBST1ASM44



EBSTIGM440, EBSTIIM440  
EBSTIIM400



EBSTIIM44, EBSTIIM40,  
EBSTIIGM44, EBSTIIGM40

Model number	PNC	Baking ovens 540x700x270	Width/ depth/ height (mm)	Fermentation cabinet	Compartment GN 2/1	El. Conn.	Loading kW	Weight kg net
EBSTI440		1	800x890x640	-	-	440 3 60	4	85
EBST1ASM40		1	800x890x850	-	1	400 3 50	4	145
EBST1ASM44		1	800x890x850	-	1	440 3 60	4	145
EBSTIGM440		1	800x890x1300	1	1	440 3 60	5	125
EBSTIIM440		2	800x890x1300	-	1	440 3 60	8	200
EBSTIIM400		2	800x890x1300	-	1	400 3 50	8	200
EBSTIIGM40		2	800x890x1750	1	1	400 3 50	9	245
EBSTIIGM44		2	800x890x1750	1	1	440 3 60	9	245
EBSTIIM44		3	800x890x1750	-	1	440 3 60	12	250
EBSTIIM40		3	800x890x1750	-	1	400 3 50	12	250

Other voltages available on request



## MenuMaster heavy duty microwave ovens 17 - 28 Litres

Constructed to withstand marine environment. Unique method of energy distribution provides superior even heating throughout the cavity. Up to 100 programmable menu items simplifies cooking and ensures consistent results. Four stage cooking option with one-touch programming. Reduces preparation time, labour and food waste while providing consistent results.

- Stainless steel construction.
- Uniform heating.
- Digital display with timer.
- Touch control.
- 11 Power levels.
- See-through window.
- Interior light.
- Easy to clean.



MDC12A2, MDC182



DEC18E2



MRC17S2, MRC22S2, MRC30S2

Model number	PNC	Capacity ltrs	El. Conn.	Width/ depth/ height (mm)	Microwave power kW	Power consumption at full power kW	Power levels	Weight kg net
MDC12A2		17	115 1 60	419x549x343	1,2	1,9	11 (from full to hold)	30
MDC182		17	230 1 60	419x549x343	1,8	3,0	11 (from full to hold)	30
DEC18E2		17	230 1 50	425x578x343	1,8	2,9	11 (from full to hold)	30
MRC17S2		28	230 1 60	489x645x464	1,7	2,7	11 (from full to hold)	43
MRC22S2		28	230 1 60	489x645x464	2,2	3,2	11 (from full to hold)	52
MRC30S2		28	230 1 60	489x645x464	3,0	4,4	11 (from full to hold)	52



## Microwave oven MWP

The commercial microwave ovens MWP1050-30M and MWP1060-30M is the ideal oven for light volume sites and self-serve locations. The durable construction means reliable and long life use. The stainless steel interior and exterior with smooth surfaces facilitate cleaning. The microwave oven with capacity of 30 litres easily accommodates prepackaged foods, single serving or up to 330 mm platter. The 5 power level possibilities provide flexibility for heating of food items from frozen to fresh. The oven is easy to handle with rotary knobs for setting the power and time. The see-through door and lighted interior makes possible to see clearly what is happening inside the oven during the operation without opening the door.

- Stainless steel interior and exterior.
- 5 power levels.
- Defrost function.
- Easy-to-use 10 minute dial timer.
- Rotating antenna.
- Interior light.



MWP1050-30M, MWP1060-30M

Model number	PNC	Capacity ltrs	Timer settings	Width/ depth/ height (mm)	El. Conn.	Microwave power output kW	Connection power kW	Weight kg net
MWP1050-30M		30	10 min	542x460x329	230 1 50	1,0	1.6	18
MWP1060-30M		30	10 min	542x460x329	230 1 60	1,0	1.6	18



## HEIGHT ADJUSTABLE EQUIPMENT

The height adjustable ranges and frying tables from Loipart are ideal for environments where there are high demands for ergonomically work stations such as NORSOK requirements. All models are available as wall mounted models and the frying table can be equipped with aircurtain with or without own air supply.











## Height adjustable ranges

The hydraulically adjustable range is made entirely in stainless steel with semi-polished Scotch Brite finish. It is equipped with 2 to 8 cooking plates made of cast iron controlled by 3-step switches. Control switches and pilot lamps indicating their actions are located on the front panel. Hot plates are carefully mounted and balanced to form a completely flat hob surface. Large pots and pans can be placed over several hotplates at the same time providing full contact.



All models available as wall mounted versions

Model number	PNC	Plate kW	No. of hotplates 300x300 mm	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg net
FSH2090		2,5	2	490x770x750-950	400 3 50 or 440 3 60	5	65
FSH2090		4	2	490x770x750-950	400 3 50 or 440 3 60	8	65
FSH4090		2,5	4	800x770x750-950	400 3 50 or 440 3 60	10	90
FSH4090		4	4	800x770x750-950	400 3 50 or 440 3 60	16	90
FSH6090		2,5	6	1110x770x750-950	400 3 50 or 440 3 60	15	115
FSH6090		4	6	1110x770x750-950	400 3 50 or 440 3 60	24	115
FSH8090		2,5	8	1420x770x750-950	400 3 50 or 440 3 60	20	160
FSH8090		4	8	1420x770x750-950	400 3 50 or 440 3 60	32	160

Other voltages available on request

All ranges available with front hand rail and rolling rack as optional extras

## Height adjustable tilting frying tables

The cast iron frying pan is carefully designed for perfect frying results. The casing is thermal-insulated and has a polished stainless steel exterior. The counterbalanced lid is entirely made of polished stainless steel and when closed, it can be used as an off-loading space or a working surface. The heavy column is made of polished stainless steel. Powerful, embedded tubular heating elements are supported by springing, stainless reflector for good heat transfer.



VKF25

Models available with optional air-curtain with- or without fan motor. All models are available as wall mounted versions.

Model number	PNC	Frying area	Width/ depth/ height (mm)	Dept of frying pan mm	El. Conn.	Number of heating elements x W	Loading kW	Weight kg net
VKF25		500x450	700x760x840-1052	90	440 3 60 or 400 3 50	3 x 2000	6.0	165
VKF35		650x450	855x760x840-1052	90	440 3 60 or 400 3 50	6 x 1500	9.0	195
VKF40		720x550	910x850x840-1052	90	440 3 60 or 400 3 50	2 x 2300, 4 x 2000	12.6	215
VKF40D		720x550	910x850x890-1102	140	440 3 60 or 400 3 50	2 x 2300, 4 x 2000	12.6	215
VKF55		1000x550	1190x850x840-1052	90	440 3 60 or 400 3 50	6 x 2300	13.8	265

Also available in 480 3 60





## TABLE TOP EQUIPMENT

Loipart has a wide range of table top mounted equipment suitable for serving areas and show galleys. Put the convenience and cooking power of an electric range in the compact footprint of your countertop with our selection of commercial equipment.

Perfect for pan fry, sautee, boil, toast or even steam just like you were cooking in a full kitchen. Loipart range of counter top equipment provide supplemental cooking capabilities to ensure you can keep up with kitchen demands through peak hours.







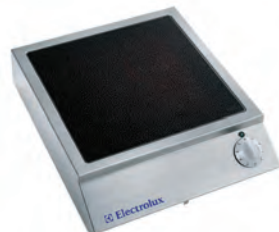


## Table top induction

Induction cookers are small appliances with one heating zone that could be set up on the table during meals. They also serve as additional appliances in the kitchen and are particularly well-suited for boiling, frying, braising, heating and cooking a wide range of dishes. The appliances are portable and connected with an electric wire to a nearby socket. The heating zone consists of a glass ceramic plate, or a bowl respectively, which is fitted firmly and without joints into the stainless steel case.



VARIO-W1



VARIO-L1

Model number	PNC	Type	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg net
VARIO-W1		variowok	400x475x180	230 1 50/60	3,5	13
VARIO-L1		varioinduc	400x475x180	230 1 50/60	3,5	13

## Induction cook tops

The Dito Electrolux Libero Line offers a complete package of plug-in appliances suitable for every food service location to cook, fry and grill all kinds of dishes in a quick and easy way. In a very compact space with this versatile induction cook top you can start cooking perfect fresh cooked or pan fried dishes. The cook tops are available as a single zone unit, a dual zone unit or as a side-by-side unit.



601655



601638



602107



602110

Model number	PNC	Execution	Loading Kw per plate	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg net
	601638	single zone	3,2 (ø 270 mm)	325x403x130	230 1 50/60	3,2	10
	602107	side-by-side	1,8/1,8 ( front/back ø 180 mm)	600x325x130	230 1 50/60	3,6	12
	602110	two zones	1,8/1,8 ( front/back ø 180 mm)	325x600x130	230 1 50/60	3,6	12
	601655	induction wok	3,2	325x403x144	230 1 50/60	3,2	12

## Griddles

The Dito Electrolux Libero Line offers a complete package of plug-in appliances suitable for every food service location to cook, fry, grill and chill all kinds of dishes in a quick and easy way. In a very compact space with this versatile griddle you can grill meat, fish, vegetables and more.



602083



602086

Model number	PNC	Execution	Width/ depth/ height (mm)	El. Conn.	Loading kW total	Weight kg net
	602083	side-by-side	600x325x130	230 1 50/60	3,2	18
	602086	front-to-back	325x600x130	230 1 50/60	3,2	18

## Contact grills

The Dito Electrolux Contact grills are ideal for compact spaces and perfect for heating up sandwiches, panini, toasts as well as vegetables, meat and fish. They are versatile to any food service operation.



602120/602122



602123/602126

Model number	PNC	Number of zones	Grilling plates	Width/ depth/ height (mm)	El. Conn.	Loading kW total	Weight kg net
	602120	1	ribbed	380x365x183	230 1 50/60	2,05	21
	602122	1	smooth	380x365x183	230 1 50/60	2,05	21
	602123	2	ribbed	515x365x183	230 1 50/60	3,1	31
	602126	2	smooth	515x365x183	230 1 50/60	3,1	31



## Mini combi oven, Plug and cook

The portable Plug & Cook combi oven is designed for professional use and brings the benefits of convection/steam cooking. This combi oven can be placed on a worktop and plugged into a singlephase electrical socket without any plumbing. The oven is self-contained with built-in fresh water/condense tank and requires no water or drain connections.



MCS312Cf4, 944135M

Model number	PNC	Cooking functions	Width/ depth/ height (mm)	Capacity containers	Volume litres	El. Conn.	Loading kW	Weight kg net
MCS312Cf4		3 (steam, hot air, combi)	350x530x465	3 pcs GN 1/2-040	30	230 1 50	2,3	23
944135M		3 (steam, hot air, combi)	350x530x465	3 pcs GN 1/2-040	30	230 1 60	2,3	23

## Hot Plates

The hot plates are available in single or double hotplate version and intended for counter top use. The units are equipped with a thermostatic system which gives a fine and infinitely variable temperature selection. They are also equipped with a rolling rack, easy to use front mounted control knob with built-in pilot lamps.



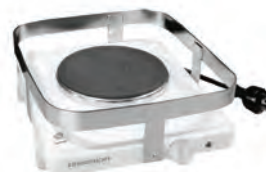
168013



169806



169807



THL1097/ THS1590

Model number	PNC	El. Conn.	Loading kW	Weight kg net
168013		230 1 50/60	0,6	10
169806		230 1 50/60	1,5	2,6
169807		230 1 50/60	2,2	5,2
THL1097		230 1 50/60	1,0	2,9
THS1590		115 1 60	1,5	3,0

## Rice cookers

The electric rice cooker 56822. Reinforced body, extra-thick heater plate and water resistant controller gives long unit life. Auto-reset overheat protection prevents element damage of failure due a dented pot. The cooker is provided with ON/OFF touch switch and power indicator.

The electric rice cooker Exxent is a powerful and full-featured rice cooker designed and built for commercial use. With cook and heat preservation functions this model offers automatic shut-off and hold when done.



56822



EXXENT

Model number	PNC	Capacity raw rice litres	Width/ depth/ height (mm)	El. Conn.	Power kW	Weight kg net
56822		4,2	450x370x300	115 1 60	1,75	60
Exxent		6	450x400x360	230 1 50/60	1,95	6,3

## Hatco conveyor toasters

These heavy duty toasters of conveyor type are made of stainless steel and have a smooth surfaced exterior in a polished finish. The reliable motor and gear unit in combination with a heavy duty chain gives a troublefree and smooth carrier rotation. Metal sheathed long-life heating elements and carefully designed, heated toast storage area secure a high capacity. The precisely controlled heating and the stepless variable conveyor speed device offer a perfect toasting result of any sliced bread.



9S0767



169490  
169491

Model number	PNC	Capacity slices/ hour	Width/ depth/ height (mm)	Loading kW	El. Conn.	Weight kg net
	9S0767	360	370x460x420	1,8	230 1 50/60	19
	169490	720	450x360x840	4,0	230 1 50/60	30
	169491	1000	560x360x840	5,0	230 1 50/60	38

All models available in 115 V

## Bread toaster

This automatic toaster is equipped with well protected heating elements of a long-life type and balanced toast chamber for perfect and even browning. The outer housing is made of brushed stainless steel with heat insulated long sides.



Model number	PNC	Capacity slices per load	Width/ depth/ height (mm)	Loading kW	El. Conn.	Weight kg net
2268		4	166x412x192	1,3	230 1 50/60	1,9

## Bread toasters

Robust handmade toasters. The toasters are equipped with well protected heating elements of a long life type. Toasting process is controlled by a reliable timer, neon indicator lamp and slice selector, providing all the control necessary for perfect results. The high electric loading and a choice of two or four slices each load, offer high roasting capacity.

The toasters switch off at the end of each cycle, but the toast, sandwich or bun remains warm in the machine until taken out. All models are provided with a pull-out crumb tray for easy and convenient cleaning. The feet are of non-scratching material. For further specifications of the different models, please see overleaf.



51108  
51108S



51109W  
511093  
51109S

Model number	PNC	Execution	Width/ depth/ height (mm)	No of slots	Capacity slices per load	Capacity approx. max slices/h	El. Conn.	Weight kg net
51108		white epoxy	360x210x225	4	1-4	160	230 1 50/60	6
51108S		stainless steel	370x210x225	4	1-4	160	230 1 50/60	6
51109W		white epoxy	440x210x225	6	1-6	240	230 1 50/60	7
511093		stainless steel	460x210x225	6	1-6	240	440 3 60 or 400 3 50	7
51109S		stainless steel	460x210x225	6	1-6	240	230 1 50/60	7

All models available in 115 V



## Conveyor Toaster

Machine for up to 400 slices per hour. The machine features an internal cooling fan, electronic motor control, independent element control and a low friction toast slide that can be used in either 'front only' or 'pass through' operation, and are capable of toasting bread, buns, tea cakes, muffins etc. continuously.

- Up to 400 slices per hour.
- Toast rack on top of machine
- Overheat warning lamp
- Bun Mode switch
- Front only or pass through operation



Model number	PNC	Length of Electric Connection Cables (m)	Width/ depth/ height (mm)	Loading kW	El. Conn.	Weight kg net
1300RT		1,35	320X620X480	3	230 1 50/60	30





# LOTUS LINE

## COOKING UP NEW DIMENSION

Small professionalism. Small, in its depth of 600 mm, gives you valuable space. The robustness (tops, tanks and panels in stainless steel), reliability, security and modularity (30/40/60/80/100). This is a confirmation of the Lotus lines aesthetics and versatility.

The innovative proposal for catering professionals who want to optimize the premises available, even in small galleys with excellent results. The Lotus line include range tops, SOLAS approved deep fat fryers, fry-tops, grills, bain marie, pasta cookers, bratt pans and also comes with complimentary cupboards and bases









## Range tops

The range top made of stainless steel has thermostat controlled hot plates which are integrated directly in the cook-top. The sides of the top are smooth and easy-to-clean. Available with 2, 4 or 6 hotplates.



169588

Model number	PNC	No of plates	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg net
PC4ETX	169587	2 x ø 200 mm	400x600x350	400 3 50 or 440 3 60	5,2 (440 3 60) + 4,3 (400 3 50)	14
PC6ETX	169588	3 x ø 200 mm + 1 x ø 180 mm	600x600x350	400 3 50 or 440 3 60	9,3 (440 3 60) + 7,6 (400 3 50)	22
PC10ETX	169589	5 x ø 200 mm + 1 x ø 180 mm	1000x600x350	400 3 50 or 440 3 60	14,5 (440 3 60) + 11,9 (400 3 50)	35

## Ceramic range tops

The range has glass ceramic hotplate with thermostat controlled cooking areas and is manufactured in widths 400 & 600 mm. The range is made of stainless steel with a galvanized bottom plate. The front panel has clear and easily accessible controls. The unit has raised edges on three sides to collect any spillage. The sides of the range are smooth and easy-to-clean.



169590



169591

Model number	PNC	No of plates	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg net
169590		2	400x500x350	230 1 50/60	3,5	14
169591		4	600x600x350	230 1 50/60	7	22

## Griddles & Grills

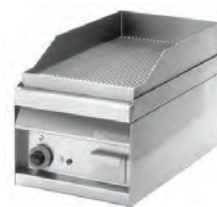
The tops have raised edges and a drainage hole for excessive fat. The fat is collected in a fat tray that is emptied from the front. The griddle/grill is made of stainless steel. The front panel has clear and easily accessible controls.



169600, 169603



169601, 169607



169602, 69604



169606, 169609



169605, 169608

Model number	PNC	Frying plate version	Frying plate size mm	Width/ depth/ height (mm)	Loading kW 440 3 60	Loading kW 440 3 50	Weight kg net
169600		smooth	360x560	400x600x415	4,5	3,7	36
169601		smooth	560x560	600x600x415	3+3	2,5+2,5	54
169610		smooth	760x560	800x600x415	4,5+4,5	3,7+3,7	70
169602		ribbed	360x560	400x600x415	4,5	3,7	36
169606		ribbed	560x560	600x600x415	3+3	2,5+2,5	54
169605		1/2 smooth and 1/2 ribbed	560x560	600x600x415	3+3	2,5+2,5	54
169611		1/2 smooth and 1/2 ribbed	760x560	800x600x415	4,5+4,5	3,7+3,7	70
169603		smooth chrome plated	360x560	400x600x415	4,5	3,7	36
169607		smooth chrome plated	560x560	600x600x415	3+3	2,5+2,5	54
169612		smooth chrome plated	760x560	800x600x415	4,5+4,5	3,7+3,7	70
169604		ribbed chrome plated	360x560	400x600x415	4,5	3,7	36
169609		ribbed chrome plated	560x560	600x600x415	3+3	2,5+2,5	54
169608		1/2 smooth and 1/2 ribbed chrome plated	560x560	600x600x415	3+3	2,5+2,5	54
169933		1/2 smooth and 1/2 ribbed chrome plated	760x560	800x600x415	4,5+4,5	3,7+3,7	70

## Bratt Pan

The bratt pan is manufactured of stainless steel. The removable frying pan is made of high quality steel for fast and effective frying with equal heat distribution. The front panel has clear and accessible controls and the sides of the unit are smooth and easy-to-clean.



169613

Model number	PNC	Frying pan volume litres	El. Conn.	Width/ depth/ height (mm)	Loading kW 440 3 60	Loading kW 440 3~50	Weight kg net
169613		20	400 3 50 or 440 3 60	600x600x305	6	5	45

## Deep fat fryers

The deep fat fryers are made of stainless steel and are SOLAS approved. The deep fat fryer is equipped with overheating protection and an oil drainage valve, which is fitted with the supplied drainage pipe. The liftable heating elements facilitate cleaning. The deep fat fryer is manufactured in width of 400 or 600 mm and supplied with 1 or 2 baskets depending on width. The front panel has clear and easily accessible controls and the sides are smooth and easy-to-clean.



199621



199622

Model number	PNC	Oil volume litres	El. Conn.	Width/ depth/ height (mm)	Loading kW 400 3 50	Loading kW 440 3 60	Weight kg net
169621		9	400 3 50 or 440 3 60	400x600x305	4,5	5,4	20
169622		2x9	400 3 50 or 440 3 60	600x600x305	4,5+4,5	5,4+5,4	31



## Fry dump + hot keeping ramp

The fry dump is made of stainless steel. The front panel has clear and easily accessible controls. The heating element is positioned under the frydump basin and the unit can be fitted with a heat-keeping ramp with a direct radiating, infrared element for effective warming. The sides of the frydump are smooth and easy-to-clean.



169619



169620

Model number	PNC	Description	Width/ depth/ height (mm)	El. Conn.	Vessel dimensions mm	Loading kW	Weight kg net
169619		frydump (basin)	400x600x305	230 1 50/60	310x510x160	0,65	15
169620		hot-keeping ramp	400x520x370	230 1 50/60	-	0,33	3

## Chargrills

The chargrill is made of stainless steel. The grid is easy removable. The sides are smooth and easy-to-clean. The chargrill can be positioned with the rear directly against a fireproof bulkhead.



169617



169618

Model number	Grilling surface mm	El. Conn.	Width/ depth/ height (mm)	Loading kW 440 3 60	Loading kW 400 3-50	Weight kg net
169617	380*470	400 3 50 or 440 3 60	400x600x405	6	5	45
169618	580*470	400 3 50 or 440 3 60	600x600x405	3,6+3,6	4+4	56

## Bain Maries

This bain-marie can be used as a bain-marie or as a dry air warmer unit. Water drainage takes place via the supplied drainage pipe. The bain-marie is made of stainless steel with a galvanised bottom plate.

The front panel has clear and easily accessible controls. The sides of the bain-marie are smooth and easy-to-clean. The bain-marie can be positioned with the rear directly against a fireproof bulkhead.

A stainless steel floor cabinet with adjustable legs, doors and drawers is also available. The floor cabinet can be fitted with guide racks and grid shelves for Gastro-Norm 1/1.



Model number	PNC	Capacity GN-containers	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg net
169624		1 GN 1/1	400x600x305	230 1 50/60	0,65	14
169625		1 GN 1/1 + 2 GN 1/4	600x600x305	230 1 50/60	1,1	20
169626		2 GN 1/1	800x600x305	230 1 50/60	1,3	26
169627		3 GN 1/1	1000x600x305	230 1 50/60	1,95	32

## Boiling units

The boiling units are manufactured in two different widths - 400 and 600 mm and can be used as excellent pasta cookers. The boiling units are made of stainless steel and can be supplied with stainless steel baskets for pasta.



169633



169634

Model number	PNC	Capacity GN-containers	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg net
169633		2 baskets	400x600x305	400-440 3 50/60	3,3 (400 3 50) 4 (440V 3-60)	17
169634		3 baskets	600x600x305	440-440 3 50/60	5 (400 3 50) 6 (440V 3-60)	25





## Tops and bases for Lotus Line



Model number	PNC	Description	Width/ depth/ height (mm)	Weight kg net
169635		Cabinet 400, open	400x536x600	10
169636		Cabinet 400, with door	400x536x600	13
169637		Cabinet 400, with 2 drawers	400x536x600	16
169638		Cabinet 600, open	600x536x600	12
169639		Cabinet 600, with 2 doors	600x536x600	17
169640		Cabinet 600, with 2 drawers	600x536x600	20
169641		Cabinet 800, open	800x536x600	17
169642		Cabinet 800, with 2 doors	800x536x600	23
169643		Cabinet 800, with 2 drawers	800x536x600	32
169644		Cabinet 800, with 2 drawers + 1 door	800x536x600	33
169645		Cabinet 1000, open	1000x536x600	20
169646		Cabinet 1000, with 3 doors	1000x536x600	30
169647		Cabinet 1000, with 2 drawers + 2 doors	1000x536x600	33
169648		Cabinet 1200, open	1200x536x600	22
169649		Cabinet 1200, with 3 doors	1200x536x600	32
169650		Cabinet 1200, with 2 drawers + 2 doors	1200x536x600	34
169692		Stand with shelf 400	400X600X600	16
169593		Stand with shelf 600	600X600X600	20
169594		Stand with shelf 800	800X600X600	30
169595		Stand with shelf 1000	1000X600X600	34
169628		Work top 400	400X600X290	18
169629		Work top 600	600X600X290	23
169630		Work top 800	800X600X290	34
169631		Work top 1000	1000X600X290	40
169632		Work top 600 with sink	600x600x290	17
169855		Mixing battery	-	-









## OTHER COOKING

In this section you can find equipment such as:

Our old “workhorses” the bratt pan with cast iron frying area loved by chefs through the generations.

The Swiss Made Deep Fat Fryers from Valentine who have a long tradition of making state of the art Marine Fryers.

The Salamanders from Loipart are ideal when you want to put the finishing touch on a dish or keep it warm before the serving







## Tilttable bratt pans

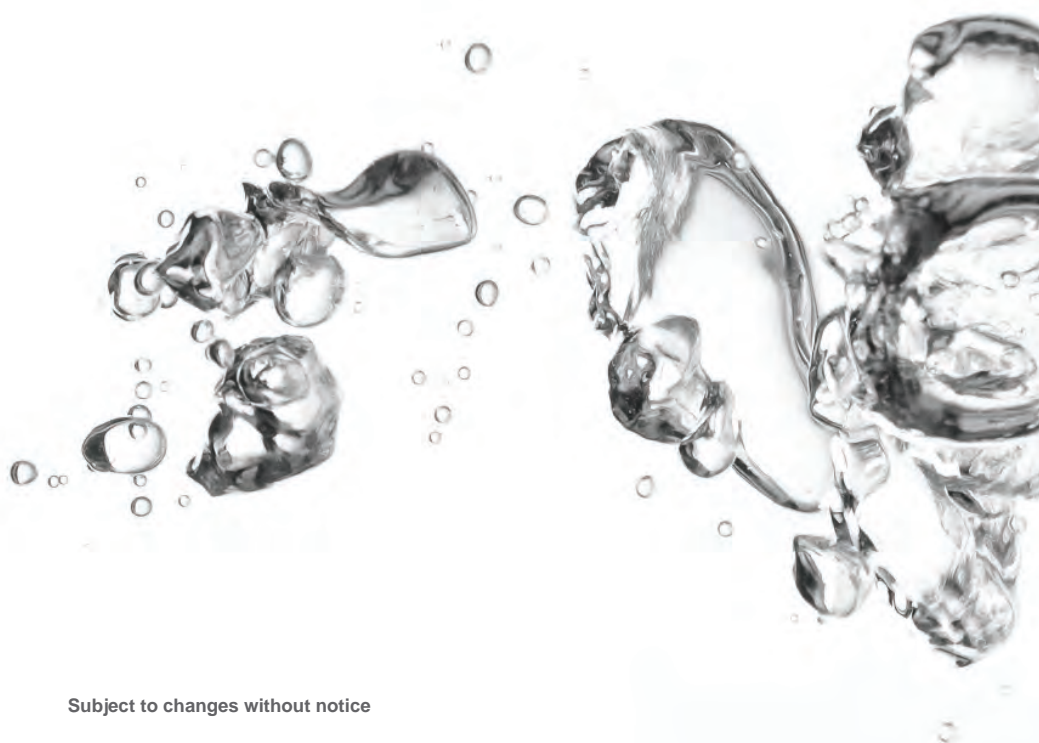
The bratt pan, made of cast iron, is carefully designed for perfect frying results. The casing is thermal-insulated and has a polished stainless steel exterior. The counter-balanced lid is entirely made of polished stainless steel.

Powerful, embedded heating elements and a thermostat control provide an even and rapidly reached surface temperature up to 300°C. The gently tilting action, possible to set in any desired position, is operated by a reliable hand wheel gear mechanism. The heavy column is made of polished stainless steel. Special bolts in top facilitate a perfect pan levelling.



168035S

Model number	PNC	Frying area	Width/ depth/ height (mm)	Depth mm	El. Conn.	Loading kW	Weight kg net
168032S		500x450	630x550x870	60	440 3 60 or 400 3 50	5,5	130
168033S		700x560	870x700x870	90	440 3 60 or 400 3 50	10	180
168034S		1000x560	1170x700x870	90	440 3 60 or 400 3 50	14	210
168035S		700x560	870x700x870	180	440 3 60 or 400 3 50	10	190



## Marine deep fat fryers

This fryer is made entirely in stainless steel with very strong, 1,5 mm thick, seamless, pressed stainless steel oil tank. It is tested to satisfy the heavy use and demanding safety standards required at sea. The fryer is provided with an improved security system thanks to the deactivation of the fryer when opening the tap and when washing the heating element. The rounded edges and corners, and the hinged construction of the stainless steel heating elements facilitate cleaning. The drain with cold zone for waste recovery is located in the cabinet and provided with a ball type drain valve with security lock. The thermostat probe is fixed to the heating element which means quick response and precise temperature control.



EVO-200M



EVO-400M



EVO-2200M



EVO-600M

Model number	PNC	Oil capacity litres	Output kg fries/h	Width/ depth/ height (mm)	El. Conn.	Heating element kW	Input kW	Weight kg net
EVO-200M		7-8	19-23	198x600x850/900	440 3 60 and 400 3 50	7,2	7,2	37
EVO-250M		9-10	21-25	248x600x850/900	440 3 60 and 400 3 50	7,2	7,2	62
EVO-2200M		2x7,2	38-46	398x600x850/900	440 3 60 and 400 3 50	2x7,2	14,4	40
EVO-400M		15-18	38-46	398x600x850/900	440 3 60 and 400 3 50	2x7,2	14,4	59
EVO-600		25-28	57-68	598x600x850/900	440 3 60 and 400 3 50	3x7,2	21,6	75

Voltages 230 3-60 / 480 3 60 available on request







## Marine Salamander

This salamander is the perfect appliance for grilling and gratin-baking dishes, warming up the food and plates. The salamander works with irradiation coming from a high temperature heating source located in the top of the unit and is equipped with a device which allows vertical movement of the radiant plate. Both sides of the salamander are open for ease of use and rapid cooling. The salamander is equipped with an easy to remove large cooking grid made of chrome steel and extractable drip tray with removable lock for easy cleaning.

The unit is provided with 2 independent infrared heating zones with separate control. The signal lamps, one for each zone, indicate when the heat is on. The heating elements will turn on automatically as soon as the temperature sinks below the chosen temperature value and will turn off whenever the temperature reaches its selected value.



SEA65T

Model number	PNC	Version	Width/ depth/ height (mm)	Loading kW	El. Conn.	Weight kg net
SEA65T		table top or wall mounted	650x450x470	4,0	400 3 50 or 440 3 60	45





# BOILING

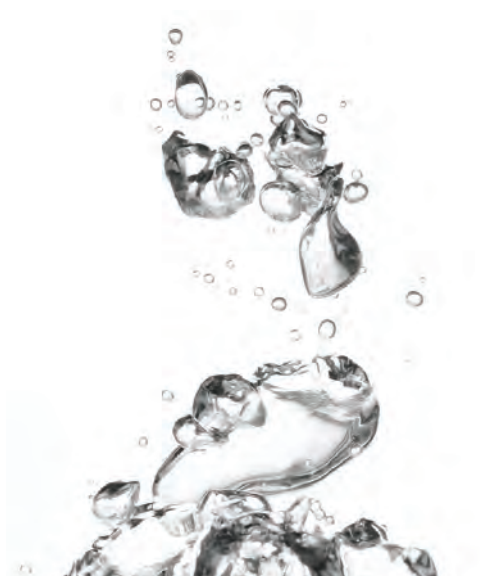
## BOILING PANS

The Electrolux boiling pans are designed for producing large quantities of food, such as mashed potatoes, meat casseroles, roux based sauces, cold mixes, mince, etc. The boiling pans are available from 40 to 300 liters.

Efficient mixing and stirring procedures gives a more even temperature for the contents and reduces cooking time. The processes in the pans are controlled electromechanically or electrically depending on the specification of the boiling pan.

## RICE COOKERS

The automatic rice cooker from Fujimak is made of stainless steel and made in Japan which ensures the highest possible quality. The rice cookers are designed to meet the best ergonomic concerns due to height and workload.







## Easyline boiling pans

Easy/Basic Line is the perfect boiling pan for commercial vessels and offshore installations which have small to medium capacity. The boiling pan features simple electromechanical controls, a motorized tilting mechanism (more than 90°) and rapid heating function. The boiling pan is designed to meet the highest hygiene standards. Thanks to effective insulation, heat loss is low while the boiling pan delivers high performance. The rounded bottom of the vessel makes it easier to cook smaller quantities of food.

The boiling pan is fitted with a safety valve to avoid steam overpressure in the jacket. Can be fitted with automatic water control in the inner jacket. 98% of the material is recyclable.

To make food preparation easier, accessories such as baskets, strainer plates and level gauges are also available.



Model number	PNC	Volume litres	Width/ depth/ height (mm)	Time to boil approx time	Loading kW Boiling pan	Loading kW Tilting motor	El. Conn.	Weight kg net
EBE040		40	908x540x901	25	12,0	0,3	400 3 50 /440 3 60	93
EBE060		60	948x580x901	30	12,0	0,3	400 3 50 /440 3 60	100
EBE080		80	988x620x901	35	15,0	0,3	400 3 50 /440 3 60	105
EBE100		100	1028x660x901	35	15,0	0,3	400 3 50 /440 3 60	118

\* Other voltages available on request. Models also available with auto filling system

## Smart basic boiling pans

This boiling pan does not have an agitator and is equipped with electronic controls. The boiling pan is designed to meet the highest hygiened standards. It provides even and rapid heating by means of indirect heat transfer. Thanks to effective insulation, heat loss is low while performance is high.

The boiling pan is equipped with a motorized tilting mechanism and can be tilted more than 90°. The vessel is ergonomically shaped with a large diameter and shallow depth; it has a well-designed emptying lip to facilitate the decanting of food into containers, trolleys, etc. The boiling pan is equipped with a stainless steel protection lid, partly of grid type with a plastic cover over the inspection grid. This cover provides a good overview and facilitates the addition of ingredient while cooking, as well as allowing the pan to be run at full speed. The lid is removable and is easy as there are no detachable parts.

The boiling pan can be fitted with an optional flow gauge and manual hand shower at factory. The boiling pan is environmentally friendly because 98% of the material is recyclable. The boiling pan is Smart Basic Boiling Pans with a safety valve to avoid stem overpressure in the jacket, and with a safety thermostat to avoid a low water level in the jacket. The range also includes accessories such as strainer plates and cleaning brushes for connection to the hand shower.



Model number	PNC	Volume litres	Width/ depth/ height (mm)	Loading kW Boiling pan	El. Conn.	Weight kg net
	232218	50	990x915x1050	15	400 3 50/60	155
	232219	100	1160x925x1050	22,5	400 3 50/60	217
	232220	150	1300x1160x1300	30	400 3 50/60	255
	232221	200	1345x1070x1050	37,5	400 3 50/60	284
	232222	300	1495x1145x1050	50	400 3 50/60	360



## Smart variomix boiling pans

This boiling pan is equipped with a gate agitator with scrapers; the agitator has a variable speed up to 200 rpm. The boiling pan has electronic controls and cooking can be programmed. The display is large and angled, giving a good overview throughout the cooking process, as well as allowing control of the tilting and agitator mechanisms. The boiling pan is designed to meet the highest hygiene standards. It provides even and rapid heating by means of indirect heat transfer. Effective insulation means the heat loss is low and the performance high. The boiling pan is equipped with a motorized tilting mechanism and can be tilted more than 90°. The vessel is ergonomically shaped with a large diameter and shallow depth. The boiling pan has a well-designed draining lip to facilitate the decanting of food into containers, trolleys, etc.

The boiling pan is equipped with a stainless steel protection lid, partly of grid type with a plastic cover over the inspection grid. This cover provides a good overview and facilitates the addition of ingredient while cooking, as well as allowing the pan to be run at full speed. The lid is removable and is easy to clean as there are no detachable parts.

The boiling pan can be equipped with factory-fitted options such as:

- Food temperature sensor
- Flow gauge, programmable for filling with the required amount of water
- Jacket cooling makes it possible to cool the food immediately preparation is complete
- Manual hand shower to facilitate cleaning

In order to achieve faster and more efficient cooling, the boiling pan can be fitted with the ice cooling option at the factory. This means that the boiling pan is adapted for connection to ice water from an existing refrigeration plant in the building or to an external ice bank. This variant can only be installed in a single stand.

The boiling pan is environmentally friendly because 98% of the material is recyclable. It is equipped with a safety valve and safety thermostat to prevent steam overpressure and a low water level in the jacket. Various accessories are available which make it easier to handle the boiling pan, e.g. strainer plates, cleaning tools, which tools and brushes for connection to the hand shower.



Model number	PNC	Volume litres	Width/ depth/ height (mm)	Loading kW Boiling pan	El. Conn.	Weight kg net
	232223	50	990x915x1050	16	400 3 50/60	190
	232224	100	1160x925x1050	24	400 3 50/60	257
	232225	150	1300x1160x1300	31,5	400 3 50/60	315
	232226	200	1345x1070x1050	40	400 3 50/60	365
	232227	300	1495x1145x1050	52,2	400 3 50/60	435

## Automatic rice cookers

This rice cooker with cooking capacity of 3-7.5 kgs is a powerful and full-featured cooker designed and built for commercial use. The cooker has an exterior of stainless steel sheet, completely insulated with 25 mm thick glass-wool. The interior is made of aluminium-plated steel. The door is insulated with 25 mm thick glass-wool and provided with a heat resistant handle.

The cooker is equipped with a thermistor which uses steam-catching method to sense the preset temperature of steam coming from the pan and automatically turns the heater off instantly. A cooking adjusting switch provides fine condition adjustment to cooking to obtain rice of the desired quality. A buzzer sounds after 15 minutes of steaming, at the end of the cooking cycle, indicate that the rice is ready to eat. The cooker is equipped with a drawer type rice pan which can be pulled out smoothly. The rice cooker is delivered with one teflon-coated cooking pan per level.



Model number	PNC	Cooking capacity/load (raw rice) kg	Width/ depth/ height (mm)	El. Conn.	Weight kg net
504044		3-7,5	750x600x934	400 3 50/ 440 3 60/ 480 3 60	60
504045		6-15	750x600x934	400 3 50/ 440 3 60/ 480 3 60	120
504046		9-22	750x600x1351	400 3 50/ 440 3 60/ 480 3 60	180





# BEVERAGE

## COFFEE MACHINES

Brewing a hot pot of coffee or tea is made easy with our commercial brewers. Brewers can be matched with a variety of pots and servers, making them a versatile addition to any vessel. Be sure to pair your brewer with the right serving container for your needs.

## HOT BEVERAGES DISPENSERS

All ships serving hot drinks can benefit from the addition of hot drink dispensers. These commercial units are designed to handle the rigors of a fast-paced environment, keeping coffees, teas, and other hot drinks at food safe temperatures for extended periods of time, ensuring a fresh-tasting beverage during even the busiest hours.

## ESPRESSO MACHINES

Baristas would likely rate their espresso or cappuccino machine as their most integral piece of equipment. Choose from a wide variety of sizes to ensure that you can cater to even the busiest of times in your foodservice establishment.

## WATER FOUNTAIN

Our water fountains comes with deck or wall mounting and can fulfill the highest hygienic requirements set by the USPHs.





## COLD BEVERAGES

If you're operating a brunch buffet, self-service line, or even an off-site catering operation, you'll want to ensure that your cold beverages are available on-hand for the guests. Cold beverage dispensers ensure that your drinks stay mixed and are ready for consumption at the touch of a button or the flip of a lever. Choose from a variety of dispenser setups and styles to ensure an aesthetically-pleasing, beverage station.

## JUICE

One of the trendiest beverage options today is juice, and it's an essential for any breakfast or brunch buffet. From manual juicers to high-volume automatic juicers. We are sure to have the right juicing equipment for your needs. Similarly, our juice bar dispensers make serving this beloved beverage a quick, clean, and delicious experience



## Floor standing water coolers

This water cooler is designed to offer maximum hygiene and easy maintenance and can be installed as free-standing or wall tight. The direct cooling system guarantees an optimal hygiene. The fountain top is in satin polished stainless steel and the contour form eliminates splashing and standing water. A glass filler unit is included. The exclusive two-stream projection is provided with an automatic pressure regulator. Operation is by a self-closing hand push button or by a foot pedal.



Model number	PNC	Capacity litres/h	Width/ depth/ height (mm)	Cooling condensing unit	El. Conn.	Loading kW	Weight kgs net
SRAF 25		25	325x325x1230	air	230 1 50/60	0,19	29
53836		53	400x330x1040	air	230 1 50/60	0.310	33

Also available in 115 1 60

## Wall mounted water cooler

This refrigerated drinking water cooler with front push-pad to activate the flow of water can be used free standing or wall tight to avoid unsightly connections. Cabinet and base finish as well as all interior metal parts are made in stainless steel and the stainless steel basin is designed to eliminate splashing and stagnant water. The cooler has easily removable front panel for routine maintenance and technical service access purposes. Heavy-gauge stainless steel frame simplifies wall-mount installation.



SW12USPH-S 230V

Model number	PNC	Capacity litres	Width/ depth/ height (mm)	Water outlet temperature	El. Conn.	Loading kW	Weight kgs net
SW12USPH-S		50	401x330x934	8-12 °C	230 1 50/60	0,25	33

Also available in 115 1 60

## Water dispensers

The dispenser is ideal for any environment and dispends still, chilled and hot water (95 °C).

The control panel is located at a distance from the dispensing area, the dispensing points are covered and there are no taps to sanitize. The unit comes complete with an integrated cup dispenser.

The high dispensing area permits to fill mugs, small or large bottles giving the chance to get more water in one go. The model is equipped with the reservoir cooling system with stainless steel removable reservoir.

The system eliminates spread of bacteria and the formation of limescale. The patented UV system guarantees that the air around the distribution point remains germ-free.



23A



23H

Model number	PNC	Type of water	Width/ depth/ height (mm)	Capacity litres/h	El. Conn.	Loading kW	Weight kg net
23A		room temperature + chilled	315x395x1118	23	230 1 50/60	0,150	22
23H		chilled + hot	315x395x1118	23+8	230 1 50/60	0,810	24





## Beverage coolers

This handy and versatile cooler is designed to cool and dispense all kind of non-carbonated drinks. The exclusive and compact design, with stainless steel machine housing in a high quality finish, all easy to clean, offers a unit to meet any individual requirements of installation and use. The operation is extremely hygienic, thanks to that the pump wheel and the push-lever serving valve are the only mechanical components in direct contact with the beverage.



Model number	PNC	Capacity litres	Width/ depth/ height (mm)	No of adjustable thermostats	El. Conn.	Loading kW	Weight kgs net
EXTRA 12.1P		1x12	180x470x570	1	230 1 50/60	0.270	20
EXTRA 12.2P		2x12	360x470x570	2	230 1 50/60	0.350	24
EXTRA 12.3P		3x12	540x470x570	3	230 1 50/60	0.550	28
EXTRA 20.1P		1x20	180x470x670	1	230 1 50/60	0.390	24
EXTRA 20.2P		2x20	360x470x670	2	230 1 50/60	0,470	28
EXTRA 20.3P		3x20	540x470x670	3	230 1 50/60	0,670	32

Also available in 115V 1~60

## Refrigerated milk dispensers

The milk dispenser is constructed to dispense milk at approximately 2-3°C. Dispenser meets the most stringent standards for sanitation and mechanical operation. Exterior and interior are made of stainless steel. The door is provided with heavy duty hinges and easily removable door gasket for easy cleaning. A temperature indicator is located on door front. Dispenser is equipped with dispenser valve of spring loaded lift type for dripless operation and optimum sanitation and is delivered including marine legs.



Model number	PNC	Version/ Max capacity	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kgs net
SKMAJ1		single valve/ 6 gallon [22.5 l]	395x436x1004	230 1 50/60	0,075	36
SKMAJ2		single valve/ 12 gallon [45 l]	675x436x1004	230 1 50/60	0,075	50

For standard litre packages compare with interior dimensions for suitability

Also available in 115V 1~60

## Bar blenders & drink mixers

Universal blender designed for professional use. Provided with stainless steel blades for long life use. The motors offer versatility and precision blending for a wide variety of food and drink mixtures.



HBB908



HBB250S



KB37



HMD200

Model number	PNC	Container	Width/ depth/ height (mm)	Jug volume/ litres	El. Conn.	Motor loading kW	Weight kgs net
HBB908		Polycarbonate	165x203x387	1,25	230 1 50/60	0.300	4.0
HBB250S		S/S	165x203x394	0,95	230 1 50/60	0.370	4.0
KB37		glass	220x303x566	4	230 1 50/60	1.2	11
HMD200		-	165x172x521	-	230 1 50/60	0.250	6.0

## Citrus juicers

The citrus juicers are table top items intended for ships & rigs for producing freshly pressed orange or citrus juices. The practical construction makes it easy to handle and operate.



512020



412020

Model number	PNC	Type	Width/ depth/ height (mm)	RPM 50 Hz	RPM 60 Hz	Loading kW 110 1~50/60	Loading kW 230 1 50/60	Weight kgs net
512020	M512020	No 11 C	200x300x350	1500	1800	0,16	0,13	5
412020	M412020	No 8 C	203x203x432	1760	-	-	0,56	14

## Coffee vending machines

The Bolero XL automatic machine for instant ingredients is very suitable for locations where there is a sudden need for a hot beverage. Within seconds you have the desired drink, complete with a tasteful cream layer, at any time of the day.

The Freshmore and Freshground automatic fresh brew machines comprising Bravilor Bonamat's unique containers, mixing and hot water system, is very suitable for locations where there varieties of hot beverages are needed quickly. The Freshground has a built in coffee grinder.



Bolero XL 423



L12065



L12072

Model number	PNC	Capacity cups/h	Width/ depth/ height (mm)	Brewing time/cup	El. Conn.	Loading kW	Weight kg net
Bolero XL 423	9S0990	240	338x430x843	11 sec.	220/240 1 50/60	2.230	16,5
Freshmore XL420	L12065	240	457x505x800	11 sec.	220/240 1 50/60	2,3	35
Freshground XL220	L12072	240	457x505x800	11 sec.	220/240 1 50/60	2,3	35

## Coffee machines B5/B5HW, B10/B10HW

These counter top coffee machines are able to match demand at peak times with the greatest of ease, as well as providing a solution for smaller amounts of coffee. The coffee machines are all for connection to the cold water service. The machines are made of heavy gauge stainless steel with a polished finish, for long life use and easy cleaning. As standard the coffee machines are fitted with a control panel with LCD display, descaling system, total and daily counters, 'coffee ready' audio signal, built-in clock and safety mechanisms. Includes brewing column, container(s) complete with filter unit(s), base and drip-tray.



B5HW



B10

Model number	PNC	Capacity cups/H Instant	Capacity cups/H fresh brew	Hot water	Brewing time approx. litres/min	Width/ depth/ height (mm)	El. Conn.	Loading kW brewing column	Weight kg net
B5		2x5	30	-	5/10	790x358x799	230 1 50/60 pilot power, 400/440 3 50/60 brewing column	3,7	30
B10		2x10	60	-	10/10	911x358x840	230 1 50/60 pilot power, 400/440 3 50/60 brewing column	7,4	40
B5 HW		2x5	30	x	5/10	790x358x799	230 1 50/60 pilot power 400/440 3 50/60 brewing column	6,3	40
B10 HW		2x10	60	x	10/10	911x358x840	230 1 50/60 pilot power 400/440 3 50/60 brewing column	10,0	50



## Coffee machines

The coffee machines are made of high polished stainless steel plate and with manual or automatic water filling. They are equipped with one to four hot plates and hot water tap for tea making. Brewing process according to the flow through principle which means always fresh oxygen saturated water for each brew uses the coffee to its maximum.



CQMTE2M



CQATE2M



CQDATE4M



CQFS11MM



CQFS22MM



CQFS22AM

Model number	PNC	Water feeding	Width/ depth/ height (mm)	No. of hot plates	Capacity coffee l/h	Capacity hot water l/h	El. Conn.	Loading kW	Weight kg net
CQMTE2M		manual	450x420x430	2	15	18	230 1 50/60 or 115 1 60	2,4	12
CQATE2M		automatic	450x420x430	2	15	18	230 1 50/60 or 115 1 60	2,4	13
CQDATE4M		automatic	655x420x430	4	30	18	400 3 50, 440 3 60 or 115 1 60	7,0	23
CQFS11MM		manual	205x360x430	1	15	-	230 1 50/60 or 115 1 60	2,3	7,0
CQFS22MM		manual	205x360x430	2	15	-	230 1 50/60 or 115 1 60	2,4	7,0
CQFS22AM		automatic	205x360x430	2	15	-	230 1 50/60 or 115 1 60	2,4	7,0

## Espresso machine, 2 groups

The espresso coffee machine is an appliance for delivering steam/hot water for the professional preparation of coffee or for obtaining water and/or steam. This two group espresso machine with automatic waterfilling, build in water pump and electronic cup dosing has microprocessor controlled electronic measured dosage and digital programming from the push-button pad. The machine is delivered with a Turbo Creme Milk-frothing nozzle and descaling filter. All long lasting, non-toxic components are easily accessible for proper cleaning and maintenance.



COMPACT 2

Model number	PNC	Number of groups	Boiler capacity litres	Width/ depth/ height (mm)	Capacity cups espresso/ hour	El. Conn.	Loading kW	Weight kg net
COMPACT 2		2	6	240x237x591	240	230 1 50/60	2,670	43

## Espresso machine, 1 group

This sophisticated 1-group Espresso machine of professional style is constructed in stainless steel with the brew group made of brass. It is equipped with a pressured filter-holder to obtain espresso coffee with the typical cream. The ergonomic commercial portafilter together with the chrome-plated group cover enhance the professional image of the machine.



SILVIA

Model number	PNC	Number of groups	Boiler capacity litres	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg net
SILVIA		1	0,3	235x290x340	230 1 50/60	1,150	14

## Coffee percolators

Coffee percolators with ideal size for commercial use. Lock-on cover helps minimize accidental spillage. Serving light indicates end of brewing cycle. Provided with two-way dripless faucet flip up for continuous flow or press down to fill one cup at a time. Cup-per-minute brewing with automatic temperature control keep coffee hot for hours. Serving area under faucet accommodates a cup with saucer.



Model number	PNC	Capacity litres	Capacity cups/ brew	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg net
13500		4,1-9,0	25-55	380x380x440	110-115 1-50/60	1,5	4
PCL15		10 L (holding) & 15 L (throughput/h)	75	370x370x460	230 1 50/60	1,5	4,5

## Coffeemaker

The coffeemaker with translucent water reservoir is a reliable coffeemaker in a smart and compact design for easy storage which makes good hot coffee quickly and easily. The distinctive water reservoir improves visibility of the water level. Water level indicator is located on the jug. Markings ensure use of the exact amount of water. The coffee maker is equipped with a safety pilot lamp which lights up when the coffee maker is on.



Model number	PNC	Colour	Capacity litres/ h	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kg net
HD7447		black	1,2/10-15	220x220x290	230 1 50/60	1,0	1,42





## HOT/ COLD KEEPING & SERVING

### HOTLINE MARINE COUNTERS

The Porkka 'Hot Line' series of heated marine counters are ideal for both hot food storage and serving of pre-cooked foods. The modular construction is versatile and allows a galley to be designed to operate to its maximum efficiency. Porkka Hot Line marine counters can also be supplied with temperature-controlled Bain-Maries, which are ideal for heated food storage. Designed to accept GN 1/1 containers or smaller multiple modules, they can be used for meal service areas on vessels where hot food storage is needed.

### COLD LINE MARINE COUNTERS for food storage and preparation

Porkka 'Cold Line' marine counters are built to last, and ideal for use on board all kinds of vessels. These quality stainless steel counters are made from high-standard components and provided ready to use, both at food service points and in galleys

Manufactured from quality components, they are durable and long lasting. Naturally, the marine counters are supplied ready for usage.

Porkka 'Cold Line' pizza and salad marine counters are ideal workstations for the preparation of salads, sandwiches and pizzas. Each marine counter has a refrigerated well with a sneeze-proof cover, which accepts gastronorm containers.



## COLD LINE MARINE COUNTERS

with refrigerated wells for beverage storage

Porkka's marine counters feature refrigerated wells for storing beverages. These beverage counters are designed for the display and serving of bottles, while keeping them at the correct temperature.

Each door is lockable with central locking system and the base is supplied with legs, shelving is included with each door section. The equipment also benefits from innovative design features such as pull out refrigeration cassettes for simple maintenance or repair

## DISPLAY LINE MARINE COUNTERS

Self-service refrigerated display counters 'Display Line' refrigerated display counters are attractive impulse sales merchandisers for use on ferries and roll-on, roll-off vessels.

Display Line refrigerated display cabinets can be placed in a food serving line or cafeterias. They are ideal to store and display sandwiches, snacks and beverages in temperature controlled conditions, encouraging potential customers to buy.

## NEUTRAL LINE MARINE COUNTERS

Non-refrigerated marine counters are designed for storage of equipment or utensils. These stainless steel counters can be supplied with or without doors to make equipment lines.





## Marine hot cupboards/ bain maries

This hot cupboard are intended for warm keeping and serving of hot food and is specially developed for marine use. Hot Line marine counters can also be supplied with temperature-controlled Bain-Maries, which are ideal for heated food storage. Designed to accept GN 1/1 containers or smaller multiple modules, they can be used for meal service areas on vessels where hot food storage is needed.

The counters are thermostatic controlled with high efficient airforced heating cassettes. The doors are equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges. 1 pc GN 1/1 dimensioned, powder coated, steel wire shelf.

- Reliable, easy to clean and durable construction.
- Exterior and interior are made of stainless steel.
- Bain marie with rounded edges.
- Cupboard fitted with tubular heater and fan forced air circulation.
- Separate ON/OFF switches and thermostat for upper and lower sections.
- The body insulated with CFC free polyurethane.
- Equipped with effective foil heaters.
- Prepared for overshef with light and tray slide.



Model number	PNC	Type	Well capacity GN 1/1	Hot cupboard capacity litres	Width/ depth/ height (mm)	El. Conn.	Power kW	Max amp in phase	Weight kg net
HLM86BM11		bain marie/ hot cupboard	2	166	860x650x1337	230 1 50/60	1,4	10	65
HLM86BM11W		bain marie/ hot cupboard	2	166	860x650x1337	230 1 50/60	1,4	10	65
HLM126BM111		bain marie/ hot cupboard	3	256	1260x650x1337	230 1 50/60	1,95	10	96
HLM126BM11W		bain marie/ hot cupboard	3	256	1260x650x1337	230 1 50/60	1,95	10	96
HLM166BM		bain marie/ hot cupboard	4	332	1660x650x1337	230 1 50/60	2,8	16	160
HLM166BMW		bain marie/ hot cupboard	4	332	1660x650x1337	230 1 50/60	2,8	16	160
HLM86HT11		heated table top/ hot cupboard	-	166	860x650x1337	230 1 50/60	0,55	10	1,0
HLM126HT111		heated table top/ hot cupboard	-	256	1260x650x900	230 1 50/60	0,8	10	1,5
HLM166HT		heated table top/ hot cupboard	-	332	1660x650x900	230 1 50/60	1,35	10	1,8
HLM86NT11		neutral table top/ hot cupboard	-	166	860x650x900	230 1 50/60	0,30	10	1,0
HLM126NT111		neutral table top/ hot cupboard	-	256	1260x650x900	230 1 50/60	0,30	10	1,5
HLM166NT		neutral table top/ hot cupboard	-	332	1660x650x900	230 1 50/60	0,6	10	1,8

Height 1337 mm with overshef  
Also available in 115 1 60.



## Marine refrigerated counters with flat top or refrigerated well

This range of refrigerated counters intended for storage of refrigerated food is specially developed for marine use.

- Digital temperature display with built-in microprocessor controller.
- Recording of max./min. temperature.
- Visual high/low temperature alarm.
- Probe failure alarm.
- Blocked condenser/high ambient temperature alarm.
- Exterior/Interior finish in stainless steel.
- Door(s) equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges.
- Efficient and energy saving, hermetic aircooled CFC/HCFC refrigerant system.
- Slide-in/out refrigeration cassette (byhand) for easy servicing.
- Built-in washable condenser air filter.

### Optional Features

- Medium temperature (-5°...+15°C) and freezer (-25°...-15°C) models available for counters with a width of 860, 1260 & 1660 mm.
- Also available for connection to a central cooling refrigeration system (chiller models only).
- Module with 2 or 3 GN 1/1 dimensioned drawers, with marine handle complete with lock, magnetic gasket, stainless steel telescopic runners (chiller models only).
- Electric-hydraulic or manual crank height adjustment (850 to 1030 mm), counter total length +200 mm Suitable for NORSOK projects.



Overshelf and tray slide are optional extras.



Trayslide only available on service side.

Model number	Type	GN 1/1	Capacity litres	Width/ depth/ height (mm)	Refrigerant	El. Conn.	Loading kW	Weight kgs net
CLMGNH1C	Flat top		80	860x650x900	R134a	230 1 50/60	0,25/ 0,32	80
CLMGNH1C1	Flat top		160	1260x650x900	R134a	230 1 50/60	0,25/ 0,32	105
CLMGNH1C11	Flat top		240	1660x650x900	R134a	230 1 50/60	0,25/ 0,32	133
CLMGNH11CH11	Flat top		320	2060x650x900	R404a	230 1 50/60	0,39/0,46	169
CLMGNS1CH	Refrigerated well	2	80	860x650x900	R404a	230 1 50/60	0,39/0,46	97
CLMGNS1CH1	Refrigerated well	3	160	1260x650x900	R404a	230 1 50/60	0,39/0,46	129
CLMGNS1CH11	Refrigerated well	4	240	1660x650x900	R404a	230 1 50/60	0,39/0,46	161

Height 1337 mm with overshelf  
Also available in 115 1 60.  
Tray slide not available for door side.

## Marine cold line counters for pizza and sallad preparation

Porkka 'Cold Line' marine pizza and salad counters are ideal work stations for the preparation of salads, sandwiches and pizzas. The unit has a refrigerated well with sneeze proof cover which accepts gastronorm containers.

Digital temperature display with built-in microprocessor controller.

- Recording of max./min. temperature.
- Visual high/low temperature alarm.
- Probe failure alarm.
- Blocked condenser/high ambient temperature alarm.
- Exterior/Interior finish in stainless steel.
- GN dimensioned canted stainless steel refrigerated well at rear top of counter.
- 2 pcs GN 1/1 dimensioned, powder coated, steel wire shelf, adjustable in increments of 70 mm (per door section).
- Door(s) equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges.
- Efficient and energy saving, hermetic air cooled CFC/HCFC refrigerant system.
- Slide-in/out refrigeration cassette (by hand) for easy servicing.
- Built-in washable condenser air filter.

### Optional features

- Also available for connection to a central cooling refrigeration system.
- Module with 2 or 3 GN 1/1 dimensioned drawers with marine handle complete with lock, magnetic gasket, stainless steel telescopic runners.
- Module refrigeration cassette with 1 pc GN 1/1 dimensioned drawer incl. marine handle complete with lock, magnetic gasket, stainless steel telescopic runners (models with a width 860 & 1260 mm only).
- Electric-hydraulic or manual crank height adjustment (850 to 1030 mm), counter total length +200mm.



Model number	PNC	Width/ depth/ height (mm)	Temperature	Connection Power (kW) 230 1~50/60	Weight kg net
CLM-P/S-1-C		860x650x970	+2...+15 oC	0,25	104
CLM-P/S-1-C-1		1260x650x970	+2...+15 oC	0,25	138
CLM-P/S-1-CH-1-1		1660x650x970	+2...+15 oC	0,35	176
CLM-P/S-1-1-CH-1-1		2060x650x970	+2...+15 oC	0,35	185







## Plate dispensers

The Plate Dispenser units are designed to be incorporated into serving lines, with hot- & coldline counters. They can be supplied heated or neutral, to work with hot or cold equipment. Available in two versions for plates with a diameter of 220 to 280 mm (capacity ca.100 pcs) and for plates with a diameter of 280 to 320 mm (capacity ca. 50 pcs). Manual adjustable for the different plate sizes.



Units can be supplied with  
marine feet or lockable wheels

HLM46PH28  
HLM46PN28

Model number	PNC	Heated	Plate diameter mm	Capacity number of plates	Width/ depth/ height (mm)	El. Conn.	Power kW	Weight kgs net
HLM46PH28		X	220-280	2X50	460x650x900	230 1 50/60	1,4	40
HLM46PN28		-	220-280	2X50	460x650x900	-	-	38
HLM46PH32		X	280-320	50	460x650x900	230 1 50/60	0,7	40
HLM46PN32		-	280-320	50	460x650x900	-	-	38

Also available in 115 1 60.



## Refrigerated beverage counters

This refrigerated counter intended for storage of refrigerated beverages is specially developed for marine use. The units can be supplied with doors or drawers. The bottle well is either full length or smaller basin.

- Reliable, easy to clean and durable construction.
- Fitted with fan forced air circulation.
- CFC and HCFC free R134a refrigerant and 60 mm thick polyurethane insulation.
- With cold basin in the top, provided with lockable doors or drawers.



CLMBS1C



CLMBS1C1



CLMBS1C11



CLMB1S2C



CLMB1S22C



CLMB1S222C

Model number	PNC	Capacity litres	Width/ depth/ height (mm)	Drawer section	Doors	El. Conn.	Loading kW	Weight kgs net
CLMBS1C		80	860x650x900	-	1	230 1 50/60	0,25/0,28	72
CLMBS1C1		160	1260x650x900	-	2	230 1 50/60	0,25/0,28	93
CLMBS1C11		240	1660x650x900	-	3	230 1 50/60	0,25/0,28	118
CLMB1S2C		100	860x650x900	1	-	230 1 50/60	0,25/0,28	84
CLMB1S22C		200	1260x650x900	2	-	230 1 50/60	0,25/0,28	112
CLMB1S222C		300	1660x650x900	3	-	230 1 50/60	0,25/0,28	140

Available in 115 1 60

## Marine refrigerated showcases

Designed and tested for serving/selling and storing of pre-cooled products. All visible surfaces are made of stainless steel. The temperature of the attractive transparent display area is adjustable from +6°C to +15°C, when the temperature in the lower compartment will be between +4°C and +12°C.

The top shelf of the display cabinet with 3 shelves is always neutral. The digital thermostat and air circulation enhanced by a fan guarantee steady temperature within the entire cabinet. The air forced cooling of display area shelves can be turned off by a slide even if counter and basin is switched on. The shelves and the basin of the display area compartment can be GN 1/1 accepted (optional). The lower compartment which is equipped with one powder coated, steel wire shelf. Each bottom shelf of the 210 mm deep refrigerated bottle basin can be adjusted to different levels and positions. On the customer's side of the display compartment there are liftable acrylic covers for each shelf section and sliding glass doors on the seller's side.

The shelves are effectively lit up by unnoticeable LED-profiles. The shelf lights are supplied as standard and a lamp for the basin is available as an accessory. The door of the lower compartment is equipped with lockable marine handle, magnetic gasket and heavy duty hinges.

- Digital temperature display with built-in microprocessor controller.
- Recording of max./min. temperature.
- Visual high/low temperature alarm.
- Probe failure alarm.
- Blocked condenser/high ambient temperature alarm.
- Slid-in/out refrigeration cassette (by hand) for easy servicing.
- Stainless steel bottom plates for the bottle well, adjustable to different levels and angles.
- Forced air ventilation to ensure even temperatures.
- Storage section.
- Door equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges.
- 1 pc GN 1/1 powder coated, galvanized steel wire shelf, adjustable in increments of 70 mm.

### Optional Features

- Also available for connection to a central cooling refrigeration system.
- Sliding doors for table showcase models.
- Can be supplied in neutral display only, for mounting on a existing counter or table top.
- Tray slides for customer service can be fitted as required.







DLM802CL



DLM1202CL



DLM803CL



DLM1203CL

Model number	PNC	Capacity GN 1/1 (cupboard)	Capacity GN 1/1 (refr. basin)	Width/ depth/ height (mm)	Power kW 230 1 50	Power kW 230 1 60	Weight kgs net
DLM802CL		2 x 200	2	800x650x1500	0.45	0.52	114
DLM802CL-BH		2 x 200	2	800x650x1500	0.45	0.52	114
DLM1202CL		4 x 200	3	1200x650x1500	0.45	0.52	136
DLM1202CL-BH		4 x 200	3	1200x650x1500	0.45	0.52	136
DLM1602CL		6 x 200	4	1600x650x1500	0.6	0.7	158
DLM1602CL-BH		6 x 200	4	1600x650x1500	0.6	0.7	158
DLM803CL		2 x 200	2	800x650x1690	0.45	0.52	114
DLM803CL-BH		2 x 200	2	800x650x1690	0.45	0.52	114
DLM1203CL		4 x 200	3	1200x650x1690	0.45	0.52	136
DLM1203CL-BH		4 x 200	3	1200x650x1690	0.45	0.52	136
DLM1603CL		6 x 200	4	1600x650x1690	0.45	0.52	136
DLM1603CL-BH		6 x 200	4	1600x650x1690	0.45	0.52	136

BH models have hatches all the way down to the well in order to preserve the cold, suitable for NORSOK project.

TM models are Turned Models where the door on the storage side faces the same direction as the liftable flaps on the customers side on the display section.



## S/S Tray and cutlery dispenser



L15033

Model number	PNC	Cap. cutlery baskets	Width/ depth/ height (mm)	Weight kgs net
NLM65TU600T	L15033	3	600x650x900	20

## Marine S/S rack displays



CL-GND-RS-2

Model number	PNC	Capacity baskets	Width/ depth/ height (mm)
CL-GND-RS-2	L15031	2	615x565x605
CL-GND-RS-3	L15032	3	615x565x815







## Marine neutral counters with- or without doors

The neutral counter is designed as modules for placement of display units, coffee machines, drinks dispensers, rack display units etc.



Model number	PNC	Execution door/s	Width/ depth/ height (mm)	Weight kgs net
NLMNT400	9S0951	-	400x650x900	30
NLMNT400D	9S0954	x	400x650x900	35
NLMNT800	9S0952	-	800x650x900	50
NLMNT800D	9S0955	x	800x650x900	60
NLMNT1200	9S0953	-	1200x650x900	70
NLMNT1200D	9S0956	x	1200x650x900	80









## Refrigerated wells - Flexi system

The well unit has panels made of stainless steel (beech wood, cherry wood, walnut and other personalization are available as special), two tilting tray slides, marine feet and hinged doors. The refrigerated well unit is ideal for display of dishes as well as salad bowls or food on ice flakes.

- Stainless steel top with rounded edges.
- Tempered glass overshelf with cold lights included for an elegant and safe presentation of the food.
- Well (210 mm deep) in stainless steel with drainage tap and with all rounded corners to facilitate cleaning.
- The well dimensions allow the storage of 1/1 GN containers or various combinations of containers, all with a maximum height of 200 mm.
- Thermostatically controlled temperature can be set from +2°C to +15°C, at ambient temperature following HACCP rules.



FSL07C2



FSL11F3

Model number	PNC	Capacity GN 1/1-200	El. Conn.	Width/ depth/ height (mm)	Power kW	Weight kgs net
FSL07F2		2	230 1 50/60	750x650x1300	0,5	65
FSL11F3		3	230 1 50/60	1125x650x1300	0,5	85
FSL15F4		4	230 1 50/60	1500x650x1300	0,5	105





## Bain maries - Flexi system

The bain marie unit has panels made of stainless steel (beech wood, cherry wood, walnut and other personalization are available as special), two tilting tray slides, marine feet and hinged doors. The bain marie unit is ideal for keeping of hot food in GN containers.

- Stainless steel top with rounded edges.
- Tempered glass overshelf with cold lights included for an elegant and safe presentation of the food.
- Well in stainless steel with drain hole and pipe and with rounded corners to facilitate cleaning operations.
- The well dimensions allow the storage of 1/1 GN containers or various combinations of containers, all with a maximum height of 200 mm.



Model number	PNC	Capacity GN 1/1-200	El. Conn.	Width/ depth/ height (mm)	Power kW	Weight kgs net
FSL07C2		2	230 1 50/60	750x650x1300	1,0	60
FSL11C3		3	230 1 50/60	1125x650x1300	2,0	80
FSL15C4		4	230 1 50/60	1500x650x1300	2,0	100

## Plate dispensers - Flexi system

The plate dispenser has panels made of stainless steel (beech wood, cherry wood, walnut and other personalization are available as special), two tilting tray slides, marine feet and hinged door.

- The dispenser is made of stainless steel quality and intended for heating, storing and distribution of plates in ergonomic height.
- Stainless steel top with rounded edges.
- Adjustable for two plate diameters - Ø 200 - 280 mm.
- Adjustable guides hold the height of stacked plates ca. 100 mm above the top.



Model number	PNC	Heated	Plate diameter mm	Capacity number of plates	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kgs net
FSLPL		-	200-280	ca 2 x 50	437x650x900	-	-	45
FSLPHL		x	200-280	ca 2 x 50	437x650x900	230 1 50-60	0,7	50

## Display units for remote cooling - Idesta Line

This refrigerated display unit is intended for a placing on top of refrigerated or neutral counter tops. Thanks to the self-closing doors at the customer's side, the sliding doors at the staff's side and the ends all made of heavy duty plexiglass, the product display is very good. For an optimizing of this advantage, the display unit also comes with a sloped, intermediate wire shelf, a heat insulation glass bottom shelf and a carefully designed lighting feature.



230200S



230201S



230204S

Model number	PNC	Cooling capacity at -10 ° C evaporation W	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kgs net
230200S		350	800x650x825	230 1 50/60	0,15	34
230201S		450	1200x650x825	230 1 50/60	0,15	38
230204S		550	1650x650x825	230 1 50/60	0,15	68

## Display units - Idesta Line

This refrigerated display unit is intended for a placing on top of refrigerated or neutral counter top. Thanks to the self-closing doors at the customer's side, the sliding doors at the staff's side and the ends all made of heavy duty plexiglass, the product display is very good. For an optimizing of this advantage, the display unit also comes with a sloped, intermediate wire shelf, a heat insulation glass bottom shelf and a carefully designed lighting feature. The rigid framework and the top section cover for the refrigerating machine and the lighting is made of anodized aluminium.



230100S



230101S



230103S

Model number	PNC	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kgs net
230100S		800x650x965	230 1 50/60	0,48	45
230101S		1200x650x965	230 1 50/60	0,45	66
230103S		1650x650x965	230 1 50/60	0,66	85

## Refrigerated counters - Idesta Line

This refrigerated counter comes with stainless steel top and can also be supplied in special version with laminate, marble, teak or beech top. The self-supporting construction is manufactured with stainless steel front, sides and back. Interior lining, bottom and stands are in stainless steel. The counter has a modular construction and can be delivered with doors and GN-guide racks or drawer sections adapted for GN-containers or alternatively bottle crates. The guide rails are of double sided construction and containers can be pulled out up to 2/3 of their length without tilting over. The S/S expansion fittings are retractable outside the limits of the unit which makes the lifting in and out of GN-containers or bottle crates very easy.

Well dimensioned fan and evaporator guarantee an even efficient cooling function. Temperature is set and displayed on the electronic control unit between +2° and +10° C. Defrosting is electronically controlled. Condensate pipe for connection to drain. Evaporation box with 0.1 kW heating element available as optional extra.



220200S  
225200S



221200S  
226200S



222200S  
227200S



223220S  
228220S

Model number	PNC	Pair of legs	Remote cooling	Width/ depth/ height (mm)	Cooling capacity Wet -10° C evaporation	Number of sections below	El. Conn.	Loading kW	Weight kgs net
22 02 00S		2	-	800x650x900	-	1	230 1 50/60	0.6	107
22 52 00S		2	x	800x650x900	350	1	230 1 50/60	0.3	90
22 12 00S		2	-	1200x650x900	-	2	230 1 50/60	0.6	157
22 62 00S		2	x	1200x650x900	350	2	230 1 50/60	0.3	140
22 22 00S		3	-	1650x650x900	-	3	230 1 50/60	0.6	211
22 72 00S		3	x	1650x650x900	350	3	230 1 50/60	0.3	194
22 32 20S		3	-	2100x650x900	-	4	230 1 50/60	0.6	265
22 82 20S		3	x	2100x650x900	350	4	230 1 50/60	0.3	248



## Marine S/S refrigerator counter with wells - Idesta Line

This refrigerated beverage counter comes with a 160 mm deep well in the stainless steel top, seamless welded and with a high polished finish. The cupboard can be supplied with different fitting alternatives, such as cabinet with guide racks and hinged doors or drawers, all accepting GastroNorm sized items. The drawers are fitted on expansion fittings of stainless steel. The guide racks are of double-side construction meaning that containers can be drawn out up to 2/3 of their length without tipping. Front back and sides are all in stainless steel. The interior lining and the bottom are in stainless steel as well. Drain for condensation water is included. As an optional extra the unit can be equipped with a heated evaporation box.



220100S, 225100S



221100S, 226100S



222300S, 222400S

Overshelf and  
trayslide  
available as  
optional extra

Model number	PNC	Pair of legs	Remote cooling	Width/ depth/ height (mm)	Capacity appr. No of bottles in well	Number of possible sections underneath	El. Conn.	Loading kW	Weight kgs net
220100S		2	-	800x650x900	70	1	230 1 50/60	0,6	92
225100S		2	x	800x650x900	70	1	230 1 50/60	0,3	75
221100S		2	-	1200x650x900	110	2	230 1 50/60	0,6	128
226100S		2	x	1200x650x900	110	2	230 1 50/60	0,3	111
222300S		3	-	1650x650x900	150	3	230 1 50/60	0,6	170
222400S		3	x	1650x650x900	150	3	230 1 50/60	0,3	153

Overshelf and trayslide available as optional extra

## Marine bain marie unit - Idesta Line

These hot food units have seamless welded full size well(s) or individual GastroNorm wells, with rounded corners, drain and accepting GastroNorm items. The heated cupboards beneath can be, depending on the length ordered, provided with self-closing doors and guide racks. The interior lining is of aluminium, with the bottom in stainless steel. Drawers for Gastronorm sized items are available as an alternative. The drawers are mounted on expansion fittings of stainless steel. The guide racks are constructed so that containers can be pulled out to 2/3 of their length without tipping over. A very rigid framework, the polished stainless steel front, sides, rear, top and door(s) and the various sizes available assure that these hot food units match the other service counter components.



250600S



251700S



251100S



252100S

Model number	PNC	GN1/1	Wells dimensions	Width/ depth/ height (mm)	Pair of legs	Number of possible sections underneath	El. Conn.	Loading kW	Weight kgs net
25 06 00S		2	2*305x510	800x650x900	2	1	230 1 50/60	3,0	73
25 01 00S		2	637x510	800x650x900	2	1	230 1 50/60	3,0	75
25 17 00S		3	3*305x510	1200x650x900	2	2	230 1 50/60	3,6	114
25 11 00S		3	955x510	1200x650x900	2	2	230 1 50/60	3,6	113
25 21 00S		4	1280x510	1650x650x900	3	3	230 1 50/60 and 400/440 2 50/60	1,6+2,7	152

Overshelf and trayslide available as optional extra

## Hot cupboards - Idesta Line

The hot cabinets come with plain, stainless steel top and can be used separately or as a part of a counter system. The heated cupboards beneath can be, depending on the length ordered, provided with self-closing doors and guide racks. The interior lining is of aluminium, with the bottom in stainless steel. Drawers for Gastronorm sized items are available as an alternative. The drawers are mounted on expansion fittings of stainless steel. The guide racks are constructed so that containers can be pulled out to 2/3 of their length without tipping over. A very rigid framework, the polished stainless steel front, sides, rear, top and door(s) and the various sizes available assure that these hot cabinets match the other service counter components.



Model number	PNC	Pair of legs	Width/ depth/ height (mm)	No of sections	El. Conn.	Loading kW	Weight kgs net
25 02 00S		2	800x650x900	1	230 ~1 50/60	1.7	70
25 12 00S		2	1200x650x900	2	230 ~1 50/60	1.7	95
25 22 00S		3	1650x650x900	3	230 ~1 50/60	1.7	130

## Mobile plate dispensers - Idesta Line

The dispenser is made of stainless steel quality and intended for transportation, storing and ergonomically handling of plates in right working height. It is suitable for service counter systems, tray preparation lines and other use. The dispenser is adjustable for plate diameters Ø 185-260 mm. The adjustable guides holds the height of stacked plates 50 mm above the top. By adding or removing of the springs, easy accessible through the holes in the top, any weights of the plates can be matched.



Model number	PNC	Heated	Plate diameter mm	Capacity number of plates	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kgs net
169324		-	185-260	ca 2x60	437x650x900	-	-	31
169325		x	185-260	ca 2x60	437x650x900	230 1 50/60	1,45	41
169326		-	240-315	ca 2x60	452x800x900	-	-	37
169327		x	240-315	ca 2x60	452x800x900	230 1 50/60	1,45	47



# TROLLEYS

In professional galleys, trolleys is often an essential complement for goods transportation and meal distribution.

Loipart offers a diverse range of ergonomic trolleys for vessels such as stainless steel trolleys for storage and transportation of dishwashing racks, service trolleys for plates and trays, dishwasher baskets and soaking sink trolleys for cutlery.







## Container trolley

This container trolley made in stainless steel is intended for transportation of containers in professional kitchens.



361261

Model number	PNC	Capacity/ containers	Width/ depth/ height (mm)	Weight kgs
361261		17 GN 1/1	547x382x1590	20

## Table trolleys

Electrolux manufactures a complete range of stainless steel trolleys for transportation of goods in professional kitchens. The system offers flexibility, capacity and efficiency and has been designed to solve all problems regarding the transportation and storage of table and kitchen ware, GN and EN containers and trays, crates and dishwashing racks. The table trolleys are available in 4 sizes and with 2 or 3 shelves.



STR 902



STR 602



STR 603



STR 902WH

Model number	PNC	Number of shelves	Width/ depth/ height (mm)	Weight kgs
STR 602WH		2	625x625x916	18
STR 902WH		2	925x625x916	22
STR 122WH		2	1225x625x916	25
STR 603WH		3	625x625x916	22
STR 903WH		3	925x625x916	27
STR 123WH		3	1225x625x916	33
STR 402		2	425x625x816	15
STR 602		2	625x625x816	21
STR 902		2	925x625x816	21
STR 122		2	1225x625x816	24
STR 403		3	425x625x816	18
STR 603		3	625x625x816	21
STR 903		3	925x625x816	27
STR 123		3	1225x625x816	32







izes. All trolleys are made of stainless steel.



STR901

Max loading kgs	Weight kgs net
150	13
150	15
220	16

high or low versions. There are two types of trolley. The fully-welded frame is a sturdy and durable rack trolley, with a solid end stop for the



MDNT6B



DRT8



DRT8SS

Max loading kgs	Weight kgs net
100	15
100	20
120	22
160	22
160	26

## Soaking trolleys

The trolleys are made in stainless steel. The basin/bowl in polished stainless steel is seamless welded with rounded corners. The Ø 25 mm tubular framework of stainless steel is welded in one piece and solidly attached to the basin/bowl for optimal rigidity. The trolleys are equipped with a valve with an elongated twist handle, which simplifies drainage.



Model number	PNC	Description	Width/ depth/ height (mm)	Basin/ bowl volume litres	Weight kgs net
361264		cutlery trolley	610x610x610	35	20
361266		sink trolley	760x610x610	110	20

## Tray clearing trolleys

The tray clearing trolleys are in standard execution built to accept trays 430x330 mm. The trolleys are available in two sizes – for 1x10 and 2x10 trays. The trolley consists of a rigid framework of brushed stainless steel tubes and is equipped with a set of heavy duty stainless steel guide rails.



Model number	PNC	Capacity trays	Width/ depth/ height (mm)	Weight kgs net
CS714-ME		1x10	405x475x1540	17
CS714-MD		2x10	785x475x1540	53





# DISHWASHERS



Electrolux's dishwashing equipment provides excellent washing & rinsing options. This diverse product range offers glasswashers, Undercounter, hood type, rack type, and Pot- & Pan dishwashers to meet your specific needs. The ideal solution for demanding customers requiring high performance with low running costs. Electrolux offers the maximum in washing results while providing reliable dishwashing operation. You will always get excellent washing and rinsing performance with total detergent removal. They are ideal for cleaning plates, cups, utensils, trays, cutlery and glasses.

## Undercounters diswashers:

- Green: cut your running costs by 20%. Less water, energy, detergent and rinse aid consumption for lower running costs and less impact on environment.
- Clean: best-in-class washing and rinsing performance with total detergent removal

- Silent: best-in-class for low noise level thanks to the double skin insulated wall
- Safe: unique WASH-SAFE CONTROL device for a constant nominal rinsing temperature of 84°C

## Rack type

Unlike traditional washing systems, Electrolux range of Rack Type dishwashers is equipped with the Ideal Wash System, the Energy Saving Device (ESD) and heat pump, guaranteeing less water, energy and detergent consumption with no compromise on the washing performance. The Ideal Wash System (IWS) consists of separate modules for pre-washing, washing and rinsing providing the best working conditions in each zone. It's as easy as putting dirty crockery in one side of the Rack Type and taking out the bright-shining dishes from the other side.





## Ideal Wash System

Maximum washing performance with minimum water consumption

The Electrolux Modular Rack Type dishwashers, equipped with the Ideal Wash System (IWS), are ergonomic and easy to use, and ensure a high level of hygiene and flexibility. The Ideal Wash System (IWS) is designed to wash every item perfectly - 24 hours per day, 7 days a week. IWS includes three separate zones: pre-wash, wash and rinse, guaranteeing less water, energy and detergent consumption without compromising the washing performance.

### Pre-wash zone

It typically contains the dirtiest water in the dishwasher and provides the base for perfect washing. Electrolux pre-wash is completely detached from the detergent laden heated wash zone water and uses only fresh cold water to prevent protein based residuals sticking to the plates.

### Wash zone

It is isolated from both the rinse and the pre-wash zone. It is free of rinse aid that typically weakens the washing power of the detergent. The result is less detergent consumption.

### Rinse zone

Ensures complete detergent removal with minimum water consumption.

### Pot- & Pan Washer

Pot & Pan washers are ideal solutions for demanding customers looking for high performing machines. Perfect for cleaning pots, pans, utensils, trays, gastronorm containers as well as butchery and bakery trays. Flexible and ergonomic to operate, and offering the maximum in sanitation and washing results, Electrolux promises to provide a reliable warewashing operation with low running costs.

## Electrolux glasswasher

The Electrolux glasswasher WT2 is produced for customers with the highest conceivable demands for good efficiency, economy and ergonomics for dishwashing operation and handles glasses up to 290 mm height.

### EASY TO INSTALL AND MAINTAIN

- Equipped with a drain pump to facilitate the installation.
- Rinse booster pump available to be installed on site.
- Simple service from the front.



402015

Model number	PNC	Drain pump	Operating time prog.1	Operating time prog.2	Loading rinse water heater	El. Conn.	Loading Total	Width/ depth/ height (mm)	Capacity rack/h	Weight kg net
WT2		x	1,7	2,7	3	230 1 60	3,3	460x565x715	20	43

## Electrolux under counter dishwashers

The machines are front loading for undercounter installation with a high capacity providing efficient dishwashing. The large wash chamber can take tableware up to a height of 30 cm and Gastronorm sizes. The exterior, door, wash tank, tank filter, wash-and rinse arms and nozzles are made of stainless steel. Smooth surfaces and a fully pressed wash tank with rounded corners facilitate cleaning.

- High capacity.
- Easy cleaning
- Three wash programmes.
- Superb dishwashing results.
- Low water and detergent consumption.
- Fully automatic.
- Easy installation and service.
- Built in detergent dispenser.



502 045, 502 044, 502056

Model number	PNC	Drain pump	El. Conn.	Loading kW Rinse water heater	Loading kW Tank	Width/ depth/ height (mm)	Loading kW Total	Capacity racks/ hours progr. 1/2/3	Weight kgs net
EUCIM	502 044	x	400 3 50	6	2,0	600x612x860	6,85	40/30/15	0,470
EUCIM	502 045	x	440 3 60	6	2,0	600x612x860	6,85	40/30/15	0,470
EUCAIUSPH	502 056	x	440 3 60	6	2,0	600x612x860	6,85	30/20/12	0,470

\*Stand as optional extras

## Electrolux single skin hood type dishwashers

The new hood type dishwasher NHT8M is a compact, single skin tank machine with a large capacity of up to 80 racks per hour. The machine requires only 2 liters of water per washing cycle thus ensuring low energy, water, detergent and rinse aid consumption. Main inside components as well as the outside panels are made in AISI 304 stainless steel with smooth surfaces for easy cleaning.

- 80 baskets/hour capacity.
- Single skin hood.
- Low water and detergent consumption.
- Electronic system control.
- Built-in atmospheric boiler.
- Automatic self-cleaning cycle.
- Easy to use, clean and maintain.
- Built in rinse aid dispenser.



Model number	PNC	Width/ depth/ height (mm)	Loading kW pump wash/ rinse	El. Conn.	Loading kW total	Capacity racks/h	Weight kgs net
505079		752x755x1549	0,8/0,35	440 3 50	9,9	80	117
505080		752x755x1549	0.8/0.35	400 3 60	9,9	80	117





## Electrolux double skin hood type dishwashers

This hood type dishwasher EHTA8IUSPH is a compact, double skin tank machine with a large capacity of up to 80 baskets per hour. The machine requires only 2 liters of water per washing cycle thus ensuring low energy, water, detergent and rinse aid consumption. Main inside components as well as the outside panels are made of stainless steel with smooth surfaces for easy cleaning.

The dishwasher can operate either in High Productivity mode or in Sanitation mode and has three wash cycles - one for lightly soiled dishes, one for normally soiled and one for heavily soiled dishes.

Built-in atmospheric boiler sized to raise incoming water to a minimum of 84 °C for sanitizing rinse. Unique temperature interlock guarantees required temperatures in both the wash and final rinse. Constant temperature of 84 °C throughout the rinsing cycle regardless of the network's water pressure. Boiler power setting from control panel to facilitate technician's operation when reducing total installed power, thus avoiding the need of machine opening. Built-in rinse aid dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.

- Electronic System Control.
- Automatic Cleaning Cycle.
- Insulated Model.
- Clear Blue Advanced Filtering System.
- Built To Comply With USPH.



Model number	PNC	Width/ depth/ height (mm)	Loading kW pump wash/ rinse	El. Conn.	Loading kW total	Capacity racks/h	Weight kgs net
504264		752x755x1657	0,8/0,35	400 3 50	9,9	80	117
504265		752x755x1657	0,8/0,35	440 3 60	9,9	80	117







# Electrolux Modular Rack Type Dishwasher

The Electrolux Dishwashing Modular Rack Type Dishwashers range is produced for customers with the highest conceivable demands for good efficiency, economy and ergonomics for dishwashing operation. The range consists of 2 electrically heated models (feed from left or right) available with or without Energy Saving Device (ESD).

## EASY TO INSTALL

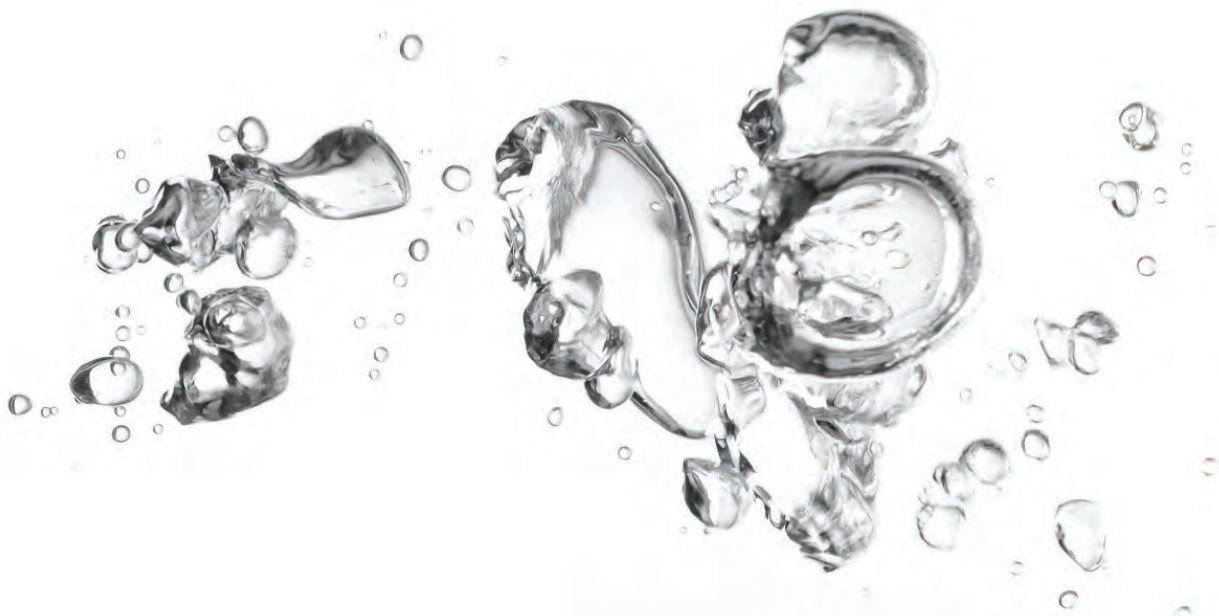
- Solid 3mm square stainless steel sub-frame with bolt-together construction that can be delivered assembled or in modules to be connected on site.
- Stainless steel wash pumps.
- Brass inlet valves as standard.
- All rear positioned water tubes in stainless steel.
- Only one cable for electrical connection.
- Electrical and water connections centralized in one area.
- Service from the front and from the side.
- Prearrangements for automatic detergent dispenser, energy management device and HACCP implementation.

## FUNCTIONAL ZONES

- Power wash zone where all the soil is removed with maximum water contact wash arms.
- Maximum water contact wash arms.
- Rinse area equipped with the DUO-rinse system.
- Atmospheric boiler combined with the rinse booster pump for perfect rinsing performances in terms of sanitation, energy saving, independence from the water pressure on the network.
- Incorporates non-return (air gap class A) valve.
- Can be equipped with a drying zone for fast and efficient drying (optional extra).

## EASY TO CLEAN AND MAINTAIN

- The rinse & wash tank is pressed with completely rounded corners and sloping base to facilitate cleaning.
- Smooth surfaces. Main internal components made in 304 AISI stainless steel as well as the external panels.
- Easy removable wash arms and double tank filter (flat and deep box).
- Height adjustable stainless steel feet.
- Self-draining wash pumps provide maximum hygiene.
- Hinged flap for easy access to the energy saving condenser unit.
- Large balanced inspection doors for easy access to wash area.
- Self-cleaning cycle in pre-wash, wash & rinse zones.





## EASY TO USE

- Automatic start/stop function.
- Simple electric control panel.
- Counter balanced door with safety switch and easy to grip handle.
- Built-in rinse water heater to increase the temperature of the final rinse water.
- Electronic control panel with auto diagnostic check control.

## EASY ON THE ENVIRONMENT

- 35mm thickness foam injection insulated doors.
- 98% recyclable by weight.



## Electrolux modular rack type dishwasher

The rack type dishwashers WTM140/165 have capacity from 140 to 165 racks per hour with 2 speeds. The range consists of electrically heated models (feed from left or right) available with or without Energy Saving Device (ESD).

Electrolux 600 or 900 mm drying zones are available as optional extra



WTM140EB, WTM165EB  
WTM165EA, WTM140EA

Model number	PNC	Cap. racks/h 1st speed/ 2nd speed	Capacity/ litres wash tank	Capacity/ litres duo rinse tank	Width/ depth/ height (mm)	El. Conn.	Loading kW (excl. optionals) total	Weight kgs net
WTM140EB (excl. ESD)		140/80	100	23	1773x884x1771	400 3 50 440 3 60	27.4	368
WTM140EA (incl. ESD)		140/80	100	23	1773x884x1771	400 3 50 440 3 60	27.4	410
WTM165EB (excl. ESD)		165/90	150	23	2098x884x1771	400 3 50 440 3 60	31,5	400
WTM165EA (incl. ESD)		165/90	150	23	2098x884x1771	400 3 50 440 3 60	31,5	442

## Electrolux modular rack type dishwasher

The rack type dishwashers WTM180/200/250/300 have capacity from 180 up to 300 racks per hour with 2 speeds. The range consists of electrically heated models (feed from left or right) available with or without Energy Saving Device (ESD). These units have a separate pre-wash zone without detergent for maximum dirt removal.

Electrolux 600 or 900 mm drying zones are available as optional extra



WTM200EB  
WTM200EA



WTM250EB  
WTM250EA



WTM300EB  
WTM300EA

Model number	PNC	Cap. racks/h 1st speed/ 2nd speed	Cap./ litres wash tank	Cap./ litres duo rinse tank	Capacity Pre wash tank.	Width/ depth/ height (mm)	El. Conn.	Loading kW (excl. options) total	Weight kgs net
WTM180EB (excl. ESD)		180/110	100	23	45	2526x884x1771	400 3 50 440 3 60	32,2	528
WTM180EA (incl. ESD)		180/110	100	23	45	2526x884x1771	400 3 50 440 3 60	32,2	570
WTM200EB (excl. ESD)		200/130	150	23	45	2852x884x1771	400 3 50 440 3 60	31,8	560
WTM200EA (incl. ESD)		200/130	150	23	45	2852x884x1771	400 3 50 440 3 60	31,8	602
WTM250EB (excl. ESD)		250/160	150	23	100	3263x884x1771	400 3 50 440 3 60	44,2	650
WTM250EA (incl. ESD)		250/160	150	23	100	3263x884x1771	400 3 50 440 3 60	44,2	692
WTM300EB (excl. ESD)		300/180	150	23	150	3588x884x1771	400 3 50 440 3 60	45,3	682
WTM300EA (excl. ESD)		300/180	150	23	150	3588x884x1771	400 3 50 440 3 60	45,3	724

Other voltages available on request



## Electrolux compact rack type dishwasher

The rack type dishwasher WTCS140 has a capacity up to 140 racks per hour with 2 speeds, variable on installation. The units are available with or without Energy Saving Device (ESD).

### EASY TO INSTALL

- Stainless steel wash pumps
- All rear positioned water tubes in stainless steel
- Only one cable for electrical connection.
- Prearrangements for automatic detergent dispenser, energy management device and HACCP implementation (both basic as well as integrated system).

### FUNCTIONAL ZONES

- Wash zone: all the soil is removed by the combination of the mechanical washing action by means of a powerful 450 litres / minute self draining wash pump, the thermal action of the heating elements that guarantee a constant water temperature of between 55° and 65°C and appropriate detergents. Wash tank is pressed.
- Rinse zone: clean water is used to eliminate any trace of detergent from the wash-ware.
- Can be equipped with a drying zone-optional extra.

### EASY TO CLEAN AND MAINTAIN

- Tanks are pressed with completely rounded corners and sloping base to facilitate cleaning.
- Wash arms and double tank filter (flat and deep box) easy to remove.
- All models finished in top quality materials with double skinned construction to aid durability and reduce noise.
- Self-draining wash pumps provide maximum hygiene.
- Easy access to the energy saving condenser unit.
- Large balanced inspection door for easy access to wash area.
- Self-cleaning cycle.

### EASY TO USE

- Automatic start/stop function.
- Simple electric control panel.
- Counter balanced door with safety switch and easy to grip handle.
- Built-in rinse water heater to increase the temperature of the final rinse water.
- Electronic control panel with auto diagnostic check control.



WTCS140EA

Model number	PNC	Capacity/h 1st speed/ 2nd speed racks	Capacity/ litres wash tank	Capacity/ litres duo rinSe tank	Width/ depth/ height (mm)	Water flow litres/h	El. Conn.	Loading kW (excl. optionals) total	Weight kgs net
WTCS140EA (incl. ESD /cond. unit)		140/90	100	12	1533x884x550	240	400 3 50 or 440 3 60	26	550
WTCS140EB (excl. ESD /cond. unit)		140/90	100	12	1533x884x550	240	400 3 50 or 440 3 60	26	508

Other voltages available on request

## Pot & pan washer

The Pot and Pan washer EPPWESG is designed for washing containers, baking plates, trays, pots and pans, storage boxes and cooking utensils. The front and side panel, wash tank, filters and wash and rinse arms are manufactured in stainless steel. Additional 3-sided wash arm provides more powerful wash water for the best cleaning of soiled items.



Model number	PNC	Capacity GN 1/1	Capacity tank litres	Width/ depth/ height (mm)	Cycle duration sec	El. Conn.	Loading kW elements	Total kW	Weight kgs net
506048		3	95	876x900x1791	180/360/540	400 3 50	10.5 boiler 7 tank	20	200
506049		3	95	876x900x1791	180/360/540	440 3 60	10.5 boiler 7 tank	20	200









## Racks and boxes

- Stackable System.
- Polypropylene.
- Quick Water Run-Off.
- Different Colours.
- Easy To Handle.
- A Complete Line, With Wide Range Of Optionals.

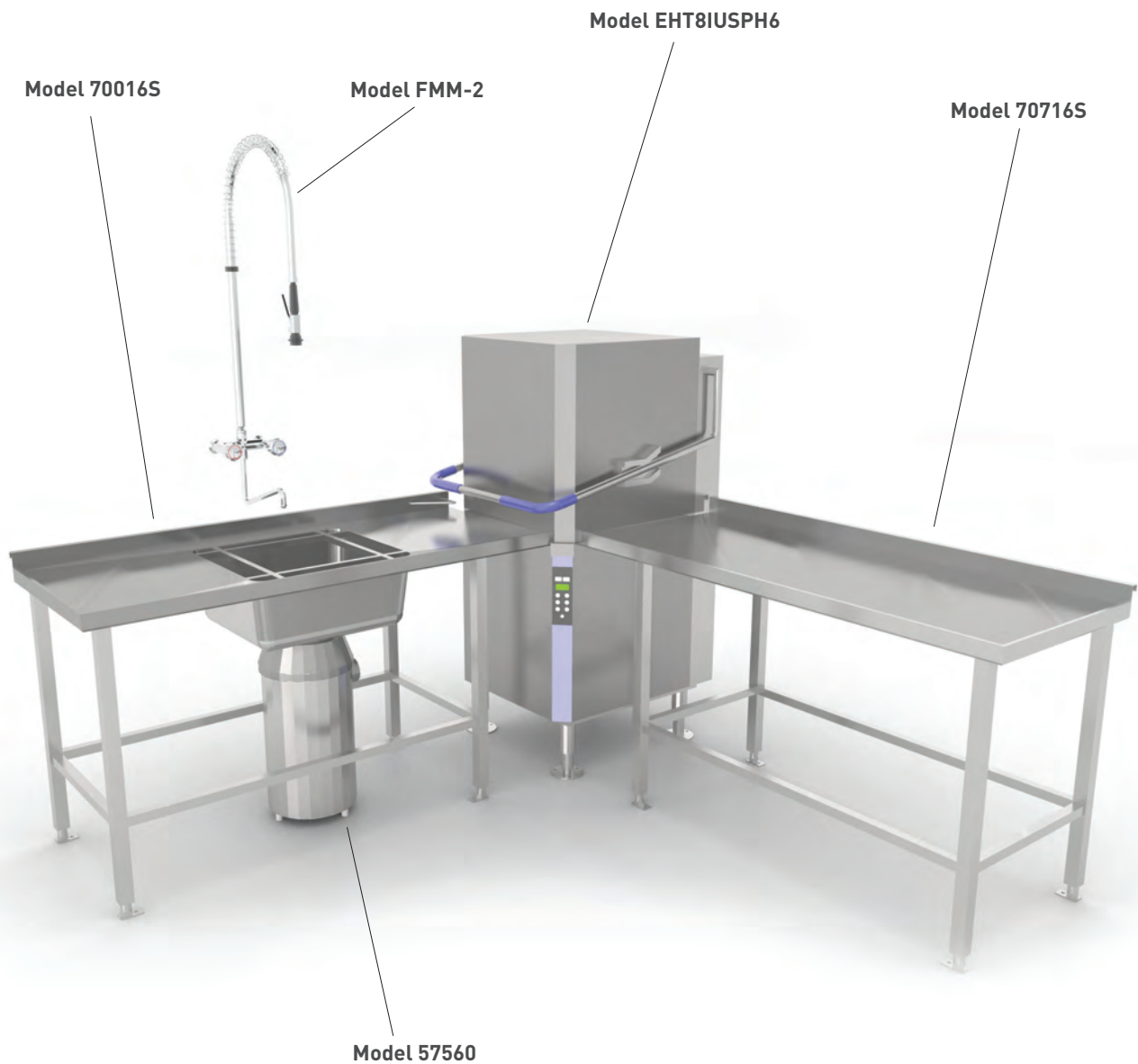


Model number	PNC	Description	Width/ depth/ height outside (mm)	Width/ depth/ height inside (mm)	Colour
CESTPOST1		Cutlery holder	110x110x150	-	yellow
WTAC62		Glass rack	500x500x106	463x463x73	blue
WTAC64		Cutlery rack	500x500x106	463x463x73	brown
16 77 53		Cutlery box	163x280x125	-	grey
WTAC55		Plate rack, 6 divisions	500x500x106	463x463x73	green
WTAC57		Plate rack, 9 divisions	500x500x106	463x463x73	yellow
WTAC59		Tray rack, 9 divisions	500x500x106	463x463x73	red
86 70 24		Universal basket	500x500x200, intended for mixed items	-	white

## Dividers 4-8 glasses & extension frame

Model number	PNC	Description	Width/ depth/ height (mm)	Max. ø mm plates	Colour
WTAC90		Extension frame 50 mm	500x500x60		blue
SEP16		Divider insert 4x4 glasses	467x467x71	110	green
SEP25		Divider insert 5x5 glasses	467x467x71	88	blue
SEP36		Divider insert 6x6 glasses	467x467x71	73	yellow
SEP49		Divider insert 7x7 glasses	467x467x71	62	brown
SEP64		Divider insert 8x8 glasses	467x467x71	54	red
SEP16T		Divider insert 4x4 glasses with angle support*	467x467x71	110	green
SEP25T		Divider insert 5x5 glasses with angle support*	467x467x71	88	blue
SEP36T		Divider insert 6x6 glasses with angle support*	467x467x71	73	yellow

# LOADING- & UNLOADING



## Loading- & unloading tables for hoodtype dishwashers

The tables are manufactured in two versions. 1,2 mm thickness or 3,2 mm Duoplan version which is achieved by joining 2 layers of stainless steel together under heat and pressure with special glue. The results in a very sturdy construction with excellent sound deadening properties

Loading from left or right and available in three lengths, 1200, 1600 or 2100 mm. The loading table are supplied with a BE-55 sink (550x500x240 mm) with 1.5l strainer bucket and slide bars.



Model number	PNC	For connection on the right side of the table s/s top Width/ depth/ height (mm)	For connection on the left side of the table s/s top Width/ depth/ height (mm)	Pair of legs	Weight kgs
700 12S		1200x650x900		2	21
700 16S		1600x650x900		2	26
700 21S		2100x650x900		2	38
702 12S			1200x650x900	2	21
702 16S			1600x650x900	2	26
702 21S			2100x650x900	2	38
705 12S		1200x650x900		2	20
705 16S		1600x650x900		2	26
705 21S		2100x650x900		2	37
707 12S			1200x650x900	2	20
707 16S			1600x650x900	2	26
707 21S			2100x650x900	2	37





# HANDLING SYSTEM

The Electrolux handling system for Rack Type dishwashers is designed to maximise efficiency in the galley in terms of load capacity, minimise crockery breakage and create a functional and ergonomic dishwashing area. Our handling system easily connects the Rack Type dishwasher range with the equipment included in the Handling System range in order to efficiently handle, transport and sort kitchenware, achieving the most effective flow in the dishwashing room. The system is ideal for installations up to 3,000 plates per hour. The range consists of a vast variety of units for baskets and trays.

## EASY TO INSTALL

- +50/50 mm adjustable feet.
- Intended for installation between a dishwasher and a rack conveyor.
- Thick welded flanges for sturdy connection between the units.
- Provided with “key holes” and “snap on” system for fast and easy installation.

## EASY TO CLEAN

- All surfaces are smooth with polished finish.
- All corners in the bottom of the basin are rounded.
- The sloping bottom of the basin grants a smooth and rapid drainage.
- Drive system on the underside of the unit to ease basin surface access.

## EASY TO MAINTAIN

- Basin constructed in AISI 304 1,2 mm stainless steel.
- AISI 304 feet and square 40x40 mm tubular legs.



## Turntable 180° for loading/ unloading, dishwasher driven

Clockwise or anticlockwise feeding. Stainless steel square 40X40 mm tubular stand with adjustable marine feet.

- The curve is driven by the dish washer.
- Basket movement underneath for improved safety.
- Designed for 500x500 mm dishwashing baskets.
- 45° cut corner to reduce space usage.
- "Click-in" function to be easily combined with the mobile roller conveyor.



865050M (image anticlockwise)

Model number	Feeding clockwise	Feeding anticlockwise	Width/ depth/ height (mm)	Weight kgs
865049M	x		1450x850x910	35
865050M		x	1450x850x910	35

## Turntable 90° for loading/ unloading, dishwasher driven

Loading or unloading. Clockwise- or anticlockwise feeding. Stainless steel square 40X40 mm tubular stand with adjustable marine feet.

- The curve is driven by the dish washer.
- Designed for 500x500 mm dish washing baskets.
- 45° cut corner to reduce space usage.
- Loading curves are provided with an anti-jamming device to avoid rack jam.



865045M

Model number	Feeding clockwise	Feeding anticlockwise	Width/ depth/ height (mm)	Position to dishwasher	Weight kgs net
865045M	x		850x850x910	unloading	21
865046M		x	850x850x910	unloading	21
865047M	x		850x850x910	loading	21
865048M		x	850x850x910	loading	21

## Roller conveyors, stationary & mobile

- Connection to another rack conveyor or the dishwasher possible on the left or the right.
- Thick welded flanges for sturdy connection between the units.
- Provided with "key holes" and "snap on" system for fast and easy installation.
- The drain can be turned 360°.
- Self bearing undershelf eliminates the need for additional frames.
- Manual rack movement with short rollers.
- Long rollers available as option.
- Designed for 500x500mm dishwashing baskets.
- Can be equipped with useful accessories like an end-limit switch, guides for racks and under shelves.
- Improved end limit switch for better cleanability and reliability.
- Smooth surfaces with polished finish.
- All corners in the bottom of the basin are rounded.
- The sloping bottom of the basin grants a smooth and rapid drainage.



Model number	Stationary	Mobile	Width/ depth/ height (mm)	Weight kgs net
865003S	x		1100X620X910	20
865004S	x		1600X620X910	30
865005S	x		2100X620X910	35
865006S	x		2600X620X910	45
865012		x	1145x620x910	30
865013		x	1645x620x910	35
865014		x	2145x620x910	40
865015		x	2645x620x910	46



## Slide conveyors, deep basin

- Manual rack movement on slide rails.
- Designed for 500x500 mm dishwashing baskets.
- Models without/with integrated splash guard.
- Stainless steel strainer.
- All surfaces are smooth with polished finish.
- All corners in the bottom of the basin are rounded.
- Slide rails are bent into the profile of the conveyor.
- The sloping bottom of the basin grants a smooth and rapid drainage.
- Include stainless steel waste bucket.



865016S



865019S



865017S



865020S



865018S



865021S

Model number	Splash guard	Width/ depth/ height (mm)	Weight kgs net
865016S	-	800x620x910	17
865019S	x	800x767x910/1371	25
865017S	-	1100x620x910	21
865020S	x	1100x767x910/1371	29
865018S	-	1600x620x910	29
865021S	x	1600x767x910/1371	39

## Side loader, driven by dishwasher

- The side loader intended for installation between a dishwasher and a rack conveyor (roller or slide conveyor) or manual sorting table.
- Thick welded flanges for sturdy connection between the units.
- Provided with "key holes" and "snap on" system for fast and easy installation.
- Two legs with marine feet included as standard.
- Upon request the side loader is available up to 2 m long.
- Side loader is driven by the dishwasher.
- Designed for 500x500 mm dishwashing baskets.
- Racks are automatically fed into the dishwasher, when they are forwarded from the conveyor.



Model number	PNC	Width/ depth/ height (mm)	Weight kgs net
865043S		790x610x910	8

## Roller conveyors 90°, stationary

- Connection to another rack conveyor or the dishwasher possible on the left or the right.
- Thick welded flanges for sturdy connection between the units.
- Provided with "key holes" and "snap on" system for fast and easy installation.
- The drain can be turned 360°.
- Manual rack movement with short rollers.
- Designed for 500x500mm dishwashing baskets.
- Can be equipped with useful accessories like an end-limit switch, guides for racks and under shelves.
- Improved end limit switch for better clean-ability and reliability.
- Smooth surfaces with polished finish.
- All corners in the bottom of the basin are rounded.



865011S

Model number	PNC	Width/ depth/ height (mm)	Weight kgs net
865011S		1545x1545x910	39

## Manual sorting tables

- Designed to transport 500x500 mm dishwashing baskets.
- Connected to a rack conveyor.
- "Key holes" and "snap on" system for fast and easy installation.
- Long rollers and strainer box easy to remove.
- Optional extras: basin wash nozzles for cleaning the basin.
- Stacking tables for 7 and 8 baskets on request.
- Manual racks handling, made easier thanks to the long rollers.
- Thick welded flanges for sturdy connection between the units.
- Manual receiving and sorting operations.
- Sloping bottom of the basin grants a smooth and rapid drainage.
- Stainless steel strainer baskets easy to remove.
- Connection from front.
- Rounded corners in the bottom of the basin.
- Constructed in AISI 304 stainless steel with square.
- 40x40mm tubular construction and legs.
- All surfaces smooth with polished finish.
- Double bent profile to eliminate sharp edges.
- Double stainless steel strainer basket for easy operation.
- Can be quipped with tray slides, a single adjustable over-shelf for empty baskets, a double adjustable over shelf for sorting of baskets and for empty baskets or factory fitted options like strike spray guns, under shelves, cutlery soaking basin and basin wash nozzles.



## Optional Accessories

- Double overshelf for sorting table
- Overshelf for sorting table
- Tray slide for sorting table
- Soaking basin + lift device for cutlery rack
- Single waste station + rubber ring, 500 mm
- Double waste station + 2 rubber rings, 800 mm
- Basin washing system for sorting tables
- Mixer for tempered water
- Pre-wash spray unit 1500 mm
- Retractable pre-wash spray unit 6000 mm
- Emergency stop kit for rack type dishwasher

Model number	PNC	Basket movement (from waitress side)	Width/ depth/ height (mm)	Weight kgs net
865086S		left to right	1620x1110x910	100
865090S		right to left	1620x1110x910	100
865087S		left to right	2130x1110x910	120
865091S		right to left	2130x1110x910	120
865088S		left to right	2640x1110x910	140
865092S		right to left	2640x1110x910	140
865089S		left to right	3150x1110x910	160
865093S		right to left	3150x1110x910	160





# WASTE HANDLING

## Food- and dry waste management

According to Annex V of MARPOL disposal of waste food is only allowed at a minimum distance of 12 nautical miles from shore. Any waste disposed into the sea has to be able to pass through a screen of mesh size no larger than 25 mm In addition to the 12-mile rule, no food waste is to be disposed in special protected areas and at or near any offshore installations.

For many ships and all offshore installations this means that food waste disposal into the sea is prohibited. Even when not prohibited, the food waste needs treatment in order to pass through a 25 mm screen mesh before being disposed overboard.

Food waste must therefore on many ships be stored and later transported ashore. The transport and disposal is costly and troublesome cause bad sanitary effects.

Regarding other waste most waste generated onboard a vessel can potentially harm the marine environment if discharged into the sea. The IMO's MARPOL Convention regulates discharges of waste to sea from ships to minimise its negative impact in this regard.

Owners and operators have an obligation to comply with these regulations by managing their waste appropriately (such as oil, noxious liquid substances, harmful substances, sewage and garbage).

This can potentially be a challenging process which is why we can support our clients towards regulatory compliance, minimising costs and building reputational benefits through efficient and innovative waste management solutions.





Loipart are able to support our customers so that they can comply with these strict requirements and ensure solutions relating to waste generated onboard are appropriate and optimised based on your vessels' normal operating conditions.

Our support can include optimising the waste lifecycle as follows:

- Procurement requirements
- Supply of consumables
- Reduction in waste
- Recycling
- Port waste reception facilities

In addition, we provide guidance on regulation, training, support in preparing suitable management plans and support in selecting the right waste management equipment; all of which help reduce your investment and compliance risks.

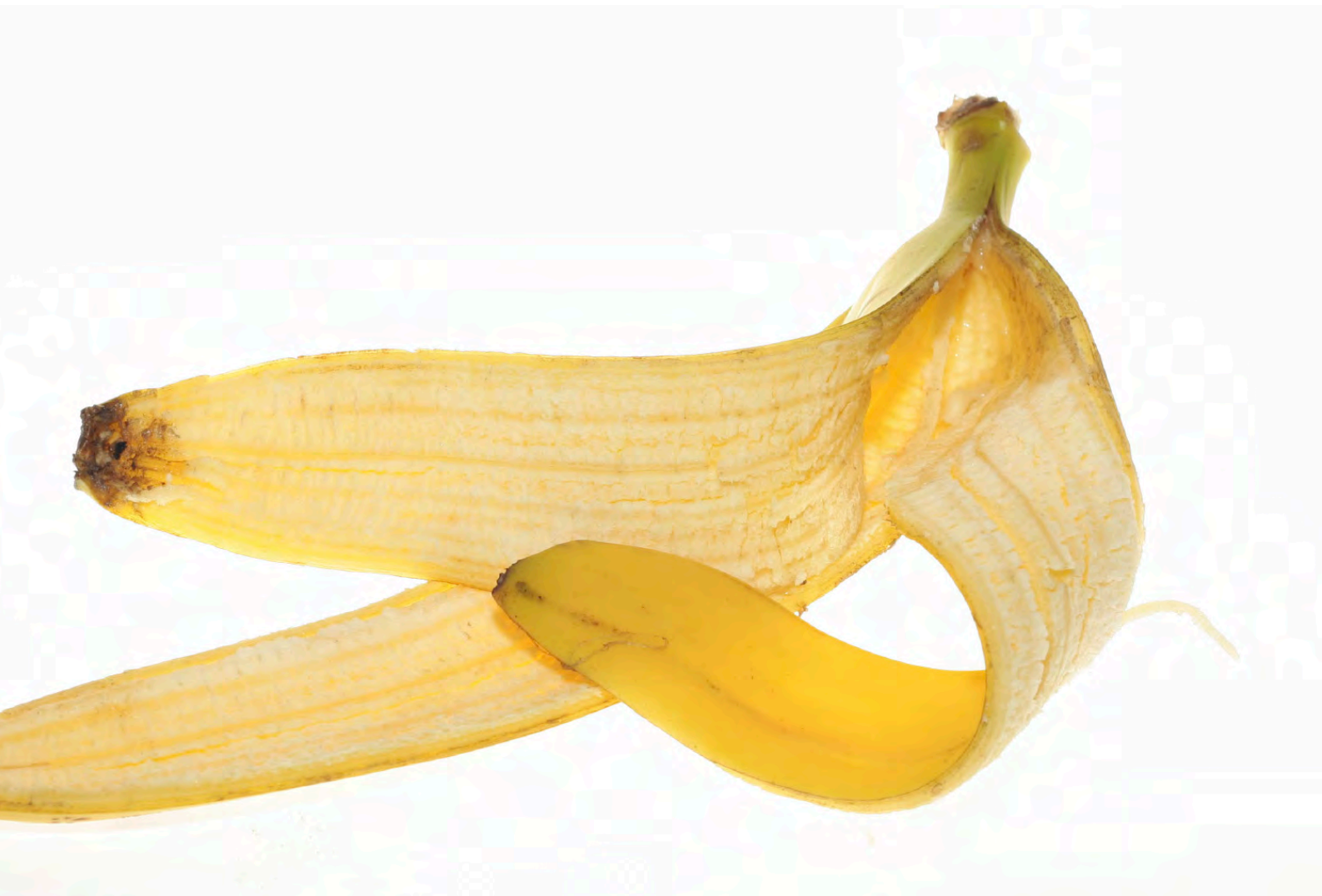


## Food waste disposers, 500 series

This disposer has been designed to meet modern demands for the handling of food waste wherever it is produced in the galley. The many assemblies provides the means to install the disposer in any new or existing sink unit, working top, washing line or as a free standing unit. The grinding unit, manufactured in a special cast steel alloy and its unique shaft seal together with IP55 classified motor ensures low maintenance costs with years of trouble free service. The disposer has a high quality stainless steel casing with smooth surface for best possible corrosion resistance and hygiene and is delivered with 2 m electrical cord.

Model number	PNC	Type	Capacity kg/h	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kgs net
510 50A		510	300	253x277x425	400 3 50	0.75	26
510 60A		510	300	253x277x425	400 3 60	0.75	26
510 S		510	300	253x277x425	230 1 50/60	0.75	34
515 50A		515	400	500x500x419	400 3 50	1.1	29
515 60A		515	400	500x500x419	440 3 60	1.1	29
515 S		515	400	500x500x419	230 1 50/60	1.1	34
520 50		520	500	500x550x481	400 3 50	1.5	34
520 60		520	500	500x550x481	440 3 60	1.5	34
530 50		530	700	310x331x545	400 3 50	2.2	42
530 60		530	700	310x331x545	440 3 60	2.2	42
550 50		550	850	500x500x541	400 3 50	4.0	45
550 60		550	850	500x500x541	440 3 60	4.0	45
575 50		575	1000	500x500x633	400 3 50	5.5	54
575 60		575	1000	500x500x633	440 3 60	5.5	54

Other voltages available on request





## ATF Montage

The unit is installed in the sink's existing drain outlet using a screw joint reinforcement and designed for continuous feeding of food waste.



## BS Montage

The BS assembly is the natural choice when height is restricted between the sink and floor. A nipple is welded into the sink's drain outlet, and a plate bolted to the disposer is threaded to the nipple.



## HK cone

The HK-discharge cone is welded into an existing working bench or table top and permits continuous feeding of waste into the disposer. Work stations handling large amounts of food waste frequently benefit from the large inlet of the HK-cone.



## MI cone

The MI-discharge cone is welded into an existing working bench or table top, allowing for food waste to be collected and ground in batches when required. The opening is fully covered by a tight protection lid, preventing access to the rotating grinding unit during operation.



## Free standing food waste disposers, 500 Series MC & MB TYPE

Free standing disposer for small working area are designed to be installed as a separate unit, delivered ready to be connected to existing flushing water, drainage and electrical supplies. When installing the unit you can adjust the waste water outlet to suit the position of the existing drain.

The 500-Series MC-models permit continuous feeding of waste into the disposer. The opening into the disposer is partly covered enabling food waste to enter the grinding unit but preventing accidental access to the rotating grinding unit during operation. The angled safety cover over the opening into the grinding chamber allows continuous feeding of food waste into the disposer without hazard to the operator. The cover is fitted with a limit switch, which stops the disposer motor when the lid is lifted.

The 500-Series MB-models are batch fed food waste disposers for galleys where space is limited. MB models have a flushing nozzle connected to a solenoid valve and a line strainer. When the disposer is started, the solenoid valve opens allowing water to flush food waste into the grinding unit and out to the waste water system. The lid is fitted with a limit switch, which stops the disposer motor when the lid is lifted. This prevents access to the rotating grinding unit during operation.



Model number	PNC	Capacity kg/h	El. Conn.	Width/ depth/ height (mm)	Loading kW	Weight kgs net
510-MC/MB 50		300	400 3 50	550x500x863/991	0.75	57/60
510-MC/MB 60		300	440 3 60	500x500x863/991	0.75	57/60
510-MC S		300	230 1 50/60	500x500x863/991	0.75	57/60
510-MB S		300	230 1 50/60	500x500x863/991	0.75	59/62
515-MC/MB 50		400	400 3 50	500x500x863/991	1.1	59/62
515-MC/MB 60		400	440 3 60	500x500x863/991	1.1	59/62
515-MC/MB 60		400	480 3 60	500x500x863/991	1.1	59/62
515-MC S		400	230 1 50/60	500x500x863/991	1.1	59/62
515-MB S		400	230 1 50/60	500x500x863/991	1.1	59/62
520-MC/MB 50		500	400 3 50	500x500x863/991	1.5	62/65
520-MC/MB 50		500	440 3 60	500x500x863/991	1.5	62/65
530-MC/MB 50		700	400 3 50	500x500x863/991	2.2	74/77
530-MC/MB 60		700	440 3 60	500x500x863/991	2.2	74/77
550-MC/MB 50		850	400 3 50	500x500x863/991	4.0	79/82
550-MC/MB 60		850	440 3 60	550x500x863/991	4.0	79/82
575-MC/MB 50		1000	400 3 50	500x500x863/991	5.5	88/91
575-MC/MB 60		1000	440 3 60	500x500x863/991	5.5	88/91

# Selection of size guide

Type of food waste/ work station		Model 510	515	520	530	550	575
	Normal capacity kg/h	300	400	500	700	850	1000
	Electricity power kW	0,75	1,1	1,5	2,2	4,0	5,5
<b>Softer waste</b> Food waste: left-over from plates, meat and fish scraps, chicken type bones, pasta. Work station: for pre-rinsing and remains of left-overs from plates.		✓	✓	✓	✓	✓	✓
<b>Medium waste</b> Food waste: medium bones, crab shells. Work station: preparation kitchen, clean-up station or food scraps.					✓	✓	✓
<b>Tough waste</b> Food waste: any types of bone. Work station: potwash station, rough clean-up station						✓	✓





## Food waste disposers, 400 Series CO & BAS type

This disposer is designed to meet modern demands for handling small amounts of food waste in commercial kitchens and galleys. The 400-series efficiently dispose smaller volumes of preparation and table waste. The assembly provides the means to install the disposer in any new or existing sink unit or working top. The model 400BAS can be installed into existing sink unit without welding. A screw joint attachment is fitted into a 90 mm drain hole in the bottom of the sink onto which the disposer is connected.



Model CO



Model BAS

Model number	PNC	Capacity kg/h	Width/ depth/ height (mm)	El. Conn.	Loading kW	Rated current, A	Weight kgs net
400 BAS		100-150	205x205x312	230 1 50/60	0,55	3,5	9
400 CO		100-150	205x205x505	230 1 50/60	0,55	3,5	14

Available for voltage 115 1 60

## Food waste disposers, 400 Series MC type

The model 400MC food waste disposer is the perfect choice for galleys where small amounts of food waste should be disposed of continuously while work is in progress. This is a free standing disposer for small working area and it is designed to be installed as a separate unit. The unit is delivered ready to be connected to existing flushing water, drainage and electrical supplies. The positioning of the wastewater outlet can be adjusted, when installing, to suit the position of the existing drain.



Model MC

Model number	PNC	Capacity kg/h	Width/ depth/ height (mm)	El. Conn.	Loading kW	Rated current, A	Weight kgs net
400 MC		100-150	500x500x863	230 1 50/60	0,55	3,5	46

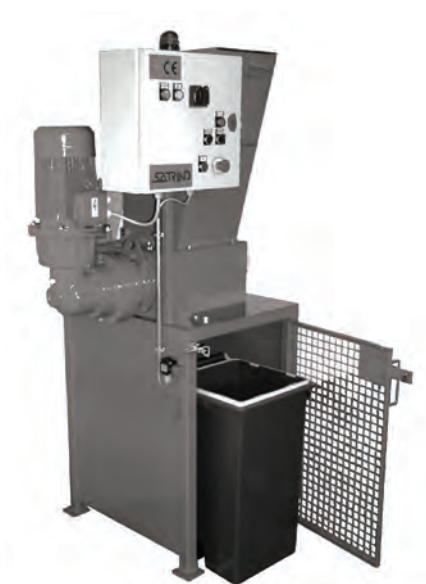
Other voltages available on request

## Waste shredder

Waste shredder S3/3 is designed for reducing a variety of materials and waste products up to 80%. The machine consists of a shredding chamber which contains two counter rotating hexagonal shafts fitted with circular blades of predetermined thickness which can have one or more hooks, depending on the material the shredder must process. The material is fed through a hopper placed above the shredding chamber. The rotating blades with the hooks placed on their circumference take the material towards the centre of the shredding chamber and as the material passed through the blades it is shredded and falls by gravity underneath the shredder.

Shredding chamber with steel casing consist of side walls and front flanges with a cutting area. The shredder rests on a stand made of steel, enclosed on three sides by a fixed electrically welded protection, whereas one side is furnished with a grid door with a manual lever lock and safety micro switch. The protections prevents the operator from coming into accidental contact with the moving mechanical parts and the micro switch prevents the shredder from starting up when the door is open.

The feeding hopper is made of heavy gauge sheet metal and welded plates in compliance to the strictest regulations concerning safety. It is supplied with a cover and its dimensions have been designed as to prevent the operator from coming into accidental contact with the moving mechanical parts inside the machine. The material loading inlet is located to one side in the upper part of the hopper.



S3/3

Model number	PNC	Motor speed rpm	Width/ depth/ height (mm)	El. Conn.*	Loading kW	Weight kgs net
S3/3	LS12073	1740	800x1059x1815	440 3 60	3	350

\*Other voltages available on request

## Waste shredder

The model F410/360, with 7,5 kW electric power, can be used to process higher quantity of waste. The compact size and footprint of both shredders allow them to be easily installed on board a ship.

This shredder consists of a shredding chamber, which contains two counter rotating hexagonal shafts rotating at different speeds. These shafts are fitted with circular blades of predefined thickness that can have one or more hooks, depending on the material for which the shredder is to be used.

The loading can be made manually or by automatic systems directly into the hopper. The rotating blades, with the hooks placed on their circumference, take the material toward the centre of the shredding chamber and as the material passes through the blades it is shredded and falls by gravity to the collection container located underneath.

The shafts are drive by a transmission system controlled from an electric motor. Installed with a belt drive system it will safely drive the machine and the belt will absorb the shock caused in case of blocking of the blades. All shredders are supplied with a system, which stops the machine automatically in case of overload-ing and reverses the shaft's rotational direction to free the blades from the material before automatically resuming its original "forward" running operation.



Model number	PNC	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kgs net
F410/360		1240x1130x2355	400 3 50 or 440 3 60	7,5 kW	

Other voltages available on request



## Waste shredder

This shredder consists of a shredding chamber, which contains two counter rotating hexagonal shafts rotating at different speeds. These shafts are fitted with circular blades of predefined thickness that can have one or more hooks, depending on the material for which the shredder is to be used.

The loading can be made by the use of conveyor belt or manually directly into the hopper. The rotating blades, with the hooks placed on their circumference, take the material toward the center of the shredding chamber and as the material passes through the blades it is shredded and falls by gravity to the collection container located underneath.

The shafts are drive by a transmission system controlled from an electric motor. Installed directly to the transmission, it will safely drive the machine and ensure the right torque to the shafts.

All Loipart shredders are supplied with a system, which stops the machine automatically in case of overloading and reverses the shaft's rotational direction to free the blades from the material before automatically resuming its original "forward" running operation.



F615

Model number	PNC	El. Conn.	Kw	Width/ depth/ height (mm)	Weight kgs net
F615		440 3 60	11Kw	1410x1370x2403	1331

Other voltages available on request

## Marine S/S waste compactors TT

The TT-compactors suit every disposal requirement from light occasional to constant heavy duty applications. The compactors automatically compress waste, packaging, glass, cardboard, food, paper, cans and other rubbish to only 14% of original size in seconds, delivering neatly cubed polythene bags that significantly reduce waste volumes.

These waste compactors are constructed in durable stainless steel on mild steel frame with fully welded compaction chamber, provided with an aluminium compaction plate. The chamber is totally separate from electrical and hydraulic control compartment. The compaction system consists of a twin pressure hydraulic pump powering a single stage hydraulic ram which is aided by a chrome plated guide rod. The electrical system incorporates a fail safe door switch and is controlled by push buttons for easy maintenance.

The units vary in size from the small undercounter model TT100 to the large top-of range TT240 and are achieving savings of up to 70% on waste disposal costs. Compactors are delivered including marine feet for model TT100 or a channel frame for models TT160, TT180 and TT240. For further specifications of the different models.



Model number	PNC	Compaction pressure kgs	Compaction cycle time in seconds	Capacity compacted package weight kgs	Capacity compacted package volume m³	Width/ depth/ height (mm)	Loading Kw	El. Conn.	Weight kgs net
41 80 10	TT100	2500	40	14-16	0,048	500x600x870	0,37	230 1 60	150
41 80 11	TT160	3100	10	16-19	0,048	530x500x1530	0,75	230 1 60	200
41 80 12	TT180	4500	22	25-30	0,110	625x570x1790	0,75	230 1 60	250
41 80 13	TT240	5000	23	37-47	0,180	715x715x1940	0,75	230 1 60	320

## S/S Waste compactors

The Model 8075 compactor, designed to be installed as either a free standing or a built-in unit under work top, is the perfect choice for small kitchens, galleys and bars where space is limited.

Quickly and easily bulky packing waste such as boxes, cartons, tins and plastic cans are compressed up to 1/6 of its original volume – the equivalent of 300 litre of waste into one 50 litre bag. To maximize the waste volume reduction, a compact hold feature makes it possible to compress waste for several hours until it holds its new compacted shape. Waste container as well as compacting plate can easily be removed for easy cleaning. Easy exchangeable odour disc is available for odour control.

Safety features include a removable key in a lock/start switch to prevent unauthorized usage, and an open door cut-off switch preventing operation when the door is open. Food waste and glass are not recommended.

- Standard dimensions for under work top installation or free standing in galleys.
- Waste volume reduction of 6 to 1.
- Compact hold feature maximize waste volume reduction.
- Drop down door allowing easy waste bag removal.
- Black epoxy housing – optional stainless steel cover.



8075E, 8075L

Model number	PNC	Inside dimensions of waste container mm (WxDxH)	Compaction force	Volume of compacted waste m <sup>3</sup>	Width/ depth/ height (mm)	Max power kW	El. Conn.	Weight kgs net
8075L		290x440x340	1360kg (13 300N)	6 to 1	378x546x867	0,75	115 1 60	72
8075E		290x440x340	1360kg (13 300N)	6 to 1	378x546x867	0,75	230 1 50/60	72



## Multi chamber baler 5070

This multi-chamber baler provides sorting and compaction of different types of materials in one machine. Top loading is simple and convenient and you can order additional chambers when needed.

The 5070 is a multi-chamber solution. it forms a mini recycling point for sorting of different types of material.

Press force: 3 ton. Bale weight cardboard/plastic: 50 kg/80 kg.

### Optimized for:

#### Paper

- Paper sacks
- Cardboard
- Shredded paper

#### Plastic foil

- Shrink film
- Plastic bags

#### Other Metals

- Steel straps

#### Other plastics

- Plastic straps



Model number	PNC	Noise level	Loading aperture width	Loading aperture height	Cycle time	Press force	Bale weight (kg)	Width/ depth/ height (mm)	El. Conn.	Weight kg net
Multi Chamber baler		< 70 db (A)	700	500	36 secs	3 ton, 30 kN	Cardboard: Up to 50 Plastic: Up to 80	1740x735x2160	230 1 50/60	522

## Multi chamber baler 5070 Combi

The 5070 Combi model allows you to combine baling and in-bin compaction in the same machine. The bin chamber is designed for standard four-wheeled bins up to 660 l. The standard version comes with one baling chamber and one bin chamber but additional chambers can be added to the system. A practical bale trolley is always included.

Press force: 3 ton. Bale weight cardboard/plastic: 50 kg/80 kgs.

The 5070 is a multi-chamber solution. It forms a mini recycling point for sorting of different types of material.

### Optimized for:

#### Paper

- Paper sacks
- Cardboard
- Shredded paper

#### Plastic foil

- Shrink film
- Plastic bags

#### Other Metals

- Steel straps

#### Other plastics

- Plastic straps



Model number	PNC	Noise level	Loading aperture width	Loading aperture height	Cycle time	Press force	Bale weight kg	Width/ depth/ height (mm)	El. Conn.	Weight kg net
Multi Chamber baler combi		< 70 db (A)	700	500	36 secs	3 ton, 30 kN	Cardboard: Up to 50 Plastic: Up to 80	2550/1960x920/808x 2265/2315	230 1 50/60	522

## Multi chamber baler 5070 HDC

This heavy-duty version of the standard 5070 is robust and versatile. It is prepared for cross binding of the bales and handles tough types of material like PET bottles, plastic jugs, food and paint cans.

Press force: 10 ton. Bale weight cardboard/plastic: 80 kg/100 kg

The 5070 is a multi-chamber solution. It forms a mini recycling point for sorting of different types of material.

### Optimized for:

#### Paper

- Paper sacks
- Cardboard
- Shredded paper

#### Plastic foil

- Shrink film
- Plastic bags

#### Other Metals

- Steel straps

#### Other plastics

- Plastic straps



Model number	PNC	Noise level	Loading aperture width	Loading aperture height	Cycle time	Press force	Bale weight	Width/ depth/ height (mm)	El. Conn.	Weight kg net
Multi Chamber baler HDC		< 72 db (A)	700	500	20 secs	10 ton, 100 kN	Cardboard: Up to 80 Plastic: Up to 100 kg	1740x716x2200	400 3 50 or 440 3 60	522





## Baler Compact 3110

The small yet tough and versatile baler is ideal for both cardboard and plastic. Bale trolley is always included for easy transportation.

Press force: 4 ton. Bale weight cardboard/plastic: 50 kg/70 kg

Optimized for:

### Paper

- Cardboard
- Shredded paper

### Plastic foil

- Shrink film
- Plastic bags

### Other Metals

- Steel straps

### Other plastics

- Plastic straps



Model number	PNC	Noise level	Loading aperture width	Loading aperture height	Press force	Cycle time	Bale weight	Width/ depth/ height (mm)	El. Conn.	Weight kg net
Compact 3110		62,3 db [A]	704	458	4 ton	33 secs	Cardboard: Up to 50 Plastic: Up to 70 kg	866x680x1990	230 1 50/60	522



## Baler Compact 3115

The 3115 model offers a cross-binding function that gives a tight grip of the bale and is helpful when compacting soft plastic or small fractions of material.

Press force: 6 ton. Bale weight cardboard/plastic: 60 kg/85 kg

### Optimized for:

#### Paper

- Cardboard
- Shredded paper

#### Plastic foil

- Shrink film
- Plastic bags

#### Other Metals

- Steel straps

#### Other plastics

- Plastic straps



Model number	PNC	Noise level	Loading aperture width	Loading aperture height	Press force	Cycle time	Bale weight	Width/ depth/ height (mm)	El. Conn.	Weight kg net
Compact 3115		57 db [A]	800	460	6 ton	33 secs	Cardboard: Up to 60 Plastic: Up to 85 kg	940x790x1990	230 1 50/60	522

## Baler Compact 3210

The 3210 model is extremely fast with a cycle time of only 13 seconds! Two bales fit perfectly on one Euro pallet.

Press force: 12 ton. Bale weight cardboard/plastic: 80 kg/100 kg

Optimized for:

### Paper

- Cardboard
- Shredded paper

### Plastic foil

- Shrink film
- Plastic bags

### Other Metals

- Steel straps

### Other plastics

- Plastic straps



Model number	PNC	Noise level	Loading aperture width	Loading aperture height	Cycle time	Press force	Bale weight	Width/ depth/ height (mm)	El. Conn.	Weight kg net
Compact 3210		62,4 db (A)	800	500	13 secs	12 ton	Cardboard: Up to 80 Plastic: Up to 110 kg	1081x843x2150	400 3 50 or 440 3 60	522



## Sack compactor

The 5030 C is a compact machine with a small footprint which requires little space, used mainly to reduce the volume of bulky materials such as paper, plastic and light wooden boxes. The compact refuse can be collected in paper sacks, blue plastic sacks or metal containers.

Mechanical and electrical safety switches prevents the machine being used, such as when the press head is moved. Front and rear covers protect the operator from moving parts of the machine.

Material is easy to feed into the open top-loading unit. The compactor is safe and simple to operate and the built-in hoisting function makes the bag switch fast and convenient. A compacted and well-sealed bag prevents leakage and odours.

When the force builds up to 3000 kgs the press plate returns automatically. The hydraulic power pack with corrosion free cover is located on the base plate of the machine and the operating valve is located outside of the press house. This gives good accessibility when maintaining the machine.



Model number	PNC	Press force kgs	Press plate Ømm	Press cylinder stroke mm	Cycle time sec	Loading Kw	Sound level	El. Conn.	Width/ depth/ height (mm)	Weight kg net
5030C		3000	500	480	36	1,1	62dB	230 1 50/60 or 440 3 50/60	1940-2660x1045x760	298







# REFRIGERATION

## Refrigerators and freezers

Reach-in refrigeration is a necessity in almost all foodservice operations. If you're looking for a solid, half, or glass door fridge or freezer, we have the perfect reach-in fridge or freezer option for you and we also offer roll-in and roll through refrigerators.

## Blast Chillers- & Freezers

Rapidly chill foods to prevent bacteria growth and prime them for faster freezing with a blast chiller. We can offer undercounter or stand alone units. Our range also include remote cooled models.

## Ice machines

Equip your ship or rig with a commercial ice maker. Whether you need an undercounter model for your bar or beverage station, a combination ice machine / water dispenser for your breakroom, or a remote unit for quiet dining areas we are able to find an alternative that suits your needs. Choose from air and water cooled units to find the perfect ice machine for your needs







## S/S Blast chillers/freezers

Blast chiller/freezer reduces the temperature of cooked food from +90°C to +3°C in less than 90 minutes and down to -18°C in less than 4 hours, which does not allow bacterial growth.

- Soft Chilling (Air temperature -2°C).
- Hard Chilling (Air temperature -20°C).
- Holding at +3°C
- Turbo cooling
- Automatic recognition of the insertion of the food probe
- The control unit provides several operating settings.
- Single sensor core probe as standard.
- All information related to the different operating models are recorded.
- An audible alarm starts when the cycle ends or terminates abnormally.
- Chilling times can vary according to food quantity, density, moisture contents and type of containers.



Model number	PNC	Door hinging	Loading capacity chilling*	Loading capacity freezing*	Width/ depth/ height (mm)	Temperature range °C	Refrigerant	El. Conn.	Loading kW	Weight kgs net
RBF051		right	12.5	7.2	762x700x850	from +90°C to +3°C in ca 90 min, down to -18 ca 4 hours	R 404a	230 1 50	0.831	95
RBF0516		right	12.5	7.2	762x700x850	from +90°C to +3°C in ca 90 min, down to -18 ca 4 hours	R 404a	230 1 60	0.964	95
RBF061		right	19.5	15.2	760x760x970	from +90°C to +3°C in ca 90 min, down to -18 ca 4 hours	R 404a	230 1 50	1.510	105
RBF0616		right	19.5	15.2	760x760x970	from +90°C to +3°C in ca 90 min, down to -18 ca 4 hours	R 404a	230 1 60	1.510	105
RBF1016		right	32	28	900x900x1840	from +90°C to +3°C in ca 90 min, down to -18 ca 4 hours	R 404a	440 3 60	1.198	136

## S/S Refrigerator and freezer, 400 Litres (s/s or white pre-painted)

The Electrolux non-gastronorm range is produced for the customer who does not need refrigeration products suitable for gastronorm containers. The whole interior cell is white thermo-formed polystyrene which is impact resistant with rounded corners and 45 mm thick insulation. Doors are either full or glass. The runners for the shelves are thermo-formed and incorporated in the inner structure therefore being easily cleanable. No joints to eliminate dirt traps.



730101

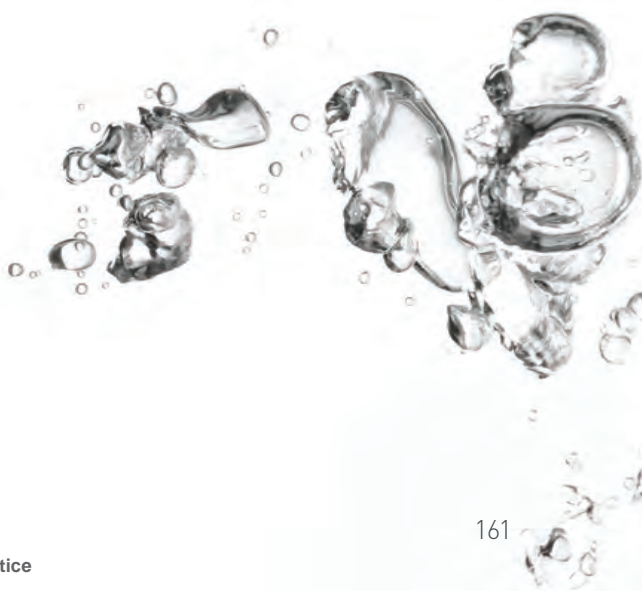


730103



730105

Model number	PNC	Width/ depth/ height (mm)	Exterior	Door execution	Temperature range °C	Refrigerant	El. Conn.	Loading kW	Weight kgs net
730101		703x620x1755	s/s	s/s	0/+10	R134a	230 1 60	0,163	75
730102		703x620x1755	s/s	s/s	-15/-24	R404a	230 1 60	0,527	77
730103		703x620x1755	s/s	glass	0/+10	R134a	230 1 60	0,193	85
730104		703x620x1640	white	white	0/+10	R134a	230 1 60	0,163	75
730105		703x620x1640	white	white	-15/-24	R134a	230 1 60	0,8	75
730106		703x620x1645	white	glass	0/+10	R134a	230 1 60	0,26	89





## Prostore refrigerator or freezer

The new Electrolux Prostore range is produced for the customer who needs energy-saving and silent refrigeration products suitable for gastronomy containers.



691336, 691337

691338, 691338

Model number	PNC	Type	Capacity L	Width/ depth/ height (mm)	Temperature range °C	Refrigerant	El. Conn.	Loading kW	Weight kgs net
691336		Refrigerator	470	600x700x2090	0/+10 °C	R 134a	230 1 50/60	0,295	104
691337		Freezer	470	600x700x2090	-15/-22 °C	R 404a	230 1 50/60	0,580	104
691339		Freezer	720	900x700x2090	-15/-22 °C	R404a	230 1 50/60	0,585	140
691338		Refrigerator	720	900x700x2090	0/+10 °C	R 134a	230 1 50/60	0,320	140



## Ecostore digital refrigerators and freezers 670 L

Internal and external structure stainless steel; external back panel in galvanized steel and bottom panel in anti-corrosive material. Digital control with cabinet temperature display and setting and manual activation of defrost cycle. Fully compliant HACCP digital controls include visible alarms. Optimized back to front forced air flow provides even temperature distribution and fast cooling in any conditions.

Fitted with 75 mm-thick cyclopentane insulating foam. On-site reversible door features lock and door micro-switch to switch off the fan when the door is opened. Hidden evaporator to guarantee higher storage capacity and less corrosion problems. Built-in refrigeration unit; ventilated operation; automatic defrost and evaporation of defrost water. For ambient temperatures up to 43 °C..

- Available with door options; 1 Full S/S Door, 2 half S/S doors or 1 glass door
- Digital Control With Cabinet Temperature Display And Setting and Manual Activation Of Defrost Cycle.
- Fully Compliant Haccp Digital Controls Include Visible Alarms
- Large Storage Area Suitable To Contain 2/1 Gn Grids
- Or Shelves On Anti-Tilt Runners
- Optimized Back To Front Forced Air Flow Provide
- Even Temperature Distribution And Fast Cooling In
- Automatic Defrost
- Operations And Reducing Energy Consumption



727274, 727418,  
727278, 27421,  
727281, 727423



727625, 727627  
727276, 727419



727628, 727420

Model number	PNC	Type	Width/ depth/ height (mm)	Doors	Temperature range °C	El. Conn.	Loading kW	Weight kgs net
727274		Refrigerator	710x837x2050	2 half right	-2/+10°C	230 1 50	0,21	110
727418		Refrigerator	710x837x2050	2 half right	-2/+10°C	220 1-60	0,232	110
727278		Refr./ Freezer	710x837x2050	2 half right	-22/-15°C	230 1 50	0,618	110
727421		Refr./ Freezer	710x837x2050	2 half right	-22/-15°C	230 1 60	0,583	110
727281		Freezer	710x837x2050	2 half right	-2/-22°C	230 1 50	0,58	112
727423		Freezer	710x837x2050	2 half right	-2/-22°C	230 1 60	0,523	112
727628		Refrigerator	710x837x2050	1 glass right	+2/+10°C	230 1 60	0,24	112
727420		Freezer	710x837x2050	1 glass right	-2/-22°C	230 1 60	0,593	112
727625		Refrigerator	710x837x2050	1 full right	+2/+10°C	230 1 50	0,21	106
727627		Refrigerator	710x835x2050	1 full right	+2/+10°C	230 1 60	0,23	106
727276		Freezer	710x835x2050	1 full right	-2/-22°C	230 1 50	0,62	106
727419		Freezer	710x835x2050	1 full right	-2/-22°C	230 1 60	0,58	106

## Electrolux Ecostore S/S refrigerators and freezers, 1430 L

Internal and external structure instainless steel. Digital control with cabinet temperature display and setting and manual activation of defrost cycle. Fully compliant HACCP digital controls include visible alarms. Optimized back to front forced air flow provides even temperature distribution and fast cooling in any conditions.

Fitted with 75 mm-thick cyclopentane insulating foam. On-site reversible door features lock and door microswitch to switch off the fan when the door is opened. Hidden evaporator to guarantee higher storage capacity and less corrosion problems. Built-in refrigeration unit; ventilated operation; automatic defrost and evaporation of defrost water. For ambient temperatures up to 43 °C.

- Available with door options; 2 full s/s or 2 glass door
- Digital control with cabinet temperature display and setting and manual activation of defrost cycle.
- Fully compliant haccp digital controls include visible alarms
- Large storage area suitable to contain 2/1 gn grids or shelves on anti-tilt runners
- Optimized back to front forced air flow provide
- Even temperature distribution and fast cooling in
- Automatic defrost
- Operations and reducing energy consumption



727282, 747424  
727286, 727426



727283, 727425

Model number	PNC	Width/ depth/ height (mm)	Doors	Evaporation temperature °C	Refrigerant	El. Conn.	Loading kW	Weight kgs net
727282		1441x837x2050	2	-2/+10°C	R134a	230 1 50	0,33	210
747424		1441x837x2050	2	-2/+10°C	R134a	230 1 60	0,318	210
727283		1441x837x2050	2 glass	+2/+10°C	R134a	230 1 50	0,34	180
727425		1441x837x2050	2 glass	+2/+10°C	R134a	230 1 60	0,328	180
727286		1441x837x2050	2	-22/-15°C	R134a	230 1 50	0,33	210
727426		1441x837x2050	2	-22/-15°C	R134a	230 1 60	0,766	210

Included accessories: 6 of 2/16N grey rilsan grid with 2 runners





## Refrigerators, MR - 2/3/4/5 & freezers MF -2/3/4/5

This range of cabinets are specially developed for marine use. Right hinged full door with key lock handle. Forced air top mounted refrigeration system with automatic defrost. Digital thermometer. Fitted with flanged adjustable 150 mm feet. S/S exterior and interior. Hygienic top cover.

- Reliable, easy to clean and durable construction.
- Exterior and interior are made of stainless steel.
- Hygienic top cover is standard.
- Fitted with fan forced air circulation.
- Removable refrigeration unit (evaporator, condenser, compressor) located on the top of the cabinet.
- Reversible door equipped with lockable handle and easy removable magnetic door gasket.
- GN adapted.
- Clean cooler air conducted through a special cold air filter built in to the base of the cabinet (not a part of models MR/MF 200) is reducing the compressor running time and saving power.
- Fitted with an automatic defrost and automatic melt water evaporation.
- Thermostatically controlled temperature, micro processed digital thermostat-thermo-meter combination.



Model number	PNC	Capacity litres	Width/ depth/ height (mm)	Wire shelves incl.	El. Conn.	Power kW	Weight kgs net
MR-200		230	850x750x1140	2	230 1 50/60	0,5	95
MR-300		315	850x750x1380	2	230 1 50/60	0,5	105
MR-400		404	850x750x1590	4	230 1 50/60	0,5	115
MR-550		530	850x750x1900	4	230 1 50/60	0,5	125
MF-200		230	850x750x1140	2	230 1 50/60	0,6	95
MF-300		315	850x750x1380	2	230 1 50/60	0,6	105
MF-400		404	850x750x1590	4	230 1 50/60	0,6	115
MF-550		530	850x750x1900	4	230 1 50/60	0,6	125

Available in 115 1 60, other voltages available on request. Optional connection to central refrigeration system.



### Refrigerator/ freezer MRF 2/2

This cabinet are specially developed for marine use. Right hinged half doors with key lock handle. Forced air top mounted refrigeration system with automatic defrost. Digital thermometer. Stainless steel exterior and interior. Hygienic top cover.



MRF 2/2

Model number	PNC	Capacity litres refrigerator	Capacity litres freezer	Width/ depth/ height (mm)	Whire shelves incl.	Refrigerant	El. Conn.	Loading kW	Weight kgs net
MRF 2/2		224	242	850x750x1900	2+2	R404a	230 1 50/60	1,49	140

Available in 115 1 60, other voltages available on request. Optional connection to central refrigeration system.





## Medical refrigerators

Refrigerators, available in 4 sizes, satisfy the latest specifications required for the safe storage of controlled drugs and other substances.

- Reliable, easy to clean and durable construction.
- Exterior of white polyester-coated steel, rear side, top and bottom in galvanized steel.
- Fitted with internal bacteria-proof condensate water collection tank.
- Reversible and lockable door equipped with handle and easy removable magnetic door gasket.
- Digital display for temperature and user information.
- Door/s easy to operate and adjust.
- Static evaporator with an automatic defrosting and automatic melt water evaporation.
- Electronically controlled digital thermometer, thermostat and defrost timer.



Model number	PNC	Capacity litres net	Width/ Depth/ height (mm)	Plastic shelves 490x160 mm	Refrigerant	El. Conn.	Power kW	Weight kgs net
MC70		75	600x455x880	2	R134A	230 1 50 or 230 1 60	0,150	44
MC180		130	600x464x1300	5	R134A	230 1 50 or 230 1 60	0,190	60
MC150/150		110 + 110	600x464x2000	4+4	R134A	230 1 50 or 230 1 60	2x0,190	80
MC300		110 + 110	600x464x2000	4+4	R134A	230 1 50 or 230 1 60	0,190	90

Also available in 115 1 60, other voltages available on request

## Cabin refrigerators (compressor type)

These free standing or built-in refrigerators are suitable for all fresh and frozen food products in all ship installations. They are provided with internal cooling unit. The refrigerators are equipped with reversible hinge type lockable doors. Interiors are equipped with one adjustable storage shelf. The cabinets are delivered with lockable door with magnetic closure



C85R-L



C115L-L



C60i

Model number	PNC	Door hanging	Width/ depth/ height (mm)	Colour	Capacity litres	Freezer compartment litres	El. Conn.	Loading kW	Weight kgs net
C60i		right	470x460x615	black housing + gray door	60	10.2	230 1 50/60	0.070	20
C60i		left	470x460x615	black housing + gray door	60	10.2	230 1 50/60	0.070	20
C85R-L		right	485x470x789	black housing + gray door	84	12	230 1 50/60	0.070	29
C85L-L		left	485x470x789	black housing + gray door	84	12	230 1 50/60	0.070	29
C115R-L		right	525x560x765	black housing + gray door	118	17	230 1 50/60	0.070	29
C115L-L		left	525x560x765	black housing + gray door	118	17	230 1 50/60	0.070	29

## Cabin refrigerators (absorption type)

These refrigerators are intended for onboard use. They can be mounted freestanding or be built-in with optional ventilation grills. The cabinets have silent marine type absorption cooling system and a practical interior. The interior is equipped with grid shelves. The door is provided with one shelf for small items and one bottom shelf intended for bottles. The cabinets are provided with reversible hinge type and delivered with door for right or left hand hanging.



C600S/L  
C600S/L-L



EA0600



RH131D/LD

Model number	PNC	Lockable door	Width/ depth/ height (mm)	Volume litres	Loading kW	El. Conn.	Weight kgs net
C600S/L		-	415x240x475	55	0,115	230 1 50/60	15,5
C600S/L-L		X	415x240x475	55	0,115	230 1 50/60	15,5
EA0600		X	486x479x592	56	0,1	230 1 50/60	21
RH131		X	380x445x552	30	0,065	230 1 50/60	13

## Ice cube machines

These machines are equipped especially for marine use with anti splash cover and an additional extractor fan. Thanks to the compact machine construction and also to the main front ventilation, there are possibilities for a built-in, under-counter installation, by leaving a few centimetres of open space on each side only. Cooling as standard is by air but also available in a water-cooled execution. Defrosting is by both water and hot air. Ice cube size are of medium size.



518 02



ACM 46AS/WS  
ACM 176AS/WS



ACM 86AS/WS  
ACM 106AS/WS



ACM 206AS/WS



ACM 226AS/WS

Model number	PNC	Condenser cooled by	Width/ depth/ height (mm)	Cooling water necessary l/24 h*	Capacity kgs/24 h	Capacity of bin kgs	El. Conn.	Loading kW	Weight kgs net
518 02		air	380x380x640	-	10	3.5	230 1 50/60	0.200	0.160
ACM 46AS		air	386x600x695	-	24	9	230 1 50/60	0.400	0.230
ACM 46WS		water	386x600x695	273	24	9	230 1 50/60	0.400	0.230
ACM 56AS		air	386x600x743	-	31	13	230 1 50/60	0.400	0.250
ACM 56WS		water	386x600x743	180	31	13	230 1 50/60	0.400	0.250
ACM 86AS		air	386x600x743	-	38	19	230 1 50/60	0.480	0.280
ACM 86WS		water	386x600x743	240	38	19	230 1 50/60	0.480	0.280
ACM 106AS		air	530x600x900	-	50	23	230 1 50/60	0.550	0.330
ACM 106WS		water	530x600x900	414	50	23	230 1 50/60	0.550	0.330
ACM 126AS		air	680x600x980	-	71	39	230 1 50/60	0.600	0.450
ACM 126WS		water	680x600x980	560	74	39	230 1 50/60	0.600	0.450
ACM 176AS		air	680x600x1050	-	86	48	230 1 50/60	0.700	0.490
ACM 176WS		water	680x600x1050	900	86	48	230 1 50/60	0.700	0.490
ACM 206AS		air	1250x620x830	-	130	50	230 1 50/60	0.950	0.800
ACM 206WS		water	1250x620x830	1400	137	50	230 1 50/60	0.700	0.800
ACM 226AS		air	1078x715x1056	-	145	70	230 1 50/60	1.150	1.100
ACM 226WS		water	1078x715x1056	1800	150	70	230 1 50/60	0.800	1.100



## Ice flaking machines

This fully self-contained ice flaking machine has an extremely reliable, long-life flake making system. The machine is built with stainless steel frames and side panels for rust free durability, ease of cleaning, and hygiene. Thanks to the compact design, the machine is offering a high production capacity at a small space need. Installation can be made free-standing or undercounter.



AF80AS  
AF80WS



AF103AS  
AF103WS



AF124AS  
AF124WS



AF156WS AF206WS  
AF206AS AF206WS

Model number	PNC	Width/ depth/ height (mm)	Rated capacity kgs per 24/h	Rated capacity kgs storage bin	Condenser cooled by	El. Conn.	Loading kW	Weight kgs net
AF80AS		535x626x963	70	25	air	230 1 50/60	0,33	50
AF80WS		535x626x963	73	25	water	230 1 50/60	0,33	50
AF103AS		592x622x1156	105	30	air	230 1 50/60	0,47	66
AF103WS		592x622x1156	108	30	water	230 1 50/60	0,36	68
AF124AS		950x605x945	120	40	air	230 1 50/60	0,56	66
AF124WS		950x605x945	120	40	water	230 1 50/60	0,47	66
AF156AS		950x605x1156	150	60	air	230 1 50/60	0,65	75
AF156WS		950x605x1156	160	60	water	230 1 50/60	0,51	75
AF206AS		950x605x1156	200	60	air	230 1 50/60	0,76	77
AF206WS		950x605x1156	200	60	water	230 1 50/60	0,65	77

## Ice and water dispensers

This dispenser with automatic ice dispensing system and self-service operation allow customers to cool their drinks as per their own taste, making it easy and hygienic. Clear and pure ice bits drop directly into the consumer's glass, with no manipulation. This air cooled dispenser is operated by two push buttons in the front and provided with 5 kg storage bin. Dispensing system makes possible to choose between four ice dispensing settings, one to be continuous.

- Dispensing of ice and water.
- Electronic control.
- High performance.
- Maximum hygiene.
- Easy to clean.



Model number	PNC	Width/ depth/ height (mm)	Cooling system	Capacity litres	Capacity kg/24h*	Continuous chilled	El. Conn.	Loading kW	Weight kgs net
TCL180ASM		390x870x661	air	56	135	3,6	230 1 60	0,59	64
TCL180ASM		390x870x661	air	56	135	3,4	230 1 50	0,59	64



# PREPARATION

Do you want to do these operations in an active and fast way while having outstanding quality and superior performance?

Then the Food Preparation range is exactly what guarantees you Quality, Speed and Performance. Make your very own masterpieces; sophisticated caviar butter, incredible hummus, refreshing gazpacho. Cut your fruit and vegetables, blend and mix large quantities for culinary events, discover the sweeter side of the pastry world with Dynamic Preparation.

The design of the machines allows a fast and easy cleaning operations. In addition, most of the parts in contact with food can be disassembled and are dishwasher safe.

## TRS VEGETABLE SLICER

Electrolux's vegetable slicer are suitable for quick and easy cuts, superior quality and extreme sturdiness.

The model meet all your needs in cutting vegetable and fruit while offering high productivity, outstanding performance, superior quality and extreme sturdiness.







## FOOD PROCESSORS

The Electrolux's range of Food processors includes models with 1 speed, 2 speed or variable speed. The range is suitable to chop, mince, grind, blend and starts from 3 to 17 liters (nominal capacity). With some models of the Electrolux's Food processors you can have 2 machines in 1: food processor and emulsifier.

They have a unique high chimney that increases the real capacity of the bowl (use up to 75% of nominal capacity). Variable speed models: maximum speed 3700 rpm.

All parts in contact with food are dismantlable and dishwasher safe.

## THE TRK COMBINED FOOD PROCESSOR/ VEGETABLE SLICER

Electrolux's multifunctional portable mixer allows you to prepare a variety of food such as creams, soups, sauces, vegetable purees, pancake batters and mousses. This ergonomic machine is the perfect combination between power, easy-to-handle and light weight. The equipped SMART speed control system in an option that maintains the speed of the machine according to the work load, reducing vibration and noise level. The overload alarm indicator warns you about improper use Turbo liquidisers are designed to withstand intensive use of mixing, liquidising, and emulsifying in large quantity vegetable and fish soups, fruit and vegetable purées, liquid pastries and sauces directly in their respective cooking containers. In addition, tube, blade and whisks (if available) are dismantlable without any tools and are dishwasher safe.





## MULTI PURPOSE PEELER

Electrolux's peelers solve the problem of removing not only potato peels but also peel hard and soft items, cleaning seashells, brush vegetable without pelling and dry them. Abrasive plate is supplied as standars for an high quality outcome. Our peelers have a number of different peeling chamber capacities to please the requirements of small and medium size restaurants and guarantee the maximum output from 80 - 400 kg/hr of peeled vegetables.

Simple and easy to use waterproof touch control panel with reset button and programmable timer.

## MEAT MINCER

These mincers can fully satisfy even the most demanding users. Sturdy machines built in anodised aluminium and with rounded design to avoid residues. Stainless steel cutting groups suitable for UNGER cutting system. The reversing device and the simplicity in disassembling the mincing group make its use particularly trouble-free.

## DOUGH MIXERS

Optimum kneading quality is reached every time by using either the slow speed for traditional kneading or an alternative speed for fast kneading. Kneading units have a user-friendly touch button control panel incorporated with a timer for precise control.

Additionally, a safety devise stops the machine when the protection screen is open.







## Vegetable cutter

Electrolux's vegetable slicers offers different models - table top and freestanding - all working in continuous to grant higher productivity to fit all types of vegetables and fruits. All you have to do is just push the button and cut your vegetables in one fluid motion. Manual slicers are designed for even more precise cutting and applications to achieve elegant food presentation. Stainless steel lever, stainless steel hopper and cutting chamber are easily removable and dishwasher safe.



TR5

Model number	PNC	Width/ depth/ height (mm)	Capacity kgs/h dicing	Capacity kgs/h cutting potatoe	Capacity kgs/h cutting chips	El. Conn.	Loading kW	Weight kgs net
TR5		525x500x502	450	250	500	230 1 50/60	0,5	21,5

## Vegetable/ combination cutters

This is a versatile machine capable of changing from vegetable slicer to food processor in a matter of seconds. With the fast and easy to change attachments, you can be ready to prepare a menu ranging in anything from hors d'oeuvres to dessert. When using the vegetable slicer attachment, it is possible to quickly and easily make over 70 different types of cuts for stylish and imaginative presentations of salads, garnishing, macedoines, chips and many other combinations.

When using the food processing attachment, it is possible to mince meat, create elaborate: mousses, stuffings, creams, pastries, etc. The capacity of the TRK machine makes it a perfect complement for kitchens of any size.



TRS55



TRK70

Model number	PNC	Bowl litres	Width/ depth/ height (mm)	Capacity kgs/h cutting carrots	Capacity kgs/h cutting potatoe	Capacity kgs/h dicing	Capacity kgs/h cutting chips	El. Conn.	Loading kW	Weight kgs net
TRK55		5,5	252x410x409	250	250	450	500	230 1 50/60	1,3	27,4
TRK70		7	252x485x530	250	250	450	500	230 1 50/60	1,5	27,9



## Food processors

The food processors are powerful, tablemounted cutters that are indispensable to any catering professional who seeks a wide range of options in preparation. Their capacity makes it possible to perform a vast number of tasks, from simply mincing meat, to creating elaborate mousses, stuffings, creams, pastries, etc. The cutters offer many advantages, including the ability to liquidize and to mix and add products in midcycle. The capacities of the cutters make them a perfect complement for galleys of any size.



KY35Y, K35Y6



K45, K55 & K70

Model number	PNC	Capacity litres	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kgs net
KY35Y		3,5	247x407x303	230 1 50	0,5	14
K35Y6		3,5	247x407x303	230 1 60	0,5	14
K45		4,5	256x415x470	230 1 50/60	1,0	22
K55		5,5	256x415x470	230 1 50/60	1,3	23
K70		7,0	256x422x470	230 1 50/60	1,5	24



## Stainless steel shredding discs 2 - 10 mm



Model	PNC	mm	"
653743		2	5/64"
653744		3	1/8"
653745		4	5/32"
653746		6	1/4"
653747		8	5/16"
653748		10	25/64"

## Stainless steel corrugated slicing discs 2 - 10 mm



Model	PNC	mm	"
653749		2	5/64"
653750		3	1/8"
653751		6	1/4"

Model	mm	"
653752	8	5/16"
653753	10	25/64"

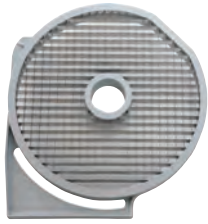
## Stainless steel slicing disc for mozzarella/ solid cheese 10 MM



Model	PNC	mm	"
653740*		10	25/64"

\*presser with non-sticking coating

## Dicing grids (to be combined with discs) 5x5 mm - 20-20 mm



Model	PNC	mm	"	Combined with disc
653566		5x5x5	3/16" x 3/16" x 3/16"	653734
653567		8x8x8	5/16" x 5/16" x 5/16"	653738
653568		10x10x10	25/64" x 25/64" x 25/64"	653739
653569		12x12x12	15/32" x 15/32" x 15/32"	653741
653570		10x20x20	25/64" x 51/64" x 51/64"	653753
653570		13x20x20	33/64" x 51/64" x 51/64"	653742

## Dicing grids for chips (to be combined with discs) 6 mm - 10 mm



Model	PNC	mm	"	Combined with disc
653571		6x6	1/4" x 1/4"	653736
653572		8x8	5/16" x 5/16"	653738
653573		10x10	25/64" x 25/64"	653753





## Stainless steel grating discs 2 - 9 mm



Model	PNC	mm	"
653773		2 mm	5/64"
653774		3 mm	1/8"
653775		4 mm	5/32"
653776		7 mm	9/32"
653777		9 mm	23/64"



Model	PNC	decription
653778		for knoedeln/ bread/ potatoes



Model	PNC	decription
653779		for parmesan/ bread/ chocolate

## Stainless steel slicing discs 0,6 - 4 mm



Model	PNC	mm	"
653728		0,6	1/32"
653729		1	3/64"
653730		2	5/64"
653731		3	1/8"
653732		4	5/32"
653733		5	3/16"
653735		6	1/4"
653737		8	5/16"

## Stainless steel slicing discs 5 - 13 mm



Model	PNC	mm	"
653734		5	3/16"
653736		6	1/4"
653738		8	5/16"
653739		10	25/64"
653741		12	15/32"
653742		13	33/64"

## Food processors

These table-top models equipped with one-speed motor can offer a wide range of functions like cutting, chopping and kneading. The machines chop meat, cut and chop vegetables, make mayonnaise, mash tunes, fruit or vegetables, knead dough for pizzas, buns and cakes in a matter of seconds.



FP 35



FP50

Model number	PNC	Capacity litres	Width/ depth/ height (mm)	Motor	Blade rotation rpm	El. Conn.	Loading kW	Weight kgs net
FP 35		3,5	180x255x290	1 speed	1300	230 1 50/60	0,4	11
FP 50		5,0	180x255x180	1 speed	400-3500	230 1 50/60	0,4	12



## Universal kitchen machine KU 2-5 E

This functional, well-styled kitchen machine is robust and powerful and will perform anything that can be expected from a modern commercial universal galley machine. The motor of the driving unit is quiet-running and fitted with an overload protection. Driving devices for attachments are positioned in front and at the top of the unit. The unit can be used with vegetable cutter, meat mincer and stirring and kneading device.

- Robust and powerful construction.
- Continuous electronic speed control.
- 2 drives for front and top attachments.
- Automatic off-switch.
- Motor overload protection.
- Wide range of attachment.



Model number	PNC	Width/ depth/ height (mm)	Max amps in phase	El. Conn.	Loading kW	Weight kgs net
KU 2-5 E		260x360x450	6	230 1 50/60	0,8	14,5

### Optional extras

**Planetary mixer**, incl. 8 l stainless steel bowl, transparent splash guard, stirring agitator, mixer and dough hook. **Model no: R4**

**Vegetable cutter**, incl. set of 5 standard discs, consisting of 3 rasping discs, sickle-shaped blade and crown disc. **Model no:G24K**

**Meat mincer** incl. incl. set of 3 cutting devices, consisting of preparatory cutter, cross -shaped blade and pierced disc. **Model no: W60N**

#### **Stirring and kneading tool.**

A 10 litre bowl made of stainless steel, completed with kneading roll, stirring agitator and scraper for stirring and kneading batters and masses. Working capacity of approx. 2.0 kg of finished material. **Model no: KW 2-1**







## Meat tenderizer

This meat tenderizer has a fan cooled motor with an electric overload protection. The precision worm and gear drive are sealed in oil for quiet, trouble-free running. The sophisticated cutting group is with two knife rollers, hard stainless steel blades and totally 1144 cutting edges. The knife cover is made of transparent polycarbonate. The roller cover's high mouth position, the blade stopping device when cover is lifted up and the enclosure under the blades mean an utmost protection of the operator's hands.

The carefully designed machine housing has smooth, high polished surfaces. This and the easy removable cutting group in stainless steel, with all components dismountable, offer facilitated cleaning. Thanks to the anodized aluminium alloy construction, it is also highly resistant against moisture, acids, salts and similar chemicals. Electrical protection class of the entire machine is IP55. A possibility of using the tenderizer on three sides and minimized outer dimensioned give the advantage of small space need.



Model number	PNC	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kgs net
51749		220x450x410	230 1 50/60	0.4	23

## Slicers

These slicers have been manufactured according to the EEC 2006/42 Machinery Directives and according to the European Standard EN 1974. The highest quality of anodized aluminium alloy is used to manufacture the machine. The accurate processing, the polishing and anodizing treatments guarantee a high quality. A pleasant and solid appearance makes the slicers resistant to corrosion, shock and scratch.

Our slicers are available as gravity fed and vertical fed. Automatic feeding is also available for GLM30E



D7E



OG25E



VS30F



GL25E, GL30E



C35E



GLM30E



H313



H273

Model number	PNC	Blade mm ø	Feeding	Cut thickness mm	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kgs net
D7E		220	gravity	0-14	480x440x330	230 1 50/60	0,16	14
OG25E		250	gravity	0-14	550x400x370	230 1 50/60	0,18	15
VS30F		300	gravity	0-15	610x420x400	230 1 50/60	0,2	19
GL25E		250	gravity	0-15	580x600x580	230 1 50/60	0,27	28
GL30E		300	gravity	0-15	580x600x580	230 1 50/60	0,27	28
C35E		350	gravity	0-15	650x760x620	230 1 50/60	0,35	52
GLM30E		300	gravity/ aut.	0-14	640x550x530	230 1 50/60	0,400	44
H313		313	vertical	0-25	720x630x515	230 1 50/60	0.300	48
H273		273	vertical	0-25	720x630x480	230 1 50/60	0.300	32

Available in 115 1 60 Voltage execution



## Meat mincers

The meat mincers TS8 and TS22 have been designed, in each of its details, to obtain advanced machines by offering many technical solutions like fan cooled motor, reduction gears and screw in oil bath, cutting group and funnels of stainless steel. The compact size and low weight in combination with single phase electric connection mean easy handling and installation



513025



169789



169790

Model number	PNC	Capacity kgs/h	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kgs net
TS8	513025	80	170x350x380	230 1 50/60	0,5	13
TS12	169789	200	220x490x430	230 1 50/60	0,75	21
TS22	169790	300	190x670x455	230 1 50/60	1,1	32

\*Other voltages available on request

## Table type meat band saws

This meat band saws is a must in modern galleys, because of the first class precision in cutting meat with bones, whether fresh or frozen, poultry, fish or game. Manufactured in accordance with both the most severe safety standards and hygiene requirements, the machine guarantees high performance and is extremely easy to use and clean thanks to easy-to-remove components. Safety switch start is possible only when the door is closed. Switch and motor are sealed off from water cleaning areas.



513003



513004

Model number	PNC	Max cutting height mm	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kgs net
513003		215	500x650x800	230 1 50/60	0,700	40
513004		280	500x740x930	230 1 50/60	1,100	60







## Planetary mixers, 5 & 10 Litres

The range offers professional compact and powerful portable beater mixers for intensive kneading, mixing and whipping. They are supplied with 3 stainless steel, dishwasher safe tools – spiral hook, paddle and whisk to guarantee superior performance.



BE5Y



BE5YA



XBEF10AS

Model number	PNC	Attachment drive	Capacity litres	Width/ depth/ height (mm)	Height mm	Depth mm	Width mm	El. Conn.	Loading kW	Weight kgs net
BE5Y		-	5	265x420x490	490	420	265	230 1 50/60	0,45	17
BE5YA		x	5	265x420x490	490	420	265	230 1 50/60	0,45	17
XBEF10AS		x	10	454x606x700	700	606	454	230 1 50/60	0,75	37

## Planetary mixers, 20 & 30 Litres

Professional planetary beater mixer designed to withstand the strong demands of bakery and pastry making. Suitable for bakery and pastry making, for kneading, blending and whipping operations. The mixers are available with or without attachment drive.



XBM20AS



XBM30AS

Model number	PNC	Type of installation	Width/ depth/ height (mm)	Capacity litres	El. Conn.	Loading kW	Weight kgs net
XBM20AS		table top	521x685x1008	20 ltrs	230 1 50/60 440 3 60 400 3 50	0,75	76
XBM20AS		deck model	532x685x1230	20 ltrs	230 1 50/60 440 3 60 400 3 50	0,75	95
XBM30AS		deck model	532x685x1230	30 ltrs	230 1 60 440 3 60 400 3 50 115 1 60	0,75	96



## Planetary mixers, 40 Litres

Professional planetary beater mixer designed to withstand the strong demands of bakery and pastry making. Suitable for bakery and pastry making, for kneading, blending and whipping operations. The mixers are available with or without attachment drive.



Model number	PNC	Attachment drive	Width/ depth/ height (mm)	Capacity litres	El. Conn.	Loading kW	Weight kgs net
MBE40S-06		x	650x801x1380	40	400-440 3 50/60	2.2	190
MBE40A		x	650x801x1380	40	230 1 50/60	2.2	190

## Planetary mixers, 60 Litres

The planetary mixers are essential items in all galleys where recipes require preparation of fresh ingredients such as pastry bases, creams, mousses, various sauces or mixtures. The range offers models with different capacity and 3 basic tools - hook, paddle and whisk - to perform the basic functions as kneading, mixing and emulsifying. These models are a high performance, powerful and sturdy 60 litre beater-mixers with an exceptional range of speeds.



601186, 603544

Model number	PNC	Attachment drive	Width/ depth/ height (mm)	Capacity litres	Bowl guard	El. Conn.	Loading kW	Weight kgs net
BMX60AS	601186	x	685x1087x1445	60	x	400 3 50	1,5	315
BMX60AS	603544	x	685x1087x1445	60	x	440 3 60	1,5	315

## Optional extras for planetary mixers

Planetary mixers can be equipped with a wide range of optional extras, increasing their range of uses.



Model number	PNC	Description	Intended for mixers with capacity: 5L	Intended for mixers with capacity: 10L	Intended for mixers with capacity: 20/30L	Intended for mixers with capacity: 40L	Intended for mixers with capacity: 60L	Weight kgs net
	653226	Mixing attachment 9.9 l			x			
	653043	Mincer attachment 60 mm	x					
	653720	Mincer attachment 70 mm incl. aluminium mincing discs 4.5 mm, 6 and 8 mm		x	x		x	
	90075	Mincer attachment 70 mm incl. stainless steel mincing discs 3.5 mm and 6 mm		x	x		x	
	653724C	Mincer attachment 82 mm			x		x	
	653187	Colander and sieve attachment		x	x		x	
	653493	Vegetable prep. attachment (without tools*)	x					
	653015	Vegetable prep. attachment (without tools*)		x	x		x	
	32088	S/s rack for mixing tools		x	x	x		
	32089	S/s rack for mixing tools					x	







## Electrolux spiral dough mixer

The high quality results produced by the PSF50 spiral kneader and its versatility guarantee that it can satisfy the requirements of modern bakeries on board. Its technology and the quality of the materials used render it suitable for intensive use. The mixer is the ideal tool for kneading special doughs, bread, pastries and pizza.

### FEATURES

- 50 litre capacity stainless steel bowl.
- The drive of the PSF50's bowl and the profile of its bottom allow a wide range of doughs to be kneaded in small quantities.
- The position of the bowl in front of the machine makes the dough easier to remove once kneaded.
- Stainless steel spiral cylindrical bar tool equipped with a system to prevent the dough from raising up.
- Safety device which switches off the motor as soon as the cover is opened.
- Two speed kneading motor.
- Bottom of bowl is raised in the centre thus keeping the dough in the area where the tool is operating.
- The control panel, with an ON/OFF switch, is positioned at the front.
- Timer.



SPF50

Model number	PNC	Bowl capacity l	Width/ depth/ height (mm)	Kneading capacity kg dough	Spital speed rpm 1st speed	Spital speed rpm 2 st speed	El. Conn.	Loading kW	Weight kgs net
PSF50		50	537x968x1043	26	100	200	400-440 3 50/60	2,0	149

## Spiral dough mixers



Maximat S80



Maximat S120



Maximat S160

Model number	PNC	Bowl capacity l	Width/ depth/ height (mm)	Kneading capacity kg dough	Kneading capacity kg dough	El. Conn.	Loading kW	Weight kgs net
Maximat S80		123	675x1065x1268	80	50	440 3 60	4,4	480
Maximat S120		184	780x1250x1390	120	75	440 3 60	8,6	660
Maximat S160		270	840x1354x1390	160	100	440 3 60	8,6	700

## Vegetable peelers

The peeler are to be used as an equipment for vegetables preparation allowing to carry out different activities with the same tool like washing, scrubbing, peeling and drying tuber vegetables. The model is designed for different peeling functions

- The model is designed taking into consideration the user safety and the food hygiene regulations.
- Several plates and tools available as optional accessories for more functions than the simple peeling. Suitable also for shellfish and mussels, drying vegetables or peeling onions and garlic.



T5S



T10E/ T10E-A



T15E, T15E-A

Model number	PNC	Type of disc	Width/ depth/ height (mm)	Capacity kgs	Performance kg/h	El. Conn.	Loading kW	Weight kgs net
T5S		abrasive disc	495x684x1040	5	Up to 80	230 1 50/60 or 115 1 60	0,12	17
T10E		knife disc	454x675x1200	10	Up to 300	400-440 3 50/60	0,37	39
T10E-A		abrasive disc	454x675x1200	10	Up to 300	400-440 3 50/60	0,37	39
T15E		knife disc	454x675x1270	15	Up to 400	400-440 3 50/60	0,37	40
T15E-A		abrasive disc	454x675x1270	15	Up to 400	400-440 3 50/60	0,37	40



653202  
Picture shows  
optional stand with  
filterbasket



## Vacum packing machines

The new range of appliances, developed for the vacuum packing of cooked and raw foods, can provide the highest quality and hygiene, in line with every professional kitchen that requires the best conservation standards. These table top and free-standing models are prearranged for inert gas and can satisfy the requirements of users at all levels.



EVP31G



EVP45G



EVP50FG



EVP45FG

Model number	PNC	Performance	Width/ depth/ height (mm)	Max dimensions of pouches* width x length in mm	Vacuum pump capacity m <sup>3</sup> /h	El. Conn.	Loading kW	Weight kgs net
EVP31G		table top	390x640x330	305 x 265	10	230 1 50/60	0,7	46
EVP45G		table top	550x650x500	450 x 430	20	230 1 50/60	1,1	87
EVP45FG		floor model (2 sealing bars)	546x676x1012	450 x 430	20	230 1 50/60	1,1	101
EVP50FG		floor model (2 sealing bars)	773x758x1028	500 x 580	40	440 3 60	1,5	185

## Dough sheeters

The Econom sheeters offer high output in a small package. Whether as a table-top model or base model with marine feet, the sheeter is the ideal machine for galleys, restaurants as well as for small craft bakeries. The Econom sheeters can be used to sheet all dough types with great accuracy. The Econom's modern design makes it almost effortless to use. All operating elements are arranged so as to be within easy reach and able to be operated without physical effort. The Econom is built to last and important components, such as the machine tables are made of stainless steel.



SS05304



STM5303



STM5304

Model number	PNC	To be placed	Width/ depth/ height (mm)	Roller, in mm length	Roller, in mm gap	discharge conveyor speed	required floor space working position	required floor space resting position	El. Conn.	Loading kW	Weight kgs net
SS05304		on deck	2500x1045x1300	500	0,3-30	50 cm/s	2500x1045	1100x1045	440 3 60	0,5	145
STM5303		on bench	1150x1040x500	500	0,3-30	50 cm/s	1550x1040	814x1040	440 3 60	0,5	80
STM5304		on bench	2060x1040x500	500	0,3-30	50 cm/s	2060x1040	1040x1040	440 3 60	0,5	100



## Table top dough sheeters

LMP500B8T1 - Belt dough sheeter with 1 speed. Working width 500 mm and 2 working belts 800 mm in length. Rolling direction can be inverted by the movement of a joystick. Cylinders can be regulated from 0,1 to 34 mm in thickness. Chromium plated steel rollers (60mm diam.) Smooth surfaces are painted white. The upper and lower roller scrapers are easily removable for cleaning. The slides can be raised to save space. The belts can be removed for washing. Safety grating is hinged on the structure and equipped with a safety micro-switch to avoid injury. If the gratings are raised over a dangerous level the motor will stop.

LMP5001 - Motorized dough sheeter for table top use or can be mounted onto a mobile stand. Working width 500mm. Rolling direction can be inverted by the movement of a joystick. Cylinders can be regulated from 0,1 to 27 mm in thickness. Chromium plated steel rollers (60 mm diam.) Smooth surfaces are painted white. The upper and lower roller scrapers are easily removable for cleaning. Slides can be disassembled and have a non-stick coating to facilitate the sliding of the dough. Safety grating is hinged on the structure and equipped with a safety micro-switch to avoid injury.



LMP500B8T1



LMP5001

Model number	PNC	To be placed	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kgs net
LMP500B8T1		on bench	2050x880x660	230 1 50/60	0,55	120
LMP5001		on bench	1000x835x470	230 1 50/60	0,37	70



## Manual can opener table type

Manually operated. Stainless steel gear. For cans of max 430 mm height. This can opener with long bar and cast stainless steel clamp base accepts most sizes of cans. Other improvements include a stainless steel shaft, a melonite arbor that resists rust, a stainless steel knife and gear and a new base that eliminates metal-to-metal wear and enhances can opener performance. The can opener can be easily fixed to any working surface.



G2CL

Model number	PNC	Width/ depth/ height (mm)	Bar length mm	Can height mm	Weight kgs net
G2CL		88x203x687	559	430	9

## Electric can opener table top

Knife and drive wheel made of high quality tempered steelboth, easily removable for cleaning. Top cover made in s/s, housing in anodized die cast aluminium. The electric can opener is small enough for countertop use and strong enough for heavy commercial applications.

The opener has single speed motor and is provided with replaceable knife and gear. With one single grip the knife is pressed through the can lid and simultaneously the motor starts. Motor housing, handle and body are made of die-cast aluminium, cover plates of stainless steel. The knife and the drive wheel are manufactured from high quality tempered tool steel. The opener has capacity of 4-7 cans per minute and the recommended usage per day is 50 to 100 cans of any shape. With a spring loaded mechanism it will open even rectangular and dented cans, maximum height 175 mm. Rigid construction and a rotating knife guarantee long life and smooth cutting edges.



Model number	PNC	Width/ depth/ height (mm)	Capacity approx. can/ min	Can height mm	El. Conn.	Loading kW	Weight kgs net
50810		110x178x305	4-7	175	230 1 50/60	0,080	5,5

## Electric knife sharpener

Table top type with overload protection and s/s housing. The table top type knife sharpener type will give you years of trouble-free running. Cool-running slow speed wheel makes that knives never lose their temper due to overheating when being sharpened.

Signal light indicates when motor is running. Knife guides allows knife heel to be insert closer to stone to maximize sharpening area. ABS knife guide pops out for easier cleaning and easy of maintenance. The grinding wheel assembly is replaceable.



417010

Model number	PNC	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kgs net
417010		229x102x115	230 1 50/60	0,6	4

\* Other voltages available upon request

## Knife rack

This knife rack stores knives safely and conveniently. Thermoplastic insert will not dull knives. Sanitary construction, may be put through dishwasher regularly. Composition tray protects blades, slides out for easy cleaning. Capacity up to 12 tools.



417005

Model number	PNC	Width/ depth/ height (mm)	Weight kg net
417005		305x65x305	1

\* Other voltages available upon request



## Portion scales

Easily removable portion scales with well finished steel platter and platform cover made of stainless steel. The compact size and low profile design make them very applicable. The scales are provided with overload protection devices against excessive load or shock. Simple and user friendly design with bold type display.



MS-3000



AXM-15K

Model number	PNC	Width/ depth/ height housing (mm)	Capacity	Division	Resolution	Power supply	Weight kgs net
MS-3000		305x220x85	3 kg/ 6 lb 9,8 oz	1 g/0,05 oz	1/3000	rechargeable battery 6V or AC/DC adapter	6,5
MS-6000		305x220x85	6 kg/ 15 lb 3,6 oz	2 g/0,01 oz	1/3000	rechargeable battery 6V or AC/DC adapter	6,5
AXM-15K		285x240x105	15 kg/ 33 lb 11.1 oz	5 g/0,18 oz	1/3000	rechargeable battery 6V or AC/DC adapter	5
AXM-30K		285x240x105	30 kg/ 66 lb 22,2 oz	10 g/0,35 oz	1/3000	rechargeable battery 6V or AC/DC adapter	5

\* Other voltages available upon request

## Platform scales

Easily removable platform scale with the cover made of stainless steel and a separate display unit made in aluminium. Provided with overload protection devices against excessive load or shock. Equipped with auto calibration, auto zero tracking, full tare range and selectable auto-off function to save battery.

The scale is delivered complete with the floor stand and the detachable operation and display unit. The touch-buttons for ON/OFF, zero, tara, m+ and unit setting are located on the display unit. The scale can alternatively be run by the built-in rechargeable battery or by a standard delivered AC/AD adapter.



LPW

Model number	PNC	Width/ depth/ height (mm)	Capacity kgs	Division g	Operating time in continues use	Adapter	Input (adapter specifications)	Power supply	Weight kgs net
LPW-3		500x400x420	60	10	80 H *	12v/500mA	100/240 V AC 50/60 Hz, 0,32 A max	Rechargeable battery 6V/4Ah or AC/DC Adapter	13
LPW-4		500x400x420	150	20	80 H *	12v/500mA	100/240 V AC 50/60 Hz, 0,32 A max	Rechargeable battery 6V/4Ah or AC/DC Adapter	13
LPW-6		600x500x420	300	20	80 H *	12v/500mA	100/240 V AC 50/60 Hz, 0,32 A max	Rechargeable battery 6V/4Ah or AC/DC Adapter	24

\* Other voltages available upon request









# LAUNDRY

## ELECTROLUX WASHER EXTRACTORS BEST PERFORMANCE

Every laundry is different and therefore we are offering an extensive range of machines to ensure that you can choose the machine that meets your specific needs.

### Durability and trouble-free operation

- 30 000 cycles professional washer extractors for heavy loads.
- Trouble-free operation, built to last.
- Best economy and performance as well as environmental friendliness.
- Automatic savings of water and energy at half load (up to 50% water savings).
- With the wash triangle, perfect balance between economy, wash performance and time, depending on the customer needs.

- Speed soak drum, with drum perforation designed for fastest soaking and outstanding dewatering as well as best pass-through of solid particles.
- Highest savings in drying, due to Power Balance, for best extraction.

### Flexibility

- Easy-to-use control systems with large display and language selection.
- Segment specific machines, from the most demanding in terms of hygiene standards

### Ergonomics

- Wide door opening, for easy loading and unloading
- Adjustable height for convenient work highness
- Intuitive interface flexible and customizable





## ELECTROLUX TUMBLE DRYERS DESIGNED BY EXPERTS

Excellence means constantly aligning superior products and services to customer needs.

It means going the extra mile to transform machines into a solution. It implies continuously evolving to stay one step ahead of your own personal best.

Due to robust mechanical construction, our machines require less maintenance and are optimized for all kinds of operations and environments—for reliability you can count on.

Lowering operational costs can be done without compromising quality. We provide you with solutions that use less water, energy and detergent in order to make wash and dry cycles more efficient.

The new Compass Pro® control system maximizes performance and gives you all the flexibility you could wish for. In addition to making life easier, this offers you unique ergonomic extras even before loading.

## ELECTROLUX HYDRO EXTRACTORS FAST AND EFFICIENT DRYING

Together with a Normal or Super Spin Washer Extractors these Hydro Extractors ensure fast and efficient drying of textiles. By saving time in the Tumble Dryer, there is less wear on the textiles, and savings in the form of lower electrical consumption.

## ELECTROLUX BED TYPE IRONERS

Are Designed specifically to ensure safe and simple operation. Large door opening, easy-to-use interface, very low noise and vibration level are appreciated features.

With our high efficiency shirt finishers you will get high quality finished shirts. Our presses with nickel-plated head reduce heat loss and save energy. The special design and technical features will guarantee trouble-free operation and excellent finishing results. Our machines are provided with an anti-stretching device to protect waistband and legs from deformation when finishing elastic fabrics.

## Marine high spin washing extractor 6 Kgs

### Compass Pro® microprocessor offers:

- Large display and one control knob for easy program selection.
- Language selection.
- Quick selection and option buttons for the most frequently used wash programs and options.
- Wash program packages optimized on Economy, Performance and Time.

### AS – Automatic Savings:

- The machine weighs the linen and adjusts the amount of water and energy according to the load. This leads to considerable savings in case the machine is not fully loaded.
- Extremely low water and energy consumption.
- Four compartment detergent box for manual dosing of powder or liquid detergent.
- High extraction force for efficient dewatering.
- Door with gasket and strong hinges built for heavy duty operation.
- Stainless and galvanized steel in all vital parts for high degree of rust protection.

### Power Balance:

- Maximises the extraction force, leading to highest dewatering and savings in drying.
- Minimizes the stress on the machine, leading to trouble-free operation and increased machine lifetime.
- Reduces vibrations, making it possible to install the machine in all locations.

### Main options

- Automatic liquid detergent supply (optional I/O board).
- Drain pump.
- Stacking kit to install tumble dryer T5130 on top to save space.



Model number	PNC	Width/ depth/ height (mm)	Capacity, filling factor 1:9 kg	Innerdrum volume litres	Innerdrum diameter mm	Innerdrum depth mm	El. Conn.	Loading kW	Fuse A	Weight kgs net
W555H		595x680x850	6,0	53	452	332	230 1 50, 230 1 60 400 3 50, 440 3 60	2,2-4,5	10 slow	100

## Marine normal spin washer extractors 8 - 35 Kgs

### Compass Pro® microprocessor offers:

- Large display and one control knob for easy program selection.
- Language selection.
- Quick selection and option buttons for the most frequently used wash programs and options.
- Wash program packages optimized on Economy, Performance and Time.

### General features

- Stainless steel front panel.
- Extremely low water and energy consumption.
- Four compartment detergent box for manual dosing of powder or liquid detergent.
- High extraction force for efficient dewatering.
- Door with gasket and strong hinges built for heavy duty operation.
- Stainless and galvanized steel in all vital parts for high degree of rust protection.
- SuperBalance guarantees the correct extraction force.

### Main options

- Automatic liquid detergent supply (optional I/O board).
- Drain pump.



Model number	PNC	Width/ depth/ height (mm)	Capacity kgs	Innerdrum volume litres	Loading kW	El. Conn.	Weight kgs net
W575N		660X681X1131	8	75	7.8	400 3 50 440 3 60 480 3 60	116
W585N		660x722x1133	9	85	7,8	400 3 50 440 3 60 480 3 60	120
W5105N		720X740X1200	11	105	10.3	400 3 50 440 3 60 480 3 60	129
W5130N		720x790x1200	14	130	10,4	400 3 50 440 3-60 480 3 60	175
W5180N		750x880x1325	20	180	13.5	400 3 50 440 3 60 480 3 60	228
W5250N		830x995x1410	28	250	18.8	400 3 50 440 3 60 480 3 60	287
W5330N		910x1114x1465	35	330	23	400 3 50 440 3 60 480 3 60	307



## Marine tumble dryers 6-11 kgs

### Compass Pro® microprocessor offers:

- Large display and one control knob for easy program selection.
- Language selection.
- Quick start and option buttons for frequently used programs.
- Drying program packages optimized for Economy, Care and Time.
- Service program for adjustment of parameters.
- USB connection.
- Residual Moisture Control for an accurate drying result and a low energy consumption.
- Reversing drum for less tangling of large items.
- Stainless steel drum.
- Reversible door hanging for a convenient laundry flow.
- Easy access to vital parts from the top and rear for simple servicing.

### Main options

- Stacking frame for mounting T5130 on top of W555H.
- Integrated condense system.
- T5190 available with S/S front.



T5130, T5130C



T5190

Model number	PNC	Type	Width/ depth/ height (mm)	Cap.kg filling factor 1:22	Cap. kg filling factor 1:18	Innerdrum volume litres	El. Conn.*	Loading kW	Weight kgs net
T5130		Dir. Exhaust	597x725x839	6	7,2	130	400 3 50 440 3 60	3,3 or 5,4	54
T5130C		condense	595x735x850	6	7,2	130	400 3 50 440 3 60	3,3 or 5,4	54
T5190		Dir. Exhaust	720x724x1114	8.6	10.6	190	400 3 50 440 3 60	6.3 or 8,3	103

\*Other voltages available on request

## Marine tumble dryers 11 - 37,5 kgs

### Axial airflow and tight construction gives low energy consumption

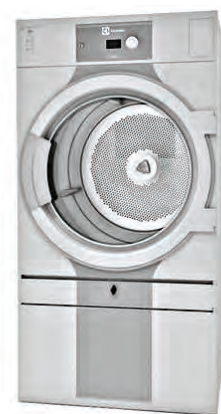
- High productivity - 2 full loads per hour.
- Large door opening for easy loading and unloading.
- Easy and ergonomic access to the lint screen.
- Excellent water evaporation efficiency per kWh.
- The coin version with Ecopower to avoid over drying of the garments and get a lower energy consumption.
- With Compass Pro program control.
- Large and clear display with control knob for easy program selection.
- Easy access with user-friendly interface.
- Language selection.
- Drying program packages optimized for Economy, Care and Time.
- Service program for adjustment of parameters.
- USB connection.

### Main options

- Stainless steel drum.
- Residual Moisture Control - RMC.
- Reversing drum.
- Emergency stop button.
- Supply disconnecter.

### Accessories

- Exhaust on top.



Model number	PNC	Width/ depth/ height (mm)	Capacity kg filling factor 1:22	Capacity kg filling factor 1:18	El. Conn.*	Loading kW	Weight kgs net
T5250		790x958x1750	11.4	13.9	400 3 50 440 3 60	14.6	169
T5290		713x1210x1688	13.2	16.1	400 3 50 440 3 60	14.5	189
T5350		790x1177x1770	15.5	19.4	400 3 50 440 3 60	14.6	169
T5550		960x1315x1885	25	30.5	400 3 50 440 3 60	34.5	300
T5675		960x1510x1885	30.6	37.5	400 3 50 440 3 60	42.7	340

\*Other voltages available on request

## Marine hydro-extractors

Together with a Normal or Super Spin Washer Extractors these Hydro Extractors ensure fast and efficient drying of textiles. By saving time in the Tumble Dryer, there is less wear on the textiles, and savings in the form of lower electrical consumption. Together with a Normal or Super Spin Washer Extractors these Hydro Extractors ensure fast and efficient drying of textiles.



Model number	PNC	Width/ depth/ height (mm)	Capacity, filling factor 1:5 kg	Innerdrum volume litres	Total time per spin min	Energy consump. per spin kW	El. Conn.	Loading kW	Weight kgs net
C240R		515x660x910	8	38	5	0,04	400 3 50 or 440 3 60	0,33	91
C260R		640x785x980	12	58	5	0,06	400 3 50 or 440 3 60	0,55	126

## Efficient dosing systems

Available from 2 to 6 pumps the efficient Dosing System automatically adjusts the quantity of detergent to the real load of your Electrolux Professional washer extractor. The real load is measured at the beginning of the program thanks to the automatic saving function of the washer extractor. Once the weight is measured, the water and detergent levels are adjusted at each program step to deliver the best wash result in a sustainable way.

### FEATURES AND BENEFITS

Available from 2 to 6 pumps.

- Compatible with Electrolux Professional Laundry front loaded washer extractors equipped with Compass Control®.
- Knows the selected program directly from the washer extractors control panel, operator has to choose the program in one location only which makes it easier and reduces the risk of wrong detergent for mula selection.
- Integrated USB port to collect statistics and monitor easily the savings.
- PC software to prepare the formulas and upload in the controller via a USB memory for an easy installation.
- 350 ml squeeze tube for a fast dosing of detergent.
- Made to measure for Electrolux Professional Compass Control®, all connections delivered with the apparel for an easy and quick installation.





## Electrolux bed type ironers

Electrolux bed type ironers are designed specifically to ensure safe and simple operation. Large door opening, easy-to-use interface, very low noise and vibration level are appreciated features. With our high efficiency shirt finishers you will get high quality finished shirts. Our presses with nickel-plated head reduce heat loss and save energy. The special design and technical features will guarantee trouble-free operation and excellent finishing results. Our machines are provided with an anti-stretching device to protect waistband and legs from deformation when finishing elastic fabrics.



IB42310



IB4 2314

Model number	PNC	Width/ depth/ height (mm)	Max water evaporation capacity l/h	Cylinder length mm	El. Conn.	Loading kW (heating)	Loading kW (total)	Weight kgs net
IB4 2310		1395x510x1025	5	1000	400 3 50 or 440 3 60	5.0	5.2	120
IB4 2314		1795x510x1025	6.8	1400	400 3 50 or 440 3 60	7.2	7.5	140



## Ironing tables

Features and benefits FIT2A FIT2B

- Heated to keep the working surface dry.
- Utility shape for general purpose.
- Integral vacuum fan holds the garment in place.

The FIT2B has integral boiler and steam iron whereas the iron and freestanding boiler are optional for model FIT2A

- Cold spotting gun(s) for removal of spots.
- Steam gun for removal of spots.
- Steam/air gun for removal of spots.
- Sleeve arm for pressing awkward shapes.
- Spotting arm for spotting.
- Overhead gantry to support iron hoses.
- Iron balancer reduces operator fatigue.
- Light, illuminates the working area.



Model number	PNC	Width/ depth/ height (mm)	El. Conn.	Weight kgs net
FIT2A		1520x435x920	230 1 60	70
FIT2B		1600x470x920	440 3 60	105

## Ironing tables

Vacuum and heating ironing surface

- Adjustable in height for smooth ironing operation.
- Movable and easy operated foot pedal.
- Foldable.
- Foldable support for boiler.
- Wheels.
- Handle for carriage.
- AISI 316 stainless steel boiler – easy to maintain.
- Water loading funnel for an easy water filling.
- Energy saving: only 1150W.
- Functions with normal water.
- Equipped with Professional iron with double thermostat (working + safety thermostat)
- Third safety thermostat (manual reset) on boiler to prevent burning of heating element.
- Buzzer.
- Working time: 2 hours.



Model number	PNC	Width/ depth/ height (mm)	El. Conn.	Weight kgs net
FIT1A		1420x440x850	230 1 50/60	24,5

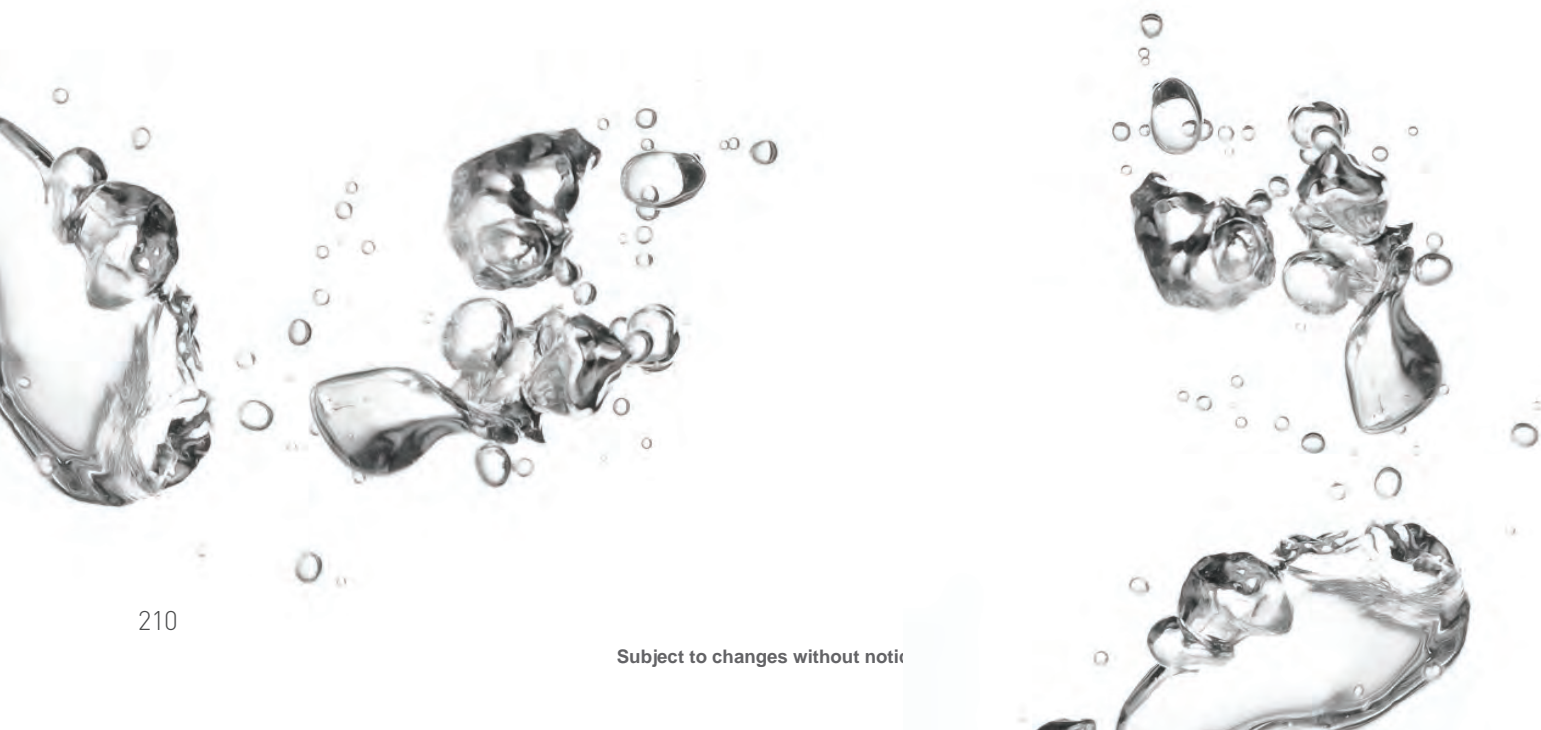






# ASKO MARINE LAUNDRY

- High G-factor for extremely high dewatering ability and improved drying economy.
- Suspended constructing for low noise level.
- Rigid mounted models with fixed drum for use in launderettes, ships, and oilrigs.
- Security devices for lid and drum rotation for improved user safety.
- Interchangeable voltage for improved flexibility.
- Stainless steel casing and inner drum for improved robustness.
- ASKO Commercial range is suitable for marine and offshore.
- Long life tests which equate to around 15.000 cycles of professional use include endurance tests at extra high temperatures, leakage and electricity safety tests. Every detail right down to component level is tested.



## Marine washer-extractor, 5-7 kgs

The 28 program alternatives makes our professional washer to one of the most flexible on the market. You even have the option to design your own wash program to perfectly match your type of laundry.

All washers are built to last, we build on an independent 4 steel suspension sytem which takes all the movement and lasts. We choose not to use plastic as we know it will not last. Also all our counterweights and every other element of our internal construc-tion is double Long life door hinging-all our doors are tested to withstand the harshest treatment.



WMC64P

Model number	PNC	Width/ depth/ height (mm)	Door hanging	Drum volume, ltrs	Top spin rpm	Max dry laundry capacity/load kgs	El. Conn.	Loading kW	Noise level	Weight kgs net
WMC64P		595x 601x850	left	60	1400	5-7	230 1 50/60 or 440 3 60	2 -3,2	48dB(A)	73

## Marine tumble dryer, 5-7 kgs

Our unique and patented Sensi Dry™ system determines the length of drying time required. Interaction between temperature sensors makes the drying result more even and more reliable than that of a conventional type sensor (which gauges electrical resistance).

When you choose Auto dry you can decide how dry you want the load to be by simply choosing one of up to eight Auto programs. After that, our unique Sensi Dry™ system determines the length of drying time required. The program automatically stops when the clothes are dry.



TDC112V

Model number	PNC	Max rated capacity/load kgs	drying time, cotton min normal dry (60 % moisture)	drying time, cotton min cupboard dry (50 % moisture)	Width/ depth/ height (mm)	Evacuated air m³/h	El. Conn.	Loading kW	Weight kgs net
TDC112V		6	70	65	845x606x845	154	230 1 50/60 or 440 3 60	3-3,3	40

## Domestic type washer extractors

Our domestic type laundry are not suitable for heavy duty laundry, only lighter duty.



EWP1262THW

EWP10075W

Model number	PNC	Width/ depth/ height (mm)	Drum volume, ltrs	Spin rpm	Max rated washing capacity/ load kgs	El. Conn.	Loading kW	Weight kgs net
EWP1262THW		600x542x850	50	1200	6	230 1 50	2.1	59,4
EWP10075W		600X540X850	46	1000	6	230 1 60	2,2	61

## Domestic type tumble dryers

Suitable for officers laundry or personal belongings



EDE1072PDW

EDP2074PDW

Model number	PNC	Width/ depth/ height (mm)	Max rated capacity/load kgs	Air outlet mm	Evacuated air m³/h	El. Conn.	Loading kW	Weight kgs net
EDE1072PDW		600x610x850	7	Ø100	300	230 1 60	2.200	30
EDP2074PDW		600x560x850	7	-	-	230 1 50	2.250	36,6



## Drying cabinet

The ETS 1700 is the perfect choice if you want a large, effective drying cabinet at an economic price. The cabinet stands on the floor and is fixed to the wall. It has adjustable feet protected with plastic. The back of the cabinet is shaped to allow space for fittings and pipes. Inside, the hangers are extensible, which facilitates hanging of washing. The ETS 1700 is provided with an adjustable timer and a thermostat for step-less setting of two drying speeds – economical and fast. This enables efficient drying that can be adapted to different materials, and it ensures economic energy consumption. For easy maintenance, the cabinet has a removable fan-box at the top of the cabinet, which contains a fan, radiator, overheating cut-out, thermostat and motor.



ETS1700

Model number	PNC	Width/ depth/ height (mm)	Capacity/ loading kgs	Capacity/fan m³/h	Timer hours	Hanging left	El. Conn.	Effect kW motor	Effect kW element	Weight kgs net
ETS1700		522x595x1715	3.5	180	0-4	16m	230 1 50/60	0.035	1.500	56

## Stainless steel wash basin, 47 Litres



Also available as wall mounted. (optional extras)

Model number	PNC	Width/ depth/ height (mm)	Capacity litres	Weight kgs net
HTB 60		660x510x900	47	7

## FI Flatwork ironers

The FI Ironers from Loipart have extraordinary performances the FI flatwork ironer revolutionizes the traditional way to iron. Available in several sizes, the FI flatwork ironer is the perfect solution for ships and offshore installations. The ideal solution for all those structures which pay high attention to the detail.

Three important patents makes these ironers unique.

- The linear actuator allows the ironing pressure control and the adjusting of the program according to the fabric.
- The torsion bar assures a uniform pressure of the chest on all the roller length.
- The no-panic bar on the ironer front gives to the operator a supplementary and important safety system.



Model number	Roller L/ Ø	PNC	Width/ depth/ height (mm)	Ironing speed m/min	El. Conn.	Loading kW	Weight kgs net
FI 1000/25	1000/25		1512x657x1072	1-6	400 3 50 or 440 3 60	4,9	141
FI 1250/25	1250/25		1762x657x1072	1-6	400 3 50 or 440 3 60	5,8	158
FI 1500/25	1500/25		2012x657x1072	1-6	400 3 50 or 440 3 60	7,9	172

## Miele Roller Ironer

The B 990 roller ironer has a stable and robust construction and is designed for ironing flatworks such as bed linen, tablecloths, etc. Can also be used for shirts, trousers, towels etc. Ironing roller is 830 mm wide and has electronic speed control. The 850 mm wide heater plate provides plenty of space to iron the largest laundry items. Easy to operate foot pedal frees both hands for handling textiles. Large opening between roll and ironer bed facilitates the entering of textiles. The ironer B 990 is provided with automatic finger guard and the construction is without sharp edges in order to avoid working hazards. The unit is easy to fold down or up and needs only ¼ m<sup>2</sup> space in folded down position. Four castors on the base make it easy to wheel the roller in to a storage place.



Model number	PNC	Width/ depth/ height (mm)	Max rated capacity kgs/h	El. Conn.	Loading kW	Weight kgs net
B990		985x380x959	up to 15	230 1 50/60	2,2	38

## Hand steam irons

Our steam iron are simple, fast and effective domestic type hand iron. Controls of steam, heat and water spray are all incorporated in the ergonomic shaped handgrip for extra comfort when ironing. Powerful, adjustable steam makes it possible to choose the perfect steam level for every kind of fabric.



GC2965



HIR400

Model number	PNC	Width/ depth/ height (mm)	El. Conn.	Loading kW	Weight kgs net
GC2965		116x295x195	230 1 50/60	2.4	1.2
HIR400		115x290x133	115 1 60	1,2	0,95

## Ironing boards, wall mounted/free-standinge robust

The wall mounted ironing board is easily adjustable in ergonomically right working height. When not in use, the board can be folded up in up-right position with minimal space need. The robust, free-standing ironing board is easily adjustable in ergonomically right working height. The board is provided with fold-away iron tray and can be completed with a sleeve board included in the delivery.



62 01 35



62 05 72

Model number	PNC	Width/ depth/ height (mm)	Max rated capacity/load kgs	Weight kgs net
	62 01 35	1270x380x520-950	wall mounted	9
	62 05 72	1220x400x900	free-standing	9



## Laundry transport trolleys



Model number	PNC	Width/ depth/ height (mm)	Weight kgs net
RT511		600x800x1570	
BV-141		700x600x580	
NV-21		600x800x900	20

## Collapsible canvas trolleys



Model number	PNC	Width/ depth/ height (mm)	Weight kgs net
RV73		560x670x820	8
RV74		560x820x1100	12

## W 161 Spring loaded trolleys

- Sturdy, generously dimensioned edge and floor profile, high-strength positive locking ensures permanent bonding to jacket metal.
- Edge profile reinforced with abrasion-resistant plastic padding. Trolley with vertically moveable base which keeps the load at constant height for easy access.
- Depending on the type of trolley, the load capacity can be varied from 30 to 195 kg in increments of 15 kg by means of replaceable lifting elements.
- The moveable base does not tilt, even when loaded on only one side.
- Running gear: 2 swivel and 2 fixed castors, Ø 125 mm, 40 mm wide, easy running, rubber wheels, "non-marking", roller bearings, thread guards.
- Castors arranged centrally for easy manoeuvring, even in the most confined spaces.
- Corner-mounted running gear available on request.
- Anodised.



Model number	PNC	Width/ depth/ height (mm)	Outside dimensions L x W x H (approx. mm)	Volume (Approximate, litres)	Weight kgs net
40644		1060x710x820	1060 x 710 x 820	315	25,5
40645		1010 x 420 x 460	1060 x 470 x 800	195	21,0
40646		1010 x 600 x 460	1060 x 650 x 800	280	25,0
40756		1410 x 700 x 580	1460 x 750 x 920	570	31,5



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