

L700 & L900 SERIES



LOIPART

MARINE GALLEY, LAUNDRY
& WASTE AREA SOLUTIONS



L700 & L900

LOIPART MODULAR
COOKING SERIES

THE L700 & L900

Modular cooking series that guarantees the highest performance, reliability, energy saving, safety standards, and ergonomic operation. The L700 & L900 series is a flexible solution for any galley, with the possibility of arranging the modules to your needs. The series comes in 700 and 900 mm depths to suit your galley's need for capacity and space.

Simplicity

Everything made easy. Perfect results at all times thanks to unique solutions with precise and automatic control. Superior cleanability and operator safety are guaranteed.

Extreme power


Power, productivity, and flexibility at the same time. Easily manage multiple menus in unlimited quantities to satisfy all your customers' needs.

Exclusive Personality

A large range of high-performing and versatile solutions able to adapt to any galley space for maximum quality and performance.

Profitability

Innovative solutions for high efficiency and savings. Less consumption and lower running costs. Better for your business and for the environment.



Rolling racks are included with cooking tops and ranges. Handrails are optional and can be adapted depending on the module.

BRUSHED CHROME GRIDDLES (FRY TOPS)

The rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.

Energy savings

The chrome surface allows more than 10% savings in energy consumption during the pre-heating phase and approximately one-third in stand-by, compared to mild steel surfaces. In addition, cooking on contact results in less heat dispersion for a better working environment.

Cooking on brushed chrome is 24% faster than on mild steel surface. It reaches 177°C in only 6 min and 30 sec.

Chrome fry tops fully comply with the European Food Contact Materials Regulation (EC No. 1935/2004)



Griddle with smooth/ribbed plate



Dedicated after-sales service

Our warehouse is located in Sweden with hubs in the USA and Singapore, allowing us to reach many parts of the world within a few days. We have 3000 vital and frequently sold spare parts on hand to increase availability.

Professional technical support

- On-demand and emergency service
- Crew and staff training
- Inspection before dry dock
- Major repair



Range with 6 hot plates and oven



Grill Top HP 1200 mm

ELECTRIC POWER GRILLS

Perfect results

Even flawless grilling, portion after portion, and the fast heat-up time. Electric Power Grill's unique design reduces the distance between heating elements and cooking grids for uniform heat distribution.

Quick heat up

Electric Power Grill's quick heat technology not only heats the grill in record time but cuts cooking times too, thanks to heating elements coupled with cooking grids and Heat Boost removable deflectors.

Water level alarm

The unit tells you when the water is low. Ensures perfect results by keeping the water tank filled.

Easy to clean

Cleaning your Electric Power Grill couldn't be simpler with dishwasher-safe, removable cooking grids. Integrated water tap, grease collecting basin, and drain for quick filling and emptying.



The heating elements tilt 90° and lock in place.



Splash guards protect user from grease splashes. Cooking grids are removable and dishwasher safe.



Deflectors reduce cooking time.



Deep Fat Fryer 23 L

DEEP FAT FRYERS WITH INTERNAL ELEMENTS

The fryer has high efficiency (18kW) liftable incoloy armored heating elements placed inside the well. A tap drains the oil into a container under the well, and rounded corners make cleaning easier.

DEEP FAT FRYERS WITH EXTERNAL ELEMENTS

Models with a V-shaped well with external elements that helps extend the life of the oil, there is a significant savings as the oil needs to be changed less frequently. In addition, less oil changes results in less times needed to dispose of the used oil, saving money in additional disposal costs.

LET US HELP YOU PLAN THE LAYOUT

THE PLANNING

Planning of catering areas is everything. Our goal is to transform the spaces into functional workplaces, optimize the use of space, and - last but not least - meet our customers' specific needs and wishes. Using 3D & VR and creative thinking, our experienced designers will transform galleys, pantries, bars, and laundry rooms into pleasant and functional workspaces.

RULES AND REGULATIONS

The various rules and regulations define right and wrong, and our design team is well aware of specific rules and regulations such as USPH VSP, NORSOK, ABS HAB, UK HSE, NR-12, MARPOL, and other standards.

WE SUPPORT YOU ALL THE WAY

Our world-class designers utilize every inch of space and create good workflows, while our skilled project leaders and technicians ensure you get the most out of your projects. We can supply you with layout proposals, capacity calculations, and budget estimates for galleys, provision stores, laundry areas, and waste applications.

BRATT PANS

Tilting bratt pans are the exclusive solution for wet or dry cooking of large quantities.

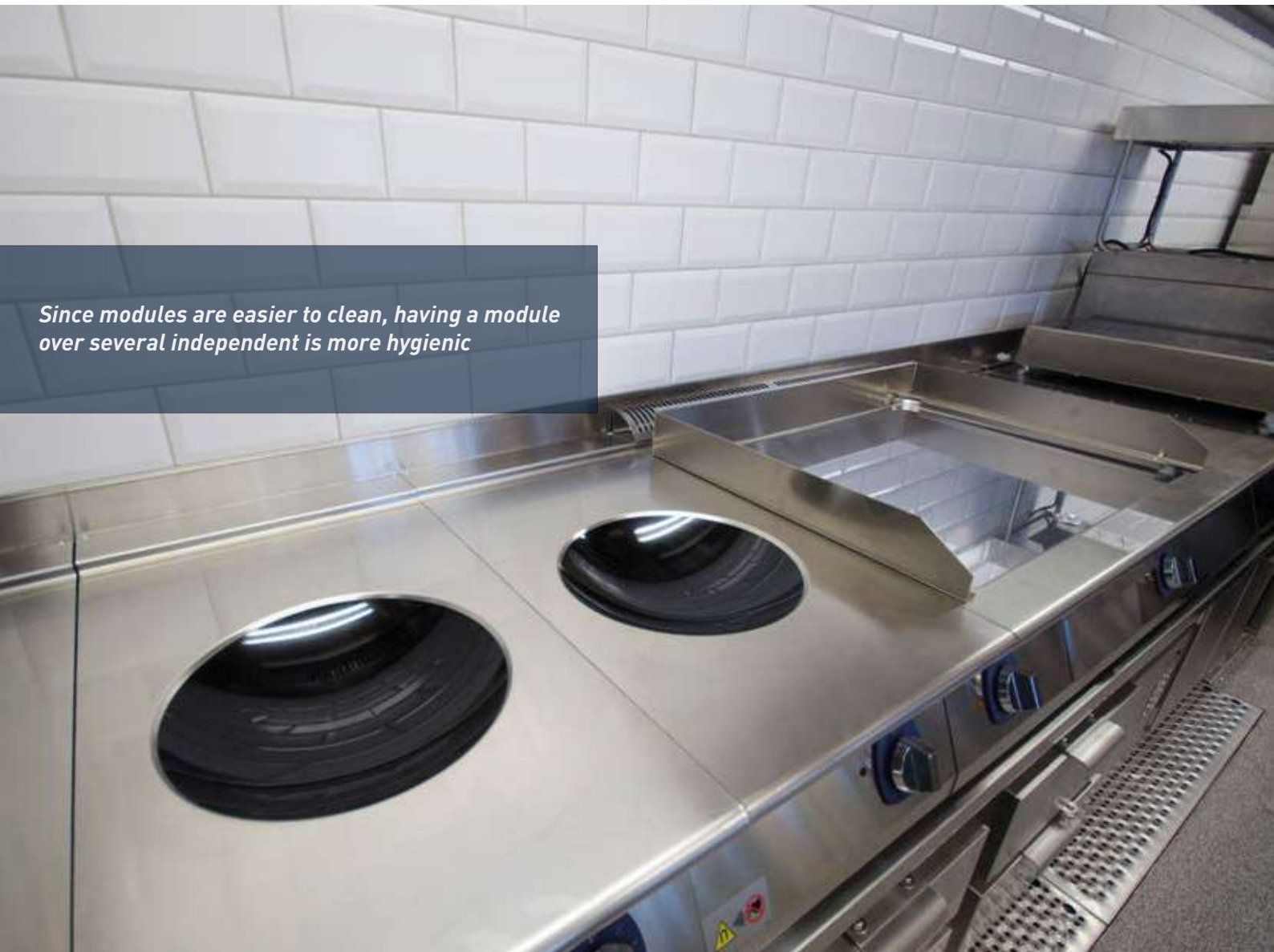
The bratt pans have a Duomat cooking surface for roasting, browning, stewing, preparing sauces, sautéing, boiling, and braising. This surface has excellent thermal stability and corrosion resistance and is made of a 10 mm-thick alloy obtained from the combination of 2 different stainless steel plates.

The models have a water-filling tap, manual tilting, and infrared heating elements under the cooking surface.



Bratt Pan 100 L

Since modules are easier to clean, having a module over several independent is more hygienic



BOILING PANS

Boiling pans are suitable for cooking, sauté, or poaching all kinds of food. The unit features high-efficiency heating elements (9,4 kW) with energy control and a temperature limiter. The food is uniformly heated in the base and side walls of the kettle by an indirect heating system that uses integrally generated saturated steam at a temperature of 110°C in the jacket.



Boiling Pan 100 L



INDUCTION TOPS

The induction tops have a ceramic glass surface and powerful 5kW induction zones with short heat-up time. Perfect control for your cooking requirements thanks to the energy regulator, which allows working with low power for delicate recipes or full power for fast service.

The automatic pan detection function (only heats up when coming in contact with a pan) drastically reduces the amount of energy consumed as well as the dispersion of heat into the workplace.

Induction tops are only available in some voltages (230 3 50/60 and 400 3 50/60).

WORK TOPS AND STANDS

Worktops come in 200, 400, and 800mm widths and are made in 2 mm, stainless steel with a Scotch-Brite finish and right-angled side edges, eliminating gaps and possible dirt traps between units. They can have a closed front or a drawer.

Open stands

Exterior panels in stainless steel with Scotch-Brite finishing
Optional accessories are doors with handles, drawers, and heating kits.

Refrigerator/Freezer Bases

The bases can operate as refrigerators and freezers where the temperatures can be set from -22°C to +8°C.

The units have a built-in compressor unit with R290 refrigerant gas. The two drawers, with safety stop and perforated bottom plates, can support up to 40 kg/each.



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