



# Cooking equipment for the catering industry



**Price list 2023**

<b>Flex 600</b>	
Ranges	Page
Gas	6-7
Electric radiant hobs	8-11
Induction/wok hobs	12-13
<b>Griddles</b>	
Steel	14-16
Hard chrome-plated	17-19
Rustica chargrills	20-21
Bratt pans	22-23
Deep fat fryers	24-25
Chip scuttles	26
Boiling pans	27
Bain-maries	27
Pasta boilers	28
Counter units	30
Warming cabinets	30
Base units	31
Doors	32

<b>Flex 700</b>	
Ranges	Page
Gas	34-36
Electric radiant hobs	37-39
Induction/wok hobs	40-43
<b>Griddles</b>	
Hard chrome-plated	44-46
Bratt pans	47
Rustica chargrills	48-49
Deep fat fryers	50
Chip scuttles	51
Boiling pans	52
Bain-maries	52
Pasta boilers	53
Counter units	54
Refrigerated prep bench base units	55
Base units	56
Doors	57

<b>Stand 700</b>	
Ranges	Page
Gas	60-66
Electric radiant hobs	67-75
Induction/wok hobs	76-83
<b>Griddles</b>	
Steel	84-86
Hard chrome-plated	87-89
Bratt pans	90-91
Multi-speed combi bratt pans/boilers	92-93
Tilting bratt pans	94
Boiling pans	95
Rustica chargrills	96-97
Deep fat fryers	98-102
Chip scuttles	102
Pasta boilers	104
Boiling pans	105
Bain-maries	108-111
Appliance connectors	113
Single hole mixer taps	114
Counter units	114-115
Doors	116

<b>Stand 850</b>	
Ranges	Page
Gas	118-123
Electric radiant hobs	125-128
Induction/wok hobs	129-135
<b>Griddles</b>	
Hard chrome-plated	136-139
Bratt pans	140-141
Multi-purpose bratt pans	141
Multi-speed combi bratt pans/boilers	142-143
Tilting bratt pans	144
Boiling pans	145
Rustica chargrills	146-147
Deep fat fryers	148-152
Chip scuttles	152
Pasta boilers	154
Boiling pans	155
Bain-maries	157-161
Counter units	164-165
Doors	166

# Contents



## Stand 900B

Ranges	Page
Gas	168-173
Electric radiant hobs	175-178
Induction/wok hobs	179-185
<b>Griddles</b>	
Hard chrome-plated	186-189
Bratt pans	190-191
Rustica chargrills	192-193
Deep fat fryers	194-196
Chip scuttles	197
Pasta boilers	198
Boiling pans	199
Bain-maries	201-205
Counter units	208-209
Doors	210
Saucepans & frying pans	212-214

## Professional appliances 700

Ranges	Page
Taps	216-219
Gas & free-standing units	220-222
Electric	223
<b>Griddles</b>	
Gas & electric, hard chrome-plated	224-225
Gas, steel	226
Gas lava rock grills	226
Tilting bratt pans	227
Bain-maries & pasta boilers	228
Deep fat fryers	229
Boiling pans	230
Counter units & doors	231

## Food preparation

	Page		Page
Countertop induction ranges	232	Vacuum appliances	276-277
Countertop induction wok hob	233	Hot dog appliances & toasters	278-279
Countertop electric radiant hobs	234	Eco Line salamanders	280-281
Hotplates & Sous vide	234	Expert Line salamanders	282-283
Boiling pans & Bain-maries	235	Beef-Star high-temperature grills	284-285
Beef & burger griddles	236-241	Convection ovens	286-292
Teppanyaki griddles	242	Snack ovens	293
Bratt pans	243	Pizza ovens	294-302
Induction ranges, flat and for woks	244-247	Dough kneaders	303-306
Radiant hobs, flat	248	Dough rolling machines	307
Stockpot stoves	249-250	Refrigerated pizza prep benches	308
Countertop gas bratt pans	251	Refrigerated top cabinets	309
Hot Star	252-253	Refrigerated prep benches	310-314
Hotplates	254-255	Blast chillers & blast freezers	315
Heat lamps & warming cabinets	256-257	Refrigerators & waste disposal coolers	316-319
Serving trolleys & kitchen trolleys	258	Wine chiller	320-322
Food service trolleys & plate dispensers	259	Cake display cabinets	323
Flat griddles	262-263	Refrigerated display cabinets	324
Contact grills	264-266	Warming display cabinets	325
Waffle irons / crepe machines / microwaves	267-269	Online information	318
Deep fat fryers	270-273	Notes	319-321
Pasta boilers & bains-marie	274-275	T&Cs	322-323



**Important information:**

Subject to change and technical modifications. Images are not technically binding and are only intended for illustration purposes.  
Small appliances and countertop appliances must be sent back to the factory to be repaired.  
All orders and deliveries are subject to our General Terms and Conditions.

**Delivery:**

If products are in stock, they are dispatched from our Durach warehouse within 2–5 days.  
Free delivery for orders worth €500 excl. VAT and over.

(Only applies to delivery within Germany and Austria. Does not apply to deliveries to islands, mountains and ports).

In the event that Locher is unable to deliver your order in one shipment, outstanding products will be delivered at a later date at no extra charge.

**Contact us:**

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# Flex 600

Appliances in the Flex 600 series have an overall depth of 600 mm and have been functionally designed with the needs of the professional kitchen in mind.

The benefits of the Flex 600 series at a glance:

- extremely reliable, stable and highly functional
- a wide collection of table-top appliances, free-standing appliances and ovens, as well as base units suitable for different widths of appliance.
- flush connection with a hairline joint
- high-performance, compact appliances
- available as gas or electric
- bottom units can be installed on bases
- optimised energy consumption, easy cleaning, practical functionality



### Gas range with 4 burners and electric multi-purpose oven GN 1/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 2 chrome-plated pan support stands, each spanning 2 burners  
 Multi-purpose electric oven with 8 different functions  
 Top/bottom heat, bottom heat, top heat, fan-assisted top/bottom heat, convection heat, defrost and cool-down function  
 Optimum temperature control between 50°C and 270°C  
 Includes oven light and removable shelf rails for optimum, easy cleaning  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 oven grid shelf

Outer dimensions: **W. 800 x D. 600 x H. 850/900 mm**

Front C burner: 2 x 3.5 kW (single ring)

Back D burner: 2 x 5.5 kW (double ring)

Nominal heat input: 18.0 kW gas, configured for natural gas H

Connected load of oven: 33 kW / 230 V electric

**Item no. 216003**

**Price 5990.00**



### Gas range with 2 burners

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: **W. 400 x D. 600 x H. 250 mm**

Front C burner: 3.5 kW single ring

Back D burner: 5.5 kW double ring

Nominal heat input: 9.0 kW gas, configured for natural gas H

**Item no. 216001**

**Price 2690.00**



### Gas range with 4 burners

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: **W. 800 x D. 600 x H. 250 mm**

Front C burner: 2 x 3.5 kW single ring

Back D burner: 2 x 5.5 kW double ring

Nominal heat input: 18.0 kW gas, configured for natural gas H

**Item no. 216002**

**Price 3690.00**

# Flex 600

## Accessories

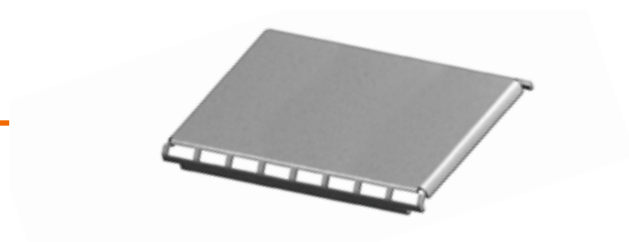


### Gas hotplate 602

Material: 8 mm thick FE 510 steel  
2 cooking zones, front and back

Dimensions: 550 x 330 mm  
Weight: 7 kg

**Item no.** 206021  
**Price** 460.00



### Wok ring

Material: CNS 18/10  
Suitable for use with all gas pan support stands  
For Ø 360 and Ø 390 mm woks

Dimensions: Ø 250 x 45 / 60 mm

**Item no.** 209100  
**Price** 250.00



### Oven grid shelf GN 1/1

Material: Chrome-plated steel  
For all GN 1/1 ovens

Dimensions: 530 x 325 mm  
Weight: 1.4 kg

**Item no.** 206850  
**Price** 85.00

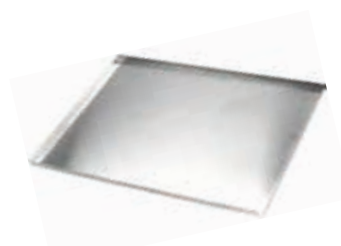


### Baking tray GN 1/1

Material: Aluminium  
For all GN 1/1 ovens

Dimensions: 530 x 325 mm  
Weight: 1.4 kg

**Item no.** 206851  
**Price** 35.00



### Oven door with window

Oven door with window, incl. ventilation and oven light  
suitable for use with a fan-assisted oven

**Item no.** 209995  
**Price** 950.00





### Electric range with 4 cooking zones, 2.3 kW each, and electric multi-purpose oven

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass  
 Fully adjustable power control dial with energy regulator  
 Overheat shut-off and main switch with ON lamp  
 Residual heat indicator beneath the Ceran glass  
 Multi-purpose electric oven with 8 different functions  
 Top/bottom heat, bottom heat, top heat, fan-assisted top/bottom heat, convection heat, defrost and cool-down function  
 Optimum temperature control between 50°C and 270°C  
 Includes oven light and removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper and 1 oven grid shelf

Outer dimensions: **W. 600 x D. 600 x H. 850/900 mm incl. feet**  
 Radiant hobs: 4 x round Ø 210 mm, 2.3 kW each  
 Ceran glass: 550 x 560 mm, 4 mm thick  
 Connected load: 12.5 kW / 400 V

**Item no. 216308**  
**Price 4990.00**



# Flex 600

## Radiant hobs



Flex 600

### Electric range with 4 cooking zones, 3 kW each, and electric multi-purpose oven GN 1/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass  
 Fully adjustable power control dial with energy regulator  
 Overheat shut-off and main switch with ON lamp  
 Residual heat indicator beneath the Ceran glass  
 Multi-purpose electric oven with 8 different functions  
 Top/bottom heat, bottom heat, top heat, fan-assisted top/bottom heat, convection heat, defrost and cool-down function  
 Optimum temperature control between 50°C and 270°C  
 Includes oven light and removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper and 1 oven grid shelf

Outer dimensions: **W. 800 x D. 600 x H. 850/900 mm incl. feet**  
 Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each  
 Ceran glass: 750 x 560 mm, 6 mm thick  
 Connected load: 15.3 kW / 400 V

**Item no. 216306**  
**Price 5990.00**



### Electric range with 4 cooking zones, 3 kW each, radiant hobs with electronic pan detection and electric multi-purpose oven GN 1/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass  
 Fully adjustable power control dial with energy regulator  
 Overheat shut-off and main switch with ON lamp  
 Residual heat indicator beneath the Ceran glass  
 Multi-purpose electric oven with 8 different functions  
 Top/bottom heat, bottom heat, top heat, fan-assisted top/bottom heat, convection heat, defrost and cool-down function  
 Optimum temperature control between 50°C and 270°C  
 Includes oven light and removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper and 1 oven grid shelf

Outer dimensions: **W. 800 x D. 600 x H. 850/900 mm incl. feet**  
 Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each with electronic pan detection  
 Ceran glass: 750 x 560 mm, 6 mm thick  
 Connected load: 15.3 kW / 400 V

**Item no. 216307**  
**Price 6990.00**



### Oven door with window

Oven door with window, incl. ventilation and oven light suitable for use with a fan-assisted oven

**Item no. 209995**  
**Price 950.00**







### Electric range with 2 cooking zones, 3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass  
 Main switch with ON lamp  
 Fully adjustable power control dial with energy regulator  
 Residual heat indicator beneath the Ceran glass  
 Includes: 1 Ceran scraper

Outer dimensions: **W. 400 x D. 600 x H. 250 mm**

Radiant hobs: 2 x round Ø 230 mm, 3.0 kW each

Ceran glass: W. 350 x D. 560 mm, 4 mm thick

Connected load: 6.0 kW / 400 V

**Item no. 216300**

**Price 2490.00**



### Electric range with 2 cooking zones, 3 kW each, radiant hobs with **electronic pan detection**

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass  
 Main switch with ON lamp  
 Fully adjustable power control dial with energy regulator  
 Electric pan detection  
 Pan detection can be turned off using the main switch  
 Residual heat indicator beneath the Ceran glass  
 Includes: 1 Ceran scraper

Outer dimensions: **W. 400 x D. 600 x H. 250 mm**

Radiant hobs: 2 x round Ø 230 mm, 3.0 kW each

Ceran glass: W. 350 x D. 560 mm, 4 mm thick

Connected load: 6.0 kW / 400 V

**Item no. 216301**

**Price 3090.00**



### Ceramic glass cleaning agent

Dimensions: 125 ml

Weight: 0.8 kg

**Item no. 209227**

**Price 40.00**



### Wide Ceran scraper

Material: Professional die-cast scraper with blade

Width of blade: 100 mm

Weight: 0.6 kg

**Item no. 209226**

**Price 55.00**

# Flex 600

## Radiant hobs



### Electric range with 4 cooking zones, 2.3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass  
Main switch with ON lamp  
Fully adjustable power control dial with energy regulator  
Residual heat indicator beneath the Ceran glass  
Includes: 1 Ceran scraper

Outer dimensions: W. 600 x D. 600 x H. 250 mm  
Radiant hobs: 4 x round Ø 210 mm, 2.3 kW each  
Ceran glass: W. 550 x D. 560 mm, 4 mm thick  
Connected load: 9.2 kW / 400 V

**Item no.** 216302  
**Price** 3590.00



Flex 600

### Electric range with 4 cooking zones, 2.3 kW each, radiant hobs with **electronic pan detection**

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass  
Main switch with ON lamp  
Fully adjustable power control dial with energy regulator  
Electric pan detection  
Pan detection can be turned off using the main switch  
Residual heat indicator beneath the Ceran glass  
Includes: 1 Ceran scraper

Outer dimensions: W. 600 x D. 600 x H. 250 mm  
Radiant hobs: 4 x round Ø 210 mm, 2.3 kW each  
Ceran glass: W. 550 x D. 560 mm, 4 mm thick  
Connected load: 9.2 kW / 400 V

**Item no.** 216303  
**Price** 4590.00







### Induction range with 2 cooking zones

CNS 18/10 casing, fan integrated in base of appliance  
 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass  
 Main switch and 2 fully adjustable power controls 1–9  
 Pan detection, pan quality control, overheat shut-off and residual heat indicator  
 Digital display beneath the Ceran glass  
 Includes: Aluminium fat filter (dishwasher-safe)

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Outer dimensions: **W. 400 x D. 600 x H. 250 mm**  
 Ceran glass: W. 350 x D. 560 mm, 4 mm thick  
 Coils                      Ø 210 mm, 1.8 kW  
 Connected load      3.5 kW / 230 V  
**Item no.                216202**  
**Price                    3890.00**



### Induction range with 2 cooking zones

CNS 18/10 casing, fan integrated in base of appliance  
 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass  
 Main switch and 2 fully adjustable power controls 1–9  
 Pan detection, pan quality control, overheat shut-off and residual heat indicator  
 Digital display beneath the Ceran glass  
 Includes: Aluminium fat filter (dishwasher-safe)

---

Outer dimensions: **W. 400 x D. 600 x H. 250 mm**  
 Ceran glass: W. 350 x D. 560 mm, 4 mm thick  
 Coils                      Ø 230 mm, 3.5 kW                      Ø 230 mm, 5.0 kW  
 Connected load      7.0 kW / 400 V                      10.0 kW / 400 V  
**Item no.                216200                      216203**  
**Price                    5090.00                      5490.00**



### Induction range with 4 cooking zones

CNS 18/10 casing, fan integrated in base of appliance  
 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass  
 Main switch and 4 fully adjustable power controls 1–9  
 Pan detection, pan quality control, overheat shut-off and residual heat indicator  
 Digital display beneath the Ceran glass  
 Includes: Aluminium fat filter (dishwasher-safe)

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Outer dimensions: **W. 600 x D. 600 x H. 250 mm**  
 Ceran glass: W. 550 x D. 560 mm, 4 mm thick  
 Coils                      Ø 210 mm, 1.8 kW                      Ø 230 mm, 3.5 kW  
 Connected load      7.0 kW / 400 V                      14.0 kW / 400 V  
**Item no.                216205                      216201**  
**Price                    6390.00                      8890.00**

# Flex 600

## Induction



Flex 600

### Induction wok hob, 5.0 kW

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Ceran glass bowl flush-fitted from below  
Pan detection, pan quality control and overheat shut-off  
Fully adjustable power control (1-9)  
Main switch with ON lamp  
Digital display beneath the glass  
Display includes residual heat indicators  
Fan integrated in base of appliance  
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: **W. 400 x D. 600 x H. 250 mm**  
Ceran glass bowl: Ø 300 mm  
Connected load: 5.0 kW / 400 V

**Item no.** 216225  
**Price** 4090.00



### Wok

Material: Stainless steel CNS 18/10  
Capacity 4 – 5 litres

Dimensions: Ø 390 mm  
Weight: 1.8 kg

**Item no.** 209203  
**Price** 225.00



### Wok

Material: CNS 18/10 stainless steel, ultra-light for easy handling  
Capacity 4 – 5 litres

Dimensions: Ø 360 mm  
Weight: 1.15 kg

**Item no.** 209204  
**Price** 190.00



### Wok

Material: Stainless steel CNS 18/10 with non-stick coating  
Capacity 4 – 5 litres

Dimensions: Ø 390 mm  
Weight: 1.85 kg

**Item no.** 209205  
**Price** 249.00



### Wok

Material: Steel  
Capacity 4 – 5 litres

Dimensions: Ø 360 mm  
Weight: 1.45 kg

**Item no.** 209206  
**Price** 135.00





### Electric griddle 400

#### Smooth steel cooking surface

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 1 heat zone with removable splash guard  
 Griddle countersunk 20 mm with a seamless weld  
 Special steel (FE510) cooking surface, polished finish  
 (may rust if not oiled)  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Removable splash guard,  
 fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 400 x D. 600 x H. 250 mm**

Cooking surface: 320 x 520 mm

Temperature range 60°–300°C

Connected load: 4.5 kW / 400 V

**Item no. 216431**

**Price 2890.00**



### Electric griddle 600

#### Smooth steel cooking surface

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Griddle countersunk 20 mm with a seamless weld  
 Special steel (FE510) cooking surface, polished finish  
 (may rust if not oiled)  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Removable splash guard,  
 fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 600 x D. 600 x H. 250 mm**

Cooking surface: 520 x 520 mm

Temperature range 60°–300°C

Connected load: 7.5 kW / 400 V

**Item no. 216432**

**Price 3890.00**



# Flex 600

## Griddles



### Electric griddle 800

#### Smooth steel cooking surface

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
2 separate heat zones with removable splash guard  
Griddle countersunk 20 mm with a seamless weld  
Special steel (FE510) cooking surface, polished finish  
(may rust if not oiled)  
Chute (125 x 35 mm) into removable fat collection drawer  
Fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Includes: Removable splash guard,  
fat collection drawer, food turner and stainless steel scouring pad  
Optional feature: Grid shelf for splash guard

Outer dimensions: W. 800 x D. 600 x H. 250 mm

Cooking surface: 720 x 520 mm

Temperature range 60°–300°C

Connected load: 10.5 kW / 400 V

**Item no.** 216433

**Price** 4990.00



Flex 600





### Electric griddle 600

#### Steel cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Griddle countersunk 20 mm with a seamless weld  
 Special steel (FE510) cooking surface, polished finish  
 (may rust if not oiled)  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Removable splash guard,  
 fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 600 x D. 600 x H. 250 mm**

Cooking surface: 520 x 520 mm

Temperature range 60°–300°C

Connected load: 7.5 kW / 400 V

**Item no. 216450**

**Price 4290.00**



### Electric griddle 800

#### Steel cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Griddle countersunk 20 mm with a seamless weld  
 Special steel (FE510) cooking surface, polished finish  
 (may rust if not oiled)  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Removable splash guard,  
 fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 800 x D. 600 x H. 250 mm**

Cooking surface: 720 x 520 mm

Temperature range 60°–300°C

Connected load: 10.5 kW / 400 V

**Item no. 216451**

**Price 5390.00**



# Flex 600 Griddles



Flex 600

## Electric griddle 400

### Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 1 heat zone with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 400 x D. 600 x H. 250 mm**  
 Cooking surface: 320 x 520 mm  
 Temperature range 50°–250°C  
 Connected load: 4.5 kW / 400 V

**Item no. 216400**  
**Price 3390.00**



## Electric griddle 600

### Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 600 x D. 600 x H. 250 mm**  
 Cooking surface: 520 x 520 mm  
 Temperature range 50°–250°C  
 Connected load: 7.5 kW / 400 V

**Item no. 216401**  
**Price 4690.00**



## Speed heating elements are optional

Available for Flex 600 hard chrome-plated griddles  
 Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	5.6 kW	9.4 kW	13.4 kW
Item no.	299440	299460	299480
Price	900.00	1200.00	1400.00

## Heat-up time in minutes 20°–200°C

Griddle 600 with aluminium block 7.5 kW **16 mins**

Griddle 600 **Speed** 9.4 kW **6 mins**



## Electric griddle 800

### Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 800 x D. 600 x H. 250 mm**

Cooking surface: 720 x 520 mm

Temperature range 50°–250°C

Connected load: 10.5 kW / 400 V

**Item no. 216402**

**Price 5690.00**

## Grid shelf for splash guard

Material: Chrome-plated steel

Removable, suitable for use with 400, 600 and 800 mm griddles

Item no.	209460	209461	209462
for width	400 mm	600 mm	800
Price	70.00	105.00	125.00

## Teflon plug for chute 125 x 35 mm

Material: Teflon

Dimensions: 135 x 45 x 55 mm

**Item no. 209400**

**Price 170.00**

## Food turner

Material: Stainless steel CNS 18/10

Dimensions: 90 x 280 mm

**Item no. 209402**

**Price 45.00**

## Serrated scraper for steel griddles

Material: CNS 18/10 stainless steel blade

Dimensions: 120 x 250 mm

**Item no. 209404**

**Price 198.00**

## Stainless steel cleaning set

Comprises 2 scouring pads

Dimensions: Ø approx. 80 mm

**Item no. 209403**

**Price 6.00**





# Flex 600 Griddles



Flex 600

## Electric griddle 600

### Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 600 x D. 600 x H. 250 mm**  
 Cooking surface: 520 x 520 mm  
 Temperature range 50°–250°C  
 Connected load: 7.5 kW / 400 V

**Item no. 216420**  
**Price 5090.00**



## Electric griddle 800

### Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 800 x D. 600 x H. 250 mm**  
 Cooking surface: 720 x 520 mm  
 Temperature range 50°–250°C  
 Connected load: 10.5 kW / 400 V

**Item no. 216421**  
**Price 6090.00**



## Speed heating elements are optional

Available for Flex 600 hard chrome-plated griddles  
 Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
<b>Connected load</b>	<b>5.6 kW</b>	<b>9.4 kW</b>	<b>13.4 kW</b>
<b>Item no.</b>	<b>299440</b>	<b>299460</b>	<b>299480</b>
<b>Price</b>	<b>900.00</b>	<b>1200.00</b>	<b>1400.00</b>

## Heat-up time in minutes 20° –200 °C

Griddle 600 with aluminium block 7.5 kW	<b>16 mins</b>
Griddle 600 <b>Speed</b> 9.4 kW	<b>6 mins</b>



### Electric Rustica 400 chargrill

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Removable non-stick cast-iron cooking grid  
 1 heat zone with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
 Fat drip pan with drain, including 3/4" ball tap in the front panel  
**Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)**  
 Includes: Food turner

Outer dimensions: W. 400 x D. 600 x H. 250 mm  
 Cooking surface: 300 x 450 mm  
 Temperature range 60°–300°C  
 Connected load: 4.0 kW / 400 V

**Item no. 216461**  
**Price 3290.00**



### Electric Rustica 700 chargrill

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Removable non-stick cast-iron cooking grid  
 2 heat zones with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
 Fat drip pan with drain, including 3/4" ball tap in the front panel  
**Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)**  
 Includes: Food turner

Outer dimensions: W. 700 x D. 600 x H. 250 mm  
 Cooking surface: 600 x 450 mm  
 Temperature range 60°–300°C  
 Connected load: 8.0 kW / 400 V

**Item no. 216462**  
**Price 4890.00**



# Flex 600

## Rustica lava-rock charrills



### Electric Rustica 400 lava-rock charrill

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Removable non-stick cast-iron cooking grid  
1 heat zone with fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Top heating element can be completely swung out, locked and heating turned off  
Heating element permanently integrated beneath the lava rocks (can be turned off)  
Removable drip collection drawer  
Includes: Lava rocks and food turner

Outer dimensions: **W. 400 x D. 600 x H. 250 mm**  
Cooking surface: 300 x 450 mm  
Temperature range 60°–300°C  
Connected load: 7.0 kW / 400 V

**Item no. 216463**  
**Price 4290.00**



### Electric Rustica 700 lava-rock charrill

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Removable non-stick cast-iron cooking grid  
2 heat zones with fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Top heating elements can be completely swung out, locked and heating turned off  
Heating element permanently integrated beneath the lava rocks (can be turned off)  
Removable drip collection drawer  
Includes: Lava rocks and food turner

Outer dimensions: **W. 700 x D. 600 x H. 250 mm**  
Cooking surface: 600 x 450 mm  
Temperature range 60°–300°C  
Connected load: 14.0 kW / 400 V

**Item no. 216464**  
**Price 5690.00**



### Lava rocks

For use in Rustica lava-rock charrills

1 bag  
**Item no. 209490**  
**Price 85.00**





### Electric bratt pan 400

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Special steel cooking surface, hard-plated stainless steel finish, seamless weld

Inside height of pan 60 mm

**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution

Round drain hole (Ø 55 mm) with Teflon plug and drip drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Teflon plug, food turner, drip drawer and stainless steel scouring pad

Outer dimensions: **W. 400 x D. 600 x H. 230 mm**

Cooking surface: 340 x 540 mm

Temperature range: 60°–300°C

Connected load: 4.5 kW / 400 V

**Item no. 216473**

**Price 3990.00**



### Electric bratt pan 600

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

Special steel cooking surface, hard-plated stainless steel finish, seamless weld

Inside height of pan 60 mm

**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution

Round drain hole (Ø 55 mm) with Teflon plug and drip drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Teflon plug, food turner, drip drawer and stainless steel scouring pad

Outer dimensions: **W. 600 x D. 600 x H. 230 mm**

Cooking surface: 540 x 540 mm

Temperature range: 60°–300°C

Connected load: 7.5 kW / 400 V

**Item no. 216474**

**Price 5290.00**



### Splash guard for bratt pans

Material: Stainless steel CNS 18/10

Removable, suitable for use with 400, 600 and 800 mm bratt pans

Item no.	209450	209451	209452
For width of bratt pan	400 mm	600 mm	800 mm
Price	230.00	320.00	360.00

### Heat-up time in minutes 20°–200° C

Bratt pans 600 with aluminium block 7.5 kW **16 mins**

Bratt pan 600 **Speed** 9.8 kW **6 mins**

### Speed heating elements are optional

Available for stainless steel bratt pans. Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	5.8 kW	9.8 kW	13.8 kW
Item no.	299441	299461	299481
Price	900.00	1200.00	1400.00



# Flex 600

## Bratt pans



Flex 600

### Electric bratt pan 400

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Special steel cooking surface hard-plated stainless steel finish  
seamless weld, inside height of pan 60 mm  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
Round drain hole (Ø 55 mm) with Teflon plug and collection container GN 2/3-150 in the base unit  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Includes: Teflon plug, collection container GN 2/3-150, food turner and stainless steel scouring pad

Outer dimensions: **W. 400 x D. 600 x H. 850 / 900 mm incl. feet**  
Cooking surface: 340 x 540 mm  
Temperature range: 60°–300°C  
Connected load: 4.5 kW / 400 V

**Item no. 216471**  
**Price 4790.00**



### Electric bratt pan 600

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
2 separate heat zones  
Special steel cooking surface, hard-plated stainless steel finish, seamless weld, inside height of pan 60 mm  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
Round drain hole (Ø 55 mm) with Teflon plug and collection container GN 2/3-150 in the base unit  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Includes: Teflon plug, collection container GN 2/3-150, food turner and stainless steel scouring pad

Outer dimensions: **W. 600 x D. 600 x H. 850 / 900 mm incl. feet**  
Cooking surface: 540 x 540 mm  
Temperature range: 60°–300°C  
Connected load: 7.5 kW / 400 V

**Item no. 216472**  
**Price 6150.00**



### Round Teflon plug for bratt pan drain Ø 55

Material: Teflon

Dimensions: Ø 60 mm x 110 mm  
Weight: 0.4 kg

**Item no. 209401**  
**Price 175.00**





### Electric deep fat fryer, 1 tank, 1 x 10 litres

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by elements in the tank  
 Heating element can be completely swung out of the tank, locked in place and heating turned off  
 Fat drained at the front  
 Thermostat-controlled temperature with warning light if the safety temperature limiter has been activated  
 Control dial, ON lamp and heat display on the front panel  
 Includes: Basket, lid and wide-mesh sieve above the heating element

Outer dimensions: **W. 400 x D. 600 x H. 250 mm**

Gross capacity/tank: 10 litres

Basket dimensions: W. 230 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 8.0 kW / 400 V

**Item no. 216500**

**Price 2890.00**

**With reinforced heating element: 10 kW**

**Item no. 216501**

**Price 2990.00**



### Electric deep fat fryer, 2 tanks, 2 x 10 litres

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by elements in the tank  
 Heating element can be completely swung out of the tank, locked in place and heating turned off  
 Fat drained at the front  
 Thermostat-controlled temperature with warning light if the safety temperature limiter has been activated  
 Control dial, ON lamp and heat display on the front panel  
 Includes: 2 baskets, 2 lids and 2 wide-mesh sieves above the heating element

Outer dimensions: **W. 600 x D. 600 x H. 250 mm**

Gross capacity/tank: 10 litres

Basket dimensions: 2 x W. 230 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 16.0 kW / 400 V

**With reinforced heating element: 2 x 10 kW**

**Item no. 216513**

**Price 4190.00**



### Fryer basket

Chrome-plated steel  
 Suitable for use with 12-litre deep fat fryer

Dimensions: 230 x 280 x 100 mm

Weight: 0.4 kg

**Item no. 209576**

**Price 98.00**

# Flex 600

## Deep fat fryers



Flex 600

### Electric deep fat fryer, 1 tank, 1 x 10 litres

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Heated by elements in the tank  
Heating element can be completely swung out of the tank, locked in place and heating turned off  
Fat drained at the front  
Thermostat-controlled temperature with warning light if the safety temperature limiter has been activated  
Control dial, ON lamp and heat display on the front panel  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Ball tap, basket, lid and wide-mesh sieve above the heating element

Outer dimensions: **W. 400 x D. 600 x H. 850 / 900 mm incl. feet**  
Gross capacity/tank: 10 litres  
Basket dimensions: W. 230 x D. 280 x H. 100 mm  
Temperature range: 50°–180°C  
Connected load: 8.0 kW / 400 V

**Item no. 216510**

**Price 3590.00**

**With reinforced heating element: 10 kW**

**Item no. 216521**

**Price 3690.00**



### Electric deep fat fryer, 2 tanks, 2 x 10 litres

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Heated by elements in the tank  
Heating element can be completely swung out of the tank, locked in place and heating turned off  
Fat drained at the front  
Thermostat-controlled temperature with warning light if the safety temperature limiter has been activated  
Control dial, ON lamp and heat display on the front panel  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 2 ball taps, 2 baskets, 2 lids and 2 wide-mesh sieves above the heating element

Outer dimensions: **W. 600 x D. 600 x H. 850 / 900 mm incl. feet**  
Gross capacity/tank: 10 litres  
Basket dimensions: 2 x W. 230 x D. 280 x H. 100 mm  
Temperature range: 50°–180°C  
Connected load: 16.0 kW / 400 V

**Item no. 216511**

**Price 4750.00**

**With reinforced heating element: 2 x 10 kW**

**Item no. 216520**

**Price 4950.00**



### Asian version 195 °C

Operates at a maximum temperature of 195 °C For the Flex 600 deep fat fryers (**price per tank**)

**Item no. 209510**

**Price 70.00**





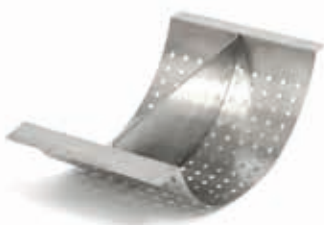


### Chip scuttle GN 1/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Top and bottom heat, tray and lamp operate separately  
 Main switch with 3 settings (top heat, bottom heat or top and bottom heat) with ON lamp in the front panel  
 Easy to clean due to smooth surfaces and rounded corners  
 Includes: Perforated insert for GN containers

Outer dimensions: W. 400 x D. 600 x H. 250 mm  
 Connected load: 1.0 kW / 230 V

**Item no.** 216550  
**Price** 2290.00



### Perforated stainless steel tray with divider

Made from CNS 18/10  
 For keeping different foods separate

Dimensions: 295 x 565 mm  
 Weight: 0.4 kg

**Item no.** 209595  
**Price** 460.00



# Flex 600

## Boiling pans/bain-maries



Flex 600

### Electric boiling pan GN 1/1

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Boiling tank GN 1/1-150 mm with shelf,  
flush-fitted  
Indirect heat, no heating elements in the tank  
Fully adjustable thermostat-controlled temperature  
Main switch (3 power settings) with ON lamp  
Water drainage tap at the front  
Includes: Perforated shelf  
Containers not included

Outer dimensions: W. 400 x D. 600 x H. 250 mm  
Temperature range: 50°–110°C  
Connected load: 7.0 kW / 400 V

**Item no.** 216675  
**Price** 2690.00



### Draining tray 1/3

Stainless steel

suitable for use with boiling pan GN 1/1, prod. no. 206675

**Item no.** 209660  
**Price** 115.00



### Basic accessory set for boiling pan with drip tray

Made from CNS 18/10  
Comprises 4 pasta baskets 1/6

Dimensions: For GN 2/3 - 150 mm

**Item no.** 206624  
**Price** 385.00



### Basic accessory set for boiling pan with no drip tray

Made from CNS 18/10  
Comprises 4 pasta baskets 1/6 and 1 pasta basket 1/3

Dimensions: For GN 1/1 - 150 mm

**Item no.** 206625  
**Price** 525.00



### Electric bain-marie GN 1/1

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Tank to hold GN 1/1-150 mm with shelf,  
flush-fitted  
Indirect heat, no heating elements in the tank  
Fully adjustable thermostat-controlled temperature  
Main switch with ON lamp  
water drained at the front  
Includes: Perforated shelf  
Containers not included

Outer dimensions: W. 400 x D. 600 x H. 250 mm  
Temperature range: 30°–85°C  
Connected load: 1.8 kW / 230 V

**Item no.** 216636  
**Price** 1890.00





### Electric pasta boiler GN 2/3

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Boiling tank GN 2/3-150 mm with shelf, flush-fitted  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch (3 power settings) with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
 Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: **W. 400 x D. 600 x H. 250 mm**  
 Temperature range: 50°-110°C  
 Connected load: 6.0 kW / 400 V

**Item no. 216600**  
**Price 3590.00**



### Sideways electric pasta boiler GN 1/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Boiling tank GN 1/1-150 mm with shelf and draining tray, flush-fitted  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch (3 power settings) with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
 Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: **W. 600 x D. 600 x H. 250 mm**  
 Temperature range: 50°-110°C  
 Connected load: 7.0 kW / 400 V

**Item no. 216601**  
**Price 4590.00**



# Flex 600

## Accessories



### Single-portion pasta basket with handle

Made from CNS 18/10  
Suitable for use with 150 mm deep tanks

Dimensions: 102 x 140 x 160 mm  
Weight: 0.5 kg

**Item no.** 206621  
**Price** 90.00



### Pasta basket 1/6 with handle

Made from CNS 18/10  
Suitable for use with 150 mm deep tanks

Dimensions: 143 x 163 x 160 mm  
Weight: 0.5 kg

**Item no.** 206622  
**Price** 99.00



### Pasta basket 1/3 with 2 handles

Made from CNS 18/10  
Suitable for use with 150 mm deep tanks

Dimensions: 298 x 163 x 160 mm  
Weight: 1.5 kg

**Item no.** 206623  
**Price** 159.00



### Basic accessory set for pasta boiler 2/3 - 150

Made from CNS 18/10  
Comprises 4 pasta baskets 1/6

Dimensions: For GN 2/3 - 150 mm  
Weight: 2.0 kg

**Item no.** 206624  
**Price** 385.00



### Basic accessory set for pasta boiler 1/1 - 150

Made from CNS 18/10  
Comprises 4 pasta baskets 1/6 and 1 pasta basket 1/3

Dimensions: For GN 1/1 - 150 mm  
Weight: 3.5 kg

**Item no.** 206625  
**Price** 525.00







### Counter unit with drawer

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint

Outer dimensions: W. 400 x D. 600 x H. 250 mm

**Item no.** 216900  
**Price** 1290.00



### Counter unit 400/600

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint

Outer dimensions: W. 400 x D. 600 x H. 250 mm

**Item no.** 216902  
**Price** 990.00

Outer dimensions: W. 600 x D. 600 x H. 250 mm

**Item no.** 216903  
**Price** 1190.00



### Wall connection element

Material: Stainless steel CNS 18/10  
Removable, suitable for extending the Flex 600 series of appliances to an overall depth of 650 mm

Appliance width	400 mm	600 mm	700 mm	800 mm
<b>Item no.</b>	206994	206996	206997	206998
<b>Price</b>	210.00	230.00	240.00	250.00



### Fan-assisted warming cabinet 400

**Not suitable for use beneath induction appliances**

Made from CNS 18/10  
1 swing door  
Fully adjustable control  
Warming cabinet temperature up to 85°C

Outer dimensions: W. 400 x D. 540 x H. 620 mm incl. feet

Connected load: 1.0 kW / 230 V

**Item no.** 206975  
**Price** 1390.00



### Fan-assisted warming cabinet 600

**Not suitable for use beneath induction appliances**

Made from CNS 18/10  
2 swing doors  
Fully adjustable control  
Warming cabinet temperature up to 85°C

Outer dimensions: W. 600 x D. 540 x H. 620 mm incl. feet

Connected load: 1.0 kW / 230 V

**Item no.** 206976  
**Price** 2290.00

# Flex 600

## Base units



### Base unit 400

Made from CNS 18/10  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 400 x D. 490 x H. 620 mm incl. feet

**Item no.** 206904  
**Price** 700.00

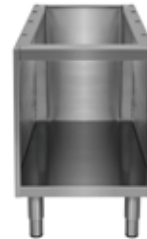


### Base unit 600

Made from CNS 18/10  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 600 x D. 490 x H. 620 mm incl. feet

**Item no.** 206906  
**Price** 760.00



### Base unit 700

Made from CNS 18/10  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 700 x D. 490 x H. 620 mm incl. feet

**Item no.** 206907  
**Price** 830.00



### Base unit 800

Made from CNS 18/10  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 800 x D. 490 x H. 620 mm incl. feet

**Item no.** 206908  
**Price** 880.00



### Base unit 1000

Made from CNS 18/10  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 1000 x D. 490 x H. 620 mm incl. feet

**Item no.** 206910  
**Price** 960.00



### Wall connection panel

CNS panel to connect Flex 600/650 base units to the wall  
Self-assembly

Outer dimensions: D. 50 x H. 470 mm

**Item no.** 206980  
**Price** 65.00





### Doors for 400 base units

Made from CNS 18/10, self-assembly  
Double walled, hinges can be fitted right or left  
Magnetic fastening

Outer dimensions: W. 400 mm

**Item no.** 209950  
**Price** 230.00



### Doors for 600 base units

Made from CNS 18/10, self-assembly  
Double walled, hinges can be fitted right or left  
Magnetic fastening

Outer dimensions: W. 600 mm

**Item no.** 209951  
**Price** 290.00



### Double doors for 600 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 600 mm

**Item no.** 209952  
**Price** 440.00



### Double doors for 700 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 700 mm

**Item no.** 209953  
**Price** 470.00



### Double doors for 800 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 800 mm

**Item no.** 209954  
**Price** 480.00



### Double doors for 1000 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 1000 mm

**Item no.** 209955  
**Price** 690.00



# Flex 700

Appliances in the Flex 700 series have an overall depth of 700 mm and have been functionally designed with the needs of the professional kitchen in mind.

The benefits of the Flex 700 series at a glance:

- extremely reliable, stable and highly functional
- a wide collection of modular countertop appliances and base units.
- flush connection system with a hairline joint
- high-performance, compact appliances
- available as gas or electric
- bottom units can be installed on bases
- optimised energy consumption, easy cleaning, practical functionality



### Gas range with 2 burners

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 hobs, back and front  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**  
 Front C burner: 3.5 kW  
 Back D burner: 5.5 kW  
 Nominal heat input: 9.0 kW gas, configured for natural gas H

**Item no. 237000**  
**Price 2990.00**



### Gas range with 4 burners

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: **W. 800 x D. 700 x H. 250 mm**  
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW  
 Front right D burner: 5.5 kW, back right C burner: 3.5 kW  
 Nominal heat input: 18.0 kW gas, configured for natural gas H

**Item no. 237003**  
**Price 4390.00**



### Gas range with 6 burners

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 3 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: **W. 1200 x D. 700 x H. 250 mm**  
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW  
 Front middle D burner: 5.5 kW, back middle c burner: 3.5 kW  
 Front right C burner: 3.5 kW, back right D burner: 5.5 kW  
 Nominal heat input: 27.0 kW gas, configured for natural gas H

**Item no. 237005**  
**Price 5890.00**



# Flex 700

## Gas



### Gas range with 2 burners

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
2 hobs, back and front  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**  
2 x 5.5 kW D burners  
Nominal heat input: 11.0 kW gas, configured for natural gas H  
**Item no. 237100**  
**Price 3090.00**

### Power



### Gas range with 4 burners

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: **W. 800 x D. 700 x H. 250 mm**  
4 x 5.5 kW D burners  
Nominal heat input: 22.0 kW gas, configured for natural gas H  
**Item no. 237101**  
**Price 4490.00**

### Power



### Gas range with 6 burners

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
3 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: **W. 1200 x D. 700 x H. 250 mm**  
6 x 5.5 kW D burners  
Nominal heat input: 33.0 kW gas, configured for natural gas H  
**Item no. 237103**  
**Price 5990.00**

### Power

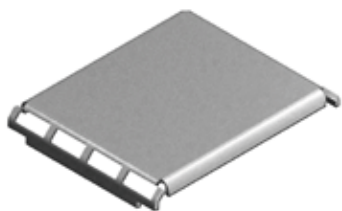


Detachable connector system

Hygienic hairline joint

Side finishing strip





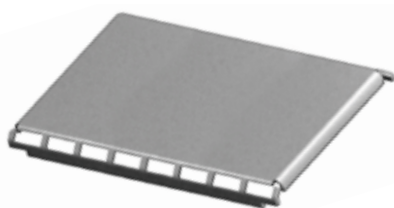
### Gas hotplate 701

Material: 8 mm thick FE 510 steel  
Single cooking zone

Dimensions: 290 x 360 mm

**Item no.** 207020

**Price** 300.00



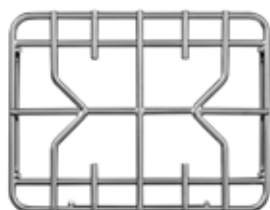
### Gas hotplate 702

Material: 8 mm thick FE 510 steel  
2 cooking zones, front and back

Dimensions: 580 x 360 mm

**Item no.** 207021

**Price** 580.00



### Pan support stand 701

Material: Chrome-plated steel  
Single cooking zone

Dimensions: 290 x 360 mm

**Item no.** 207030

**Price** 230.00



### Wok ring

Material: CNS 18/10  
Suitable for use with all gas pan support stands  
For Ø 360 and Ø 390 mm woks

Dimensions: Ø 250 x 45 / 60 mm

**Item no.** 209100

**Price** 250.00



### Left-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

**Item no.** 207996

**Price** 100.00



### Right-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

**Item no.** 207997

**Price** 100.00

# Flex 700

## Radiant hobs



Flex 700

### Electric range with 2 cooking zones, 3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
2 hobs, back and front  
Fully adjustable power control dial with energy regulator  
Main switch with ON lamp  
Overheat shut-off  
Residual heat indicator beneath the Ceran glass  
Includes: 1 Ceran scraper

Outer dimensions: W. 400 x D. 700 x H. 250 mm  
Radiant hobs: 2 x round Ø 230 mm, 3.0 kW each  
Ceran glass: 350 x 605 mm, 6 mm thick  
Connected load: 6.0 kW / 400 V

**Item no.** 237300  
**Price** 2990.00



### Electric range with 2 cooking zones, 3 kW each, radiant hobs with electronic pan detection

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
2 hobs, back and front  
Fully adjustable power control dial with energy regulator  
Main switch with ON lamp  
Electronic pan detection, pan quality control and overheat shut-off  
Electronic pan detection can be turned off using the main switch  
Residual heat indicator beneath the Ceran glass  
Includes: 1 Ceran scraper

Outer dimensions: W. 400 x D. 700 x H. 250 mm  
Radiant hobs: 2 x round Ø 230 mm, 3.0 kW each with electronic pan detection  
Ceran glass: W. 350 x D. 605 mm, 6 mm thick  
Connected load: 6.0 kW / 400 V

**Item no.** 237301  
**Price** 3690.00



### Ceramic glass cleaning agent

Dimensions: 125 ml  
Weight: 0.8 kg

**Item no.** 209227  
**Price** 40.00



### Wide Ceran scraper

Material: Professional die-cast scraper with blade

Width of blade: 100 mm  
Weight: 0.6 kg

**Item no.** 209226  
**Price** 55.00







### Electric range with 4 cooking zones, 3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable power control dial with energy regulator  
 Main switch with ON lamp  
 Overheat shut-off  
 Residual heat indicator beneath the Ceran glass  
 Includes: 1 Ceran scraper

Outer dimensions: **W. 800 x D. 700 x H. 250 mm**  
 Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each  
 Ceran glass: W. 750 x 605 mm, 6 mm thick  
 Connected load: 12.0 kW / 400 V

**Item no. 237302**  
**Price 3990.00**



### Electric range with 4 cooking zones, 3 kW each, radiant hobs with **electronic pan detection**

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable power control dial with energy regulator  
 Main switch with ON lamp  
 Electronic pan detection, pan quality control and overheat shut-off  
 Electronic pan detection can be turned off using the main switch  
 Residual heat indicator beneath the Ceran glass  
 Includes: 1 Ceran scraper

Outer dimensions: **W. 800 x D. 700 x H. 250 mm**  
 Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each with electronic pan detection  
 Ceran glass: W. 750 x D. 605 mm, 6 mm thick  
 Connected load: 12.0 kW / 400 V

**Item no. 237303**  
**Price 5090.00**



### Ceramic glass cleaning agent

Dimensions: 125 ml  
 Weight: 0.8 kg  
**Item no. 209227**  
**Price 40.00**



### Energy optimisation **Electric**

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

**Item no. 209260**  
**Price 350.00**

# Flex 700

## Radiant hobs



### Electric range with 6 cooking zones, 3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
Fully adjustable power control dial with energy regulator  
Main switch with ON lamp  
Overheat shut-off  
Residual heat indicator beneath the Ceran glass  
Includes: 1 Ceran scraper

Outer dimensions: W. 1200 x D. 700 x H. 250 mm  
Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each  
Ceran glass: 1150 x 605 mm, 6 mm thick  
Connected load: 18.0 kW / 400 V

**Item no.** 237304  
**Price** 5450.00



Flex 700

### Electric range with 6 cooking zones, 3 kW each, radiant hobs with electronic pan detection

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
Fully adjustable power control dial with energy regulator  
Main switch with ON lamp  
Electronic pan detection, pan quality control and overheat shut-off  
Electronic pan detection can be turned off using the main switch  
Residual heat indicator beneath the Ceran glass  
Includes: 1 Ceran scraper

Outer dimensions: W. 1200 x D. 700 x H. 250 mm  
Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each with electronic pan detection  
Ceran glass: W. 1150 x D. 605 mm, 6 mm thick  
Connected load: 18.0 kW / 400 V

**Item no.** 237305  
**Price** 6450.00



### Ceran scraper

Material: Nickel-plated steel

Width of blade: 45 mm  
Weight: 0.1 kg

**Item no.** 209225  
**Price** 13.00



### Wide Ceran scraper

Material: Professional die-cast scraper with blade

Width of blade: 100 mm  
Weight: 0.6 kg

**Item no.** 209226  
**Price** 55.00





### Induction range with 2 cooking zones, 3.5 kW each

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 2 hobs, back and front  
 2 fully adjustable power controls 1–9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**  
 2 x round coils Ø 260 mm, 3.5 kW each  
 Ceran glass: W. 350 x D. 605 mm, 6 mm thick  
 Connected load: 7.0 kW / 400 V

**Item no. 237200**  
**Price 5690.00**



### Induction range with 2 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 2 hobs, back and front  
 2 fully adjustable power controls 1–9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**  
 2 x round coils Ø 260 mm, 5.0 kW each  
 Ceran glass: W. 350 x D. 605 mm, 6 mm thick  
 Connected load: 10.0 kW / 400 V

**Item no. 237201**  
**Price 6090.00**



### Induction range with 4 cooking zones, 3.5 kW each

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 4 fully adjustable power controls 1–9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: **W. 800 x D. 700 x H. 250 mm**  
 4 x round coils Ø 260 mm, 3.5 kW each  
 Ceran glass: W. 750 x D. 605 x 6 mm thick  
 Connected load: 14.0 kW / 400 V

**Item no. 237202**  
**Price 9690.00**



### Induction temperature control

Cooking zones controlled with 1 to 9 power modes and temperature modes between 70°C and 250°C. Includes a 4-digit LED display

	2 cooking zones	4 cooking zones	6 cooking zones
<b>Item no.</b>	<b>209290</b>	<b>209291</b>	<b>209292</b>
<b>Price</b>	<b>900.00</b>	<b>1800.00</b>	<b>2700.00</b>

# Flex 700

## Induction



### Induction range with 4 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
4 fully adjustable power controls 1-9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: **W. 800 x D. 700 x H. 250 mm**  
4 x round coils Ø 260 mm, 5.0 kW each  
Ceran glass: W. 750 x D. 605 x 6 mm thick  
Connected load: 20.0 kW / 400 V

**Item no. 237203**  
**Price 10190.00**



### Induction range with 6 cooking zones, 3.5 kW each

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
6 fully adjustable power controls 1-9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: **W. 1200 x D. 700 x H. 250 mm**  
6 x round coils Ø 260 mm, 3.5 kW each  
Ceran glass: W. 1150 x D. 605 mm, 6 mm thick  
Connected load: 21.0 kW / 400 V

**Item no. 237206**  
**Price 13890.00**



### Induction range with 6 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
6 fully adjustable power controls 1-9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: **W. 1200 x D. 700 x H. 250 mm**  
6 x round coils Ø 260 mm, 5.0 kW each  
Ceran glass: W. 1150 x D. 605 mm, 6 mm thick  
Connected load: 30.0 kW / 400 V

**Item no. 237207**  
**Price 15190.00**



## Full-surface induction

Flex 700



### Induction range with 2 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
2 fully adjustable power controls 1–9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**  
2 full-surface coils 280 x 280 mm, 5.0 kW each  
Ceran glass: W. 350 x D. 605 mm, 6 mm thick  
Connected load: 10.0 kW / 400 V

**Item no. 237205**  
**Price 7090.00**



### Induction range with 4 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
4 fully adjustable power controls 1–9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: **W. 800 x D. 700 x H. 250 mm**  
4 full-surface coils 300 x 280 mm, 5.0 kW each  
Ceran glass: W. 750 x D. 605 mm, 6 mm thick  
Connected load: 20.0 kW / 400 V

**Item no. 237204**  
**Price 13350.00**



### Induction range with 6 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
6 fully adjustable power controls 1–9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: **W. 1200 x D. 700 x H. 250 mm**  
6 full-surface coils 300 x 280 mm, 5.0 kW each  
Ceran glass: W. 1150 x D. 605 mm, 6 mm thick  
Connected load: 30.0 kW / 400 V

**Item no. 237212**  
**Price 16990.00**



### Fullrange Hold warming and cooking functions

Enhanced warming and cooking feature with a temperature range up to 250 °C with 4-digit LED display and integrated 5-sensor function

	2 cooking zones	4 cooking zones	6 cooking zones
<b>Item no.</b>	<b>209295</b>	<b>209296</b>	<b>209297</b>
<b>Price</b>	<b>800.00</b>	<b>1400.00</b>	<b>2100.00</b>



# Flex 700

## Induction



Flex 700

### Free-standing induction wok hob, 5 kW

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Ceran glass bowl flush-fitted from below  
Fully adjustable power control 1–9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: W. 400 x D. 700 x H. 250 mm

Ceran glass bowl: Ø 300 mm

Connected load: 5.0 kW / 400 V

**Item no.** 237285

**Price** 4890.00



### Wok

Material: Stainless steel CNS 18/10  
Capacity 4 – 5 litres

Dimensions: Ø 390 mm

Weight: 1.8 kg

**Item no.** 209203

**Price** 225.00



### Wok

Material: CNS 18/10 stainless steel, ultra-light for easy handling  
Capacity 4 – 5 litres

Dimensions: Ø 360 mm

Weight: 1.15 kg

**Item no.** 209204

**Price** 190.00



### Wok

Material: Stainless steel CNS 18/10 with non-stick coating  
Capacity 4 – 5 litres

Dimensions: Ø 390 mm

Weight: 1.85 kg

**Item no.** 209205

**Price** 249.00



### Wok

Material: Steel  
Capacity 4 – 5 litres

Dimensions: Ø 360 mm

Weight: 1.45 kg

**Item no.** 209206

**Price** 135.00





### Electric griddle 400

#### Smooth hard chrome-plated cooking surface

Made from CNS 18/10  
 Flush connection with a hairline joint  
 1 heat zone with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**  
 Cooking surface: 320 x 520 mm  
 Temperature range 50°–250°C  
 Connected load: 4.5 kW / 400 V

**Item no. 237400**  
**Price 3990.00**



### Electric griddle 600

#### Smooth hard chrome-plated cooking surface

Made from CNS 18/10  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 600 x D. 700 x H. 250 mm**  
 Cooking surface: 520 x 520 mm  
 Temperature range 50°–250°C  
 Connected load: 7.5 kW / 400 V

**Item no. 237401**  
**Price 4890.00**

### Heat-up time in minutes 20°–200° C

Griddle 600 with aluminium block 7.5 kW **16 mins**

Griddle 600 **Speed** 9.4 kW **6 mins**

### Speed heating elements are optional

Available for Flex 700 hard chrome-plated griddles  
 Significantly quicker to heat up

	400 mm	600 mm	800 mm
<b>Connected load</b>	5.6 kW	9.4 kW	13.4 kW
<b>Item no.</b>	299440	299460	299480
<b>Price</b>	900.00	1200.00	1400.00

# Flex 700

## Griddles



Flex 700

### Electric griddle 800

#### Smooth hard chrome-plated cooking surface

Made from CNS 18/10  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Grid shelf for splash guard



Outer dimensions: **W. 800 x D. 700 x H. 250 mm**

Cooking surface: 720 x 520 mm  
 Temperature range 50°–250°C  
 Connected load: 10.5 kW / 400 V

**Item no. 237402**  
**Price 6090.00**

### Grid shelf for splash guard

Material: Chrome-plated steel  
 Removable, suitable for use with 400, 600 and 800 mm griddles

Item no.	209460	209461	209462
for width	400 mm	600 mm	800 mm
Price	70.00	105.00	125.00



### Teflon plug for chute 125 x 35 mm

Material: Teflon

Dimensions: 135 x 45 x 55 mm

**Item no. 209400**  
**Price 170.00**



### Food turner

Material: Stainless steel CNS 18/10

Dimensions: 90 x 280 mm

**Item no. 209402**  
**Price 45.00**



### Stainless steel cleaning set

Comprises 2 scouring pads

Dimensions: Ø approx. 80 mm

**Item no. 209403**  
**Price 6.00**





### Electric griddle 600

#### Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Grid shelf for splash guard

Outer dimensions: W. 600 x D. 700 x H. 250 mm  
 Cooking surface: 520 x 520 mm  
 Temperature range 50°–250°C  
 Connected load: 7.5 kW / 400 V

**Item no. 237420**  
**Price 5290.00**

### Electric griddle 800

#### Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Grid shelf for splash guard

Outer dimensions: W. 800 x D. 700 x H. 250 mm  
 Cooking surface: 720 x 520 mm  
 Temperature range 50°–250°C  
 Connected load: 10.5 kW / 400 V

**Item no. 237421**  
**Price 6490.00**

### Serrated scraper for steel griddles

Material: CNS 18/10 stainless steel blade

Dimensions: 120 x 250 mm  
**Item no. 209404**  
**Price 198.00**



# Flex 700 Griddles



Flex 700

## Electric bratt pan 400

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld, inside height of pan 60 mm  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Round drain hole (Ø 55 mm) with Teflon plug and drip drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Teflon plug, food turner, drip drawer and stainless steel scouring pad

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**  
 Cooking surface: 340 x 540 mm  
 Temperature range: 60°–300°C  
 Connected load: 4.5 kW / 400 V

**Item no.** 237471  
**Price** 4590.00



## Electric bratt pan 600

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld, inside height of pan 60 mm  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Round drain hole (Ø 55 mm) with Teflon plug and drip drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Teflon plug, food turner, drip drawer and stainless steel scouring pad

Outer dimensions: **W. 600 x D. 700 x H. 250 mm**  
 Cooking surface: 540 x 540 mm  
 Temperature range: 60°–300°C  
 Connected load: 7.5 kW / 400 V

**Item no.** 237472  
**Price** 5490.00



## Splash guard for bratt pans

Material: Stainless steel CNS 18/10  
 Removable, suitable for use with 400, 600 and 800 mm bratt pans

Item no.	209450	209451	209452
For width of bratt pan	400 mm	600 mm	800 mm
Weight in kg	2.8	3.6	4.5
Price	230.00	320.00	360.00



## Speed heating elements are optional

Available for stainless steel bratt pans. Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	5.8 kW	9.8 kW	13.8 kW
Item no.	299441	299461	299481
Price	900.00	1200.00	1400.00

## Heat-up time in minutes 20° –200° C

Bratt pans 600 with aluminium block 7.5 kW	16 mins
Bratt pan 600 <b>Speed</b> 9.8 kW	6 mins





### Electric Rustica 400 chargrill

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Removable non-stick cast-iron cooking grid  
 1 heat zone with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
 Fat drip pan with drain, including 3/4" ball tap in the front panel  
**Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)**  
 Includes: Food turner

Outer dimensions: W. 400 x D. 700 x H. 250 mm  
 Cooking surface: 300 x 450 mm  
 Temperature range 60°-300°C  
 Connected load: 4.0 kW / 400 V

**Item no. 237461**  
**Price 3690.00**



### Electric Rustica 700 chargrill

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Removable non-stick cast-iron cooking grid  
 2 heat zones with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
 Fat drip pan with drain, including 3/4" ball tap in the front panel  
**Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)**  
 Includes: Food turner

Outer dimensions: W. 700 x D. 700 x H. 250 mm  
 Cooking surface: 600 x 450 mm  
 Temperature range 60°-300°C  
 Connected load: 8.0 kW / 400 V

**Item no. 237462**  
**Price 5190.00**



# Flex 700

## Rustica lava-rock charrills



### Electric Rustica 400 lava-rock charrill

Made from CNS 18/10  
Flush connection with a hairline joint  
Removable non-stick cast-iron cooking grid  
1 heat zone with fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Top heating element can be completely swung out, locked and heating turned off  
Heating element permanently integrated beneath the lava rocks (can be turned off)  
Removable drip collection drawer  
Includes: Lava rocks and food turner

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**  
Cooking surface: 300 x 450 mm  
Temperature range 60°–300°C  
Connected load: 7.0 kW / 400 V

**Item no. 237465**  
**Price 4590.00**



### Electric Rustica 700 lava-rock charrill

Made from CNS 18/10  
Flush connection with a hairline joint  
Removable non-stick cast-iron cooking grid  
2 heat zones with fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Top heating elements can be completely swung out, locked and heating turned off  
Heating element permanently integrated beneath the lava rocks (can be turned off)  
Removable drip collection drawer  
Includes: Lava rocks and food turner

Outer dimensions: **W. 700 x D. 700 x H. 250 mm**  
Cooking surface: 600 x 450 mm  
Temperature range 60°–300°C  
Connected load: 14.0 kW / 400 V

**Item no. 237466**  
**Price 6190.00**



### Lava rocks

For use in Rustica lava-rock charrills

1 bag  
**Item no. 209490**  
**Price 85.00**





### Electric deep fat fryer, 1 tank, 1 x 10 litres

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Heated by elements in the tanks  
 Heating element can be completely swung out of the tank, locked in place and heating turned off  
 Fat drained at the front  
 Thermostat-controlled temperature with warning light if the safety temperature limiter has been activated  
 Control dial, ON lamp and heat display on the front panel  
 Includes: Basket, lid and wide-mesh sieve above the heating element

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**

Gross capacity/tank: 10 litres

Basket dimensions: W. 230 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 8.0 kW / 400 V

**Item no. 237500**

**Price 3490.00**

### With reinforced heating element: 10 kW

**Item no. 237510**

**Price 3590.00**

### Electric deep fat fryer, 2 tanks, 2 x 10 litres

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Heated by elements in the tanks  
 Heating element can be completely swung out of the tank, locked in place and heating turned off  
 Fat drained at the front  
 Thermostat-controlled temperature with warning light if the safety temperature limiter has been activated  
 Control dial, ON lamp and heat display on the front panel  
 Includes: 2 baskets, 2 lids and 2 wide-mesh sieves above the heating element

Outer dimensions: **W. 600 x D. 700 x H. 250 mm**

Gross capacity/tank: 10 litres

Basket dimensions: 2 x W. 230 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 16.0 kW / 400 V

**Item no. 237503**

**Price 4690.00**

### With reinforced heating element: 2 x 10 kW

**Item no. 237513**

**Price 4890.00**



### Fryer basket

Chrome-plated steel  
 Suitable for use with 12-litre deep fat fryer

Dimensions: 230 x 280 x 100 mm

Weight: 0.4 kg

**Item no. 209576**

**Price 98.00**





# Flex 700

## Chip scuttles



### Chip scuttle GN 1/1

Made from CNS 18/10  
Flush connection with a hairline joint  
Top and bottom heat, tray and lamp operate separately  
Main switch with 3 settings (top heat, bottom heat or top and bottom heat) with ON lamp in the front panel  
Easy to clean due to smooth surfaces and rounded corners  
Includes: Perforated insert for GN containers

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**  
Connected load: 1.0 kW / 230 V

**Item no.** 237550  
**Price** 2590.00

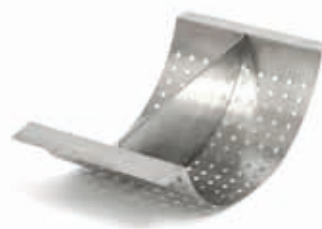


### Perforated stainless steel tray with divider

Made from CNS 18/10  
For keeping different foods separate

Dimensions: 295 x 565 mm  
Weight: 0.4 kg

**Item no.** 209595  
**Price** 460.00



### Asian version 195 °C

Operates at a maximum temperature of 195 °C For Flex 700 deep fat fryers (**price per tank**)

**Item no.** 209510  
**Price** 70.00





### Electric bain-marie GN 1/1

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Tank to hold GN 1/1-150 mm with shelf,  
 flush-fitted  
 Indirect heat, no heating elements in the tank  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp  
 water drained at the front  
 Includes: Perforated shelf  
 Containers not included

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**

Temperature range: 30° – 85°C

Connected load: 1.8 kW / 230 V

**Item no. 237636**

**Price 2490.00**



### Electric boiling pan GN 1/1

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Boiling tank GN 1/1-150 mm with shelf,  
 flush-fitted  
 Indirect heat, no heating elements in the tank  
 Fully adjustable thermostat-controlled temperature  
 Main switch (3 power settings) with ON lamp  
 Water drainage tap at the front  
 Includes: Perforated shelf  
 Containers not included

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**

Temperature range: 50° – 110°C

Connected load: 7.0 kW / 400 V

**Item no. 237675**

**Price 3890.00**



### Draining tray 1/3

Stainless steel

suitable for use with boiling pan GN 1/1

**Item no. 209660**

**Price 115.00**



### Basic accessory set for boiling pan & pasta boiler GN 2/3

Made from CNS 18/10  
 Comprises 4 pasta baskets 1/6

Dimensions: For GN 2/3 - 150 mm

**Item no. 206624**

**Price 385.00**



### Basic accessory set for boiling pan & pasta boiler GN 1/1

Made from CNS 18/10  
 Comprises 4 pasta baskets 1/6 and 1 pasta basket 1/3

Dimensions: For GN 1/1 - 150 mm

**Item no. 206625**

**Price 525.00**



# Flex 700

## Pasta boilers



### Electric pasta boiler GN 2/3

Made from CNS 18/10  
Flush connection with a hairline joint  
Boiling tank GN 2/3-150 mm with shelf, flush-fitted  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch (3 power settings) with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
Includes: Draining tray and perforated shelf. Containers not included

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**  
Temperature range: 50° – 110°C  
Connected load: 6.0 kW / 400 V

**Item no. 237600**  
**Price 4890.00**



### Sideways electric pasta boiler GN 1/1

Made from CNS 18/10  
Flush connection with a hairline joint  
Boiling tank GN 1/1-150 mm with shelf and draining tray, flush-fitted  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch (3 power settings) with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: **W. 700 x D. 700 x H. 250 mm**  
Temperature range: 50° – 110°C  
Connected load: 7.0 kW / 400 V

**Item no. 237601**  
**Price 5990.00**



### Single-portion pasta basket with handle

Made from CNS 18/10, suitable for use with 150 mm deep tanks

Dimensions: 102 x 140 x 160 mm

**Item no. 206621**  
**Price 90.00**



### Pasta basket 1/6 with handle

Made from CNS 18/10, suitable for use with 150 mm deep tanks

Dimensions: 143 x 163 x 160 mm

**Item no. 206622**  
**Price 99.00**



### Pasta basket 1/3 with 2 handles

Made from CNS 18/10, suitable for use with 150 mm deep tanks

Dimensions: 298 x 163 x 160 mm

**Item no. 206623**  
**Price 159.00**





### Counter unit with drawer

Made from CNS 18/10  
Flush connection with a hairline joint

Outer dimensions: W. 400 x D. 700 x H. 250 mm

**Item no.** 237900

**Price** 1690.00



### Counter unit 400

Made from CNS 18/10  
Flush connection with a hairline joint

Outer dimensions: W. 400 x D. 700 x H. 250

**Item no.** 237902

**Price** 1190.00



### Counter unit 600

Made from CNS 18/10  
Flush connection with a hairline joint

Outer dimensions: W. 600 x D. 700 x H. 250

**Item no.** 237903

**Price** 1390.00



# Flex 700

## Accessories



### Refrigerated prep bench base unit GN1/1, 2 doors

Fitted with plug, fan-assisted refrigeration  
Inner and outer walls made of CNS (AISI304) Refrigerator carcass cast as a single piece of steel, with environmentally friendly CFC-free PSP Polyurethane insulation  
Interior features hygienic design for easy cleaning  
Doors fitted with magnetic fastening  
Magnetic seals can be exchanged easily without the need for tools  
Electronic controls with audio-visual alarm  
Refrigeration unit can be pulled out frontwards  
Automatic defrost function and automatic evaporation of defrost water using hot gas  
Can be installed on a base once height-adjustable feet have been removed  
50 mm insulation, R290 coolant, temperature: +2/+10°C

Outer dimensions: W. 1200 x D. 680 x H. 500/580 mm (with feet)

Countertop not included

Inner dimensions: W. 660 x D. 540 x H. 360 mm

Carcass height: 460 mm

Connected load: 310 W / 230 V

**Item no.** 522875

**Price** 3850.00



### Refrigerated prep bench base unit GN1/1, 3 doors

Fitted with plug, fan-assisted refrigeration  
Inner and outer walls made of CNS (AISI304) Refrigerator carcass cast as a single piece of steel, with environmentally friendly CFC-free PSP Polyurethane insulation  
Interior features hygienic design for easy cleaning  
Doors fitted with magnetic fastening  
Magnetic seals can be exchanged easily without the need for tools  
Electronic controls with audio-visual alarm  
Refrigeration unit can be pulled out frontwards  
Automatic defrost function and automatic evaporation of defrost water using hot gas  
50 mm insulation, R290 coolant, temperature: +2/+10°C

Outer dimensions: W. 1600 x D. 680 x H. 500/580 mm (with feet)

Countertop not included

Inner dimensions: W. 990 x D. 540 x H. 300 mm

Carcass height: 460 mm

Connected load: 310 W / 230 V

**Item no.** 522876

**Price** 5280.00



### Drawer set 1/2-1/2, instead of a door

**Item no.** 522877

**Price** 620.00

### Single drawer kit for full height of unit, instead of a door

**Item no.** 522878

**Price** 410.00



### Base unit 400

Made from CNS 18/10  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: *W. 400 x D. 590 x H. 620 mm incl. feet*

**Item no.** 237904  
**Price** 725.00



### Base unit 600

Made from CNS 18/10  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: *W. 600 x D. 590 x H. 620 mm incl. feet*

**Item no.** 237906  
**Price** 795.00



### Base unit 700

Made from CNS 18/10  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: *W. 700 x D. 590 x H. 620 mm incl. feet*

**Item no.** 237907  
**Price** 850.00



### Base unit 800

Made from CNS 18/10  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: *W. 800 x D. 590 x H. 620 mm incl. feet*

**Item no.** 237908  
**Price** 900.00



### Base unit 1000

Made from CNS 18/10  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: *W. 1000 x D. 590 x H. 620 mm incl. feet*

**Item no.** 237910  
**Price** 990.00

# Flex 700

## Doors



### Doors for 400 base units

Made from CNS 18/10, self-assembly  
Double walled, hinges can be fitted right or left  
Magnetic fastening

Outer dimensions: W. 400 mm

**Item no.** 209950

**Price** 230.00



### Doors for 600 base units

Made from CNS 18/10, self-assembly  
Double walled, hinges can be fitted right or left  
Magnetic fastening

Outer dimensions: W. 600 mm

**Item no.** 209951

**Price** 290.00



### Double doors for 600 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 600 mm

**Item no.** 209952

**Price** 440.00



### Double doors for 700 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 700 mm

**Item no.** 209953

**Price** 470.00



### Double doors for 800 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 800 mm

**Item no.** 209954

**Price** 480.00



### Double doors for 1000 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 1000 mm

**Item no.** 209955

**Price** 690.00



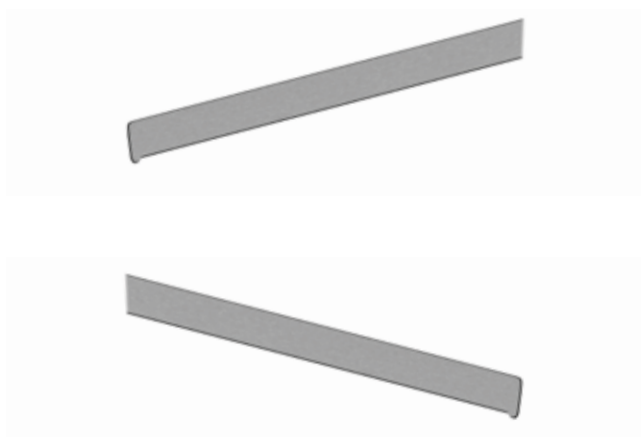
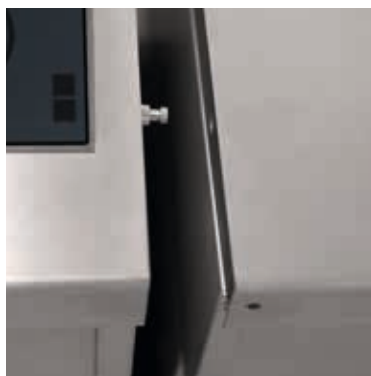




Detachable connector system

Hygienic hairline joint

Side finishing strip



### Left-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

**Item no.** 207996  
**Price** 100.00

### Right-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

**Item no.** 207997  
**Price** 100.00

# Stand 700

Our future-oriented technical innovations in cooking appliance technology are testimony to our expertise in the field of catering equipment.

The Stand 700 range provides outstanding quality and performance, specifically to meet the demands of the hotel and catering industry.

## Benefits:

- Modular design
- A large selection of compact free-standing appliances
- Entire top of appliance made from 2-mm-thick CNS 18/10
- Appliances are joined together using a flush connection system with a hairline joint (patent)
- available as gas or electric
- Appliances can be installed on a base once feet have been removed
- Optional features: Configured for energy optimisation or Hygiene H2 model

You will always find the perfect solution with Locher products. Ranging from individual appliances to entire kitchen workstations, our portfolio ensures that users enjoy the many benefits of our solutions.



### Gas range with 4 burners and electric oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 2 chrome-plated pan support stands, each spanning 2 burners  
 Electric oven GN 1 1/2  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: **W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm**  
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW  
 Front right D burner: 5.5 kW, back right C burner: 3.5 kW  
 Nominal heat input: 18.0 kW gas, configured for natural gas H  
 Connected load of oven: 4.6 kW / 400 V electric

**Item no. 227004**  
**Price 6990.00**



### Gas range with 6 burners and electric oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 3 chrome-plated pan support stands, each spanning 2 burners  
 Electric oven GN 1 1/2  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: **W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm**  
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW  
 Front middle D burner: 5.5 kW, back middle c burner: 3.5 kW  
 Front right C burner: 3.5 kW, back right D burner: 5.5 kW  
 Nominal heat input: 27.0 kW gas, configured for natural gas H  
 Connected load of oven: 4.6 kW / 400 V electric

**Item no. 227006**  
**Price 8890.00**

# Free-standing appliances 700

## Gas



### Gas range with 4 burners and electric oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 2 chrome-plated pan support stands, each spanning 2 burners  
 Electric oven GN 1 1/2  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 4 x 5.5 kW D burners  
 Nominal heat input: 22.0 kW gas, configured for natural gas H  
 Connected load of oven: 4.6 kW / 400 V electric

**Item no.** 227102  
**Price** 7090.00

## Power



Stand 700



### C burner

Single ring 3.5 kW



### D burner

Double ring 5.5 kW

### Gas range with 6 burners and electric oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 3 chrome-plated pan support stands, each spanning 2 burners  
 Electric oven GN 1 1/2  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 6 x 5.5 kW D burners  
 Nominal heat input: 33.0 kW gas, configured for natural gas H  
 Connected load of oven: 4.6 kW / 400 V electric

**Item no.** 227104  
**Price** 8990.00

## Power





### Gas range with 4 burners and electric fan-assisted electric oven GN1/1+

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 2 chrome-plated pan support stands, each spanning 2 burners  
 Electric fan-assisted oven GN 1/1+:  
 Top/bottom heat can be controlled separately (50°–270°C),  
 fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: **W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm**  
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW  
 Front right D burner: 5.5 kW, back right C burner: 3.5 kW  
 Nominal heat input: 18.0 kW gas, configured for natural gas H  
 Connected load of oven: 4.6 kW / 400 V electric

**Item no. 227007**  
**Price 7390.00**



### Gas range with 6 burners and electric fan-assisted electric oven GN1/1+

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 3 chrome-plated pan support stands, each spanning 2 burners  
 Electric fan-assisted oven GN 1/1+:  
 Top/bottom heat can be controlled separately (50°–270°C),  
 fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: **W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm**  
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW  
 Front middle D burner: 5.5 kW, back middle c burner: 3.5 kW  
 Front right C burner: 3.5 kW, back right D burner: 5.5 kW  
 Nominal heat input: 27.0 kW gas, configured for natural gas H  
 Connected load of oven: 4.6 kW / 400 V electric

**Item no. 227008**  
**Price 9290.00**



# Free-standing appliances 700

## Gas



### Gas range with 4 burners and electric fan-assisted electric oven GN1/1+

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 2 chrome-plated pan support stands, each spanning 2 burners  
 Electric fan-assisted oven GN 1/1+:  
 Top/bottom heat can be controlled separately (50°–270°C),  
 fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 4 x 5.5 kW D burners  
 Nominal heat input: 22.0 kW gas, configured for natural gas H  
 Connected load of oven: 4.6 kW / 400 V electric

**Item no.** 227105  
**Price** 7490.00

## Power



Stand 700



### C burner

Single ring 3.5 kW



### D burner

Double ring 5.5 kW

### Gas range with 6 burners and electric fan-assisted electric oven GN1/1+

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 3 chrome-plated pan support stands, each spanning 2 burners  
 Electric fan-assisted oven GN 1/1+:  
 Top/bottom heat can be controlled separately (50°–270°C),  
 fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed. Includes:  
 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 6 x 5.5 kW D burners  
 Nominal heat input: 33.0 kW gas, configured for natural gas H  
 Connected load of oven: 4.6 kW / 400 V electric

**Item no.** 227106  
**Price** 9390.00

## Power





### Gas range with 2 burners

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 hobs, back and front  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve in base unit  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: **W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm**  
 Front C burner: 3.5 kW  
 Back D burner: 5.5 kW  
 Nominal heat input: 9.0 kW gas, configured for natural gas H

**Item no. 227000**  
**Price 3590.00**



### Gas range with 4 burners

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve in base unit  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: **W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm**  
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW  
 Front right D burner: 5.5 kW, back right C burner: 3.5 kW  
 Nominal heat input: 18.0 kW gas, configured for natural gas H

**Item no. 227003**  
**Price 5290.00**



### Gas range with 6 burners

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve in base unit  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 3 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: **W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm**  
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW  
 Front middle D burner: 5.5 kW, back middle c burner: 3.5 kW  
 Front right C burner: 3.5 kW, back right D burner: 5.5 kW  
 Nominal heat input: 27.0 kW gas, configured for natural gas H

**Item no. 227005**  
**Price 6890.00**

# Free-standing appliances 700

## Gas



### Gas range with 2 burners

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
2 hobs, back and front  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
Gas shut-off valve in base unit  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
2 x 5.5 kW D burners  
Nominal heat input: 11.0 kW gas, configured for natural gas H

**Item no.** 227100  
**Price** 3690.00

Power



### Gas range with 4 burners

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
Gas shut-off valve in base unit  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
4 x 5.5 kW D burners  
Nominal heat input: 22.0 kW gas, configured for natural gas H

**Item no.** 227101  
**Price** 5390.00

Power



### Gas range with 6 burners

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
Gas shut-off valve in base unit  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
3 chrome-plated pan support stands, each spanning 2 burners

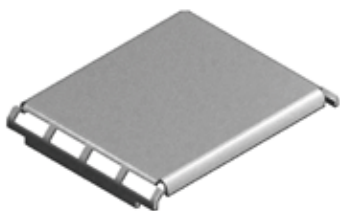
Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
6 x 5.5 kW D burners  
Nominal heat input: 33.0 kW gas, configured for natural gas H

**Item no.** 227103  
**Price** 6990.00

Power



Stand 700



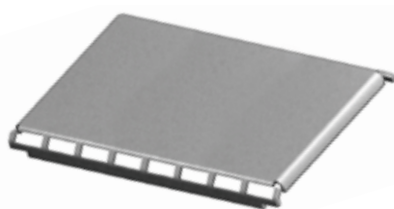
### Gas hotplate 701

Material: 8 mm thick FE 510 steel  
Single cooking zone

Dimensions: 290 x 360 mm

**Item no.** 207020

**Price** 300.00



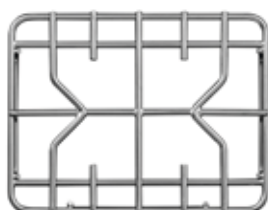
### Gas hotplate 702

Material: 8 mm thick FE 510 steel  
2 cooking zones, front and back

Dimensions: 580 x 360 mm

**Item no.** 207021

**Price** 580.00



### Pan support stand 701

Material: Chrome-plated steel  
Single cooking zone

Dimensions: 290 x 360 mm

**Item no.** 207030

**Price** 230.00



### Wok ring

Material: CNS 18/10  
Suitable for use with all gas pan support stands  
For Ø 360 and Ø 390 mm woks

Dimensions: Ø 250 x 45 / 60 mm

**Item no.** 209100

**Price** 250.00



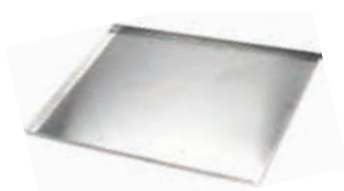
### Oven grid GN 1 1/2

Material: Chrome-plated steel

Dimensions: 530 x 500 mm

**Item no.** 207850

**Price** 90.00



### Baking tray GN 1 1/2

Material: Sheet steel

Dimensions: 530 x 500 mm

**Item no.** 207851

**Price** 150.00



### Oven door with window

Oven door with window, incl. ventilation and oven light  
suitable for use with a fan-assisted oven

**Item no.** 209995

**Price** 950.00

# Free-standing appliances 700

## Radiant hobs



### Electric range with 4 cooking zones, 3 kW each, Radiant elements and oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
Fully adjustable power control dial with energy regulator  
Main switch with ON lamp  
Overheat shut-off  
Residual heat indicator beneath the Ceran glass  
Electric oven GN 1 1/2  
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each  
Ceran glass: W. 750 x 605 mm, 6 mm thick  
Connected load: 16.6 kW / 400 V

**Item no.** 227306  
**Price** 6990.00

### Electric range with 4 cooking zones, 3 kW each, Radiant elements with **electronic pan detection** and oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
Fully adjustable power control dial with energy regulator  
Main switch with ON lamp  
Electronic pan detection, pan quality control and overheat shut-off  
Electronic pan detection can be turned off using the main switch  
Residual heat indicator beneath the Ceran glass  
Electric oven GN 1 1/2  
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each with electronic pan detection  
Ceran glass: W. 750 x D. 605 mm, 6 mm thick  
Connected load: 16.6 kW / 400 V

**Item no.** 227307  
**Price** 7990.00



Stand 700





### Electric range with 4 cooking zones, 3 kW each, Radiant elements and fan-assisted oven GN1/1+

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable power control dial with energy regulator  
 Main switch with ON lamp  
 Overheat shut-off  
 Residual heat indicator beneath the Ceran glass  
 Fan-assisted oven GN 1/1+:  
 Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each  
 Ceran glass: W. 750 x 605 mm, 6 mm thick  
 Connected load: 16.6 kW / 400 V

**Item no.** 227310  
**Price** 7390.00



### Electric range with 4 cooking zones, 3 kW each, Radiant elements with electronic pan detection and fan-assisted oven GN 1/1+

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable power control dial with energy regulator  
 Main switch with ON lamp  
 Overheat shut-off  
 Residual heat indicator beneath the Ceran glass  
 Fan-assisted oven GN 1/1+:  
 Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each with electronic pan detection  
 Ceran glass: W. 750 x D. 605 mm, 6 mm thick  
 Connected load: 16.6 kW / 400 V

**Item no.** 227311  
**Price** 8390.00

# Free-standing appliances 700

## Accessories



### Ceran scraper

Material: Nickel-plated steel

Width of blade: 45 mm

Weight: 0.1 kg

**Item no.** 209225

**Price** 13.00



### Wide Ceran scraper

Material: Professional die-cast scraper with blade

Width of blade: 100 mm

Weight: 0.6 kg

**Item no.** 209226

**Price** 55.00



### Ceramic glass cleaning agent

Dimensions: 125 ml

Weight: 0.8 kg

**Item no.** 209227

**Price** 40.00





### Electric range with 6 cooking zones, 3 kW each, Radiant elements and oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable power control dial with energy regulator  
 Main switch with ON lamp  
 Overheat shut-off  
 Residual heat indicator beneath the Ceran glass  
 GN 1 1/2 oven  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each  
 Ceran glass: 1150 x 605 mm, 6 mm thick  
 Connected load: 22.6 kW / 400 V

**Item no.** 227312  
**Price** 8790.00



### Electric range with 6 cooking zones, 3 kW each, radiant hobs with electronic pan detection and oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable power control dial with energy regulator  
 Main switch with ON lamp  
 Overheat shut-off  
 Residual heat indicator beneath the Ceran glass  
 GN 1 1/2 oven  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each with electronic pan detection  
 Ceran glass: W. 1150 x D. 605 mm, 6 mm thick  
 Connected load: 22.6 kW / 400 V

**Item no.** 227313  
**Price** 9990.00

# Free-standing appliances 700

## Radiant hobs



### Electric range with 6 cooking zones, 3 kW each, Radiant elements and fan-assisted oven GN1/1+

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
Fully adjustable power control dial with energy regulator  
Main switch with ON lamp  
Overheat shut-off  
Residual heat indicator beneath the Ceran glass  
Fan-assisted oven GN 1/1+:  
Top/bottom heat can be controlled separately (50°–270°C),  
fan-assisted temperature 50°–250°C  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 Ceran scraper, 1 baking tray  
and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each  
Ceran glass: 1150 x 605 mm, 6 mm thick  
Connected load: 22.6 kW / 400 V

**Item no.** 227314  
**Price** 9190.00



Stand 700

### Electric range with 6 cooking zones, 3 kW each, radiant hobs with **electronic pan detection** and fan-assisted oven GN 1/1+

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
Fully adjustable power control dial with energy regulator  
Main switch with ON lamp  
Overheat shut-off  
Residual heat indicator beneath the Ceran glass  
Fan-assisted oven GN 1/1+:  
Top/bottom heat can be controlled separately (50°–270°C),  
fan-assisted temperature 50°–250°C  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 Ceran scraper, 1 baking tray  
and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each  
with electronic pan detection  
Ceran glass: W. 1150 x D. 605 mm, 6 mm thick  
Connected load: 22.6 kW / 400 V

**Item no.** 227315  
**Price** 10390.00





### Electric range with 2 cooking zones, 3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 2 hobs, back and front  
 Fully adjustable power control dial with energy regulator  
 Main switch with ON lamp  
 Overheat shut-off  
 Residual heat indicator beneath the Ceran glass  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 2 x round Ø 230 mm, 3.0 kW each  
 Ceran glass: 350 x 605 mm, 6 mm thick  
 Connected load: 6.0 kW / 400 V

**Item no.** 227300  
**Price** 3590.00



### Electric range with 2 cooking zones, 3 kW each, radiant hobs with **electronic pan detection**

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 2 hobs, back and front  
 Fully adjustable power control dial with energy regulator  
 Main switch with ON lamp  
 Electronic pan detection, pan quality control and overheat shut-off  
 Electronic pan detection can be turned off using the main switch  
 Residual heat indicator beneath the Ceran glass  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 2 x round Ø 230 mm, 3.0 kW each  
 with electronic pan detection  
 Ceran glass: W. 350 x D. 605 mm, 6 mm thick  
 Connected load: 6.0 kW / 400 V

**Item no.** 227301  
**Price** 4190.00



# Free-standing appliances 700

## Radiant hobs



### Electric range with 4 cooking zones, 3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
Fully adjustable power control dial with energy regulator  
Main switch with ON lamp  
Overheat shut-off  
Residual heat indicator beneath the Ceran glass  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 Ceran scraper

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each  
Ceran glass: W. 750 x 605 mm, 6 mm thick  
Connected load: 12.0 kW / 400 V

**Item no.** 227302  
**Price** 4790.00

### Electric range with 4 cooking zones, 3 kW each, radiant hobs with **electronic pan detection**

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
Fully adjustable power control dial with energy regulator  
Main switch with ON lamp  
Electronic pan detection, pan quality control and overheat shut-off  
Electronic pan detection can be turned off using the main switch  
Residual heat indicator beneath the Ceran glass  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 Ceran scraper

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each with electronic pan detection  
Ceran glass: W. 750 x D. 605 mm, 6 mm thick  
Connected load: 12.0 kW / 400 V

**Item no.** 227303  
**Price** 5790.00



Stand 700



### Electric range with 6 cooking zones, 3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable power control dial with energy regulator  
 Main switch with ON lamp  
 Overheat shut-off  
 Residual heat indicator beneath the Ceran glass  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each  
 Ceran glass: 1150 x 605 mm, 6 mm thick  
 Connected load: 18.0 kW / 400 V

**Item no.** 227304  
**Price** 6390.00



### Electric range with 6 cooking zones, 3 kW each, radiant hobs with electronic pan detection

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable power control dial with energy regulator  
 Main switch with ON lamp  
 Electronic pan detection, pan quality control and overheat shut-off  
 Electronic pan detection can be turned off using the main switch  
 Residual heat indicator beneath the Ceran glass  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each with electronic pan detection  
 Ceran glass: W. 1150 x D. 605 mm, 6 mm thick  
 Connected load: 18.0 kW / 400 V

**Item no.** 227305  
**Price** 7590.00



### Ceramic glass cleaning agent

Dimensions: 125 ml  
 Weight: 0.8 kg  
**Item no.** 209227  
**Price** 40.00

# Free-standing appliances 700

## Options & accessories



### Energy optimisation **Electric**

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

**Item no.** 209260  
**Price** 350.00



### H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.  
Not available for ovens.

**Item no.** 209900  
**Price** 1090.00



### H2 oven design

H2 hygienic design for ovens

Supplement per appliance.  
Only available for ovens.

**Item no.** 209990  
**Price** 1990.00



### Oven door with window

Oven door with window, incl. ventilation and oven light suitable for use with a fan-assisted oven

**Item no.** 209995  
**Price** 950.00



### Ceran scraper

Material: Nickel-plated steel

Width of blade: 45 mm  
Weight: 0.1 kg

**Item no.** 209225  
**Price** 13.00



### Wide Ceran scraper

Material: Professional die-cast scraper with blade

Width of blade: 100 mm  
Weight: 0.6 kg

**Item no.** 209226  
**Price** 55.00





### Induction range with 4 cooking zones, 5 kW each and oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 4 fully adjustable power controls 1–9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 GN 1 1/2 oven  
 Top/bottom heat can be controlled separately (60°–300°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 4 x round coils Ø 260 mm, 5.0 kW each  
 Electric oven GN 1 1/2, 4.6 kW  
 Ceran glass: W. 750 x D. 605 mm, 6 mm thick  
 Connected load: 24.6 kW / 400 V

**Item no.** 227208  
**Price** 16090.00



### Induction range with 4 cooking zones, 5 kW each with fan-assisted oven GN 1/1+

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 4 fully adjustable power controls 1–9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 Fan-assisted oven GN 1/1+:  
 Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 4 x round coils Ø 260 mm, 5.0 kW each  
 Oven GN 1 1/2, 6.0 kW  
 Ceran glass: W. 750 x D. 605 mm, 6 mm thick  
 Connected load: 24.6 kW / 400 V

**Item no.** 227209  
**Price** 17090.00

# Free-standing appliances 700

## Induction



### Induction range with 6 cooking zones, 5 kW each and oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
4 fully adjustable power controls 1–9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Removable aluminium fat filter (dishwasher-safe)  
GN 1 1/2 oven  
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
6 x round coils Ø 260 mm, 5.0 kW each  
Electric oven GN 1 1/2, 4.6 kW  
Ceran glass: W. 1150 x D. 605 mm, 6 mm thick  
Connected load: 34.6 kW / 400 V

**Item no.** 227210  
**Price** 17990.00



Stand 700

### Induction range with 6 cooking zones, 5 kW each with fan-assisted oven GN 1/1+

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
6 fully adjustable power controls 1–9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Removable aluminium fat filter (dishwasher-safe)  
Fan-assisted oven GN 1/1+:  
Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
6 x round coils Ø 260 mm, 5.0 kW each  
Oven GN 1 1/2, 6.0 kW  
Ceran glass: W. 1150 x D. 605 mm, 6 mm thick  
Connected load: 34.6 kW / 400 V

**Item no.** 227211  
**Price** 18590.00







### Induction range with 2 cooking zones, 3.5 kW each

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 2 hobs, back and front  
 2 fully adjustable power controls 1–9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm

2 x round coils Ø 260 mm, 3.5 kW each

Ceran glass: W. 350 x D. 605 mm, 6 mm thick

Connected load: 7.0 kW / 400 V

**Item no. 227200**

**Price 6390.00**



### Induction range with 2 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 2 hobs, back and front  
 2 fully adjustable power controls 1–9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm

2 x round coils Ø 260 mm, 5.0 kW each

Ceran glass: W. 350 x D. 605 mm, 6 mm thick

Connected load: 10.0 kW / 400 V

**Item no. 227201**

**Price 6790.00**

# Free-standing appliances 700

## Induction



### Induction range with 4 cooking zones, 3.5 kW each

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 4 fully adjustable power controls 1-9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 4 x round coils Ø 260 mm, 3.5 kW each  
 Ceran glass: W. 750 x D. 605 x 6 mm thick  
 Connected load: 14.0 kW / 400 V

**Item no.** 227202  
**Price** 10390.00



Stand 700

### Induction range with 4 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 4 fully adjustable power controls 1-9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 4 x round coils Ø 260 mm, 5.0 kW each  
 Ceran glass: W. 750 x D. 605 x 6 mm thick  
 Connected load: 20.0 kW / 400 V

**Item no.** 227203  
**Price** 10990.00



### Induction temperature control

Cooking zones controlled with 1 to 9 power modes and temperature modes between 70°C and 250°C. Includes a 4-digit LED display

	2 cooking zones	4 cooking zones	6 cooking zones
<b>Item no.</b>	209290	209291	209292
<b>Price</b>	900.00	1800.00	2700.00





### Induction range with 6 cooking zones, 3.5 kW each

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 6 fully adjustable power controls 1–9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 6 x round coils Ø 260 mm, 3.5 kW each  
 Ceran glass: W. 1150 x D. 605 mm, 6 mm thick  
 Connected load: 21.0 kW / 400 V

**Item no.** 227206  
**Price** 14990.00



### Induction range with 6 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 6 fully adjustable power controls 1–9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 6 x round coils Ø 260 mm, 5.0 kW each  
 Ceran glass: W. 1150 x D. 605 mm, 6 mm thick  
 Connected load: 30.0 kW / 400 V

**Item no.** 227207  
**Price** 16190.00

# Free-standing appliances 700

## Induction



### Induction range with 2 cooking zones, 5 kW each

#### Full-surface induction

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
2 fully adjustable power controls 1-9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Removable aluminium fat filter (dishwasher-safe)  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
2 full-surface coils 280 x 280 mm, 5.0 kW each  
Ceran glass: W. 350 x D. 605 mm, 6 mm thick  
Connected load: 10.0 kW / 400 V

Item no. 227205  
Price 7790.00



Stand 700

# Full-surface induction

### Induction range with 4 cooking zones, 5 kW each

#### Full-surface induction

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
4 fully adjustable power controls 1-9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Removable aluminium fat filter (dishwasher-safe)  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
4 full-surface coils 300 x 280 mm, 5.0 kW each  
Ceran glass: W. 750 x D. 605 mm, 6 mm thick  
Connected load: 20.0 kW / 400 V

Item no. 227204  
Price 14990.00



# Full-surface induction

Stand 700



### Induction range with 6 cooking zones, 5 kW each

#### Full-surface induction

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 6 fully adjustable power controls 1-9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 6 full-surface coils 300 x 280 mm, 5.0 kW each  
 Ceran glass: W. 1150 x D. 605 mm, 6 mm thick  
 Connected load: 30.0 kW / 400 V

**Item no.** 227212  
**Price** 18290.00

### Fullrange Hold warming and cooking functions

Enhanced warming and cooking feature with a temperature range up to 250 °C  
 with 4-digit LED display and integrated 5-sensor function

	2 cooking zones	4 cooking zones	6 cooking zones
<b>Item no.</b>	209295	209296	209297
<b>Price</b>	800.00	1400.00	2100.00



### H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.  
 Not available for ovens.

**Item no.** 209900  
**Price** 1090.00



### Induction energy optimisation

Preparation for connection to an energy optimisation device

	2 cooking zones	4 cooking zones	6 cooking zones
<b>Item no.</b>	209250	209251	209252
<b>Price</b>	420.00	840.00	1260.00



# Free-standing appliances 700

## Induction



### Free-standing induction wok hob, 5 kW

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Ceran glass bowl flush-fitted from below  
Fully adjustable power control 1–9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Ceran glass bowl: Ø 300 mm  
Connected load: 5.0 kW / 400 V

**Item no.** 227285  
**Price** 5590.00



### Wok

Material: Stainless steel CNS 18/10  
Capacity 4 – 5 litres

Dimensions: Ø 390 mm  
Weight: 1.8 kg

**Item no.** 209203  
**Price** 225.00



### Wok

Material: CNS 18/10 stainless steel, ultra-light for easy handling  
Capacity 4 – 5 litres

Dimensions: Ø 360 mm  
Weight: 1.15 kg

**Item no.** 209204  
**Price** 190.00



### Wok

Material: Stainless steel CNS 18/10 with non-stick coating  
Capacity 4 – 5 litres

Dimensions: Ø 390 mm  
Weight: 1.85 kg

**Item no.** 209205  
**Price** 249.00



### Wok

Material: Steel  
Capacity 4 – 5 litres

Dimensions: Ø 360 mm  
Weight: 1.45 kg

**Item no.** 209206  
**Price** 135.00





### Electric griddle 400

#### Smooth steel cooking surface

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 1 heat zone with removable splash guard  
 Griddle countersunk 20 mm with a seamless weld  
 Special steel (FE510) cooking surface, polished finish  
 (may rust if not oiled)  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner  
 and stainless steel scouring pad  
 Optional feature: Chrome-plated grid shelf (375 x 180 mm) to fit on  
 top of the splash guard

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 320 x 520 mm  
 Temperature range 60°–300°C  
 Connected load: 4.5 kW / 400 V

**Item no.** 227431  
**Price** 4190.00



### Electric griddle 600

#### Smooth steel cooking surface

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Griddle countersunk 20 mm with a seamless weld  
 Special steel (FE510) cooking surface, polished finish  
 (may rust if not oiled)  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner  
 and stainless steel scouring pad  
 Optional feature: Chrome-plated grid shelf (575 x 180 mm) to fit on  
 top of the splash guard

Outer dimensions: W. 600 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 520 x 520 mm  
 Temperature range 60°–300°C  
 Connected load: 7.5 kW / 400 V

**Item no.** 227432  
**Price** 5190.00

# Free-standing appliances 700

## Griddles



### Electric griddle 800

#### Smooth steel cooking surface

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
2 separate heat zones with removable splash guard  
Griddle countersunk 20 mm with a seamless weld  
Special steel (FE510) cooking surface, polished finish (may rust if not oiled)  
Fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Chute (125 x 35 mm) into removable fat collection drawer  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
Optional feature: Chrome-plated grid shelf (775 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Cooking surface: 720 x 520 mm  
Temperature range: 60°–300°C  
Connected load: 10.5 kW / 400 V

Item no. 227433  
Price 5990.00



Stand 700





### Electric griddle 600

#### Steel cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Griddle countersunk 20 mm with a seamless weld  
 Special steel (FE510) cooking surface with polished finish, one half ridged (may rust if not oiled)  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 600 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 520 x 520 mm  
 Temperature range 60°–300°C  
 Connected load: 7.5 kW / 400 V

**Item no.** 227450  
**Price** 5590.00



### Electric griddle 800

#### Steel cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Griddle countersunk 20 mm with a seamless weld  
 Special steel (FE510) cooking surface with polished finish, one half ridged (may rust if not oiled)  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 720 x 520 mm  
 Temperature range 60°–300°C  
 Connected load: 10.5 kW / 400 V

**Item no.** 227451  
**Price** 6390.00

# Free-standing appliances 700

## Griddles



Stand 700

### Electric griddle 400

#### Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 1 heat zone with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 320 x 520 mm  
 Temperature range: 50°–250°C  
 Connected load: 4.5 kW / 400 V

**Item no.** 227400  
**Price** 4590.00



### Electric griddle 600

#### Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 600 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 520 x 520 mm  
 Temperature range: 50°–250°C  
 Connected load: 7.5 kW / 400 V

**Item no.** 227401  
**Price** 5590.00



### Speed heating elements are optional

Available for the Stand 700 hard chrome-plated griddles  
 Significantly quicker to heat up

### Heat-up time in minutes 20°–200° C

	400 mm	600 mm	800 mm
<b>for width</b>	400 mm	600 mm	800 mm
<b>Connected load</b>	5.6 kW	9.4 kW	13.4 kW
<b>Item no.</b>	299440	299460	299480
<b>Price</b>	900.00	1200.00	1400.00

Griddle 600 with aluminium block 7.5 kW **16 mins**

Griddle 600 **Speed** 9.4 kW **6 mins**





### Electric griddle 800

#### Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 720 x 520 mm  
 Temperature range: 50°–250°C  
 Connected load: 10.5 kW / 400 V

**Item no.** 227402  
**Price** 6890.00



### Grid shelf for splash guard

Material: Chrome-plated steel  
 Removable, suitable for use with 400, 600 and 800 mm griddles

Item no.	209460	209461	209462
<b>for width</b>	400 mm	600 mm	800
<b>Weight in kg</b>	2.1	3.2	4.1
<b>Price</b>	70.00	105.00	125.00



### Teflon plug for chute 125 x 35 mm

Material: Teflon  
 Dimensions: 135 x 45 x 55 mm

**Item no.** 209400  
**Price** 170.00



### Food turner

Material: Stainless steel CNS 18/10

Dimensions: 90 x 280 mm  
**Item no.** 209402  
**Price** 45.00



### Serrated scraper for steel griddles

Material: CNS 18/10 stainless steel blade

Dimensions: 120 x 250 mm  
**Item no.** 209404  
**Price** 198.00

# Free-standing appliances 700

## Griddles



Stand 700

### Electric griddle 600

#### Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 600 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 520 x 520 mm  
 Temperature range: 50°–250°C  
 Connected load: 7.5 kW / 400 V

**Item no.** 227420  
**Price** 5990.00



### Electric griddle 800

#### Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 720 x 520 mm  
 Temperature range: 50°–250°C  
 Connected load: 10.5 kW / 400 V

**Item no.** 227421  
**Price** 7290.00



### Speed heating elements are optional

Available for the Stand 700 hard chrome-plated griddles  
 Significantly quicker to heat up

### Heat-up time in minutes 20°–200° C

for width	400 mm	600 mm	800 mm
<b>Connected load</b>	5.6 kW	9.4 kW	13.4 kW
<b>Item no.</b>	299440	299460	299480
<b>Price</b>	900.00	1200.00	1400.00

Griddle 600 with aluminium block 7.5 kW 16 mins

Griddle 600 Speed 9.4 kW 6 mins



### Electric bratt pan 400

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 1 heat zone with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Teflon plug, collection container GN 1/1-150, food turner and stainless steel scouring pad

Outer dimensions: **W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm**  
 Cooking surface: 340 x 540 mm  
 Inside pan height: 80 mm  
 Temperature range: 60°–300°C  
 Connected load: 4.5 kW / 400 V

**Item no. 227471**  
**Price 5290.00**



### Electric bratt pan 600

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 2 heat zones with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Teflon plug, collection container GN 1/1-150, food turner and stainless steel scouring pad

Outer dimensions: **W. 600 x D. 700 x H. 850 / 900 (Carcass height 700) mm**  
 Cooking surface: 540 x 540 mm  
 Inside pan height: 80 mm  
 Temperature range: 60°–300°C  
 Connected load: 7.5 kW / 400 V

**Item no. 227472**  
**Price 6190.00**



### Splash guard for bratt pans

Material: Stainless steel CNS 18/10  
 Removable, suitable for use with 400, 600 and 800 mm bratt pans

Item no.	209450	209451	209452
For width of bratt pan	400 mm	600 mm	800 mm
Weight in kg	2.8	3.6	4.5
Price	230.00	320.00	360.00

# Free-standing appliances 700

## Bratt pans/multi-purpose bratt pans



Stand 700

### Electric bratt pan 800

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 2 heat zones with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Teflon plug, collection container  
 GN 1/1-150, food turner and stainless steel scouring pad

Outer dimensions: **W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm**  
 Cooking surface: 740 x 540 mm  
 Inside pan height: 80 mm  
 Temperature range: 60°–300°C  
 Connected load: 10.5 kW / 400 V

**Item no.** 227473  
**Price** 7790.00



### Speed heating elements are optional

Available for stainless steel bratt pans. Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
<b>Connected load</b>	5.8 kW	9.8 kW	13.8 kW
<b>Item no.</b>	299441	299461	299481
<b>Price</b>	900.00	1200.00	1400.00

### Heat-up time in minutes 20° –200° C

<b>Bratt pans 600 with aluminium block</b> 7.5 kW	<b>16 mins</b>
<b>Bratt pan 600 Speed</b> 9.8 kW	<b>6 mins</b>

### Electric bratt pan GN 2/1

with a double-walled hinged lid  
 Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 2 heat zones with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Round drain hole (Ø 55 mm) with Teflon plug and 2" ball tap  
 Base unit closed on 3 sides, with a pull-out GN 1/1-200 collection container in the drawer  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Teflon plug, collection container  
 GN 1/1-200, food turner and stainless steel scouring pad

Outer dimensions: **W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm**  
 Cooking surface: 630 x 510 mm  
 Inside pan height: 215 mm, net capacity 56 litres  
 Temperature range: 60°–300°C  
 Connected load: 9 kW / 400 V  
**Automatic water inlet with switch and magnetic valve 209651**

**Item no.** 227480 209651  
**Price** 10990.00 750.00





### Multi-speed combi bratt pan/boiler GN1/1+

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
 Inside height of pan 215 mm, double-walled lid  
 Water inlet and drainage into a pull-out GN container  
 High-performance speed heating element with 1 heat zone, 1 'Boil' setting and 'Soft' setting to bring up to the boil  
 Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Can be installed on a base  
 2" drain tap available as optional feature at the front  
 Electronic controls with sensor keypad available as optional feature

Outer dimensions: W. 500 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 420 x 510 mm  
 Inside pan height: 215 mm, net capacity 37 litres  
 Temperature range: 60°–300°C  
 Connected load: 10.8 kW / 400 V  
**Power reduction to 7.2 kW, item number 209442 at no extra charge**

**Item no.** 227485  
**Price** 9790.00



### Multi-speed combi bratt pan/boiler GN 2/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
 Inside height of pan 215 mm, double-walled lid  
 Water inlet and drainage into a pull-out GN container  
 High-performance speed heating element with 2 heat zones, 1 'Boil' setting and 'Soft' setting to bring up to the boil  
 Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Can be installed on a base  
 2" drain tap available as optional feature at the front  
 Electronic controls with sensor keypad available as optional feature

Outer dimensions: W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 630 x 510 mm  
 Inside pan height: 215 mm, net capacity 56 litres  
 Temperature range: 60°–300°C  
 Connected load: 16.8 kW / 400 V  
**Power reduction to 11.2 kW, item number 209443 at no extra charge**

**Item no.** 227486  
**Price** 14190.00



# Free-standing appliances 700

## Multispeed



### Multi-speed combi bratt pan/boiler GN 3/1

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
Inside height of pan 215 mm, double-walled lid  
Water inlet and drainage into a pull-out GN container  
High-performance speed heating element with 2 heat zones, 1 'Boil' setting and 'Soft' setting to bring up to the boil  
Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Can be installed on a base  
2" drain tap available as optional feature at the front  
Electronic controls with sensor keypad available as optional feature

Outer dimensions: W. 1100 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Cooking surface: 950 x 510 mm  
Inside pan height: 215 mm, net capacity 85 litres  
Temperature range: 60°–300°C  
Connected load: 25.8 kW / 400 V  
**Power reduction to 17.2 kW, item number 209444 at no extra charge**

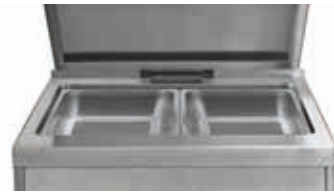
**Item no.** 227487  
**Price** 17290.00



Stand 700

### Perforated GN container that fits inside boiling tank

**Item no.** 209465  
**Price** Upon request



### Pasta baskets to hang inside a boiler

**Item no.** 209466  
**Price** Upon request



### Drain tap at the front

**Item no.** 209441  
**Price** 1080.00



### Hand-held rinsing spray

Pull-out hand-held rinsing spray for multi-speed bratt pans and tilting bratt pans

**Item no.** 209933  
**Price** Upon request

### Drain tap for cleaning

Integrated collection container connected to the main water drain

**Item no.** 209440  
**Price** 790.00



### IPX 5 Tilting bratt pan

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Pan with motorised tilting mechanism and double-walled lid  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 2 heat zones with fully adjustable thermostat-controlled temperature  
 Cavity in pan enables GN containers to be hung inside and the lid closed  
 Hygienically designed base unit  
 Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 1050 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 595 x 507 mm  
 Inside pan height: 215 mm, net capacity 50 litres  
 Temperature range: 60°–300°C  
 Connected load: 9.6 kW / 400 V

**Water inlet on option**  
**Hot/ cold**



Item no.	227491	209652
Price	13890.00	750.00



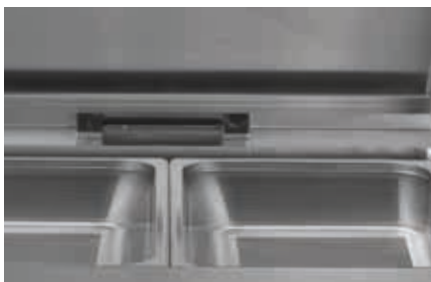
### IPX 5 SPEED tilting combi bratt pan/boiler

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Pan with motorised tilting mechanism and double-walled lid  
 Water inlet with a swivel tap  
 High-performance speed heating element with 2 heat zones, 1 'Boil' setting and 'Soft' setting to bring up to the boil  
 Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on.  
 Hygienically designed base unit  
 Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 1050 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 595 x 507 mm  
 Inside pan height: 215 mm, net capacity 50 litres  
 Temperature range: 60°–300°C  
 Connected load: 14.8 kW / 400 V

Item no.	227490
Price	16180.00

Perforated GN container that fits inside boiling tank



Water inlet



Bratt pan and boil controls include 'Soft' setting



# Free-standing appliances 700

## Boiling pans



### 50-litre boiling pan

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Double-walled lid  
Interior pan made from chrome-nickel-steel (1,4571)  
Inner pan emptied via a DN40 safety drain valve (1 1/2")  
Drain pipe keeps top of appliance free of water  
Water filled from a swivelling tap activated by the lid,  
Mixer tap with two DN16 (1/2") angle valves  
Water level indicator with measuring rod  
Cooking temperature set manually  
Dial to select one of the three cook settings  
Automatic water level monitoring and refill to ensure continuous operational readiness  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Volume: 50 litres  
Connected load: 14.0 kW / 400 V

**Item no.** 227680  
**Price** 10150.00

**IPX 5**



### 80-litre boiling pan

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Double-walled lid  
Interior pan made from chrome-nickel-steel (1,4571)  
Inner pan emptied via a DN40 safety drain valve (1 1/2")  
Drain pipe keeps top of appliance free of water  
Water filled from a swivelling tap activated by the lid,  
Mixer tap with two DN16 (1/2") angle valves  
Water level indicator with measuring rod  
Cooking temperature set manually  
Dial to select one of the three cook settings  
Automatic water level monitoring and refill to ensure continuous operational readiness  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Volume: 80 litres  
Connected load: 18.0 kW / 400 V

**Item no.** 227681  
**Price** 11150.00

**IPX 5**



Stand 700



### Electric Rustica 400 chargrill

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Removable non-stick cast-iron cooking grid  
 1 heat zone with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
 Fat drip pan with drain, including 1" ball tap in base unit  
**Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)**  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: food turner and scouring pad

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Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 300 x 450 mm  
 Temperature range 60°-300°C  
 Connected load: 4.0 kW / 400 V

**Item no.** 227461  
**Price** 4390.00



### Electric Rustica 700 chargrill

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Removable non-stick cast-iron cooking grid  
 2 heat zones with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
 Fat drip pan with drain, including 1" ball tap in base unit  
**Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)**  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: food turner and scouring pad

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Outer dimensions: W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 600 x 450 mm  
 Temperature range 60°-300°C  
 Connected load: 8.0 kW / 400 V

**Item no.** 227462  
**Price** 5890.00

# Free-standing appliances 700

## Rustica Lava-rock chargrills



### Electric Rustica 400 lava-rock chargrill

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Removable non-stick cast-iron cooking grid  
1 heat zone with fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
Control dial and ON lamp on the front panel  
Top heating element can be completely swung out, locked and heating turned off  
Heating element permanently integrated beneath the lava rocks (can be turned off)  
Removable drip collection drawer  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: food turner and scouring pad

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Cooking surface: 300 x 450 mm  
Temperature range 60°–300°C  
Connected load: 7.0 kW / 400 V

**Item no.** 227465  
**Price** 5290.00



### Electric Rustica 700 lava-rock chargrill

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Removable non-stick cast-iron cooking grid  
2 heat zones with fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
Control dial and ON lamp on the front panel  
Top heating element can be completely swung out, locked and heating turned off  
Heating element permanently integrated beneath the lava rocks (can be turned off)  
Removable drip collection drawer  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: food turner and scouring pad

Outer dimensions: W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Cooking surface: 600 x 450 mm  
Temperature range 60°–300°C  
Connected load: 14.0 kW / 400 V

**Item no.** 227466  
**Price** 6890.00



### Lava rocks

For use in Rustica lava-rock chargrills

1 bag  
**Item no.** 209490  
**Price** 85.00







### Electric deep fat fryer with 1 x 10-litre tank

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by elements in the tanks  
 Heating element can be completely swung out of the tank, locked in place and heating turned off  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Fat drained into the base unit with a 1" ball tap  
 (Fat collection container as optional feature)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: ball tap, basket, lid and wide-mesh sieve

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (carcass height 700) mm  
 Gross capacity/tank: 10 litres  
 Basket dimensions: W. 230 x D. 280 x H. 100 mm  
 Temperature range: 50°–180°C  
 Connected load: 8.0 kW / 400 V

**Item no.** 227507

**Price** 3890.00

**With reinforced heating element: 10 kW**

**Item no.** 227517

**Price** 3990.00



### Electric deep fat fryer with 1 x 12.5-litre tank

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by elements in the tanks  
 Heating element can be completely swung out of the tank, locked in place and heating turned off  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Fat drained into the base unit with a 1" ball tap  
 (Fat collection container as optional feature)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: ball tap, basket, lid and wide-mesh sieve above the heating element

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (carcass height 700) mm  
 Gross capacity/tank: 12.5 litres  
 Basket dimensions: W. 290 x D. 280 x H. 100 mm  
 Temperature range: 50°–180°C  
 Connected load: 16.5 kW / 400 V

**Item no.** 227501

**Price** 4990.00



### Electronic controls with melting function

For Stand 700, 850 and 900B deep fat fryers  
 Supplement per tank

**Item no.** 209500

**Price** 495.00

# Free-standing appliances 700

## Deep fat fryers



### Electric deep fat fryer with 2 tanks, 2 x 7.5 litres

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Heated by elements in the tanks  
Heating element can be completely swung out of the tank, locked in place and heating turned off  
Thermostat-controlled temperature  
Control dial, ON lamp and heat display on the front panel  
Fat drained into the base unit with a 1" ball tap  
(Fat collection container as optional feature)  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: ball tap, 2 baskets, 1 lid and 2 wide-mesh sieves

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (carcass height 700) mm  
Gross capacity/tank: 7.5 litres  
Basket dimensions: 2 x W. 120 x D. 280 x H. 100 mm  
Temperature range: 50°–180°C  
Connected load: 12.0 kW / 400 V

**Item no.** 227502

**Price** 5290.00

**With reinforced heating element: 2 x 8 kW**

**Item no.** 227512

**Price** 5490.00



### Electric deep fat fryer with 2 tanks, 2 x 8.5 litres

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Heated by elements in the tanks  
Heating element can be completely swung out of the tank, locked in place and heating turned off  
Thermostat-controlled temperature  
Control dial, ON lamp and heat display on the front panel  
Fat drained into the base unit with a 1" ball tap  
(Fat collection container as optional feature)  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: ball tap, 2 baskets, 1 lid and 2 wide-mesh sieves

Outer dimensions: W. 500 x D. 700 x H. 850 / 900 (carcass height 700) mm  
Gross capacity/tank: 8.5 litres  
Basket dimensions: 2 x W. 160 x D. 280 x H. 100 mm  
Temperature range: 50°–180°C  
Connected load: 14.0 kW / 400 V

**Item no.** 227508

**Price** 5390.00

**With reinforced heating element: 2 x 9 kW**

**Item no.** 227518

**Price** 5690.00



### Energy optimisation **Electric**

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

**Item no.** 209260

**Price** 350.00





### Electric deep fat fryer with 2 x 10-litre tanks

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by elements in the tanks  
 Heating element can be completely swung out of the tank, locked in place and heating turned off  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Fat drained into the base unit with a 1" ball tap  
 (Fat collection container as optional feature)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: ball tap, 2 baskets, 1 lid and 2 wide-mesh sieves

Outer dimensions: W. 600 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Gross capacity/tank: 10 litres

Basket dimensions: 2 x W. 230 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 16.0 kW / 400 V

**Item no. 227503**

**Price 5490.00**

**With reinforced heating element: 2 x 10 kW**

**Item no. 227513**

**Price 5590.00**



### Electric deep fat fryer with 2 tanks, 2 x 12.5 litres

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by elements in the tanks  
 Heating element can be completely swung out of the tank, locked in place and heating turned off  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Fat drained into the base unit with a 1" ball tap  
 (Fat collection container as optional feature)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: ball tap, 2 baskets, 1 lid and 2 wide-mesh sieves

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (carcass height 700) mm

Gross capacity/tank: 12.5 litres

Basket dimensions: 2 x W. 290 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 33.0 kW / 400 V

**Item no. 227511**

**Price 7990.00**

### Energy optimisation **Electric**

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

**Item no. 209260**

**Price 350.00**



# Free-standing appliances 700

## Deep fat fryers with Automatic basket lift



### Electric deep fat fryer, 1 tank with automatic basket lift 1 x 13 litres

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by swivelling elements in the tank.  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Fat drained into the base unit with a 1" ball tap  
 (fat collection container included)  
 Base unit closed on 3 sides, with swing door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: ball tap, basket, lid and wide-mesh sieve

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (carcass height 700) mm  
 Gross capacity/tank: 13 litres  
 Basket dimensions: W. 220 x D. 300 x H. 120 mm  
 Temperature range: 50°–190°C  
 Connected load: 12.0 kW / 400 V

**Item no.** 227504  
**Price** 6290.00

**With reinforced heating element: 15 kW**

**Item no.** 227514  
**Price** 6390.00



Stand 700

### Electric deep fat fryer, 2 tanks with automatic basket lift 2 x 13 litres

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by swivelling elements in the tank.  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Fat drained into the base unit with a 1" ball tap  
 (fat collection container included)  
 Base unit closed on 3 sides, with swing door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: ball tap, basket, lid and wide-mesh sieve

Outer dimensions: W. 600 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Gross capacity/tank: 13 litres  
 Basket dimensions: W. 220 x D. 300 x H. 120 mm  
 Temperature range: 50°–190°C  
 Connected load: 24.0 kW / 400 V

**Item no.** 227506  
**Price** 8990.00

**With reinforced heating element: 30 kW**

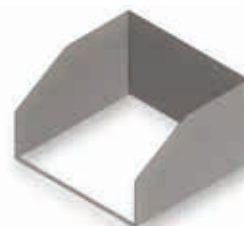
**Item no.** 227516  
**Price** 9190.00



### Splash guard for deep fat fryers

Made from CNS 18/10

<b>Height</b>	350 mm	350 mm	350 mm	350 mm
<b>for width</b>	400 mm	500 mm	600 mm	800 mm
<b>Item no.</b>	209591	209592	209593	209594
<b>Price</b>	390.00	430.00	470.00	580.00





### Gas deep fat fryer with 1 x 13-litre tank

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by a gas unit  
 No burner in the tank  
 Includes basket, wide-mesh sieve above the heating element and lid  
 Fat drained into the base unit with a 1" ball tap  
 (Fat collection container as optional feature)  
 Base unit closed on 3 sides, with doors  
 Cannot be installed on a base  
 Includes: ball tap, 1 basket, 1 lid and 1 wide-mesh sieve

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (carcass height 700) mm  
 Gross capacity/tank: 13 litres  
 Temperature range: 50°–180°C  
 Power: 12.0 kW / 400 V

**Item no.** 227520  
**Price** 5190.00

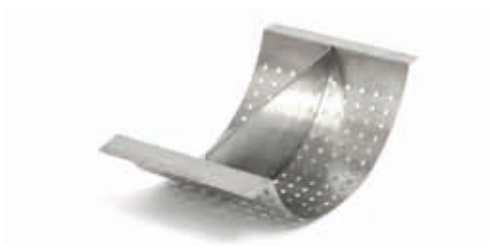


### Chip scuttle GN 1/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heating beneath the tanks and the heating lamp above can be operated separately  
 Main switch with 3 settings (top heat, bottom heat or top and bottom heat)  
 With ON lamp in the front panel  
 Easy to clean due to smooth surfaces and rounded corners  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Perforated stainless steel tray

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Connected load: 1.0 kW / 230 V

**Item no.** 227550  
**Price** 3390.00



### Perforated stainless steel tray with divider

Made from CNS 18/10  
 For keeping different foods separate

Dimensions: 295 x 565 mm  
 Weight: 0.4 kg

**Item no.** 209595  
**Price** 460.00



### Fryer basket

Chrome-plated steel

Dimensions (mm)	230 x 280 x 100	120 x 280 x 100	290 x 280 x 100
<b>Item no.</b>	<b>209576</b>	<b>209578</b>	<b>209580</b>
<b>Price</b>	<b>98.00</b>	<b>89.00</b>	<b>155.00</b>



# Free-standing appliances 700

## Options & accessories



### Asian version 195 °C

Operates at a maximum temperature of 195 °C For Stand 700 deep fat fryers without automatic basket lift **(price per tank)**



**Item no.** 209510  
**Price** 70.00

### Narrow fat drip container

Made from CNS 18/10, 12-litre capacity  
Incl. wide-mesh sieve

Dimensions: 130 x 550 x 180 mm  
Weight: 1.4 kg

<b>Item no.</b>	<b>209552</b>	<b>Narrow fine-mesh sieve</b>	<b>209558</b>
<b>Price</b>	<b>325.00</b>	<b>Price</b>	<b>59.00</b>



### Wide fat drip container

Made from CNS 18/10, 25-litre capacity  
Incl. wide-mesh sieve

Dimensions: 270 x 550 x 180 mm  
Weight: 1.8 kg

<b>Item no.</b>	<b>209553</b>	<b>Wide fine-mesh sieve</b>	<b>209559</b>
<b>Price</b>	<b>400.00</b>	<b>Price</b>	<b>65.00</b>



### 20-litre filter system for 1-tank deep fat fryers

Made from CNS 18/10. Cannot be retrofitted  
Oil collection container with 1 removable wide- and fine-mesh filter  
A base unit containing the oil pump to transfer oil into the collection container  
A tube with a quick connection mechanism for attaching it to the fryer tanks  
A splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container  
Regular use saves approx. 40–50% oil

Dimensions: 322 x 568 x 287 mm  
Connected load: 0.1 kW / 230 V

**Item no.** 209550  
**Price** 1990.00



### 20-litre filter system for 2-tank deep fat fryers

Made from CNS 18/10. Cannot be retrofitted  
Oil collection container with 2 removable wide- and fine-mesh filters  
A base unit containing the oil pump to transfer oil into the collection container  
A tube with a quick connection mechanism for attaching it to the fryer tanks  
A splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container  
Regular use saves approx. 40–50% oil

Dimensions: 322 x 568 x 287 mm  
Connected load: 0.1 kW / 230 V

**Item no.** 209551  
**Price** 2090.00



Stand 700



### Electric pasta boiler GN 2/3

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Boiling tank GN 2/3-220 mm with shelf and draining tray, flush-fitted  
 Indirect heat, no heating elements in the tank  
 Main switch (3 power settings) with ON lamp  
 Fully adjustable thermostat-controlled temperature  
**Water inlet and drain (connected to mains water supply/drain)**  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 50°-110°C  
 Connected load: 8.0 kW / 400 V

**Item no.** 227600  
**Price** 5190.00

**Automatic water inlet with water level control system**  
 209650  
 910.00



### Basic accessory set for pasta boiler GN 2/3

Made from CNS 18/10  
 Comprises 4 pasta baskets GN 1/6

Dimensions: 4 x 143 x 163 x 230 mm

**Item no.** 209630  
**Price** 495.00



### Sideways electric pasta boiler GN 1/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Boiling tank GN 1/1-220 mm with shelf and draining tray, flush-fitted  
 Indirect heat, no heating elements in the tank  
 Main switch (3 power settings) with ON lamp  
 Fully adjustable thermostat-controlled temperature  
**Water inlet and drain (connected to mains water supply/drain)**  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 50°-110°C  
 Connected load: 12.0 kW / 400 V

**Item no.** 227601  
**Price** 5990.00

**Automatic water inlet with water level control system**  
 209650  
 910.00



### Basic accessory set for pasta boiler GN 1/1

Made from CNS 18/10  
 Comprises 4 pasta baskets GN 1/6 and 1 pasta basket GN 1/3

Dimensions: 4 x 143 x 163 x 230 mm + 1 x 298 x 163 x 230 mm

**Item no.** 209631  
**Price** 650.00

# Free-standing appliances 700

## Pasta boilers



### Electric pasta boiler GN 2/3 with lifting device

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Boiling tank GN 2/3-220 mm with shelf and draining tray, flush-fitted  
Indirect heat, no heating elements in the tank  
Main switch with ON lamp and electronic controls  
Water level control system with automatic water inlet and electric water outlet with actuator

#### Water inlet and drain (connected to mains water supply/drain)

3 separately controllable lifting motors with pre-set timer  
Base unit closed on 3 sides, with doors  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Draining tray, perforated shelf  
and 3 x GN 2/9 pasta baskets

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Temperature range: 50°–110°C

Connected load: 8.0 kW / 400 V

Item no. 227602

Price 8790.00



Stand 700

### Electric boiling pan GN 1/1

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted boiling tank GN 1/1-200 mm with shelf  
Indirect heat, no heating elements in the tank  
Fully adjustable thermostat-controlled temperature  
Main switch (3 power settings) with ON lamp  
Water inlet connected to mains water supply  
Water drained using a 1" ball tap in the base unit  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Drain tap and perforated shelf. Containers and draining shelf not included

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Temperature range: 50°–110°C

Connected load: 7.0 kW / 400 V

Item no. 227675

Price 4590.00



### Connection kit for permanently connected water drainage

90° elbow with a flexible 500–1000 mm long stainless steel pipe  
Suitable for use with item 227675. Self-assembly

Item no. 209600

Price 155.00





### GN 1/6 pasta basket with handle

Made from CNS 18/10  
Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 143 x 163 x 230 mm  
Weight: 0.5 kg

**Item no.** 209622  
**Price** 120.00



### GN 1/3 pasta basket with 2 handles

Made from CNS 18/10  
Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 298 x 163 x 230 mm  
Weight: 1.6 kg

**Item no.** 209624  
**Price** 160.00



### GN 2/3 pasta basket with 2 handles

Made from CNS 18/10  
Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 298 x 328 x 230 mm  
Weight: 2.2 kg

**Item no.** 209625  
**Price** 220.00



### GN 1/1 pasta basket with 2 handles

Made from CNS 18/10  
Suitable for use with GN 1/1 200 deep tanks

Dimensions: 298 x 488 x 230 mm  
Weight: 2.5 kg

**Item no.** 209626  
**Price** 270.00



### Pasta basket 2/9 with handle for automatic lifting device

Made from CNS 18/10  
Only suitable for use with pasta boiler 207602

Dimensions: 94 x 298 x 230 mm  
Weight: 1.2 kg

**Item no.** 209627  
**Price** 150.00

# Free-standing appliances 700

## Options & accessories



### Lid for pasta boiler GN 2/3

Made from CNS 18/10  
Suitable for use with GN 2/3 tanks

Dimensions: 325 x 530 x 20 mm  
Weight: 1.0 kg

**Item no.** 209640  
**Price** 190.00



### Lid for pasta boiler GN 1/1

Made from CNS 18/10  
Suitable for use with GN 1/1 tanks

Dimensions: 425 x 530 x 20 mm  
Weight: 1.2 kg

**Item no.** 209641  
**Price** 220.00



### Automatic water inlet with level control system

For Stand 700, 850 and 900B pasta boilers

**Item no.** 209650  
**Price** 910.00



### Energy optimisation **Electric**

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

**Item no.** 209260  
**Price** 350.00







### Electric bain-marie GN 1/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 GN 1/1-220 mm tank with shelf, flush-fitted  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp  
 Water inlet connected to mains water supply  
 Water drained using a 3/4" ball tap in the base unit  
 (Connection kit for connection to the main water supply optional)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 30°–85°C  
 Connected load: 1.8 kW / 230 V

**Item no.** 227636  
**Price** 2990.00



### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
 Self-assembly

suitable for use with items 227636 and 227638

**Item no.** 209600  
**Price** 155.00



### Electric bain-marie GN 1/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 GN 1/1-220 mm tank with shelf, flush-fitted  
 Fan-assisted plate-warming cabinet underneath, 1 swing door  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Perforated shelf,  
 Containers not included

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 30°–85°C  
 Temperature range of the plate-warming cabinet: up to 85°C (1.0 kW)  
 Total connected load: 3.8 kW / 400 V

**Item no.** 227640  
**Price** 3890.00

# Free-standing appliances 700

## Bain-maries



### Electric bain-marie GN 2/1

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
GN 2/1-220 mm tank with shelf, flush-fitted  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch with ON lamp  
Water inlet connected to mains water supply  
Water drained using a 3/4" ball tap in the base unit  
(Connection kit for connection to the main water supply optional)  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 30°–85°C  
Connected load: 3.6 kW / 400 V

**Item no.** 227638  
**Price** 3590.00

### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
Self-assembly

suitable for use with items 227636 and 227638

**Item no.** 209600  
**Price** 155.00

### Electric bain-marie GN 2/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
GN 2/1-220 mm tank with shelf, flush-fitted  
Fan-assisted plate-warming cabinet underneath, 2 swing doors  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Perforated shelf,  
Containers not included

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 30°–85°C  
Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)  
Total connected load: 5.6 kW / 400 V

**Item no.** 227641  
**Price** 4590.00



Stand 700



### Right-hand electric bain-marie GN 1/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 GN 1/1-220 mm tank with shelf, flush-fitted  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp  
 Water inlet connected to mains water supply  
 Water drained using a 3/4" ball tap in the base unit  
 (Connection kit for connection to the main water supply optional)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 30°–85°C  
 Total connected load: 1.8 kW / 230 V

**Item no.** 227637  
**Price** 3490.00



### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
 Self-assembly

suitable for use with items 227637 and 227639

**Item no.** 209600  
**Price** 155.00



### Right-hand electric bain-marie GN 1/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 GN 1/1-220 mm tank with shelf, flush-fitted  
 Fan-assisted plate-warming cabinet underneath, 2 swing doors  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Perforated shelf,  
 Containers not included

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 30°–85°C  
 Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)  
 Total connected load: 3.8 kW / 400 V

**Item no.** 227645  
**Price** 4490.00

# Free-standing appliances 700

## Bain-maries



### Left-hand electric bain-marie GN 1/1

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
GN 1/1-220 mm tank with shelf, flush-fitted  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch with ON lamp  
Water inlet connected to mains water supply  
Water drained using a 3/4" ball tap in the base unit  
(Connection kit for connection to the main water supply optional)  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 30°–85°C  
Total connected load: 1.8 kW / 230 V

**Item no.** 227639  
**Price** 3490.00

### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
Self-assembly

suitable for use with items 227637 and 227639

**Item no.** 209600  
**Price** 155.00

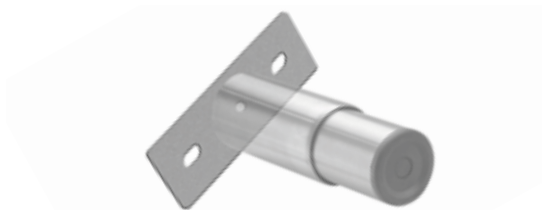
### Left-hand electric bain-marie GN 1/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
GN 1/1-220 mm tank with shelf, flush-fitted  
Fan-assisted plate-warming cabinet underneath, 2 swing doors  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Perforated shelf,  
Containers not included

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 30°–85°C  
Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)  
Total connected load: 3.8 kW / 400 V

**Item no.** 227646  
**Price** 4490.00





### Induction energy optimisation

Preparation for connection to an energy optimisation device

	2 cooking zones	4 cooking zones	6 cooking zones
Item no.	209250	209251	209252
Price	420.00	840.00	1260.00

### Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no.	209260
Price	350.00

### Griddle and bratt pan energy optimisation

Preparation for connection to an energy optimisation device

For griddles and bratt pans  
Supplement per appliance.

Item no.	209270
Price	350.00

### H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.  
Not available for ovens.

Item no.	209900
Price	1090.00

### H2 oven design

H2 hygienic design for ovens

Supplement per appliance.  
Only available for ovens.

Item no.	209990
Price	1990.00

### Assembly plate

Used to connect 2 free-standing appliances with just one height-adjustable foot  
Self-assembly. (Height-adjustable foot not included)

suitable for use with all appliances in the Stand 700/850 series

Item no.	209920
Price	110.00

### Socket

Design

230 V

Item no.	959900
Price	Upon request



# Free-standing appliances 700

## Appliance connectors



### Standard appliance connection Hairline joint connection system

flush hairline joint connection of appliances with invisible screw fastening



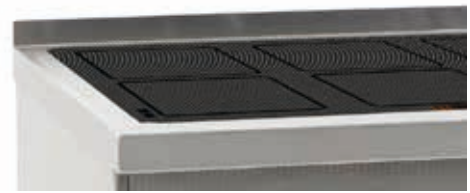
### Bevelled edges or lips

Bevelled on the left- and right-hand sides  
Bevelled edge or a high lip at the back

Supplement per appliance

**Item no.** 207990

**Price** Upon request



### Left-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

**Item no.** 207996

**Price** 100.00



### Right-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

**Item no.** 207997

**Price** 100.00



### Set of casters

4 casters, 2 of which with brakes, wheel diameter 125 mm

**Item no.** 209940

**Price** 495.00



**KWC**  
Swiss Water Experience



### Single-hole mixer tap 3/4" with a 100 mm stem

360° swivelling spout with aerator and drip-stop function  
Projection 300 mm, spout height 355 mm Drillhole in countertop Ø 42 mm  
Can only be installed on a countertop. (Installation not included)

Flow volume: 40 litres/ min (3 bar)

**Item no.** 209930

**Price** 930.00

**KWC**  
Swiss Water Experience



### Single-hole mixer tap 3/4" with a 300 mm stem

360° swivelling spout with aerator and drip-stop function  
Projection 300 mm, spout height 555 mm Drillhole in countertop Ø 42 mm  
Can only be installed on a countertop. (Installation not included)

Flow volume: 40 litres/ min (3 bar)

**Item no.** 209931

**Price** 1035.00



### Counter unit with drawer

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 227900

**Price** 2390.00



### Counter unit 200

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 200 x D. 700 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 227901

**Price** 1790.00



### Counter unit 400

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 227902

**Price** 1890.00

# Free-standing appliances 700

## Counter units



### Counter unit 600

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 600 x D. 700 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 227903  
**Price** 2190.00



### Counter unit 700

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 227904  
**Price** 2290.00



### Counter unit 800

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 227905  
**Price** 2390.00



### Counter unit 1000

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 1000 x D. 700 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 227906  
**Price** 2590.00



### Custom-width counter unit

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. ? x D. 700 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 227930  
**Price** Upon request





### Doors for 400 base units

Made from CNS 18/10, self-assembly  
Double walled, hinges can be fitted right or left  
Magnetic fastening

Outer dimensions: W. 400 mm

**Item no.** 209950

**Price** 230.00



### Doors for 600 base units

Made from CNS 18/10, self-assembly  
Double walled, hinges can be fitted right or left  
Magnetic fastening

Outer dimensions: W. 600 mm

**Item no.** 209951

**Price** 290.00



### Double doors for 600 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 600 mm

**Item no.** 209952

**Price** 440.00



### Double doors for 700 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 700 mm

**Item no.** 209953

**Price** 470.00



### Double doors for 800 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 800 mm

**Item no.** 209954

**Price** 480.00



### Double doors for 1000 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 1000 mm

**Item no.** 209955

**Price** 690.00

# Stand 850

Our future-oriented technical innovations in cooking appliance technology are testimony to our expertise in the field of catering equipment.

The Stand 850 range provides outstanding quality and performance, specifically to meet the demands of the upmarket hotel and catering industry, corporate catering and institutional catering.

## Benefits:

- Modular design
- A large selection of compact free-standing appliances
- Entire top of appliance made from 2-mm-thick CNS 18/10
- Appliances are joined together using a flush connection system with a hairline joint
- available as gas or electric
- Appliances can be installed on a base once feet have been removed
- Optional features: Configured for energy optimisation or Hygiene H2 model

You will always find the perfect solution with Locher products.

Ranging from individual appliances to entire kitchen workstations, our portfolio ensures that users enjoy the many benefits of our solutions.





### Gas range with 4 burners and electric oven GN 2/1 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 2 chrome-plated pan support stands, each spanning 2 burners  
 Electric oven GN 2/1  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Front left C burner: 3.5 kW, back left E burner: 7.5 kW  
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW  
 Nominal heat input: 22.0 kW gas, configured for natural gas H  
 Connected load of oven: 5.6 kW / 400 V electric

**Item no.** 228002  
**Price** 7890.00



### Gas range with 6 burners and electric oven GN 2/1 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 3 chrome-plated pan support stands, each spanning 2 burners  
 Electric oven GN 2/1  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Front left E burner: 7.5 kW, back left E burner: 7.5 kW  
 Front middle C burner: 3.5 kW, back middle E burner: 7.5 kW  
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW  
 Nominal heat input: 37.0 kW gas, configured for natural gas H  
 Connected load of oven: 5.6 kW / 400 V electric

**Item no.** 228004  
**Price** 9990.00

# Free-standing appliances 850

## Gas



### Gas range with 4 burners and electric oven GN 2/1 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
Gas shut-off valve on the front panel  
2 chrome-plated pan support stands, each spanning 2 burners  
Electric oven GN 2/1  
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
4 x 7.5 kW E burners  
Nominal heat input: 30.0 kW gas, configured for natural gas H  
Connected load of oven: 5.6 kW / 400 V electric

**Item no.** 228102  
**Price** 7990.00

### Gas range with 6 burners and electric oven GN 2/1 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
Gas shut-off valve on the front panel  
3 chrome-plated pan support stands, each spanning 2 burners  
Electric oven GN 2/1  
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Front left E burner: 7.5 kW, back left E burner: 7.5 kW  
Front middle D burner: 5.5 kW, back middle D burner: 5.5 kW  
Front right E burner: 7.5 kW, back right E burner: 7.5 kW  
Nominal heat input: 41.0 kW gas, configured for natural gas H  
Connected load of oven: 5.6 kW / 400 V electric

**Item no.** 228104  
**Price** 10090.00

## Power



## Power





### Gas range with 4 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 2 chrome-plated pan support stands, each spanning 2 burners  
 Electric fan-assisted oven GN 1 1/2:  
 Top/bottom heat can be controlled separately (50°–270°C),  
 fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: **W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm**  
 Front left C burner: 3.5 kW, back left E burner: 7.5 kW  
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW  
 Nominal heat input: 22.0 kW gas, configured for natural gas H  
 Connected load of oven: 5.6 kW / 400 V electric

**Item no. 228007**  
**Price 8490.00**



### Gas range with 6 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 3 chrome-plated pan support stands, each spanning 2 burners  
 Electric fan-assisted oven GN 1 1/2:  
 Top/bottom heat can be controlled separately (50°–270°C),  
 fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: **W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm**  
 Front left E burner: 7.5 kW, back left E burner: 7.5 kW  
 Front middle C burner: 3.5 kW, back middle E burner: 7.5 kW  
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW  
 Nominal heat input: 37.0 kW gas, configured for natural gas H  
 Connected load of oven: 5.6 kW / 400 V electric

**Item no. 228008**  
**Price 10590.00**

# Free-standing appliances 850

## Gas



### Gas range with 4 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
Gas shut-off valve on the front panel  
2 chrome-plated pan support stands, each spanning 2 burners  
Electric fan-assisted oven GN 1 1/2:  
Top/bottom heat can be controlled separately (50°–270°C),  
fan-assisted temperature 50°–250°C  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
4 x 7.5 kW E burners  
Nominal heat input: 30.0 kW gas, configured for natural gas H  
Connected load of oven: 5.6 kW / 400 V electric

**Item no.** 228105  
**Price** 8690.00

### Gas range with 6 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
Gas shut-off valve on the front panel  
3 chrome-plated pan support stands, each spanning 2 burners  
Electric fan-assisted oven GN 1 1/2:  
Top/bottom heat can be controlled separately (50°–270°C),  
fan-assisted temperature 50°–250°C  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Front left E burner: 7.5 kW, back left E burner: 7.5 kW  
Front middle D burner: 5.5 kW, back middle D burner: 5.5 kW  
Front right E burner: 7.5 kW, back right E burner: 7.5 kW  
Nominal heat input: 41.0 kW gas, configured for natural gas H  
Connected load of oven: 5.6 kW / 400 V electric

**Item no.** 228106  
**Price** 10690.00

## Power



## Power





### Gas range with 2 burners

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 hobs, back and front  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve in base unit  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: **W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm**  
 Front C burner: 3.5 kW  
 Back E burner: 7.5 kW  
 Nominal heat input: 11.0 kW gas, configured for natural gas H

**Item no. 228000**  
**Price 4090.00**



### Gas range with 4 burners

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve in base unit  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: **W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm**  
 Front left C burner: 3.5 kW, back left E burner: 7.5 kW  
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW  
 Nominal heat input: 22.0 kW gas, configured for natural gas H

**Item no. 228001**  
**Price 5690.00**



### Gas range with 6 burners

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve in base unit  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 3 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: **W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm**  
 Front left E burner: 7.5 kW, back left E burner: 7.5 kW  
 Front middle C burner: 3.5 kW, back middle E burner: 7.5 kW  
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW  
 Nominal heat input: 37.0 kW gas, configured for natural gas H

**Item no. 228003**  
**Price 7390.00**



# Free-standing appliances 850

## Gas



### Gas range with 2 burners

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
2 hobs, back and front  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
Gas shut-off valve in base unit  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
2 x 7.5 kW E burners  
Nominal heat input: 15.0 kW gas, configured for natural gas H

**Item no.** 228100  
**Price** 4190.00

### Power



### Gas range with 4 burners

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
Gas shut-off valve in base unit  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
4 x 7.5 kW E burners  
Nominal heat input: 30.0 kW gas, configured for natural gas H

**Item no.** 228101  
**Price** 5890.00

### Power



### Gas range with 6 burners

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
Gas shut-off valve in base unit  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
3 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Front left E burner: 7.5 kW, back left E burner: 7.5 kW  
Front middle D burner: 5.5 kW, back middle D burner: 5.5 kW  
Front right E burner: 7.5 kW, back right E burner: 7.5 kW  
Nominal heat input: 41.0 kW gas, configured for natural gas H

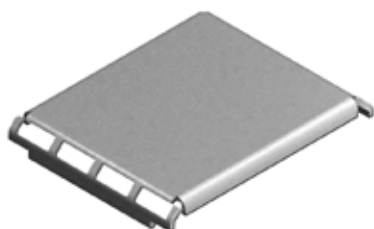
**Item no.** 228103  
**Price** 7490.00

### Power



Stand 850



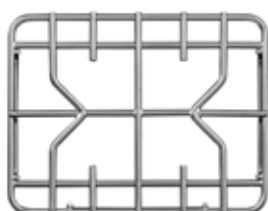


### Gas hotplate 851

Material: 8 mm thick FE 510 steel  
Heated with a single burner (3.5 kW and 5.5 kW burners)

Dimensions: 390 x 360 mm  
Weight: 10 kg

**Item no.** 208020  
**Price** 310.00



### Pan support stand 851

Material: Chrome-plated steel  
Single cooking zone

Dimensions: 390 x 360 mm  
Weight: 10 kg

**Item no.** 208030  
**Price** 240.00



### Wok ring

Material: CNS 18/10  
Suitable for use with all gas pan support stands  
For Ø 360 and Ø 390 mm woks

Dimensions: Ø 250 x 45 / 60 mm

**Item no.** 209100  
**Price** 250.00

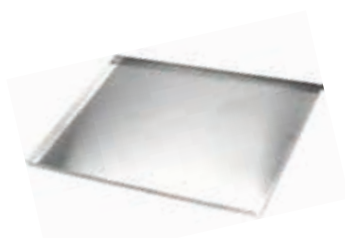


### Oven grid GN 2/1

Material: Chrome-plated steel  
For all GN 2/1 ovens

Dimensions: 650 x 530 mm  
Weight: 1.4 kg

**Item no.** 208850  
**Price** 115.00



### Baking tray GN 2/1

Material: Sheet steel  
For all GN 2/1 ovens

Dimensions: 650 x 530 x 20 mm  
Weight: 1.4 kg

**Item no.** 208851  
**Price** 165.00



### Oven door with window

Oven door with window, incl. ventilation and oven light  
suitable for use with a fan-assisted oven

**Item no.** 209995  
**Price** 950.00

# Free-standing appliances 850

## Radiant hobs



### Electric range with 4 cooking zones, 4 kW each, Radiant elements with **electronic pan detection** and oven GN 2/1 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
Fully adjustable temperature control/overheating preventer  
Electronic pan detection can be turned off using the main switch  
Residual heat indicator beneath the Ceran glass  
GN 2/1 oven  
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Radiant hobs: 4 x square 270 mm, 4.0 kW each  
Ceran glass: W. 750 x D. 720 mm, 6 mm thick  
Connected load: 21.6 kW / 400 V

**Item no.** 228306  
**Price** 9990.00



### Electric range with 4 cooking zones, 4 kW each, Radiant elements with **electronic pan detection** and fan-assisted oven GN 1 1/2

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
Fully adjustable temperature control/overheating preventer  
Electronic pan detection can be turned off using the main switch  
Residual heat indicator beneath the Ceran glass  
Fan-assisted oven GN 1 1/2:  
Top/bottom heat can be controlled separately (50°–270°C),  
fan-assisted temperature 50°–250°C  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Radiant hobs: 4 x square 270 mm, 4.0 kW each  
Ceran glass: W. 750 x D. 720 mm, 6 mm thick  
Connected load: 21.6 kW / 400 V

**Item no.** 228310  
**Price** 10690.00





**Electric range with 6 cooking zones, 4 kW each, radiant hobs with **electronic pan detection** and oven GN 2/1 with top/bottom heat**

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable temperature control/overheating preventer  
 Electronic pan detection can be turned off using the main switch  
 Residual heat indicator beneath the Ceran glass  
 GN 2/1 oven  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 6 x square 270 mm, 4.0 kW each with electronic pan detection  
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick  
 Connected load: 29.6 kW / 400 V

**Item no.** 228307  
**Price** 11990.00



**Electric range with 6 cooking zones, 4 kW each, radiant hobs with **electronic pan detection** Fan-assisted oven GN 1 1/2**

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable temperature control/overheating preventer  
 Electronic pan detection can be turned off using the main switch  
 Residual heat indicator beneath the Ceran glass  
 Fan-assisted oven GN 1 1/2:  
 Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 6 x square 270 mm, 4.0 kW each with electronic pan detection  
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick  
 Connected load: 29.6 kW / 400 V

**Item no.** 228311  
**Price** 12590.00

# Free-standing appliances 850

## Radiant hobs



### Electric range with 2 cooking zones, 4 kW each, Radiant hobs with **electronic pan detection**

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
2 hobs, back and front  
Fully adjustable temperature control  
Main switch with ON lamp  
Electronic pan detection can be turned off using the main switch  
Residual heat indicator beneath the Ceran glass  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 Ceran scraper

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Radiant hobs: 2 x square 270 mm, 4.0 kW each  
with electronic pan detection  
Ceran glass: W. 350 x D. 720 mm, 6 mm thick  
Connected load: 8.0 kW / 400 V

**Item no.** 228301  
**Price** 5590.00

### Electric range with 4 cooking zones, 4 kW each, radiant hobs with **electronic pan detection**

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
4 cooking zones  
Fully adjustable temperature control  
Main switch with ON lamp  
Electronic pan detection can be turned off using the main switch  
Residual heat indicator beneath the Ceran glass  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 Ceran scraper

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Radiant hobs: 4 x square 270 mm, 4.0 kW each  
with electronic pan detection  
Ceran glass: W. 750 x D. 720 mm, 6 mm thick  
Connected load: 16.0 kW / 400 V

**Item no.** 228303  
**Price** 7990.00





### Electric range with 6 cooking zones, 4 kW each, radiant hobs with **electronic pan detection**

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable temperature control  
 Main switch with ON lamp  
 Electronic pan detection can be turned off using the main switch  
 Residual heat indicator beneath the Ceran glass  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 6 x square 270 mm, 4.0 kW each with electronic pan detection  
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick  
 Connected load: 24.0 kW / 400 V

**Item no.** 228305  
**Price** 10590.00



### Energy optimisation **Electric**

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

**Item no.** 209260  
**Price** 350.00

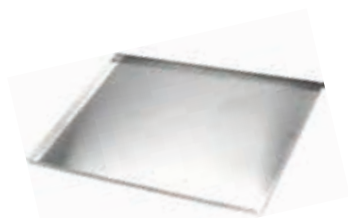


### Oven grid GN 2/1

Material: Chrome-plated steel  
 For all GN 2/1 ovens

Dimensions: 650 x 530 mm  
 Weight: 1.4 kg

**Item no.** 208850  
**Price** 115.00



### Baking tray GN 2/1

Material: Sheet steel  
 For all GN 2/1 ovens

Dimensions: 650 x 530 x 20 mm  
 Weight: 1.4 kg

**Item no.** 208851  
**Price** 165.00

# Free-standing appliances 850

## Induction



### Induction range with 4 cooking zones, 5 kW each and oven GN 2/1 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
4 fully adjustable power controls 1–9  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Removable aluminium fat filter (dishwasher-safe)  
GN 2/1 oven  
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
4 square coils 270 x 270 mm, 5.0 kW each  
Electric oven GN 2/1, 5.6 kW  
Ceran glass: W. 750 x D. 720 mm, 6 mm thick  
Connected load: 25.6 kW / 400 V

**Item no.** 228208  
**Price** 16690.00



### Induction range with 4 cooking zones, 5 kW each with fan-assisted oven GN 1 1/2

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
4 fully adjustable power controls 1–9  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Removable aluminium fat filter (dishwasher-safe)  
Fan-assisted oven GN 1 1/2:  
Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
4 square coils 270 x 270 mm, 5.0 kW each  
GN 2/1 oven, 5.6 kW  
Ceran glass: W. 750 x D. 720 mm, 6 mm thick  
Connected load: 25.6 kW / 400 V

**Item no.** 228209  
**Price** 17690.00







### Induction range with 6 cooking zones, 5 kW each and oven GN 2/1 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 6 fully adjustable power controls 1–9  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 GN 2/1 oven  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: **W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm**  
 6 square coils 270 x 270 mm, 5.0 kW each  
 Electric oven GN 2/1, 5.6 kW  
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick  
 Connected load: 35.6 kW / 400 V

**Item no. 228210**  
**Price 21990.00**



### Induction range with 6 cooking zones, 5 kW each and fan-assisted oven GN1 1/2

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 6 fully adjustable power controls 1–9  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 Fan-assisted oven GN 1 1/2:  
 Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: **W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm**  
 6 square coils 270 x 270 mm, 5.0 kW each  
 GN 2/1 oven, 5.6 kW  
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick  
 Connected load: 35.6 kW / 400 V

**Item no. 228211**  
**Price 22990.00**

# Free-standing appliances 850

## Induction



### Induction range with 2 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 2 hobs, back and front  
 2 fully adjustable power controls 1-9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 2 square coils 270 x 270 mm, 5.0 kW each  
 Ceran glass: W. 350 x D. 720 mm, 6 mm thick  
 Connected load: 10.0 kW / 400 V

**Item no.** 228200  
**Price** 8390.00



### Induction range with 4 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 4 fully adjustable power controls 1-9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 4 square coils 270 x 270 mm, 5.0 kW each  
 Ceran glass: W. 750 x D. 720 x 6 mm thick  
 Connected load: 20.0 kW / 400 V

**Item no.** 228201  
**Price** 12490.00



### Induction temperature control

Cooking zones controlled with 1 to 9 power modes and temperature modes between 70°C and 250°C. Includes a 4-digit LED display

	2 cooking zones	4 cooking zones	6 cooking zones
<b>Item no.</b>	209290	209291	209292
<b>Price</b>	900.00	1800.00	2700.00



Stand 850



### Induction range with 6 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 6 fully adjustable power controls 1–9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 6 square coils 270 x 270 mm, 5.0 kW each  
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick  
 Connected load: 30.0 kW / 400 V

Item no. 228202  
 Price 17690.00



# Free-standing appliances 850

## Induction



### Induction range with 2 cooking zones, 7 kW each

#### Full-surface induction

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
2 fully adjustable power controls 1-9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Removable aluminium fat filter (dishwasher-safe)  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
2 full-surface coils 300 x 280 mm, 7.0 kW each  
Ceran glass: W. 350 x D. 720 x 6 mm thick  
Connected load: 14.0 kW / 400 V

**Item no.** 228203  
**Price** 9390.00



Stand 850

# Full-surface induction

### Induction range with 4 cooking zones, 7 kW each

#### Full-surface induction

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
4 fully adjustable power controls 1-9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Removable aluminium fat filter (dishwasher-safe)  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
4 full-surface coils 300 x 300 mm, 7.0 kW each  
Ceran glass: W. 750 x D. 720 x 6 mm thick  
Connected load: 28.0 kW / 400 V

**Item no.** 228204  
**Price** 15590.00



# Full-surface induction



### Induction range with 6 cooking zones, 7 kW each

#### Full-surface induction

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 6 fully adjustable power controls 1–9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 6 full-surface coils 300 x 300 mm, 7.0 kW each  
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick  
 Connected load: 42.0 kW / 400 V

**Item no.** 228212  
**Price** 19590.00

### Fullrange Hold warming and cooking functions

Enhanced warming and cooking feature with a temperature range up to 250 °C with 4-digit LED display and integrated 5-sensor function

	2 cooking zones	4 cooking zones	6 cooking zones
<b>Item no.</b>	209295	209296	209297
<b>Price</b>	800.00	1400.00	2100.00

### H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.  
 Not available for ovens.

**Item no.** 209900  
**Price** 1090.00

### Induction energy optimisation

Preparation for connection to an energy optimisation device

	2 cooking zones	4 cooking zones	6 cooking zones
<b>Item no.</b>	209250	209251	209252
<b>Price</b>	420.00	840.00	1260.00





# Free-standing appliances 850

## Options & accessories



### Free-standing induction wok hob, 7 kW

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Ceran glass bowl flush-fitted from below  
 Fully adjustable power control 1–9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Ceran glass bowl: Ø 300 mm  
 Connected load: 7.0 kW / 400 V

**Item no.** 228285  
**Price** 6990.00



### Wok

Material: Stainless steel CNS 18/10  
 Capacity 4 – 5 litres

Dimensions: Ø 390 mm  
 Weight: 1.8 kg

**Item no.** 209203  
**Price** 225.00



### Wok

Material: CNS 18/10 stainless steel, ultra-light for easy handling  
 Capacity 4 – 5 litres

Dimensions: Ø 360 mm  
 Weight: 1.15 kg

**Item no.** 209204  
**Price** 190.00



### Wok

Material: Stainless steel CNS 18/10 with non-stick coating  
 Capacity 4 – 5 litres

Dimensions: Ø 390 mm  
 Weight: 1.85 kg

**Item no.** 209205  
**Price** 249.00



### Wok

Material: Steel  
 Capacity 4 – 5 litres

Dimensions: Ø 360 mm  
 Weight: 1.45 kg

**Item no.** 209206  
**Price** 135.00



Stand 850





### Electric griddle 400

#### Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 1 heat zone with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Chrome-plated grid shelf (375 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 320 x 670 mm  
 Temperature range: 50°–250°C  
 Connected load: 6.0 kW / 400 V

**Item no.** 228400

**Price** 5490.00



### Electric griddle 600

#### Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Chrome-plated grid shelf (575 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 600 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 520 x 670 mm  
 Temperature range: 50°–250°C  
 Connected load: 10.0 kW / 400 V

**Item no.** 228401

**Price** 6590.00

# Free-standing appliances 850

## Griddles



### Electric griddle 800

#### Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Chrome-plated grid shelf (775 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 720 x 670 mm  
 Temperature range: 50°–250°C  
 Connected load: 14.0 kW / 400 V

Item no. 228402  
 Price 7990.00



Stand 850

### Speed heating elements are optional

Available for Stand 850 hard chrome-plated griddles  
 Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	7.4 kW	12.4 kW	17.6 kW
Item no.	299444	299466	299488
Price	1000.00	1300.00	1500.00

### Heat-up time in minutes 20° – 200° C

Griddle 600 with aluminium block 7.5 kW	16 mins
Griddle 600 <b>Speed</b> 9.4 kW	6 mins





### Electric griddle 600

#### Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Chrome-plated grid shelf (575 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 600 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 520 x 670 mm  
 Temperature range: 50°–250°C  
 Connected load: 10.0 kW / 400 V

**Item no.** 228420  
**Price** 7090.00



### Electric griddle 800

#### Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Chrome-plated grid shelf (775 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 720 x 670 mm  
 Temperature range: 50°–250°C  
 Connected load: 14.0 kW / 400 V

**Item no.** 228421  
**Price** 8490.00

# Free-standing appliances 850

## Accessories & extras



### Speed heating elements are optional

Available for Stand 850 hard chrome-plated griddles  
Significantly quicker to heat up

	400 mm	600 mm	800 mm
<b>for width</b>	400 mm	600 mm	800 mm
<b>Connected load</b>	7.4 kW	12.4 kW	17.6 kW
<b>Item no.</b>	299444	299466	299488
<b>Price</b>	1000.00	1300.00	1500.00

### Heat-up time in minutes 20° –200° C

Griddle 600 with aluminium block 7.5 kW **16 mins**

Griddle 600 **Speed** 9.4 kW **6 mins**

### Grid shelf for splash guard

Material: Chrome-plated steel  
Removable, suitable for use with 400, 600 and 800 mm griddles

	400 mm	600 mm	800 mm
<b>for width</b>	400 mm	600 mm	800 mm
<b>Weight in kg</b>	2.1	3.2	4.1
<b>Item no.</b>	209460	209461	209462
<b>Price</b>	70.00	105.00	125.00



### Griddle and bratt pan energy optimisation

Preparation for connection to an energy optimisation device

For griddles and bratt pans  
Supplement per appliance.

<b>Item no.</b>	209270
<b>Price</b>	350.00



### H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.  
Not available for ovens.

<b>Item no.</b>	209900
<b>Price</b>	1090.00



### Teflon plug for chute 125 x 35 mm

Material: Teflon

Dimensions: 135 x 45 x 55 mm

<b>Item no.</b>	209400
<b>Price</b>	170.00



### Food turner

Material: Stainless steel CNS 18/10

Dimensions: 90 x 280 mm

<b>Item no.</b>	209402
<b>Price</b>	45.00





### Electric bratt pan 400

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 1 heat zone with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Teflon plug, collection container  
 GN 1/1-150, food turner and stainless steel scouring pad  
 Optional feature: Removable CNS splash guard

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 340 x 540 mm  
 Inside pan height: 80 mm  
 Temperature range: 60°–300°C  
 Connected load: 4.5 kW / 400 V

**Item no.** 228471  
**Price** 5990.00



### Electric bratt pan 600

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 2 heat zones with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Teflon plug, collection container  
 GN 1/1-150, food turner and stainless steel scouring pad  
 Optional feature: Removable CNS splash guard

Outer dimensions: W. 600 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 540 x 540 mm  
 Inside pan height: 80 mm  
 Temperature range: 60°–300°C  
 Connected load: 7.5 kW / 400 V

**Item no.** 228472  
**Price** 6890.00

### Heat-up time in minutes 20° –200° C

Bratt pans 600 with aluminium block 7.5 kW **16 mins**

Bratt pan 600 **Speed** 9.8 kW **6 mins**

### Speed heating elements are optional

Available for stainless steel bratt pans. Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	5.8 kW	9.8 kW	13.8 kW
Item no.	299441	299461	299481
Price	900.00	1200.00	1400.00



# Free-standing appliances 850

## Bratt pans/multi-purpose bratt pans



### Electric bratt pan 800

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
2 heat zones with fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Teflon plug, collection container  
GN 1/1-150, food turner and stainless steel scouring pad  
Optional feature: Removable CNS splash guard

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Cooking surface: 740 x 540 mm  
Inside pan height: 80 mm  
Temperature range: 60°-300°C  
Connected load: 10.5 kW / 400 V

**Item no.** 228473  
**Price** 8690.00



Stand 850

### Electric bratt pan GN 2/1 with a double-walled hinged lid

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
2 heat zones with fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Round drain hole (Ø 55 mm) with Teflon plug and 2 " ball tap  
Base unit closed on 3 sides, with a pull-out GN 1/1-200 collection container in the drawer  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Teflon plug, collection container  
GN 1/1-200, food turner and stainless steel scouring pad

Outer dimensions: W. 700 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Cooking surface: 630 x 510 mm  
Inside pan height: 215 mm, net capacity 56 litres  
Temperature range: 60°-300°C  
Connected load: 9 kW / 400 V

**Item no.** 228480  
**Price** 11590.00



### Automatic water inlet with switch and magnetic valve for 228480

**Item no.** 209651  
**Price** 750.00







### Multi-speed combi bratt pan/boiler GN1/1+

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
 Inside height of pan 215 mm, double-walled lid  
 Water inlet and drainage into a pull-out GN container  
 High-performance speed heating element with 1 heat zone,  
 1 'Boil' setting and 'Soft' setting to bring up to the boil  
 Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Can be installed on a base  
 2" drain tap available as optional feature at the front  
 Electronic controls with sensor keypad available as optional feature

Outer dimensions: W. 500 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 420 x 510 mm  
 Inside pan height: 215 mm, net capacity 37 litres  
 Temperature range: 60°–300°C  
 Connected load: 11.4 kW / 400 V  
 Power reduction to 7.2 kW (at no extra charge, item number 209442)

**Item no.** 228485  
**Price** 10690.00



### Multi-speed combi bratt pan/boiler GN 2/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
 Inside height of pan 215 mm, double-walled lid  
 Water inlet and drainage into a pull-out GN container  
 High-performance speed heating element with 2 heat zones,  
 1 'Boil' setting and 'Soft' setting to bring up to the boil  
 Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Can be installed on a base  
 2" drain tap available as optional feature at the front  
 Electronic controls with sensor keypad available as optional feature

Outer dimensions: W. 700 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 630 x 510 mm  
 Inside pan height: 215 mm, net capacity 56 litres  
 Temperature range: 60°–300°C  
 Connected load: 16.8 kW / 400 V  
 Power reduction to 11.2 kW (at no extra charge, item number 209443)

**Item no.** 228486  
**Price** 14790.00

# Free-standing appliances 850

## Multispeed



### Multi-speed combi bratt pan/boiler GN 3/1

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
Inside height of pan 215 mm, double-walled lid  
Water inlet and drainage into a pull-out GN container  
High-performance speed heating element with 2 heat zones, 1 'Boil' setting and 'Soft' setting to bring up to the boil  
Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Can be installed on a base  
2" drain tap available as optional feature at the front  
Electronic controls with sensor keypad available as optional feature

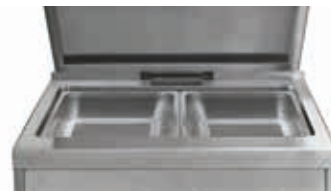
Outer dimensions: W. 1100 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Cooking surface: 950 x 510 mm  
Inside pan height: 215 mm, net capacity 85 litres  
Temperature range: 60°–300°C  
Connected load: 25.8 kW / 400 V  
Power reduction to 17.2 kW (at no extra charge, item number 209444)

**Item no.** 228487  
**Price** 17990.00



### Perforated GN container that fits inside boiling tank

**Item no.** 209465  
**Price** Upon request



### Pasta baskets to hang inside a boiler

**Item no.** 209466  
**Price** Upon request



### Drain tap at the front

**Item no.** 209441  
**Price** 1080.00



### Hand-held rinsing spray

Pull-out hand-held rinsing spray for multi-speed bratt pans and tilting bratt pans

**Item no.** 209933  
**Price** Upon request

### Drain tap for cleaning

Integrated collection container connected to the main water drain

**Item no.** 209440  
**Price** 790.00

### IPX 5 Tilting bratt pan



Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Pan with motorised tilting mechanism and double-walled lid  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 2 heat zones with fully adjustable thermostat-controlled temperature  
 Cavity in pan enables GN containers to be hung inside and the lid closed  
 Hygienically designed base unit  
 Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 1100 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 645 x 540 mm  
 Inside pan height: 215 mm, net capacity 60 litres  
 Temperature range: 60°–300°C  
 Connected load: 15.0 kW / 400 V

Item no. 228491  
 Price 14990.00

### Water inlet hot/cold for item number 228491



Item no. 209652  
 Price 750.00

### IPX 5 SPEED tilting combi bratt pan/boiler



Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Pan with motorised tilting mechanism and double-walled lid  
 Water inlet with a swivel tap  
 High-performance speed heating element with 2 heat zones, 1 'Boil' setting and 'Soft' setting to bring up to the boil  
 Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on.  
 Hygienically designed base unit  
 Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 1100 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 645 x 540 mm  
 Inside pan height: 215 mm, net capacity 60 litres  
 Temperature range: 60°–300°C  
 Connected load: 18.0 kW / 400 V

Item no. 228490  
 Price 17190.00

Perforated GN container that fits inside boiling tank



Water inlet



Bratt pan and boil controls include 'Soft' setting



# Free-standing appliances 850

## Boiling pans



### 100-litre boiling pan

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Double-walled lid  
Interior pan made from chrome-nickel-steel (1,4571)  
Inner pan emptied via a DN40 safety drain valve (11/2")  
Drain pipe keeps top of appliance free of water  
Water filled from a swivelling tap activated by the lid,  
Mixer tap with two DN20 (3/4") angle valves  
Water level indicator with measuring rod  
Cooking temperature set manually  
Dial to select one of the three cook settings  
Automatic water level monitoring and refill to ensure continuous operational readiness  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Volume: 100 litres  
Connected load: 20.0 kW / 400 V

**Item no.** 228680  
**Price** 13190.00

**IPX 5**



### 150-litre boiling pan

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Double-walled lid  
Interior pan made from chrome-nickel-steel (1,4571)  
Inner pan emptied via a DN40 safety drain valve (11/2")  
Drain pipe keeps top of appliance free of water  
Water filled from a swivelling tap activated by the lid,  
Mixer tap with two DN20 (3/4") angle valves  
Water level indicator with measuring rod  
Cooking temperature set manually  
Dial to select one of the three cook settings  
Automatic water level monitoring and refill to ensure continuous operational readiness  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Volume: 150 litres  
Connected load: 26.0 kW / 400 V

**Item no.** 228681  
**Price** 17190.00

**IPX 5**



Stand 850





### Electric Rustica 400 chargrill

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Removable non-stick cast-iron cooking grid  
 1 heat zone with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
 Fat drip pan with drain, including 1" ball tap in base unit  
**Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)**  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Food turner and  
 Scouring pad

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 300 x 450 mm  
 Temperature range 60°–300°C  
 Connected load: 4.0 kW / 400 V

**Item no.** 228461  
**Price** 5090.00



### Electric Rustica 700 chargrill

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Removable non-stick cast-iron cooking grid  
 2 heat zones with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
 Fat drip pan with drain, including 1" ball tap in base unit  
**Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)**  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Food turner and  
 Scouring pad

Outer dimensions: W. 700 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 600 x 450 mm  
 Temperature range 60°–300°C  
 Connected load: 8.0 kW / 400 V

**Item no.** 228462  
**Price** 6390.00



# Free-standing appliances 850

## Rustica lava-rock chargrills



### Electric Rustica 400 lava-rock chargrill

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Removable non-stick cast-iron cooking grid  
1 heat zone with fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
Control dial and ON lamp on the front panel  
Top heating element can be completely swung out, locked and heating turned off  
Heating element permanently integrated beneath the lava rocks (can be turned off)  
Removable drip collection drawer  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Food turner and  
Scouring pad

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Cooking surface: 300 x 450 mm  
Temperature range 60°–300°C  
Connected load: 7.0 kW / 400 V

**Item no.** 228465  
**Price** 5990.00



### Electric Rustica 700 lava-rock chargrill

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Removable non-stick cast-iron cooking grid  
2 heat zones with fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
Control dial and ON lamp on the front panel  
Top heating element can be completely swung out, locked and heating turned off  
Heating element permanently integrated beneath the lava rocks (can be turned off)  
Removable drip collection drawer  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Food turner and  
Scouring pad

Outer dimensions: W. 700 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Cooking surface: 600 x 450 mm  
Temperature range 60°–300°C  
Connected load: 14.0 kW / 400 V

**Item no.** 228466  
**Price** 7390.00



### Lava rocks

For use in Rustica lava-rock chargrills

1 bag

**Item no.** 209490  
**Price** 85.00







### Electric deep fat fryer with 1 x 10-litre tank

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by elements in the tanks  
 Heating element can be completely swung out of the tank, locked in place and heating turned off  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Fat drained into the base unit with a 1" ball tap  
 (Fat collection container as optional feature)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: ball tap, 1 basket, 1 lid and 1 wide-mesh sieve

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Gross capacity/tank: 10 litres  
 Basket dimensions: W. 230 x D. 280 x H. 100 mm  
 Temperature range: 50°–180°C  
 Connected load: 8.0 kW / 400 V

**Item no. 228507**  
**Price 4390.00**

**With reinforced heating element: 10 kW**

**Item no. 228517**  
**Price 4490.00**



### Electric deep fat fryer with 1 x 12.5-litre tank

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by elements in the tanks  
 Heating element can be completely swung out of the tank, locked in place and heating turned off  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Fat drained into the base unit with a 1" ball tap  
 (Fat collection container as optional feature)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: ball tap, 1 basket, 1 lid and 1 wide-mesh sieve

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Gross capacity/tank: 12.5 litres  
 Basket dimensions: W. 290 x D. 280 x H. 100 mm  
 Temperature range: 50°–180°C  
 Connected load: 16.5 kW / 400 V

**Item no. 228501**  
**Price 5990.00**

### Electronic controls with melting function

For Stand 700, 850 and 900B deep fat fryers  
 Supplement per tank

**Item no. 209500**  
**Price 495.00**



# Free-standing appliances 850

## Deep fat fryers



### Electric deep fat fryer with 2 tanks, 2 x 7.5 litres

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Heated by elements in the tanks  
Heating element can be completely swung out of the tank, locked in place and heating turned off  
Thermostat-controlled temperature  
Control dial, ON lamp and heat display on the front panel  
Fat drained into the base unit with a 1" ball tap  
(Fat collection container as optional feature)  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 2 ball taps, 2 baskets, 2 lids and 2 wide-mesh sieves

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Gross capacity/tank: 7.5 litres  
Basket dimensions: 2 x W. 120 x D. 280 x H. 120 mm  
Temperature range: 50°–180°C  
Connected load: 12.0 kW / 400 V

**Item no.** 228502  
**Price** 5790.00

**With reinforced heating element: 2 x 8 kW**

**Item no.** 228512  
**Price** 5990.00



### Electric deep fat fryer with 2 tanks, 2 x 8.5 litres

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Heated by elements in the tanks  
Heating element can be completely swung out of the tank, locked in place and heating turned off  
Thermostat-controlled temperature  
Control dial, ON lamp and heat display on the front panel  
Fat drained into the base unit with a 1" ball tap  
(Fat collection container as optional feature)  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: ball tap, 2 baskets, 1 lid and 2 wide-mesh sieves

Outer dimensions: W. 500 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Gross capacity/tank: 8.5 litres  
Basket dimensions: 2 x W. 120 x D. 280 x H. 120 mm  
Temperature range: 50°–180°C  
Connected load: 14.0 kW / 400 V

**Item no.** 228508  
**Price** 5990.00

**With reinforced heating element: 2 x 9 kW**

**Item no.** 228518  
**Price** 6190.00



### Energy optimisation **Electric**

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

**Item no.** 209260  
**Price** 350.00





### Electric deep fat fryer with 2 x 10-litre tanks

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by elements in the tanks  
 Heating element can be completely swung out of the tank, locked in place and heating turned off  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Fat drained into the base unit with a 1" ball tap  
 (Fat collection container as optional feature)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 2 ball taps, 2 baskets, 2 lids and 2 wide-mesh sieves

Outer dimensions: W. 600 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Gross capacity/tank: 10 litres  
 Basket dimensions: 2 x W. 230 x D. 280 x H. 100 mm  
 Temperature range: 50°–180°C  
 Connected load: 16.0 kW / 400 V

**Item no.** 228503  
**Price** 6190.00

**With reinforced heating element: 2 x 10 kW**

**Item no.** 228513  
**Price** 6390.00



### Electric deep fat fryer with 2 x 12-litre tanks

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by elements in the tanks  
 Heating element can be completely swung out of the tank, locked in place and heating turned off  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Fat drained into the base unit with a 1" ball tap  
 (Fat collection container as optional feature)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 2 ball taps, 2 baskets, 2 lids and 2 wide-mesh sieves above the heating element

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Gross capacity/tank: 12 litres  
 Basket dimensions: 2 x W. 290 x D. 280 x H. 100 mm  
 Temperature range: 50°–180°C  
 Connected load: 33.0 kW / 400 V

**Item no.** 228511  
**Price** 8690.00

### Energy optimisation **Electric**

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

**Item no.** 209260  
**Price** 350.00



# Free-standing appliances 850

## Deep fat fryers with Automatic basket lift



### Electric deep fat fryer, 1 tank with automatic basket lift 1 x 13 litres

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by swivelling elements in the tank.  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Fat drained into the base unit with a 1" ball tap  
 (Fat collection container as optional feature)  
 Base unit closed on 3 sides, with swing door on front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: ball tap, basket, lid and wide-mesh sieve

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Gross capacity/tank: 13 litres  
 Basket dimensions: W. 220 x D. 300 x H. 120 mm  
 Temperature range: 50°–190°C  
 Connected load: 12.0 kW / 400 V

**Item no.** 228504  
**Price** 7190.00

**With reinforced heating element: 15 kW**

**Item no.** 228514  
**Price** 7290.00



### Electric deep fat fryer, 2 tanks with automatic basket lift 2 x 13 litres

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by swivelling elements in the tank.  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Fat drained into the base unit with a 1" ball tap  
 (Fat collection container as optional feature)  
 Base unit closed on 3 sides, with swing door on front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: ball tap, basket, lid and wide-mesh sieve

Outer dimensions: W. 600 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Gross capacity/tank: 13 litres  
 Basket dimensions: W. 220 x D. 300 x H. 120 mm  
 Temperature range: 50°–190°C  
 Connected load: 24.0 kW / 400 V

**Item no.** 228506  
**Price** 9990.00

**With reinforced heating element: 30 kW**

**Item no.** 228516  
**Price** 10190.00



### Splash guard for deep fat fryers

Made from CNS 18/10

Height for width	350 mm	350 mm	350 mm	350 mm
Item no.	209591	209592	209593	209594
Price	390.00	430.00	470.00	580.00





### Gas deep fat fryer with 1 x 13-litre tank

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heated by a gas unit  
 No burner in the tank  
 Includes basket, wide-mesh sieve above the heating element and lid  
 Fat drained into the base unit with a 1" ball tap  
 (Fat collection container as optional feature)  
 Base unit closed on 3 sides, with doors  
 Cannot be installed on a base  
 Includes: ball tap, 1 basket, 1 lid and 1 wide-mesh sieve

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Gross capacity/tank: 13 litres  
 Temperature range: 50°–180°C  
 Power: 12.0 kW / 400 V

**Item no.** 228520  
**Price** 5790.00

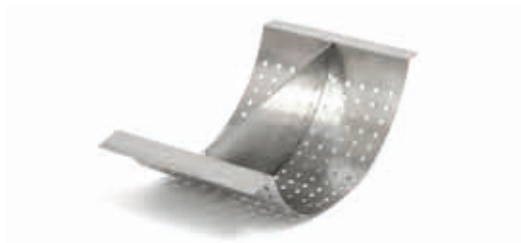


### Chip scuttle GN 1/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Heating beneath the tanks and the heating lamp above can be operated separately  
 Main switch with 3 settings (top heat, bottom heat or top and bottom heat)  
 With ON lamp in the front panel  
 Easy to clean due to smooth surfaces and rounded corners  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Perforated stainless steel tray

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Connected load: 1.0 kW / 230 V

**Item no.** 228550  
**Price** 3890.00



### Perforated stainless steel tray with divider

Made from CNS 18/10  
 For keeping different foods separate

Dimensions: 295 x 565 mm  
 Weight: 0.4 kg

**Item no.** 209595  
**Price** 460.00



### Fryer basket

Chrome-plated steel

Dimensions (mm)	230 x 280 x 100	120 x 280 x 100	290 x 280 x 100
<b>Item no.</b>	<b>209576</b>	<b>209578</b>	<b>209580</b>
<b>Price</b>	<b>98.00</b>	<b>89.00</b>	<b>155.00</b>



# Free-standing appliances 850

## Options & accessories



### Asian version 195 °C

Operates at a maximum temperature of 195 °C  
For Stand 850 deep fat fryers without automatic basket lift  
**(price per tank)**



**Item no.** 209510  
**Price** 70.00

### Narrow fat drip container

Made from CNS 18/10, 12-litre capacity  
Incl. wide-mesh sieve

Dimensions: 130 x 550 x 180 mm  
Weight: 1.4 kg

		<b>Narrow fine-mesh sieve</b>
<b>Item no.</b>	<b>209552</b>	<b>209558</b>
<b>Price</b>	<b>325.00</b>	<b>59.00</b>



### Wide fat drip container

Made from CNS 18/10, 25-litre capacity  
Incl. wide-mesh sieve

Dimensions: 270 x 550 x 180 mm  
Weight: 1.8 kg

		<b>Wide fine-mesh sieve</b>
<b>Item no.</b>	<b>209553</b>	<b>209559</b>
<b>Price</b>	<b>400.00</b>	<b>65.00</b>



### 20-litre filter system for 1-tank deep fat fryers

Made from CNS 18/10. Cannot be retrofitted  
Oil collection container with 1 removable wide- and fine-mesh filter  
A base unit containing the oil pump to transfer oil into the collection container  
A tube with a quick connection mechanism for attaching it to the fryer tanks  
A splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container  
Regular use saves approx. 40–50% oil

Dimensions: 322 x 568 x 287 mm  
Connected load: 0.1 kW / 230 V

**Item no.** 209550  
**Price** 1990.00



### 20-litre filter system for 2-tank deep fat fryers

Made from CNS 18/10. Cannot be retrofitted  
Oil collection container with 2 removable wide- and fine-mesh filters  
A base unit containing the oil pump to transfer oil into the collection container  
A tube with a quick connection mechanism for attaching it to the fryer tanks  
A splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container  
Regular use saves approx. 40–50% oil

Dimensions: 322 x 568 x 287 mm  
Connected load: 0.1 kW / 230 V

**Item no.** 209551  
**Price** 2090.00





### Electric pasta boiler GN 1/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Boiling tank GN 1/1-220 mm with shelf and draining tray, flush-fitted  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Main switch (3 power settings) with ON lamp  
 Fully adjustable thermostat-controlled temperature  
**Water inlet and drain (connected to mains water supply/drain)**  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 50° – 110°C  
 Connected load: 12.0 kW / 400 V

Item no. 228600  
 Price 6090.00

**Automatic water inlet  
 with water level control system**

209650  
 910.00



### Sideways electric pasta boiler GN 1/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 Boiling tank GN 1/1-220 mm with shelf and draining tray, flush-fitted  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Main switch (3 power settings) with ON lamp  
 Fully adjustable thermostat-controlled temperature  
**Water inlet and drain (connected to mains water supply/drain)**  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: W. 700 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 50° – 110°C  
 Connected load: 12.0 kW / 400 V

Item no. 228601  
 Price 6790.00

**Automatic water inlet  
 with water level control system**

209650  
 910.00



### Basic accessory set for pasta boiler GN 1/1

Made from CNS 18/10  
 Comprises 4 pasta baskets GN 1/6 and 1 pasta basket GN 1/3

Dimensions: 4 x 143 x 163 x 230 mm + 1 x 298 x 163 x 230 mm

Item no. 209631  
 Price 650.00



### Lid for pasta boiler GN 1/1

Made from CNS 18/10  
 Suitable for use with GN 1/1 tanks

Dimensions: 425 x 530 x 20 mm

Item no. 209641  
 Price 220.00

# Free-standing appliances 850

## Pasta boilers



### Electric pasta boiler GN 2/3 with lifting device

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Boiling tank GN 2/3-220 mm with shelf and draining tray, flush-fitted  
Indirect heat, no heating elements in the tank  
Main switch with ON lamp and electronic controls  
Water level control system with automatic water inlet  
**Water inlet and drain (connected to mains water supply/drain)**  
3 separately controllable lifting motors with pre-set timer  
Base unit closed on 3 sides, with doors  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Draining tray, perforated shelf  
and 3 x GN 2/9 pasta baskets

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 50°–110°C  
Connected load: 8.0 kW / 400 V

**Item no.** 228602  
**Price** 9490.00



### Electric boiling pan GN 1/1

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Flush-fitted boiling tank GN 1/1-200 mm with shelf  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch (3 power settings) with ON lamp  
Water inlet connected to mains water supply  
Water drained using a 1" ball tap in the base unit  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 50° – 110°C  
Connected load: 7.0 kW / 400 V

**Item no.** 228675  
**Price** 4990.00



### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
Suitable for use with item 228675. Self-assembly

**Item no.** 209600  
**Price** 155.00



### Energy optimisation **Electric**

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

**Item no.** 209260  
**Price** 350.00





### GN 1/6 pasta basket with handle

Made from CNS 18/10  
Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 143 x 163 x 230 mm  
Weight: 0.5 kg

**Item no.** 209622  
**Price** 120.00



### GN 1/3 pasta basket with 2 handles

Made from CNS 18/10  
Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 298 x 163 x 230 mm  
Weight: 1.6 kg

**Item no.** 209624  
**Price** 160.00



### GN 2/9 pasta basket with handle

Made from CNS 18/10  
Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 94 x 298 x 230 mm  
Weight: 1.2 kg

**Item no.** 209621  
**Price** 150.00



### GN 2/3 pasta basket with 2 handles

Made from CNS 18/10  
Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 298 x 328 x 230 mm  
Weight: 2.2 kg

**Item no.** 209625  
**Price** 220.00



### GN 1/1 pasta basket with 2 handles

Made from CNS 18/10  
Suitable for use with GN 1/1 200 deep tanks

Dimensions: 298 x 488 x 230 mm  
Weight: 2.5 kg

**Item no.** 209626  
**Price** 270.00

# Free-standing appliances 850

## Bain-maries



### Electric bain-marie GN 1/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 GN 1/1-220 mm tank with shelf, flush-fitted  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp  
 Water inlet connected to mains water supply  
 Water drained using a 3/4" ball tap in the base unit  
 (Connection kit for connection to the main water supply optional)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 30° – 85°C  
 Connected load: 1.8 kW / 230 V

**Item no.** 228636  
**Price** 3690.00

### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
 Suitable for use with item 228636. Self-assembly

**Item no.** 209600  
**Price** 155.00

### Electric bain-marie GN 1/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 GN 1/1-220 mm tank with shelf, flush-fitted  
 Fan-assisted plate-warming cabinet underneath, 1 swing door  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Perforated shelf,  
 Containers not included

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 30° – 85°C  
 Temperature range of the plate-warming cabinet: up to 85°C (1.0 kW)  
 Total connected load: 3.8 kW / 400 V

**Item no.** 228640  
**Price** 4990.00



Stand 850





### Electric bain-marie GN 4/3

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 GN 4/3-220 mm tank with shelf, flush-fitted  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp  
 Water inlet connected to mains water supply  
 Water drained using a 3/4" ball tap in the base unit  
 (Connection kit for connection to the main water supply optional)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 30° – 85°C  
 Connected load: 2.2 kW / 230 V

**Item no.** 228635  
**Price** 4190.00



### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
 Suitable for use with item 228635. Self-assembly

**Item no.** 209600  
**Price** 155.00



### Electric bain-marie GN 4/3 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 GN 4/3-220 mm tank with shelf, flush-fitted  
 Fan-assisted plate-warming cabinet underneath, 1 swing door  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Perforated shelf,  
 Containers not included

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 30° – 85°C  
 Temperature range of the plate-warming cabinet: up to 85°C (1.0 kW)  
 Total connected load: 4.2 kW / 400 V

**Item no.** 228642  
**Price** 5290.00

# Free-standing appliances 850

## Bain-maries



### Electric bain-marie GN 2/1

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
GN 2/1-220 mm tank with shelf, flush-fitted  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch with ON lamp  
Water inlet connected to mains water supply  
Water drained using a 3/4" ball tap in the base unit  
(Connection kit for connection to the main water supply optional)  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 30° – 85°C  
Connected load: 3.6 kW / 400 V

**Item no.** 228638  
**Price** 4290.00

### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
Suitable for use with item 228638. Self-assembly

**Item no.** 209600  
**Price** 155.00

### Electric bain-marie GN 2/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
GN 2/1-220 mm tank with shelf, flush-fitted  
Fan-assisted plate-warming cabinet underneath, 2 swing doors  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Perforated shelf,  
Containers not included

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 30° – 85°C  
Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)  
Total connected load: 5.6 kW / 400 V

**Item no.** 228641  
**Price** 5990.00





### Right-hand electric bain-marie GN 1/1

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 GN 1/1-220 mm tank with shelf, flush-fitted  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp  
 Water inlet connected to mains water supply  
 Water drained using a 3/4" ball tap in the base unit  
 (Connection kit for connection to the main water supply optional)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 30° – 85°C  
 Connected load: 1.8 kW / 230 V

**Item no.** 228637  
**Price** 4190.00



### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
 Suitable for use with item 228637. Self-assembly

**Item no.** 209600  
**Price** 155.00



### Right-hand electric bain-marie GN 1/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back  
 Flush connection with a hairline joint  
 GN 1/1-220 mm tank with shelf, flush-fitted  
 Fan-assisted plate-warming cabinet underneath, 2 swing doors  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Perforated shelf,  
 Containers not included

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 30° – 85°C  
 Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)  
 Total connected load: 3.8 kW / 400 V

**Item no.** 228645  
**Price** 5890.00

# Free-standing appliances 850

## Bain-maries



### Left-hand electric bain-marie GN 1/1

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
GN 1/1-220 mm tank with shelf, flush-fitted  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch with ON lamp  
Water inlet connected to mains water supply  
Water drained using a 3/4" ball tap in the base unit  
(Connection kit for connection to the main water supply optional)  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 30° – 85°C  
Connected load: 1.8 kW / 230 V

**Item no.** 228639  
**Price** 4190.00

### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
Suitable for use with item 228639. Self-assembly

**Item no.** 209600  
**Price** 155.00

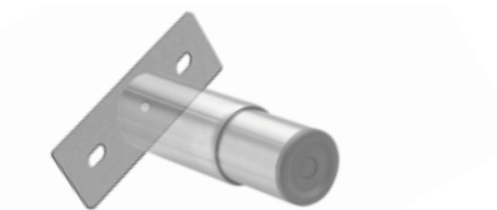
### Left-hand electric bain-marie GN 1/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
GN 1/1-220 mm tank with shelf, flush-fitted  
Fan-assisted plate-warming cabinet underneath, 2 swing doors  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Perforated shelf,  
Containers not included

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 30° – 85°C  
Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)  
Total connected load: 3.8 kW / 400 V

**Item no.** 228646  
**Price** 5890.00





### Induction energy optimisation

Preparation for connection to an energy optimisation device

	2 cooking zones	4 cooking zones	6 cooking zones
<b>Item no.</b>	209250	209251	209252
<b>Price</b>	420.00	840.00	1260.00

### Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

<b>Item no.</b>	209260
<b>Price</b>	350.00

### Griddle and bratt pan energy optimisation

Preparation for connection to an energy optimisation device

For griddles and bratt pans  
Supplement per appliance.

<b>Item no.</b>	209270
<b>Price</b>	350.00

### H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.  
Not available for ovens.

<b>Item no.</b>	209900
<b>Price</b>	1090.00

### H2 oven design

H2 hygienic design for ovens

Supplement per appliance.  
Only available for ovens.

<b>Item no.</b>	209990
<b>Price</b>	1990.00

### Assembly plate

Used to connect 2 free-standing appliances with just one height-adjustable foot  
Self-assembly. (Height-adjustable foot not included)

suitable for use with all appliances in the Stand 700/850 series

<b>Item no.</b>	209920
<b>Price</b>	110.00

### Socket

Design

230 V

**Item no.** 959900

**Price** Upon request

# Free-standing appliances 850

## Accessories



### Standard appliance connection Hairline joint connection system

flush hairline joint connection of appliances with invisible screw fastening



### Bevelled edges or lips

Bevelled on the left- and right-hand sides  
Bevelled edge or a high lip at the back

Supplement per appliance

**Item no.** 208990  
**Price** Upon request



### Left-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

**Item no.** 208996  
**Price** 105.00



### Right-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

**Item no.** 208997  
**Price** 105.00



### Set of casters

4 casters, 2 of which with brakes, wheel diameter 125 mm

**Item no.** 209940  
**Price** 495.00





**KWC**  
Swiss Water Experience



### Single-hole mixer tap 3/4" with a 100 mm stem

360° swivelling spout with aerator and drip-stop function  
Projection 300 mm, spout height 355 mm Drillhole in countertop Ø 42 mm  
Can only be installed on a countertop. (Installation not included)

Flow volume: 40 litres/ min (3 bar)

**Item no.** 209930  
**Price** 930.00

**KWC**  
Swiss Water Experience



### Single-hole mixer tap 3/4" with a 300 mm stem

360° swivelling spout with aerator and drip-stop function  
Projection 300 mm, spout height 555 mm Drillhole in countertop Ø 42 mm  
Only suitable for deck mounting

Flow volume: 40 litres/ min (3 bar)

**Item no.** 209931  
**Price** 1035.00



### Counter unit with drawer

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 228900  
**Price** 2590.00



### Counter unit 200

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 200 x D. 850 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 228901  
**Price** 1890.00



### Counter unit 400

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 228902  
**Price** 1990.00



### Counter unit 600

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 600 x D. 850 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 228903  
**Price** 2390.00

# Free-standing appliances 850

## Counter units



### Counter unit 700

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 700 x D. 850 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 228904  
**Price** 2590.00



### Counter unit 800

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 228905  
**Price** 2690.00



### Counter unit 1000

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 1000 x D. 850 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 228906  
**Price** 2990.00



### Custom-width counter unit

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W.? x D. 850 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 228930  
**Price** Upon request



### Warming cabinet for counter units

Made from CNS 18/10  
For base unit closed on 3 sides, open at front  
Up to 600 mm wide with one swing door  
Wider than 600 mm with two swing doors  
Fan-assisted plate-warming cabinet inside  
Temperature range up to 85°C  
Connected load: 1.2 kW

**Item no.** 209981  
**Price** Upon request





### Doors for 400 base units

Made from CNS 18/10, self-assembly  
Double walled, hinges can be fitted right or left  
Magnetic fastening

Outer dimensions: W. 400 mm

**Item no.** 209950  
**Price** 230.00



### Doors for 600 base units

Made from CNS 18/10, self-assembly  
Double walled, hinges can be fitted right or left  
Magnetic fastening

Outer dimensions: W. 600 mm

**Item no.** 209951  
**Price** 290.00



### Double doors for 600 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 600 mm

**Item no.** 209952  
**Price** 440.00



### Double doors for 700 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 700 mm

**Item no.** 209953  
**Price** 470.00



### Double doors for 800 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 800 mm

**Item no.** 209954  
**Price** 480.00



### Double doors for 1000 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 1000 mm

**Item no.** 209955  
**Price** 690.00

# Stand 900B

## 'double-sided'

Our future-oriented technical innovations in cooking appliance technology are testimony to our expertise in the field of catering equipment.

The Stand 900B 'double-sided' range provides outstanding quality and performance, specifically to meet the demands of the hotel and catering industry.

### Benefits:

- Modular design for island configurations, operable from both sides
- A large selection of compact free-standing appliances with open base units accessible from both sides
- Appliances are joined together using a flush connection system with a hairline joint
- available as gas or electric
- Appliances can be installed on a base once feet have been removed
- Optional features: Appliance configuration for energy optimisation, oven accessible from both sides or base unit in Hygiene H2 design

You will always find the perfect solution with Locher products. Ranging from individual appliances to entire kitchen workstations, our portfolio ensures that users enjoy the many benefits of our solutions.



### Gas range with 4 burners and electric oven GN 2/1

Made from CNS 18/10, operable from both sides - 2 / 2  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 2 chrome-plated pan support stands, each spanning 2 burners  
 Electric oven GN 2/1  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Front left C burner: 3.5 kW, back left E burner: 7.5 kW  
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW  
 Nominal heat input: 22.0 kW gas, configured for natural gas H  
 Connected load of oven: 5.6 kW / 400 V electric

	Oven accessible from one side	Oven accessible from both sides
Item no.	290002	291002
Price	8990.00	13290.00



### Gas range with 6 burners and electric oven GN 2/1

Made from CNS 18/10, operable from both sides - 3 / 3  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 3 chrome-plated pan support stands, each spanning 2 burners  
 Electric oven GN 2/1  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Front left E burner: 7.5 kW, back left E burner: 7.5 kW  
 Front middle C burner: 3.5 kW, back middle E burner: 7.5 kW  
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW  
 Nominal heat input: 37.0 kW gas, configured for natural gas H  
 Connected load of oven: 5.6 kW / 400 V electric

	Oven accessible from one side	Oven accessible from both sides
Item no.	290004	291004
Price	10990.00	14990.00

# Free-standing appliances 900B

## Gas



### Gas range with 4 burners and electric oven GN 2/1

Made from CNS 18/10, operable from both sides - 2 / 2  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 2 chrome-plated pan support stands, each spanning 2 burners  
 Electric oven GN 2/1  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 4 x 7.5 kW E burners  
 Nominal heat input: 30.0 kW gas, configured for natural gas H  
 Connected load of oven: 5.6 kW / 400 V electric

	Oven accessible from one side	Oven accessible from both sides
Item no.	290102	291102
Price	9190.00	13490.00

## Power



### Gas range with 6 burners and electric oven GN 2/1

Made from CNS 18/10, operable from both sides - 3 / 3  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 3 chrome-plated pan support stands, each spanning 2 burners  
 Electric oven GN 2/1  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Front left E burner: 7.5 kW, back left E burner: 7.5 kW  
 Front middle D burner: 5.5 kW, back middle D burner: 5.5 kW  
 Front right E burner: 7.5 kW, back right E burner: 7.5 kW  
 Nominal heat input: 41.0 kW gas, configured for natural gas H  
 Connected load of oven: 5.6 kW / 400 V electric

	Oven accessible from one side	Oven accessible from both sides
Item no.	290104	291104
Price	11090.00	15090.00

## Power



Stand 900B





### Gas range with 4 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, operable from both sides - 2 / 2  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 2 chrome-plated pan support stands, each spanning 2 burners  
 Electric fan-assisted oven GN 1 1/2:  
 Top/bottom heat can be controlled separately (50°–270°C),  
 fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: **W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm**  
 Front left C burner: 3.5 kW, back left E burner: 7.5 kW  
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW  
 Nominal heat input: 22.0 kW gas, configured for natural gas H  
 Connected load of oven: 5.6 kW / 400 V electric

**Oven accessible from one side**

**Item no. 290007**  
**Price 9750.00**



### Gas range with 6 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, operable from both sides - 3 / 3  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 3 chrome-plated pan support stands, each spanning 2 burners  
 Electric fan-assisted oven GN 1 1/2:  
 Top/bottom heat can be controlled separately (50°–270°C),  
 fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: **W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm**  
 Front left E burner: 7.5 kW, back left E burner: 7.5 kW  
 Front middle C burner: 3.5 kW, back middle E burner: 7.5 kW  
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW  
 Nominal heat input: 37.0 kW gas, configured for natural gas H  
 Connected load of oven: 5.6 kW / 400 V electric

**Oven accessible from one side**

**Item no. 290008**  
**Price 11740.00**

# Free-standing appliances 900B

## Gas



### Gas range with 4 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, operable from both sides - 2 / 2  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 2 chrome-plated pan support stands, each spanning 2 burners  
 Electric fan-assisted oven GN 1 1/2:  
 Top/bottom heat can be controlled separately (50°–270°C),  
 fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 4 x 7.5 kW E burners  
 Nominal heat input: 30.0 kW gas, configured for natural gas H  
 Connected load of oven: 5.6 kW / 400 V electric

**Oven accessible from one side**

**Item no.** 290105  
**Price** 9950.00

## Power



### Gas range with 6 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, operable from both sides - 3 / 3  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve on the front panel  
 3 chrome-plated pan support stands, each spanning 2 burners  
 Electric fan-assisted oven GN 1 1/2:  
 Top/bottom heat can be controlled separately (50°–270°C),  
 fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Front left E burner: 7.5 kW, back left E burner: 7.5 kW  
 Front middle D burner: 5.5 kW, back middle D burner: 5.5 kW  
 Front right E burner: 7.5 kW, back right E burner: 7.5 kW  
 Nominal heat input: 41.0 kW gas, configured for natural gas H  
 Connected load of oven: 5.6 kW / 400 V electric

**Oven accessible from one side**

**Item no.** 290106  
**Price** 11840.00

## Power



Stand 900B



### Gas range with 2 burners

Made from CNS 18/10, operable from both sides - 1 / 1  
 Flush connection with a hairline joint  
 2 hobs, back and front  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve in base unit  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Front C burner: 3.5 kW

Back E burner: 7.5 kW

Nominal heat input: 11.0 kW gas, configured for natural gas H

**Item no. 290000**

**Price 5090.00**



### Gas range with 4 burners

Made from CNS 18/10, operable from both sides - 2 / 2  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve in base unit  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Front left C burner: 3.5 kW, back left E burner: 7.5 kW

Front right D burner: 5.5 kW, back right D burner: 5.5 kW

Nominal heat input: 22.0 kW gas, configured for natural gas H

**Item no. 290001**

**Price 7290.00**



### Gas range with 6 burners

Made from CNS 18/10, operable from both sides - 3 / 3  
 Flush connection with a hairline joint  
 Sunken hob (approx. 65 mm) to facilitate cleaning  
 Ignition burner with pilot light  
 Gas shut-off valve in base unit  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 3 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Front left E burner: 7.5 kW, back left E burner: 7.5 kW

Front middle C burner: 3.5 kW, back middle E burner: 7.5 kW

Front right D burner: 5.5 kW, back right D burner: 5.5 kW

Nominal heat input: 37.0 kW gas, configured for natural gas H

**Item no. 290003**

**Price 9190.00**

# Free-standing appliances 900B

## Gas



### Gas range with 2 burners

### Power

Made from CNS 18/10, operable from both sides - 1 / 1  
Flush connection with a hairline joint  
2 hobs, back and front  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
Gas shut-off valve in base unit  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed  
Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
2 x 7.5 kW E burners

Nominal heat input: 15.0 kW gas, configured for natural gas H

**Item no.** 290100  
**Price** 5190.00



### Gas range with 4 burners

### Power

Made from CNS 18/10, operable from both sides - 2 / 2  
Flush connection with a hairline joint  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
Gas shut-off valve in base unit  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed  
2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
4 x 7.5 kW E burners

Nominal heat input: 30.0 kW gas, configured for natural gas H

**Item no.** 290101  
**Price** 7390.00



### Gas range with 6 burners

### Power

Made from CNS 18/10, operable from both sides - 3 / 3  
Flush connection with a hairline joint  
Sunken hob (approx. 65 mm) to facilitate cleaning  
Ignition burner with pilot light  
Gas shut-off valve in base unit  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed  
3 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Front left E burner: 7.5 kW, back left E burner: 7.5 kW  
Front middle D burner: 5.5 kW, back middle D burner: 5.5 kW  
Front right E burner: 7.5 kW, back right E burner: 7.5 kW  
Nominal heat input: 41.0 kW gas, configured for natural gas H

**Item no.** 290103  
**Price** 9290.00





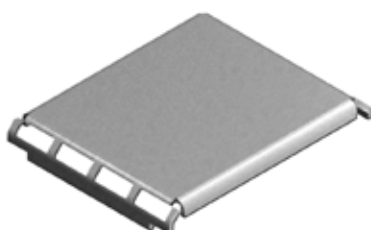
### Burner drainage

Suitable for all gas ranges  
 With removable CNS18/10 plug to protect against foreign bodies  
 One drain hole per double burner recess  
 Plumbed to the main water drain  
 Made from CNS 18/10

Drainage 3/4 inch

**Item no.** 209000

**Price** 690.00



### Gas hotplate 851

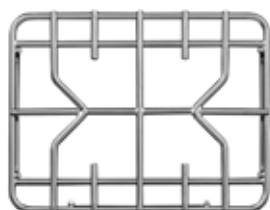
Material: 8 mm thick FE 510 steel  
 Heated with a single burner (3.5 kW and 5.5 kW burners)

Dimensions: 390 x 360 mm

Weight: 10 kg

**Item no.** 208020

**Price** 310.00



### Pan support stand 851

- Material: Chrome-plated steel
- Single cooking zone

Dimensions: 390 x 360 mm

Weight: 10 kg

**Item no.** 208030

**Price** 240.00



### Wok ring

Material: CNS 18/10  
 Suitable for use with all gas pan support stands  
 For Ø 360 and Ø 390 mm woks

Dimensions: Ø 250 x 45 / 60 mm

**Item no.** 209100

**Price** 250.00



### Oven grid GN 2/1

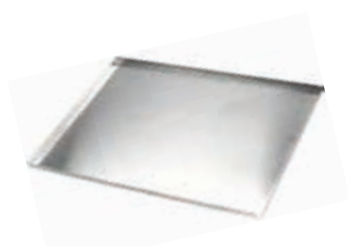
Material: Chrome-plated steel  
 For all GN 2/1 ovens

Dimensions: 650 x 530 mm

Weight: 1.4 kg

**Item no.** 208850

**Price** 115.00



### Baking tray GN 2/1

Material: Sheet steel  
 For all GN 2/1 ovens

Dimensions: 650 x 530 x 20 mm

Weight: 1.4 kg

**Item no.** 208851

**Price** 165.00

# Free-standing appliances 900B

## Radiant hobs



### Electric range with 4 cooking zones, 4 kW each, Radiant elements with **electronic pan detection** and oven GN 2/1

Made from CNS 18/10, operable from both sides - 2 / 2  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable temperature control/overheating preventer  
 Electronic pan detection can be turned off using the main switch  
 Residual heat indicator beneath the Ceran glass  
 GN 2/1 oven  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 4 x square 270 mm, 4.0 kW each  
 Ceran glass: W. 750 x D. 720 mm, 6 mm thick  
 Connected load: 21.6 kW / 400 V

	Oven accessible from one side	Oven accessible from both sides
Item no.	290306	291306
Price	11690.00	14990.00



### Electric range with 4 cooking zones, 4 kW each, Radiant elements with **electronic pan detection** and fan-assisted oven GN 1 1/2

Made from CNS 18/10, operable from both sides - 2 / 2  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable temperature control/overheating preventer  
 Electronic pan detection can be turned off using the main switch  
 Residual heat indicator beneath the Ceran glass  
 Fan-assisted oven GN 1 1/2:  
 Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 4 x square 270 mm, 4.0 kW each  
 Ceran glass: W. 750 x D. 720 mm, 6 mm thick  
 Connected load: 21.6 kW / 400 V

Item no.	290310
Price	12490.00



### Oven door with window

Oven door with window, incl. ventilation and oven light suitable for use with a fan-assisted oven

Item no.	209995
Price	950.00







**Electric range with 6 cooking zones, 4 kW each, radiant hobs with **electronic pan detection** and oven GN 2/1**

Made from CNS 18/10, operable from both sides - 3 / 3  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable temperature control/overheating preventer  
 Electronic pan detection can be turned off using the main switch  
 Residual heat indicator beneath the Ceran glass  
 GN 2/1 oven  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 6 x square 270 mm, 4.0 kW each with electronic pan detection  
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick  
 Connected load: 29.6 kW / 400 V

	Oven accessible from one side	Oven accessible from both sides
Item no.	290307	291307
Price	14990.00	18990.00



**Electric range with 6 cooking zones, 4 kW each, radiant hobs with **electronic pan detection** Fan-assisted oven GN 1 1/2**

Made from CNS 18/10, operable from both sides - 3 / 3  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable temperature control/overheating preventer  
 Electronic pan detection can be turned off using the main switch  
 Residual heat indicator beneath the Ceran glass  
 Fan-assisted oven GN 1 1/2:  
 Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 6 x square 270 mm, 4.0 kW each with electronic pan detection  
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick  
 Connected load: 29.6 kW / 400 V

Item no.	290311
Price	15690.00

# Free-standing appliances 900B

## Radiant hobs



### Electric range with 2 cooking zones, 4 kW each, Radiant hobs with **electronic pan detection**

Made from CNS 18/10, operable from both sides - 1 / 1  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
2 hobs, back and front  
Fully adjustable temperature control  
Main switch with ON lamp  
Electronic pan detection can be turned off using the main switch  
Residual heat indicator beneath the Ceran glass  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 Ceran scraper

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
Radiant hobs: 2 x square 270 mm, 4.0 kW each  
with electronic pan detection  
Ceran glass: W. 350 x D. 720 mm, 6 mm thick  
Connected load: 8.0 kW / 400 V

**Item no.** 290301  
**Price** 6990.00



### Electric range with 4 cooking zones, 4 kW each, radiant hobs with **electronic pan detection**

Made from CNS 18/10, operable from both sides - 2 / 2  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
4 cooking zones  
Fully adjustable temperature control  
Main switch with ON lamp  
Electronic pan detection can be turned off using the main switch  
Residual heat indicator beneath the Ceran glass  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 1 Ceran scraper

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
Radiant hobs: 4 x square 270 mm, 4.0 kW each  
with electronic pan detection  
Ceran glass: W. 750 x D. 720 mm, 6 mm thick  
Connected load: 16.0 kW / 400 V

**Item no.** 290303  
**Price** 9690.00



Stand 900B



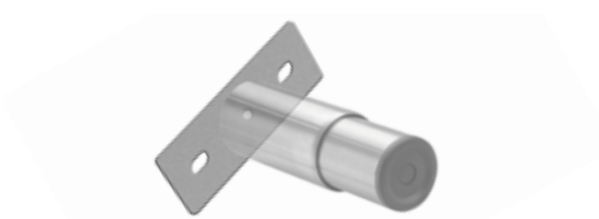


### Electric range with 6 cooking zones, 4 kW each, radiant hobs with **electronic pan detection**

Made from CNS 18/10, operable from both sides - 3 / 3  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 Fully adjustable temperature control  
 Main switch with ON lamp  
 Electronic pan detection can be turned off using the main switch  
 Residual heat indicator beneath the Ceran glass  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 1 Ceran scraper

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Radiant hobs: 6 x square 270 mm, 4.0 kW each with electronic pan detection  
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick  
 Connected load: 24.0 kW / 400 V

**Item no.** 290305  
**Price** 12990.00



### Assembly plate

Used to connect 2 free-standing appliances with just one height-adjustable foot  
 Self-assembly. (Height-adjustable foot not included)

suitable for use with all appliances in the Stand 700/850 series

**Item no.** 209920  
**Price** 110.00

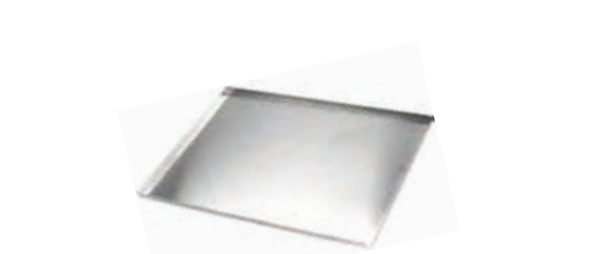


### Oven grid shelf GN 2/1

Material: Chrome-plated steel  
 For all GN 2/1 ovens

Dimensions: 650 x 530 mm  
 Weight: 1.4 kg

**Item no.** 208850  
**Price** 115.00



### Baking tray GN 2/1

Material: Sheet steel  
 For all GN 2/1 ovens

Dimensions: 650 x 530 x 20 mm  
 Weight: 1.4 kg

**Item no.** 208851  
**Price** 165.00

# Free-standing appliances 900B

## Induction



### Induction range with 4 cooking zones, 5 kW each and oven GN 2/1

Made from CNS 18/10, operable from both sides - 2 / 2  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
4 fully adjustable power controls 1-9  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Removable aluminium fat filter (dishwasher-safe)  
GN 2/1 oven  
Top/bottom heat can be controlled separately (50°-270°C) for optimal individual temperature control  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
4 square coils 270 x 270 mm, 5.0 kW each  
Oven GN 2/1, 5.6 kW  
Ceran glass: W. 750 x D. 720 mm, 6 mm thick  
Connected load: 25.6 kW / 400 V

**Item no.** 290208  
**Price** 18490.00



### Induction range with 4 cooking zones, 5 kW each with fan-assisted oven GN 1 1/2

Made from CNS 18/10, operable from both sides - 2 / 2  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
4 fully adjustable power controls 1-9  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Removable aluminium fat filter (dishwasher-safe)  
Fan-assisted oven GN 1 1/2:  
Top/bottom heat can be controlled separately (50°-270°C), fan-assisted temperature 50°-250°C  
Fully removable shelf rails for optimum, easy cleaning  
Ventilation valve integrated into door  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
4 square coils 270 x 270 mm, 5.0 kW each  
GN 2/1 oven, 5.6 kW  
Ceran glass: W. 750 x D. 720 mm, 6 mm thick  
Connected load: 25.6 kW / 400 V

**Item no.** 290209  
**Price** 19490.00





### Induction range with 6 cooking zones, 5 kW each and oven GN 2/1

Made from CNS 18/10, operable from both sides - 3 / 3  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 6 fully adjustable power controls 1–9  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 GN 2/1 oven  
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: **W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm**  
 6 square coils 270 x 270 mm, 5.0 kW each  
 Oven GN 2/1, 5.6 kW  
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick  
 Connected load: 35.6 kW / 400 V

	Oven accessible from one side	Oven accessible from both sides
<b>Item no.</b>	<b>290210</b>	<b>291210</b>
<b>Price</b>	<b>23390.00</b>	<b>27490.00</b>



### Induction range with 6 cooking zones, 5 kW each and fan-assisted oven GN1 1/2

Made from CNS 18/10, operable from both sides - 3 / 3  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 6 fully adjustable power controls 1–9  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 Fan-assisted oven GN 1 1/2:  
 Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C  
 Fully removable shelf rails for optimum, easy cleaning  
 Ventilation valve integrated into door  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: **W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm**  
 6 square coils 270 x 270 mm, 5.0 kW each  
 GN 2/1 oven, 5.6 kW  
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick  
 Connected load: 35.6 kW / 400 V

<b>Item no.</b>	<b>290211</b>
<b>Price</b>	<b>24090.00</b>



# Free-standing appliances 900B

## Induction



### Induction range with 2 cooking zones, 5 kW each

Made from CNS 18/10, operable from both sides - 1 / 1  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 2 hobs, back and front  
 2 fully adjustable power controls 1-9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 2 square coils 270 x 270 mm, 5.0 kW each  
 Ceran glass: W. 350 x D. 720 mm, 6 mm thick  
 Connected load: 10.0 kW / 400 V

**Item no.** 290200  
**Price** 9590.00

### Induction range with 4 cooking zones, 5 kW each

Made from CNS 18/10, operable from both sides - 2 / 2  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 4 fully adjustable power controls 1-9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 4 square coils 270 x 270 mm, 5.0 kW each  
 Ceran glass: W. 750 x D. 720 x 6 mm thick  
 Connected load: 20.0 kW / 400 V

**Item no.** 290201  
**Price** 14290.00

### Induction temperature control

Cooking zones controlled with 1 to 9 power modes and temperature modes between 70°C and 250°C. Includes a 4-digit LED display

	2 cooking zones	4 cooking zones	6 cooking zones
<b>Item no.</b>	209290	209291	209292
<b>Price</b>	900.00	1800.00	2700.00







### Induction range with 6 cooking zones, 5 kW each

Made from CNS 18/10, operable from both sides - 3 / 3  
 Flush connection with a hairline joint  
 Flush-fitted Ceran glass, rounded corners  
 6 fully adjustable power controls 1-9  
 Main switch with ON lamp  
 Pan detection, pan quality control and overheat shut-off  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Removable aluminium fat filter (dishwasher-safe)  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm

6 square coils 270 x 270 mm, 5.0 kW each

Ceran glass: W. 1150 x D. 720 mm, 6 mm thick

Connected load: 30.0 kW / 400 V

**Item no. 290202**

**Price 19790.00**



# Free-standing appliances 900B

## Induction



### Induction range with 2 cooking zones, 7 kW each

#### Full-surface induction

Made from CNS 18/10, operable from both sides - 1 / 1  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
2 fully adjustable power controls 1-9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Removable aluminium fat filter (dishwasher-safe)  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
2 full-surface coils 300 x 280 mm, 7.0 kW each  
Ceran glass: W. 350 x D. 720 x 6 mm thick  
Connected load: 14.0 kW / 400 V

**Item no.** 290203  
**Price** 10490.00



# Full-surface induction

### Induction range with 4 cooking zones, 7 kW each

#### Full-surface induction

Made from CNS 18/10, operable from both sides - 2 / 2  
Flush connection with a hairline joint  
Flush-fitted Ceran glass, rounded corners  
4 fully adjustable power controls 1-9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Removable aluminium fat filter (dishwasher-safe)  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
4 full-surface coils 300 x 300 mm, 7.0 kW each  
Ceran glass: W. 750 x D. 720 x 6 mm thick  
Connected load: 28.0 kW / 400 V

**Item no.** 290204  
**Price** 17590.00



Stand 900B

# Full-surface induction



### Induction range with 6 cooking zones, 7 kW each

#### Full-surface induction

- Made from CNS 18/10, operable from both sides - 3 / 3
- Flush connection with a hairline joint
- Flush-fitted Ceran glass, rounded corners
- 6 fully adjustable power controls 1-9
- Main switch with ON lamp
- Pan detection, pan quality control and overheat shut-off
- Digital display beneath the Ceran glass
- Fan integrated in base of appliance
- Removable aluminium fat filter (dishwasher-safe)
- Base unit accessible from both sides, open front and back
- Can be installed on a base once height-adjustable feet have been removed
- Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 6 full-surface coils 300 x 300 mm, 7.0 kW each  
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick  
 Connected load: 42.0 kW / 400 V

**Item no.** 290212  
**Price** 21990.00

### Fullrange Hold warming and cooking functions

Enhanced warming and cooking feature with a temperature range up to 250 °C with 4-digit LED display and integrated 5-sensor function

	2 cooking zones	4 cooking zones	6 cooking zones
<b>Item no.</b>	209295	209296	209297
<b>Price</b>	800.00	1400.00	2100.00

### H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.  
 Not available for ovens.

**Item no.** 209900  
**Price** 1090.00

### Induction energy optimisation

Preparation for connection to an energy optimisation device

	2 cooking zones	4 cooking zones	6 cooking zones
<b>Item no.</b>	209250	209251	209252
<b>Price</b>	420.00	840.00	1260.00

Stand 900B



# Free-standing appliances 900B

## Options & accessories



### Free-standing induction wok hob, 7 kW

Made from CNS 18/10  
Flush connection with a hairline joint  
Ceran glass bowl flush-fitted from below  
Fully adjustable power control 1–9  
Main switch with ON lamp  
Pan detection, pan quality control and overheat shut-off  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
Ceran glass bowl: Ø 300 mm  
Connected load: 7.0 kW / 400 V

**Item no.** 290285  
**Price** 7990.00



### Wok

Material: Stainless steel CNS 18/10  
Capacity 4 – 5 litres

Dimensions: Ø 390 mm  
Weight: 1.8 kg

**Item no.** 209203  
**Price** 225.00



### Wok

Material: CNS 18/10 stainless steel, ultra-light for easy handling  
Capacity 4 – 5 litres

Dimensions: Ø 360 mm  
Weight: 1.15 kg

**Item no.** 209204  
**Price** 190.00



### Wok

Material: Stainless steel CNS 18/10 with non-stick coating  
Capacity 4 – 5 litres

Dimensions: Ø 390 mm  
Weight: 1.85 kg

**Item no.** 209205  
**Price** 249.00



### Wok

Material: Steel  
Capacity 4 – 5 litres

Dimensions: Ø 360 mm  
Weight: 1.45 kg

**Item no.** 209206  
**Price** 135.00





### Electric griddle 400

#### Smooth hard chrome-plated cooking surface

Made from CNS 18/10  
 Flush connection with a hairline joint  
 1 heat zone with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Chrome-plated grid shelf (375 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 320 x 670 mm  
 Temperature range: 50°–250°C  
 Connected load: 6.0 kW / 400 V

**Item no.** 290400  
**Price** 6490.00



### Electric griddle 600

#### Smooth hard chrome-plated cooking surface

Made from CNS 18/10  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Chrome-plated grid shelf (575 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 600 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 520 x 670 mm  
 Temperature range: 50°–250°C  
 Connected load: 10.0 kW / 400 V

**Item no.** 290401  
**Price** 7790.00



# Free-standing appliances 900B

## Griddles



### Electric griddle 800

#### Smooth hard chrome-plated cooking surface

Made from CNS 18/10  
Flush connection with a hairline joint  
2 separate heat zones with removable splash guard  
Special steel cooking surface, hard chrome-plated finish  
Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
Fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Chute (125 x 35 mm) into removable fat collection drawer  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
Optional feature: Chrome-plated grid shelf (775 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
Cooking surface: 720 x 670 mm  
Temperature range: 50°–250°C  
Connected load: 14.0 kW / 400 V

**Item no.** 290402  
**Price** 9390.00



Stand 900B







### Electric griddle 600

#### Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Chrome-plated grid shelf (575 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 600 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 520 x 670 mm  
 Temperature range: 50°–250°C  
 Connected load: 10.0 kW / 400 V

**Item no.** 290420  
**Price** 8190.00



### Electric griddle 800

#### Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10  
 Flush connection with a hairline joint  
 2 separate heat zones with removable splash guard  
 Special steel cooking surface, hard chrome-plated finish  
 Griddle countersunk 20 mm with a seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Chute (125 x 35 mm) into removable fat collection drawer  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad  
 Optional feature: Chrome-plated grid shelf (775 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 720 x 670 mm  
 Temperature range: 50°–250°C  
 Connected load: 14.0 kW / 400 V

**Item no.** 290421  
**Price** 9790.00

# Free-standing appliances 900B

## Accessories & extras



### Speed heating elements are optional

Available for Stand 900B hard chrome-plated griddles  
Significantly quicker to heat up

### Heat-up time in minutes 20° –200° C

	400 mm	600 mm	800 mm
<b>for width</b>	400 mm	600 mm	800 mm
<b>Connected load</b>	7.4 kW	12.4 kW	17.6 kW
<b>Item no.</b>	299444	299466	299488
<b>Price</b>	1000.00	1300.00	1500.00

Griddle 600 with aluminium block  
7.5 kW

16 mins

Griddle 600 **Speed**  
9.4 kW

6 mins

### Grid shelf for splash guard

Material: Chrome-plated steel  
Removable, suitable for use with 400, 600 and 800 mm griddles

	400 mm	600 mm	800 mm
<b>for width</b>	400 mm	600 mm	800 mm
<b>Weight in kg</b>	2.1	3.2	4.1
<b>Item no.</b>	209460	209461	209462
<b>Price</b>	70.00	105.00	125.00



### Griddle and bratt pan energy optimisation

Preparation for connection to an energy optimisation device

For griddles and bratt pans  
Supplement per appliance.

<b>Item no.</b>	209270
<b>Price</b>	350.00



### H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.  
Not available for ovens.

<b>Item no.</b>	209900
<b>Price</b>	1090.00



### Teflon plug for chute 125 x 35 mm

Material: Teflon

Dimensions: 135 x 45 x 55 mm

<b>Item no.</b>	209400
<b>Price</b>	170.00



### Food turner

Material: Stainless steel CNS 18/10

Dimensions: 90 x 280 mm

<b>Item no.</b>	209402
<b>Price</b>	45.00





### Electric bratt pan 400

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 1 heat zone with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Teflon plug, collection container  
 GN 1/1-150, food turner and stainless steel scouring pad  
 Optional feature: Removable CNS splash guard

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 340 x 540 mm  
 Inside pan height: 80 mm  
 Temperature range: 60°–300°C  
 Connected load: 4.5 kW / 400 V

**Item no.** 290471  
**Price** 6990.00



### Electric bratt pan 600

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 2 heat zones with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Teflon plug, collection container  
 GN 1/1-150, food turner and stainless steel scouring pad  
 Optional feature: Removable CNS splash guard

Outer dimensions: W. 600 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 540 x 540 mm  
 Inside pan height: 80 mm  
 Temperature range: 60°–300°C  
 Connected load: 7.5 kW / 400 V

**Item no.** 290472  
**Price** 8090.00

### Heat-up time in minutes 20°–200° C

Bratt pans 600 with aluminium block 7.5 kW **16 mins**

Bratt pan 600 **Speed** 9.8 kW **6 mins**

### Speed heating elements are optional

Available for stainless steel bratt pans. Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
<b>Connected load</b>	5.8 kW	9.8 kW	13.8 kW
<b>Item no.</b>	299441	299461	299481
<b>Price</b>	900.00	1200.00	1400.00

# Free-standing appliances 900B

## Bratt pans



### Electric bratt pan 800

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld  
**Aluminium block contact heating element** ensures a high heat storage capacity, and even heat distribution  
 2 heat zones with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Teflon plug, collection container  
 GN 1/1-150, food turner and stainless steel scouring pad  
 Optional feature: Removable CNS splash guard



Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 740 x 540 mm  
 Inside pan height: 80 mm  
 Temperature range: 60°–300°C  
 Connected load: 10.5 kW / 400 V

**Item no.** 290473  
**Price** 9990.00

### Splash guard for bratt pans

Material: Stainless steel CNS 18/10  
 Removable, suitable for use with 400, 600 and 800 mm bratt pans



Item no.	209450	209451	209452
For width of bratt pan	400 mm	600 mm	800 mm
Weight in kg	2.8	3.6	4.5
Price	230.00	320.00	360.00

### Grid shelf for splash guard

Material: Chrome-plated steel  
 Removable, suitable for use with 400, 600 and 800 mm griddles



for width	400 mm	600 mm	800
Weight in kg	2.1	3.2	4.1
Item no.	209460	209461	209462
Price	70.00	105.00	125.00

### Round Teflon plug for bratt pan drain Ø 55

Material: Teflon

Dimensions: Ø 60 mm x 110 mm  
 Weight: 0.4 kg

**Item no.** 209401  
**Price** 175.00



Stand 900B



### Electric Rustica 400 chargrill

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Removable non-stick cast-iron cooking grid  
 1 heat zone with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
 Fat drip pan with drain, including 1" ball tap in base unit  
**Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)**  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Food turner and  
 Scouring pad

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 300 x 450 mm  
 Temperature range 60°–300°C  
 Connected load: 4.0 kW / 400 V

**Item no. 290461**  
**Price 5990.00**



### Electric Rustica 700 chargrill

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Removable non-stick cast-iron cooking grid  
 2 heat zones with fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
 Fat drip pan with drain, including 1" ball tap in base unit  
**Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)**  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Food turner and  
 Scouring pad

Outer dimensions: W. 700 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Cooking surface: 600 x 450 mm  
 Temperature range 60°–300°C  
 Connected load: 8.0 kW / 400 V

**Item no. 290462**  
**Price 7590.00**





# Free-standing appliances 900B

## Rustica lava-rock charrills



### Electric Rustica 400 lava-rock charrill

Made from CNS 18/10  
Flush connection with a hairline joint  
Removable non-stick cast-iron cooking grid  
1 heat zone with fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
Control dial and ON lamp on the front panel  
Top heating element can be completely swung out, locked and heating turned off  
Heating element permanently integrated beneath the lava rocks (can be turned off)  
Removable drip collection drawer  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Food turner and  
Scouring pad

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
Cooking surface: 300 x 450 mm  
Temperature range 60°–300°C  
Connected load: 7.0 kW / 400 V

**Item no.** 290465  
**Price** 6990.00



### Electric Rustica 700 lava-rock charrill

Made from CNS 18/10  
Flush connection with a hairline joint  
Removable non-stick cast-iron cooking grid  
2 heat zones with fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Heating element can be completely swung out of the fat drip tray, locked and heating turned off  
Control dial and ON lamp on the front panel  
Top heating element can be completely swung out, locked and heating turned off  
Heating element permanently integrated beneath the lava rocks (can be turned off)  
Removable drip collection drawer  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Food turner and  
Scouring pad

Outer dimensions: W. 700 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
Cooking surface: 600 x 450 mm  
Temperature range 60°–300°C  
Connected load: 14.0 kW / 400 V

**Item no.** 290466  
**Price** 8590.00



### Lava rocks

For use in Rustica lava-rock charrills

1 bag  
**Item no.** 209490  
**Price** 85.00







### Electric deep fat fryer with 1 x 10-litre tank

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Heated by elements in the tanks  
 Heating element can be completely swung out of the tank, locked in place and heating turned off  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Fat drained into the open base unit with a 1" ball tap  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: ball tap, 1 basket, 1 lid and 1 wide-mesh sieve

Outer dimensions: W. 300 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Gross capacity/tank: 9.5 litres  
 Basket dimensions: W. 230 x D. 280 x H. 100 mm  
 Temperature range: 50°–180°C  
 Connected load: 8.0 kW / 400 V

**Item no. 290500**  
**Price 5090.00**

### With reinforced heating element: 10 kW

**Item no. 290510**  
**Price 5190.00**



### Electric deep fat fryer with 1 x 12.5-litre tank

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Heated by elements in the tanks  
 Heating element can be completely swung out of the tank, locked in place and heating turned off  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Fat drained into the open base unit with a 1" ball tap  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: ball tap, 1 basket, 1 lid and 1 wide-mesh sieve

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Gross capacity/tank: 12.5 litres  
 Basket dimensions: W. 290 x D. 280 x H. 100 mm  
 Temperature range: 50°–180°C  
 Connected load: 16.5 kW / 400 V

**Item no. 290501**  
**Price 6890.00**

### Electronic controls with melting function

For Stand 700, 850 and 900B deep fat fryers  
 Supplement per tank

**Item no. 209500**  
**Price 495.00**



# Free-standing appliances 900B

## Deep fat fryers



### Electric deep fat fryer with 2 tanks, 2 x 7.5 litres

Made from CNS 18/10  
Flush connection with a hairline joint  
Heated by elements in the tanks  
Heating element can be completely swung out of the tank, locked in place and heating turned off  
Thermostat-controlled temperature  
Control dial, ON lamp and heat display on the front panel  
Fat drained into the open base unit with a 1" ball tap  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 2 ball taps, 2 baskets, 2 lids and 2 wide-mesh sieves

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
Gross capacity/tank: 7.5 litres  
Basket dimensions: 2 x W. 120 x D. 280 x H. 100 mm  
Temperature range: 50°–180°C  
Connected load: 12.0 kW / 400 V

**Item no.** 290502  
**Price** 6790.00

**With reinforced heating element: 2 x 8 kW**

**Item no.** 290512  
**Price** 6990.00

### Electric deep fat fryer with 2 x 10-litre tanks

Made from CNS 18/10  
Flush connection with a hairline joint  
Heated by elements in the tanks  
Heating element can be completely swung out of the tank, locked in place and heating turned off  
Thermostat-controlled temperature  
Control dial, ON lamp and heat display on the front panel  
Fat drained into the open base unit with a 1" ball tap  
Base unit closed on 3 sides, open at front  
Can be installed on a base once height-adjustable feet have been removed  
Includes: 2 ball taps, 2 baskets, 2 lids and 2 wide-mesh sieves

Outer dimensions: W. 600 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
Gross capacity/tank: 10 litres  
Basket dimensions: 2 x W. 230 x D. 280 x H. 100 mm  
Temperature range: 50°–180°C  
Connected load: 16.0 kW / 400 V

**Item no.** 290503  
**Price** 7190.00

**With reinforced heating element: 2 x 10 kW**

**Item no.** 290513  
**Price** 7390.00

### Energy optimisation **Electric**

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

**Item no.** 209260  
**Price** 350.00





### Electric deep fat fryer with 2 tanks, 2 x 12.5 litres

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Heated by elements in the tanks  
 Heating element can be completely swung out of the tank, locked in place and heating turned off  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Fat drained into the base unit with a 1" ball tap  
 (Fat collection container as optional feature)  
 Base unit closed on 3 sides, open at front  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: 2 ball taps, 2 baskets, 2 lids and 2 wide-mesh sieves above the heating element

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Gross capacity/tank: 12.5 litres  
 Basket dimensions: 2 x W. 290 x D. 280 x H. 100 mm  
 Temperature range: 50°–180°C  
 Connected load: 33.0 kW / 400 V

**Item no.** 290511  
**Price** 9690.00

### Splash guard for deep fat fryers

Made from CNS 18/10

Height	350 mm	350 mm	350 mm	350 mm
for width	400 mm	500 mm	600 mm	800 mm
Item no.	209591	209592	209593	209594
Price	390.00	430.00	470.00	580.00



### Chip scuttle GN 1/1

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Heating beneath the tanks and the heating lamp above can be operated separately  
 Main switch with 3 settings (top heat, bottom heat or top and bottom heat)  
 With ON lamp in the front panel  
 Easy to clean due to smooth surfaces and rounded corners  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Perforated stainless steel tray

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Connected load: 1.0 kW / 230 V

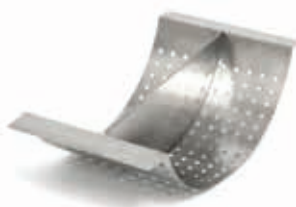
**Item no.** 290550  
**Price** 4690.00

### Perforated stainless steel tray with divider

Made from CNS 18/10  
 For keeping different foods separate

Dimensions: 295 x 565 mm

**Item no.** 209595  
**Price** 460.00



# Free-standing appliances 900B

## Options & accessories



### Asian version 195 °C

Operates at a maximum temperature of 195 °C For Stand 900B deep fat fryers (**price per tank**)



**Item no.** 209510  
**Price** 70.00

### Narrow fat drip container

Made from CNS 18/10, 12-litre capacity  
Incl. wide-mesh sieve

Dimensions: 130 x 550 x 180 mm  
Weight: 1.4 kg

<b>Item no.</b>	<b>209552</b>	<b>Narrow fine-mesh sieve</b>	<b>209558</b>
<b>Price</b>	<b>325.00</b>	<b>Price</b>	<b>59.00</b>



### Wide fat drip container

Made from CNS 18/10, 25-litre capacity  
Incl. wide-mesh sieve

Dimensions: 270 x 550 x 180 mm  
Weight: 1.8 kg

<b>Item no.</b>	<b>209553</b>	<b>Wide fine-mesh sieve</b>	<b>209559</b>
<b>Price</b>	<b>400.00</b>	<b>Price</b>	<b>65.00</b>



### 20-litre filter system for 1-tank deep fat fryers

Made from CNS 18/10. Cannot be retrofitted  
Oil collection container with 1 removable wide- and fine-mesh filter  
A base unit containing the oil pump to transfer oil into the collection container  
A tube with a quick connection mechanism for attaching it to the fryer tanks  
A splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container  
Regular use saves approx. 40–50% oil

Dimensions: 322 x 568 x 287 mm  
Connected load: 0.1 kW / 230 V

**Item no.** 209550  
**Price** 1990.00



### 20-litre filter system for 2-tank deep fat fryers

Made from CNS 18/10. Cannot be retrofitted  
Oil collection container with 2 removable wide- and fine-mesh filters  
A base unit containing the oil pump to transfer oil into the collection container  
A tube with a quick connection mechanism for attaching it to the fryer tanks  
A splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container  
Regular use saves approx. 40–50% oil

Dimensions: 322 x 568 x 287 mm  
Connected load: 0.1 kW / 230 V

**Item no.** 209551  
**Price** 2090.00





### Electric pasta boiler GN 1/1

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Boiling tank GN 1/1-220 mm with shelf and draining tray, flush-fitted  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Main switch (3 power settings) with ON lamp  
 Fully adjustable thermostat-controlled temperature  
**Water inlet and drain (connected to mains water supply/drain)**  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 50° – 110°C  
 Connected load: 12.0 kW / 400 V

Item no. 290600  
 Price 6990.00

**Automatic water inlet  
 with water level control system**

209650  
 910.00



### Sideways electric pasta boiler GN 1/1

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Boiling tank GN 1/1-220 mm with shelf and draining tray, flush-fitted  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Main switch (3 power settings) with ON lamp  
 Fully adjustable thermostat-controlled temperature  
**Water inlet and drain (connected to mains water supply/drain)**  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: W. 700 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 50° – 110°C  
 Connected load: 12.0 kW / 400 V

Item no. 290601  
 Price 7990.00

**Automatic water inlet  
 with water level control system**

209650  
 910.00



### Basic accessory set for pasta boiler GN 1/1

Made from CNS 18/10  
 Comprises 4 pasta baskets GN 1/6 and 1 pasta basket GN 1/3

Dimensions: 4 x 143 x 163 x 230 mm + 1 x 298 x 163 x 230 mm

Item no. 209631  
 Price 650.00



# Free-standing appliances 900B

## Boiling pans & accessories



### Electric boiling pan GN 1/1

Made from CNS 18/10  
Flush connection with a hairline joint  
Flush-fitted boiling tank GN 1/1-200 mm with shelf  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch (3 power settings) with ON lamp  
Water inlet connected to mains water supply  
Water drained using a 1" ball tap in the base unit  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 50° – 110°C  
Connected load: 7.0 kW / 400 V

**Item no.** 290675  
**Price** 5990.00



### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
Suitable for use with item 290675. Self-assembly

**Item no.** 209600  
**Price** 155.00



### Lid for pasta boiler GN 1/1

Made from CNS 18/10  
Suitable for use with GN 1/1 tanks

Dimensions: 425 x 530 x 20 mm  
Weight: 1.2 kg

**Item no.** 209641  
**Price** 220.00



### Energy optimisation **Electric**

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

**Item no.** 209260  
**Price** 350.00





### GN 1/6 pasta basket with handle

Made from CNS 18/10  
Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 143 x 163 x 230 mm  
Weight: 0.5 kg

**Item no.** 209622  
**Price** 120.00



### GN 1/3 pasta basket with 2 handles

Made from CNS 18/10  
Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 298 x 163 x 230 mm  
Weight: 1.6 kg

**Item no.** 209624  
**Price** 160.00



### GN 2/9 pasta basket with handle

Made from CNS 18/10  
Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 94 x 298 x 230 mm  
Weight: 1.2 kg

**Item no.** 209621  
**Price** 150.00



### GN 2/3 pasta basket with 2 handles

Made from CNS 18/10  
Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 298 x 328 x 230 mm  
Weight: 2.2 kg

**Item no.** 209625  
**Price** 220.00



### GN 1/1 pasta basket with 2 handles

Made from CNS 18/10  
Suitable for use with GN 1/1 200 deep tanks

Dimensions: 298 x 488 x 230 mm  
Weight: 2.5 kg

**Item no.** 209626  
**Price** 270.00

# Free-standing appliances 900B

## Bain-maries



### Electric bain-marie GN 1/1

Made from CNS 18/10  
Flush connection with a hairline joint  
GN 1/1-220 mm tank with shelf, flush-fitted  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch with ON lamp  
Water inlet connected to mains water supply  
Water drained using a 3/4" ball tap in the base unit  
(Connection kit for connection to the main water supply optional)  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 30° – 85°C  
Connected load: 1.8 kW / 230 V

**Item no.** 290636  
**Price** 4690.00

### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
Suitable for use with item 290675. Self-assembly

**Item no.** 209600  
**Price** 155.00

### Electric bain-marie GN 1/1 with plate-warming cabinet, accessible from both sides

Made from CNS 18/10  
Flush connection with a hairline joint  
GN 1/1-220 mm tank with shelf, flush-fitted  
Fan-assisted plate-warming cabinet inside base unit,  
Swing doors front/back  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Perforated shelf,  
Containers not included

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 30° – 85°C  
Temperature range of the plate-warming cabinet: up to 85°C (1.0 kW)  
Total connected load: 3.8 kW / 400 V

**Item no.** 290640  
**Price** 5890.00





### Electric bain-marie GN 4/3

Made from CNS 18/10  
 Flush connection with a hairline joint  
 GN 1/1-220 mm tank with shelf, flush-fitted  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp  
 Water inlet connected to mains water supply  
 Water drained using a 3/4" ball tap in the base unit  
 (Connection kit for connection to the main water supply optional)  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 30° – 85°C  
 Connected load: 2.2 kW / 230 V

**Item no.** 290635

**Price** 4750.00



### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
 Suitable for use with item 290675. Self-assembly

**Item no.** 209600

**Price** 155.00



### Electric bain-marie GN 4/3 with plate-warming cabinet, accessible from both sides

Made from CNS 18/10  
 Flush connection with a hairline joint  
 GN 1/1-220 mm tank with shelf, flush-fitted  
 Fan-assisted plate-warming cabinet inside base unit,  
 Swing doors front/back  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Perforated shelf,  
 Containers not included

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 30° – 85°C  
 Temperature range of the plate-warming cabinet: up to 85°C (1.0 kW)  
 Total connected load: 4.2 kW / 400 V

**Item no.** 290642

**Price** 6190.00

# Free-standing appliances 900B

## Bain-maries



### Electric bain-marie GN 2/1

Made from CNS 18/10  
Flush connection with a hairline joint  
GN 2/1-220 mm tank with shelf, flush-fitted  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch with ON lamp  
Water inlet connected to mains water supply  
Water drained using a 3/4" ball tap in the base unit  
(Connection kit for connection to the main water supply optional)  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 30° – 85°C  
Connected load: 3.6 kW / 400 V

**Item no.** 290638  
**Price** 5490.00

### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
Suitable for use with item 290675. Self-assembly

**Item no.** 209600  
**Price** 155.00

### Electric bain-marie GN 2/1 with plate-warming cabinet, accessible from both sides

Made from CNS 18/10  
Flush connection with a hairline joint  
GN 2/1-220 mm tank with shelf, flush-fitted  
Fan-assisted plate-warming cabinet inside base unit,  
2 swing doors front/back  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Perforated shelf,  
Containers not included

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 30° – 85°C  
Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)  
Total connected load: 5.6 kW / 400 V

**Item no.** 290641  
**Price** 7190.00







### Right-hand electric bain-marie GN 1/1

Made from CNS 18/10  
 Flush connection with a hairline joint  
 GN 1/1-220 mm tank with shelf, flush-fitted  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp  
 Water inlet connected to mains water supply  
 Water drained using a 3/4" ball tap in the base unit  
 (Connection kit for connection to the main water supply optional)  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 30° – 85°C  
 Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)  
 Total connected load: 1.8 kW / 230 V

**Item no.** 290637

**Price** 5390.00



### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
 Suitable for use with item 290675. Self-assembly

**Item no.** 209600

**Price** 155.00



### Right-hand electric bain-marie GN 1/1 with plate-warming cabinet, accessible from both sides

Made from CNS 18/10  
 Flush connection with a hairline joint  
 GN 1/1-220 mm tank with shelf, flush-fitted  
 Fan-assisted plate-warming cabinet inside base unit,  
 2 swing doors front/back  
 Indirect heat, no heating elements in the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
 Can be installed on a base once height-adjustable feet have been removed  
 Includes: Perforated shelf,  
 Containers not included

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
 Temperature range: 30° – 85°C  
 Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)  
 Total connected load: 3.8 kW / 400 V

**Item no.** 290645

**Price** 7190.00

# Free-standing appliances 900B

## Bain-maries



### Left-hand electric bain-marie GN 1/1

Made from CNS 18/10  
Flush connection with a hairline joint  
GN 1/1-220 mm tank with shelf, flush-fitted  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch with ON lamp  
Water inlet connected to mains water supply  
Water drained using a 3/4" ball tap in the base unit  
(Connection kit for connection to the main water supply optional)  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 30° – 85°C  
Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)  
Total connected load: 1.8 kW / 230 V

**Item no.** 290639  
**Price** 5390.00

### Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long  
Suitable for use with item 290675. Self-assembly

**Item no.** 209600  
**Price** 155.00

### Left-hand electric bain-marie GN 1/1 with plate-warming cabinet, accessible from both sides

Made from CNS 18/10  
Flush connection with a hairline joint  
GN 1/1-220 mm tank with shelf, flush-fitted  
Fan-assisted plate-warming cabinet inside base unit,  
2 swing doors front/back  
Indirect heat, no heating elements in the tank  
Even heat distribution  
Fully adjustable thermostat-controlled temperature  
Main switch with ON lamp  
**Water inlet and drain (connected to mains water supply/drain)**  
Can be installed on a base once height-adjustable feet have been removed  
Includes: Perforated shelf,  
Containers not included

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm  
Temperature range: 30° – 85°C  
Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)  
Total connected load: 3.8 kW / 400 V

**Item no.** 290646  
**Price** 7190.00





### Induction energy optimisation

Preparation for connection to an energy optimisation device

	2 cooking zones	4 cooking zones	6 cooking zones
Item no.	209250	209251	209252
Price	420.00	840.00	1260.00

### Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no.	209260
Price	350.00

### Griddle and bratt pan energy optimisation

Preparation for connection to an energy optimisation device

For griddles and bratt pans  
Supplement per appliance.

Item no.	209270
Price	350.00

### H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.  
Not available for ovens.

Item no.	209900
Price	1090.00

### H2 oven design

H2 hygienic design for ovens

Supplement per appliance.  
Only available for ovens.

Item no.	209990
Price	1990.00

### Set of casters

4 casters, 2 of which with brakes, wheel diameter 125 mm

Item no.	209940
Price	495.00

### Socket

Design

230 V

Item no. 959900

Price Upon request

# Free-standing appliances 900B

## Accessories



### Single-hole mixer tap 3/4" with a 100 mm stem

360° swivelling spout with aerator and drip-stop function  
Projection 300 mm, spout height 355 mm Drillhole in countertop Ø 42 mm  
Can only be installed on a countertop. (Installation not included)

Flow volume: 40 litres/ min (3 bar)

**Item no.** 209930

**Price** 930.00



**KWC**  
Swiss Water Experience

### Single-hole mixer tap 3/4" with a 300 mm stem

360° swivelling spout with aerator and drip-stop function  
Projection 300 mm, spout height 555 mm Drillhole in countertop Ø 42 mm  
Only suitable for deck mounting

Flow volume: 40 litres/ min (3 bar)

**Item no.** 209931

**Price** 1035.00



**KWC**  
Swiss Water Experience

### Assembly plate

Used to connect 2 free-standing appliances with just one height-adjustable foot  
Self-assembly. (Height-adjustable foot not included)

suitable for use with all appliances in the Stand 700/850 series

**Item no.** 209920

**Price** 110.00



### Ceran scraper

Material: Nickel-plated steel

Width of blade: 45 mm

Weight: 0.1 kg

**Item no.** 209225

**Price** 13.00



### Wide Ceran scraper

Material: Professional die-cast scraper with blade

Width of blade: 100 mm

Weight: 0.6 kg

**Item no.** 209226

**Price** 55.00



### Food turner

Material: Stainless steel CNS 18/10

Dimensions: 90 x 280 mm

Weight: 0.170 kg

**Item no.** 209402

**Price** 45.00





### Counter unit with drawer

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 290900

**Price** 3190.00



### Counter unit 200

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 200 x D. 900 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 290901

**Price** 2590.00



### Counter unit 400

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 290902

**Price** 2890.00



### Counter unit 600

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 600 x D. 900 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 290903

**Price** 3490.00



### Counter unit 700

Made from CNS 18/10  
 Flush connection with a hairline joint  
 Base unit accessible from both sides, open front and back  
 Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 700 x D. 900 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 290904

**Price** 3690.00

# Free-standing appliances 900B

## Counter units



### Counter unit 800

Made from CNS 18/10  
Flush connection with a hairline joint  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 290905

**Price** 3890.00



### Counter unit 1000

Made from CNS 18/10  
Flush connection with a hairline joint  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 1000 x D. 900 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 290906

**Price** 4490.00



### Custom-width counter unit

Made from CNS 18/10, 20 mm lip at back  
Flush connection with a hairline joint  
Base unit accessible from both sides, open front and back  
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W.? x D. 900 x H. 850 / 900 (Carcass height 700) mm

**Item no.** 290930

**Price** Upon request



### Warming cabinet for counter units

Made from CNS 18/10  
For base unit closed on 3 sides, open at front  
Up to 600 mm wide with one swing door  
Wider than 600 mm with two swing doors  
Fan-assisted plate-warming cabinet inside  
Temperature range up to 85°C  
Connected load: 1.2 kW

**Item no.** 209981

**Price** Upon request







### Doors for 400 base units

Made from CNS 18/10, self-assembly  
Double walled, hinges can be fitted right or left  
Magnetic fastening

Outer dimensions: W. 400 mm

**Item no.** 209950

**Price** 230.00



### Doors for 600 base units

Made from CNS 18/10, self-assembly  
Double walled, hinges can be fitted right or left  
Magnetic fastening

Outer dimensions: W. 600 mm

**Item no.** 209951

**Price** 290.00



### Double doors for 600 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 600 mm

**Item no.** 209952

**Price** 440.00



### Double doors for 700 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 700 mm

**Item no.** 209953

**Price** 470.00



### Double doors for 800 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 800 mm

**Item no.** 209954

**Price** 480.00



### Double doors for 1000 base units

Made from CNS 18/10, self-assembly  
Double-walled  
Magnetic fastening

Outer dimensions: W. 1000 mm

**Item no.** 209955

**Price** 690.00

# Free-standing appliances 900B Connector system

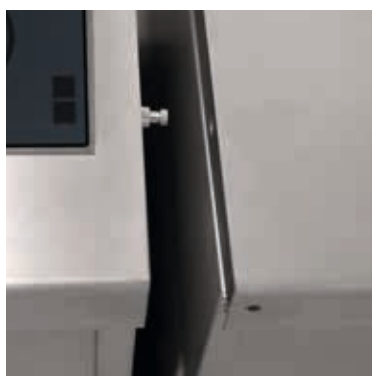


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Detachable connector system

Hygienic hairline joint

Side finishing strip



## Left-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

**Item no.** 290996  
**Price** 105.00

## Right-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

**Item no.** 290997  
**Price** 105.00





### Sauté pan

Multi-layer stainless steel and aluminium

Item no.	SR160	SR180	SR200	SR240
Outer dimensions Ø	160 mm	180 mm	200 mm	240 mm
Base Ø	130 mm	140 mm	140 mm	165 mm
Volume:	1.2 litres	1.2 litres	2.2 litres	3.5 litres
Price	59.00	55.00	65.00	87.00



### Saucepan without lid

Stainless steel

Item no.	TR1	TR2	TR3	TR4	TR5
Outer dimensions Ø	240 mm	280 mm	320 mm	350 mm	350 mm
Height of saucepan	240 mm	280 mm	310 mm	340 mm	140 mm
Volume:	10 litres	16.5 litres	24 litres	33.6 litres	13.6 litres
Price	99.00	149.00	210.00	340.00	170.00



### Lid

Stainless steel

Item no.	TD1	TD2	TD3	TD4
Outer dimensions Ø	240 mm	280 mm	320 mm	350 mm
Price	22.00	28.00	35.00	42.00



### Stockpot for stockpot stove

Stainless steel

Item no.	BHKT
Outer dimensions Ø	450 mm
Height of saucepan	460 mm
Volume:	70 litres
Price	450.00



### Frying pans

Multi-layer stainless steel and aluminium

Item no.	PFR240	PFR280	PFR320
Outer dimensions Ø	240 mm	280 mm	320 mm
Base Ø	190 mm	215 mm	255 mm
Height	45 mm	50 mm	55 mm
Price	89.00	109.00	140.00



### Non-stick frying pans

Multi-layer stainless steel and aluminium

Item no.	PFRA240	PFRA280	PFRA320
Outer dimensions Ø	240 mm	280 mm	320 mm
Base Ø	190 mm	215 mm	250 mm
Height	45 mm	50 mm	55 mm
Price	99.00	135.00	165.00

# Saucepans & frying pans

## Suitable for induction



### Stainless steel 3-part frying pan set

Multi-layer stainless steel and aluminium

	1 frying pan	1 frying pan	1 frying pan
<b>Outer dimensions</b> Ø	240 mm	280 mm	280 mm
<b>Base</b> Ø	190 mm	215 mm	215 mm
<b>Height</b>	45 mm	50 mm	50 mm
			non-stick coating
<b>Item no.</b>	<b>PSET1</b>		
<b>Price</b>	<b>295.00</b>		



### Stainless steel 5-part sauté pan set

Multi-layer stainless steel and aluminium

	2 sauté pan	2 sauté pan	1 sauté pan
<b>Outer dimensions</b> Ø	160 mm	180 mm	200 mm
<b>Base</b> Ø	130 mm	140 mm	140 mm
<b>Volume:</b>	1.2 litres	1.7 litres	2.2 litres
<b>Item no.</b>	<b>PSET2</b>		
<b>Price</b>	<b>295.00</b>		



### Stainless steel 7-part starter set

Multi-layer stainless steel and aluminium (except the saucepan)

	1 sauté pan	1 sauté pan	1 sauté pan	1 saucepan and lid
<b>Outer dimensions</b> Ø	160 mm	180 mm	200 mm	280 mm
<b>Base</b> Ø	130 mm	140 mm	140 mm	280 mm
<b>Volume:</b>	1.2 litres	1.7 litres	2.2 litres	16.5 litres
<b>Outer dimensions</b> Ø	1 frying pan	1 frying pan	1 frying pan	
<b>Base</b> Ø	240 mm	280 mm	280 mm	
<b>Height</b>	190 mm	215 mm	215 mm	
	45 mm	50 mm	50 mm	
			non-stick coating	
<b>Item no.</b>	<b>PSET3</b>			
<b>Price</b>	<b>650.00</b>			





### Wok

Material: Stainless steel CNS 18/10  
Capacity 4 – 5 litres

Dimensions: Ø 390 mm  
Weight: 1.8 kg

**Item no.** 209203  
**Price** 225.00



### Wok

Material: CNS 18/10 stainless steel, ultra-light for easy handling  
Capacity 4 – 5 litres

Dimensions: Ø 360 mm  
Weight: 1.15 kg

**Item no.** 209204  
**Price** 190.00



### Wok

Material: Stainless steel CNS 18/10 with non-stick coating  
Capacity 4 – 5 litres

Dimensions: Ø 390 mm  
Weight: 1.85 kg

**Item no.** 209205  
**Price** 249.00

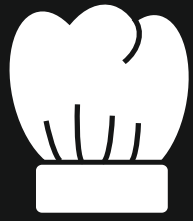


### Wok

Material: Steel  
Capacity 4 – 5 litres

Dimensions: Ø 360 mm  
Weight: 1.45 kg

**Item no.** 209206  
**Price** 135.00



# Profikocher



**Simple &  
good value for money**





### Mono-hole, dual-knob tap with Ø25 mm spout

360° swivelling spout with aerator  
Projection 250 mm, spout height 250mm  
2 x 100% metal screw-fitted knobs  
Push-in Ø25 mm pipe spout with 3/4" aerator  
Threaded shaft 3/4" L 80 mm Flow rate 38 l/min.  
Hole Ø30 mm with Ø1/2" screw thread

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**Item no.** 128000  
**Price** 310.00



### Mono-hole, dual-knob tap with Ø25 mm spout

360° swivelling spout with aerator  
Projection 300 mm, spout height 250mm  
2 x 100% metal screw-fitted knobs  
Push-in Ø25 mm pipe spout with 3/4" aerator  
Threaded shaft 3/4" L 80 mm Flow rate 38 l/min.  
Hole Ø30 mm with Ø1/2" screw thread

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**Item no.** 128001  
**Price** 310.00



### Dual-hole, dual-knob deck-mounted tap with Ø25 mm spout

360° swivelling spout with aerator  
Projection 250 mm, spout height 250mm  
2 x 100% metal screw-fitted knobs  
Push-in Ø25 mm pipe spout with 3/4" aerator  
Flat-sealing 3/4" headparts  
Threaded shaft 3/4" L 80 mm Flow rate 48 l/min.  
Hole Ø30 mm with Ø3/4" screw thread

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**Item no.** 128003  
**Price** 335.00



### Dual-hole, dual-knob deck-mounted tap with Ø25 mm spout

Dual-hole, dual-knob deck-mounted tap with Ø25 mm spout  
360° swivelling spout with aerator  
Projection 300 mm, spout height 250mm  
2 x 100% metal screw levers  
Push-in Ø25 mm pipe spout with 3/4" aerator  
Flat-sealing 3/4" headparts  
Threaded shaft 3/4" L 80 mm Flow rate 48 l/min.  
Hole Ø30 mm with Ø3/4" screw thread

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**Item no.** 128004  
**Price** 335.00



# Taps

## Wall-mounted dual-knob 1/2" tap with Ø25mm spout

Wall-mounted dual-knob 1/2" tap with Ø25mm spout, outlet underneath, 360° swivelling spout with aerator  
Projection 325 mm, height 70 mm  
2 x 100% metal screw-fitted knobs  
Ø25 mm pipe spout with 3/4" aerator  
Flat-sealing 3/4" headparts, flow rate 48 l/min.  
Connectors available in 1/2" x 3/4" or 3/4" x 3/4"

**Item no.** 128005  
**Price** 350.00



## Mono-hole LCA single-lever mixer tap with Ø25mm spout

Mono-hole LCA single-lever mixer tap with Ø25mm spout  
360° swivelling spout with aerator  
Projection 300 mm, spout height 300 mm  
Short metal screw-fitted lever  
Screw-in Ø25 mm pipe spout with 3/4" aerator  
Ceramic cartridge, threaded shaft 6/4" L 80 mm  
12 mm connection pipes with 12 mm x 1/2" AG adapter  
Flow rate 35 l/min. Hole Ø 50 mm

**Item no.** 128006  
**Price** 495.00



## Single-hole LCA single-lever mixer tap with 120mm stem Spout Ø25mm

360° swivelling spout with aerator  
Projection 300 mm, spout height 410 mm  
Short screw-fitted metal lever  
Screw-in Ø25 mm pipe spout with 3/4" aerator  
Ceramic cartridge, Ø 50 mm hole  
Pre-mounting unit 6/4" L 80 mm (fitted from the top)  
12 mm connection pipes with 12 mm x 1/2" AG adapter  
Flow rate 35 l/min. Anti-leak device can be combined with a U-shaped spout

**Item no.** 128008  
**Price** 599.00



## Single-hole LCA single-lever mixer tap with 300mm stem Spout Ø25mm

360° swivelling spout with aerator  
Projection 300 mm, spout height 250mm  
2 x 100% metal screw levers  
Push-in Ø25 mm pipe spout with 3/4" aerator  
Flat-sealing 3/4" headparts  
Threaded shaft 3/4" L 80 mm Flow rate 48 l/min.  
Hole Ø30 mm with Ø3/4" screw thread

**Item no.** 128009  
**Price** 755.00





**Pre-rinse spray with dual-hole, dual-knob deck-mounted 1/2" tap**

Pre-rinse spray with dual-hole, dual-knob deck-mounted 1/2" tap with 100 mm stem, pre-rinse spray with Automatic shut-off spray and retaining bracket  
Kitchen spray hose L 1200 mm  
Push-in Ø25 mm swivel spout  
3/4" aerator, Ø25mm spout  
Projection 300 mm, spout height 350mm  
Spout/spray switch  
Chrome-plated adjustable spray holder and wall bracket  
2 x 100% metal screw-fitted knobs  
Flat-sealing 3/4" headparts  
Threaded shaft 3/4" L 80 mm, hole Ø23 mm  
Backflow preventer, flow rate 16–40 l/min.

**Item no. 128011**  
**Price 945.00**



**Pre-rinse spray with Two-hole LCA single-lever mixer tap**

with a short handle, stem height 150 mm  
Pre-rinse spray and Ø25 mm swivel spout  
Automatic shut-off spray and retaining bracket  
Kitchen spray hose L 1200 mm, hole Ø23 mm  
Short screw-fitted metal lever  
Push-in 225 mm / Ø25 mm swivel spout  
Projection 225 mm, spout height 410mm  
Chrome-plated adjustable spray holder and wall bracket  
Ceramic cartridge, threaded shaft 1/2" L 80 mm  
Backflow preventer, flow rate 16–35 l/min.

**Item no. 128013**  
**Price 999.00**



**Single-hole dual-knob tap with 120 mm stem, Spout Ø25mm**

100% metal screw knobs  
Projection 300 mm, spout height 390 mm  
Screw-in Ø25 mm pipe spout with 3/4" aerator  
Flat-sealing 3/4" headparts,  
Threaded shaft 6/4" L80 mm, 360° swivel spout  
15 mm connection pipes with 15 mm x 1/2" AG adapter  
Flow rate 60 l/min. / Ø 50 mm hole

**Item no. 128014**  
**Price 595.00**



**Single-hole dual-knob tap with 300mm stem, Spout Ø25mm**

100% metal screw knobs  
Projection 300 mm, spout height 570 mm  
Screw-in Ø25 mm pipe spout with 3/4" aerator  
Flat-sealing 3/4" headparts,  
Threaded shaft 6/4" L80 mm, 360° swivel spout  
15 mm connection pipes with 15 mm x 1/2" AG adapter  
Flow rate 60 l/min. / Ø 50 mm hole

**Item no. 128015**  
**Price 695.00**

# Taps

## Mains-operated (230 V) single-hole sensor mixer tap

Mains-operated (230V) and photoelectric (6V) mixer tap, with mixer lever for hot/cold water  
 Water temperature: max. 70°C / water pressure: min. 0.5 bar, Max. 4 bar  
 Infra-red sensor with noise filter and automatic distance calibration (from 0.5 cm to 10 cm)  
 Safety features:  
 Vandal-proof system: water turns off automatically after 15 sec. (anti-flooding system)  
 Anti-legionella function: After 24 hours of non-use, water automatically turns on for 7 seconds  
 Countertop hole: 35 mm  
 Dimensions D. 131 x H. 153 mm, Ø38 mm  
 Operating voltage: 230V

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**Item no.** 128016  
**Price** 595.00



## Battery-operated (6V) single-hole sensor mixer tap

Battery-operated (6V) photoelectric mixer tap with mixer lever for hot/cold water  
 Water temperature: max. 70°C / water pressure: min. 0.5 bar, Max. 4 bar  
 Infra-red sensor with noise filter and automatic distance calibration (from 0.5 cm to 10 cm)  
 Safety features:  
 Vandal-proof system: water turns off automatically after 15 sec. (anti-flooding system)  
 Anti-legionella function: After 24 hours of non-use, water automatically turns on for 7 seconds  
 Countertop hole: 35 mm  
 Dimensions D. 131 x H. 153 mm, Ø38 mm  
 Operating voltage: 230V

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**Item no.** 128017  
**Price** 625.00





### Gas range with 2 burners

Made from stainless steel  
Stamped top panel with sunken hob,  
ignition burner with pilot light and cast iron grate  
Open base unit

2 x dual ring burners: 1x4.5 kW + 1x7.5 kW,  
Nominal heat input: 12 kW,  
Appliance configured for natural gas H  
Outer dimensions: 400x700x900 mm

**Item no.** 362010

**Price** 1795.00



### Gas range with 4 burners

Made from stainless steel  
Stamped top panel with sunken hob,  
ignition burner with pilot light and cast iron grate  
Open base unit

4 x dual ring burners: 1x4.5 kW + 3x7.5 kW,  
Nominal heat input: 27 kW,  
Appliance configured for natural gas H  
Outer dimensions: 800x700x900 mm

**Item no.** 362011

**Price** 2675.00



### Gas range with 6 burners

Made from stainless steel  
Stamped top panel with sunken hob,  
ignition burner with pilot light and cast iron grate  
Open base unit

6 x dual ring burners: 2 x 4.5 kW + 4 x 7.5 kW,  
Nominal heat input: 39 kW,  
Appliance configured for natural gas H  
Outer dimensions: 1200x700x900 mm

**Item no.** 362012

**Price** 4125.00



# Gas ranges with electric/ gas ovens



Profikocher

## Gas range with 4 burners with electric oven GN 2/1

Made from stainless steel  
Stamped top panel with sunken hob,  
ignition burner with pilot light and cast iron grate  
Electric oven GN 2/1  
Temperature control: 50°–300°C

4 x dual ring burners: 1x4.5 kW + 3x7.5 kW,  
Nominal heat input: 27 kW, appliance configured for natural gas H  
Connected load: 400 V / 6.3 kW  
Outer dimensions: 800x700x900 mm

**Item no.** 362015  
**Price** 4450.00



## Gas range with 4 burners with electric fan-assisted oven GN 1/1

Made from stainless steel  
Stamped top panel with sunken hob,  
ignition burner with pilot light and cast iron grate  
Electric fan-assisted oven GN 1/1  
Temperature control: 50°–300°C

4 x dual ring burners: 1x4.5 kW + 3x7.5 kW,  
Nominal heat input: 27 kW, appliance configured for natural gas H  
Connected load: 230 V / 3.13 kW  
Outer dimensions: 800x700x900 mm

**Item no.** 362013  
**Price** 4150.00



## Gas range with 4 burners and gas oven GN 2/1

Made from stainless steel  
Stamped top panel with sunken hob,  
ignition burner with pilot light and cast iron grate  
Gas oven GN 2/1  
Nominal heat input: 6 kW

4 x dual ring burners: 1x4.5 kW + 3x7.5 kW,  
Total nominal heat input: 39 kW,  
Appliance configured for natural gas H  
Outer dimensions: 800x700x900 mm

**Item no.** 362014  
**Price** 4495.00



## Appliance connecting rod

Joint cover bevelled 10 mm on the left- and right-hand sides

Material: Stainless steel CNS 18/10

Dimensions: 621 x 8 x 12 mm

**Item no.** 362999  
**Price** 40.00







# Gas ranges with electric/gas ovens



## Gas range with 6 burners with electric oven GN 2/1

Made from stainless steel  
Stamped top panel with sunken hob, ignition burner with pilot light and cast iron grate  
Electric oven GN 2/1  
Temperature control: 50°–300°C

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6 x dual ring burners: 2x4.5 kW + 4x7.5 kW,  
Nominal heat input: 39 kW, appliance configured for natural gas H  
Connected load: 400 V / 6.3 kW  
Outer dimensions: 1200x700x900 mm

**Item no.** 362017  
**Price** 6100.00



## Gas range with 6 burners and gas oven GN 2/1

Made from stainless steel  
Stamped top panel with sunken hob, ignition burner with pilot light and cast iron grate  
Gas oven GN 2/1  
Nominal heat input: 6 kW

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6 x dual ring burners: 2x4.5 kW + 4x7.5 kW,  
Total nominal heat input: 45 kW,  
Appliance configured for natural gas H  
Outer dimensions: 1200x700x900 mm

**Item no.** 362016  
**Price** 6225.00



# Electric ranges

## Electric ranges, 2 rings

Made from stainless steel  
Sunken hob for easy cleaning.  
Base unit closed on 3 sides, open at front

Simmer plates: 2 x round Ø 220 mm, 2.6 kW  
Connected load: 5.2 kW  
Outer dimensions: 400x700x900 mm

**Item no.** 362320  
**Price** 1375.00



## Electric ranges, 4 rings

Made from stainless steel  
Sunken hob for easy cleaning.  
Base unit closed on 3 sides, open at front

Simmer plates: 4 x round Ø 220 mm, 2.6 kW  
Connected load: 10.4 kW  
Outer dimensions: 800x700x900 mm

**Item no.** 362321  
**Price** 1950.00



## Electric ranges, 6 rings

Made from stainless steel  
Sunken hob for easy cleaning.  
Base unit closed on 3 sides, open at front

Simmer plates: 6 x round Ø 220 mm, 2.6 kW  
Connected load: 15.6 kW  
Outer dimensions: 1200x700x900 mm

**Item no.** 362323  
**Price** 2865.00



## Electric ranges, 4 rings with fan-assisted oven GN 1/1

Made from stainless steel  
Sunken hob for easy cleaning.  
Electric fan-assisted oven GN 1/1  
Temperature control: 50°–300°C

Simmer plates: 4 x round Ø 220 mm, 2.6 kW  
Total connected load: 13.4 kW  
Outer dimensions: 800x700x900 mm

**Item no.** 362326  
**Price** 3200.00



## Electric ranges, 6 rings with fan-assisted oven GN 1/1

Made from stainless steel  
Sunken hob for easy cleaning.  
Electric fan-assisted oven GN 1/1  
Temperature control: 50°–300°C

Simmer plates: 6 x round Ø 220 mm, 2.6 kW  
Connected load: 18.6 kW  
Outer dimensions: 1200x700x900 mm

**Item no.** 362327  
**Price** 4150.00





### Electric griddle plate 400

#### Smooth steel

Base unit closed on 3 sides, open at front, Cooking surface: 396 x 510 mm, with large, 2.5-litre fat collection container and removable splash guard

Temperature range: 50 ° - 300 °C  
Connected load: 4.5 kW / 400 V  
Outer dimensions: 400 x 700 x 900 mm

**Item no.** 362431  
**Price** 1650.00



### Electric griddle plate 400

#### Ridged steel

Base unit closed on 3 sides, open at front, Cooking surface: 396 x 510 mm, with large, 2.5-litre fat collection container and removable splash guard

Temperature range: 50 ° - 300 °C  
Connected load: 4.5 kW / 400 V  
Outer dimensions: 400 x 700 x 900 mm

**Item no.** 362452  
**Price** 1775.00



### Electric griddle plate 800

#### Smooth steel

Base unit closed on 3 sides, open at front, cooking surface: 796 x 510 mm, with large, 2.5-litre fat collection container and removable splash guard, 2 independently controlled heat zones

Temperature range: 50 ° - 300 °C  
Connected load: 9.0 kW / 400 V  
Outer dimensions: 800 x 700 x 900 mm

**Item no.** 362433  
**Price** 2475.00



### Electric griddle plate 800

#### Steel, 1/2 ridged

Base unit closed on 3 sides, open at front, Cooking surface: 796 x 510 mm, with large, 2.5-litre fat collection container and removable splash guard 2 separately controlled heat zones, left side ridged

Temperature range: 50 ° - 300 °C  
Connected load: 9.0 kW / 400 V  
Outer dimensions: 800 x 700 x 900 mm

**Item no.** 362451  
**Price** 2565.00

# Hard-chrome griddle plates

## Gas griddle plates



Profikocher

### Electric griddle plate 400

#### hard chrome-plated, smooth

Base unit closed on 3 sides, open at front,  
Cooking surface: 396 x 510 mm, with large, 2.5-litre fat collection  
container and removable splash guard

Temperature range: 50 ° - 300 °C  
Connected load: 4.5 kW / 400 V  
Outer dimensions: 400 x 700 x 900 mm

**Item no.** 362410  
**Price** 1875.00



### Electric griddle plate 800

#### hard chrome-plated, smooth

Base unit closed on 3 sides, open at front,  
Cooking surface: 796 x 510 mm, with large, 2.5-litre fat collection  
container and removable splash guard  
2 separately controlled heat zones

Temperature range: 50 ° - 300 °C  
Connected load: 9 kW / 400 V  
Outer dimensions: 800 x 700 x 900 mm

**Item no.** 362412  
**Price** 2850.00



### Gas griddle plate 400

#### hard chrome-plated, smooth

Base unit closed on 3 sides, open at front,  
Cooking surface: 396 x 510 mm, with large, 2.5-litre fat collection  
container, removable splash guard and piezo ignition

Nominal heat input: 7 kW  
Appliance configured for natural gas H  
Outer dimensions: 400 x 700 x 900 mm

**Item no.** 362461  
**Price** 2100.00



### Gas griddle plate 800

#### hard chrome-plated, smooth

Base unit closed on 3 sides, open at front,  
Cooking surface: 796 x 510 mm, with a large, 2.5-litre fat  
collection container, removable splash guard and piezo ignition. 2  
separately controlled heat zones

Nominal heat input: 14 kW  
Appliance configured for natural gas H  
Outer dimensions: 800 x 700 x 900 mm

**Item no.** 362464  
**Price** 3255.00



### Appliance connecting rod

Joint cover bevelled 10 mm on the left- and right-hand sides

Material: Stainless steel CNS 18/10

Dimensions: 621 x 8 x 12 mm

**Item no.** 362999  
**Price** 40.00





# Gas griddle plates/ Gas lava rock grills



### Gas griddle plate 400

#### Smooth steel

Base unit closed on 3 sides, open at front,  
Cooking surface: 396 x 510 mm, with large, 2.5-litre fat collection container, removable splash guard and piezo ignition

Nominal heat input: 7 kW  
Appliance configured for natural gas H  
Outer dimensions: 400 x 700 x 900 mm

**Item no.** 362460  
**Price** 1875.00



### Gas griddle plate 400

#### Ridged steel

Base unit closed on 3 sides, open at front,  
Cooking surface: 396 x 510 mm, with large, 2.5-litre fat collection container, removable splash guard and piezo ignition

Nominal heat input: 7 kW  
Appliance configured for natural gas H  
Outer dimensions: 400 x 700 x 900 mm

**Item no.** 362462  
**Price** 1975.00



### Gas griddle plate 800, smooth steel

Base unit closed on 3 sides, open at front,  
Cooking surface: 796 x 510 mm, with a large, 2.5-litre fat collection container, removable splash guard and piezo ignition. 2 separately controlled heat zones

Nominal heat input: 14 kW  
Appliance configured for natural gas H  
Outer dimensions: 800 x 700 x 900 mm

**Item no.** 362463  
**Price** 2925.00



### Gas lava rock grill

Base unit closed on 3 sides, open at front  
Cooking grid: 380 x 520 mm with piezo ignition  
Fat drip container, removable burner  
Cooking grid for meat and lava rock for first-time use

Nominal heat input: 6.5 kW  
Appliance configured for natural gas H  
Outer dimensions: 400 x 700 x 900 mm

**Item no.** 362466  
**Price** 1900.00



### Gas lava rock grill

Base unit closed on 3 sides, open at front  
Cooking grid: 2 x 380x520 mm with piezo ignition, fat drip container, removable burner,  
Cooking grid for meat and lava rock for first-time use

Nominal heat input: 2 x 6.5 kW,  
Appliance configured for natural gas H  
Outer dimensions: 800 x 700 x 900 mm

**Item no.** 362467  
**Price** 2955.00



# Tilting bratt pans

## Tilting electric bratt pan 50 l

Stainless steel pan with 1 heat zone  
Cooking surface made from 12 mm thick stainless steel  
Cold water inlet via a tap  
Pan tilted manually  
Net capacity 50 litres

Temperature range: 50°–300°C  
Connected load: 10.5 kW / 400 V  
Outer dimensions: 800x700x900 mm

**Item no.** 362491  
**Price** 5160.00

## Tilting gas bratt pan 50 l

Stainless steel pan with 1 heat zone and piezo ignition  
Cooking surface made from 12 mm thick stainless steel  
Cold water inlet via a tap  
Pan tilted manually  
Net capacity 50 litres

Temperature range: 50°–300°C  
Nominal heat input: 12 kW  
configured for natural gas H  
Outer dimensions: 800x700x900 mm

**Item no.** 362495  
**Price** 5450.00

## Tilting electric bratt pan 80 l

Stainless steel pan with 1 heat zone  
Cooking surface made from 12 mm thick stainless steel  
Cold water inlet via a tap  
Pan tilted manually  
Net capacity 80 litres

Temperature range: 50°–300°C  
Connected load: 15.0 kW / 400 V  
Outer dimensions: 800x900x900 mm

**Item no.** 362493  
**Price** 5700.00

## Tilting gas bratt pan 80 l

Stainless steel pan with 1 heat zone and piezo ignition  
Cooking surface made from 12 mm thick stainless steel  
Cold water inlet via a tap  
Pan tilted manually  
Net capacity 80 litres

Temperature range: 50°–300°C  
Nominal heat input: 22 kW  
configured for natural gas H  
Outer dimensions: 800x900x900 mm

**Item no.** 362497  
**Price** 5995.00

## Appliance connecting rod

Joint cover bevelled 10 mm on the left- and right-hand sides

Material: Stainless steel CNS 18/10

Dimensions: 621 x 8 x 12 mm

**Item no.** 362999  
**Price** 40.00







## Bain-maries/pasta boiling pans



### Bain-marie GN 1/1

Made from stainless steel  
 Tank GN 1/1-200 mm  
 Semi-automatic water refill system  
 Safety water drainage tap at the front  
 Base unit closed on 3 sides, open at front,  
 Temperature range: 30–90° C

Connected load: 1.6 kW / 230 V  
 Outer dimensions: W. 400 x D. 700 x H. 900 mm

**Item no.** 362636  
**Price** 2200.00



### Bain-marie GN 2/1

Bain-marie GN 2/1  
 Made from stainless steel  
 Tank GN 2/1-200 mm  
 Semi-automatic water refill system  
 Safety water drainage tap at the front  
 Base unit closed on 3 sides, open at front,  
 Temperature range: 30–90° C

Connected load: 3.2 kW / 230 V  
 Outer dimensions: W. 800 x D. 700 x H. 900 mm

**Item no.** 362638  
**Price** 2650.00



### Electric pasta boiler 23 litres

Base unit closed on 3 sides, with swing door  
 Heated by swing-out elements in the tank  
 Cold water filled electronically  
 Water inlet and drain (connected to mains water supply/drain)  
 Tank: 306 x 340 x 320 mm, 23 litres, containers not included

Temperature range: 30 ° - 110 °C  
 Connected load: 6.0 kW / 400 V  
 Outer dimensions: 400 x 700 x 900 mm

**Item no.** 362600  
**Price** 3100.00



### Electric pasta boiler 2 x 23 litres

Base unit closed on 3 sides, with swing door, heated by swivel elements in the tank. Cold water filled electronically, mains connection for water and drainage. Tanks: 2 x 306x340x320 mm, each 23 litres, containers not included

Temperature range: 30 ° - 110 °C  
 Connected load: 12.0 kW / 400 V  
 Outer dimensions: 800 x 700 x 900 mm

**Item no.** 362602  
**Price** 5475.00

# Electric and gas deep fat fryers



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## Electric deep fat fryer 1 x 17 litres

Base unit closed on 3 sides, with swing door  
Heated by swing-out elements in the tank  
Tank: 17 litres with fat collection container  
Basket dimensions: 280 x 300 x 120 mm

Temperature range: 50 ° - 190 °C  
Connected load: 13.5 kW / 400 V  
Outer dimensions: 400 x 700 x 900 mm

**Item no.** 362501  
**Price** 2725.00



## Electric deep fat fryer 2 x 17 litres

Base unit closed on 3 sides, with swing door  
Heated by swing-out elements in the tank  
Tank: 2 x 17 litres with fat collection container  
Basket dimensions: 2 x 280 x 300 x 120 mm,

Temperature range: 50 ° - 190 °C  
Connected load: 2 x 13.5 kW / 400 V  
Outer dimensions: 800 x 700 x 900 mm

**Item no.** 362512  
**Price** 4495.00



## Gas deep fat fryer 1 x 15 litres

Base unit closed on 3 sides, with swing door  
Piezo ignition pipe burner in tank  
Tank: 15 litres, basket dimensions: 280 x 295 x 100 mm,  
with fat collection container

Temperature range: 50 ° - 190 °C  
Nominal heat input: 12 kW  
Outer dimensions: 400 x 700 x 900 mm

**Item no.** 362520  
**Price** 2540.00



## Gas deep fat fryer 2 x 15 litres

Base unit closed on 3 sides, with swing door  
Piezo ignition pipe burner in tank  
Tanks: 2 x 15 litres, basket dimensions: 280 x 295 x 100 mm,  
with fat collection container

Temperature range: 50 ° - 190 °C  
Nominal heat input: 2 x 12 kW  
Outer dimensions: 800 x 700 x 900 mm

**Item no.** 362522  
**Price** 4295.00



## Appliance connecting rod

Joint cover bevelled 10 mm on the left- and right-hand sides

Material: Stainless steel CNS 18/10

Dimensions: 621 x 8 x 12 mm

**Item no.** 362999  
**Price** 40.00





## Boiling pans / pasta boiling pans



### Electric boiling pan 50 l

Pan base made from non-corrosive AISI316; walls, lid and top panel made from AISI304  
Double-shell design for indirect heating  
Ergonomic handle to ensure safe opening of lid  
Drain pipe keeps top of appliance free of water  
Cold water filled via a swivelling tap activated by the lid  
Semi-automatic filling  
Safety valve 0.5 bar with manometer  
Water level markings inside the pan  
Thermostat-controlled temperature

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Temperature control: 30–110 °C  
Connected load: 10.5 kW / 400 V  
Outer dimensions: 800x700x900 mm

**Item no.** 362680  
**Price** 6100.00



### Electric boiling pan 100 l

Pan base made from non-corrosive AISI316; walls, lid and top panel made from AISI304  
Double-shell design for indirect heating  
Ergonomic handle to ensure safe opening of lid  
Drain pipe keeps top of appliance free of water  
Cold water filled via a swivelling tap activated by the lid  
Semi-automatic filling  
Safety valve 0.5 bar with manometer  
Water level markings inside the pan  
Thermostat-controlled temperature

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Temperature control: 30–110 °C  
Connected load: 21.0 kW / 400 V  
Outer dimensions: 800x900x900 mm

**Item no.** 362685  
**Price** 7350.00



# Free-standing units

## Neutral counter unit with drawer

Outer dimensions: 400x700x900 mm

**Item no.** 362900  
**Price** 1199.00



## Neutral counter unit with drawer

Outer dimensions: 800x700x900 mm

**Item no.** 362905  
**Price** 1675.00



## Left-hand doors for 400 base units

Made from CNS 18/10

**Item no.** 362950  
**Price** 185.00



## Right-hand doors for 400 base units

Made from CNS 18/10

**Item no.** 362951  
**Price** 185.00



## Appliance connecting rod

Joint cover bevelled 10 mm on the left- and right-hand sides

Material: Stainless steel CNS 18/10

Dimensions: 621 x 8 x 12 mm

**Item no.** 362999  
**Price** 40.00





### Electric induction range 1 cooking zone, 3.5 kW

CNS 18/10 casing  
Flush-fitted Ceran glass  
Pan detection, pan quality control and overheat shut-off  
Fully adjustable power control 1–9 with residual heat indicator  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Includes: Cable with CEE plug and  
Aluminium fat filter (dishwasher-safe)

Outer dimensions: **W. 400 x D. 600 x H. 200 mm incl. feet**

1 square coil 270 x 270 mm, 3.5 kW

Ceran glass: 350 x 560 mm

Connected load: 3.5 kW / 230 V

**Item no. 201225**

**Price 3390.00**



### Electric induction range 2 cooking zones, 1.8 kW each

CNS 18/10 casing  
Flush-fitted Ceran glass  
Pan detection, pan quality control and overheat shut-off  
Fully adjustable power control 1–9 with residual heat indicator  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Includes: Cable with CEE plug and  
Aluminium fat filter (dishwasher-safe)

Outer dimensions: **W. 400 x D. 600 x H. 200 mm incl. feet**

2 x round coils Ø 210 mm, 1.8 kW each

Ceran glass: 350 x 560 mm

Connected load: 3.5 kW / 230 V

**Item no. 201226**

**Price 3590.00**



### Electric induction range 2 cooking zones, 3.5 kW each

CNS 18/10 casing  
Flush-fitted Ceran glass  
Pan detection, pan quality control and overheat shut-off  
Fully adjustable power control 1–9 with residual heat indicator  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Includes: Cable with CEE plug and  
Aluminium fat filter (dishwasher-safe)

Outer dimensions: **W. 400 x D. 600 x H. 200 mm incl. feet**

2 x round coils Ø 230 mm, 3.5 kW each

Ceran glass: 350 x 560 mm

Connected load: 7.0 kW / 400 V

**Item no. 201227**

**Price 4490.00**

# Induction



## Electric induction wok hob, 3.5 kW

CNS 18/10 casing  
Ceran glass bowl (Ø 300 mm), flush-fitted  
Pan detection, pan quality control and overheat shut-off  
Fully adjustable power control 1–9 with residual heat indicator  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Includes: Cable with plug and  
Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 600 x H. 200 mm incl. feet

Round coil Ø 300 mm, 3.5 kW

Connected load: 3.5 kW / 230 V

**Item no.** 201288

**Price** 3290.00



## Electric induction wok hob, 5.0 kW

CNS 18/10 casing  
Ceran glass bowl (Ø 300 mm), flush-fitted  
Pan detection, pan quality control and overheat shut-off  
Fully adjustable power control 1–9 with residual heat indicator  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Includes: Cable with CEE plug and  
Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 600 x H. 200 mm incl. feet

Round coil Ø 300 mm, 5.0 kW

Connected load: 5.0 kW / 400 V

**Item no.** 201289

**Price** 3690.00



## Wok

Material: Stainless steel CNS 18/10  
Capacity 4–5 litres Ø 390 mm

**Item no.** 209203

**Price** 225.00



## Wok

Material: CNS 18/10 stainless steel, ultra-light for easy handling  
Capacity 4–5 litres Ø 360 mm

**Item no.** 209204

**Price** 190.00



## Wok

Material: Stainless steel CNS 18/10 with non-stick coating  
Capacity 4–5 litres Ø 390 mm

**Item no.** 209205

**Price** 249.00



## Wok

Material: Steel  
Capacity 4–5 litres Ø 360 mm

**Item no.** 209206

**Price** 135.00







## Electric range with radiant elements, 2 cooking zones

CNS 18/10 casing  
Flush-fitted Ceran glass  
Fully adjustable power control dial with energy regulator  
Residual heat indicator beneath the glass  
Includes: Cable with CEE plug

Outer dimensions: **W. 400 x D. 600 x H. 200 mm incl. feet**  
Radiant hobs: 2 x round Ø 230 mm, 3.0 kW each  
Ceran glass: 350 x 560 mm  
Connected load: 6.0 kW / 400 V

**Item no. 201320**  
**Price 2190.00**



## Countertop heated hotplate 110°C

CNS 18/10 casing  
Flush-fitted Ceran glass  
Fully adjustable power control dial with energy regulator  
Residual heat indicator beneath the glass  
Includes: Cable with plug

Outer dimensions: **W. 400 x D. 600 x H. 200 mm incl. feet**  
Heating element: 1 x 315 x 490 mm  
Temperature range: 30°–110°C  
Ceran glass: 350 x 560 mm  
Connected load: 1.5 kW / 230 V

**Item no. 201330**  
**Price 2290.00**



## Countertop heated hotplate 190°C

CNS 18/10 casing  
Flush-fitted Ceran glass  
Fully adjustable power control dial with energy regulator  
Residual heat indicator beneath the glass  
Includes: Cable with plug

Outer dimensions: **W. 400 x D. 600 x H. 200 mm incl. feet**  
Heating element: 1 x 315 x 490 mm  
Temperature range: 50°–190°C  
Ceran glass: 350 x 560 mm  
Connected load: 1.5 kW / 230 V

**Item no. 201331**  
**Price 2690.00**



## Sous-vide cooker LSV

Casing made from CNS 18/10. Tanks fitted with drain tap  
Can also be used as a bain-marie  
Suitable for **GN 1/1-150 mm** containers.  
Heated indirectly with even heat distribution and fully adjustable temperature control from 30°C to 80°C, using manual pre-set or core temperature sensor  
User-friendly touchscreen, microprocessor control  
incl. core temperature sensor and stainless steel lid GN 1/1

Outer dimensions: **W. 400 x D. 600 x H. 200 mm**  
Tank dimensions: W. 325 x D. 530 x H. 150  
Connected load: 3.0 kW / 230 V

**Item no. 201660**  
**Price 3090.00**

# Bain-maries



## Electric boiling pan GN 1/1

CNS 18/10 casing  
Indirect heat  
Flush-fitted boiling tank GN 1/1-150  
Main switch with 3 power settings, thermostat, ON lamp and heat display lamp on the front panel  
Incl. Water drain tap and perforated shelf.  
Water inlet and containers not included  
Includes: Cable with CEE plug

Outer dimensions: **W. 400 x D. 600 x H. 200 mm**

Temperature range: 30°-100° C

Connected load: 7.0 kW / **400 V**

Weight: 13 kg

**Item no. 201675**

**Price 2390.00**



## Draining tray 1/3

Stainless steel

suitable for use with boiling pan GN 1/1, prod. no. 206675

**Item no. 209660**

**Price 115.00**



## Basic accessory set for boiling pan with drip tray

Made from CNS 18/10  
Comprises 4 pasta baskets 1/6

Dimensions: For GN 2/3 - 150 mm

**Item no. 206624**

**Price 385.00**



## Basic accessory set for boiling pan with no drip tray

Made from CNS 18/10  
Comprises 4 pasta baskets 1/6 and 1 pasta basket 1/3

Dimensions: For GN 1/1 - 150 mm

**Item no. 206625**

**Price 525.00**



## Bain-marie GN 1/1

Casing made from CNS 18/10. Tanks fitted with drain tap  
Main switch with ON lamp  
Fully adjustable temperature between 50°C and 85°C  
Suitable for **GN 1/1-150 mm containers**

Outer dimensions: **W. 400 x D. 600 x H. 200 mm**

Connected load: 1.8 kW / 230 V

Weight: 12 kg

**Item no. 201650**

**Price 1590.00**





### Electric griddle 400, hard chrome-plated, smooth

CNS 18/10 casing  
Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
Chute 125 x 35 mm into removable fat collection drawer  
Fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Incl. Cable with plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 400 x D. 600 x H. 200 mm

Cooking surface: 320 x 520 mm

Temperature range: 50°–250°C

Connected load: 3.3 kW / 230 V

**Item no. 201400**

**Price 3190.00**

**With reinforced heating element: 4.5 kW 400V**

**Item no. 201403**

**Price 3190.00**



### Electric griddle 600, hard chrome-plated, smooth

CNS 18/10 casing  
Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
Chute 125 x 35 mm into removable fat collection drawer  
2 heat zones, fully adjustable temperature controlled by 2 thermostats  
Control dial and ON lamp on the front panel  
Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 600 x D. 600 x H. 200 mm

Cooking surface: 520 x 520 mm

Temperature range: 50°–250°C

Connected load: 7.5 kW / 400 V

**Item no. 201401**

**Price 4490.00**



### Electric griddle 800, hard chrome-plated, smooth

CNS 18/10 casing  
Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
Chute 125 x 35 mm into removable fat collection drawer  
2 heat zones, fully adjustable temperature controlled by 2 thermostats  
Control dial and ON lamp on the front panel  
Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 800 x D. 600 x H. 200 mm

Cooking surface: 720 x 520 mm

Temperature range: 50°–250°C

Connected load: 10.5 kW / 400 V

**Item no. 201402**

**Price 5350.00**

# Beef & burgers Griddles



## Electric griddle 400, hard chrome-plated, ridged

CNS 18/10 casing  
Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
Chute 125 x 35 mm into removable fat collection drawer  
Fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Incl. Cable with plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 400 x D. 600 x H. 200 mm**  
Cooking surface: 320 x 520 mm  
Temperature range: 50°–250°C  
Connected load: 3.3 kW / 230 V

**Item no. 201410**  
**Price 3490.00**

**With reinforced heating element: 4.5 kW 400V**

**Item no. 201413**  
**Price 3490.00**



## Electric griddle 600, hard chrome-plated, 1/2 ridged

CNS 18/10 casing  
Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
Chute 125 x 35 mm into removable fat collection drawer  
2 heat zones, fully adjustable temperature controlled by 2 thermostats  
Control dial and ON lamp on the front panel  
Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 600 x D. 600 x H. 200 mm**  
Cooking surface: 520 x 520 mm  
Temperature range: 50°–250°C  
Connected load: 7.5 kW / 400 V

**Item no. 201411**  
**Price 4750.00**



## Electric griddle 800, hard chrome-plated, 1/2 ridged

CNS 18/10 casing  
Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
Chute 125 x 35 mm into removable fat collection drawer  
2 heat zones, fully adjustable temperature controlled by 2 thermostats  
Control dial and ON lamp on the front panel  
Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 800 x D. 600 x H. 200 mm**  
Cooking surface: 720 x 520 mm  
Temperature range: 50°–250°C  
Connected load: 10.5 kW / 400 V

**Item no. 201412**  
**Price 5650.00**





### Burger griddle 1000, hard chrome-plated, smooth

CNS 18/10 casing  
Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
Chute 125 x 35 mm into removable fat collection drawer  
2 heat zones, fully adjustable temperature controlled by 3 thermostats  
Fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Incl. Cable with plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 1000 x D. 600 x H. 200 mm

Cooking surface: 920 x 520 mm

Temperature range: 50°–250°C

Connected load: 13.5 kW / 400 V

**Item no.** 201480

**Price** 5750.00



### Burger griddle 1200, hard chrome-plated, smooth

CNS 18/10 casing  
Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
Chute 125 x 35 mm into removable fat collection drawer  
3 heat zones, fully adjustable temperature controlled by 3 thermostats  
Control dial and ON lamp on the front panel  
Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 1200 x D. 600 x H. 200 mm

Cooking surface: 1120 x 520 mm

Temperature range: 50°–250°C

Connected load: 16.5 kW / 400 V

**Item no.** 201481

**Price** 6950.00



### Burger griddle 1400, hard chrome-plated, smooth

CNS 18/10 casing  
Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
Chute 125 x 35 mm into removable fat collection drawer  
3 heat zones, fully adjustable temperature controlled by 3 thermostats  
Control dial and ON lamp on the front panel  
Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 1400 x D. 600 x H. 200 mm

Cooking surface: 1320 x 520 mm

Temperature range: 50°–250°C

Connected load: 19.5 kW / 400 V

**Item no.** 201482

**Price** 7790.00



# Beef & burgers

## Griddles



### Burger griddle 1000, hard chrome-plated, ridged

CNS 18/10 casing  
 Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
 Chute 125 x 35 mm into removable fat collection drawer  
 2 heat zones, fully adjustable temperature controlled by 3 thermostats  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Incl. Cable with plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 1000 x D. 600 x H. 200 mm  
 Cooking surface: 920 x 520 mm  
 Temperature range: 50°–250°C  
 Connected load: 13.5 kW / 400 V

	<b>1/2 ridged</b>	<b>1/3 ridged</b>
<b>Item no.</b>	<b>201483</b>	<b>211483</b>
<b>Price</b>	<b>6090.00</b>	<b>6090.00</b>



### Burger griddle 1200, hard chrome-plated, ridged

CNS 18/10 casing  
 Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
 Chute 125 x 35 mm into removable fat collection drawer  
 3 heat zones, fully adjustable temperature controlled by 3 thermostats  
 Control dial and ON lamp on the front panel  
 Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 1200 x D. 600 x H. 200 mm  
 Cooking surface: 1120 x 520 mm  
 Temperature range: 50°–250°C  
 Connected load: 16.5 kW / 400 V

	<b>1/2 ridged</b>	<b>1/3 ridged</b>
<b>Item no.</b>	<b>201484</b>	<b>211484</b>
<b>Price</b>	<b>7250.00</b>	<b>7250.00</b>



### Burger griddle 1400, hard chrome-plated, ridged

CNS 18/10 casing  
 Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
 Chute 125 x 35 mm into removable fat collection drawer  
 3 heat zones, fully adjustable temperature controlled by 3 thermostats  
 Control dial and ON lamp on the front panel  
 Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 1400 x D. 600 x H. 200 mm  
 Cooking surface: 1320 x 520 mm  
 Temperature range: 50°–250°C  
 Connected load: 19.5 kW / 400 V

	<b>1/2 ridged</b>	<b>1/3 ridged</b>
<b>Item no.</b>	<b>201485</b>	<b>211485</b>
<b>Price</b>	<b>8090.00</b>	<b>8090.00</b>



Burger griddles





### Burger griddle 1000, hard chrome-plated, smooth

CNS 18/10 casing  
Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
Chute 125 x 35 mm into removable fat collection drawer  
2 heat zones, fully adjustable temperature controlled by 3 thermostats  
Fully adjustable thermostat-controlled temperature  
Control dial and ON lamp on the front panel  
Incl. Cable with plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1000 x D. 600 x H. 850 mm**

Cooking surface: 920 x 520 mm

Temperature range: 50°–250°C

Connected load: 13.5 kW / 400 V

**Item no. 201490**

**Price 6700.00**



### Burger griddle 1200, hard chrome-plated, smooth

CNS 18/10 casing  
Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
Chute 125 x 35 mm into removable fat collection drawer  
3 heat zones, fully adjustable temperature controlled by 3 thermostats  
Control dial and ON lamp on the front panel  
Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1200 x D. 600 x H. 850 mm**

Cooking surface: 1120 x 520 mm

Temperature range: 50°–250°C

Connected load: 16.5 kW / 400 V

**Item no. 201491**

**Price 8100.00**



### Burger griddle 1400, hard chrome-plated, smooth

CNS 18/10 casing  
Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
Chute 125 x 35 mm into removable fat collection drawer  
3 heat zones, fully adjustable temperature controlled by 3 thermostats  
Control dial and ON lamp on the front panel  
Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1400 x D. 600 x H. 850 mm**

Cooking surface: 1320 x 520 mm

Temperature range: 50°–250°C

Connected load: 19.5 kW / 400 V

**Item no. 201492**

**Price 9050.00**

# Beef & burgers

## Griddles



### Burger griddle 1000, hard chrome-plated, ridged

CNS 18/10 casing  
 Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
 Chute 125 x 35 mm into removable fat collection drawer  
 2 heat zones, fully adjustable temperature controlled by 3 thermostats  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Incl. Cable with plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 1000 x D. 600 x H. 850 mm  
 Cooking surface: 920 x 520 mm  
 Temperature range: 50°–250°C  
 Connected load: 13.5 kW / 400 V

	1/2 ridged	1/3 ridged
<b>Item no.</b>	<b>201493</b>	<b>211493</b>
<b>Price</b>	<b>7050.00</b>	<b>7050.00</b>



### Burger griddle 1200, hard chrome-plated, ridged

CNS 18/10 casing  
 Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
 Chute 125 x 35 mm into removable fat collection drawer  
 3 heat zones, fully adjustable temperature controlled by 3 thermostats  
 Control dial and ON lamp on the front panel  
 Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 1200 x D. 600 x H. 850 mm  
 Cooking surface: 1120 x 520 mm  
 Temperature range: 50°–250°C  
 Connected load: 16.5 kW / 400 V

	1/2 ridged	1/3 ridged
<b>Item no.</b>	<b>201494</b>	<b>211494</b>
<b>Price</b>	<b>8725.00</b>	<b>8725.00</b>



### Burger griddle 1400, hard chrome-plated, ridged

CNS 18/10 casing  
 Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
 Chute 125 x 35 mm into removable fat collection drawer  
 3 heat zones, fully adjustable temperature controlled by 3 thermostats  
 Control dial and ON lamp on the front panel  
 Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 1400 x D. 600 x H. 850 mm  
 Cooking surface: 1320 x 520 mm  
 Temperature range: 50°–250°C  
 Connected load: 19.5 kW / 400 V

	1/2 ridged	1/3 ridged
<b>Item no.</b>	<b>201495</b>	<b>211495</b>
<b>Price</b>	<b>9330.00</b>	<b>9330.00</b>



Burger griddles



### Electric Asian teppanyaki griddle with 2 heat zones

CNS 18/10 casing, 2 separate heat zones  
 Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
 Chute 125 x 35 mm into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Cable with CEE plug, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 600 x D. 600 x H. 200 mm**  
 Cooking surface: 520 x 520 mm  
 Temperature range: 50°–250°C  
 Connected load: 7.5 kW / 400 V

**Item no. 201420**  
**Price 4320.00**



### Electric Asian teppanyaki griddle with 3 heat zones

CNS 18/10 casing, 3 separate heat zones  
 Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
 Chute 125 x 35 mm into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Cable with **32 A CEE plug**, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1200 x D. 600 x H. 200 mm**  
 Cooking surface: 1120 x 520 mm  
 Temperature range 50°–250°C  
 Connected load: 16.5 kW / 400 V

**Item no. 201421**  
**Price 6850.00**



### Electric Asian teppanyaki griddle with 3 heat zones

CNS 18/10 casing, 3 separate heat zones  
 Special steel cooking surface, hard chrome-plated finish  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
 Chute 125 x 35 mm into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Cable with **32 A CEE plug**, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1400 x D. 600 x H. 200 mm**  
 Cooking surface: 1320 x 520 mm  
 Temperature range 50°–250°C  
 Connected load: 18.0 kW / 400 V

**Item no. 201422**  
**Price 7670.00**

### Teppanyaki griddle base unit

Stainless steel CNS 18/10

<b>Item no.</b>	<b>209971</b>	<b>209972</b>	<b>209773</b>
<b>for width</b>	<b>600 mm</b>	<b>1200 mm</b>	<b>1400 mm</b>
<b>Price</b>	<b>680.00</b>	<b>950.00</b>	<b>1050.00</b>

### Splash guard for teppanyaki griddles

Stainless steel CNS 18/10

<b>Item no.</b>	<b>209453</b>	<b>209454</b>	<b>209455</b>
<b>for width</b>	<b>600 mm</b>	<b>1200 mm</b>	<b>1400 mm</b>
<b>Price</b>	<b>310.00</b>	<b>450.00</b>	<b>520.00</b>

# Bratt pans

## Electric bratt pan 400

CNS 18/10 casing  
 Special steel cooking surface, hard-plated stainless steel finish  
 Inside height of pan 60 mm  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
 Round drain hole (Ø 55 mm) with Teflon plug in a removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Cable with CEE plug, Teflon plug, fat and drip drawer, food turner and stainless steel scouring pad  
 Optional feature: Removable CNS splash guard

Outer dimensions: **W. 400 x D. 600 x H. 200 mm**  
 Cooking surface: 340 x 540 mm  
 Temperature range: 60°–300°C  
 Connected load: 4.5 kW / 400 V

**Item no. 201471**  
**Price 3400.00**



## Electric bratt pan 600

CNS 18/10 casing  
 Special steel cooking surface, hard-plated stainless steel finish  
 Inside height of pan 60 mm  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
 Round drain hole (Ø 55 mm) with Teflon plug in a removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Control dial and ON lamp on the front panel  
 Includes: Cable with CEE plug, Teflon plug, fat and drip drawer, food turner and stainless steel scouring pad  
 Optional feature: Removable CNS splash guard

Outer dimensions: **W. 600 x D. 600 x H. 200 mm**  
 Cooking surface: 540 x 540 mm  
 Temperature range: 60°–300°C  
 Connected load: 7.5 kW / 400 V

**Item no. 201472**  
**Price 5150.00**



## Splash guard for bratt pans

CNS 18/10 stainless steel, suitable for use with 400, 600 and 800 mm bratt pans

Item no.	209450	209451	209452
for width	400 mm	600 mm	800 mm
Price	230.00	320.00	360.00





### 'Compact' electric induction range 1 hob

CNS 18/10 casing  
Flush-fitted Ceran glass  
Pan detection, pan quality control and overheat shut-off  
Fully adjustable power control 1–9 with residual heat indicator  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Includes: Cable with plug and aluminium fat filter (dishwasher-safe)

Outer dimensions: **W. 340 x D. 405 x H. 120 incl. feet**

Round coil Ø 210 mm  
Ceran glass: 290 x 290 mm

<b>Voltage</b>	<b>230 V</b>	<b>230 V</b>	<b>400 V</b>
<b>Connected load</b>	<b>2.5 kW</b>	<b>3.5 kW</b>	<b>5.0 kW</b>
<b>Item no.</b>	<b>201202</b>	<b>201203</b>	<b>201205</b>
<b>Price</b>	<b>1450.00</b>	<b>1550.00</b>	<b>2050.00</b>



### Top wok stand

Made from CNS 18/10  
Suitable for use with the 'Compact' induction ranges: 201202, 201203, 201205

Outer dimensions: **W. 340 x D. 340 x H. 60 mm**

Weight: 1.8 kg

<b>Item no.</b>	<b>209201</b>
<b>Price</b>	<b>235.00</b>



### Electric induction range 1 cooking zone

CNS 18/10 casing  
Flush-fitted Ceran glass  
Pan detection and overheat shut-off  
Fully adjustable power control 1–9 with residual heat indicator  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Includes: Cable with plug and  
Aluminium fat filter (dishwasher-safe)

Outer dimensions: **W. 400 x D. 455 x H. 120 mm incl. feet**

Round coil Ø 230 mm  
Ceran glass: 350 x 350 mm

<b>Voltage</b>	<b>230 V</b>	<b>400 V</b>
<b>Connected load</b>	<b>3.5 kW</b>	<b>5.0 kW</b>
<b>Item no.</b>	<b>201213</b>	<b>201215</b>
<b>Price</b>	<b>2220.00</b>	<b>2460.00</b>



### Top wok stand

Made from CNS 18/10  
Suitable for use with induction ranges: 201213, 201215

Outer dimensions: **W. 400 x D. 400 x H. 60 mm**

Weight: 1.8 kg

<b>Item no.</b>	<b>209202</b>
<b>Price</b>	<b>340.00</b>

# Countertop appliances

## Induction



### '1+1' electric induction range

#### 2 cooking zones, 1.8 kW each or 1 x 3.5 kW

CNS 18/10 casing  
Flush-fitted Ceran glass  
Power function  
Pan detection, pan quality control and overheat shut-off  
2 fully adjustable power controls 1-9  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Includes: Cable with plug and Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 340 x D. 585 x H. 110 mm incl. feet  
2 x cooking zones with 1.8 kW each, or 3.5 kW when only the front cooking zone is used  
2 x round coils Ø 210 mm, 1.8 kW each  
Ceran glass: 290 x 475 mm  
Connected load: 3.5 kW / 230 V

**Item no.** 201222

**Price** 1890.00



### Electric induction range

#### 2 cooking zones, 3.5 kW each

CNS 18/10 casing  
Flush-fitted Ceran glass  
Pan detection and overheat shut-off  
Fully adjustable power control 1-9 with residual heat indicator  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Includes: Cable with CEE plug and Aluminium filter

Outer dimensions: W. 400 x D. 655 x H. 120 mm incl. feet  
2 x round coils Ø 230 mm, 3.5 kW each  
Ceran glass: 350 x 560 mm  
Connected load: 7.0 kW / 400 V

**Item no.** 201223

**Price** 4375.00



### 'Compact' electric induction wok hob 3.5 kW

CNS 18/10 casing  
Ceran glass bowl flush-fitted from below  
Pan detection, pan quality control and overheat shut-off  
Fully adjustable power control 1-9 with residual heat indicator  
Digital display beneath the Ceran glass  
Fan integrated in base of appliance  
Includes: Cable with plug and Aluminium fat filter (dishwasher-safe). Wok not included.

Outer dimensions: W. 330 x D. 380 x H. 175 mm incl. feet  
Round coil Ø 300 mm, 3.5 kW  
Ceran glass bowl: Ø 300 mm  
Connected load: 3.5 kW / 230 V

**Item no.** 201280

**Price** 1920.00







### Electric induction wok hob, 3.5 kW

CNS 18/10 casing  
 Ceran glass bowl flush-fitted from below  
 Pan detection, pan quality control and overheat shut-off  
 Fully adjustable power control 1–9 with residual heat indicator  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Includes: Cable with plug and  
 Aluminium fat filter (dishwasher-safe). Wok not included.

Outer dimensions: **W. 400 x D. 455 x H. 180 mm incl. feet**

Round coil Ø 300 mm, 3.5 kW  
 Ceran glass bowl: Ø 300 mm  
 Connected load: 3.5 kW / 230 V

**Item no. 201281**

**Price 2660.00**



### Electric induction wok hob, 5 kW

CNS 18/10 casing  
 Ceran glass bowl flush-fitted from below  
 Pan detection, pan quality control and overheat shut-off  
 Fully adjustable power control 1–9 with residual heat indicator  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Includes: Cable with CEE plug and  
 Aluminium fat filter (dishwasher-safe). Wok not included.

Outer dimensions: **W. 400 x D. 455 x H. 180 mm incl. feet**

Round coil Ø 300 mm, 5 kW  
 Ceran glass bowl: Ø 300 mm  
 Connected load: 5.0 kW / 400 V

**Item no. 201282**

**Price 3175.00**



### Electric induction wok hob, 7 kW

CNS 18/10 casing  
 Ceran glass bowl flush-fitted from below  
 Pan detection, pan quality control and overheat shut-off  
 Fully adjustable power control 1–9 with residual heat indicator  
 Digital display beneath the Ceran glass  
 Fan integrated in base of appliance  
 Includes: Cable with CEE plug and  
 Aluminium fat filter (dishwasher-safe). Wok not included.

Outer dimensions: **W. 400 x D. 455 x H. 180 mm incl. feet**

Round coil Ø 300 mm, 7 kW  
 Ceran glass bowl: Ø 300 mm  
 Connected load: 7.0 kW / 400 V

**Item no. 201283**

**Price 3475.00**

# Countertop appliances

## Basic induction



Profikocher

### Basic induction range 350

Stainless steel casing  
Ceran glass hobs  
Round coil Ø 260 mm  
Power settings 1–10 (500–3500W)  
Electronic overheat shut-off  
Digital display, ON lamp  
Appliance is not suitable for constant commercial use

Ceran glass: 285 x 285 mm,  
Connected load: 3.5 kW / 230 V  
Outer dimensions: 340 x 445 x 117 mm

Item no. 132203

Price 390.00



Profikocher



Induction



### Electric range with radiant elements, 2.3 kW 1 hob

CNS 18/10 casing  
Flush-fitted Ceran glass  
Fully adjustable power control dial with energy regulator  
Residual heat indicator beneath the glass  
Includes: Cable with plug

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Outer dimensions: **W. 340 x D. 410 x H. 100 mm incl. feet**  
Cooking zone 1 x 2.3 kW  
Radiant elements: round Ø 210 mm  
Ceran glass: 290 x 290 mm  
Connected load: 2.3 kW / 230 V

**Item no. 201300**  
**Price 650.00**



### Electric range with radiant elements, 3 kW 1 hob

CNS 18/10 casing  
Flush-fitted Ceran glass  
Fully adjustable power control dial with energy regulator  
Residual heat indicator beneath the glass  
Includes: Cable with plug

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Outer dimensions: **W. 400 x D. 455 x H. 120 mm incl. feet**  
Cooking zone 1 x 3.0 kW  
Radiant elements: round Ø 230 mm  
Ceran glass: 350 x 350 mm  
Connected load: 3.0 kW / 230 V

**Item no. 201301**  
**Price 760.00**



### Electric range with radiant elements, 2 cooking zones

CNS 18/10 casing  
Flush-fitted Ceran glass  
Fully adjustable power control dial with energy regulator  
Residual heat indicator beneath the glass  
Includes: Cable with plug

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Outer dimensions: **W. 340 x D. 585 x H. 110 mm incl. feet**  
Radiant element at the front: round Ø 200 mm, 2.0 kW  
Radiant element at the back: round Ø 160 mm, 1.5 kW  
Ceran glass: 290 x 475 mm  
Connected load: 3.5 kW / 230 V

**Item no. 201302**  
**Price 1075.00**



### Collo glass-ceramic care kit

Volume: Scraper (45 mm), cleaning fluid and polishing cloth

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Dimensions: 125 ml  
Weight: 0.8 kg

**Item no. 209227**  
**Price 40.00**

# Electric stockpot stoves



## Electric stockpot stove 5.0 kW

Made from heavy-duty CNS 18/10  
1 cast iron cooking plate Ø 400 mm, main switch (3 power settings)  
with ON lamp, overheat shut-off,  
height-adjustable feet, and cable

Outer dimensions: 568 x 568 x 570 mm  
Connected load: 5.0 kW / 400 V

**Item no.** 362835  
**Price** 1400.00



## Electric stockpot stove, 5 kW

CNS 18/10 casing  
1 cast iron cooking plate Ø 400 mm  
Main switch (3 power settings) with ON lamp  
Overheat shut-off  
Dirt collection drawer to facilitate cleaning  
Height-adjustable feet  
Includes: Cable with CEE plug

Outer dimensions: **W. 550 x D. 550 x H. 500 mm**  
Connected load: 5.0 kW / 400 V

**Item no.** 201835  
**Price** 2390.00



## Electric induction stockpot stove, 9 kW

CNS 18/10 casing  
Fully adjustable power control 1–9  
Pan detection and overheat shut-off  
Fan integrated in base of appliance  
Removable aluminium fat filter (dishwasher-safe)  
Suitable for up to 70-litre pans (minimum size Ø 240 mm)  
Feet adjustable up to a height of 735 mm  
Includes: Cable with CEE plug  
and aluminium fat filter (dishwasher-safe)

Outer dimensions: **W. 480 x D. 480 x H. 465 mm**  
Round coil: 350 mm  
Ceran glass: 468 x 468 mm  
Connected load: 9.0 kW / 400 V

**Item no.** 201250  
**Price** 4890.00



## Electric induction stockpot stove, 9 kW, on casters

CNS 18/10 casing  
Fully adjustable power control 1–9  
Pan detection and overheat shut-off  
Fan integrated in base of appliance  
Removable aluminium fat filter (dishwasher-safe)  
Suitable for up to 70-litre pans (minimum size Ø 240 mm)  
Feet adjustable up to a height of 735 mm, fitted with casters, 2 of  
which are lockable. Includes: Cable with CEE plug  
and aluminium fat filter (dishwasher-safe)

Outer dimensions: **W. 480 x D. 520 x H. 535 mm**  
Round coil: 350 mm  
Ceran glass: 468 x 468 mm  
Connected load: 9.0 kW / 400 V

**Item no.** 201251  
**Price** 5090.00







## Gas stockpot stoves



### Gas stockpot stove, 7.5 kW

Made from stainless steel  
 1 burner with 7.5 kW connection  
 Includes control dial, ignition burner with pilot light  
 Height-adjustable feet  
 Does not include gas connection kit

Outer dimensions: **W. 400 x D. 400 x H. 350 mm**  
 Connected load: 7.5 kW gas, appliance configured for natural gas  
 Weight: 9 kg

**Item no. 162007**  
**Price 595.00**



### Gas stockpot stove, 12.0 kW

Made from stainless steel  
 1 burner with 12 kW connection  
 Includes control dial, ignition burner with pilot light  
 Height-adjustable feet  
 Does not include gas connection kit

Outer dimensions: **W. 500 x D. 500 x H. 450 mm**  
 Connected load: 12.0 kW gas, appliance configured for natural gas  
 Weight: 17 kg

**Item no. 162012**  
**Price 750.00**



### Gas connection kit

Suitable for indoor and outdoor connections  
 Comprises:

- Gas control EN61-DS 1.5 kg/h, 50 mbar
- Flexible metal hose MWS G1/4LH-UEMxIG Rp1/2x1500

**Item no. 920018**  
**Price 245.00**





# Countertop gas bratt pans

## Countertop gas combi bratt pan with 1 burner

Made from stainless steel with sheet steel bratt pan (60 mm high)  
Piezo ignition with control dial and gas hose (not fitted)  
Gas connection on the right-hand side  
Includes pressure control device for 5 kg and 11 kg bottles  
1.5kg/h 50 mbar with excess flow cut-off valve (for commercial use)

Outer dimensions: **W. 340 x D. 530 x H. 270 mm**  
Single-flame burner  
Connected load: 3.6 kW gas / Appliance configured for liquid gas  
Weight: 12 kg

**Item no. 152001**  
**Price 315.00**



## Countertop gas combi bratt pan with 3 burners

Made from stainless steel with sheet steel bratt pan (60 mm high)  
Piezo ignition with control dial and gas hose (not fitted)  
Gas connection on the right-hand side  
Includes pressure control device for 5 kg and 11 kg bottles  
1.5kg/h 50 mbar with excess flow cut-off valve (for commercial use)

Outer dimensions: **W. 650 x D. 530 x H. 270 mm**  
3-flame burner  
Connected load: 11.0 kW gas / Appliance configured for liquid gas  
Weight: 21 kg

**Item no. 152003**  
**Price 450.00**



## Countertop gas combi bratt pan with 5 burners

Made from stainless steel with sheet steel bratt pan (60 mm high)  
Piezo ignition with control dial and gas hose (not fitted)  
Gas connection on the right-hand side  
Includes pressure control device for 5 kg and 11 kg bottles  
1.5kg/h 50 mbar with excess flow cut-off valve (for commercial use)

Outer dimensions: **W. 980 x D. 530 x H. 270 mm**  
5-flame burner  
Connected load: 18.0 kW gas / Appliance configured for liquid gas  
Weight: 30 kg

**Item no. 152005**  
**Price 850.00**



## Feet with shelf

4 feet with shelf (working height approx. 800 mm)

For bratt pans	152001	152003	152005
<b>Item no.</b>	<b>152921</b>	<b>152923</b>	<b>152925</b>
<b>Price</b>	<b>80.00</b>	<b>95.00</b>	<b>155.00</b>



## Cooking grid set for countertop combi bratt pans

Grid shelf, flame cover and fat drip tray

For bratt pans	152001	152003	152005
<b>Item no.</b>	<b>152901</b>	<b>152903</b>	<b>152905</b>
<b>Price</b>	<b>110.00</b>	<b>145.00</b>	<b>220.00</b>



Countertop gas bratt pans





### Warming cabinet LHS

CNS 18/10 casing  
 Precise temperature settings using a sensor keypad with digital display  
 Temperature can be set to desired °C  
 Ventilation front and back  
 Side handles  
 Swing door with hinges on right (hinges can be reversed)  
 Includes: hot appliance plug and removable rails for GN 1/1 container

Outer dimensions: **W. 400 x D. 650 x H. 390 mm**  
 Inner dimensions: W. 350 x D. 570 x H. 285 mm  
 Capacity: 4 x GN 1/1-65 mm  
 Temperature range 30°–130°C  
 Connected load: 1.5 kW / 230 V

**Item no. 301710**  
**Price 3490.00**



### Warming/low-temperature oven LHSK with core temperature control

CNS 18/10 casing  
 Precise temperature settings using a sensor keypad with digital display  
 Electronic temperature monitoring with core temperature control  
 Temperature can be set to desired °C  
 Ventilation front and back  
 Side handles  
 Swing door with hinges on right (hinges can be reversed)  
 Includes: hot appliance plug and removable rails for GN 1/1 container

Outer dimensions: **W. 400 x D. 650 x H. 390 mm**  
 Inner dimensions: W. 350 x D. 570 x H. 285 mm  
 Capacity: 4 x GN 1/1-65 mm  
 Temperature range 30°–130°C  
 Connected load: 1.5 kW / 230 V

**Item no. 301720**  
**Price 3790.00**



### Warming cabinet with drawer LHSL

CNS 18/10 casing  
 With GN 1/1-150 mm drawer  
 Precise temperature settings using a sensor keypad with digital display  
 Temperature can be set to desired °C  
 Ventilation front and back  
 Side handles  
 Includes: hot appliance plug

Outer dimensions: **W. 400 x D. 650 x H. 300 mm**  
 Inner dimensions: W. 350 x D. 570 x H. 195 mm  
 Capacity: 1 x GN 1/1-150 mm  
 Temperature range 30°–130°C  
 Connected load: 1.0 kW / 230 V

**Item no. 301730**  
**Price 3890.00**

# Hot Star



## Warming cabinet LHSM Mega

CNS 18/10 casing  
Precise temperature settings using a sensor keypad with digital display  
Temperature can be set to desired °C  
Ventilation front and back  
Side handles  
Swing door with hinges on right (hinges can be reversed)  
Includes: hot appliance plug and removable rails for GN 1/1 container

Outer dimensions: W. 400 x D. 650 x H. 600 mm  
Inner dimensions: W. 350 x D. 570 x H. 500 mm  
Capacity: 6 x GN 1/1-65 mm or 3 x GN 1/1-150  
Temperature range 30°–120°C. 130°C disinfection  
Connected load: 2.5 kW / 230 V

**Item no.** 301711  
**Price** 4995.00



## Warming/low-temperature oven LHSKM Mega with core temperature control

CNS 18/10 casing  
Precise temperature settings using a sensor keypad with digital display  
Electronic temperature monitoring with core temperature control  
Temperature can be set to desired °C  
Ventilation front and back  
Side handles  
Swing door with hinges on right (hinges can be reversed)  
Includes: hot appliance plug and removable rails for GN 1/1 container

Outer dimensions: W. 400 x D. 650 x H. 600 mm  
Inner dimensions: W. 350 x D. 570 x H. 500 mm  
Capacity: 6 x GN 1/1-65 mm or 3 x GN 1/1-150  
Temperature range 30°–120°C. 130°C disinfection  
Connected load: 2.5 kW / 230 V

**Item no.** 301721  
**Price** 5395.00



## Wall shelf for the Hot Star

Material: Stainless steel CNS 18/10  
Load capacity depends on type of wall fixation

**Item no.** 309700  
**Price** 410.00



## Trolley

Material: Stainless steel CNS 18/10  
Max. capacity 3 x Hot Star or 2 x Hot Star Mega

**Item no.** 309701  
**Price** 640.00





### Flat electric hotplate GN 1/1, 1 heat zone

CNS 18/10 casing  
Overheat shut-off  
Main switch and button for setting temperature between 40°C and 90°C.  
Includes: Cable with plug

Outer dimensions: **W. 330 x D. 550 x H. 50 mm incl. feet**  
Temperature range 40°–90°C  
Connected load: 0.5 kW / 230 V

**Item no. 301830**

**Price 990.00**



### Flat electric hotplate GN 2/1, 1 heat zone

CNS 18/10 casing  
Overheat shut-off  
Main switch and button for setting temperature between 40°C and 90°C.  
Includes: Cable with plug

Outer dimensions: **W. 660 x D. 550 x H. 50 mm incl. feet**  
Temperature range 40°–90°C  
Connected load: 1.0 kW / 230 V

**Item no. 301831**

**Price 1290.00**



### Hotplates GN1/1

Stainless steel casing AISI 304 with 1 heat zone, main switch and temperature controls incl. cable with plug

Outer dimensions: **330 x 530 x 60 mm incl. feet**  
Temperature range 0–90°C,  
Connected load: 0.35 kW / 230 V

**Item no. 132631**

**Price 325.00**



### Hotplates GN2/1

Stainless steel casing AISI 304 with 1 heat zone, main switch and temperature controls incl. cable with plug

Outer dimensions: **660 x 530 x 60 mm incl. feet**  
Temperature range 0–90°C,  
Connected load: 0.65 kW / 230 V

**Item no. 132632**

**Price 475.00**



### Hotplates GN 3/1

Stainless steel casing AISI 304 with 1 heat zone, main switch and temperature controls incl. cable with plug

Outer dimensions: **990 x 530 x 60 mm incl. feet**  
Temperature range 0–90°C,  
Connected load: 1.0 kW / 230 V

**Item no. 132633**

**Price 630.00**



# Warming appliances



## Hot & cold countertop appliance GN 1/1

CNS 18/10 casing  
Flush-fitted Ceran glass  
With keypad and digital display  
Residual heat indicator beneath the glass

Outer dimensions: W. 350 x D. 550 x H. 190 mm incl. feet

Temperature range: -6 °C to 140 °C

Coolant: R134A

Ceran glass: 340 x 540 mm

Connected load: 0.8 kW / 230 V

**Item no.** 201341

**Price** 3790.00



## Electric hotplate LWHP1

Aluminium housing, glass top  
Fully adjustable thermostat-controlled temperature between 30°C and 95°C  
Main switch with ON lamp  
Includes: Cable with plug

Outer dimensions: W. 540 x D. 380 x H. 85 mm

Temperature range: 30°-95°C

Connected load: 0.26 kW / 230 V

**Item no.** 132360

**Price** 195.00





# Heat lamps/heated gantries Plate-warming cabinets



## Heat lamp Ø 156 mm, chrome

Circular base Ø 250 mm, height approx. 600 mm  
U-shape  
ON/OFF switch on the appliance casing  
Fitted with an infra-red lamp

Connected load: 0.25 kW / 230 V

**Item no.** 132300

**Price** 195.00



## Infra-red heated gantry LWHS2

Stainless steel casing with plexiglass sneeze guard  
2 infra-red heat lamps can be operated separately with ON/OFF switch  
2 separate hotplates with integrated heating element  
Temperature range 30°–85°C

Outer dimensions: W. 730 x D. 580 x H. 550 mm

Temperature range: 30°–85°C

Connected load: 0.8 kW / 230 V

**Item no.** 132370

**Price** 435.00



## Plate-warming cabinet LTW60

Stainless steel, 1 door, 1 height-adjustable middle shelf  
Capacity: 55 –60 plates, Ø 320 mm  
Thermostat 0°–85°C

Outer dimensions: W. 450 x D. 510 x H. 850 mm

Temperature range: 30°–85°C

Connected load: 0.75 kW / 230 V

**Item no.** 132350

**Price** 435.00



## Plate-warming cabinet LTW120

Stainless steel, 2 doors, 1 height-adjustable middle shelf  
Capacity: 110 –120 plates, Ø 320 mm  
Thermostat 0°–85°C

Outer dimensions: W. 750 x D. 510 x H. 850 mm

Temperature range: 30°–85°C

Connected load: 1.2 kW / 230 V

**Item no.** 132351

**Price** 735.00



# Heat lamps

## Heat lamp Ø 156 mm, chrome

Heat lamp Ø 156 mm, lamp height 216 mm, chrome-plated  
Fully adjustable from 500 to 1800 mm  
ON/OFF switch on the appliance casing  
Fitted with an infra-red lamp 250W  
U-shape lamp

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Connected load: 0.25 kW / 230 V

**Item no.** 132307

**Price** 175.00



## Heat lamp Ø 156 mm, copper

Heat lamp Ø 156 mm, lamp height 216 mm, copper  
Fully adjustable from 500 to 1800 mm  
ON/OFF switch on the appliance casing  
Fitted with an infra-red lamp 250W  
U-shape lamp

---

Connected load: 0.25 kW / 230 V

**Item no.** 132308

**Price** 185.00



## Heat lamp Ø 156 mm, brass

Heat lamp Ø 156 mm, lamp height 216 mm, brass  
Fully adjustable from 500 to 1800 mm  
ON/OFF switch on the appliance casing  
Fitted with an infra-red lamp 250W  
U-shape lamp

---

Connected load: 0.25 kW / 230 V

**Item no.** 132309

**Price** 185.00



## Heat lamp Ø 156 mm, black

Heat lamp Ø 156 mm, lamp height 216 mm, black  
Fully adjustable from 500 to 1800 mm  
ON/OFF switch on the appliance casing  
Fitted with an infra-red lamp 250W  
U-shape lamp

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Connected load: 0.25 kW / 230 V

**Item no.** 132305

**Price** 175.00



## Infra-red lamp

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Connected load: 0.25 kW / 230 V

**Item no.** 132299

**Price** 10.00







### Serving trolley with 2 shelves

Delivered flat-packed for self-assembly  
Entire trolley made from CNS 18/10  
Round Ø25 mm pipe frame  
Sunken shelf with a peripheral rim  
Max. load capacity: 80 kg in total, 40 kg per shelf  
4 casters, 2 of which are fitted with brakes and bumpers

Outer dimensions: **W. 885 x D. 590 x H. 935 mm**  
Shelf dimensions: 2x 800 x 500 mm

**Item no. 122850**  
**Price 145.00**



### Serving trolley with 3 shelves

Delivered flat-packed for self-assembly  
Entire trolley made from CNS 18/10  
Round Ø25 mm pipe frame  
Sunken shelf with a peripheral rim  
Max. load capacity: 120 kg in total, 40 kg per shelf  
4 casters, 2 of which are fitted with brakes and bumpers

Outer dimensions: **W. 885 x D. 590 x H. 935 mm**  
Shelf dimensions: 3x 800 x 500 mm

**Item no. 122851**  
**Price 175.00**



### Tray stack trolley with top cutlery holder

Cutlery attachment 4 x GN 1/4 150-mm deep containers  
Made from stainless steel,  
with a height-adjustable platform  
and 4 casters Ø 125 mm, 2 of which are fitted with brakes

Outer dimensions: **W. 700 x D. 600 x H. 1200 mm**

**Item no. 162870**  
**Price 1350.00**



### Tray clearing trolley for GN trays

Made from stainless steel, open on all sides, with  
stopper at back to prevent push-through  
Capacity: 32 x GN 1/1 or 16 x GN 2/1  
and 4 casters Ø 100 mm, 2 of which are fitted with brakes

Outer dimensions: **W. 570 x D. 650 x H. 1600 mm**

**Item no. 162100**  
**Price 540.00**



### Tray clearing trolley for GN trays

Made from stainless steel, open on all sides, with  
stopper at back to prevent push-through  
Capacity: 32 x GN 1/1  
and 4 casters Ø 100 mm, 2 of which are fitted with brakes

Outer dimensions: **W. 750 x D. 550 x H. 1600 mm**

**Item no. 162101**  
**Price 999.00**



# Food service trolleys

## Plate stackers

### 2x GN 1/1 food service trolley

Made from stainless steel, with 2 separate deep drop-in bain-maries, max. depth of container 200 mm. Each warming tank is heated by an external heating element and is drained at the bottom through a ball tap. Water filled manually fully adjustable thermostat-controlled temperature between 0°C and 90°C

Outer dimensions: **W. 860 x D. 630 x H. 900 mm**  
Connected load: 1.4 kW / 230V

**Item no. 162860**  
**Price 1385.00**



### 3x GN 1/1 food service trolley

Made from stainless steel, with 3 separate deep drop-in bain-maries, max. depth of container 200 mm. Each warming tank is heated by an external heating element and is drained at the bottom through a ball tap. Water filled manually fully adjustable thermostat-controlled temperature between 0°C and 90°C

Outer dimensions: **W. 1210 x D. 630 x H. 900 mm**  
Connected load: 2.1 kW

**Item no. 162861**  
**Price 1950.00**



### 4x GN 1/1 food service trolley

Made from stainless steel, with 4 separate deep drop-in bain-maries, max. depth of container 200 mm. Each warming tank is heated by an external heating element and is drained at the bottom through a ball tap. Water filled manually fully adjustable thermostat-controlled temperature between 0°C and 90°C

Outer dimensions: **W. 1560 x D. 630 x H. 900 mm**  
Connected load: 2.8 kW

**Item no. 162862**  
**Price 2425.00**



### Heated plate stacker, 1 cylindrical dispenser for plates up to Ø320 mm

Double-walled, insulated stainless steel design, 1 static-heated cylindrical plate holder with spring mechanism, adjustable guide rods and polycarbonate lid. Suitable for 50 plates up to Ø 320 mm fully adjustable thermostat-controlled temperature between 30°C and 80°C

Outer dimensions: **W. 570 x D. 470 x H. 900 mm**  
Connected load: 0.7 kW / 230V

**Item no. 162880**  
**Price 1285.00**



### Heated plate stacker, 2 cylindrical dispensers for plates up to Ø320 mm

Double-walled, insulated stainless steel design, 2 static-heated cylindrical plate holders with spring mechanism, adjustable guide rods and polycarbonate lid. Suitable for 2 x 50 plates up to Ø 320 mm fully adjustable thermostat-controlled temperature between 30°C and 80°C

Outer dimensions: **W. 970 x D. 470 x H. 900 mm**  
Connected load: 1.1 kW

**Item no. 162881**  
**Price 1650.00**





### Electric griddle LGA40, hard chrome-plated, smooth

CNS 18/10 casing, special steel cooking surface, hard chrome-plated top surface  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
 Chute 125 x 35 mm into removable fat collection drawer  
 Fully adjustable thermostat-controlled temperature  
 Incl. Cable with plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 400 x D. 670 x H. 130 mm**  
 Cooking surface: 320 x 520 mm  
 Temperature range: 50°–250°C  
 Connected load: 3.3 kW / 230 V

**Item no. 201440**

**Price 3190.00**

### Electric griddle LGA40S, hard chrome-plated, smooth

**With reinforced heating element: 4.5 kW 400V**

**Item no. 201443**

**Price 3490.00**



### Electric griddle LGA60, hard chrome-plated, smooth

CNS 18/10 casing, special steel cooking surface, hard chrome-plated top surface  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
 Chute 125 x 35 mm into removable fat collection drawer  
 2 heat zones, fully adjustable temperature controlled by 2 thermostats  
 Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 600 x D. 670 x H. 130 mm**  
 Cooking surface: 520 x 520 mm  
 Temperature range: 50°–250°C  
 Connected load: 7.5 kW / 400 V

**Item no. 201441**

**Price 4450.00**



### Electric griddle LGA80, hard chrome-plated, smooth

CNS 18/10 casing, special steel cooking surface, hard chrome-plated top surface  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
 Chute 125 x 35 mm into removable fat collection drawer  
 2 heat zones, fully adjustable temperature controlled by 2 thermostats  
 Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 800 x D. 670 x H. 130 mm**  
 Cooking surface: 720 x 520 mm  
 Temperature range: 50°–250°C  
 Connected load: 10.5 kW / 400 V

**Item no. 201442**

**Price 5350.00**

## Heat-up time in minutes 20°–200° C

Griddle 600 with aluminium block  
7.5 kW

16 mins

Griddle 600 **Speed**  
9.4 kW

6 mins

## Speed heating elements are optional

Available for the Stand 700 hard chrome-plated griddles  
 Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
<b>Connected load</b>	5.6 kW	9.4 kW	13.4 kW
<b>Item no.</b>	299440	299460	299480
<b>Price</b>	900.00	1200.00	1400.00

# Countertop appliances

## Flat griddles



### Electric griddle LGAR40, hard chrome-plated, ridged

CNS 18/10 casing, special steel cooking surface, hard chrome-plated top surface  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
Chute 125 x 35 mm into removable fat collection drawer  
Fully adjustable thermostat-controlled temperature  
Incl. Cable with plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 400 x D. 670 x H. 130 mm  
Cooking surface: 320 x 520 mm  
Temperature range: 50°–250°C  
Connected load: 3.3 kW / 230 V

**Item no.** 201460

**Price** 3490.00

### Electric griddle LGAR40S, hard chrome-plated, ridged

**With reinforced heating element: 4.5 kW 400V**

**Item no.** 201463

**Price** 3190.00



### Electric griddle LGAR60, hard chrome-plated, 1/2 ridged

CNS 18/10 casing, special steel cooking surface, hard chrome-plated top surface  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
Chute 125 x 35 mm into removable fat collection drawer  
2 heat zones, fully adjustable temperature controlled by 2 thermostats  
Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 600 x D. 670 x H. 130 mm  
Cooking surface: 520 x 520 mm  
Temperature range: 50°–250°C  
Connected load: 7.5 kW / 400 V

**Item no.** 201461

**Price** 4850.00

### Electric griddle LGAR80, hard chrome-plated, 1/2 ridged

CNS 18/10 casing, special steel cooking surface, hard chrome-plated top surface  
**Aluminium block contact heating element** ensures a high heat storage capacity and even heat distribution  
Chute 125 x 35 mm into removable fat collection drawer  
2 heat zones, fully adjustable temperature controlled by 2 thermostats  
Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 800 x D. 670 x H. 130 mm  
Cooking surface: 720 x 520 mm  
Temperature range: 50°–250°C  
Connected load: 10.5 kW / 400 V

**Item no.** 201462

**Price** 5790.00





### Smooth electric griddle plate LFT1L

CNS 18/10 casing  
Stainless steel cooking surface  
1 heat zone with removable fat drip tray

Outer dimensions: **W. 400 x D. 500 x H. 200 mm**  
Griddle plate dimensions: 395 x 400 mm  
Temperature setting: 0°–300°C  
Connected load: 3.0 kW / 230 V

**Item no. 122400**

**Price 630.00**



### Ridged electric griddle plate LFT1R

CNS 18/10 casing  
Stainless steel cooking surface  
1 heat zone with removable fat drip tray

Outer dimensions: **W. 400 x D. 500 x H. 200 mm**  
Griddle plate dimensions: 395 x 400 mm  
Temperature setting: 0°–300°C  
Connected load: 3.0 kW / 230 V

**Item no. 122402**

**Price 825.00**



### Smooth electric griddle plate LFT2L

CNS 18/10 casing  
Stainless steel cooking surface  
2 separately controlled heat zones  
with removable fat drip tray

Outer dimensions: **W. 600 x D. 500 x H. 200 mm**  
Griddle plate dimensions: 595 x 400 mm  
Temperature setting: 0°–300°C  
Connected load: 6.0 kW / 400 V

**Item no. 122401**

**Price 999.00**



### Half-ridged, half-smooth electric griddle plate LFT2M

CNS 18/10 casing  
Stainless steel cooking surface  
2 separately controlled heat zones  
with removable fat drip tray

Outer dimensions: **W. 600 x D. 500 x H. 200 mm**  
Griddle plate dimensions: 595 x 400 mm  
Temperature setting: 0°–300°C  
Connected load: 6.0 kW / 400 V

**Item no. 122404**

**Price 1100.00**



### Ridged electric griddle plate LFT2R

CNS 18/10 casing  
Stainless steel cooking surface  
2 separately controlled heat zones  
with removable fat drip tray

Outer dimensions: **W. 600 x D. 500 x H. 200 mm**  
Griddle plate dimensions: 595 x 400 mm  
Temperature setting: 0°–300°C  
Connected load: 6.0 kW / 400 V

**Item no. 122403**

**Price 1225.00**



# Griddle plates Gas lava rock grills



Profikocher

## Smooth electric griddle plate LFT3L

CNS 18/10 casing  
Stainless steel cooking surface  
3 separately controlled heat zones  
with removable fat drip tray

Outer dimensions: W. 840 x D. 500 x H. 200 mm  
Griddle plate dimensions: 835 x 400 mm  
Temperature setting: 0°–300°C  
Connected load: 9.0 kW / 400 V

**Item no.** 122405  
**Price** 1275.00



## Ridged electric griddle plate LFT3M

CNS 18/10 casing  
Stainless steel cooking surface  
3 separately controlled heat zones  
with removable fat drip tray

Outer dimensions: W. 840 x D. 500 x H. 200 mm  
Griddle plate dimensions: 835 x 400 mm  
Temperature setting: 0°–300°C  
Connected load: 9.0 kW / 400 V

**Item no.** 122406  
**Price** 1550.00



## Gas lava rock grill

Cooking grid: 312 x 482 mm with piezo ignition  
Fat drip container, removable burner  
Cooking grid for meat and lava rock for first-time use

Nominal heat input: 6 kW  
Appliance configured for natural gas H  
Outer dimensions: 330x540x220 mm

**Item no.** 362468  
**Price** 830.00



## Gas lava rock grill

Cooking grid: 2 x 312 x 482 mm with piezo ignition, fat drip container, removable burner  
Cooking grid for meat and lava rock for first-time use

Nominal heat input: 8 kW  
Appliance configured for natural gas H  
Outer dimensions: 660x540x220 mm

**Item no.** 362469  
**Price** 1425.00







### Electric contact grill EKG28R ridged on top and bottom

Stainless steel 18/10 casing  
Cast iron griddle plates ensure even heat distribution  
Fully adjustable temperature control  
Main switch, ON lamp and heat display lamp on the front panel  
Insulated handle  
Fat drip tray included as standard

Outer dimensions: **W. 280 x D. 280 x H. 300 mm**  
Griddle plate dimensions: 250 x 250 mm  
Temperature setting: 50°–300°C  
Connected load: 1.75 kW / 230 V  
Weight: 16 kg

**Item no. 112710**  
**Price 345.00**



### Electric contact grill EKG41R ridged on top and bottom

Stainless steel 18/10 casing  
Cast iron griddle plates ensure even heat distribution  
Fully adjustable temperature control  
Main switch, ON lamp and heat display lamp on the front panel  
Insulated handle  
Fat drip tray included as standard

Outer dimensions: **W. 410 x D. 500 x H. 300 mm**  
Griddle plate dimensions: 360 x 270 mm  
Temperature setting: 50°–300°C  
Connected load: 2.5 kW / 230 V  
Weight: 29 kg

**Item no. 112715**  
**Price 399.00**



### Electric contact grill EKG51R with extra-large griddle plate, ridged top and bottom

Stainless steel 18/10 casing  
Cast iron griddle plates ensure even heat distribution  
Fully adjustable temperature control  
**Top/bottom heat can be controlled separately**  
Main switch, ON lamp and heat display lamp on the front panel  
Insulated handle  
Fat drip tray included as standard

Outer dimensions: **W. 510 x D. 500 x H. 300 mm**  
Griddle plate dimensions: 450 x 270 mm  
Temperature setting: 50°–300°C  
Connected load: 3.0 kW / 230 V  
Weight: 35 kg

**Item no. 112717**  
**Price 585.00**



# Contact grills

## Electric contact grill EKG28OR ridged on top, smooth underneath

Stainless steel 18/10 casing  
Cast iron griddle plates ensure even heat distribution  
Fully adjustable temperature control  
Main switch, ON lamp and heat display lamp on the front panel  
Insulated handle  
Fat drip tray included as standard

Outer dimensions: **W. 280 x D. 280 x H. 300 mm**  
Griddle plate dimensions: 250 x 250 mm  
Temperature setting: 50°–300°C  
Connected load: 1.75 kW / 230 V  
Weight: 16 kg

**Item no. 112711**  
**Price 345.00**



## Electric contact grill EKG41OR ridged on top, smooth underneath

Stainless steel 18/10 casing  
Cast iron griddle plates ensure even heat distribution  
Fully adjustable temperature control  
Main switch, ON lamp and heat display lamp on the front panel  
Insulated handle  
Fat drip tray included as standard

Outer dimensions: **W. 410 x D. 500 x H. 300 mm**  
Griddle plate dimensions: 360 x 270 mm  
Temperature setting: 50°–300°C  
Connected load: 2.5 kW / 230 V  
Weight: 29 kg

**Item no. 112714**  
**Price 399.00**



## Electric contact grill EKG51OR with extra-large griddle plate, ridged on top, smooth underneath

Stainless steel 18/10 casing  
Cast iron griddle plates ensure even heat distribution  
Fully adjustable temperature control  
**Top/bottom heat can be controlled separately**  
Main switch, ON lamp and heat display lamp on the front panel  
Insulated handle  
Fat drip tray included as standard

Outer dimensions: **W. 510 x D. 500 x H. 300 mm**  
Griddle plate dimensions: 450 x 270 mm  
Temperature setting: 50°–300°C  
Connected load: 3.0 kW / 230 V  
Weight: 35 kg

**Item no. 112716**  
**Price 585.00**





### Double electric contact grill EKG82OR ridged on top, smooth underneath

Stainless steel 18/10 casing  
Cast iron griddle plates ensure even heat distribution  
Fully adjustable temperature control  
Main switch, ON lamp and heat display lamp on the front panel  
Insulated handles  
Fat drip tray included as standard

Outer dimensions: **W. 820 x D. 500 x H. 300 mm**  
Griddle plate dimensions: 2 x 360 x 270 mm  
Temperature setting: 50°–300°C  
Connected load: 2 x 2.5 kW / 2 x 230 V  
Weight: 58 kg

**Item no. 112713**  
**Price 740.00**



### Double electric contact grill EKG56OR with extra-large griddle plates ridged on top, smooth underneath

Stainless steel 18/10 casing  
Cast iron griddle plates ensure even heat distribution  
Fully adjustable temperature control  
Main switch, ON lamp and heat display lamp on the front panel  
Insulated handles  
Fat drip tray included as standard

Outer dimensions: **W. 560 x D. 440 x H. 300 mm**  
Bottom griddle plate: 520 mm, top 2 x 240 mm  
Temperature setting: 50°–300°C  
Connected load: 3.5 kW / 230 V  
Weight: 34 kg

**Item no. 112718**  
**Price 595.00**



### Double electric contact grill EKG56R with extra-large griddle plates, ridged top and bottom

Stainless steel 18/10 casing  
Cast iron griddle plates ensure even heat distribution  
Fully adjustable temperature control  
Main switch, ON lamp and heat display lamp on the front panel  
Insulated handles  
Fat drip tray included as standard

Outer dimensions: **W. 560 x D. 440 x H. 300 mm**  
Bottom griddle plate: 520 mm, top 2 x 240 mm  
Temperature setting: 50°–300°C  
Connected load: 3.5 kW / 230 V  
Weight: 34 kg

**Item no. 112719**  
**Price 595.00**



# Waffle irons

## Heart-shaped waffle iron LWH19

Stainless steel 18/10 casing  
Non-removable cast iron griddle plates  
Heart-shaped iron for Ø 190 mm waffles  
Fully adjustable temperature control  
Main switch, ON lamp and heat display lamp on the front panel  
Insulated handle, fat drip channel around the outside

Outer dimensions: **W. 300 x D. 320 x H. 300 mm**  
Temperature setting: 50°–300°C  
Connected load: 2.2 kW / 230 V  
Weight: 10 kg

**Item no.** 112740  
**Price** 595.00



## Double heart-shaped waffle iron LWH19/2

Stainless steel 18/10 casing  
Non-removable cast iron griddle plates  
Heart-shaped iron for Ø 190 mm waffles  
Fully adjustable temperature control  
Main switch, ON lamp and heat display lamp on the front panel  
Insulated handle, fat drip channel around the outside

Outer dimensions: **W. 600 x D. 320 x H. 300 mm**  
Temperature setting: 50°–300°C  
Connected load: 2 x 2.2 kW / 230 V  
Weight: 18 kg

**Item no.** 112741  
**Price** 970.00



## Belgian waffle iron LWB16

Stainless steel 18/10 casing  
Non-removable cast iron griddle plates  
Belgian waffles 80 x 160 x 26 mm  
Fully adjustable temperature control  
Main switch, ON lamp and heat display lamp on the front panel  
Insulated handle, fat drip channel around the outside

Outer dimensions: **W. 300 x D. 320 x H. 300 mm**  
Temperature setting: 50°–300°C  
Connected load: 2.2 kW / 230 V  
Weight: 24 kg

**Item no.** 112730  
**Price** 495.00



## Double Belgian waffle iron LWB16/2

Stainless steel 18/10 casing  
Non-removable cast iron griddle plates  
Belgian waffles 80 x 160 x 26 mm  
Fully adjustable temperature control  
Main switch, ON lamp and heat display lamp on the front panel  
Insulated handle, fat drip channel around the outside

Outer dimensions: **W. 580 x D. 320 x H. 300 mm**  
Temperature setting: 50°–300°C  
Connected load: 2 x 2.2 kW / 2 x 230 V  
Weight: 48 kg

**Item no.** 112731  
**Price** 925.00







### Electric crêpe maker LCR40

Stainless steel 18/10 casing  
Teflon-coated cast iron griddle  
Fully adjustable temperature control  
Main switch, ON lamp and heat display lamp on the front panel  
Includes 1 wooden batter spreader and drawer

Outer dimensions: **W. 450 x D. 500 x H. 220 mm**

Ø 400 mm crêpe griddle  
Temperature setting: 50°–300°C  
Connected load: 3.0 kW / 230 V  
Weight: 23 kg

**Item no. 112700**

**Price 485.00**



### Electric twin crêpe maker LCR40/ 2

Stainless steel 18/10 casing  
Teflon-coated cast iron griddle  
Fully adjustable temperature control  
Main switch, ON lamp and heat display lamp on the front panel  
Includes 1 wooden batter spreader and drawer

Outer dimensions: **W. 900 x D. 500 x H. 220 mm**

Ø 400 mm crêpe griddle  
Temperature setting: 50°–300°C  
Connected load: 2 x 3.0 kW / 2 x 230 V  
Weight: 44 kg

**Item no. 112701**

**Price 885.00**



# Countertop appliances

## Microwave



Profikocher

### Commercial microwave ME1010

Exterior and interior made from CNS 18/10  
1000 W microwave power  
1 magnetron  
25-litre oven capacity  
Efficient warming and defrosting function  
Simple dial operation  
Pre-set timer

Outer dimensions: W. 511 x D. 431 x H. 311 mm  
Cooking chamber dimensions: W. 327 x D. 346 x H. 200 mm  
Connected load: 1.55 kW / 230 V  
Weight: 15 kg

**Item no.** 632551

**Price** 450.00



### Wall shelf for microwave

Made from stainless steel

Outer dimensions: W. 520 x D. 400 mm

For model 632551

**Item no.** 659561

**Price** 75.00



Microwave







# Deep fat fryers



### Electric deep fat fryer with 6-litre tank LFE6

Made from stainless steel  
Deep tank, 6-litre capacity with tap for draining fat  
Removable control box to facilitate cleaning  
ON/OFF switch and thermostat  
Ergonomic control dial with temperature scale  
Includes: 1 basket and 1 lid

Outer dimensions: **W. 290 x D. 550 x H. 360 mm**  
Connected load: 2.3 kW / 230 V  
Basket dimensions: W. 235 x D. 185 x H. 100 mm

**Item no. 132506**  
**Price 250.00**



### Electric deep fat fryer with 8-litre tank LFE8

Made from stainless steel  
Deep tank, 8-litre capacity with tap for draining fat  
Removable control box to facilitate cleaning  
ON/OFF switch and thermostat  
Ergonomic control dial with temperature scale  
Includes: 1 basket and 1 lid

Outer dimensions: **W. 290 x D. 550 x H. 410 mm**  
Connected load: 3.25 kW / 230 V  
Basket dimensions: W. 235 x D. 185 x H. 140 mm

**Item no. 132508**  
**Price 310.00**



### Electric deep fat fryer with 12-litre tank LFE12

Made from stainless steel  
12-litre deep tank with tap for draining fat  
Removable control box to facilitate cleaning  
Safety thermostat  
Rubber feet for improved stability  
ON/OFF switch  
Ergonomic control dial with temperature scale  
Includes: 1 basket and 1 lid

Outer dimensions: **W. 300 x D. 500 x H. 420 mm**  
Connected load: 8.1 kW / **400 V**  
Basket dimensions: W. 250 x D. 270 x H. 145 mm

**Item no. 132512**  
**Price 325.00**



### Electric deep fat fryer with 2 x 8-litre tanks LFE8/2

Made from stainless steel  
Deep tanks, 2 x 8-litre capacity with tap for draining fat  
Removable control box to facilitate cleaning  
ON/OFF switch and thermostat  
Ergonomic control dial with temperature scale  
Includes: 2 x baskets and 2 x lids

Outer dimensions: **W. 580 x D. 550 H. 410 mm**  
Connected load: 2 x 3.25 kW / 230 V for 2 separate plugs  
Basket dimensions: 2 x W. 235 x D. 185 x H. 140 mm

**Item no. 132528**  
**Price 525.00**



# Deep fat fryers

## Electric pastry fryer with 16-litre tank LFE16

Made from stainless steel  
16-litre deep tank with tap for draining fat  
Removable control box to facilitate cleaning  
Safety thermostat  
Rubber feet for improved stability  
ON/OFF switch  
Ergonomic control dial with temperature scale  
Includes: 1 basket and 1 lid

Outer dimensions: W. 540 x D. 470 H. 400 mm  
Connected load: 9 kW / **400 V**  
Basket dimensions: W. 455 x D. 245 x H. 80 mm

**Item no.** 162516  
**Price** 910.00



## Electric pastry fryer with 30-litre tank LFE30

Made from stainless steel  
30-litre deep tank with tap for draining fat  
Removable control box to facilitate cleaning  
Safety thermostat  
Rubber feet for improved stability  
ON/OFF switch  
Ergonomic control dial with temperature scale  
Includes: 1 basket and 1 lid

Outer dimensions: W. 670 x D. 650 H. 370 mm  
Connected load: 15 kW / **400 V**  
Basket dimensions: W. 570 x D. 440 x H. 80 mm

**Item no.** 162517  
**Price** 1260.00



## Electric pastry fryer with 30-litre tank LFE30-UB

Made from stainless steel  
30-litre deep tank with tap for draining fat  
Removable control box to facilitate cleaning  
Safety thermostat, main ON/OFF switch  
Ergonomic control dial with temperature scale  
Base unit closed on 3 sides, open at front  
Includes: 1 basket and 1 lid

Outer dimensions: W. 670 x D. 650 H. 900 mm  
Connected load: 15 kW / **400 V**  
Basket dimensions: W. 570 x D. 440 x H. 80 mm

**Item no.** 162518  
**Price** 1799.00



## Chip scuttle GN1/1 pan

CNS 18/10 casing  
with ceramic heater  
GN 1/1-150 mm tank with perforated base

Outer dimensions: W. 330 x D. 540 x H. 480 mm  
Connected load: 0.5 kW / 230 V

**Item no.** 162551  
**Price** 550.00





### Electric deep fat fryer, 1 tank, 1 x 8 litres

CNS 18/10 casing  
 Heated by elements in the tanks  
 Heating elements swing upwards for easy cleaning  
 Fat drained at the front  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Includes: Cable with plug, basket, lid and wide-mesh sieve above the heating element

Outer dimensions: **W. 270 x D. 470 x H. 270 mm incl. feet**  
 Gross capacity/tank: 8 litres  
 Net capacity/tank: 6 litres  
 Basket dimensions: 190 x 230 x 120 mm  
 Temperature range: 50°–180°C  
 Connected load: 3.2 kW / **230 V**

**Item no. 201508**  
**Price 1160.00**



### Electric deep fat fryer, 1 tank, 1 x 8 litres

CNS 18/10 casing  
 Heated by elements in the tanks  
 Heating elements swing upwards for easy cleaning  
 Fat drained at the front  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Includes: Cable with CEE plug, basket, lid and wide-mesh sieve above the heating element

Outer dimensions: **W. 270 x D. 470 x H. 270 mm incl. feet**  
 Gross capacity/tank: 8 litres  
 Net capacity/tank: 6 litres  
 Basket dimensions: 190 x 230 x 120 mm  
 Temperature range: 50°–180°C  
 Connected load: 6.0 kW / **400 V**

**Item no. 201518**  
**Price 1260.00**



### Electric deep fat fryer, 1 tanks, 1 x 10 litres

CNS 18/10 casing  
 Heated by elements in the tanks  
 Heating elements swing upwards for easy cleaning  
 Fat drained at the front  
 Thermostat-controlled temperature  
 Control dial, ON lamp and heat display on the front panel  
 Includes: Cable with CEE plug, basket, lid and wide-mesh sieve above the heating element

Outer dimensions: **W. 300 x D. 600 x H. 270 mm incl. feet**  
 Gross capacity/tank: 10 litres  
 Net capacity/tank: 8 litres  
 Basket dimensions: 230 x 280 x 100 mm  
 Temperature range: 50°–180°C  
 Connected load: 8.0 kW / **400 V**

**Item no. 201510**  
**Price 2260.00**

# Deep fat fryers



## Electric deep fat fryer, 2 x 8-litre tanks

CNS 18/10 casing  
Heated by tubular elements in the tank  
Heating elements swing upwards for easy cleaning  
Front drain  
Thermostat-controlled temperature  
Control dial, ON lamp and heat display on the front panel  
Includes: Cable with **32 A CEE plug**,  
2 baskets, 2 lids and 2 wide-mesh sieves above the heating element

Outer dimensions: **W. 600 x D. 470 x H. 270 mm incl. feet**

Gross capacity/tank: 8 litres

Net capacity/tank: 6 litres

Basket dimensions: 190 x 230 x 120 mm

Temperature range: 50°–180°C

Connected load: 12.0 kW / 400 V

**Item no. 201528**

**Price 2250.00**



## Electric deep fat fryer, 2 x 10-litre tanks

CNS 18/10 casing  
Heated by tubular elements in the tank  
Heating elements swing upwards for easy cleaning  
Front drain  
Thermostat-controlled temperature  
Control dial, ON lamp and heat display on the front panel  
Includes: Cable with **32 A CEE plug**,  
2 baskets, 2 lids and 2 wide-mesh sieves above the heating element

Outer dimensions: **W. 600 x D. 600 x H. 270 mm incl. feet**

Gross capacity/tank: 10 litres

Net capacity/tank: 8 litres

Basket dimensions: 230 x 280 x 100 mm

Temperature range: 50°–180°C

Connected load: 16.0 kW / 400 V

**Item no. 201538**

**Price 3790.00**



Deep fat fryers







### Electric pasta boiler

CNS 18/10 casing  
 Flush-fitted boiling tanks  
 Heated by an outer element at the base of the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp and heat display lamp  
 Water drainage tap at the front  
 Includes: Cable with plug,  
 4 x CNS single-portion containers and perforated shelf

Outer dimensions: **W. 270 x D. 470 x H. 270 mm incl. feet**

Temperature range: 50° – 100°C

Connected load: 3.2 kW / **230 V**

**Item no. 201600**

**Price 1460.00**



### Electric pasta boiler

CNS 18/10 casing  
 Flush-fitted boiling tanks  
 Heated by an outer element at the base of the tank  
 Even heat distribution  
 Fully adjustable thermostat-controlled temperature  
 Main switch with ON lamp and heat display lamp  
 Water drainage tap at the front  
 Includes: Cable with CEE plug,  
 4 x CNS single-portion containers and perforated shelf

Outer dimensions: **W. 270 x D. 470 x H. 270 mm incl. feet**

Temperature range: 50° – 100°C

Connected load: 5.0 kW / **400 V**

**Item no. 201601**

**Price 1720.00**



### LVT07 pasta boiler

CNS 18/10 casing  
 With drain tap  
 Control box with integrated Incoloy heating element (removable to facilitate cleaning)  
 Fully adjustable temperature between 30°C and 110°C  
 Incl. 1 basket: 210x235x100 mm

Outer dimensions: **W. 310 x D. 515 x H. 440 mm**

Connected load: 3.4 kW / 230 V

**Item no. 162600**

**Price 425.00**



### LCC11 pasta boiler

Stainless steel AISI304 casing  
 Tank, basket and base grid made from AISI316  
 incl. 3 baskets, basket dimensions:  
 1 x 275x150x200 mm, 2 x 125x125x200 mm  
 Main switch and fully adjustable temperature controls from 0–110°C  
 Tank with drain tap

Outer dimensions: **W. 400 x D. 700 x H. 340 mm**

Connected load: 3.5 kW / 230 V

**Item no. 122601**

**Price 1375.00**





# Pasta boilers

## Bain-maries/sous-vide cookers



Profikocher

### Bain-marie LWB150

Casing made from 18/10 stainless steel. Tanks fitted with drain tap  
Main switch and fully adjustable temperature between 50°C and 95°C  
Suitable for GN 1/1-150 mm containers

Outer dimensions: W. 370 x D. 570 x H. 230 mm

Connected load: 1.2 kW / 230 V

**Item no.** 132600

**Price** 185.00



### Bain-marie LWB200

Casing made from 18/10 stainless steel. Tanks fitted with drain tap  
Main switch and fully adjustable temperature between 50°C and 95°C  
Suitable for GN 1/1-200 mm containers

Outer dimensions: W. 354 x D. 615 x H. 295 mm

Connected load: 1.2 kW / 230 V

**Item no.** 132601

**Price** 225.00



### Egg boiler

Stainless steel casing and egg holder  
Heating element made from AISI 304  
Thermostat-controlled temperature with  
Fully adjustable temperature setting: 0-110°C  
Contains 8 differently colour egg holders  
Capacity: 2 litres

Outer dimensions: W. 365 x D. 170 x H. 295 mm

Connected load: 2.6 kW / 230 V

**Item no.** 132602

**Price** 225.00





## Vacuum appliances



### Countertop vacuum machine ECO280

Made from stainless steel 18/10  
 Monobloc vacuum chamber, including tray insert  
 Removable sealing bar  
 Single seal – length of sealing bar 270 mm  
 User-friendly controls, time-controlled vacuum function  
 Optional feature: Digital time control – 1 programmable programme

Outer dimensions: **W. 370 x D. 500 x H. 340 mm**  
 Chamber dimensions: W. 270 x D. 310 x H. 100/140 mm  
 Vacuum pump: 4 m<sup>3</sup>/h  
 Connected load: 0.5 kW / 230 V

**Item no. 142800**  
**Price 2950.00**



### Countertop vacuum machine ECO320

Made from stainless steel 18/10  
 Monobloc vacuum chamber, including tray insert  
 Removable sealing bar  
 Double seal – length of sealing bar 320 mm  
 User-friendly controls, time-controlled vacuum function  
 Optional feature: Digital time control – 1-10 programmable settings, sensor controlled dehumidification setting

Outer dimensions: **W. 430 x D. 550 x H. 410 mm**  
 Chamber dimensions: W. 320 x D. 330 x H. 160 mm  
 Vacuum pump: 8 m<sup>3</sup>/h  
 Connected load: 0.5 kW / 230 V

**Item no. 142801**  
**Price 4050.00**



### Countertop vacuum machine ECO420

Made from stainless steel 18/10  
 Monobloc vacuum chamber, including tray insert  
 Removable sealing bar  
 Double seal – length of sealing bar 420 mm  
 User-friendly controls, time-controlled vacuum function  
 Optional feature: Digital time control – 1-10 programmable settings, sensor controlled dehumidification setting

Outer dimensions: **W. 530 x D. 590 x H. 460 mm**  
 Chamber dimensions: W. 420 x D. 370 x H. 180 mm  
 Vacuum pump: 16 m<sup>3</sup>/h  
 Connected load: 0.7 kW / 230 V

**Item no. 142802**  
**Price 4850.00**



### Tray inserts

Set of top and bottom tray inserts

Model	Eco280	Eco320	Eco420
Item no.	142810	142811	142812
Price	82.00	105.00	145.00



### Sauce tray inserts

Model	Eco280	Eco320	Eco420
Item no.	142815	142816	142817
Price	95.00	105.00	110.00



# Vacuum appliances

## Countertop vacuum machine LSBA330

Made from stainless steel.  
Self-lubricating pump (16 l/min.)  
Sensor-operated vacuum  
Sealing bar length 330 mm  
Automatic function  
Can also be used for shrink-wrapping liquids  
Control panel with display and 3 LED lamps  
Only suitable for use with vacuum pouches that are chequered on one side.

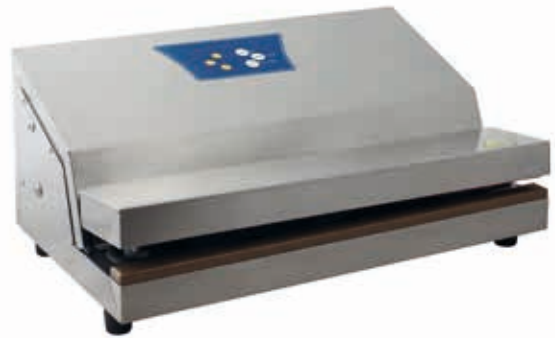
Outer dimensions: **W. 375 x D. 300 x H. 170 mm**

Vacuum: 0.80 mbar

Connected load: 0.375 kW / 230 V

**Item no. 122802**

**Price 630.00**



## Countertop vacuum machine LSBA430

Made from stainless steel.  
Self-lubricating pump (28 l/min.)  
Sensor-operated vacuum  
Sealing bar length 430 mm  
Automatic function  
Can also be used for shrink-wrapping liquids  
Control panel with display and 3 LED lamps  
Only suitable for use with vacuum pouches that are chequered on one side.

Outer dimensions: **W. 490 x D. 285 x H. 180 mm**

Vacuum: 0.80 mbar

Connected load: 0.45 kW / 230 V

**Item no. 122803**

**Price 1090.00**





## Hot dog warmers



### Hot dog warmer with 4 bun spikes

CNS 18/10 casing  
with quick heat-up and energy-saving mode  
Temperature range up to 100°C

Outer dimensions: **W. 260 x D. 300 x H. 290 mm**

Connected load: 100 W / 230 V

**Item no. 162610**

**Price 190.00**



### Hot dog warmer with glass cylinder & 4 bun spikes

CNS 18/10 casing  
with quick heat-up and energy-saving mode  
Glass cylinder with stainless steel basket  
Temperature range 30°C to 100°C

Outer dimensions: **W. 480 x D. 300 x H. 350 mm**

Connected load: 1.1 kW / 230 V

**Item no. 162611**

**Price 520.00**



### Hot dog warmer with glass cylinder

CNS 18/10 casing  
Glass cylinder with stainless steel basket  
Temperature range 30°C to 90°C

Outer dimensions: **W. 260 x D. 300 x H. 350 mm**

Connected load: 1.0 kW / 230 V

**Item no. 162612**

**Price 380.00**



### Sausage warmer GN 1/2 with hinged lid

CNS 18/10 casing  
1 tank GN 1/2-150  
ON/OFF switch and ON lamps  
Thermostat-controlled temperature between 30°C and 90°C

Outer dimensions: **W. 265 x D. 300 x H. 220 mm**

Connected load: 1.0 kW / 230 V

**Item no. 162615**

**Price 240.00**



### Sausage warmer 2 x GN 1/2 with hinged lid and drain tap

CNS 18/10 casing  
2 tanks GN 1/2-150, separately controlled  
ON/OFF switch and ON lamps  
Thermostat-controlled temperature between 30°C and 90°C

Outer dimensions: **W. 530 x D. 300 x H. 220 mm**

Connected load: 2.0 kW / 230 V

**Item no. 162616**

**Price 465.00**



# Sausage roller grills

## Toasters



Profikocher

### Sausage roller grill

with 8 heated, rotating rollers  
Length of roller 320 mm Roller rotation speed: 2.5 rotations/min.

Temperature range: 80°–300°C  
Connection power: 1.8 kW / 230 V  
Dimensions: 460x350x200 mm

**Item no.** 162400  
**Price** 1195.00



### Sausage roller grill

with 10 heated, rotating rollers  
Length of roller 440 mm Roller rotation speed: 2.5 rotations/min.

Temperature range: 80°–300°C  
Connection power: 2.25 kW / 230 V  
Dimensions: 540x430x200 mm

**Item no.** 162401  
**Price** 1499.00



### Toaster LTS3, 1 heating level

CNS casing with quartz heating elements  
Timer: 0-15 minutes with ON lamp  
Incl. 2 removable racks

Outer dimensions: **W. 440 x D. 240 x H. 250 mm**  
Connected load: 2.0 kW /230 V

**Item no.** 122700  
**Price** 350.00



### Toaster LTS6, 2 heating levels

CNS casing with quartz heating elements  
Timer: 0-15 minutes with ON lamp  
Incl. 2 removable racks

Outer dimensions: **W. 440 x D. 240 x H. 380 mm**  
Connected load: 3.0 kW /230 V

**Item no.** 122701  
**Price** 450.00



### Conveyor toaster with chain belt

CNS casing  
3 temperature settings with an ON/OFF switch  
Crumb tray and stainless steel basket for cooked toast on top, stainless steel

Outer dimensions: **W. 480 x D. 440 x H. 440 mm**  
Connected load: 2.5 kW /230 V

**Item no.** 112800  
**Price** 780.00



### Conveyor toaster with chain belt for burger buns

CNS casing  
3 temperature settings with an ON/OFF switch  
Crumb tray and stainless steel basket for toasted buns on top

Outer dimensions: **W. 480 x D. 440 x H. 440 mm**  
Connected load: 2.5 kW /230 V

**Item no.** 112801  
**Price** 780.00







### Salamander SE30

Stainless steel casing  
 3 different shelf heights  
 Radiant elements  
 Timer dial  
 Temperature control dial  
 ON lamp

Outer dimensions: **W. 610 x D. 340 x H. 280 mm**

Heat zone: 400 x 250 mm

Connected load: 2.0 kW / 1 NAC / 230 V

**Item no. 332730**

**Price 285.00**



### Salamander SE40

Stainless steel casing, removable back panel  
 3 different shelf heights  
 'Incoloy' radiant elements  
 Variable temperature control dial  
 ON lamp

Outer dimensions: **W. 600 x D. 370 x H. 380 mm**

Heat zone: 410 x 350 mm

Connected load: 2.2 kW / 1 NAC / 230 V

**Item no. 362750**

**Price 495.00**



### Wall mount for salamander SE

Made from stainless steel 18/8

**Item no. 362563**

**Price 85.00**



### Salamander SE70

Stainless steel casing, removable back panel  
 3 different shelf heights  
 'Incoloy' radiant elements  
 Variable temperature control dial  
 ON lamp

Outer dimensions: **W. 880 x D. 370 x H. 380 mm**

Heat zone: 680 x 350 mm

Connected load: 4.4 kW / 3 NAC / 400 V

**Item no. 362751**

**Price 725.00**



# Salamanders

## Salamander SE40M

Stainless steel casing, removable back panel  
Grid shelf manually adjustable at 4 different heights  
'Incoloy' radiant elements,  
incl. cable with plug, cooking grid and fat drip tray

Outer dimensions: **W. 600 x D. 370 x H. 380 mm**  
Connected load: 2.2 kW / 1 NAC / 230 V

**Item no. 362752**  
**Price 650.00**



## Salamander SE70M

Stainless steel casing, removable back panel  
Grid shelf manually adjustable at 4 different heights  
'Incoloy' radiant elements,  
incl. cable with plug, cooking grid and fat drip tray

Outer dimensions: **W. 880 x D. 370 x H. 380 mm**  
Connected load: 4.4 kW / 3 NAC / 400 V

**Item no. 362753**  
**Price 895.00**



## Adjustable salamander SAH45

Stainless steel 18/10 casing  
One heat zone  
Height-adjustable heating element  
Radiant elements  
Temperature control dial  
Temperature control lamp  
Height-adjustable feet  
Rack and fat drip tray

Outer dimensions: **W. 450 x D. 450 x H. 500 mm**  
Heat zone: 420 x 310 mm  
Connected load: 2.8 kW / 1 NAC 230 V  
Temperature range: 50° – 300°C

**Item no. 332740**  
**Price 715.00**



## Adjustable salamander SAH60

Stainless steel 18/10 casing  
2 separately controlled heat zones  
Height-adjustable heating element  
Radiant elements  
2 temperature control dials  
Temperature control lamp  
Height-adjustable feet  
Rack and fat drip tray

Outer dimensions: **W. 600 x D. 450 x H. 500 mm**  
Heat zone: 530 x 310 mm  
Connected load: 4.0 kW / 3 NAC / 400 V  
Temperature range: 50° – 300°C

**Item no. 332741**  
**Price 835.00**





### Energy-saving 'Light' salamander GN 2/3, SAL40

with electronic controls  
 CNS 18/10 casing  
 Appliance suitable for the countertop or wall mounting  
 Heated by elements integrated inside the casing, beneath Ceran glass  
 Height-adjustable 'Hi-Light' heating elements for optimum temperature adjustment  
 Heat-up time approx. 5 sec.  
 Temperature set using a sensor keypad (4-digit digital display) and dial  
 2-zone heating setting (left-hand side or full-zone)  
 2-setting hotplate function  
 Electronic timer 0–15 min.  
 Includes: Cable with plug,  
 1 drip tray, 1 oven grid shelf and wall shelf

Outer dimensions: **W. 400 x D. 500 x H. 525 mm**

Inner height: 220 mm

Connected load: 3.0 kW / 230 V

**Item no. 301740**

**Price 2625.00**

### Energy-saving 'Light' salamander GN 2/3, SAL40T

**With plate recognition**

**Item no. 301741**

**Price 2925.00**



### Energy-saving 'Light' salamander GN 1/1, SAL60

with electronic controls  
 CNS 18/10 casing  
 Appliance suitable for the countertop or wall mounting  
 Heated by elements integrated inside the casing, beneath Ceran glass  
 Height-adjustable 'Hi-Light' heating elements for optimum temperature adjustment  
 Heat-up time approx. 5 sec.  
 Temperature set using a sensor keypad (4-digit digital display) and dial  
 2-zone heating setting (central zone or full zone)  
 2-setting hotplate function  
 Electronic timer 0–15 min.  
 Includes: Cable with CEE plug,  
 1 drip tray, 1 oven grid shelf and wall shelf

Outer dimensions: **W. 600 x D. 500 x H. 525 mm**

Inner height: 220 mm

Connected load: 4.5 kW / 400 V

**Item no. 301760**

**Price 3325.00**

### Energy-saving 'Light' salamander GN 1/1, SAL60T

**With plate recognition**

**Item no. 301761**

**Price 3625.00**

# Salamanders



## Energy-saving 'Light' salamander GN 1/1+, SAL75

with electronic controls  
CNS 18/10 casing  
Appliance suitable for the countertop or wall mounting  
Heated by elements integrated inside the casing, beneath Ceran glass  
Height-adjustable 'Hi-Light' heating elements for optimum temperature adjustment  
Heat-up time approx. 5 sec.  
Temperature set using a sensor keypad (4-digit digital display) and dial  
2-zone heating setting (central zone or full zone)  
2-setting hotplate function  
Electronic timer 0–15 min.  
Includes: Cable with CEE plug,  
1 drip tray, 1 oven grid shelf and wall shelf

Outer dimensions: W. 750 x D. 500 x H. 525 mm

Inner height: 220 mm

Connected load: 6.0 kW / 400 V

**Item no.** 301775

**Price** 3625.00

## Energy-saving 'Light' salamander GN 1/1+, SAL75T

**With plate recognition**

**Item no.** 301776

**Price** 3925.00

## Energy-saving 'Light' salamander GN 1/1,

with electronic controls  
CNS 18/10 casing  
Countertop appliance with removable back panel for double-sided access  
3 shelf heights  
Heated by elements integrated inside the casing, beneath Ceran glass  
'Hi-Light' heating elements for optimum temperature adjustment  
Heat-up time approx. 5 sec.  
Temperature set using a sensor keypad (4-digit digital display) and dial  
1 heat zone with 9 different power settings  
2-setting hotplate function  
Electronic timer 0–15 min.  
Includes: Cable with plug,  
1 drip tray and 1 oven grid shelf

Outer dimensions: W. 600 x D. 400 x H. 470 mm

Inner height: 240 mm

Connected load: 3.0 kW / 230 V

**Item no.** 301750

**Price** 2425.00



- Multi-functional high-temperature grill
- Can be used for high-temperature grilling, standard grilling and as a salamander.
- Searing zone, cooking zone and rest zone
- Beef-Star Mini with 4 different shelf heights
- Beef-Star 1 & 2 includes grid shelf with 6 adjustable height settings
- Timer with digital display and memory function



### Beef-Star Mini high-temperature grill LBF5M

CNS 18/10 casing

1 heat zone and 4 different working heights

Heated by electronically controlled ceramic heating elements

Temperature up to 800°C with 3 power settings

Stopwatch programmable between 10 seconds and 5 minutes

Heat-up time approx. 3 min.

Includes: Griddle shelf, removable rack and resting rack with drip pans

1 pair of heat-resistant gloves, 1 clamp and 1 pair of barbecue tongs

Cable with plug

Outer dimensions: **W. 400 x D. 360 x H. 570 mm**

Grid shelf dimensions: 310 x 220 mm

Connected load: 3.2 kW / 230 V

**Item no. 301780**

**Price 4090.00**



### Beef-Star Mini XL high-temperature grill LBF5M

CNS 18/10 casing

2 heat zones and 4 different working heights

Heated by electronically controlled ceramic heating elements

Temperature up to 800°C with 3 power settings

Stopwatch programmable between 10 seconds and 5 minutes

Heat-up time approx. 3 min.

Includes: Griddle shelf, removable rack and resting rack with drip pans

1 pair of heat-resistant gloves, 1 clamp and 1 pair of barbecue tongs

Cable with plug

Outer dimensions: **W. 580 x D. 360 x H. 570 mm**

Grid shelf dimensions: 480 x 220 mm

Connected load: 4.8 kW / 400 V

**Item no. 301781**

**Price 6100.00**



# High-temperature grills

## Beef-Star



### Beef-Star size 1 high-temperature grill LBFS1

CNS 18/10 casing  
Grid shelf with 6 adjustable height settings  
Electronically controlled high temperature heating.  
2 heat zones with 3 power settings and temperature up to 800°C  
Stopwatch programmable between 10 seconds and 5 minutes  
Heat-up time approx. 10 min.  
Includes: Griddle shelf, removable rack and resting rack with drip pans  
1 pair of heat-resistant gloves, 1 clamp and 1 pair of barbecue tongs  
Cable with **16A CEE plug**

Outer dimensions: W. 600 x D. 520 (650) x H. 630 mm  
Grid shelf dimensions: 340 x 330 mm  
Connected load: 10.5 kW / 400 V

**Item no.** 301782  
**Price** 8850.00



### Beef-Star size 2 high-temperature grill LBFS2

CNS 18/10 casing  
Grid shelf with 6 adjustable height settings  
Electronically controlled high temperature heating.  
2 heat zones with 3 power settings and temperature up to 800°C  
Stopwatch programmable between 10 seconds and 5 minutes  
Heat-up time approx. 10 min.  
Includes: Griddle shelf, removable rack and resting rack with drip pans  
1 pair of heat-resistant gloves, 1 clamp and 1 pair of barbecue tongs  
Cable with **32 A CEE plug**

Outer dimensions: W. 800 x D. 520 (650) x H. 630 mm  
Grid shelf dimensions: 540 x 330 mm  
Connected load: 15.8 kW / 400 V

**Item no.** 301783  
**Price** 10150.00



Models LBFS1 & LBFS2 feature a height-adjustable grid shelf





## Convection ovens



### Convection oven LHSE

Design: Stainless steel 18/10  
 Stainless steel oven with glass doors (double-glazed)  
 Fully adjustable temperature control  
 Manual time setting 0–120 min  
 Temperature and time control lamps  
 Rails for up to 4 baking trays  
 Height between shelves 70 mm  
 Includes: 4 baking trays 454 x 327 mm

Outer dimensions: **W. 595 x D. 605 x H. 570 mm**  
 Temperature setting: 50°–300°C  
 Connected load: 2.67 kW / 230 V  
 Weight: 44 kg

**Item no. 632502**  
**Price 750.00**



### Convection oven with grill and steamer LH60

Design: Stainless steel 18/10  
 Stainless steel oven with glass doors (double-glazed)  
 Reversing motor for optimum heat distribution inside the oven  
 Fully adjustable temperature control  
 Manual time setting 0–120 min  
 Manual steam function  
 Temperature and time control lamps  
 4 shelf rails: 454 x 327 mm  
 Height between shelves 70 mm  
 Connection to mains water supply 3/4"  
 Supplied with 4 baking trays 454 x 327 mm

Outer dimensions: **W. 595 x D. 605 x H. 570 mm**  
 Temperature setting: 50°–300°C  
 Grill: 2 kW  
 Connected load: 2.67 kW / 230 V  
 Weight: 48 kg

**Item no. 632503**  
**Price 899.00**



### Convection oven with steam LH80

Design: Stainless steel 18/10  
 Stainless steel oven with glass doors (double-glazed)  
 Oven light  
 2 motors for optimum heat distribution  
 Fully adjustable temperature control  
 Manual time setting 0–120 min  
 Manual steam function  
 Temperature and time control lamps  
 4 different shelf heights: 600 x 400 mm, space between shelves 70 mm  
 Connection to mains water supply 3/4"  
 Supplied with 4 baking trays 600 x 400 mm

Outer dimensions: **W. 834 x D. 796 x H. 572 mm**  
 Temperature setting: 50°–300°C  
 Connected load: 6.4 kW / 400 V  
 Weight: 67 kg

**Item no. 632504**  
**Price 1450.00**



# Baking trays



### Baking tray 433 x 333, CNS

Stainless steel tray with lips on 4 sides

Dimensions: W. 433 x D. 333 x H. 17 mm

Weight: 0.5 kg

**Item no.** 659503

**Price** 22.00



### Aluminium baking tray 600 x 400

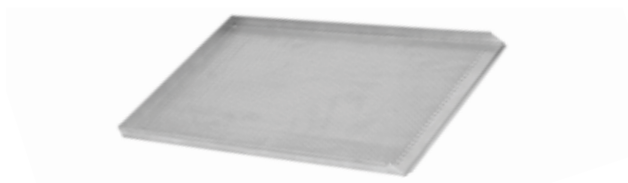
Aluminium tray with lips on 3 sides

Dimensions: W. 600 x D. 400 x H. 17 mm

Weight: 1.0 kg

**Item no.** 659510

**Price** 21.00



### Perforated aluminium baking tray

Aluminium tray with 3 mm perforations and 17 mm lips on 3 sides

Dimensions in mm	433x333	GN 1/1	GN 2/3	600x400
Item no.	659505	659508	659501	659511
Price	16.00	16.00	14.00	21.00



### Perforated aluminium, silicon-coated baking tray

Aluminium tray with 3 mm perforations and 17 mm lips on 3 sides

Dimensions in mm	433x333	GN 1/1	GN 2/3	600x400
Item no.	659506	659509	659502	659512
Price	30.00	29.00	25.00	34.00







## Manual convection ovens



### Convection oven LH4MB23

with manual steam function  
 100% CNS 18/10 design  
 Rounded oven cavity and glass door  
 (double-glazed safety glass)  
 4 rails for GN 2/3 shelves  
 Height between shelves 70 mm  
 Fully adjustable temperature setting  
 Manual time setting 0–120 minutes  
 2 motors for optimum oven climate  
 Connection to mains water supply  $\frac{3}{4}$ "

Outer dimensions: **W. 580 x D. 620 x H. 600 mm**

Temperature setting: 50°–270°C

Connected load: 3.2 kW / 230 V

**Item no. 622512**

**Price 990.00**



### Convection oven LH4MB11

with manual steam function  
 100% CNS 18/10 design  
 Rounded oven cavity and glass door  
 (double-glazed safety glass)  
 4 rails for GN 1/1 or 600 x 400 mm shelves  
 Height between shelves 70 mm  
 Fully adjustable temperature setting  
 Manual time setting 0–120 minutes  
 2 motors for optimum oven climate  
 Connection to mains water supply  $\frac{3}{4}$ "

Outer dimensions: **W. 720 x D. 680 x H. 600 mm**

Temperature setting: 50°–270°C

Connected load: 3.2 kW / 230 V

**Item no. 622514**

**Price 1450.00**



### Convection oven LH4MBP11

with manual steam function  
 100% CNS 18/10 design  
 Rounded oven cavity and glass door (double-glazed safety glass)  
 4 rails for GN 1/1 or 600 x 400 mm shelves  
 Height between shelves 70 mm  
 Fully adjustable temperature setting  
 Manual time setting 0–120 minutes  
 2 motors for optimum oven climate  
 Connection to mains water supply  $\frac{3}{4}$ "

Outer dimensions: **W. 720 x D. 680 x H. 600 mm**

Temperature setting: 50°–270°C

Connected load: 4.9 kW / 400 V

**Item no. 622515**

**Price 1550.00**



# Digital convection ovens

## Convection oven LH4PP11

with digital controls and adjustable steam setting,  
up to 99 freely programmable settings  
100% CNS 18/10 design  
Rounded oven cavity and glass door  
(double-glazed safety glass)  
4 rails for GN 1/1 or 600 x 400 mm shelves  
Height between shelves 70 mm  
Motor features auto-reverse function  
Connection to mains water supply 3/4"

Outer dimensions: W. 720 x D. 710 x H. 600 mm

Temperature setting: 30°–270°C

Connected load: 5.8 kW / 400 V

**Item no.** 622517

**Price** 2550.00



## Convection oven LH4MPD11

with manual controls and adjustable steam setting,  
100% CNS 18/10 design  
Rounded oven cavity and glass door  
(double-glazed safety glass)  
4 rails for GN 1/1 or 600 x 400 mm shelves  
Height between shelves 70 mm  
Motor features Auto-reverse function  
Connection to mains water supply 3/4"

Outer dimensions: W. 720 x D. 770 x H. 600 mm

Temperature setting: 30°–270°C

Connected load: 5.8 kW / 400 V

**Item no.** 622518

**Price** 2250.00







# Manual convection ovens



## Convection oven Easy Value LH4AB11 with manual steam function

Distance: 75 mm 1 fan speed with auto-reverse. Ergonomic handle. Double-glazed door. Oven door seal. Microsensor stops fan when oven door opened. Corners of inner chamber rounded. Oven light. Analog control panel. Cooking programmes available: Convection oven with steam. Auto-reverse function.

Connected load: 6.5 kW / 400 V Outer dimensions: 860x670x560 mm  
4 rails for GN 1/1 or 600 x 400 mm shelves Weight: 65 kg

**Item no.** 622520  
**Price** 2300.00



## Convection oven Easy Value LH6AB11 with manual steam function

Distance: 75 mm 1 fan speed with auto-reverse. Ergonomic handle. Double-glazed door. Oven door seal. Microsensor stops fan when oven door opened. Corners of inner chamber rounded. Oven light. Analog control panel. Cooking programmes available: Convection oven with steam. Auto-reverse function.

Connected load: 7.9 kW / 400 V Outer dimensions: 870x720x710 mm  
6 rails for GN 1/1 or 600 x 400 mm shelves Weight: 85 kg

**Item no.** 622521  
**Price** 2820.00



## Convection oven Easy Value LH10AB11 with manual steam function

Distance: 75 mm 1 fan speed with auto-reverse. Ergonomic handle. Double-glazed door. Oven door seal. Microsensor stops fan when oven door opened. Corners of inner chamber rounded. Oven light. Analog control panel. Cooking programmes available: Convection oven with steam. Auto-reverse function.

Connected load: 11.9 kW / 400 V Outer dimensions: 870x720x1010 mm  
10 rails for GN 1/1 or 600 x 400 mm shelves Weight: 110 kg

**Item no.** 622522  
**Price** 3700.00



# Digital convection ovens

## Convection oven LH4PDP11

with digital control panel  
4 x GN 1/1 or 600x400 mm,  
Cooking programmes: convection, combi with steam control  
Memory can store up to 99 programmes with 3 different baking phases and a preheat function  
Space between shelves 75 mm,  
Fan features auto-reverse function,  
Ergonomic handle. Double-glazed door that can be opened for cleaning.  
Ergonomic door handle  
Corners of inner chamber rounded. Oven light.  
Stackable

Connected load: 6.5 kW / 400 V  
Outer dimensions: 860x730x560 mm

**Item no.** 622525  
**Price** 2950.00



## Convection oven LH6PDP11

with digital control panel  
6 x GN 1/1 or 600x400 mm,  
Cooking programmes: convection, combi with steam control  
Memory can store up to 99 programmes with 3 different baking phases and a preheat function  
Space between shelves 75 mm,  
Fan features Auto-reverse function,  
Ergonomic handle. Double-glazed door that can be opened for cleaning.  
Ergonomic door handle  
Corners of inner chamber rounded. Oven light.  
Stackable

Connected load: 7.9 kW / 400 V  
Outer dimensions: 870x780x710 mm

**Item no.** 622526  
**Price** 3550.00



## Convection oven LH10PDP11

with digital control panel  
10 x GN 1/1 or 600x400 mm,  
Cooking programmes: convection, combi with steam control  
Memory can store up to 99 programmes with 3 different baking phases and a preheat function  
Space between shelves 75 mm,  
Fan features Auto-reverse function,  
Ergonomic handle. Double-glazed door that can be opened for cleaning.  
Ergonomic door handle  
Corners of inner chamber rounded. Oven light.  
Stackable

Connected load: 11.9 kW / 400 V  
Outer dimensions: 870x780x1010 mm

**Item no.** 622527  
**Price** 4650.00





## Convection ovens



### Convection oven LH4PKT23

4 x GN 2/3 with intuitive touchscreen controls, Cooking programmes: Steam, superheated steam, convection incl. core temperature sensor and automatic cleaning programme, Memory can store up to 300 programmes with 6 different baking phases Space between shelves 67 mm, two-speed fan with auto-reverse function, Ergonomic handle. Double-glazed door that can be opened for cleaning. Ergonomic door handle, reversible hinges. Corners of inner chamber rounded. Oven light. Stackable

Outer dimensions: **W. 520 x D. 680 x H. 720 mm**  
Connected load: 3.0 kW/230 V or 4.3 kW/400 V

**Item no. 622530**  
**Price 6450.00**



### Convection oven LH4PKT11

4 x GN 1/1 with intuitive touchscreen controls, Cooking programmes: Steam, superheated steam, convection incl. core temperature sensor and automatic cleaning programme, Memory can store up to 300 programmes with 6 different baking phases Space between shelves 67 mm, two-speed fan with auto-reverse function, Ergonomic handle. Double-glazed door that can be opened for cleaning. Ergonomic door handle, reversible hinges. Corners of inner chamber rounded. Oven light. Stackable

Outer dimensions: **W. 520 x D. 930 x H. 720 mm**  
Connected load: 5.2 kW / 400 V

**Item no. 622531**  
**Price 6900.00**



### Convection oven LH7PKT11

7 x GN 1/1 with intuitive touchscreen controls, Cooking programmes: Steam, superheated steam, convection incl. core temperature sensor and automatic cleaning programme, Memory can store up to 300 programmes with 6 different baking phases Space between shelves 67 mm, two-speed fan with auto-reverse function, Ergonomic handle. Double-glazed door that can be opened for cleaning. Ergonomic door handle, reversible hinges. Corners of inner chamber rounded. Oven light. Stackable

Outer dimensions: **W. 520 x D. 930 x H. 930 mm**  
Connected load: 8.8 kW / 400 V

**Item no. 622529**  
**Price 7550.00**

# Pizza ovens



Profikocher



Pizza ovens





### Snack oven

suitable for fresh or frozen pizzas  
 Capacity: 1 pizza Ø 32 cm,  
 fixed pizza shelf (340x335 mm), oven door and handle  
 Top/bottom heat, heating-up time: 10 minutes  
 Timer: 0–15 minutes or permanently on with an acoustic signal  
 at the end of the cooking time

Outer dimensions: 505 x 410 x 215 mm  
 Oven dimensions: 350x350x70 mm  
 Temperature setting: 50°–300°C  
 Connected load: 1.75 kW / 230 V

**Item no.** 362770  
**Price** 435.00



### Snack oven with stone

Capacity: 1 pizza Ø 35 cm, with top/bottom heat  
 Timer: 0–15 minutes or permanently on  
 Heat-resistant stone base and oven light.

Outer dimensions: 550 x 500 x 250 mm  
 Oven dimensions: 410x370x90 mm  
 Temperature setting: 50°–300°C  
 Connected load: 2 kW / 230 V

**Item no.** 362771  
**Price** 535.00



### Snack oven with stone

Capacity: 2 x 1 pizza Ø 35 cm, with top/bottom heat  
 Timer: 0–15 minutes or permanently on  
 Heat-resistant stone base and oven light.

Outer dimensions: 550 x 500 x 380 mm  
 Oven dimensions: 410x370x90 mm  
 Temperature setting: 50°–300°C  
 Connected load: 3 kW / 230 V

**Item no.** 362772  
**Price** 795.00



### Flash mini conveyor oven EPTFS35

Made entirely from stainless steel, stackable  
 - infrared for quick, perfectly baked pizzas  
 - digital controls with 10 different power settings  
 - steel belt rack  
 - two-way belt  
 - programmable conveyor speed (1 to 8 minutes)  
 - removable crumb tray  
 - removable, folding infeed and outfeed trays  
 (can be closed when not in use)  
 - precise temperature management for perfectly baked pizzas  
 - easy to clean  
 Capacity: Ø 33 cm

Outer dimensions: **W. 940 x D. 520 x H. 320 mm**  
 Oven dimensions: 550 x 360 x 80 mm  
 Temperature setting: maximum 250° C  
 Connected load: 3.6 kW / 230 V  
 Weight: 20 kg

**Item no.** 622715  
**Price** 2190.00





# Pizza ovens

## ELP40 pizza oven

Stainless steel front  
Firebrick oven floor  
High-quality, energy-saving mineral wool insulation  
Steel-plated heat resistance  
Vent  
Door with window  
Oven light  
Maintenance-free hingeless doors  
Capacity: 1 pizza Ø 39 cm  
Top/bottom heat can be controlled separately  
Temperature control lamp

Outer dimensions: **W. 630 x D. 600 x H. 290 mm**  
Oven dimensions: 400 x 400 x 100 mm  
Temperature setting: 85°–450°C  
Connected load: 3.5 kW / 230 V  
Weight: 38 kg

**Item no. 612775**  
**Price 799.00**



## ELP40/2 pizza oven

Stainless steel front  
Firebrick oven floor  
High-quality, energy-saving mineral wool insulation  
Steel-plated heat resistance  
Vent  
Door with window  
Oven light  
Maintenance-free hingeless doors  
Capacity: 2 pizzas Ø 39 cm  
Top/bottom heat can be controlled separately  
Temperature control lamp

Outer dimensions: **W. 630 x D. 630 x H. 530 mm**  
Oven dimensions: 2 x 400 x 400 x 100 mm  
Temperature setting: 85°–450°C  
Connected load: 7.0 kW / 400 V  
Weight: 68 kg

**Item no. 612774**  
**Price 1280.00**



## Base frame UGP40

Black-painted sheet steel  
Flat-pack for self-assembly

suitable for use with ELP 40 & ELP 40/2

**Item no. 612790**  
**Price 270.00**





### ELP50 pizza oven

Stainless steel front  
 Firebrick oven floor  
 High-quality, energy-saving mineral wool insulation  
 Steel-plated heat resistance  
 Vent  
 Door with window  
 Oven light  
 Maintenance-free hingeless doors  
 Capacity: 4 pizzas Ø 25 cm  
 Top/bottom heat can be controlled separately  
 Temperature control lamp

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Outer dimensions: **W. 800 x D. 730 x H. 360 mm**

Oven dimensions: 510 x 510 x 100 mm

Temperature setting: 85°–450°C

Connected load: 4.0 kW / 400 V

Weight: 56 kg

**Item no. 612770**

**Price 875.00**



### ELP50/2 pizza oven

Stainless steel front  
 Firebrick oven floor  
 High-quality, energy-saving mineral wool insulation  
 Steel-plated heat resistance  
 Vent  
 Door with window  
 Oven light  
 Maintenance-free hingeless doors  
 Capacity: 2 x 4 pizzas Ø 25 cm  
 Top/bottom heat can be controlled separately  
 Temperature control lamp

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Outer dimensions: **W. 800 x D. 730 x H. 630 mm**

Oven dimensions: 2 x 510 x 510 x 100 mm

Temperature setting: 85°–450°C

Connected load: 8.0 kW / 400 V

Weight: 85 kg

**Item no. 612771**

**Price 1445.00**



### Base frame UGP50

Black-painted sheet steel  
 Flat-pack for self-assembly

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suitable for use with ELP 50 & ELP 50/2

**Item no. 612791**

**Price 299.00**



# Pizza ovens

## ELP60 pizza oven

Stainless steel front  
Firebrick oven floor  
High-quality, energy-saving mineral wool insulation  
Steel-plated heat resistance  
Vent  
Door with window  
Oven light  
Maintenance-free hingeless doors  
Capacity: 4 pizzas Ø 30 cm  
Top/bottom heat can be controlled separately  
Temperature control lamp

---

Outer dimensions: **W. 890 x D. 810 x H. 430 mm**  
Oven dimensions: 620 x 620 x 150 mm  
Temperature setting: 85°–450°C  
Connected load: 5.0 kW / 400 V  
Weight: 75 kg

**Item no.** 612772  
**Price** 1075.00



## ELP60/2 pizza oven

Stainless steel front  
Firebrick oven floor  
High-quality, energy-saving mineral wool insulation  
Steel-plated heat resistance  
Vent  
Door with window  
Oven light  
Maintenance-free hingeless doors  
Capacity: 2 x 4 pizzas Ø 30 cm  
Top/bottom heat can be controlled separately  
Temperature control lamp

---

Outer dimensions: **W. 890 x D. 810 x H. 760 mm**  
Oven dimensions: 2 x 620 x 620 x 150 mm  
Temperature setting: 85°–450°C  
Connected load: 10.0 kW / 400 V  
Weight: 144 kg

**Item no.** 612773  
**Price** 1750.00



## Base frame UGP60

Black-painted sheet steel  
Flat-pack for self-assembly  
Suitable for use with ELP 60 & ELP 60/2

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Weight: 15 kg

**Item no.** 612792  
**Price** 325.00





### EP66 pizza oven



Front and sides 100% stainless steel  
 Firebrick oven floor  
 High-quality, energy-saving mineral wool insulation  
 Steel-plated heat resistance  
 Door with window and oven light  
 Maintenance-free hingeless doors  
 Capacity: 4 pizzas Ø 30/34 cm  
 Top/bottom heat can be controlled separately  
 Temperature display with mechanical thermometer

Outer dimensions: **W. 1130 x D. 1010 x H. 400 mm**  
 Oven dimensions: 700 x 700 x 150 mm  
 Temperature setting: 85°–400°C  
 Connected load: 5.6 kW / 400 V  
 Weight: 74 kg

#### Full firebrick model

<b>Item no.</b>	<b>622761</b>	<b>622765</b>
<b>Price</b>	<b>1525.00</b>	<b>2150.00</b>



### EP66/2 pizza oven



Front and sides 100% stainless steel  
 Firebrick oven floor  
 High-quality, energy-saving mineral wool insulation  
 Steel-plated heat resistance  
 Door with window and oven light  
 Maintenance-free hingeless doors  
 Capacity: 2 x 4 pizzas Ø 30/ 34 cm  
 Top/bottom heat can be controlled separately  
 Temperature display with mechanical thermometer

Outer dimensions: **W. 1130 x D. 1010 x H. 720 mm**  
 Oven dimensions: 2 x 700 x 700 x 150 mm  
 Temperature setting: 85°–400°C  
 Connected load: 11.0 kW / 400 V  
 Weight: 149 kg

#### Full firebrick model

<b>Item no.</b>	<b>622762</b>	<b>622766</b>
<b>Price</b>	<b>2590.00</b>	<b>3690.00</b>

### Base frame UEP66



for EP66 and EP66/2  
 100% stainless steel  
 Height-adjustable feet

Outer dimensions: **W. 980 x D. 810 x H. 1010 mm**  
 Weight: 30 kg

<b>Item no.</b>	<b>622751</b>
<b>Price</b>	<b>390.00</b>

### Extraction hood LAH66



Painted extraction hood with a steel front, Ø 125 mm outlet  
 suitable for use with items 622761 and 622762

Outer dimensions: **W. 990 x D. 880 x H. 150 mm**

<b>Item no.</b>	<b>622753</b>
<b>Price</b>	<b>550.00</b>



# Pizza ovens



## EP105 pizza oven

Front and sides 100% stainless steel  
 Firebrick oven floor  
 High-quality, energy-saving mineral wool insulation  
 Steel-plated heat resistance  
 Door with window and oven light  
 Maintenance-free hingeless doors  
 Capacity: 6 pizzas Ø 30/ 34 cm  
 Top/bottom heat can be controlled separately  
 Temperature display with mechanical thermometer



Outer dimensions: **W. 1130 x D. 1360 x H. 400 mm**  
 Oven dimensions: 700 x 1050 x 150 mm  
 Temperature setting: 85°–400°C  
 Connected load: 7.3 kW / 400 V  
 Weight: 97 kg

### Full firebrick model

<b>Item no.</b>	<b>622763</b>	<b>622768</b>
<b>Price</b>	<b>1850.00</b>	<b>2590.00</b>



## EP105/2 pizza oven

Front and sides 100% stainless steel  
 Firebrick oven floor  
 High-quality, energy-saving mineral wool insulation  
 Steel-plated heat resistance  
 Door with window and oven light  
 Maintenance-free hingeless doors  
 Capacity: 2 x 6 pizzas Ø 30/ 34 cm  
 Top/bottom heat can be controlled separately  
 Temperature display with mechanical thermometer



Outer dimensions: **W. 1130 x D. 1360 x H. 720 mm**  
 Oven dimensions: 2 x 700 x 1050 x 150 mm  
 Temperature setting: 85°–400°C  
 Connected load: 14.6 kW / 400 V  
 Weight: 175 kg

### Full firebrick model

<b>Item no.</b>	<b>622764</b>	<b>622769</b>
<b>Price</b>	<b>3195.00</b>	<b>4500.00</b>

## Base frame UEP105

for EP105 and EP105/2  
 100% stainless steel  
 Height-adjustable feet



Outer dimensions: **W. 980 x D. 1110 x H. 1010 mm**  
 Weight: 31 kg

<b>Item no.</b>	<b>622752</b>
<b>Price</b>	<b>430.00</b>

## Extraction hood LAH105

Painted extraction hood with a steel front, Ø 125 mm outlet  
 suitable for use with items 622763 and 622764



Outer dimensions: **W. 990 x D. 1230 x H. 150 mm**

<b>Item no.</b>	<b>622754</b>
<b>Price</b>	<b>650.00</b>

Mixers





# ACTIVESTONE®

- ACTIVESTONE® is a patented innovation from PizzaGroup®.
- ACTIVESTONE® is an extremely efficient heating system for stone-clad pizza ovens
- ACTIVESTONE® is suitable for use with all flameproof stones
- ACTIVESTONE® reduces the time taken to preheat the firebrick by around 50% compared to systems from other manufacturers
- As a result, ACTIVESTONE® reduces energy costs and prep times by 25%.
- ACTIVESTONE® contains a temperature sensor in the centre of the flameproof stone, enabling temperature to be controlled quickly
- ACTIVESTONE® protects the heating elements and lengthens the service life of the heating elements many times over
- ACTIVESTONE® enables the entire surface of the stone to be heated extremely evenly
- ACTIVESTONE® reaches the maximum temperature of the heating element with virtually no heat loss
- ACTIVESTONE® complies with all RoHS standards
- ACTIVESTONE® can be used at temperatures in excess of 1000° C



## EPYD4 pizza oven

Front and sides 100% stainless steel with digital control panel and oven with ACTIVESTONE® system which reduces preheating time and energy consumption. The ACTIVESTONE® system ensures more even heat distribution. High-quality, energy-saving mineral wool insulation. Door with window and oven light. Maintenance-free hingeless doors. Capacity: 4 pizzas Ø 30/34 cm

Outer dimensions: **W. 1130 x D. 1010 x H. 400 mm**  
 Oven dimensions: 700 x 700 x 150 mm  
 Temperature setting: 85°–450°C  
 Connected load: 6.6 kW / 400 V  
 Weight: 115 kg

**Item no. 622700**  
**Price 3290.00**



## EPYD8 pizza oven

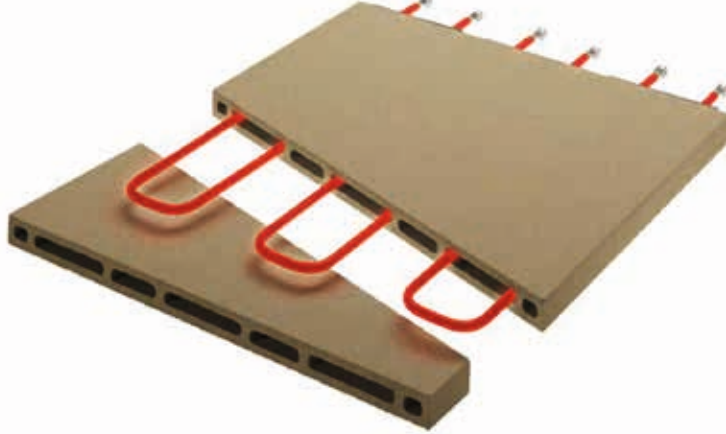
Front and sides 100% stainless steel with digital control panel and oven with ACTIVESTONE® system which reduces preheating time and energy consumption. The ACTIVESTONE® system ensures more even heat distribution. High-quality, energy-saving mineral wool insulation. Door with window and oven light. Maintenance-free hingeless doors. Capacity: 4 (x2) pizzas Ø 30/34 cm

Outer dimensions: **W. 1130 x D. 1010 x H. 720 mm**  
 Oven dimensions: 700 x 700 x 150 mm  
 Temperature setting: 85°–400°C  
 Connected load: 13.2 kW / 400 V  
 Weight: 183 kg

**Item no. 622701**  
**Price 5690.00**



# Pizza ovens



ACTIVESTONE®

## EPYD6L pizza oven

Front and sides 100% stainless steel  
 with digital control panel and oven with ACTIVESTONE® system  
 which reduces preheating time and energy consumption.  
 The ACTIVESTONE® system ensures more even heat distribution.  
 High-quality, energy-saving mineral wool insulation  
 Door with window and oven light  
 Maintenance-free hingeless doors  
 Capacity: 6 pizzas Ø 30/ 34 cm

Outer dimensions: **W. 1480 x D. 1010 x H. 400 mm**  
 Oven dimensions: 700 x 105 x 150 mm  
 Temperature setting: 85°–400°C  
 Connected load: 9.0 kW / 400 V  
 Weight: 139 kg

**Item no. 622702**  
**Price 3750.00**



## EPYD12L pizza oven

Front and sides 100% stainless steel  
 with digital control panel and oven with ACTIVESTONE® system  
 which reduces preheating time and energy consumption.  
 The ACTIVESTONE® system ensures more even heat distribution.  
 High-quality, energy-saving mineral wool insulation  
 Door with window and oven light  
 Maintenance-free hingeless doors  
 Capacity: 6 (x2) pizzas Ø 30/34 cm

Outer dimensions: **W. 1130 x D. 1360 x H. 720 mm**  
 Oven dimensions: 700 x 700 x 150 mm  
 Temperature setting: 85°–450°C  
 Connected load: 18.0 kW / 400 V  
 Weight: 231 kg

**Item no. 622703**  
**Price 6990.00**





## Napoli Style 550

Every pizzaiolo wants the best for their restaurant. With an oven that heats to 550° C, that means serious business!

All of the oven's functions are controlled by a microprocessor.

This smart, state-of-the-art technology continuously controls the temperature inside the oven and determines when the temperature of the oven needs to be turned up or down.

The SZP Smart Zone Power system ensures that the oven is heated in the right place at the right time and on the right setting, resulting in significant energy savings. Tried and trusted by many experienced pizzaioli, the 550 bakes the perfect Neapolitan pizza in an impressive 90 seconds.

The interior of the pizza oven is completely stone-clad and the floor is covered with an extra layer of typical Italian stone.

This feature, combined with the ACTIVESTONE® system, guarantees an extraordinarily high temperature.

The oven is equipped with an innovative, adjustable-speed extractor hood, complete with LED and integrated 5-inch display. A revolutionary system extracts the smoke and keeps the oven temperature constant, preventing any hotter or colder spots in the oven. The temperature in the proofer is kept constant and reaches a maximum of 60° C. The proofer can hold 10 plastic boxes and is fitted with glass doors and LED lighting inside

for you to keep an eye on the dough at all times.

**ACTIVESTONE®**



### EP105/2 pizza oven

with digital control panel:

Timer automatically switches oven on (set to a daily or weekly schedule)

- electronic temperature controls for top/bottom heat
  - temperature recognition and regulation
  - automatically activated steam vent
  - timer with integrated buzzer in the touchscreen controls
- Integrated extractor hood with different speed settings and LED lighting

Proofer with adjustable temperature, humidity tray, LED lighting

Mobile design, including 4 casters, 2 of which are fitted with brakes

Capacity: 6 pizzas Ø 30/ 34 cm

Outer dimensions: **W. 1180 x D. 1725 x H. 1825 mm**

Oven dimensions: 700 x 1050 x 200 mm

Temperature setting: 85°–515°C Proofer: 20°–60°C

Proofer capacity: 10 plastic boxes

Connected load: 16.4 kW / 400 V

**Item no. 622710**

**Price 16250.00**

### EP105/2 pizza oven

with digital control panel:

Timer automatically switches oven on (set to a daily or weekly schedule)

- electronic temperature controls for top/bottom heat
- temperature recognition and regulation
- automatically activated steam vent

- timer with integrated buzzer in the touchscreen controls

Integrated extractor hood with different speed settings and LED lighting

Proofer with adjustable temperature, humidity tray, LED lighting

Mobile design, including 4 casters, 2 of which are fitted with brakes

Capacity: 9 pizzas Ø 30/34 cm

Outer dimensions: **W. 1530 x D. 1725 x H. 1825 mm**

Oven dimensions: 1050 x 1050 x 200 mm

Temperature setting: 85°–515°C Proofer: 20°–60°C

Proofer capacity: 10 plastic boxes

Connected load: 23.6 kW / 400 V

**Item no. 622711**

**Price 18900.00**





# Planetary mixers

## Planetary mixer PL7

White powder-coated, scratch-resistant housing  
Suitable for different types of dough, e.g. bread and pizza dough,  
Sponges, shortcrust pastry, whipped cream, mayonnaise and more  
Stainless steel bowl, beater and wire guard  
Aluminium dough hook and flat beater  
Fully adjustable speed  
Quick-fit attachments

Outer dimensions: **W. 380 x D. 240 x H. 410 mm**  
Capacity: 7 litres Dough capacity 0.5 kg  
Connected load: 0.3 kW / 230 V

**Item no. 622786**  
**Price 650.00**



## Planetary mixer PL20

White powder-coated, scratch-resistant housing  
Suitable for different types of dough, e.g. bread and pizza dough,  
Sponges, shortcrust pastry, whipped cream, mayonnaise and more  
Stainless steel bowl, beater and wire guard  
Aluminium dough hook and flat beater  
Quick-fit attachments  
Manual 3-speed switch

Outer dimensions: **W. 540 x D. 490 x H. 780 mm**  
Capacity: 20 litres Dough capacity 5 kg  
Connected load: 1.1 kW / 230 V

**Item no. 622787**  
**Price 1250.00**



## Planetary mixer PL30

White powder-coated, scratch-resistant housing  
Suitable for different types of dough, e.g. bread and pizza dough,  
Sponges, shortcrust pastry, whipped cream, mayonnaise and more  
Stainless steel bowl, beater and wire guard  
Aluminium dough hook and flat beater  
Quick-fit attachments  
Manual 3-speed switch

Outer dimensions: **W. 570 x D. 510 x H. 810 mm**  
Capacity: 25 litres Dough capacity 6 kg  
Connected load: 1.5 kW / 230 V

**Item no. 622788**  
**Price 1290.00**



## Planetary mixer PL40

White powder-coated, scratch-resistant housing  
Suitable for different types of dough, e.g. bread and pizza dough,  
Sponges, shortcrust pastry, whipped cream, mayonnaise and more  
Stainless steel bowl, beater and wire guard  
Aluminium dough hook and flat beater  
Quick-fit attachments  
Manual 3-speed switch

Outer dimensions: **W. 650 x D. 620 x H. 1120 mm**  
Capacity: 40 litres Max. dough capacity 9 kg  
Connected load: 1.5 kW / 230 V

**Item no. 622789**  
**Price 2670.00**





## Dough kneaders



### Dough kneader TG10

White powder-coated, scratch-resistant housing  
 Suitable for bread and pizza dough  
 Stainless steel dough hook, guard, dough divider and bowl  
 Fixed mixer head and non-removable bowl  
 Rotating dough hooks and bowl  
 Safety switch on the top  
 Control panel with ON/OFF button  
 8 kg dough per cycle  
 30 kg dough per hour

Outer dimensions: **W. 270 x D. 540 x H. 560 mm**  
 Bowl: Ø 260 x H. 200 mm  
 Capacity: 10 litres  
 Connected load: 0.37 kW / 230 V  
 Weight: 48 kg

**Item no. 622780**  
**Price 1290.00**



### Dough kneader TG15

White powder-coated, scratch-resistant housing  
 Suitable for bread and pizza dough  
 Stainless steel dough hook, guard, dough divider and bowl  
 Fixed mixer head and non-removable bowl  
 Rotating dough hooks and bowl  
 Safety switch on the top  
 Control panel with ON/OFF button  
 10 kg dough per cycle  
 40 kg dough per hour

Outer dimensions: **W. 320 x D. 590 x H. 570 mm**  
 Bowl: Ø 300 x H. 210 mm  
 Capacity: 15 litres  
 Connected load: 0.45 kW / 230 V  
 Weight: 50 kg

**Item no. 622781**  
**Price 1490.00**



### Dough kneader TG17

White powder-coated, scratch-resistant housing  
 Suitable for bread and pizza dough  
 On casters  
 Stainless steel dough hook, guard, dough divider and bowl  
 Fixed mixer head and non-removable bowl  
 Rotating dough hooks and bowl  
 Safety switch on the top  
 Timer  
 12 kg dough per cycle  
 48 kg dough per hour

Outer dimensions: **W. 350 x D. 660 x H. 630 mm**  
 Bowl: Ø 320 x H. 210 mm  
 Capacity: 17 litres  
 Connected load: 0.9 kW / 230 V  
 Weight: 79 kg

**Item no. 622782**  
**Price 1690.00**





# Dough kneaders

## Dough kneader TG22

White powder-coated, scratch-resistant housing  
 Suitable for bread and pizza dough  
 On casters  
 Stainless steel dough hook, guard, dough divider and bowl  
 Fixed mixer head and non-removable bowl  
 Rotating dough hooks and bowl  
 Safety switch on the top  
 Timer  
 18 kg dough per cycle  
 70 kg dough per hour



Outer dimensions: **W. 400 x D. 690 x H. 630 mm**  
 Bowl: Ø 360 x H. 210 mm  
 Capacity: 22 litres  
 Weight: 82 kg

<b>Connected load:</b>	<b>0.9 kW / 230V</b>	<b>0.75 kW / 400V</b>
<b>Item no.</b>	<b>622783</b>	<b>622773</b>
<b>Price</b>	<b>1790.00</b>	<b>1750.00</b>

## Dough kneader TG33

White powder-coated, scratch-resistant housing  
 Suitable for bread and pizza dough  
 On casters  
 Stainless steel dough hook, guard, dough divider and bowl  
 Fixed mixer head and non-removable bowl  
 Rotating dough hooks and bowl  
 Safety switch on the top  
 Timer  
 25 kg dough per cycle  
 100 kg dough per hour



Outer dimensions: **W. 440 x D. 830 x H. 720 mm**  
 Bowl: Ø 400 x H. 260 mm  
 Capacity: 33 litres  
 Connected load: 1.3 kW / 230 V  
 Weight: 110 kg

<b>Connected load:</b>	<b>1.3 kW / 230V</b>	<b>1.5 kW / 400V</b>
<b>Item no.</b>	<b>622784</b>	<b>622774</b>
<b>Price</b>	<b>2190.00</b>	<b>2050.00</b>

## Dough kneader TG42

White powder-coated, scratch-resistant housing  
 Suitable for bread and pizza dough  
 On casters  
 Stainless steel dough hook, guard, dough divider and bowl  
 Fixed mixer head and non-removable bowl  
 Rotating dough hooks and bowl  
 Safety switch on the top  
 Timer  
 38 kg dough per cycle  
 140 kg dough per hour



Outer dimensions: **W. 470 x D. 850 x H. 720 mm**  
 Bowl: Ø 450 x H. 260 mm  
 Capacity: 42 litres  
 Connected load: 1.50 kW / 400 V  
 Weight: 107 kg

<b>Item no.</b>	<b>622785</b>
<b>Price</b>	<b>2390.00</b>



# Dough kneaders with tilting head



## Dough kneader TGR22

White powder-coated, scratch-resistant housing  
Suitable for bread and pizza dough  
On casters  
Stainless steel dough hook, guard, dough divider and bowl  
Tilting mixer head and removable bowl  
Rotating dough hooks and bowl  
Safety switch on the top  
Timer  
18 kg dough per cycle  
70 kg dough per hour

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Outer dimensions: **W. 420 x D. 720 x H. 640 mm**

Bowl: Ø 360 x H. 210 mm

Capacity: 22 litres

Connected load: 0.75 kW / 400 V

Weight: 93 kg

**Item no. 622776**

**Price 2250.00**



## Dough kneader TGR33

White powder-coated, scratch-resistant housing  
Suitable for bread and pizza dough  
On casters  
Stainless steel dough hook, guard, dough divider and bowl  
Tilting mixer head and removable bowl  
Rotating dough hooks and bowl  
Safety switch on the top  
Timer  
25 kg dough per cycle  
100 kg dough per hour

---

Outer dimensions: **W. 460 x D. 840 x H. 730 mm**

Bowl: Ø 400 x H. 260 mm

Capacity: 33 litres

Connected load: 1.5 kW / 400 V

Weight: 126 kg

**Item no. 622777**

**Price 2590.00**



## Dough kneader TGR42

White powder-coated, scratch-resistant housing  
Suitable for bread and pizza dough  
On casters  
Stainless steel dough hook, guard, dough divider and bowl  
Tilting mixer head and removable bowl  
Rotating dough hooks and bowl  
Safety switch on the top  
Timer  
38 kg dough per cycle  
140 kg dough per hour

---

Outer dimensions: **W. 490 x D. 860 x H. 730 mm**

Bowl: Ø 450 x H. 260 mm

Capacity: 42 litres

Connected load: 1.50 kW / 400 V

Weight: 130 kg

**Item no. 622778**

**Price 3050.00**



# Dough rolling machines

## Dough rolling machine TA32

Rolling machine with 2 pairs of rollers  
Suitable for bread and pizza dough  
Stainless steel casing  
ON and OFF button  
For 14–31 cm pizzas  
Dough weight 80–210 g

Outer dimensions: W. 420 x D. 470 x H. 650 mm

Connected load: 0.25 kW / 230 V

Weight: 26 kg

**Item no.** 622790

**Price** 1290.00



## Dough rolling machine TA42

Rolling machine with 2 pairs of rollers  
Suitable for bread and pizza dough  
Stainless steel casing  
ON and OFF button  
For 26–40 cm pizzas  
Dough weight 210–600 g

Outer dimensions: W. 530 x D. 470 x H. 790 mm

Connected load: 0.37 kW / 230 V

Weight: 35 kg

**Item no.** 622791

**Price** 1525.00





## Refrigerated pizza prep benches

Refrigerated pizza prep stations



### Refrigerated pizza prep bench with refrigerated top cabinet 5 x GN 1/3 + 1 x GN 1/2

CNS 18/10 casing with granite worktop  
Fan-assisted refrigeration, coolant R134a  
Digital temperature display  
Automatic defrost function and defrost water evaporation  
With 1 door and 6 non-refrigerated drawers 60 x 400 mm  
Incl. 1 Rilsan-coated 600x400 mm and 1 pair of shelf rails per cabinet  
Refrigerated top cabinet for GN containers: 5 x GN 1/3-150 mm + 1x GN 1/2-150 mm  
GN containers not included

Outer dimensions: **W. 1510 x D. 800 x H. 1435 mm**

Temperature range: +2°C to +8°C

Connected load: 450 W / 230 V

**Item no. 522840**

**Price 3950.00**



### Refrigerated pizza prep bench with refrigerated top cabinet 9 x GN 1/3

CNS 18/10 casing with granite worktop  
Fan-assisted refrigeration, coolant R134a  
Digital temperature display  
Automatic defrost function and defrost water evaporation  
With 2 doors and 6 non-refrigerated drawers 60 x 400 mm  
Incl. 1 Rilsan-coated 600x400 mm and 1 pair of shelf rails per cabinet  
Refrigerated top cabinet for GN containers: 9 x GN 1/3-150 mm  
GN containers not included

Outer dimensions: **W. 2025 x D. 800 x H. 1435 mm**

Temperature range: +2°C to +8°C

Connected load: 450 W / 230 V

**Item no. 522841**

**Price 4985.00**



### Refrigerated pizza prep bench with refrigerated top cabinet 9 x GN 1/3

CNS 18/10 casing with granite worktop  
Fan-assisted refrigeration, coolant R134a  
Digital temperature display  
Automatic defrost function and defrost water evaporation  
With 3 doors, 1 Rilsan-coated 600x400 mm rack shelf and 1 pair of shelf rails per cabinet  
Refrigerated top cabinet for GN containers: 9 x GN 1/3-150 mm  
GN containers not included

Outer dimensions: **W. 2025 x D. 800 x H. 1435 mm**

Temperature range: +2°C to +8°C

Connected load: 500 W / 230 V

**Item no. 522842**

**Price 4525.00**

### Pair of shelf rails LP

For pizza prep stations 522840, 522841 and 522842

**Item no. 522900**

**Price 23.00**

### Rilsan-coated rack shelf 600 x 400

For pizza prep stations 522840, 522841 and 522842

**Item no. 522901**

**Price 14.00**





# Refrigerated top cabinets

## Refrigerated top cabinet 3 x GN1/3 + 1 x GN 1/2

Housing CNS 18/10, 40 mm insulation, upper section glass  
Static refrigeration, coolant R134a, digital temperature display  
For GN containers: 3 x GN 1/3-150 mm + 1 x GN 1/2-150 mm  
GN containers not included

Outer dimensions: **W. 1200 x D. 395 x H. 435 mm**  
Temperature range: +2°C to +8°C  
Connected load: 150 W / 230 V

**Item no. 522830**  
**Price 935.00**



## Refrigerated top cabinet 4 x GN1/3 + 1 x GN 1/2

Housing CNS 18/10, 40 mm insulation, upper section glass  
Static refrigeration, coolant R134a, digital temperature display  
For GN containers: 4 x GN 1/3-150 mm + 1 x GN 1/2-150 mm  
GN containers not included

Outer dimensions: **W. 1400 x D. 395 x H. 435 mm**  
Temperature range: +2°C to +8°C  
Connected load: 150 W / 230 V

**Item no. 522831**  
**Price 980.00**



## Refrigerated top cabinet 5 x GN1/3 + 1 x GN 1/2

Housing CNS 18/10, 40 mm insulation, upper section glass  
Static refrigeration, coolant R134a, digital temperature display  
For GN containers: 5 x GN 1/3-150 mm + 1 x GN 1/2-150 mm  
GN containers not included

Outer dimensions: **W. 1500 x D. 395 x H. 435 mm**  
Temperature range: +2°C to +8°C  
Connected load: 150 W / 230 V

**Item no. 522832**  
**Price 1050.00**



## Refrigerated top cabinet 8 x GN 1/3

Housing CNS 18/10, 40 mm insulation, upper section glass  
Static refrigeration, coolant R134a, digital temperature display  
For GN containers: 8x GN 1/3-150 mm  
GN containers not included

Outer dimensions: **W. 1800 x D. 395 x H. 435 mm**  
Temperature range: +2°C to +8°C  
Connected load: 150 W / 230 V

**Item no. 522833**  
**Price 1125.00**



## Refrigerated top cabinet 9 x GN 1/3

Housing CNS 18/10, 40 mm insulation, upper section glass  
Static refrigeration, coolant R134a, digital temperature display  
For GN containers: 9x GN 1/3-150 mm  
GN containers not included

Outer dimensions: **W. 2000 x D. 395 x H. 435 mm**  
Temperature range: +2°C to +8°C  
Connected load: 150 W / 230 V

**Item no. 522834**  
**Price 1195.00**







# Refrigerated prep benches

Refrigerated prep benches



## Refrigerated prep bench 'Compact' GN 1/1

CNS 18/10 casing with stainless steel worktop  
Fan-assisted refrigeration, foamed-in evaporator, coolant R134a  
Electronic controls  
Automatic defrost function and defrost water evaporation  
2 doors, 1 Rilsan-coated rack shelf GN 1/1 and 1 pair of shelf rails per cabinet

Outer dimensions: **W. 900 x D. 700 x H. 870 mm**  
Temperature range: +2°C to +8°C  
Connected load: 230 W / 230 V

**Item no. 522855**  
**Price 1495.00**



## Refrigerated prep bench 'Compact' GN 1/1 with 2 drawers

CNS 18/10 casing with stainless steel worktop  
Fan-assisted refrigeration, foamed-in evaporator, coolant R134a  
Electronic controls  
Automatic defrost function and defrost water evaporation  
1 door, 1 Rilsan-coated rack shelf GN 1/1 and 1 pair of shelf rails per cabinet

Outer dimensions: **W. 900 x D. 700 x H. 870 mm**  
Temperature range: +2°C to +8°C  
Connected load: 230 W / 230 V

**Item no. 522856**  
**Price 2070.00**



## Refrigerated prep bench 'Compact' GN 1/1 with 4 drawers

CNS 18/10 casing with stainless steel worktop  
Fan-assisted refrigeration, foamed-in evaporator, coolant R134a  
Electronic controls  
Automatic defrost function and defrost water evaporation  
4 drawers

Outer dimensions: **W. 900 x D. 700 x H. 870 mm**  
Temperature range: +2°C to +8°C  
Connected load: 230 W / 230 V

**Item no. 522857**  
**Price 2640.00**



## 'Compact' salad prep bench with lids 2 x GN1/1 + 3 x GN1/6

CNS 18/10 casing with stainless steel worktop  
Fan-assisted refrigeration, foamed-in evaporator, coolant R134a  
Electronic controls  
Automatic defrost function and defrost water evaporation  
2 doors, 1 Rilsan-coated rack shelf GN 1/1 and 1 pair of shelf rails per cabinet  
Containers not included

Outer dimensions: **W. 900 x D. 700 x H. 870 mm**  
Temperature range: +2°C to +8°C  
Connected load: 230 W / 230 V

**Item no. 522854**  
**Price 1440.00**



# Salad prep benches

## 'Compact' sandwich/salad prep bench 5 x GN 1/6

CNS 18/10 casing  
 Upper section with lid for GN containers 5 x GN 1/6-150 mm  
 Fan-assisted refrigeration, foamed-in evaporator, coolant R134a  
 Electronic controls  
 Automatic defrost function and defrost water evaporation  
 2 doors, 1 Rilsan-coated rack shelf GN 1/1 and 1 pair of shelf rails per cabinet  
 Containers not included

Outer dimensions: **W. 900 x D. 700 x H. 950 mm**  
 Temperature range: +2°C to +8°C  
 Connected load: 230 W / 230 V

**Item no. 522850**  
**Price 1955.00**



## Sandwich/salad prep bench

CNS 18/10 casing  
 Upper section with lid for GN containers 8 x GN 1/6-150 mm  
 Fan-assisted refrigeration, foamed-in evaporator, coolant R134a  
 Electronic controls  
 Automatic defrost function and defrost water evaporation  
 3 doors, 1 Rilsan-coated rack shelf GN 1/1 and 1 pair of shelf rails per cabinet  
 Containers not included

Outer dimensions: **W. 1356 x D. 700 x H. 950 mm**  
 Temperature range: +2°C to +8°C  
 Connected load: 330 W / 230 V

**Item no. 522851**  
**Price 2415.00**



## Small 'Compact' pizza prep bench 5 x GN 1/6

CNS 18/10 casing with granite worktop  
 Upper section with lid for GN containers 5 x GN 1/6-150 mm  
 Fan-assisted refrigeration, foamed-in evaporator, coolant R134a  
 Electronic controls  
 Automatic defrost function and defrost water evaporation  
 2 doors, 1 Rilsan-coated rack shelf GN 1/1 and 1 pair of shelf rails per cabinet  
 Containers not included

Outer dimensions: **W. 900 x D. 700 x H. 1080 mm**  
 Temperature range: +2°C to +8°C  
 Connected load: 230 W / 230 V

**Item no. 522852**  
**Price 1440.00**



## 'Compact' chilled pizza prep station with chilled top cabinet 6 x GN 1/4

CNS 18/10 casing with granite worktop  
 Upper section with lid for GN containers 5 x GN 1/6-150 mm  
 Fan-assisted refrigeration, foamed-in evaporator, coolant R134a  
 Electronic controls  
 Automatic defrost function and defrost water evaporation  
 3 doors, 1 Rilsan-coated rack shelf GN 1/1 and 1 pair of shelf rails per cabinet  
 Refrigerated top cabinet for GN containers: 6 x GN 1/4-150 mm  
 Containers not included

Outer dimensions: **W. 1400 x D. 700 x H. 1445 mm**  
 Temperature range: +2°C to +8°C  
 Connected load: 480 W / 230 V

**Item no. 522853**  
**Price 3470.00**





### Refrigerated prep bench GN1/1 with 2 doors

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 2 doors, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails per door

Temperature range: -2°C to +8°C, Connected load: 215 W / 230 V, Outer dimensions: 1360x700x850 mm

**Item no.** 522860  
**Price** 2415.00

### Refrigerated prep bench GN1/1 with 1 door and 2 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 1 door, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails, 1 set of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 215 W / 230 V, Outer dimensions: 1360x700x850 mm

**Item no.** 522863  
**Price** 3170.00

### Refrigerated prep bench GN1/1 with 4 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, with 2 sets of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 215 W / 230 V, Outer dimensions: 1360x700x850 mm

**Item no.** 522864  
**Price** 3925.00

### Refrigerated prep bench GN1/1 with 3 doors

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 2 doors, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails per door

Temperature range: -2°C to +8°C, Connected load: 230 W / 230 V, Outer dimensions: 1795x700x850 mm

**Item no.** 522861  
**Price** 2755.00

### Refrigerated prep bench GN1/1 with 2 doors and 2 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 2 doors, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails per door, 2 sets of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 230 W / 230 V, Outer dimensions: 1795x700x850 mm

**Item no.** 522865  
**Price** 2935.00

### Refrigerated prep bench GN1/1 with 1 door and 4 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 1 door, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails, 2 sets of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 230 W / 230 V, Outer dimensions: 1795x700x850 mm

**Item no.** 522866  
**Price** 4270.00

### Refrigerated prep bench GN1/1 with 6 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 3 sets of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 230 W / 230 V, Outer dimensions: 1795x700x850 mm

**Item no.** 522867  
**Price** 5030.00



# Refrigerated prep benches



## Refrigerated prep bench GN1/1 with 4 doors

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 4 doors, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails per door

Temperature range: -2°C to +8°C, Connected load: 345 W / 230 V, Outer dimensions: 2230x700x850 mm

**Item no.** 522862  
**Price** 3330.00

## Refrigerated prep bench GN1/1 with 3 door and 2 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 3 doors, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails per door, 1 set of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 345 W / 230 V, Outer dimensions: 2230x700x850 mm

**Item no.** 522868  
**Price** 4095.00

## Refrigerated prep bench GN1/1 with 2 door and 4 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 2 doors, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails per door, 2 sets of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 345 W / 230 V, Outer dimensions: 2230x700x850 mm

**Item no.** 522869  
**Price** 4845.00

## Refrigerated prep bench GN1/1 with 1 door and 6 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 1 door, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails, 3 sets of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 345 W / 230 V, Outer dimensions: 2230x700x850 mm

**Item no.** 522870  
**Price** 5600.00

## Refrigerated prep bench GN1/1 with 8 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 4 sets of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 345 W / 230 V, Outer dimensions: 2230x700x850 mm

**Item no.** 522871  
**Price** 6360.00



## Refrigerated prep bench base units



### Refrigerated prep bench base unit GN1/1, 2 doors

Fitted with plug, fan-assisted refrigeration  
 Inner and outer walls made of CNS (AISI304) Refrigerator carcass cast as a single piece of steel, with environmentally friendly CFC-free PSP Polyurethane insulation  
 Interior features hygienic design for easy cleaning  
 Doors fitted with magnetic fastening  
 Magnetic seals can be exchanged easily without the need for tools  
 Electronic controls with audio-visual alarm  
 Refrigeration unit can be pulled out frontwards  
 Automatic defrost function and automatic evaporation of defrost water using hot gas  
 Can be installed on a base once height-adjustable feet have been removed  
 50 mm insulation, R290 coolant, temperature: +2/+10°C

Outer dimensions: W. 1200 x D. 640 x H. 500/580 mm (with feet)

Inner dimensions: W. 660 x D. 540 x H. 360 mm

Carcass height: 460 mm

Connected load: 310 W / 230 V

**Item no. 522875**

**Price 3850.00**



### Refrigerated prep bench base unit GN1/1, 3 doors

Fitted with plug, fan-assisted refrigeration  
 Inner and outer walls made of CNS (AISI304) Refrigerator carcass cast as a single piece of steel, with environmentally friendly CFC-free PSP Polyurethane insulation  
 Interior features hygienic design for easy cleaning  
 Doors fitted with magnetic fastening  
 Magnetic seals can be exchanged easily without the need for tools  
 Electronic controls with audio-visual alarm  
 Refrigeration unit can be pulled out frontwards  
 Automatic defrost function and automatic evaporation of defrost water using hot gas  
 50 mm insulation, R290 coolant, temperature: +2/+10°C

Outer dimensions: W. 1600 x D. 640 x H. 500/580 mm (with feet)

Inner dimensions: W. 990 x D. 540 x H. 300 mm

Carcass height: 460 mm

Connected load: 310 W / 230 V

**Item no. 522876**

**Price 5280.00**

### Drawer set 1/2-1/2, instead of a door

**Item no. 522877**

**Price 620.00**

### Single drawer kit for full height of unit, instead of a door

**Item no. 522878**

**Price 410.00**



# Blast chillers

# Blast freezers



Profikocher

## Blast freezer 3 x GN 1/1

Digitally controlled  
soft and hard blast frosting/freezing  
based on a specific duration or core temperature  
Automatic storage at the end of the programme  
Manual defrost  
Exterior and interior made from CNS 18/10  
Moulded floor with drainage  
Capacity: 3 x GN 1/1 (spacing: 65 mm)  
Blast chilling power: 8 kg (from +70°C to +3°C)  
Blast freezing power: 5 kg (from +70°C to -18°C)  
incl. core temperature sensor  
50 mm insulation, coolant R452a

Outer dimensions: **W. 620 x D. 670 x H. 670 mm**  
Connected load: 655 W / 230 V

**Item no. 522880**

**Price 3150.00**



## Blast freezer 5 x GN 1/1 or 600 x 400 mm

Digitally controlled  
soft and hard blast frosting/freezing  
based on a specific duration or core temperature  
Automatic storage at the end of the programme  
Manual defrost  
Exterior and interior made from CNS 18/10  
Reversible hinges,  
Moulded floor with drainage  
Capacity: 5 x GN 1/1-EN1 (spacing: 65 mm)  
Blast chilling power: 12 kg (from +70°C to +3°C)  
Blast freezing power: 8 kg (from +70°C to -18°C)  
incl. core temperature sensor  
60 mm insulation, coolant R452a

Outer dimensions: **W. 790 x D. 720 x H. 860 mm**  
Connected load: 940 W / 230 V

**Item no. 522881**

**Price 3950.00**



## Blast freezer 10 x GN 1/1 or 600 x 400 mm

Digitally controlled  
soft and hard blast frosting/freezing  
based on a specific duration or core temperature  
Automatic storage at the end of the programme  
Manual defrost  
Exterior and interior made from CNS 18/10  
Reversible hinges,  
Moulded floor with drainage  
Capacity: 10 x GN 1/1-EN1 (spacing: 65 mm)  
Blast chilling power: 25 kg (from +70°C to +3°C)  
Blast freezing power: 15 kg (from +70°C to -18°C)  
incl. core temperature sensor  
60 mm insulation, coolant R452a

Outer dimensions: **W. 790 x D. 820 x H. 1430 mm**  
Connected load: 1730 W / 230 V

**Item no. 522882**

**Price 5650.00**



Blast freezers



### Refrigerator 700 I GN 2/1

Environmentally friendly coolant R290  
Housing CNS 18/10, 60 mm insulation  
Fan-assisted refrigeration  
Automatic defrost function  
Door with ergonomic handle and easily replaceable magnetic seal.  
Reversible hinges, includes door lock  
Incl. 3 height-adjustable GN 2/1 rack shelves

Outer dimensions: **W. 740 x D. 830 x H. 2010 mm**

Temperature range: -2°C to +8°C

Total capacity: 650 litres

Connected load: 300 W / 230 V

**Item no. 522800**

**Price 2240.00**



### Refrigerator 1400 I GN 2/1

Environmentally friendly coolant R290  
Housing CNS 18/10, 60 mm insulation  
Fan-assisted refrigeration  
Automatic defrost function  
Door with ergonomic handle and easily replaceable magnetic seal.  
Reversible hinges, includes door lock  
Incl. 3 height-adjustable GN 2/1 rack shelves

Outer dimensions: **W. 1480 x D. 830 x H. 2100 mm**

Temperature range: -2°C to +8°C

Total capacity: 1333 litres

Connected load: 650 W / 230 V

**Item no. 522801**

**Price 3790.00**



### Freezer 700 I GN 2/1

Environmentally friendly coolant R290  
Housing CNS 18/10, 60 mm insulation  
Fan-assisted refrigeration  
Automatic defrost function  
Door with ergonomic handle and easily replaceable magnetic seal.  
Reversible hinges, includes door lock  
Incl. 3 height-adjustable GN 2/1 rack shelves

Outer dimensions: **W. 740 x D. 830 x H. 2010 mm**

Temperature range: -18°C to -22°C

Total capacity: 650 litres

Connected load: 700 W / 230 V

**Item no. 522820**

**Price 2985.00**



# Eco-friendly refrigerators

## Refrigerator 700 I GN 2/1

### Eco-friendly

Environmentally friendly coolant R290  
Housing CNS 18/10, 70 mm insulation  
Fan-assisted refrigeration  
With automatic defrost function and door-frame heating  
Door with ergonomic handle and easily replaceable magnetic seal.  
Reversible hinges, includes door lock  
Incl. 3 height-adjustable GN 2/1 rack shelves

Outer dimensions: **W. 740 x D. 830 x H. 2010 mm**

Temperature range: -2°C to +8°C

Total capacity: 650 litres

Connected load: 255 W / 230 V

**Item no. 522805**

**Price 2755.00**



## Refrigerator 1400 I GN 2/1

### Eco-friendly

Environmentally friendly coolant R290  
Housing CNS 18/10, 70 mm insulation  
Fan-assisted refrigeration  
With automatic defrost function and door-frame heating  
Door with ergonomic handle and easily replaceable magnetic seal.  
Reversible hinges, includes door lock  
Incl. 6 height-adjustable GN 2/1 rack shelves

Outer dimensions: **W. 1480 x D. 830 x H. 2010 mm**

Temperature range: -2°C to +8°C

Total capacity: 1333 litres

Connected load: 430 W / 230 V

**Item no. 522806**

**Price 4135.00**



## Freezer 700 I GN 2/1

### Eco-friendly

Environmentally friendly coolant R290  
Housing CNS 18/10, 70 mm insulation  
Fan-assisted refrigeration  
With automatic defrost function and door-frame heating  
Door with ergonomic handle and easily replaceable magnetic seal.  
Reversible hinges, includes door lock  
Incl. 3 height-adjustable GN 2/1 rack shelves

Outer dimensions: **W. 740 x D. 830 x H. 2010 mm**

Temperature range: -18°C to -22°C

Total capacity: 650 litres

Connected load: 570 W / 230 V

**Item no. 522825**

**Price 3220.00**





### Refrigerator 140 I

Design: Exterior CBS 18/10, interior white ABS plastic  
40 mm insulation  
Roll-bond evaporator with a fan ensures even refrigeration. Coolant R600a  
Digital temperature display  
Automatic defrost water evaporation  
Incl. 2 x 505x415 mm rack shelves, 1 x 505x225 mm rack shelf

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Outer dimensions: **W. 600 x D. 600 x H. 855 mm**

Temperature range: +0°C to +8°C

Total capacity: 140 litres

Connected load: 100 W / 230 V

**Item no. 522810**

**Price 1095.00**



### Refrigerator 360 I

Design: Exterior CBS 18/10, interior white ABS plastic  
40 mm insulation  
Roll-bond evaporator with a fan ensures even refrigeration. Coolant R600a  
Digital temperature display  
Automatic defrost water evaporation  
Incl. 3 x 505x415 mm rack shelves, 1 x 505x225 mm rack shelf

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Outer dimensions: **W. 600 x D. 600 x H. 1855 mm**

Temperature range: +0°C to +8°C

Total capacity: 360 litres

Connected load: 130 W / 230 V

**Item no. 522811**

**Price 1780.00**



### Refrigerator 580 I

Design: Exterior CBS 18/10, interior white ABS plastic  
40 mm insulation  
Roll-bond evaporator with a fan ensures even refrigeration. Coolant R600a  
Digital temperature display  
Automatic defrost water evaporation  
Incl. 3 x 650x525 mm rack shelves, 1 x 650x335 mm rack shelf

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Outer dimensions: **W. 777 x D. 710 x H. 1895 mm**

Temperature range: +0°C to +8°C

Total capacity: 580 litres

Connected load: 130 W / 230 V

**Item no. 522812**

**Price 2355.00**



# Waste disposal coolers

## Waste disposal cooler RW1RD

Waste disposal cooler RW1RD  
Holds 1 x 120/240 l waste bin  
Exterior and interior made from CNS 18/10  
Fitted with plug, pre-assembled as one unit  
Swing door, magnetic seal and opening in the lid for waste electronic controls,  
automatic defrost function and defrost water evaporation  
Stoppers ensure waste bins correctly in place  
60 mm insulation, R290 coolant, temperature: +2/+10° C

Outer dimensions: **W. 1100 x D. 875 x H. 1280 mm**  
Inner dimensions: W. 1100 x D. 660 x H. 1080 mm  
Connected load: 300 W / 230 V

**Item no. 522890**  
**Price 5950.00**



## Waste disposal cooler RW2RD

Waste disposal cooler RW2RD  
Holds 2 x 120/240 l waste bins  
Exterior and interior made from CNS 18/10  
Fitted with plug, pre-assembled as one unit  
2 swing doors, magnetic seal and 2 openings in the lid for waste electronic controls,  
automatic defrost function and defrost water evaporation  
Stoppers ensure waste bins correctly in place  
60 mm insulation, R290 coolant, temperature: +2/+10° C

Outer dimensions: **W. 1750 x D. 875 x H. 1280 mm**  
Inner dimensions: W. 1300 x D. 660 x H. 1080 mm  
Connected load: 300 W / 230 V

**Item no. 522891**  
**Price 5950.00**



## Waste disposal cooler RW3RD

Holds 3 x 120/240 l waste bins  
Exterior and interior made from CNS 18/10  
Fitted with plug, pre-assembled as one unit  
2 swing doors, magnetic seal and 2 openings in the lid for waste electronic controls,  
automatic defrost function and defrost water evaporation  
Stoppers ensure waste bins correctly in place  
60 mm insulation, R290 coolant, temperature: +2/+10° C

Outer dimensions: **W. 2400 x D. 875 x H. 1280 mm**  
Inner dimensions: W. 1950 x D. 660 x H. 1080 mm  
Connected load: 515 W / 230 V

**Item no. 522892**  
**Price 7150.00**







### Wine chiller 45 bottles

Painted black steel design  
Static refrigeration, coolant R600a  
Automatic defrost function  
Digital display  
LED lighting  
Double-glazed hardened glass door with UV filter and lock  
Non-reversible hinges  
1 bottle rack  
Capacity: 45 bottles  
Temperature range: +5°C to +18°C  
Top warmer for red wine, bottom cooler for white wine  
For ambient temperatures up to +33°C

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Connected load: 72 W / 230 V

Outer dimensions: 600x602x860 mm

**Item no.** 532800

**Price** 1380.00



### Wine chiller 72 bottles

Painted black steel design  
Static refrigeration, coolant R600a  
Automatic defrost function  
Digital display  
LED lighting  
Double-glazed hardened glass door with UV filter and lock  
Non-reversible hinges  
3 bottle racks  
Capacity: 72 bottles  
Temperature range: +5°C to +18°C  
Top warmer for red wine, bottom cooler for white wine  
For ambient temperatures up to +33°C

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Connected load: 82 W / 230 V

Outer dimensions: 600x602x1260 mm

**Item no.** 532801

**Price** 1625.00



# Wine chillers

## Wine chiller 94 bottles

Painted black steel design  
Static refrigeration, coolant R600a  
Automatic defrost function  
Digital display  
LED lighting  
Double-glazed hardened glass door with UV filter and lock  
Non-reversible hinges  
4 bottle racks  
Capacity: 94 bottles  
Temperature range: +5°C to +18°C  
Top warmer for red wine, bottom cooler for white wine  
For ambient temperatures up to +33°C

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Connected load: 100 W / 230 V  
Outer dimensions: 600x602x1560 mm

**Item no.** 532802  
**Price** 1850.00



## Wine chiller 116 bottles

Painted black steel design  
Static refrigeration, coolant R600a  
Automatic defrost function  
Digital display  
LED lighting  
Double-glazed hardened glass door with UV filter and lock  
Non-reversible hinges  
5 bottle racks  
Capacity: 116 bottles  
Temperature range: +5°C to +18°C  
Top warmer for red wine, bottom cooler for white wine  
For ambient temperatures up to +33°C

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Connected load: 112 W / 230 V  
Outer dimensions: 600x602x1860 mm

**Item no.** 532803  
**Price** 2195.00





### Bar refrigerator 138 litres

Painted black steel design  
40 mm insulation  
Static refrigeration, coolant R600a  
Automatic defrost function  
Digital display  
LED lighting  
Self-closing double-glazed door with lock  
Non-reversible hinges  
2 bottle racks 485x318 mm  
Capacity: 138 litres  
Temperature range: +2°C to +8°C  
For ambient temperatures up to 30°C

Connected load: 135 W / 230 V  
Outer dimensions: 600x500x900 mm

**Item no.** 532805  
**Price** 1100.00



### Bar refrigerator 228 litres

Painted black steel design  
40 mm insulation  
Static refrigeration, coolant R600a  
Automatic defrost function  
Digital display  
LED lighting  
Self-closing double-glazed sliding door with lock  
Non-reversible hinges  
4 bottle racks 375x345 mm  
Capacity: 228 litres  
Temperature range: +2°C to +8°C  
For ambient temperatures up to 30°C

Connected load: 175 W / 230 V  
Outer dimensions: 900x510x900 mm

**Item no.** 532806  
**Price** 1380.00



### Bar refrigerator 338 litres

Painted black steel design  
40 mm insulation  
Fan-assisted refrigeration, coolant R600a  
Automatic defrost function  
Digital display, LED illumination  
Self-closing double-glazed sliding door with lock  
Non-reversible hinges  
4 bottle racks 375x345 mm  
2 bottle racks 415x345 mm  
Capacity: 338 litres  
Temperature range: +2°C to +8°C  
For ambient temperatures up to 30°C

Connected load: 338 W / 230 V  
Outer dimensions: 1335x510x900 mm

**Item no.** 532807  
**Price** 1850.00



# Cake display cabinets

## Countertop cake display cabinet 100 litres

Stainless steel and glass design  
Fan-assisted refrigeration, coolant R600a  
Automatic defrost function  
Digital display  
LED lighting  
Convex swing door, non-reversible hinges  
3 round glass shelves Ø 390 mm, height-adjustable  
Capacity: 100 litres  
Temperature range: +2°C to +8°C  
For ambient temperatures up to 30°C

Connected load: 210 W / 230 V  
Outer dimensions: 480x480x1030 mm

**Item no.** 532808  
**Price** 1750.00



## Cake display cabinet 400 litres

Stainless steel and glass design, on castors  
Fan-assisted refrigeration, coolant R600a  
Automatic defrost function  
Digital display  
LED lighting  
Convex swing door, non-reversible hinges  
4 round glass shelves Ø 530 mm, height-adjustable  
Capacity: 400 litres  
Temperature range: +2°C to +8°C  
For ambient temperatures up to 30°C

Connected load: 460 W / 230 V  
Outer dimensions: 695x695x1750 mm

**Item no.** 532809  
**Price** 4360.00





## Refrigerated display cabinets



### Refrigerated display cabinet AK100L

Glass on all sides, with a rounded front  
Fan-assisted refrigeration, coolant R600a  
Automatic defrost function and defrost water evaporation  
Digital display  
LED lighting  
2 chrome-plated, removable rack shelves 630x240 mm  
Capacity: 100 litres  
Temperature range: +2°C to +12°C  
For ambient temperatures up to 30°C

Connected load: 150 W / 230 V  
Outer dimensions: 710x467x676 mm

**Item no.** 532810  
**Price** 1150.00



### Refrigerated display cabinet AK120L

Glass on all sides, with a rounded front  
Fan-assisted refrigeration, coolant R600a  
Automatic defrost function and defrost water evaporation  
Digital display  
LED lighting  
2 chrome-plated, removable rack shelves  
1x630x320 mm, 1x 630x350 mm  
Capacity: 120 litres  
Temperature range: +2°C to +12°C  
For ambient temperatures up to 30°C

Connected load: 160 W / 230 V  
Outer dimensions: 696x568x686 mm

**Item no.** 532811  
**Price** 1380.00



### Refrigerated display cabinet AK160L

Glass on all sides, with a rounded front  
Fan-assisted refrigeration, coolant R600a  
Automatic defrost function and defrost water evaporation  
Digital display  
LED lighting  
2 chrome-plated, removable rack shelves  
1x800x320 mm, 1x 800x350 mm  
Capacity: 160 litres  
Temperature range: +2°C to +12°C  
For ambient temperatures up to 30°C

Connected load: 160 W / 230 V  
Outer dimensions: 874x568x686 mm

**Item no.** 532812  
**Price** 1495.00





# Warming display cabinets

## Warming display cabinet AK120L

Glass on all sides, with a rounded front  
Dry-heat cabinet with thermostat-controlled temperature and water tray for adding moisture to the air  
Digital display, LED illumination and sliding doors  
3 chrome-plated, removable rack shelves  
Temperature range: +30°C to +90°C

Connected load: 1100 W / 230 V  
Outer dimensions: 680x570x670 mm

**Item no.** 532700  
**Price** 1050.00



## Warming display cabinet AK160L

Glass on all sides, with a rounded front  
Dry-heat cabinet with thermostat-controlled temperature and water tray for adding moisture to the air  
Digital display, LED illumination and sliding doors  
3 chrome-plated, removable rack shelves  
Temperature range: +30°C to +90°C

Connected load: 1500 W / 230 V  
Outer dimensions: 860x570x670 mm

**Item no.** 532701  
**Price** 1150.00

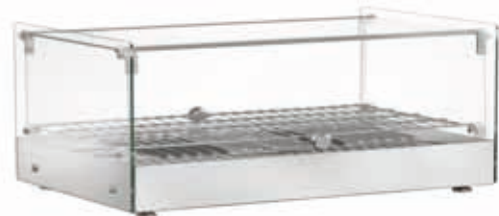


## Countertop warming display cabinet AK551ECQ

operable from both sides with lifting doors  
Made from stainless steel and glass  
Dry-heat cabinet with fully adjustable thermostat-controlled temperature and water tray for adding moisture to the air  
1 chrome-plated, removable rack shelf  
Temperature range: +30°C to +90°C

Connected load: 800 W / 230 V  
Outer dimensions: 554x361x311 mm

**Item no.** 532702  
**Price** 575.00



## Countertop warming display cabinet AK552ECQ

operable from both sides with lifting doors  
Made from stainless steel and glass  
Dry-heat cabinet with fully adjustable thermostat-controlled temperature and water tray for adding moisture to the air  
2 chrome-plated, removable rack shelves  
Temperature range: +30°C to +90°C

Connected load: 800 W / 230 V  
Outer dimensions: 554x361x376 mm

**Item no.** 532703  
**Price** 635.00



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Main menu



### Products

This menu takes you to the individual products in our different appliance ranges:

- 600 Flex (600 mm overall depth)
- 700 Flex (650 mm overall depth)
- Stand 700 (700 mm overall depth)
- Stand 850 (850 mm overall depth)

as well as our wide portfolio of appliances in our food preparation range



### Download

This menu enables you to access current price lists, technical specifications with appliance images, user manuals and EC declarations.



### User manuals and EC declarations

Simply enter the item number to download the corresponding appliance user manual and CE declaration of conformity

# Notes





Notes

Notes

# Notes





## Terms and Conditions of Sale, Delivery and Payment (T&Cs)

### I Scope

1. The following terms and conditions apply to all quotes and concluded contracts, as well as to current or future business relationships. They will be accepted by the Purchaser or Customer at the latest upon receipt of the goods or service.
2. Our conditions apply exclusively. Differing agreements, such as amendments, side agreements and addenda or the differing terms and conditions or purchasing conditions of the Purchaser or Customer, are only effective if they have been confirmed by us in writing. Our terms and conditions also apply in the event that we deliver goods or services to the Purchaser or Customer without reservation while being aware of the conflicting or differing conditions of the Purchaser or Customer.
3. In the case of ongoing business relationships, our terms of delivery and payment still apply with the need for us to draw specific notice to these terms.

### II Offers

1. Offers are only valid for a period of three weeks from the date of the offer.
2. Quotations are only binding if we have explicitly declared them as binding. If costs exceed the quotation by up to 10%, we reserve the right to invoice the Purchaser/Customer for the cost of necessary work without prior notice.
3. Drawings, illustrations, dimensions, weights and other performance data are only binding if we have explicitly confirmed these in writing.
4. We reserve the right of ownership and copyright for illustrations, drawings, calculations and other documents. They may not be made accessible to third parties without our express consent. Similarly, the Purchaser/Customer is not authorised to disclose these to third parties unless he has obtained our express written consent.

### III Prices

1. The prices listed in our offers are binding. Price reductions and discounts cannot be granted unless these have been confirmed by us in writing.
2. Our prices do not include installation, assembly, connection or training. These services will be invoiced separately.
3. Orders for which no prices have been agreed will be charged at the price at the price valid on the day of delivery.

### IV Design and quantity

1. Products delivered may vary slightly in terms of material, colour, weight, dimensions, technical design or similar characteristics, as long as these variations are considered reasonable in terms of what the Purchaser/Customer expects. Furthermore, quantities, dimensions and similar characteristics are subject to conventional tolerances.

### V Delivery

1. Our delivery times are considered to be approximate, unless expressly agreed otherwise in writing.
2. Our delivery times are valid ex works. Times are agreed individually and begin from the date on which the order is confirmed. If details still need to be clarified at the time of order, delivery times begin from the date on which all details have been confirmed. Without exception, compliance with the delivery time is dependent upon the Customer fulfilling his contractual obligations. Subsequent amendments or additions to the Customer's order will result in a longer delivery time.
3. Compliance with the delivery time depends, in particular, upon compliance with the agreed terms of payment. Delivery times are subject to unforeseeable circumstances at our company or at subcontracted companies, such as manufacturing delays that are outside our or our subcontractors' control, late delivery of essential raw materials, force majeure, governmental measures, interruption of operations, etc., in the event that these circumstances affect the manufacturing or delivery of the goods ordered.
4. In the event of such occurrences, we reserve the right to postpone the delivery or service and amend the lead time by a reasonable length of time or to withdraw from the contract in whole or in part due to the unfulfilled part of the contract.
5. A declaration made by our suppliers or one of our subcontractors is considered sufficient proof that the delivery of our goods or services has been delayed.
6. Partial deliveries of an order are permitted. Each partial delivery is considered an independent transaction and does not affect the unfulfilled part of the contract.
7. If the partial fulfilment of the contract is of no interest to the Purchaser/Customer, he is entitled to announce his withdrawal from the entire contract in the event that outstanding items have still not been delivered within a reasonable length of time.

### VI Place of fulfilment, shipment and transfer of risk

1. The place of fulfilment for both parties is 87471 Durach.
2. The risk is transferred to the Purchaser or Customer as soon as we have notified the Purchaser or Customer that the goods are ready to be shipped, and no later than when the goods begin to be loaded onto the delivery vehicle.
3. Loading and shipping are carried out at our discretion and always on behalf of the Purchaser or Customer at his own risk. If delivery to destination has been agreed, we are entitled to charge for the costs incurred.
4. In the event that goods are damaged in transit, the Purchaser/Customer is required to submit a written statement of facts to the responsible body. Failure to do so may invalidate any claims against the transport agent or insurance company.
5. In the event that our employees or agents are involved in loading or unloading the goods, they are acting in the capacity of vicarious agents for the Purchaser/Customer at his own risk.

### VII Non-acceptance

1. If the Purchaser or Customer does not accept the goods immediately after notification of completion or shipment, or if shipment cannot be carried out for a long period of time due to circumstances that are outside the Purchaser's/Customer's control, we shall be entitled to store the goods on behalf of the Purchaser/Customer at his own risk or transfer the goods to a freight forwarder.
2. In the case of delayed acceptance by the Purchaser/Customer, we shall be entitled to, at the end of a reasonable period of grace, demand acceptance of all or part of the order or damages for non-performance at a rate of 30% of the net order value, unless the Purchaser/Customer can prove that a significantly lower level or no damage has arisen. Alternatively, we shall be entitled to withdraw from the contract. We reserve the right to claim a higher amount of actual damages, particularly in the case of custom-made products.

### VIII Payment

1. Invoices are payable in full immediately upon receipt.
2. We are entitled to charge interest from the due date of payment at the rate of 4% above the reference interest rate of the European Central Bank (Euribor). This does not affect the claim to further damage caused by default.
3. If an order is divided into several sections, we are entitled to invoice the individual sections separately. In case of late payment, we are entitled to suspend delivery until payment has been received.
4. Discountable bills of exchange or cheques are only accepted on account of payment if we have given our explicit agreement. All resulting costs and expenses are to be paid immediately in cash upon delivery of the bill of exchange or cheque. A Purchaser's/Customer's account will only be credited with the net amount of the bill of exchange or cheque following the unreserved receipt of the net amount.
5. All of our accounts receivable shall become due immediately, irrespective of any due date/ deferral or of the term of any bills of exchange or other securities, if we become aware of circumstances (e.g. a bill protest, arrears, a bank's refusal of the Purchaser's/Customer's request for a hire purchase agreement) that are likely to reduce the creditworthiness of the Purchaser. In this case, we shall also be entitled to demand immediate advance payment and reasonable security for any of our goods or services that are still outstanding, and also withdraw from the contract. Likewise, we shall be entitled to prohibit the resale and further processing of goods delivered by us and demand that the Purchaser/Customer returns the items to us at his own cost.
6. If the Purchaser/Customer is insolvent or if insolvency has been filed against him, any discounts, bonuses and other possible benefits granted by us with respect to accounts receivable shall be considered null and void.

7. If the Purchaser/Customer falls into arrears with the payment or part payment of his purchases, we shall be entitled to collect the delivered goods at the end of a reasonable grace period, even if the goods are firmly attached to the land or buildings. The Purchaser/Customer is required to grant us access to the premises and land or parts of the property that are owned or occupied by the Purchaser/Customer. We cannot be held liable to refund any damage caused to land and premises or to buildings and parts of buildings as a result of the removal and dismantling of goods. In such an event, we are entitled to immediately resell the goods to third parties; the Purchaser/Customer shall allow us to fully credit advance payments made to offset any loss incurred as a result of the resale.

## IX Offsetting and retention

1. The rights of retention of the Purchaser/Customer as well as offsetting with contentious or not legally valid claims are excluded.

## X Reservation of title

- All items that we have delivered to the Purchaser/Customer remain our property until all of our accounts receivables have been paid in full, including any specifically designated accounts receivables still outstanding.
- We are the owner of the reserved goods; the Purchaser/Customer is the custodian. As the custodian, the Purchaser/Customer is particularly obliged to correctly secure and maintain the goods and to ensure that there is no risk of damage to property or persons. The Purchaser/Customer is required to have the necessary insurance to cover potential risks.
- The adaptation and processing of reserved goods is carried out in accordance with Section 950 of the German Civil Code (BGB) without any obligation on our part as manufacturer; the processed goods are considered reserved goods.
- If the reserved goods are processed with reserved goods from other suppliers that we did not supply, the Purchaser/Customer, provided that we have not become the owner of the new item, cedes his ownership rights and right of possession of the new combined goods to us on a pro rata basis and acts as custodian of these goods on our behalf.
- The Purchaser/Customer may, until further notice, resell the goods that we have delivered and the items resulting from the processing of these goods in the ordinary course of business.
- The Purchaser/Customer immediately cedes his claims resulting from the resale of the goods to a value equivalent to the amount of the full purchase price to us as security, until complete repayment of all our demands for payment, without requiring a special agreement for each individual case.
- The Purchaser/Customer is authorised to collect the resulting accounts receivables as long as he fulfils his obligation to pay us in accordance with the contract and does not become insolvent. In the event that we revoke this authorisation or declare the assignment, the Purchaser/Customer is no longer be entitled to collect the accounts receivables. The Purchaser/Customer is not entitled to other dispositions concerning the reserved goods (e.g. pledging, transfer by way of security). Upon our request, the Purchaser/Customer is obliged to provide information about all accounts receivable assigned in accordance with this clause, specifically particular a list of debtors with their name, address, sum of accounts receivable, and the date and number of the invoices.
- The right of the Purchaser/Customer to own the reserved goods ceases if he is in default of his obligations under this or any other contract. As the indirect owner of the reserved goods, we reserve the right to enter the premises of the Purchaser/Customer. We are authorised to make a claim against and exploit the assets of the Purchaser/Customer, which are subject to our actual influence, as security.
- In the event that the Purchaser/Customer finds himself in significant default, he ceases his entitlement to possession of any reserved goods from the existing business relationship. In the case of non-performance of the contract, at the end of a reasonable grace period and after a threat of refusal pursuant to Section 326 of the German Civil Code (BGB) due to default of payment of the Purchaser/Customer, we are entitled to reclaim the delivered goods and to use them at our discretion. In this event, we have the right to claim 30% of the net order value as liquidated damages. This corresponds to the loss that, had events followed their usual course, could have been achieved by selling the goods elsewhere. The claim for any further damages remains unaffected.
- The Purchaser/Customer must inform us immediately of a seizure or other impairment of rights by third parties.
- In the event that the Purchaser/Customer has installed our goods as an integral element on the property of a third party, the Purchaser/Customer immediately transfers the claim for compensation against the third party or against whoever is concerns to us; the amount of compensation shall correspond to the price of our goods.
- If the value of the claim assigned to us as security exceeds our total accounts receivables by more than 10%, we shall release securities of our choice upon request of the Purchaser/Customer.

## XI Warranty

- The items delivered by us are to be inspected immediately for defects, even in the event that samples have been sent. The delivery of goods or the service shall be considered to have been accepted if we do not receive written notification of any obvious defects or differences in quantity or an obviously incorrect delivery within a period of 10 days after receipt of the goods at the destination, or at the latest, before the goods are further processed. The Purchaser or Customer must notify us of any hidden defects in writing within a period of 8 days following the discovery of the defect(s).
- In the event of a warranty claim, we have the right to remedy the defect or replace the goods. The Purchaser or Customer is required to allow us reasonable time and the possibility to remedy the defect or replace the goods. We are not liable to reimburse any necessary expenses, in particular transport, travel, labour and material costs, which are incurred as a result of the purchased goods being moved to a place other than the place of delivery. In the event of proof that the remedy of a defect or delivery of a replacement item has failed twice, or that remedying a defect has been refused due to the cost involved being disproportionately high, the Purchaser/Customer may, at his discretion, demand a reduction in price or rescind the contract.
- In an examination of goods that are the subject of a notification of defects reveals that the complaint was made without good reason, we shall be entitled to charge a customary amount for the inspection of the goods, as well as for the costs of shipping.
- The repair or replacement of a defect product does not prolong or interrupt the period of warranty rights.
- We are not liable for damages resulting from the improper use and storage, incorrect installation or natural wear and tear of our goods. Any repairs or other maintenance carried out on our goods by the Purchaser/Customer or third parties without our consent will render the warranty null and void.
- All warranty rights expire a maximum of 6 months after the transfer of risk, provided that the goods have been accepted upon delivery.

## XII Liability

- Compensation for damages, irrespective of the legal grounds, is excluded unless there has been a grossly negligent or intentional violation of our contractual obligations. This applies in particular to breaches of contract by simple vicarious agents.
- In every case, liability is limited to the compensation of damages foreseeable at the time of the conclusion of the contract, up to a maximum amount corresponding to the value of the order. In the case of liability for delays, liability is limited to 5% of the order value.
- The extent of our liability is limited to the extent of the liability of our suppliers.
- All rights for damage claims, irrespective of the legal grounds, expire a maximum of 6 months after the transfer of risk, provided that the goods have been accepted upon delivery.

## XIII Legal validity of the contract, jurisdiction and law

- The invalidity of individual provisions within this contract does not affect the validity of the remaining provisions. In the event that one clause becomes invalid, both parties commit to striving towards the economic aims of the ineffective clause in other legally permissible ways.
- The place of jurisdiction for all rights and obligations, including bills of exchange and cheques, is Kempten, provided that the Purchasers/Customers are traders, legal entities under public law and Purchasers/Customers who do not have a general place of jurisdiction within Germany. This also applies to those who are liable for the obligations of the Purchaser/Customer. In all cases, we are also entitled, at our discretion, to take legal action at the Purchaser/Customer's place of business.
- German law applies exclusively.

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