



Hospitality solutions.

HOTELS & RESTAURANTS / BAKERIES & CAFES / FOOD RETAIL



Dutch roots. Egyptian expertise.

The Dutch Egyptian Capri began in Amsterdam, the Netherlands, with a focus on professional equipment for hospitality and food retail. The company opened its main Alexandria branch in March 2012 and expanded to Cairo in 2017.

Today, Capri brings together international equipment supply, local fabrication and project services for hotels, restaurants, cafés, bakeries, pastry shops and food retailers. Its presence in Alexandria and Cairo is supported by a factory in Borg El Arab.



MR MOUSTAFA ABBAS

Chairman, Capri Egypt

AMSTERDAM

Dutch origins

MARCH 2012

Alexandria branch

2017

Cairo branch

From the first brief to everyday operation.

01 Consultation & planning

Review your menu, production needs, site plans and budget.

02 Equipment selection

Select the equipment, capacity and layout for each area.

03 Local fabrication

Specify stainless steel equipment and retail fixtures for your site.

04 Supply & installation

Arrange equipment delivery, installation and handover.

05 Training & support

Train your team and provide maintenance and spare-parts support.



CORAL BEACH / BUFFET INSTALLATION

Planning. Supply. Installation.

Serving hotels, restaurants, cafés, bakeries and food retailers, from kitchen planning and equipment supply to opening-day support.

Equipment in operation.

A closer look at Capri's retail and hospitality installations.



FOOD RETAIL & BAKERY

Safi

Safi's fresh-food departments combine chilled merchandising, bakery presentation and preparation areas. The installation brings refrigerated counters and stainless steel workspaces with extraction into a coordinated store layout.



Refrigerated food display

Bakery & pastry counters

Preparation & extraction

Hospitality, made to measure.



HOSPITALITY & BUFFET

Coral Beach Restaurant

Capri designed, engineered and locally manufactured buffet counters for Coral Beach Restaurant. The installation combines hot and cold serving areas in a coordinated front-of-house setting.



Buffet design & engineering

Local counter manufacture

Hot & cold serving areas

HOTELS & HOSPITALITY

Helnan

Behind every guest experience.

A hotel kitchen must serve many moments in the guest journey, from breakfast through evening dining. Capri's work for Helnan brings professional cooking equipment, refrigerated preparation counters and stainless steel work areas into the heart of that operation. The installation shows how preparation, cooking and service can be organised within a practical working kitchen.

Professional cooking

Refrigerated preparation

Stainless steel work areas



RESTAURANTS

Balbaa

Built around the working kitchen.

Balbaa's meat-led restaurant operation calls for dedicated preparation areas and substantial cooking capacity. Capri's installation combines a professional cooking line with refrigerated counters, meat-processing equipment and stainless steel work surfaces. From preparation to the hot kitchen, the equipment supports the day-to-day demands behind a busy restaurant service.



Cooking lines

Meat preparation

Refrigerated workstations

RESTAURANTS & SWEETS

Al Hallab

A kitchen behind the dining experience.

Al Hallab brings restaurant dining and sweets together in a distinctive setting. Capri's equipment work supports the kitchen behind that experience, with a professional cooking line, stainless steel work areas and overhead extraction. The installation connects the character of the dining venue with the practical demands of preparation and service.



Restaurant equipment

Professional cooking

Kitchen work areas

BAKERIES & CAFÉS

Bake My Day

From the oven to the counter.

Bread, pastries and café dining come together at Bake My Day. Capri's work connects bakery production with the customer-facing display, bringing ovens and preparation equipment together with counters that present the finished range. The result is a bakery and café environment where production and presentation each have a clear place.



Bakery production

Ovens & preparation

Pastry display

SUPERMARKETS & FOOD RETAIL

Zahran Market

Fresh food. Thoughtful presentation.

Zahran Market brings fresh produce, chilled food, bakery and everyday groceries into one shopping environment. Capri's retail equipment work spans refrigerated merchandising, display fixtures and store shelving. Across the featured departments, the equipment gives each range a defined place, from open fresh-food displays to the grocery aisles.



Refrigerated merchandising

Fresh-food displays

Retail shelving

SUPERMARKETS & FOOD RETAIL

Mahmoud El Far

A store organised around its food.

Mahmoud El Far Market combines fresh-food departments with a broad grocery offer. Capri's installation brings together chilled merchandising, bakery presentation, produce displays and retail shelving. These different equipment families create distinct departments within the store, supporting the way products are presented and customers move through the shopping floor.



Chilled-food departments

Bakery & produce displays

Grocery shelving

Find your equipment.

Manufacturer ranges, local fabrication and completed CAPRI projects.

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Modular cooking

Configure the cooking line around the menu, production sequence and available space. Explore gas and electric equipment across complementary cooking functions.

62

Equipment selections

10

Functional groups

Choose the model, capacity and configuration around your project.



1N0FT3G

Chargrills

3 equipment selections / 01 of 02



0N0GRG

0N0GRG

Gas Chargrill

Dimensions	400 × 920 × 250 mm
Electric power	0.001 kW
Gas heat input	9 kW
Electrical supply	230V 1N~ / 50 - 60Hz
Net weight	40 kg

[Technical data](#)

[View equipment](#)



0S0GRG

0S0GRG

Gas Chargrill

Dimensions	400 × 720 × 250 mm
Gas heat input	7 kW
Net weight	40 kg

[Technical data](#)

[View equipment](#)



1N0GRG

1N0GRG

Gas Chargrill

Dimensions	800 × 920 × 250 mm
Electric power	0.001 kW
Gas heat input	18 kW
Electrical supply	230V 1N~ / 50 - 60Hz
Net weight	105 kg

[Technical data](#)

[View equipment](#)

Chargrills

1 equipment selection / 02 of 02



1S0GRG

Gas Chargrill

Dimensions 800 × 720 × 250 mm

Gas heat input 14 kW

Net weight 70 kg

[Technical data](#)

[View equipment](#)

1S0GRG

Bain-marie and holding

3 equipment selections / 01 of 02



ONOSPE

ONOSPE

Electric Chip Scuttle

Dimensions 400 × 920 × 250 mm

Power / heat input 1 kW

Electrical supply 230V 1N~ / 50 - 60Hz

Net weight 20 kg

[Technical data](#)

[View equipment](#)



OSOBME

OSOBME

Electric Bain Marie

Dimensions 400 × 720 × 250 mm

Power / heat input 1.6 kW

Electrical supply 400V 3N~ / 230V 3~ / 50-60 Hz

[Technical data](#)

[View equipment](#)



OSOSPE

OSOSPE

Electric Chip Scuttle

Dimensions 400 × 720 × 250 mm

Power / heat input 1 kW

Electrical supply 230V 1N~ / 50 - 60Hz

Net weight 17 kg

[Technical data](#)

[View equipment](#)

Bain-marie and holding

1 equipment selection / 02 of 02

1NOBM2E

Electric Bain Marie

Dimensions	800 × 920 × 250 mm
Power / heat input	5.1kW
Electrical supply	400V 3N~ / 230V 3~ / 50-60 Hz
Net weight	35 kg

[Technical data](#)

[View equipment](#)



1NOBM2E

Pasta cookers

3 equipment selections



0N1CP1GL

0N1CP1GL

Gas Pasta Cooker

Dimensions	400 × 920 × 900 mm
Electric power	0.001 kW
Gas heat input	14 kW
Electrical supply	230V 1N~ / 50 - 60Hz
Net weight	67 kg
Capacity / configuration	1 × 40 L

[Technical data](#)

[View equipment](#)



0S1CP1E

0S1CP1E

Electric Pasta Cooker

Dimensions	400 × 720 × 900 mm
Power / heat input	9 kW
Electrical supply	400V 3N ~ 50 - 60 Hz
Capacity / configuration	1 × 30 L

[Technical data](#)

[View equipment](#)



1N1CP2GL

1N1CP2GL

Gas Pasta Cooker (Double Well)

Dimensions	800 × 920 × 900 mm
Electric power	0.001 kW
Gas heat input	28 kW
Electrical supply	230V 1N~ / 50 - 60Hz
Net weight	110 kg
Capacity / configuration	2 × 40 L

[Technical data](#)

[View equipment](#)

Fryers

3 equipment selections / 01 of 05



ON1FR1E

ON1FR1E

Single Electric Fryer

Dimensions	400 × 920 × 900 mm
Power / heat input	18 kW
Electrical supply	400V 3N ~ 50 -60 Hz
Net weight	55 kg
Capacity / configuration	1 × 21 L

[Technical data](#)

[View equipment](#)



ON1FR1G

ON1FR1G

Single Gas Fryer

Dimensions	400 × 920 × 900 mm
Electric power	0.03 kW
Gas heat input	21 kW
Electrical supply	230V 1N~ / 50Hz
Net weight	70 kg
Capacity / configuration	1 × 22 L

[Technical data](#)

[View equipment](#)



ON1FR1I

ON1FR1I

Single gas fryer

Dimensions	400 × 920 × 900 mm
Electric power	0.03 kW
Gas heat input	21 kW
Electrical supply	230V 1N~ / 50Hz
Net weight	60 kg
Capacity / configuration	1 × 22 L

[Technical data](#)

[View equipment](#)

Fryers

3 equipment selections / 02 of 05



ON1FR8G

ON1FR8G

Single Gas Fryer

Dimensions	400 × 920 × 900 mm
Gas heat input	16.5 kW
Capacity / configuration	1 × 16 L

[Technical data](#)

[View equipment](#)



OS0FR3E

OS0FR3E

Electric Deep Fryer

Dimensions	400 × 720 × 250 mm
Power / heat input	7.8 kW
Electrical supply	400V 3N~ / 230V 3~ / 50-60 Hz
Net weight	25 kg
Capacity / configuration	1 × 11 L

[Technical data](#)

[View equipment](#)



OS1FR1E

OS1FR1E

Single Electric Fryer

Dimensions	400 × 720 × 900 mm
Power / heat input	10.5 kW
Electrical supply	400V 3N~ / 230V 3~ / 50-60 Hz
Capacity / configuration	1 × 15 L

[Technical data](#)

[View equipment](#)

Fryers

3 equipment selections / 03 of 05



OS1FR3E

OS1FR3E

Single Electric Fryer

Dimensions	400 × 720 × 900 mm
Power / heat input	7.8 kW
Electrical supply	400V 3N~ / 230V 3~ / 50-60 Hz
Capacity / configuration	1 × 11 L

[Technical data](#)

[View equipment](#)



OS1FR3G

OS1FR3G

Single Gas Fryer

Dimensions	400 × 720 × 900 mm
Gas heat input	16.5 kW
Net weight	53 kg
Capacity / configuration	1 × 16 L

[Technical data](#)

[View equipment](#)



1N1FR2E

1N1FR2E

Double Electric Deep Fryer

Dimensions	800 × 920 × 900 mm
Power / heat input	36 kW
Electrical supply	400V 3N ~ 50 -60 Hz
Net weight	110 kg
Capacity / configuration	2 × 21 L

[Technical data](#)

[View equipment](#)

Fryers

3 equipment selections / 04 of 05



1N1FR2I

1N1FR2I

Double Gas Fryer

Dimensions	800 × 920 × 900 mm
Electric power	0.05 kW
Gas heat input	42 kW
Electrical supply	230V 1N~ / 50Hz
Net weight	113 kg
Capacity / configuration	2 × 22 L

[Technical data](#)

[View equipment](#)



1S0FR4E

1S0FR4E

Electric Countertop Deep Fryer

Dimensions	800 × 720 × 250 mm
Power / heat input	15.6 kW
Electrical supply	400V 3N~ / 230V 3~ / 50-60 Hz
Net weight	41 kg
Capacity / configuration	2 × 11 L

[Technical data](#)

[View equipment](#)



1S1FR2E

1S1FR2E

Double Electric Fryer

Dimensions	800 × 720 × 900 mm
Power / heat input	21 kW
Electrical supply	400V 3N~ / 230V 3~ / 50-60 Hz
Capacity / configuration	2 × 15 L

[Technical data](#)

[View equipment](#)

Fryers

2 equipment selections / 05 of 05



1S1FR4E

1S1FR4E

Double Electric Fryer

Dimensions	800 × 720 × 900 mm
Power / heat input	15.6 kW
Electrical supply	400V 3N~ / 230V 3~ / 50-60 Hz
Capacity / configuration	2 × 11 L

Technical data

[View equipment](#)



1S1FR8G

1S1FR8G

Gas Deep Fryer

Dimensions	800 × 720 × 900 mm
Gas heat input	28 kW
Net weight	105 kg
Capacity / configuration	2 × 14 L

Technical data

[View equipment](#)

Ranges and boiling tables

3 equipment selections / 01 of 04



OS0FA0

OS0FA0

2 Burner Gas Range

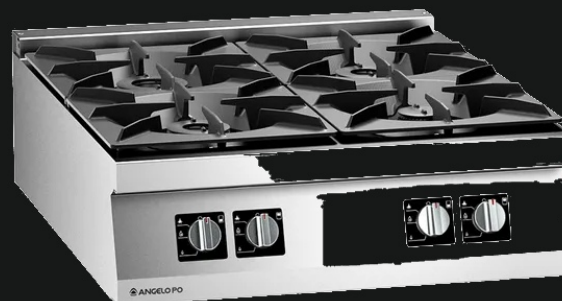
Dimensions 400 × 720 × 250 mm

Gas heat input 13 kW

Net weight 34 kg

[Technical data](#)

[View equipment](#)



1N0FAA

1N0FAA

4 Burner Gas Range

Dimensions 800 × 920 × 250 mm

Gas heat input 34 kW

Net weight 58 kg

[Technical data](#)

[View equipment](#)



1N0PE4

1N0PE4

4 Plate Electric Boiling Table

Dimensions 800 × 920 × 250 mm

Power / heat input 16 kW

Electrical supply 400V 3N ~ 50 -60 Hz

[Technical data](#)

[View equipment](#)

Ranges and boiling tables

3 equipment selections / 02 of 04



1N0TPG

1N0TPG

Counter Top Solid Gas Range

Dimensions	800 × 920 × 250 mm
Electric power	0.001 kW
Gas heat input	12.5 kW
Electrical supply	230V 1N~ / 50 - 60Hz
Net weight	120 kg

[Technical data](#)

[View equipment](#)



1N1FAAG

1N1FAAG

4 Burner Gas Range with Static Oven

Dimensions	800 × 920 × 900 mm
Electric power	0.001 kW
Gas heat input	42 kW
Electrical supply	230V 1N~ / 50 - 60Hz
Net weight	150 kg

[Technical data](#)

[View equipment](#)



1S0FA0

1S0FA0

4 Burner Gas Range

Dimensions	800 × 720 × 250 mm
Gas heat input	23.5 kW
Net weight	50 kg

[Technical data](#)

[View equipment](#)

Ranges and boiling tables

3 equipment selections / 03 of 04



1S0PE4

1S0PE4

4 Plate Electric Boiling Table

Dimensions 800 × 720 × 250 mm

Power / heat input 10.4 kW

Electrical supply 400V 3N ~ 50 -60 Hz

[Technical data](#)

[View equipment](#)



1S0TPG

1S0TPG

Counter Top Solid Gas Range

Dimensions 800 × 720 × 250 mm

Gas heat input 10 kW

[Technical data](#)

[View equipment](#)



1S1FA0G

1S1FA0G

4 Burner Gas Range With Oven

Dimensions 800 × 720 × 900 mm

Gas heat input 29.5 kW

Net weight 125 kg

[Technical data](#)

[View equipment](#)

Ranges and boiling tables

3 equipment selections / 04 of 04



1S1PE4E

1S1PE4E

4 Electric Plates Range With Oven

Dimensions	800 × 720 × 900 mm
Power / heat input	18.3 kW
Electrical supply	400V 3N ~ 50 -60 Hz

[Technical data](#)

[View equipment](#)



2N0FA

2N0FA

6 Burner Gas Range

Dimensions	1200 × 920 × 250 mm
Gas heat input	48 kW
Net weight	90 kg

[Technical data](#)

[View equipment](#)



2S0FA0

2S0FA0

6 Burner Gas Range

Dimensions	1200 × 720 × 250 mm
Gas heat input	34 kW
Net weight	77 kg

[Technical data](#)

[View equipment](#)

Neutral worktops

1 equipment selection



OS0TC1

Neutral Element with Drawer/Frame

Dimensions 400 × 720 × 250 mm

[Technical data](#)

[View equipment](#)

OS0TC1

Griddles

3 equipment selections / 01 of 04



1NOFT1E

1NOFT1E

Electric griddle with smooth mild steel plate

Dimensions	800 × 920 × 250 mm
Power / heat input	10.2 kW
Electrical supply	400V 3N~ / 230V 3~ / 50-60 Hz
Net weight	80 kg

[Technical data](#)

[View equipment](#)



1NOFT3E

1NOFT3E

Electric griddle - ribbed/smooth mild steel plate

Dimensions	800 × 920 × 250 mm
Power / heat input	10.2 kW
Electrical supply	400V 3N~ / 230V 3~ / 50-60 Hz
Net weight	80 kg

[Technical data](#)

[View equipment](#)



1NOFT3G

1NOFT3G

Gas Griddle (Smooth/Ribbed Plate)

Dimensions	800 × 920 × 250 mm
Electric power	0.001 kW
Gas heat input	21 kW
Electrical supply	230V 1N~ / 50 - 60Hz
Net weight	80 kg

[Technical data](#)

[View equipment](#)

Griddles

3 equipment selections / 02 of 04



1N0FT7G

1N0FT7G

Gas Griddle (Smooth Plate)

Dimensions	800 × 920 × 250 mm
Electric power	0.001 kW
Gas heat input	21 kW
Electrical supply	230V 1N~ / 50 - 60Hz
Net weight	85 kg

[Technical data](#)

[View equipment](#)



1S0FT1E

1S0FT1E

Electric Griddle with Smooth Mild Steel Plate

Dimensions	800 × 720 × 250 mm
Power / heat input	10.2 kW
Electrical supply	400V 3N~ / 230V 3~ / 50-60 Hz

[Technical data](#)

[View equipment](#)



1S0FT1G

1S0FT1G

Gas Griddle With Smooth Mild Steel Plate

Dimensions	800 × 720 × 250 mm
Gas heat input	14 kW

[Technical data](#)

[View equipment](#)

Griddles

3 equipment selections / 03 of 04



1SOFT3E

1SOFT3E

Electric Griddle (Smooth/Ribbed Mild Steel Plate)

Dimensions	800 × 720 × 250 mm
Power / heat input	10.2 kW
Electrical supply	400V 3N~ / 230V 3~ / 50-60 Hz

[Technical data](#)

[View equipment](#)



1SOFT3G

1SOFT3G

Gas Griddle With Smooth/Ribbed Mild Steel Plate

Dimensions	800 × 720 × 250 mm
Gas heat input	14 kW
Net weight	70 kg

[Technical data](#)

[View equipment](#)



1SOFT4E

1SOFT4E

Electric Griddle Smooth Chromium Plate

Dimensions	800 × 720 × 250 mm
Power / heat input	10.2 kW
Electrical supply	400V 3N~ / 230V 3~ / 50-60 Hz

[Technical data](#)

[View equipment](#)

Griddles

2 equipment selections / 04 of 04



1S0FT7G

1S0FT7G

Gas Griddle (Smooth Plate)

Dimensions 800 × 720 × 250 mm

Gas heat input 14 kW

Net weight 68 kg

[Technical data](#)

[View equipment](#)



2N0FT7G

2N0FT7G

Gas Griddle (Smooth Compound Plate)

Dimensions 1200 × 920 × 250 mm

Electric power 0.001 kW

Gas heat input 31.5 kW

Electrical supply 230V 1N~ / 50 - 60Hz

Net weight 150 kg

[Technical data](#)

[View equipment](#)

Bratt pans

3 equipment selections / 01 of 02



1N1BR2E

1N1BR2E

Electric Bratt Pan - Manual Tilting

Dimensions	800 × 920 × 900 mm
Power / heat input	10.2 kW
Electrical supply	400V 3N~ / 230V 3~ / 50-60 Hz
Net weight	160 kg
Capacity / configuration	1 × 85 L

[Technical data](#)

[View equipment](#)



1N1BR2G

1N1BR2G

Gas Bratt Pan (Manual Tilting)

Dimensions	800 × 920 × 900 mm
Electric power	0.05 kW
Gas heat input	20 kW
Electrical supply	230V 1N~ / 50Hz
Net weight	160 kg
Capacity / configuration	1 × 85 L

[Technical data](#)

[View equipment](#)



1N1BR3G

1N1BR3G

Gas bratt pan - manual tilting

Dimensions	800 × 920 × 900 mm
Electric power	0.05 kW
Gas heat input	20 kW
Electrical supply	230V 1N~ / 50Hz
Net weight	160 kg
Capacity / configuration	1 × 85 L

[Technical data](#)

[View equipment](#)

Bratt pans

2 equipment selections / 02 of 02



1S1BR1E

1S1BR1E

Electric Bratt Pan - Manual Tilting

Dimensions	800 × 720 × 900 mm
Power / heat input	9 kW
Electrical supply	400V 3N~ / 230V 3~ / 50-60 Hz
Capacity / configuration	1 × 60 L

Technical data

[View equipment](#)



1S1BR1G

1S1BR1G

Gas Bratt Pan - Manual Tilting

Dimensions	800 × 720 × 900 mm
Electric power	0.001 kW
Gas heat input	14 kW
Electrical supply	230V 1N~ / 50Hz
Net weight	145 kg
Capacity / configuration	1 × 60 L

Technical data

[View equipment](#)

Boiling pans

3 equipment selections / 01 of 03



1N1PD2G

1N1PD2G

Gas Direct Heated Boiling Pan

Dimensions	800 × 920 × 900 mm
Electric power	0.001 kW
Gas heat input	24 kW
Electrical supply	230V 1N~ / 50 - 60Hz
Net weight	115 kg
Capacity / configuration	1 × 145 L

[Technical data](#)

[View equipment](#)



1N1P1E

1N1P1E

Electric Indirect Heated Boiling Pan

Dimensions	800 × 920 × 900 mm
Power / heat input	14 kW
Electrical supply	400V 3~ / 50Hz - 60Hz
Net weight	130 kg
Capacity / configuration	1 × 100 L

[Technical data](#)

[View equipment](#)



1N1P1G

1N1P1G

Gas Indirect Heated Boiling Pan

Dimensions	800 × 920 × 900 mm
Electric power	0.001 kW
Gas heat input	24 kW
Electrical supply	230V 1N~ / 50 - 60Hz
Net weight	130 kg
Capacity / configuration	1 × 100 L

[Technical data](#)

[View equipment](#)

Boiling pans

3 equipment selections / 02 of 03



1N1PI2E

1N1PI2E

Electric Indirect Heated Boiling Pan

Dimensions	800 × 920 × 900 mm
Power / heat input	14 kW
Electrical supply	400V 3~ / 50Hz - 60Hz
Net weight	110 kg
Capacity / configuration	140 L maximum cooking capacity
Tank volume	145 L well volume

[Technical data](#)

[View equipment](#)



1N1PI2G

1N1PI2G

Gas Indirect Heated Boiling Pan

Dimensions	800 × 920 × 900 mm
Electric power	0.001 kW
Gas heat input	24 kW
Electrical supply	230V 1N~ / 50 - 60Hz
Net weight	150 kg
Capacity / configuration	140 L maximum cooking capacity
Tank volume	145 L well volume

[Technical data](#)

[View equipment](#)



1S1PI1E

1S1PI1E

Electric Indirect Heated Boiling Pan

Dimensions	800 × 720 × 900 mm
Power / heat input	9 kW
Electrical supply	400V 3~ / 50Hz - 60Hz
Net weight	99 kg
Capacity / configuration	1 × 60 L

[Technical data](#)

[View equipment](#)

Boiling pans

1 equipment selection / 03 of 03



1S1P11G

Gas Indirect Heated Boiling Pan

Dimensions 800 × 720 × 900 mm

Gas heat input 12 kW

Net weight 100 kg

Capacity / configuration 1 × 60 L

[Technical data](#)

[View equipment](#)

1S1P11G

Combi ovens

1 equipment selection



AT202GW

Gas Combi Oven

Dimensions	1200 × 1170 × 1890 mm
Electric power	1.6 kW
Gas heat input	55 kW
Electrical supply	230V 1N~ / 50Hz
Net weight	460 kg
Capacity / configuration	20 × GN 2/1

[Technical data](#)

[View equipment](#)

AT202GW

Cooking, baking & preparation

Professional equipment for cooking, baking, preparation and counter service. Select the equipment format and service requirements that suit each working area.

186

Equipment selections

11

Functional groups

Choose the model, capacity and configuration around your project.



Manufacturer family photograph

Countertop service

3 equipment selections / 01 of 09



Manufacturer family photograph

EMP.101

Electric Sandwich Toaster

Dimensions 400 × 360 × 210 mm

Power / heat input 1.75 kW

Net weight 30 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.102

Electric Sandwich Toaster

Dimensions 540 × 300 × 210 mm

Power / heat input 1.95 kW

Net weight 33 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.103

Electric Sandwich Toaster

Dimensions 540 × 300 × 210 mm

Power / heat input 2.95 kW

Net weight 35 kg

[Technical data](#)

[View equipment](#)

Countertop service

3 equipment selections / 02 of 09



Manufacturer family photograph

EMP.BQ1

Hot Banquet Trolley

Dimensions	716 × 888 × 1835 mm
Power / heat input	3 kW
Net weight	124 kg
Capacity / configuration	11x2/1 Gn gn

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

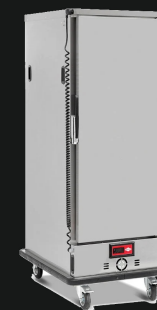
EMP.BQ1-S

Cold Banquet Trolley

Dimensions	716 × 888 × 1835 mm
Power / heat input	0.20 kW
Net weight	131 kg
Capacity / configuration	11x2/1 Gn gn

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.BQ2

Hot Banquet Trolley

Dimensions	1350 × 888 × 1835 mm
Power / heat input	3 kW
Net weight	200 kg
Capacity / configuration	2x(11x2/1 Gn) gn

[Technical data](#)

[View equipment](#)

Countertop service

3 equipment selections / 03 of 09



Manufacturer family photograph

EMP.BQ2-S

Cold Banquet Trolley

Dimensions	1350 × 888 × 1835 mm
Power / heat input	0.30 kW
Net weight	225 kg
Capacity / configuration	2x(11x2/1 Gn) gn

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.BQ3

Hot Banquet Trolley

Dimensions	716 × 888 × 1251 mm
Power / heat input	3 kW
Net weight	60 kg
Capacity / configuration	6x2/1 Gn gn

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.BQ3-S

Cold Banquet Trolley

Dimensions	716 × 888 × 1251 mm
Power / heat input	0.20 kW
Net weight	102 kg
Capacity / configuration	6x2/1 Gn gn

[Technical data](#)

[View equipment](#)

Countertop service

3 equipment selections / 04 of 09



Manufacturer family photograph

EMP.BQ4

Hot Banquet Trolley

Dimensions	581 × 769 × 1683 mm
Power / heat input	3 kW
Net weight	94 kg
Capacity / configuration	15x1/1 Gn gn

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.BQ4-S

Cold Banquet Trolley

Dimensions	581 × 769 × 1683 mm
Power / heat input	0.18 kW
Net weight	107 kg
Capacity / configuration	15x1/1 Gn gn

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.BSS.20

Cold Service Unit - Refrigerated

Dimensions	1250 × 790 × 850 mm
Power / heat input	0.35 kW
Net weight	86 kg
Capacity / configuration	3 × GN 1/1

[Technical data](#)

[View equipment](#)

Countertop service

3 equipment selections / 05 of 09



Manufacturer family photograph

EMP.EI.01

Drawer Warmer - 1 Drawer

Dimensions 825 × 640 × 405 mm

Power / heat input 2 kW

Net weight 45 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.EI.02

Drawer Warmer - 2 Drawers

Dimensions 825 × 640 × 680 mm

Power / heat input 4 kW

Net weight 69 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.KR.010

Single Crep Machine

Dimensions 450 × 520 × 240 mm

Power / heat input 2.2 kW

Net weight 19 kg

Capacity / configuration 40 cm

[Technical data](#)

[View equipment](#)

Countertop service

3 equipment selections / 06 of 09



Manufacturer family photograph

EMP.KR.020

Double Crep Machine

Dimensions 900 × 520 × 240 mm

Power / heat input 2 × 2.2 kW

Net weight 37 kg

Capacity / configuration 2x(40) cm

[Technical data](#)

[View equipment](#)



EMP.MEK010

EMP.MEK010

Conveyor Toaster

Dimensions 478 × 644 × 431 mm

Power / heat input 3.5 kW

Net weight 35 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLC-D-GN41

Electric Heated Display Unit

Dimensions 1500 × 691 × 932 mm

Power / heat input 4 kW

Net weight 112 kg

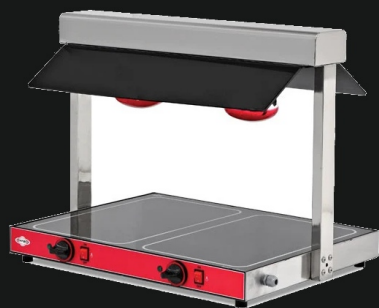
Capacity / configuration 4x1/1 Gn Alt 4x2/3 Gn st gn

[Technical data](#)

[View equipment](#)

Countertop service

3 equipment selections / 07 of 09



Manufacturer family photograph

EMP.STU.01

Hot Display Unit

Dimensions	725 × 570 × 562 mm
Power / heat input	1.3 kW
Net weight	19 kg
Capacity / configuration	2 × GN 1/1

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.WF.010

Waffel Maker - Waffelino

Dimensions	300 × 320 × 300 mm
Power / heat input	2.2 kW
Net weight	31 kg
Capacity / configuration	2x(10x17) cm

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.WF.020

Waffel Maker - Waffelino

Dimensions	600 × 320 × 300 mm
Power / heat input	2 × 2.2 kW
Net weight	63 kg
Capacity / configuration	4x(10x17) cm

[Technical data](#)

[View equipment](#)

Countertop service

1 equipment selection / 08 of 09



Manufacturer family photograph

JP.120.I

Heated Display Unit

Dimensions	678 × 578 × 670 mm
Power / heat input	1.1 kW
Capacity / configuration	120 L
Net weight	48 kg
Electrical supply	220 V / 50 Hz
Shelves	3 adjustable shelves
Lighting	LED
Control	Thermostatic

[Technical data](#)

[View equipment](#)

Countertop service

1 equipment selection / 09 of 09



Manufacturer family photograph

JP.120.S

Refrigerated Display Unit

Dimensions	702 × 568 × 686 mm
Power / heat input	0.16 kW
Capacity / configuration	120 L
Net weight	64 kg
Electrical supply	220 V / 50 Hz
Shelves	2 adjustable shelves
Lighting	LED
Control	Digital
Temperature	0°C to +12°C
Refrigerant	R134A
Glass	Double glazed

Technical data

[View equipment](#)

Dishwashing and glass care

3 equipment selections / 01 of 02



Manufacturer family photograph

EMP.2000-SAG-R

Conveyor Dishwasher + Drying Tunnel

Dimensions 1900 × 837 × 2000 mm

Net weight 317 kg

Capacity / configuration 2200 kg/saat

Technical data

[View equipment](#)



Manufacturer family photograph

EMP.BPR.001

Glass Dryer Machine

Dimensions 355 × 595 × 505 mm

Net weight 27 kg

Capacity / configuration 600-720 bardak/saat

Technical data

[View equipment](#)



Manufacturer family photograph

EMP.BPR.002

Glass Dryer Machine

Dimensions 325 × 370 × 505 mm

Net weight 20 kg

Capacity / configuration 300-360 bardak/saat

Technical data

[View equipment](#)

Dishwashing and glass care

1 equipment selection / 02 of 02



JP.OYD.03

Pre-washing Unit

Discuss the required configuration with CAPRI.

[Technical data](#)

[View equipment](#)

Manufacturer family photograph

Bakery preparation

3 equipment selections / 01 of 02



Manufacturer family photograph

EMP.3001-13

Bread Slicer Machine

Dimensions 717 × 686 × 1140 mm

Net weight 125 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.3004-13

Bench Top Bread Slicer

Dimensions 733 × 643 × 682 mm

Net weight 86 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.HA.01

Dough Roller Machine

Dimensions 530 × 493 × 683 mm

Net weight 41 kg

[Technical data](#)

[View equipment](#)

Bakery preparation

3 equipment selections / 02 of 02



Manufacturer family photograph

EMP.SCM.01

Stretching Machine

Dimensions 580 × 435 × 235 mm

Power / heat input 0.17 kW

Net weight 8 kg

Technical data

[View equipment](#)



Manufacturer family photograph

JP.MK.107

Speed Controlled Mixer

Dimensions 415 × 250 × 410 mm

Power / heat input 0.32 kW

Net weight 17 kg

Capacity /
configuration

7 lt

Technical data

[View equipment](#)



Manufacturer family photograph

SD.09

Cutter Mixer

Dimensions 720 × 685 × 1250 mm

Net weight 112 kg

Capacity /
configuration

50 lt

Technical data

[View equipment](#)

Grilling and roasting

3 equipment selections / 01 of 16



Manufacturer family photograph

EMP.3EG

Gas Chicken Rotisserie

Dimensions 1194 × 481 × 820 mm

Power / heat input 19.4 kW

Net weight 108 kg

Capacity / configuration 18 adet

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.BTG.01

Lifted Charcoal Grill

Net weight 160 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.BTG.02

Lifted Charcoal Grill

Net weight 226 kg

[Technical data](#)

[View equipment](#)

Grilling and roasting

3 equipment selections / 02 of 16



Manufacturer family photograph

EMP.DN.150

Gas Shawarma Machine

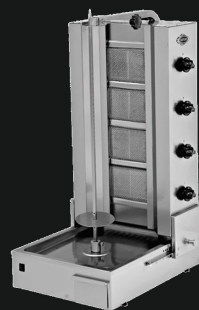
Dimensions 568 × 707 × 964 mm

Power / heat input 10.5 kW

Net weight 36 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.DN.151

Gas Shawarma Machine

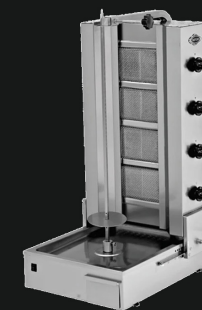
Dimensions 568 × 707 × 1158 mm

Power / heat input 14 kW

Net weight 41 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.DN.152

Gas Shawarma Machine

Dimensions 568 × 707 × 1337 mm

Power / heat input 17.5 kW

Net weight 44 kg

[Technical data](#)

[View equipment](#)

Grilling and roasting

3 equipment selections / 03 of 16



Manufacturer family photograph

EMP.DN.170

Electric Glass Shawarma Machine

Dimensions 568 × 706 × 964 mm

Power / heat input 4.2 kW

Net weight 36 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.DN.171

Electric Glass Shawarma Machine

Dimensions 568 × 706 × 1158 mm

Power / heat input 5.6 kW

Net weight 41 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.DN.172

Electric Glass Shawarma Machine

Dimensions 568 × 706 × 1337 mm

Power / heat input 7 kW

Net weight 53 kg

[Technical data](#)

[View equipment](#)

Grilling and roasting

3 equipment selections / 04 of 16



Manufacturer family photograph

EMP.PKF-50-K

Professional Charcoal Oven

Dimensions	740 × 650 mm - height not listed
Net weight	260 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PKF-50-US

PKF-50 Top-Grill Accessory

Dimensions	896 × 730 × 251 mm
Net weight	27 kg
Configuration	Top-grill accessory; oven and bottom stand supplied separately

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.5EE

Electric Chicken Rotisserie

Dimensions	1194 × 565 × 2030 mm
Power / heat input	16.50 kW
Net weight	193 kg
Capacity / configuration	30 adet

[Technical data](#)

[View equipment](#)

Grilling and roasting

3 equipment selections / 05 of 16



Manufacturer family photograph

EMP.PLS.5EG

Gas Chicken Rotisserie

Dimensions	1194 × 565 × 2030 mm
Power / heat input	32.33 kW
Net weight	208 kg
Capacity / configuration	30 adet

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7IE010

Electric Grill - Smooth Plate

Dimensions	400 × 730 × 300 mm
Power / heat input	4.2 kW
Net weight	55 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7IE020

Electric Grill - Smooth Plate

Dimensions	800 × 730 × 300 mm
Power / heat input	8.4 kW
Net weight	97 kg

[Technical data](#)

[View equipment](#)

Grilling and roasting

3 equipment selections / 06 of 16



Manufacturer family photograph

EMP.PLS.7IE022

Electric Grill - Smooth Plate

Dimensions 800 × 730 × 300 mm

Power / heat input 8.4 kW

Net weight 97 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7IE030

Electric Grill - Smooth Plate

Dimensions 1200 × 730 × 300 mm

Power / heat input 12.6 kW

Net weight 138 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7IG010

Gas Grill - Smooth Plate

Dimensions 400 × 730 × 300 mm

Power / heat input 8.67 kW

Net weight 51 kg

[Technical data](#)

[View equipment](#)

Grilling and roasting

3 equipment selections / 07 of 16



Manufacturer family photograph

EMP.PLS.7IG020

Gas Grill - Smooth Plate

Dimensions 800 × 730 × 300 mm

Power / heat input 17.34 kW

Net weight 90 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7IG022

Gas Grill - Smooth + Ribbed Plate

Dimensions 800 × 730 × 300 mm

Power / heat input 17.34 kW

Net weight 90 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7IG030

Gas Grill - Smooth Plate

Dimensions 1200 × 730 × 300 mm

Power / heat input 26 kW

Net weight 133 kg

[Technical data](#)

[View equipment](#)

Grilling and roasting

3 equipment selections / 08 of 16



Manufacturer family photograph

EMP.PLS.7IG032

Gas Grill Smooth+Ribbed

Dimensions 1200 × 730 × 300 mm

Power / heat input 26 kW

Net weight 133 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7LG010

Gas Lavastone Grill

Dimensions 400 × 730 × 300 mm

Power / heat input 8.67 kW

Net weight 55 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7LG010-S

Gas Vapor Grill

Dimensions 400 × 730 × 300 mm

Power / heat input 5.80 kW

Net weight 57 kg

[Technical data](#)

[View equipment](#)

Grilling and roasting

3 equipment selections / 09 of 16



Manufacturer family photograph

EMP.PLS.7LG020

Gas Lavastone Grill

Dimensions 800 × 730 × 300 mm

Power / heat input 17.34 kW

Net weight 105 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7LG020-S

Gas Vapor Grill

Dimensions 800 × 730 × 300 mm

Power / heat input 11.60 kW

Net weight 98 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7LG030

Gas Lavastone Grill

Dimensions 1200 × 730 × 300 mm

Power / heat input 26 kW

Net weight 143 kg

[Technical data](#)

[View equipment](#)

Grilling and roasting

3 equipment selections / 10 of 16



Manufacturer family photograph

EMP.PLS.7LG030-S

Gas Vapor Grill

Dimensions 1200 × 730 × 300 mm

Power / heat input 17.40 kW

Net weight 143 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9IE010

Electric Griddle Smooth Plate

Dimensions 400 × 900 × 300 mm

Power / heat input 6 kW

Net weight 62 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9IE020

Electric Griddle Smooth Plate

Dimensions 800 × 900 × 300 mm

Power / heat input 12 kW

Net weight 115 kg

[Technical data](#)

[View equipment](#)

Grilling and roasting

3 equipment selections / 11 of 16



Manufacturer family photograph

EMP.PLS.9IE022

Electric Griddle Smooth & Ribbed Plate

Dimensions 800 × 900 × 300 mm

Power / heat input 12 kW

Net weight 115 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9IG010

Gas Grill Smooth Plate

Dimensions 400 × 900 × 300 mm

Power / heat input 10.32 kW

Net weight 62 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9IG020

Gas Grill Smooth Plate

Dimensions 800 × 900 × 300 mm

Power / heat input 20.64 kW

Net weight 106 kg

[Technical data](#)

[View equipment](#)

Grilling and roasting

3 equipment selections / 12 of 16



Manufacturer family photograph

EMP.PLS.9IG022

Gas Grill Smooth+Ribbed Plate

Dimensions 800 × 900 × 300 mm

Power / heat input 20.64 kW

Net weight 106 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9IG030

Gas Grill Smooth Plate

Dimensions 1200 × 900 × 300 mm

Power / heat input 31.02 kW

Net weight 106 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9LG010

Gas Lavastone Grill

Dimensions 400 × 900 × 300 mm

Power / heat input 10.30 kW

Net weight 69 kg

[Technical data](#)

[View equipment](#)

Grilling and roasting

3 equipment selections / 13 of 16



Manufacturer family photograph

EMP.PLS.9LG010-S

Gas Vapor Grill

Dimensions 400 × 900 × 300 mm

Power / heat input 7 kW

Net weight 67 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9LG020

Gas Lavastone Grill

Dimensions 800 × 900 × 300 mm

Power / heat input 20.60 kW

Net weight 126 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9LG020-S

Gas Vapor Grill

Dimensions 800 × 900 × 300 mm

Power / heat input 14 kW

Net weight 128 kg

[Technical data](#)

[View equipment](#)

Grilling and roasting

3 equipment selections / 14 of 16



Manufacturer family photograph

EMP.PLS.9LG030-S

Gas Vapor Grill

Dimensions 1200 × 900 × 300 mm

Power / heat input 21 kW

Net weight 171 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.US-1

American Gas Grill

Dimensions 800 × 920 × 1100 mm

Power / heat input 24.2 kW

Net weight 160 kg

Gas LPG / natural gas

Material Stainless steel

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.US-2

American gas grill

Dimensions 1160 × 920 × 1100 mm

Power / heat input 36.2 kW

Net weight 230 kg

Gas LPG / natural gas

Material Stainless steel

[Technical data](#)

[View equipment](#)

Grilling and roasting

3 equipment selections / 15 of 16



Manufacturer family photograph

EMP.PR.G.01

Wall-Mounted Charcoal Grill

Dimensions 1600 × 750 × 2150 mm

Net weight 382 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PR.G.02

Wall-Mounted Charcoal Grill

Dimensions 2150 × 750 × 2150 mm

Net weight 495 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PSE020

Electric Salamander Grill

Dimensions 650 × 502 × 517 mm

Power / heat input 3.4 kW

Net weight 49 kg

[Technical data](#)

[View equipment](#)

Grilling and roasting

3 equipment selections / 16 of 16



Manufacturer family photograph

EMP.PSG.3

Gas Salamander Grill

Dimensions 804 × 568 × 580 mm

Power / heat input 10.5 kW

Net weight 45 kg

[Technical data](#)

[View equipment](#)



EMP.TDR.01

EMP.TDR.01

Gas Tandoor Oven

Dimensions 706 × 1018 × 1440 mm

Power / heat input 27 kW

Net weight 291 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

JP.100E

Electric Doner Blade

Dimensions 113 × 190 × 150 mm

Power / heat input 0.23 kW

Net weight 3 kg

[Technical data](#)

[View equipment](#)

Pizza ovens

3 equipment selections / 01 of 06



Manufacturer family photograph

EMP.4

Electric Single Deck Pizza Oven

Dimensions	825 × 710 × 390 mm
Power / heat input	5.4 kW
Net weight	56 kg
Capacity / configuration	250 mm x 4 Pizza pizza
Internal dimensions	525 × 525 × 145 mm

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.4+4

Electric Double Deck Pizza Oven

Dimensions	825 × 710 × 670 mm
Power / heat input	10.9 kW
Net weight	95 kg
Capacity / configuration	250 mm 4+4 Pizza pizza
Internal dimensions	525 × 525 × 145 mm

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.4+4G

Gas Double Deck Pizza Oven

Dimensions	1100 × 950 × 990 mm
Power / heat input	32.20 kW
Net weight	221 kg
Capacity / configuration	300 mm 4+4 Pizza pizza
Internal dimensions	615 × 615 × 150 mm

[Technical data](#)

[View equipment](#)

Pizza ovens

3 equipment selections / 02 of 06



Manufacturer family photograph

EMP.4G

Gas Single Deck Pizza Oven

Dimensions	1100 × 950 × 520 mm
Power / heat input	16.10 kW
Net weight	109 kg
Capacity / configuration	300 mm x 4 Pizza pizza
Internal dimensions	615 × 615 × 150 mm

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.5

Electric Single Deck Pizza Oven

Dimensions	890 × 810 × 435 mm
Power / heat input	5.7 kW
Capacity / configuration	4 × Ø300 mm pizzas
Internal dimensions	620 × 620 × 174 mm
Net weight	70 kg
Maximum temperature	400°C
Electrical connection	400 V AC / 3N / PE

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.5+5

Electric Double Deck Pizza Oven

Dimensions	890 × 810 × 760 mm
Power / heat input	11.4 kW
Net weight	120 kg
Capacity / configuration	300 mm 4+4 Pizza pizza
Internal dimensions	620 × 620 × 174 mm

[Technical data](#)

[View equipment](#)

Pizza ovens

3 equipment selections / 03 of 06



Manufacturer family photograph

EMP.6

Electric Single Deck Pizza Oven

Dimensions	1190 × 810 × 435 mm
Power / heat input	7.5 kW
Capacity / configuration	5 × Ø300 mm pizzas
Internal dimensions	920 × 620 × 174 mm
Net weight	90 kg
Maximum temperature	400°C
Electrical connection	400 V AC / 3N / PE

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.6+6

Electric Double Deck Pizza Oven

Dimensions	1190 × 810 × 760 mm
Power / heat input	15 kW
Net weight	152 kg
Capacity / configuration	300 mm 5+5 Pizza pizza
Internal dimensions	920 × 620 × 174 mm

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.6+6G

Gas Double Deck Pizza Oven

Dimensions	1400 × 950 × 990 mm
Power / heat input	32.20 kW
Net weight	295 kg
Capacity / configuration	300 mm 6+6 Pizza pizza
Internal dimensions	615 × 615 × 150 mm

[Technical data](#)

[View equipment](#)

Pizza ovens

3 equipment selections / 04 of 06



Manufacturer family photograph

EMP.6G

Gas Single Deck Pizza Oven

Dimensions	1400 × 950 × 520 mm
Power / heat input	16.10 kW
Net weight	135 kg
Capacity / configuration	300 mm x 6 Pizza pizza
Internal dimensions	615 × 615 × 150 mm

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.SPO.01

Electric Rotating Pizza Oven

Dimensions	1200 × 1384 × 2000 mm
Power / heat input	17 kW
Net weight	331 kg
Capacity / configuration	300 mm 6 pizza 75 pizza / saat

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.SPO.02

Gas Rotating Pizza Oven

Dimensions	1965 × 2127 × 2113 mm
Power / heat input	48 kW
Net weight	1500 kg
Capacity / configuration	300 mm 9 pizza 130 pizza / saat

[Technical data](#)

[View equipment](#)

Pizza ovens

3 equipment selections / 05 of 06



Manufacturer family photograph

EMP.SPO.03

Gas Static Deck Pizza Oven

Dimensions	1480 × 1724 × 1855 mm
Power / heat input	28.70 kW
Net weight	755 kg
Capacity / configuration	300 mm 9 pizza 130 pizza / saat

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.SPO.04

Gas Rotating Pizza Oven

Dimensions	1480 × 1724 × 1855 mm
Power / heat input	41.20 kW
Net weight	764 kg
Capacity / configuration	300 mm 6 pizza 75 pizza / saat

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

PLF.PLS.D1

Gas Pizza Oven

Dimensions	1265 × 1480 × 800 mm
Power / heat input	34 kW
Net weight	260 kg
Internal dimensions	1000 × 950 mm

[Technical data](#)

[View equipment](#)

Pizza ovens

3 equipment selections / 06 of 06



Manufacturer family photograph

PLF.PLS.D2

Gas Pizza Oven

Dimensions	1265 × 1730 × 800 mm
Power / heat input	34 kW
Net weight	299 kg
Internal dimensions	950 × 1250 mm

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

PLF.PLS.D3

Gas Pizza Oven

Dimensions	1062 × 1037 × 800 mm
Power / heat input	30.40 kW
Net weight	169 kg
Internal dimensions	750 × 600 mm

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

PLF.PLS.D4

Gas Pizza Oven

Dimensions	1062 × 1237 × 800 mm
Power / heat input	30.40 kW
Net weight	194 kg
Internal dimensions	750 × 800 mm

[Technical data](#)

[View equipment](#)

Conveyor pizza ovens

2 equipment selections



Manufacturer family photograph

EMP.60E-1530

Electric Conveyor Pizza Oven

Dimensions 1965 × 1236 × 452 mm

Power / heat input 13 kW

Net weight 192 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.60G-1530

Gas Conveyor Pizza Oven

Dimensions 1965 × 1185 × 575 mm

Power / heat input 18 kW

Net weight 200 kg

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 01 of 18



Manufacturer family photograph

EMP.BEH.30

Bain marie Service Unit

Dimensions	1500 × 790 × 850 mm
Power / heat input	3.5 kW
Net weight	79 kg
Capacity / configuration	4 × GN 1/1

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.KFE.020

Electrical Potato Baking Oven

Dimensions	500 × 700 × 750 mm
Power / heat input	3 kW
Net weight	45 kg
Capacity / configuration	24-30 adet/saat

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.KFE.030

Electric Potato Baking Oven

Dimensions	500 × 700 × 980 mm
Power / heat input	4.5 kW
Net weight	60 kg
Capacity / configuration	36-45 adet/saat

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 02 of 18



Manufacturer family photograph

EMP.KFG.020

Gas Potato Baking Oven

Dimensions	500 × 700 × 950 mm
Power / heat input	4.9 kW
Net weight	55 kg
Capacity / configuration	24-30 adet/saat

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.KFG.030

Gas Potato Baking Oven

Dimensions	500 × 700 × 1200 mm
Power / heat input	4.9 kW
Net weight	73 kg
Capacity / configuration	36-45 adet/saat

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7FRE01

Electrical Undercounter Oven

Dimensions	800 × 620 × 550 mm
Power / heat input	9 kW
Net weight	70 kg

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 03 of 18



Manufacturer family photograph

EMP.PLS.7FRE03

Electrical Undercounter Maxi Oven

Dimensions 1200 × 620 × 550 mm

Power / heat input 15 kW

Net weight 98 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7FRG01

Undercounter Gas Oven

Dimensions 800 × 620 × 550 mm

Power / heat input 6.46 kW

Net weight 71 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7FRG03

Undercounter Gas Maxi Oven

Dimensions 1200 × 620 × 550 mm

Power / heat input 12.93 kW

Net weight 105 kg

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 04 of 18



Manufacturer family photograph

EMP.PLS.7IND010

Electric Induction Cooker

Dimensions 400 × 730 × 300 mm

Power / heat input 6 kW

Net weight 28 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7IND020

Electric Induction Cooker

Dimensions 800 × 730 × 300 mm

Power / heat input 12 kW

Net weight 48 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7IND030

Electrical Induction Cooker

Dimensions 1200 × 730 × 300 mm

Power / heat input 18 kW

Net weight 77 kg

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 05 of 18



Manufacturer family photograph

EMP.PLS.7KE010

Electric Cooker - 2 Hot Plates

Dimensions 400 × 730 × 300 mm

Power / heat input 4.5 kW

Net weight 33 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7KE010-P

Electric Cooker (2 Russian Type Plates)

Dimensions 400 × 730 × 300 mm

Power / heat input 8 kW

Net weight 50 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7KE010-Y

Electrical Cooker - 2 Circle Plates

Dimensions 400 × 730 × 300 mm

Power / heat input 4 kW

Net weight 31 kg

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 06 of 18



Manufacturer family photograph

EMP.PLS.7KE020

Electric Cooker - 4 Hot Plates

Dimensions 800 × 730 × 300 mm

Power / heat input 9 kW

Net weight 57 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7KE020-P

Electric Cooker (4 Russian Type Plates)

Dimensions 800 × 730 × 300 mm

Power / heat input 16 kW

Net weight 92 kg

Plates 4 × Russian Type Plates

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7KE020-Y

Electrical Cooker - 4 Circle Plates

Dimensions 800 × 730 × 300 mm

Power / heat input 8 kW

Net weight 55 kg

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 07 of 18



Manufacturer family photograph

EMP.PLS.7KE030

Electric Cooker - 6 Hot Plates

Dimensions 1200 × 730 × 300 mm

Power / heat input 13.5 kW

Net weight 80 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7KE030-Y

Electrical Cooker - 6 Circle Plates

Dimensions 1200 × 730 × 300 mm

Power / heat input 12 kW

Net weight 78 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7KG010

Gas Cooker - 2 Burners

Dimensions 400 × 730 × 300 mm

Power / heat input 14.3 kW

Net weight 34 kg

Burners 2

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 08 of 18



Manufacturer family photograph

EMP.PLS.7KG020

Gas Cooker - 4 Burners

Dimensions	800 × 730 × 300 mm
Power / heat input	28.66 kW
Net weight	69 kg
Burners	4

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7KG030

Gas Cooker - 6 Burners

Dimensions	1200 × 730 × 300 mm
Power / heat input	43 kW
Net weight	101 kg
Burners	6

[Technical data](#)

[View equipment](#)



EMP.PLS.7ME010

EMP.PLS.7ME010

Electric Pasta Cooker

Dimensions	400 × 730 × 300 mm
Power / heat input	10.5 kW
Net weight	36 kg
Capacity / configuration	10.5 lt

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 09 of 18



Manufacturer family photograph

EMP.PLS.7SE010

Electric Bain-marie

Dimensions 400 × 730 × 300 mm

Power / heat input 1.5 kW

Net weight 24 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7SE020

Electric Bain-marie

Dimensions 800 × 730 × 300 mm

Power / heat input 3 kW

Net weight 40 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7WK010

Gas Wok Cooker - 1 Burner

Dimensions 400 × 730 × 300 mm

Power / heat input 18 kW

Net weight 40 kg

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 10 of 18



Manufacturer family photograph

EMP.PLS.7WK020

Gas Wok Cooker - 2 Burners

Dimensions 800 × 730 × 300 mm

Power / heat input 36 kW

Net weight 76 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9FRE01

Electric Undercounter Oven

Dimensions 800 × 790 × 550 mm

Power / heat input 9 kW

Net weight 72 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9FRE03

Electric Undercounter Maxi Oven

Dimensions 1200 × 790 × 550 mm

Power / heat input 15 kW

Net weight 105 kg

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 11 of 18



Manufacturer family photograph

EMP.PLS.9FRG01

Gas Undercounter Oven

Dimensions 800 × 790 × 550 mm

Power / heat input 6.46 kW

Net weight 78 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9FRG03

Gas Undercounter Maxi Oven

Dimensions 1200 × 790 × 550 mm

Power / heat input 12.93 kW

Net weight 113 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9KE010

2 Square Plate Electric Cooker

Dimensions 400 × 900 × 300 mm

Power / heat input 8 kW

Net weight 45 kg

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 12 of 18



Manufacturer family photograph

EMP.PLS.9KE020

Electrical Cooker 4 Square Plates

Dimensions 800 × 900 × 300 mm

Power / heat input 16 kW

Net weight 81 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9KE030

6 Square Plate Electric Cooker

Dimensions 1200 × 900 × 300 mm

Power / heat input 24 kW

Net weight 121 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9KG010

2 Burner Gas Cooker

Dimensions 400 × 900 × 300 mm

Power / heat input 17.48 kW

Net weight 44 kg

Burners 2

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 13 of 18



Manufacturer family photograph

EMP.PLS.9KG020

4 Burner Gas Cooker

Dimensions 800 × 900 × 300 mm

Power / heat input 34.97 kW

Net weight 82 kg

Burners 4

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9KG020-O

Gas Solid Top Cooker

Dimensions 800 × 900 × 285 mm

Power / heat input 11.20 kW

Net weight 94 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9KG030

6 Burner Gas Cooker

Dimensions 1200 × 900 × 300 mm

Power / heat input 52.45 kW

Net weight 127 kg

Burners 6

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 14 of 18



Manufacturer family photograph

EMP.PLS.9ME010

Electric Pasta Cooker

Dimensions 400 × 900 × 850 mm

Power / heat input 12 kW

Net weight 46 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9SE010

Electric Bainmarie

Dimensions 400 × 900 × 800 mm

Power / heat input 2.5 kW

Net weight 43 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9SE020

Electric Bainmarie

Dimensions 800 × 900 × 800 mm

Power / heat input 4.4 kW

Net weight 50 kg

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 15 of 18



Manufacturer family photograph

EMP.PLS.9WK010

1 Burner Gas Wok Cooker

Dimensions 400 × 900 × 300 mm

Power / heat input 18 kW

Net weight 45 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9WK020

Gas Wok Cooker 2 Burners

Dimensions 800 × 900 × 300 mm

Power / heat input 36 kW

Net weight 84 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9YRG80

Four-Ring Gas Cooker

Dimensions 800 × 900 × 300 mm

Power / heat input 31.25 kW

Net weight 76 kg

Burners

Single four-ring burner

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 16 of 18



Manufacturer family photograph

EMP.SMO-C

Smoke Oven

Dimensions 729 × 903 × 1808 mm

Net weight 180 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.SMO-G

Smoke Oven

Dimensions 729 × 903 × 1808 mm

Net weight 180 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

JP.CRP.01

Soup Kettle - Painted Body

Dimensions 360 × 400 × 200 mm

Power / heat input 0.4 kW

Net weight 18 kg

Capacity /
configuration 8 lt

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 17 of 18



Manufacturer family photograph

JP.CRP.01-P

Soup Kettle - Stainless Steel Body

Dimensions	360 × 355 × 200 mm
Power / heat input	0.4 kW
Net weight	17 kg
Capacity / configuration	10 lt

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

JP.ID.01

Induction Cooker

Dimensions	340 × 440 × 120 mm
Power / heat input	0.5-3 kW
Net weight	8 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

JP.ID01-A

Dropin Induction Cooker

Dimensions	430 × 326 × 110 mm
Power / heat input	3.5 kW
Net weight	6 kg

[Technical data](#)

[View equipment](#)

Ranges and countertop cooking

3 equipment selections / 18 of 18



Manufacturer family photograph

JP.IDW.02

Induction Wok Cooker

Dimensions 340 × 440 × 120 mm

Power / heat input 0.5-3 kW

Net weight 8 kg

Technical data

[View equipment](#)



JP.MD.01

JP.MD.01

Microwave Oven

Dimensions 511 × 421 × 285 mm

Power / heat input 1 kW

Net weight 25 kg

Technical data

[View equipment](#)

EMPERO

EMP.PLS.7KG031-S

Equipment reference

EMP.PLS.7KG031-S

3-Burner Gas Range Without Oven

Discuss the required configuration with CAPRI.

[View equipment](#)

Food processing

3 equipment selections / 01 of 02



Manufacturer family photograph

EMP.BST.001

Knife Sterilizer

Dimensions	554 × 160 × 621 mm
Power / heat input	0.1 kW
Net weight	8 kg
Capacity / configuration	10 adet

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.ETK.01

Bone Saw

Dimensions	545 × 590 × 900 mm
Net weight	45 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.ETK.02

Bone Saw with Stand

Dimensions	550 × 670 × 1540 mm
Net weight	75 kg

[Technical data](#)

[View equipment](#)

Food processing

3 equipment selections / 02 of 02



Manufacturer family photograph

EMP.VCM.01

Vacuum Packing Machine

Dimensions 360 × 586 × 433 mm

Power / heat input 0.4 kW

Net weight 38 kg

Technical data

[View equipment](#)



Manufacturer family photograph

PS.07

Potato Peeler Machine

Dimensions 600 × 870 × 1065 mm

Net weight 53 kg

Capacity / configuration 20 kg

Technical data

[View equipment](#)



Manufacturer family photograph

TK.05

Automatic Tulumba & Meatball Forming Machine

Dimensions 1510 × 450 × 1040 mm

Net weight 104 kg

Capacity / configuration 10 kg

Technical data

[View equipment](#)

Coffee & beverage preparation

3 equipment selections / 01 of 04



Manufacturer family photograph

EMP.CY.120

Tea Maker 120 Cups

Dimensions	335 × 480 mm - height not listed
Power / heat input	1.75 kW
Net weight	5 kg
Capacity / configuration	13 lt

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.CY.250

Tea Maker 250 Cups

Dimensions	390 × 500 mm - height not listed
Power / heat input	2.5 kW
Net weight	7 kg
Capacity / configuration	20 lt

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.KCM.01

Coffee Drawer

Dimensions	410 × 490 mm - height not listed
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[Technical data](#)

[View equipment](#)

Coffee & beverage preparation

1 equipment selection / 02 of 04



Manufacturer family photograph

EMP.ORG.50

ORG.50 Automatic Orange Juicer

Dimensions	420 × 578 × 910 mm
Capacity / configuration	24 oranges/min
Net weight	68 kg
Power / heat input	0.37 kW
Electrical supply	220-240 V / 50-60 Hz
Motor speed	1500 rpm
Feeder capacity	12 kg
Loading capacity	18 kg per loading
Orange diameter	60-85 mm
Finish	Orange (-T) or grey (-G)
Safety	Safety sensor

Manufacturer range options

Technical data

[View equipment](#)

Coffee & beverage preparation

3 equipment selections / 03 of 04



Manufacturer family photograph

JP.DS.20

Juice Dispenser

Dimensions 540 × 205 × 745 mm

Power / heat input 4.5 kW

Net weight 20.5 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

JP.DS.40

Juice Dispenser+D1830

Dimensions 540 × 405 × 745 mm

Power / heat input 5.7 kW

Net weight 30.5 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

JP.PR.02

Orange Juicer - Stainless Steel

Dimensions 280 × 200 × 470 mm

Power / heat input 0.23 kW

Net weight 9 kg

Capacity /
configuration

340 lt

[Technical data](#)

[View equipment](#)

Coffee & beverage preparation

1 equipment selection / 04 of 04

EMPERO

JP.SF.01

Discuss this equipment reference with CAPRI.

JP.SF.01

Water filter

Dimensions	230 × 230 × 520 mm
Net weight	6 kg
Capacity / configuration	12 L

Technical data [View equipment](#)

Bakery ovens and proofing

3 equipment selections / 01 of 03



Manufacturer family photograph

EMP.LK.001

Doughnut Machine 220 V

Dimensions 830 × 410 × 590 mm

Net weight 32 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.MF4-6

Fermentation Cabinet

Dimensions 800 × 792 × 865 mm

Power / heat input 3.2 kW

Net weight 46 kg

Capacity / configuration 8-40x60 teps

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PFE423-Y

Mini Convection Oven

Dimensions 512 × 748 × 574 mm

Power / heat input 3 kW

Net weight 54 kg

Capacity / configuration 4x2/3 Gn gn

[Technical data](#)

[View equipment](#)

Bakery ovens and proofing

3 equipment selections / 02 of 03



Manufacturer family photograph

EMP.PFE4-Y

Convection Patisserie Oven

Dimensions	802 × 864 × 502 mm
Power / heat input	7 kW
Net weight	94 kg
Capacity / configuration	4-40x60 tepsi

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

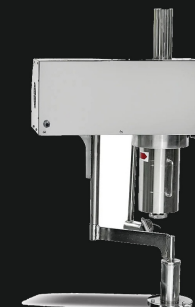
EMP.PFE6-Y

Convection Patisserie Oven

Dimensions	802 × 855 × 737 mm
Power / heat input	10 kW
Net weight	106 kg
Capacity / configuration	6-40x60 tepsi

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.TK.001

Doughnut Machine 220V

Dimensions	695 × 360 × 970 mm
Net weight	49 kg
Capacity / configuration	5 lt

[Technical data](#)

[View equipment](#)

Bakery ovens and proofing

1 equipment selection / 03 of 03



EMP.MF.20

Fermentation Cabinet

Dimensions 500 × 720 × 1800 mm

Power / heat input 4 kW

Net weight 78 kg

Capacity / configuration 16x(40x60) teps

[Technical data](#)

[View equipment](#)

Manufacturer family photograph

Frying

3 equipment selections / 01 of 04



EMP.PLS.7DE010

EMP.PLS.7DE010

Chips Scuttle Unit

Dimensions	400 × 730 × 300 mm
Power / heat input	0.65 kW
Net weight	21 kg
Capacity / configuration	1/1-150 gn-mm

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7FE010

Single Electric Fryer

Dimensions	400 × 730 × 300 mm
Power / heat input	10.5 kW
Net weight	27 kg
Capacity / configuration	14 lt

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7FE020

Double Electric Fryer

Dimensions	800 × 730 × 300 mm
Power / heat input	21 kW
Net weight	44 kg
Capacity / configuration	14+14 lt

[Technical data](#)

[View equipment](#)

Frying

3 equipment selections / 02 of 04



Manufacturer family photograph

EMP.PLS.7FG010

Single Gas Fryer

Dimensions	400 × 700 × 850 mm
Power / heat input	17.41 kW
Net weight	63 kg
Capacity / configuration	16 lt

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.7FG020

Double Gas Fryer

Dimensions	800 × 730 × 850 mm
Power / heat input	34.82 kW
Net weight	113 kg
Capacity / configuration	16+16 lt

[Technical data](#)

[View equipment](#)



EMP.PLS.9DE010

EMP.PLS.9DE010

Chips Scuttle Unit

Dimensions	400 × 900 × 300 mm
Power / heat input	0.65 kW
Net weight	20 kg

[Technical data](#)

[View equipment](#)

Frying

3 equipment selections / 03 of 04



Manufacturer family photograph

EMP.PLS.9FE010

Electric Fryer

Dimensions	400 × 900 × 850 mm
Power / heat input	18 kW
Net weight	50 kg
Capacity / configuration	24 lt

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9FE020

Double Electric Fryer

Dimensions	800 × 900 × 850 mm
Power / heat input	36 kW
Net weight	88 kg
Capacity / configuration	24+24 lt

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

EMP.PLS.9FG010

Single Gas Fryer

Dimensions	400 × 900 × 850 mm
Power / heat input	17.41 kW
Net weight	68 kg
Capacity / configuration	24 lt

[Technical data](#)

[View equipment](#)

Frying

1 equipment selection / 04 of 04



EMP.PLS.9FG020

Double Gas Fryer

Dimensions 800 × 900 × 850 mm

Power / heat input 34.82 kW

Net weight 118 kg

Capacity / configuration 24+24 lt

[Technical data](#)

[View equipment](#)

Manufacturer family photograph

Baking & speed cooking

Professional oven platforms for cooking, bakery production and fast foodservice. Compare tray formats, controls and electrical requirements by model.

39

Equipment selections

13

Functional groups

Choose the model, capacity and configuration around your project.



XEFR-06EU-ELRV

BAKERLUX / LINEMISS manual

2 equipment selections / 01 of 04



XB893

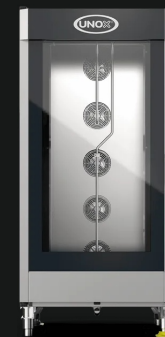
XB893

BAKERLUX

Dimensions	860 × 882 × 1252 mm
Capacity / configuration	10 trays, 600 × 400 mm
Power / heat input	15.8 kW
Electrical supply	380-415V 3N~ / 220-240V 3~
Control	Knob
Tray spacing	80 mm
Frequency	50 / 60 Hz
Net weight	118 kg

[Technical data](#)

[View equipment](#)



XB1083

XB1083

BAKERLUX MANUAL

Dimensions	913 × 997 × 1863 mm
Capacity / configuration	16 trays, 600 × 400 mm
Power / heat input	29.7 kW
Electrical supply	380-415V 3N~ / 220-240V 3~
Control	Knob
Tray spacing	80 mm
Frequency	50 / 60 Hz
Net weight	243 kg

[Technical data](#)

[View equipment](#)

BAKERLUX / LINEMISS manual

1 equipment selection / 02 of 04



XB613G

BAKERLUX - GAS

Dimensions	860 × 882 × 1144 mm
Capacity / configuration	6 trays, 600 × 400 mm
Gas heat input	17.5 kW
Electric power	0.7 kW
Electrical supply	220-240V 1~
Control	Knob
Tray spacing	80 mm
Frequency	50 / 60 Hz
Net weight	100 kg

[Technical data](#)

[View equipment](#)

XB613G

BAKERLUX / LINEMISS manual

1 equipment selection / 03 of 04



XB813G

BAKERLUX - GAS

Dimensions	860 × 882 × 1465 mm
Capacity / configuration	10 trays, 600 × 400 mm
Gas heat input	20 kW
Electric power	1 kW
Electrical supply	220-240V 1~
Control	Knob
Tray spacing	80 mm
Frequency	50 / 60 Hz
Net weight	130 kg

[Technical data](#)

[View equipment](#)

XB813G

BAKERLUX / LINEMISS manual

2 equipment selections / 04 of 04



XFT133

XFT133

LineMiss 4 Tray Manual Humidity

Dimensions	600 × 655 × 509 mm
Capacity / configuration	4 trays, 460 × 330 mm
Power / heat input	3 kW
Electrical supply	220-240V 1N~
Control	Knob
Tray spacing	75 mm
Frequency	50 / 60 Hz
Net weight	31 kg

[Technical data](#)

[View equipment](#)



XFT197

XFT197

LINEMISS manual convection oven

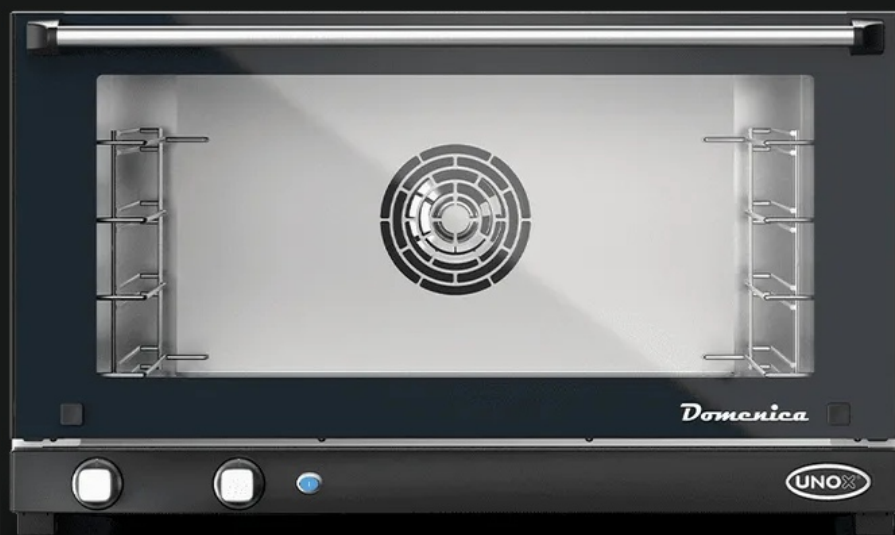
Dimensions	800 × 774 × 509 mm
Capacity / configuration	4 trays, 600 × 400 mm
Power / heat input	6.5 kW
Electrical supply	380-415V 3N~ / 220-240V 1N~ / 220-240V 3~
Control	Knob
Tray spacing	75 mm
Frequency	50 / 60 Hz
Net weight	49 kg

[Technical data](#)

[View equipment](#)

LINEMICRO manual

1 equipment selection



XF043

LINEMICRO™ MANUAL

Dimensions	800 × 707 × 472 mm
Capacity / configuration	4 trays, 600 × 400 mm
Power / heat input	5.3 kW
Electrical supply	380-415V 3N~ / 220-240V 3~ / 220-240V 1~
Control	Knob
Tray spacing	70 mm
Frequency	50 Hz
Net weight	44 kg

[Technical data](#)

[View equipment](#)

XF043

BAKERLUX SHOP.Pro LED

2 equipment selections / 01 of 02



XEFR-04EU-ELDP

XEFR-04EU-ELDP

BAKERLUX SHOP.Pro™ LED

Dimensions	800 × 811 × 500 mm
Capacity / configuration	4 trays, 600 × 400 mm
Power / heat input	6.9 kW
Electrical supply	380-415V 3N~ / 220-240V 3~ / 220-240V 1~
Control	Control panel with 7-segment display
Tray spacing	75 mm
Frequency	50 / 60 Hz
Net weight	57 kg

[Technical data](#)

[View equipment](#)



XEFR-04HS-ELDV

XEFR-04HS-ELDV

BAKERLUX SHOP.Pro

Dimensions	600 × 669 × 500 mm
Capacity / configuration	4 trays, 460 × 330 mm
Power / heat input	3.5 kW
Electrical supply	220-240V 1~
Control	Control panel with 7-segment display
Tray spacing	75 mm
Frequency	50 / 60 Hz
Net weight	39 kg

[Technical data](#)

[View equipment](#)

BAKERLUX SHOP.Pro LED

2 equipment selections / 02 of 02



XEFR-06EU-ELRV

XEFR-06EU-ELRV

BAKERLUX SHOP.Pro

Dimensions	800 × 811 × 682 mm
Capacity / configuration	6 trays, 600 × 400 mm
Power / heat input	9.5 kW
Electrical supply	380-415V 3N~ / 220-240V 3~
Control	Control panel with 7-segment display
Tray spacing	75 mm
Frequency	50 / 60 Hz
Net weight	72 kg

[Technical data](#)

[View equipment](#)



XEFR-10EU-ELRV

XEFR-10EU-ELRV

BAKERLUX SHOP.Pro

Dimensions	800 × 811 × 952 mm
Capacity / configuration	10 trays, 600 × 400 mm
Power / heat input	15.5 kW
Electrical supply	380-415V 3N~ / 220-240V 3~
Control	Control panel with 7-segment display
Tray spacing	75 mm
Frequency	50 / 60 Hz
Net weight	96 kg

[Technical data](#)

[View equipment](#)

BAKERLUX SHOP.Pro TOUCH

1 equipment selection

XEFR-03EU-ETDV

BAKERLUX SHOP.Pro TOUCH



Dimensions	800 × 811 × 425 mm
Capacity / configuration	3 trays, 600 × 400 mm
Power / heat input	3.5 kW
Electrical supply	220-240V 1~
Control	2.4" Touch control panel
Tray spacing	75 mm
Frequency	50 / 60 Hz
Net weight	46 kg

[Technical data](#)

[View equipment](#)

XEFR-03EU-ETDV

BAKERTOP MIND.Map

1 equipment selection / 01 of 06



XEBC-06EU-E1RM

BAKERTOP - Electric

Dimensions	860 × 967 × 842 mm
Capacity / configuration	6 trays, 600 × 400 mm
Power / heat input	10.1 kW
Electrical supply	380-415V 3N~ / 220-240V 3~ / 220-240V 1~
Control	9.5" Touch control panel
Tray spacing	80 mm
Frequency	50 / 60 Hz
Net weight	103 kg

[Technical data](#)

[View equipment](#)

XEBC-06EU-E1RM

BAKERTOP MIND.Map

1 equipment selection / 02 of 06



XEBC-06EU-GPRM

BAKERTOP MIND.Map PLUS - gas

Dimensions	860 × 967 × 842 mm
Capacity / configuration	6 trays, 600 × 400 mm
Gas heat input	19 kW
Electric power	1 kW
Electrical supply	220-240V 1N~
Control	9.5" Touch control panel
Tray spacing	80 mm
Frequency	50 / 60 Hz
Net weight	126 kg

[Technical data](#)

[View equipment](#)

XEBC-06EU-GPRM

BAKERTOP MIND.Maps

1 equipment selection / 03 of 06



XEBC-10EU-E1RM

BAKERTOP - Electric

Dimensions	860 × 967 × 1162 mm
Capacity / configuration	10 trays, 600 × 400 mm
Power / heat input	15.2 kW
Electrical supply	400V 3N~ / 230V 3~
Control	9.5" Touch control panel
Tray spacing	80 mm
Frequency	50 / 60 Hz
Net weight	136 kg

[Technical data](#)

[View equipment](#)

XEBC-10EU-E1RM

BAKERTOP MIND.Maps

1 equipment selection / 04 of 06



XEBC-10EU-GPRM

BAKERTOP MIND.Maps PLUS – gas

Dimensions	860 × 967 × 1162 mm
Capacity / configuration	10 trays, 600 × 400 mm
Gas heat input	25 kW
Electric power	1.4 kW
Electrical supply	220-240V 1N~
Control	9.5" Touch control panel
Tray spacing	80 mm
Frequency	50 / 60 Hz
Net weight	163 kg

[Technical data](#)

[View equipment](#)

XEBC-10EU-GPRM

BAKERTOP MIND.Map

1 equipment selection / 05 of 06



XEBL-16EU-E1RS

BAKERTOP MIND.MAP

Dimensions	892 × 925 × 1875 mm
Capacity / configuration	16 trays, 600 × 400 mm
Power / heat input	35.5 kW
Electrical supply	380-415V 3N~ / 220-240V 3~
Control	9.5" Touch control panel
Tray spacing	81.5 mm
Frequency	50 / 60 Hz
Net weight	262 kg

[Technical data](#)

[View equipment](#)

XEBL-16EU-E1RS

BAKERTOP MIND.Map

1 equipment selection / 06 of 06



XEBL-16EU-GPRS

BAKERTOP MIND.MapTM BIG PLUS

Dimensions	892 × 925 × 1875 mm
Capacity / configuration	16 trays, 600 × 400 mm
Gas heat input	48 kW
Electric power	2.5 kW
Electrical supply	220-240V 1N~
Control	9.5" Touch control panel
Tray spacing	81 mm
Frequency	50 / 60 Hz
Net weight	309 kg

[Technical data](#)

[View equipment](#)

XEBL-16EU-GPRS

BAKERTOP-X Digital.ID

2 equipment selections



XELA-05EU-EXRS

XELA-05EU-EXRS

BAKERTOP-X Digital.ID

Dimensions	860 × 1018 × 789 mm
Capacity / configuration	5 trays, 600 × 400 mm
Power / heat input	11.6 kW
Electrical supply	380-415V 3N~ / 220-240V 3~ / 220-240V 1~
Control	16" Touch control panel
Tray spacing	86 mm
Frequency	50 / 60 Hz
Net weight	100 kg

[Technical data](#)

[View equipment](#)



XELA-05EU-EXRS-ET

XELA-05EU-EXRS-ET

BAKERTOP-X Digital.ID

Dimensions	860 × 1018 × 789 mm
Capacity / configuration	5 trays, 600 × 400 mm
Power / heat input	11.6 kW
Electrical supply	380-415V 3N~ / 220-240V 3~ / 220-240V 1~
Control	16" Touch control panel
Tray spacing	86 mm
Frequency	50 / 60 Hz
Net weight	100 kg

[Technical data](#)

[View equipment](#)

CHEFLUX manual

1 equipment selection / 01 of 03



XV513G

XV513G

CHEFLUX MANUAL

Dimensions	860 × 882 × 1144 mm
Capacity / configuration	7 trays, GN 1/1
Gas heat input	17.5 kW
Electric power	0.7 kW
Electrical supply	220-240V 1~
Control	Knob
Tray spacing	67 mm
Frequency	50 / 60 Hz
Net weight	100 kg

[Technical data](#)

[View equipment](#)

CHEFLUX manual

1 equipment selection / 02 of 03



XV813G

XV813G

Convection oven with humidity

Dimensions	860 × 882 × 1464 mm
Capacity / configuration	12 trays, GN 1/1
Gas heat input	20 kW
Electric power	1 kW
Electrical supply	220-240V 1N~
Control	Knob
Tray spacing	67 mm
Frequency	50 / 60 Hz
Net weight	130 kg

[Technical data](#)

[View equipment](#)

CHEFLUX manual

1 equipment selection / 03 of 03



XV893

XV893

CHEFLUX MANUAL

Dimensions	860 × 882 × 1252 mm
Capacity / configuration	12 trays, GN 1/1
Power / heat input	15.8 kW
Electrical supply	380-415V 3N~ / 220-240V 3~
Control	Knob
Tray spacing	67 mm
Frequency	50 / 60 Hz
Net weight	124 kg

[Technical data](#)

[View equipment](#)

CHEFTOP MIND.Map

2 equipment selections / 01 of 04



XEVC-0711-E1LM

XEVC-0711-E1LM

CHEFTOP MIND.Map™ COUNTERTOP ONE

Dimensions	750 × 783 × 843 mm
Capacity / configuration	7 trays, GN 1/1
Power / heat input	11.7 kW
Electrical supply	380-415V 3N~ / 220-240V 3~ / 220-240V 1~
Control	9.5" Touch control panel
Tray spacing	67 mm
Frequency	50 / 60 Hz
Net weight	82 kg

Technical data

[View equipment](#)



XEVC-0711-EPRM

XEVC-0711-EPRM

CHEFTOP MIND.Map

Dimensions	750 × 783 × 843 mm
Capacity / configuration	7 trays, GN 1/1
Power / heat input	12 kW
Electrical supply	380-415V 3N~ / 220-240V 3~ / 220-240V 1~
Control	9.5" Touch control panel
Tray spacing	67 mm
Frequency	50 / 60 Hz
Net weight	86 kg

Technical data

[View equipment](#)

CHEFTOP MIND.Map

2 equipment selections / 02 of 04



XEVC-0711-EZRM

XEVC-0711-EZRM

CHEFTOP MIND.MapTM ZERO

Dimensions	750 × 783 × 843 mm
Capacity / configuration	7 trays, GN 1/1
Power / heat input	11.7 kW
Electrical supply	380-415V 3N~ / 220-240V 3~ / 220-240V 1~
Control	Control panel with 7-segment display
Tray spacing	67 mm
Frequency	50 / 60 Hz
Net weight	72 kg

[Technical data](#)

[View equipment](#)



XEVC-1011-EZRM

XEVC-1011-EZRM

CHEFTOP MIND.MapTM COUNTERTOP

Dimensions	750 × 783 × 1010 mm
Capacity / configuration	10 trays, GN 1/1
Power / heat input	18.5 kW
Electrical supply	380-415V 3N~ / 220-240V 3~
Control	Control panel with 7-segment display
Tray spacing	67 mm
Frequency	50 / 60 Hz
Net weight	85 kg

[Technical data](#)

[View equipment](#)

CHEFTOP MIND.MapS

1 equipment selection / 03 of 04



XEVL-2011-GPRS

CHEFTOP MIND.MAPS

Dimensions	892 × 925 × 1875 mm
Capacity / configuration	20 trays, GN 1/1
Gas heat input	48 kW
Electric power	2.5 kW
Electrical supply	220-240V 1N~
Control	9.5" Touch control panel
Tray spacing	67 mm
Frequency	50 / 60 Hz
Net weight	309 kg

Technical data

[View equipment](#)

XEVL-2011-GPRS

CHEFTOP MIND.Maps

1 equipment selection / 04 of 04



XEVL-2011-YPRS

CHEFTOP MIND.MAPS

Dimensions	892 × 925 × 1875 mm
Capacity / configuration	20 trays, GN 1/1
Power / heat input	38.5 kW
Electrical supply	380-415V 3N~
Control	9.5" Touch control panel
Tray spacing	67 mm
Frequency	50 / 60 Hz
Net weight	292 kg

[Technical data](#)

[View equipment](#)

XEVL-2011-YPRS

CHEFTOP-X Digital.ID

1 equipment selection / 01 of 02



XEDA-0611-EXRS

CHEFTOP-X Digital.ID

Dimensions	750 × 841 × 789 mm
Capacity / configuration	6 trays, GN 1/1
Power / heat input	11.6 kW
Electrical supply	380-415V 3N~ / 220-240V 3~ / 220-240V 1~
Control	16" Touch control panel
Tray spacing	67 mm
Frequency	50 / 60 Hz
Net weight	114 kg

[Technical data](#)

[View equipment](#)

XEDA-0611-EXRS

CHEFTOP-X Digital.ID

1 equipment selection / 02 of 02



XEDA-0611-GXRS

XEDA-0611-GXRS

CHEFTOP-X Digital.ID

Dimensions 750 × 841 × 789 mm

Capacity / configuration 6 trays, GN 1/1

Gas heat input 15 kW

Electric power 1.4 kW

Electrical supply 220-240V 1~

Control 16" Touch control panel

Tray spacing 67 mm

Frequency 50 / 60 Hz

Net weight 132 kg

[Technical data](#)

[View equipment](#)

SPEED.Compact ECO

1 equipment selection



XEMA-01NS-MCDN

XEMA-01NS-MCDN

SPEED.Compact ECO

Dimensions	424 × 719 × 616 mm
Capacity / configuration	1 tray, 300 × 300 mm
Power / heat input	3.6 kW
Electrical supply	220-240 V 1~
Control	9.5" Touch control panel
Tray spacing	158 mm
Frequency	50 Hz
Net weight	50 kg

[Technical data](#)

[View equipment](#)

SPEED.Pro

1 equipment selection



XESR-03HS-MDDN

XESR-03HS-MDDN

SPEED.PRO DUO

Dimensions	600 × 797 × 541 mm
Capacity / configuration	3 trays, 460 × 330 mm
Power / heat input	3.6 kW
Electrical supply	220-240V 1N~
Control	6" Touch control panel
Tray spacing	75 mm
Frequency	50 Hz
Net weight	89 kg

[Technical data](#)

[View equipment](#)

SPEED-X

1 equipment selection



XEPA-0523-EXRN

SPEED-X

Dimensions	535 × 740 × 811 mm
Capacity / configuration	5 trays, GN 2/3
Power / heat input	9.5 kW
Electrical supply	380-415V 3N~ / 220-240V 3~
Control	16" Touch control panel
Tray spacing	70 mm
Frequency	50 Hz
Net weight	107 kg

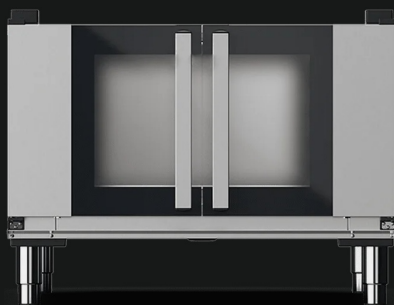
[Technical data](#)

[View equipment](#)

XEPA-0523-EXRN

LIEVOX proofer

3 equipment selections / 01 of 02



XEBPC-08EU-B

XEBPC-08EU-B

Lievox Proofer

Capacity / configuration 8 trays, 600 × 400 mm

Dimensions 860 × 978 × 658 mm

Power / heat input 2.3 kW

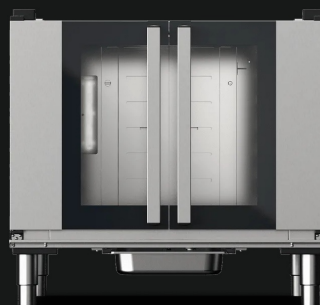
Electrical supply 220-240 V, 1PH + N + PE

Frequency 50 / 60 Hz

Temperature Up to 50°C

[Technical data](#)

[View equipment](#)



XEBPC-12EU-V

XEBPC-12EU-V

Lievox Proofer

Dimensions 860 × 1061 × 775 mm

Capacity / configuration 12 trays, 600 × 400 mm

Power / heat input 2.5 kW

Electrical supply 220 V

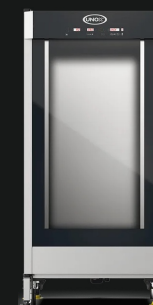
Tray spacing 75 mm

Temperature Up to 50°C

Net weight 40 kg

[Technical data](#)

[View equipment](#)



XEBPL-16EU-D

XEBPL-16EU-D

LIEVOX Proofer (Digital Control)

Dimensions 866 × 950 × 1879 mm

Capacity / configuration 16 trays, 600 × 400 mm

Power / heat input 2.4 kW

Electrical supply 230 V

Tray spacing 75 mm

Temperature Up to 50°C

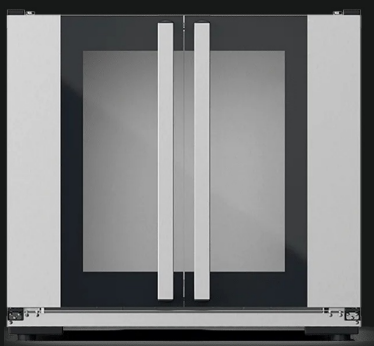
Net weight 100 kg

[Technical data](#)

[View equipment](#)

LIEVOX proofers

2 equipment selections / 02 of 02



XEKPT-08EU-C

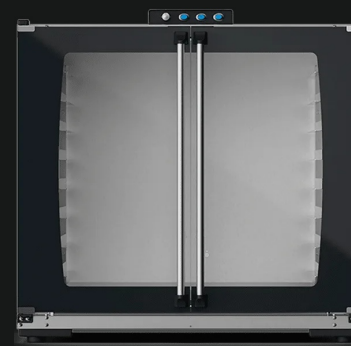
XEKPT-08EU-C

Lievox Proofer

Dimensions	800 × 792 × 750 mm
Capacity / configuration	8 trays, 600 × 400 mm
Power / heat input	1.2 kW
Electrical supply	230 V
Tray spacing	68 mm
Temperature	Up to 50°C
Net weight	40 kg

[Technical data](#)

[View equipment](#)



XLT193

XLT193

LIEVOX manual proofer

Dimensions	800 × 759 × 774 mm
Capacity / configuration	8 trays, 600 × 400 mm
Power / heat input	1.2 kW
Electrical supply	230 V
Tray spacing	68 mm
Temperature	Up to 50°C
Net weight	37 kg

[Technical data](#)

[View equipment](#)

Bakery equipment

Ovens, spiral mixers and proofing equipment for the bakery workflow. Plan mixing, fermentation and baking around the dough, batch size and available services.

24

Equipment selections

06

Functional groups

Choose the model, capacity and configuration around your project.



FIMAK SPM 5 / Petit spiral mixer

Rotary rack ovens

1 equipment selection / 01 of 04



Manufacturer family photograph

FD-100-E

Electric Rotary Oven

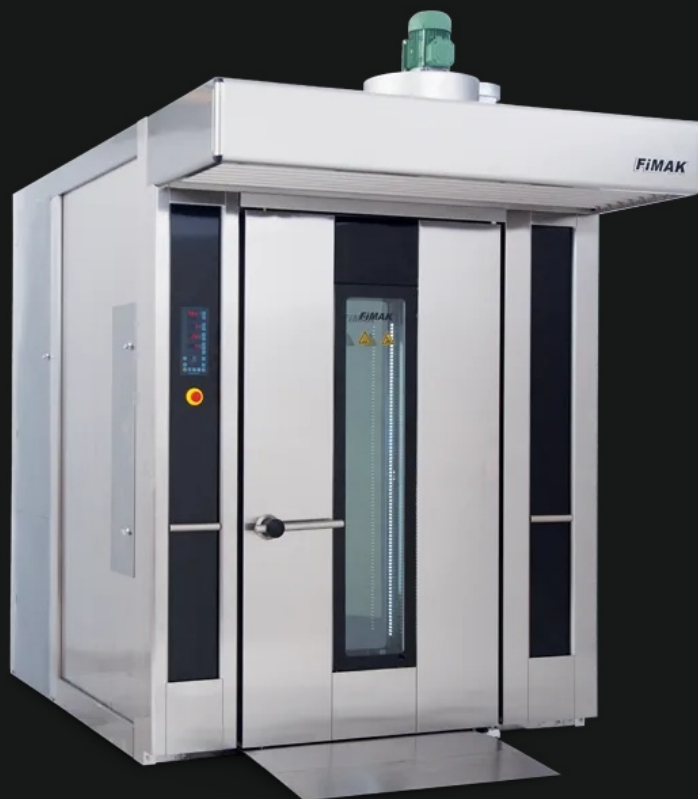
Capacity / configuration	11-15 trays
Dimensions	1500 × 1800 × 2070 mm
Power / heat input	51.5 kW
Electrical connection	3P + N + PE
Net weight	1300 kg
Baking surface	5.28-7.2 m ²
Tray size	600 × 800 / 600 × 900 mm
Control	Manual or digital

[Technical data](#)

[View equipment](#)

Rotary rack ovens

1 equipment selection / 02 of 04



FD-100-G

Gas Rotary Oven

Capacity / configuration	11-15 trays
Dimensions	1600 × 1970 × 2070 mm
Electrical connection	3P + N + PE
Net weight	1735 kg
Baking surface	5.28-7.2 m ²
Tray size	600 × 800 / 600 × 900 mm
Control	Manual or digital
Electric power	2.7 kW
Gas heat input	52 kW

[Technical data](#)

[View equipment](#)

FD-100-G

Rotary rack ovens

1 equipment selection / 03 of 04



Manufacturer family photograph

FD-150-R-E

Electric Rotary Oven

Capacity / configuration	14-18 trays
Dimensions	1500 × 1800 × 2350 mm
Power / heat input	62 kW
Electrical connection	3P + N + PE
Net weight	1475 kg
Baking surface	6.72-8.6 m ²
Tray size	600 × 800 / 600 × 900 mm
Control	Manual or digital

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Rotary rack ovens

1 equipment selection / 04 of 04



FD-150-R-G

Gas Rotary Oven

Capacity / configuration	14-18 trays
Dimensions	1600 × 2110 × 2350 mm
Electrical connection	3P + N + PE
Net weight	2180 kg
Baking surface	6.72-8.64 m ²
Tray size	600 × 800 / 600 × 900 mm
Control	Manual or digital
Electric power	4.2 kW
Gas heat input	70 kW

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Manufacturer family photograph

Rotary convection ovens

3 equipment selections / 01 of 02



Manufacturer family photograph

FRN10E

Rotary Convection Oven

Capacity / configuration	10 trays, 400 × 600 mm
Dimensions	995 / 1010 × 1060 × 2155 mm
Power / heat input	26.6 kW
Electrical connection	3P + N + PE
Baking surface	2.4 m ²
Control	Digital / touch

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

FRN10E without proofer

Rotary Convection Oven

Capacity / configuration	10 trays, 400 × 600 mm
Power / heat input	23.1 kW oven chamber; proofer excluded
Baking surface	2.4 m ²
Control	Digital / touch

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

FRN10G

Rotary Convection Oven

Capacity / configuration	10 trays, 400 × 600 mm
Dimensions	1015 / 1030 × 1060 × 2155 mm
Electric power	4.5 kW
Gas heat input	24 kW
Electrical connection	1P + N + PE
Baking surface	2.4 m ²
Control	Digital / touch

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Rotary convection ovens

3 equipment selections / 02 of 02



Manufacturer family photograph

FRN15E

Rotary Convection Oven

Capacity / configuration	10-15 trays, 400 × 600 mm
Dimensions	1145 × 1060 × 1910 mm
Power / heat input	38.4 kW
Electrical connection	3P + N + PE
Baking surface	3.6 m ²
Control	Digital / touch

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

FRN15G

Rotary Convection Oven

Capacity / configuration	10-15 trays, 400 × 600 mm
Dimensions	1145 × 1060 × 1910 mm
Electric power	1.1 kW
Gas heat input	28 kW
Electrical connection	1P + N + PE
Baking surface	3.6 m ²
Control	Digital / touch

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

FRN15G - LONG LARGE

Rotary Convection Oven

Capacity / configuration	10-15 trays, 530 × 650 mm
Dimensions	1325 × 1185 × 1955 mm
Electric power	1.1 kW
Gas heat input	28 kW
Baking surface	5.16 m ²
Net weight	585 kg
Control	Digital / touch

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Deck ovens

2 equipment selections



Manufacturer family photograph

EKF120*80/3

Electric Deck Oven

Capacity / configuration	3 decks; baking surface 2.88 m ²
Dimensions	1560 × 1310 × 1950 mm
Power / heat input	32.9 kW with proofer / 29.4 kW without proofer
Electrical connection	3P + N + PE
Control	Digital
Net weight	1000 kg with proofer / 880 kg without proofer

Manufacturer range options

Technical data

[View equipment](#)

FIMAK

GKF 120X80/2

Equipment reference

GKF 120X80/2

Gas Deck Oven

Discuss the required configuration with CAPRI.

[View equipment](#)

Specialist ovens

3 equipment selections



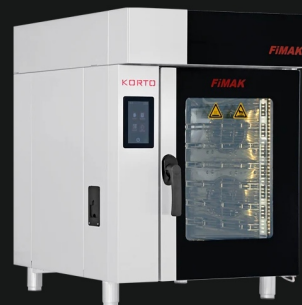
Chef In 6

CHEF IN 6

Combi Steam Oven

Capacity / configuration	6 trays
Control	7-inch IPS touchscreen

[Technical data](#) [View equipment](#)



Manufacturer family photograph

KORTO-6

Convection oven

Capacity / configuration	6 trays, 400 × 600 mm
Dimensions	790 × 955 × 1120 mm
Power / heat input	11.2 kW
Temperature	Up to 300°C
Net weight	180 kg
Control	Touch

[Technical data](#) [View equipment](#)

FIMAK KPF-4

Equipment reference

KPF-4

DOMED PIZZA Oven

Discuss the required configuration with CAPRI.

[View equipment](#)

Proofing and fermentation

3 equipment selections



CLU

CLU

Dough Fermentation Device

Capacity / configuration	10 m ² chamber area
Dimensions	450 × 175 × 1680 mm
Power / heat input	6.5 kW
Temperature	0–40°C
Humidity	30–90%
Net weight	49 kg
Control	Digital

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

FMD-16 Large

Fermentation Cabinet

Capacity / configuration	16 trays, 400 × 600 mm
Temperature	Up to 90°C

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

FMD-16 Small

Fermentation Cabinet

Capacity / configuration	16 trays, 400 × 600 mm
Temperature	Up to 90°C

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Spiral mixers

3 equipment selections / 01 of 02



FIMAK SPM 5 / Petit spiral mixer

SPM 5

Petit Spiral Mixer

Capacity /
configuration 8-10 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

SPM 80

Automatic Spiral Mixer

Capacity /
configuration 80 kg dough / 50 kg flour

Dimensions 725 × 1200 × 1420 mm

Power / heat input 7 kW

Net weight 578 kg

Electrical
connection 3P + N + PE

Control Manual or digital

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

SPM100

Automatic Spiral Mixer

Capacity /
configuration 100 kg dough / 62.5 kg flour

Dimensions 725 × 1200 × 1420 mm

Power / heat input 7 kW

Net weight 580 kg

Electrical
connection 3P + N + PE

Control Manual or digital

[Technical data](#)

[View equipment](#)

Spiral mixers

3 equipment selections / 02 of 02



Manufacturer family photograph

SPM130

Automatic Spiral Mixer

Capacity / configuration	130 kg dough / 80 kg flour
Dimensions	830 × 1370 × 1460 mm
Power / heat input	8 kW
Net weight	686 kg
Electrical connection	3P + N + PE
Control	Manual or digital

[Technical data](#)

[View equipment](#)



SPM160

SPM160

Automatic Spiral Mixer

Capacity / configuration	160 kg dough / 100 kg flour
Dimensions	930 × 1470 × 1530 mm
Power / heat input	9.5 kW
Net weight	750 kg
Electrical connection	3P + N + PE
Control	Manual or digital

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

SPM40

Automatic Spiral Mixer

Capacity / configuration	40 kg dough / 25 kg flour
Dimensions	560 × 1000 × 1080 mm
Power / heat input	4.1 kW
Net weight	324 kg
Electrical connection	3P + N + PE
Control	Manual or digital

[Technical data](#)

[View equipment](#)

Dough preparation

Dough sheeters, dividers and moulders for bakery and pastry preparation. Choose roller width, belt length and the appropriate production format.

07

Equipment selections

02

Functional groups

Choose the model, capacity and configuration around your project.



Manufacturer family photograph

Dough dividing and moulding

2 equipment selections



Manufacturer family photograph

FR5002CX

2 Cylinder Moulding Machine

Capacity / configuration	Roller Width: 500 mm; Weight Range: 20-950 g
Power / heat input	0.75 kW
Electrical supply	400 V / 3 Phase

Technical data

[View equipment](#)



Manufacturer family photograph

S/AR 30

Semi-Automatic Bun Divider Moulder

Capacity / configuration	Divisions: 30 Pieces; Weight Range: 40-135 g
Dimensions	670 × 670 × 1450-2010 mm
Power / heat input	0.55 kW
Electrical supply	400 / 220 V / 3 Phase

Technical data

[View equipment](#)

Dough sheeters

3 equipment selections / 01 of 02



Manufacturer family photograph

SF18 500-1000

Floor-Standing Dough Sheeter

Capacity / configuration	Roller Width: 500 mm; Belt Length: 1000 mm; Rollers: 2 Stainless Steel Rollers
Dimensions	2650 × 1040 × 1270 mm
Power / heat input	0.55 kW

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

SF18 500-700

Floor-Standing Dough Sheeter

Capacity / configuration	Roller Width: 500 mm; Belt Length: 700 mm; Rollers: 2 Stainless Steel Rollers
Power / heat input	0.55 kW

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

SF18 600-1000

Floor-Standing Dough Sheeter

Capacity / configuration	Roller Width: 600 mm; Belt Length: 1000 mm; Rollers: 2 Stainless Steel Rollers
Power / heat input	0.55 kW

[Technical data](#)

[View equipment](#)

Dough sheeters

2 equipment selections / 02 of 02



Manufacturer family photograph

SF18 600-1250

Floor-Standing Dough Sheeter

Capacity / configuration	Roller Width: 600 mm; Belt Length: 1250 mm; Rollers: 2 Stainless Steel Rollers
Dimensions	3150 × 1140 × 1270 mm
Power / heat input	0.55 kW

Technical data

[View equipment](#)



Manufacturer family photograph

SF500B-700

Countertop Dough Sheeter

Capacity / configuration	Roller Width: 500 mm; Belt Length: 700 mm; Rollers: 2 Stainless Steel Rollers
Power / heat input	0.26 kW
Electrical supply	230-400 V / 3 Phase

Technical data

[View equipment](#)

Food preparation

Specialist equipment for cutting, mixing, meat preparation, vacuum packing and countertop service. Compare the technical details of the selected models.

58

Equipment selections

07

Functional groups

Choose the model, capacity and configuration around your project.



Tosti 18 VV

Sous vide and vacuum packaging

3 equipment selections / 01 of 03



Manufacturer family photograph

Softcooker XP SR 1/1 GN

Sous vide water bath

Capacity / configuration	29 L bowl; 25 L working fill
Dimensions	568 × 368 × 309 mm
Power / heat input	1.7 kW
Electrical supply	230V / 1Ph
Temperature	24-99°C

[Technical data](#)

[View equipment](#)



Softcooker Y09

Softcooker Y09

Sous Vide Circulator

Power / heat input	2 kW
Electrical supply	230 V / 50 Hz
Temperature	24-99°C
Net weight	4.5 kg
Capacity / configuration	Best performance up to 80 L

[Technical data](#)

[View equipment](#)



W8 30 EASY TOUCH DX

W8 30 EASY TOUCH DX

Vacuum Packaging Machine

Capacity / configuration	Sealing Bar: 310 mm
Dimensions	402 × 525 × 408 mm
Power / heat input	0.35 kW
Electrical supply	230V / 1Ph / 50Hz

[Technical data](#)

[View equipment](#)

Sous vide and vacuum packaging

1 equipment selection / 02 of 03



W8 40 EASY TOUCH BX

Vacuum Packaging Machine

Electrical supply 220-240V / 1Ph / 50Hz

[Technical data](#)

[View equipment](#)

W8 40 EASY TOUCH BX

Sous vide and vacuum packaging

1 equipment selection / 03 of 03



Manufacturer family photograph

EASYSOFT 25 BX

Easysoft Touch Vacuum

Power / heat input	100 / 1700 W
Capacity / configuration	19.7 L cooking tray / 15 L working fill
Electrical connection	Single phase
Vacuum pump	4 m ³ /h
Sealing bar	260 mm
Vacuum chamber	270 × 350 × 75 mm
Cooking tray	280 × 400 × 180 mm
Net weight	45 kg
Dimensions	695 × 685 × 415 mm

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Food processing

3 equipment selections / 01 of 04



C-TRONIC 15 PLUS

C-TRONIC 15 PLUS

Bowl Cutter

Capacity / configuration	14.5 L bowl; 8 L working fill
Power / heat input	3.2 kW
Electrical supply	400 V / 3 Ph

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

C-TRONIC 9 VV

Bowl Cutter

Capacity / configuration	9.4 L bowl; 5.4 L working fill
Power / heat input	1.2 kW / 1.6 HP
Electrical supply	230 V / 1 Ph

[Technical data](#)

[View equipment](#)



GF VENTILATA

GF VENTILATA

Cheese Grater (Ventilated)

Dimensions	390 × 290 × 370 mm
Power / heat input	588 W / 0.8 HP
Electrical supply	230 V / 50 Hz

[Technical data](#)

[View equipment](#)

Food processing

3 equipment selections / 02 of 04



GFX HP 2 INOX

GFX HP 2 INOX

Cheese Grater (Heavy Duty)

Dimensions 330 × 550 × 500 mm

Power / heat input 1.5 kW (2 HP)

Electrical supply 220-240V / 1Ph / 50Hz

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

Katana 12 VV

Bowl Cutter

Capacity / configuration Capacity: 12 L

Dimensions 902 × 587 × 508 mm

Power / heat input 1.61 kW (2.2 HP)

Electrical supply 230V / 1Ph / 50Hz

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

Katana 20 VV

Bowl Cutter

Capacity / configuration Capacity: 20 L

Dimensions 1013 × 700 × 572 mm

Power / heat input 2.387 kW / 3.25 HP

Electrical supply 230V / 1Ph / 50Hz

[Technical data](#)

[View equipment](#)

Food processing

3 equipment selections / 03 of 04



PPJ 20 SC

PPJ 20 SC

Potato Peeler

Capacity / configuration	Capacity: 20 kg (35 L)
Dimensions	560 × 650 × 1040 mm
Power / heat input	1.5 HP (1102 W)
Electrical supply	220-240V / 1Ph / 50Hz

[Technical data](#)

[View equipment](#)



TM INOX

TM INOX

Vegetable Cutter

Capacity / configuration	Production Capacity: 150-300 kg/h
Dimensions	280 × 510 × 510 mm
Power / heat input	515 W (0.7 HP)
Electrical supply	230V / 1Ph

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

Vortex 43

Hand Blender

Power / heat input	430 W
Capacity / configuration	100 L
Electrical connection	Single phase
Knife speed	13000 rpm
Net weight	2.5 kg

[Technical data](#)

[View equipment](#)

Food processing

3 equipment selections / 04 of 04



Manufacturer family photograph

C-TRONIC 9 VT CE

Bowl Cutter

Power / heat input	1200 W
Capacity / configuration	9.4 L bowl / 5.4 L working fill
Speed	600–2300 rpm
Net weight	23 kg
Dimensions	348 × 560 × 420 mm

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

Knife Sterilizer

Knife Sterilizer

Capacity / configuration	15 knives
Lamp power	2 × 8 W
Absorbed power	70 W / 0.3 A
Electrical connection	Single phase
Timer	0–120 min
Maximum blade length	310 mm
Net weight	9 kg
Dimensions	400 × 140 × 620 mm

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

VORTEX 75 VT

Hand Blender

Power / heat input	750 W
Capacity / configuration	300 L
Electrical connection	Single phase
Knife speed	2200–11500 rpm (VT)
Net weight	4 kg

[Technical data](#)

[View equipment](#)

Countertop service

3 equipment selections / 01 of 03



GW 5

GW 5

Hot Dog Roller

Capacity / configuration	Rollers: 5 rollers
Dimensions	450 × 230 × 170 mm
Power / heat input	850 W
Electrical supply	220-240V / 1Ph / 50Hz
Temperature	up to 280°C

[Technical data](#)

[View equipment](#)



Hot Dog 4 Y09

Hot Dog 4 Y09

Hot Dog Warmer (Steam Type)

Capacity / configuration	Up to 30 sausages; 4 bun-heating spikes
Dimensions	450 × 320 × 365 mm
Power / heat input	600 W
Electrical supply	230 V / 50 Hz

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

PD VC LR-LR

Electric Ceramic Glass Grill (Panini Grill)

Dimensions	592 × 441 × 166 mm
Power / heat input	3.0 kW
Electrical supply	230V / 1Ph / 50-60Hz
Temperature	Up to 300°C

[Technical data](#)

[View equipment](#)

Countertop service

3 equipment selections / 02 of 03



PIASTRA SCALDAPIZZA

PIASTRA SCALDAPIZZA

Pizza Warmer Plate

Dimensions	500 × 500 × 90 mm
Power / heat input	430 W
Electrical supply	220-240V / 1Ph / 50Hz
Temperature	0-60°C

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

ROLLER LONG VV

Conveyor Toaster

Capacity / configuration	Up to 525 slices/h with 8 × 8 cm bread
Dimensions	430 × 530 × 360 mm
Power / heat input	3.1 kW
Electrical supply	230 V / 1 Ph

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

SIRIO 1 VV

Drink Mixer (Milkshaker)

Capacity / configuration	Cup Capacity: 550 ml (Tritan BPA-Free)
Dimensions	150 × 195 × 485 mm
Power / heat input	100 W (0.14 HP)
Electrical supply	230V / 1Ph

[Technical data](#)

[View equipment](#)

Countertop service

2 equipment selections / 03 of 03



Tosti 18 VV

TOSTI18W

Conveyor Toaster

Capacity / configuration	65-360 toast/hour
Dimensions	294 × 535 × 360 mm
Power / heat input	1.3 kW
Net weight	12 kg
Conveyor	185 × 500 mm

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)



Triton

Triton

Ice Crusher

Capacity / configuration	Capacity: 2 Liters
Dimensions	465 × 210 × 295 mm
Power / heat input	0.35 kW
Electrical supply	230V / 1Ph / 50Hz

[Technical data](#)

[View equipment](#)

Mixing

3 equipment selections



Manufacturer family photograph

Hercules 30 2v

Spiral Dough Mixer

Capacity / configuration Bowl: 32 L; Dough: 25 kg

Power / heat input 1.0-1.4 kW; 1.36-1.9 HP

Electrical connection 3 phase

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

Hercules 40 2v

Spiral Dough Mixer

Capacity / configuration Bowl: 41 L; Dough: 35 kg

Power / heat input 1.5-2.2 kW; 2-3 HP

Electrical supply 400 V / 3 Ph

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

Plutone 7

Planetary Mixer

Capacity / configuration 6.4 L bowl

Power / heat input 280 W

Electrical supply 220-240V / 1Ph / 50Hz

[Technical data](#)

[View equipment](#)

Meat preparation

3 equipment selections / 01 of 07



IP 120 XP BA

IP 120 XP BA

Meat Mixer

Capacity / configuration	Capacity: 162 L / 120 kg
Dimensions	1092 × 700 × 1030 mm
Power / heat input	2.2 kW
Electrical supply	400 V / 3 Ph

[Technical data](#)

[View equipment](#)



Is 12 VX

Is 12 VX

Manual Sausage Stuffer

Capacity / configuration	Capacity: 12 L
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[Technical data](#)

[View equipment](#)



IS 16X

IS 16X

Manual Sausage Stuffer

Capacity / configuration	Capacity: 16 L
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Dimensions	240 × 575 × 250 mm
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[Technical data](#)

[View equipment](#)

Meat preparation

3 equipment selections / 02 of 07



IS V 15 IDRA

IS V 15 IDRA

Hydraulic Sausage Stuffer

Capacity / configuration	Capacity: 15 L
Dimensions	490 × 370 × 1200 mm
Power / heat input	560 W (0.75 HP)
Electrical supply	230 V / 1 Ph

[Technical data](#)

[View equipment](#)



IS V 25 IDRA

IS V 25 IDRA

Hydraulic Sausage Stuffer

Capacity / configuration	Capacity: 25 L
Dimensions	565 × 450 × 1160 mm
Power / heat input	560 W (0.75 HP)
Electrical supply	230 V / 1 Ph

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

Master 90 Hp 7 Y12

Meat Mincer (Heavy Duty)

Capacity / configuration	90 kg / 120 L hopper; 1,000–1,200 kg/h
Power / heat input	5.145 kW mincer + 1.102 kW mixer
Electrical supply	400 V / 3 Ph / 50 Hz

[Technical data](#)

[View equipment](#)

Meat preparation

3 equipment selections / 03 of 07



SA 110

SA 110

Manual Hamburger Press

Capacity / configuration Mould Diameter: 110 mm

Dimensions 140 × 230 × 260 mm

[Technical data](#)

[View equipment](#)



SA 130

SA 130

Manual Hamburger Press

Capacity / configuration Mould Diameter: 130 mm

Dimensions 140 × 250 × 275 mm

[Technical data](#)

[View equipment](#)



SO 1840 F3

SO 1840 F3

Bone Saw

Capacity / configuration Working Surface: 445 × 485 mm

Dimensions 530 × 600 × 915 mm

Power / heat input 1.1 kW

Electrical supply 230V / 1Ph / 50Hz

[Technical data](#)

[View equipment](#)

Meat preparation

3 equipment selections / 04 of 07



SO 2400 INOX

SO 2400 INOX

Bone Saw

Capacity / configuration	Working Surface: 575 × 705 mm
Dimensions	715 × 750 × 1670 mm
Power / heat input	1.5-1.8 kW
Electrical supply	230 V / 1 Ph or 400 V / 3 Ph

[Technical data](#)

[View equipment](#)



SO 3100 INOX

SO 3100 INOX

Bone saw

Capacity / configuration	Working Surface: 795 × 830 mm
Dimensions	840 × 966 × 1900 mm
Power / heat input	2.5 HP
Electrical supply	380-400V / 3Ph / 50Hz

[Technical data](#)

[View equipment](#)



TC 22 NEVADA ICE

TC 22 NEVADA ICE

Refrigerated Meat Mincer

Capacity / configuration	Production Capacity: 350 kg/h
Power / heat input	1.472 kW / 2 HP
Electrical supply	380-415V / 3Ph

[Technical data](#)

[View equipment](#)

Meat preparation

3 equipment selections / 05 of 07



TC 32 BARCELLONA

TC 32 BARCELLONA

Meat Mincer

Capacity / configuration	Production Capacity: 500 kg/h
Dimensions	365 × 560 × 700 mm
Power / heat input	2.2 kW (3 HP)
Electrical supply	380-415V / 3Ph

[Technical data](#)

[View equipment](#)



TC 32 BARCELLONA ICE

TC 32 BARCELLONA ICE

Refrigerated Meat Mincer

Capacity / configuration	Production: 500 kg/h
Power / heat input	2.2 kW (3 HP)
Electrical supply	400 V / 3 Ph

[Technical data](#)

[View equipment](#)



TC 32 BUFFALO

TC 32 BUFFALO

Meat Grinder

Capacity / configuration	Production Capacity: 700 kg/h
Power / heat input	2.94 kW (4 HP)
Electrical supply	380-415V / 3Ph

[Technical data](#)

[View equipment](#)

Meat preparation

3 equipment selections / 06 of 07



TC 32 COLORADO

TC 32 COLORADO

Meat Grinder

Capacity / configuration	Capacity: 400 kg/h
Dimensions	610 × 465 × 445 mm
Power / heat input	2.2 kW / 3 HP

[Technical data](#) [View equipment](#)



Manufacturer family photograph

TC 32 COLORADO H

Meat Mincer

Power / heat input	Base model: Single-phase: 1.84 kW / three-phase: 2.2 kW
Output	Base model: 400 kg/h
Standard plate	Base model: 6 mm
Net weight	Base model: 39 kg
Material	AISI 304 stainless steel
Configuration	TC 32 Colorado base range / motor and mincing-head options

[Manufacturer range options](#)

[Technical data](#) [View equipment](#)



TC 32 NEVADA ICE

TC 32 NEVADA ICE

Refrigerated Meat Mincer

Capacity / configuration	Production: 650 kg/h
Power / heat input	2.2 kW (3 HP)
Electrical supply	380-415 V / 3 Ph

[Technical data](#) [View equipment](#)

Meat preparation

2 equipment selections / 07 of 07



TC 42 Montana Hp5 Y12

TC 42 Montana Hp5 Y12

Meat Mincer

Capacity / configuration	800-1,000 kg/h
Dimensions	1065 × 564 × 1240 mm
Power / heat input	3.675 kW / 5 HP
Electrical supply	400 V / 3 Ph

Technical data

[View equipment](#)



Manufacturer family photograph

TC 22 COLORADO CE

Meat Grinder

Power / heat input	Base model: Single-phase: 1.1 kW / three-phase: 1.472 kW
Output	Base model: 300 kg/h
Standard plate	Base model: 4.5 mm
Net weight	Base model: 32 kg
Material	AISI 304 stainless steel
Configuration	TC 22 Colorado base range / motor and mincing-head options

[Manufacturer range options](#)

Technical data

[View equipment](#)

Slicing

3 equipment selections / 01 of 03



Manufacturer family photograph

MIRRA 300

Meat Slicer

Capacity / configuration	Blade Diameter: 300 mm
Power / heat input	210 W
Electrical supply	230V / 1Ph / 50Hz

[Technical data](#)

[View equipment](#)



MIRRA 300 family

Mirra 300 Y09

Meat Slicer

Capacity / configuration	Blade: 300 mm / 12"
Power / heat input	210 W / 0.29 HP
Electrical supply	230 V

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

PALLADIO 330 WITH SCALE

Palladio 330 EVO TOP with Integrated Scale

Blade diameter	330 mm / 13 in
Slice thickness	0-24 mm
Operation	Gravity feed
Material	Polished anodized aluminium alloy
Configuration	EVO TOP with integrated scale

[Technical data](#)

[View equipment](#)

Slicing

3 equipment selections / 02 of 03



PALLADIO 350

PALLADIO 350

Meat Slicer

Capacity / configuration	Blade Diameter: 350 mm
Dimensions	660 × 575 × 455 mm
Power / heat input	370 W
Electrical supply	230V / 1Ph / 50Hz

[Technical data](#)

[View equipment](#)



PALLADIO 350 AUTOMECH

PALLADIO 350 AUTOMECH

Automatic Meat Slicer

Capacity / configuration	Blade: Ø350 mm
Dimensions	690 × 575 × 756 mm
Power / heat input	550 W
Electrical supply	230 V / 1Ph / 50 Hz

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

PALLADIO 350 AUTOMECH VV

Automatic Meat Slicer

Capacity / configuration	Blade: Ø350 mm / 14"
Dimensions	690 × 575 × 756 mm
Power / heat input	370 + 240 W

[Technical data](#)

[View equipment](#)

Slicing

3 equipment selections / 03 of 03



PALLADIO 350 INGR

PALLADIO 350 INGR

Gravity Slicer

Capacity / configuration	Blade Diameter: 350 mm
Dimensions	660 × 575 × 455 mm
Power / heat input	400 W
Electrical supply	230V / 1Ph / 50Hz

[Technical data](#)

[View equipment](#)



XSTEEL 350

XSTEEL 350

X-Steel 350 Gravity Feed Slicer

Blade diameter	350 mm / 14 in
Power / heat input	380 W / 0.52 hp
Slice thickness	30 mm maximum
Carriage travel	335 mm
Net weight	56.5 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

PALLADIO 350 AUTOMECH FROZEN

Frozen Meat Slicer

Power / heat input	370 + 180 W
Blade diameter	Ø350 mm
Slice thickness	Up to 23 mm
Carriage travel	310 mm
Output	29 slices/min
Net weight	57 kg
Dimensions	756 × 575 × 630 mm

[Technical data](#)

[View equipment](#)

Dough sheeters

1 equipment selection



SANSONE 25 XP CE

Pasta Roller

Capacity / configuration Rollers Ø60 × 250 mm; adjustable dough thickness 0-10 mm

Dimensions 515 × 322 × 450 mm

Power / heat input 270 W

Electrical connection Single phase

Speed 56 rpm

Net weight 47 kg

[Technical data](#)

[View equipment](#)

Manufacturer family photograph

Professional warewashing

Undercounter, hood-type and rack-conveyor warewashing. Plan the washing system around rack demand, water conditions, loading and unloading.

04

Equipment selections

02

Functional groups

Choose the model, capacity and configuration around your project.



Manufacturer family photograph

Undercounter and hood dishwashers

2 equipment selections



GS 50 T

GS 50 T

Undercounter Dishwasher

Capacity / configuration	Basket: 500×500 mm; Tank: 29 L
Dimensions	590×600×850 mm
Power / heat input	5.15 kW
Electrical supply	380–415 V / 3N / 50 Hz
Temperature	55°C wash; 85°C rinse

[Technical data](#)

[View equipment](#)



HT 11 T

HT 11 T

Hood Type Dishwasher

Capacity / configuration	Basket: 500×500 mm; Tank: 30 L
Dimensions	720 × 735 × 1,445 mm; 1,880 mm hood open
Power / heat input	10.12 kW
Electrical supply	380–415 V / 3N / 50 Hz

[Technical data](#)

[View equipment](#)

Rack conveyor dishwashers

2 equipment selections



RX 104 E

RX 104 E

Rack Conveyor Dishwasher

Capacity / configuration	80–112 racks/h; 500 × 500 mm racks
Power / heat input	19.9 kW
Electrical supply	400 V / 3N / 50 Hz

Technical data

[View equipment](#)



Manufacturer family photograph

RX 356

Rack Conveyor Dishwasher with Dryer

Capacity / configuration	190–360 racks/h; 500 × 500 mm racks
Dimensions	3,600 × 805 × 1,830 mm base; 2,120 mm doors open
Power / heat input	37.26 kW base machine; dryer load additional
Electrical supply	400 V / 3N / 50 Hz

Technical data

[View equipment](#)

Professional warewashing

Undercounter and hood-type dishwasher formats.
Coordinate the machine, tables and services with the
kitchen washing workflow.

02

Equipment selections

01

Functional groups

**Choose the model, capacity and configuration
around your project.**



VBY 500CD-P

Undercounter and hood dishwashers

1 equipment selection / 01 of 02



VBY 500CD-P

VBY 500CD-P

Under Counter Dishwasher

Material	Stainless Steel
Control	Digital, 5 wash programs
Features	Automatic drainage, detergent & rinse aid pumps
Heating	Incoloy 800 heating elements
Power / heat input	5.2 kW
Electrical supply	220-230 V / 1N / 50 Hz
Capacity / configuration	540 plates/hour
Dimensions	600 × 645 × 830 mm
Net weight	60 kg

[Technical data](#)

[View equipment](#)

Undercounter and hood dishwashers

1 equipment selection / 02 of 02



VBY-1000D

VBY-1000D

Hood Type Dishwasher

Material	Stainless Steel
Power / heat input	9.73 kW
Control	Digital
Wash programs	5 Programs
Rinsing system	HACCP Compliant
Heating	Incoloy 800 Elements
Safety	Water Overflow Protection
Water inlet	R 3/4"
Capacity / configuration	1080 Plates/h
Dimensions	695 × 810 × 1456 mm
Electrical supply	380-400V / 3N~ / 50Hz
Net weight	94 kg

Technical data

[View equipment](#)

Kitchen refrigeration

Professional refrigerated storage, preparation counters, drawers and cold-process equipment. Choose the temperature range and storage format required by the operation.

47

Equipment selections

10

Functional groups

Choose the model, capacity and configuration around your project.



Manufacturer family photograph

Counter refrigerators

1 equipment selection / 01 of 08



CGN2

2-Door Undercounter Refrigerator

Temperature	-2/+8 °C
Capacity / configuration	281 L
Dimensions	1400 × 700 × 850 mm
Net weight	136 kg
Material	AISI 304 stainless steel
Insulation thickness	50 mm
Shelves	2
Refrigerant	R134A
Electrical supply	220 V / 50 Hz

[Technical data](#)

[View equipment](#)

CGN2

Counter refrigerators

1 equipment selection / 02 of 08



Manufacturer family photograph

BGN2

2-Door Undercounter Refrigerator

Temperature	-2/+8 °C
Capacity / configuration	281 L
Dimensions	1400 × 700 × 850 mm
Net weight	136 kg
Material	AISI 430 stainless steel
Insulation thickness	50 mm
Shelves	2
Refrigerant	R134A
Electrical supply	220 V / 50 Hz

Technical data

[View equipment](#)

Counter refrigerators

1 equipment selection / 03 of 08



Manufacturer family photograph

BGN3

3-Door Undercounter Refrigerator

Temperature	-2/+8 °C
Capacity / configuration	474 L
Dimensions	1865 × 700 × 850 mm
Net weight	175 kg
Material	AISI 430 stainless steel
Insulation thickness	50 mm
Shelves	3
Refrigerant	R134A
Electrical supply	220 V / 50 Hz

Technical data

[View equipment](#)

Counter refrigerators

1 equipment selection / 04 of 08



Manufacturer family photograph

BSN1-C

Counter Refrigerator 1-Door

Temperature	-2/+8 °C
Capacity / configuration	125 L
Dimensions	935 × 600 × 850 mm
Net weight	60 kg
Material	AISI 430 stainless steel
Insulation thickness	50 mm
Shelves	1
Refrigerant	R134A
Electrical supply	220 V - 50 Hz

[Technical data](#)

[View equipment](#)

Counter refrigerators

1 equipment selection / 05 of 08



Manufacturer family photograph

BSN1-C-DZ W/O B

Counter Refrigerator 1-Door

Capacity / configuration	125 L
Dimensions	935 × 600 × 850 mm
Electrical supply	220V / 50Hz
Temperature	-2°C to +8°C
Material	Stainless Steel
Shelves	1 Adjustable Shelf

[Technical data](#)

[View equipment](#)

Counter refrigerators

1 equipment selection / 06 of 08



Manufacturer family photograph

BSN2

Counter Refrigerator 2-Door

Temperature	-2/+8 °C
Capacity / configuration	250 L
Dimensions	1400 × 600 × 850 mm
Net weight	130 kg
Material	AISI 430 stainless steel
Insulation thickness	50 mm
Shelves	2
Refrigerant	R134A
Electrical supply	220 V / 50 Hz

Technical data

[View equipment](#)

Counter refrigerators

1 equipment selection / 07 of 08



CGN3

CGN3

3-Door Undercounter Refrigerator

Temperature	-2/+8 °C
Capacity / configuration	474 L
Dimensions	1865 × 700 × 850 mm
Net weight	175 kg
Material	AISI 304 stainless steel
Insulation thickness	50 mm
Shelves	3
Refrigerant	R134A
Electrical supply	220 V / 50 Hz

[Technical data](#)

[View equipment](#)

Counter refrigerators

1 equipment selection / 08 of 08



Manufacturer family photograph

USN3-SH-DZ-6D

6-Drawer Undercounter Refrigerator

Capacity / configuration	235 L gross (manufacturer base cabinet)
Dimensions	Base model: 1600 × 600 × 600 mm
Temperature	-2 to +8°C
Material	AISI 304 stainless steel
Electrical supply	220 V / 50 Hz
Configuration	Straight worktop / six half-height drawers
Dimension basis	Manufacturer three-door base cabinet with 1/2-height drawer options

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Upright refrigerators

1 equipment selection / 01 of 07



BF4

Upright Refrigerator

Capacity / configuration	400 L gross
Dimensions	600 × 600 × 1880 mm
Temperature	-5 to -1°C
Net weight	100 kg
Material	AISI 430 stainless steel
Electrical supply	220 V / 50 Hz
Shelves	3 shelves
Refrigerant	R134a
Cooling	Static
Doors	1 door
Insulation	50 mm

[Technical data](#)

[View equipment](#)

BF4 family / fish-tray configuration

Upright refrigerators

1 equipment selection / 02 of 07



Manufacturer family photograph

BN14-M

2-Door Upright Refrigerator

Temperature	-2/+8 °C
Capacity / configuration	1400 L
Dimensions	1400 × 810 × 2050 mm
Net weight	217 kg
Material	AISI 430 stainless steel
Insulation thickness	60 mm
Shelves	6
Electrical supply	220 V / 50 Hz
Doors	2

[Technical data](#)

[View equipment](#)

Upright refrigerators

1 equipment selection / 03 of 07



BN7-M

BN7-M

1-Door Upright Refrigerator

Temperature	-2/+8 °C
Capacity / configuration	700 L
Dimensions	700 × 810 × 2050 mm
Net weight	138 kg
Material	AISI 430 stainless steel
Insulation thickness	60 mm
Shelves	3
Refrigerant	R134A
Electrical supply	220 V / 50 Hz
Doors	1

Technical data

[View equipment](#)

Upright refrigerators

1 equipment selection / 04 of 07



Manufacturer family photograph

VN14-M-REZ

2-Door Upright Refrigerator

Capacity / configuration	1400 L
Dimensions	1400 × 810 × 2050 mm
Power / heat input	0.20 kW
Electrical supply	220 V / 50 Hz
Temperature	-2°C to +8°C
Material	Stainless Steel
Cooling	Fan-Assisted Cooling
Doors	2 Self-Closing Solid Doors
Shelves	6 Adjustable Shelves
Defrost	Automatic Electric Defrost

[Technical data](#)

[View equipment](#)

Upright refrigerators

1 equipment selection / 05 of 07



VN16-P

VN16-P

Double Door Upright Refrigerator

Temperature	-2/+8 °C
Capacity / configuration	1700 L
Dimensions	1720 × 1010 × 2110 mm
Net weight	300 kg
Material	AISI 304 stainless steel
Insulation thickness	80 mm
Shelves	56 tray runners
Electrical supply	220 V / 50 Hz
Doors	2

[Technical data](#)

[View equipment](#)

Upright refrigerators

1 equipment selection / 06 of 07



Manufacturer family photograph

VN7-M-REZ

1-Door Upright Refrigerator

Capacity / configuration	700 L
Dimensions	700 × 810 × 2050 mm
Power / heat input	0.17 kW
Electrical supply	220 V / 50 Hz
Temperature	-2°C to +8°C
Material	Stainless Steel
Cooling	Fan-Assisted Cooling
Doors	1 Self-Closing Solid Door
Shelves	3 Adjustable Shelves
Defrost	Automatic Electric Defrost

[Technical data](#)

[View equipment](#)

Upright refrigerators

1 equipment selection / 07 of 07



VN8-P

VN8-P

Single Door Upright Refrigerator

Temperature	-2/+8 °C
Capacity / configuration	850 L
Dimensions	820 × 920 × 2080 mm
Net weight	169 kg
Material	AISI 304 stainless steel
Insulation thickness	80 mm
Shelves	28
Refrigerant	R290
Electrical supply	220 V / 50 Hz
Doors	1

Technical data

[View equipment](#)

Counter freezers

1 equipment selection / 01 of 03



Manufacturer family photograph

BGL1

1-Door Undercounter Freezer

Capacity / configuration	140 L
Dimensions	940 × 700 × 850 mm
Power / heat input	0.45 kW
Electrical supply	220 V / 50 Hz
Temperature	-10°C to -20°C
Material	Stainless Steel
Cooling	Fan-Assisted Cooling
Doors	1 Self-Closing Solid Door
Shelves	1 Adjustable Shelf
Defrost	Automatic Electric Defrost

[Technical data](#)

[View equipment](#)

Counter freezers

1 equipment selection / 02 of 03



BGL2

2-Door Undercounter Freezer

Temperature	-10/-20 °C
Capacity / configuration	281 L
Dimensions	1400 × 700 × 850 mm
Net weight	145 kg
Material	AISI 430 stainless steel
Insulation thickness	50 mm
Shelves	2
Refrigerant	R404A
Electrical supply	220 V / 50 Hz

[Technical data](#)

[View equipment](#)

Manufacturer family photograph

Counter freezers

1 equipment selection / 03 of 03



Manufacturer family photograph

BGL3

3-Door Counter Freezer

Temperature	-10/-20 °C
Capacity / configuration	474 L
Dimensions	1865 × 700 × 850 mm
Net weight	180 kg
Material	AISI 430 stainless steel
Insulation thickness	50 mm
Shelves	3
Refrigerant	R404A
Electrical supply	220 V / 50 Hz

Technical data

[View equipment](#)

Upright freezers

1 equipment selection / 01 of 05



Manufacturer family photograph

BL14-M

2-Door Upright Freezer

Temperature	-10/-22 °C
Capacity / configuration	1400 L
Dimensions	1400 × 810 × 2050 mm
Net weight	231 kg
Material	AISI 430 stainless steel
Insulation thickness	60 mm
Shelves	6
Electrical supply	220 V / 50 Hz
Doors	2

[Technical data](#)

[View equipment](#)

Upright freezers

1 equipment selection / 02 of 05



BL4

BL4

1-Door Upright Freezer

Temperature	-10/-18 °C
Capacity / configuration	400 L
Dimensions	600 × 600 × 1880 mm
Net weight	105 kg
Material	AISI 430 stainless steel
Insulation thickness	50 mm
Shelves	3
Electrical supply	220 V / 50 Hz
Doors	1

Technical data

[View equipment](#)

Upright freezers

1 equipment selection / 03 of 05



Manufacturer family photograph

BL7-M

1-Door Upright Freezer

Temperature	-10/-22 °C
Capacity / configuration	700 L
Dimensions	700 × 810 × 2050 mm
Net weight	145 kg
Material	AISI 430 stainless steel
Insulation thickness	60 mm
Shelves	3
Refrigerant	R404A
Electrical supply	220 V / 50 Hz
Doors	1

Technical data

[View equipment](#)

Upright freezers

1 equipment selection / 04 of 05



Manufacturer family photograph

VL14-M-REZ

2-Door Upright Freezer

Capacity / configuration	1400 L
Dimensions	1400 × 810 × 2050 mm
Power / heat input	0.56 kW
Electrical supply	220 V / 50 Hz
Temperature	-10°C to -22°C
Material	Stainless Steel
Cooling	Fan-Assisted Cooling
Doors	2 Self-Closing Solid Doors
Shelves	6 Adjustable Shelves
Defrost	Automatic Electric Defrost

[Technical data](#)

[View equipment](#)

Upright freezers

1 equipment selection / 05 of 05



Manufacturer family photograph

VL7-M-REZ

1-Door Upright Freezer

Capacity / configuration	700 L
Dimensions	700 × 810 × 2050 mm
Power / heat input	0.57 kW
Electrical supply	220 V / 50 Hz
Temperature	-10°C to -22°C
Material	Stainless Steel
Cooling	Fan-Assisted Cooling
Doors	1 Self-Closing Solid Door
Shelves	3 Adjustable Shelves
Defrost	Automatic Electric Defrost

Technical data

[View equipment](#)

Refrigerated drawers

1 equipment selection / 01 of 03



CEK2

2-drawer refrigerator / freezer

Capacity / configuration	2 × GN 2/1 × 100 mm
Dimensions	930 × 700 × 850 mm
Power / heat input	0.90 kW
Electrical supply	220 V / 50 Hz
Temperature	-20°C to +8°C
Material	Stainless Steel
Cooling	Fan-Assisted
Drawers	2 Heavy-Duty

[Technical data](#)

[View equipment](#)

CEK2

Refrigerated drawers

1 equipment selection / 02 of 03



Manufacturer family photograph

UGN3-DZ-6D

6-Drawer Undercounter Refrigerator

Capacity / configuration	280 L gross (manufacturer base cabinet)
Dimensions	Base model: 2000 × 700 × 600 mm
Temperature	-2 to +8°C
Material	AISI 304 stainless steel
Electrical supply	220 V / 50 Hz
Configuration	Straight worktop / six half-height drawers
Dimension basis	Manufacturer three-door base cabinet with 1/2-height drawer options

Manufacturer range options

Technical data

[View equipment](#)

Refrigerated drawers

1 equipment selection / 03 of 03



Manufacturer family photograph

UGN3-SH-DZ-6D

6-Drawer Undercounter Refrigerator

Capacity / configuration	280 L gross (manufacturer base cabinet)
Dimensions	Base model: 1600 × 700 × 600 mm
Temperature	-2 to +8°C
Material	AISI 304 stainless steel
Electrical supply	220 V / 50 Hz
Configuration	Straight worktop / six half-height drawers
Dimension basis	Manufacturer three-door base cabinet with 1/2-height drawer options

Manufacturer range options

Technical data

[View equipment](#)

Refrigerated preparation counters

1 equipment selection / 01 of 06



CGN2-E

Refrigerated Counter with Sink

Temperature	-2/+8 °C
Capacity / configuration	281 L
Dimensions	1400 × 700 × 850 mm
Net weight	136 kg
Material	AISI 304 stainless steel
Insulation thickness	50 mm
Shelves	2
Refrigerant	R134A
Electrical supply	220 V / 50 Hz

[Technical data](#)

[View equipment](#)

CGN2-E

Refrigerated preparation counters

1 equipment selection / 02 of 06



CGN2-SG

Open Top Salad Refrigerator

Temperature	-2/+8 °C
Capacity / configuration	4 × GN 1/1 (150 mm)
Dimensions	1400 × 700 × 850 mm
Net weight	130 kg
Material	AISI 304 stainless steel
Insulation thickness	50 mm
Shelves	2
Refrigerant	R134A
Electrical supply	220 V / 50 Hz

[Technical data](#)

[View equipment](#)

Manufacturer family photograph

Refrigerated preparation counters

1 equipment selection / 03 of 06



CGN3-E

Refrigerated Counter with Sink

Temperature	-2/+8 °C
Capacity / configuration	474 L
Dimensions	1865 × 700 × 850 mm
Net weight	170 kg
Material	AISI 304 stainless steel
Insulation thickness	50 mm
Shelves	3
Refrigerant	R134A
Electrical supply	220 V / 50 Hz

[Technical data](#)

[View equipment](#)

CGN3-E

Refrigerated preparation counters

1 equipment selection / 04 of 06



MGA2-04

Refrigerated Salad Preparation Counter

Temperature	-2/+8 °C
Capacity / configuration	8 × GN 1/4 or GN 1/6 (150 mm)
Dimensions	1400 × 700 × 970 mm
Net weight	145 kg
Material	AISI 304 stainless steel
Insulation thickness	50 mm
Shelves	2
Refrigerant	R134A
Electrical supply	220 V / 50 Hz

[Technical data](#)

[View equipment](#)

Manufacturer family photograph

Refrigerated preparation counters

1 equipment selection / 05 of 06



MGA3-04

Refrigerated Salad Preparation Counter

Temperature	-2/+8 °C
Capacity / configuration	11 × GN 1/4 or GN 1/6 (150 mm)
Dimensions	1865 × 700 × 970 mm
Net weight	170 kg
Material	AISI 304 stainless steel
Insulation thickness	50 mm
Shelves	3
Refrigerant	R134A
Electrical supply	220 V / 50 Hz

[Technical data](#)

[View equipment](#)

MGA3-04

Refrigerated preparation counters

2 equipment selections / 06 of 06



Manufacturer family photograph

PZT155-W

Pizza Refrigerator

Capacity / configuration	380 L gross / 600 × 400 mm tray format
Dimensions	Base model: 1550 × 800 × 1080 mm
Dimension basis	Manufacturer base configuration with adjustable legs
Temperature	-2 to +8°C
Material	AISI 304 stainless steel
Electrical supply	220 V / 50 Hz
Configuration	Pizza preparation counter; wheeled configuration option

Manufacturer range options

Technical data

View equipment



Manufacturer family photograph

PZT210-W

Pizza Refrigerator

Capacity / configuration	615 L gross / 600 × 400 mm tray format
Dimensions	Base model: 2100 × 800 × 1080 mm
Dimension basis	Manufacturer base configuration with adjustable legs
Temperature	-2 to +8°C
Material	AISI 304 stainless steel
Electrical supply	220 V / 50 Hz
Configuration	Pizza preparation counter; wheeled configuration option

Manufacturer range options

Technical data

View equipment

Bar refrigeration

2 equipment selections / 01 of 03



CKT2-W-K-WP

CKT2-W-K-WP

2-Door Cocktail Refrigerator

Capacity / configuration	150 L
Dimensions	1200 × 600 × 850 mm
Power / heat input	0.17 kW
Electrical supply	220 V / 50 Hz
Temperature	-2°C to +8°C
Material	Stainless Steel
Cooling	Fan-Assisted Cooling
Doors	2 Self-Closing Solid Doors

Technical data

View equipment



Manufacturer family photograph

MB100-T

Modular Bar Cooling Unit

Dimensions	460 × 500 × 875 mm
Temperature	0 to +8°C
Material	AISI 430 stainless steel
Electrical supply	220 V / 50 Hz
Net weight	75 kg
Insulation thickness	40 mm
Configuration	Modular bar cooling unit

Technical data

View equipment

Bar refrigeration

1 equipment selection / 02 of 03



Manufacturer family photograph

MB250-2D-R

Modular Bar Drawer Cabinet

Dimensions	Base model: 920 × 500 × 875 mm
Temperature	0 to +8°C
Material	AISI 430 stainless steel
Electrical supply	220 V / 50 Hz
Insulation thickness	30 mm
Configuration	Modular bar cabinet / 1/2-height drawer option / right configuration
Dimension basis	MB-250-R base cabinet; manufacturer 2D drawer option

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Bar refrigeration

2 equipment selections / 03 of 03



Manufacturer family photograph

MB350-L

3-Door Modular Bar

Dimensions	1380 × 500 × 875 mm
Temperature	0 to +8°C
Material	AISI 430 stainless steel
Electrical supply	220 V / 50 Hz
Net weight	125 kg
Shelves	6
Insulation thickness	30 mm
Configuration	Modular bar cabinet / left configuration

[Technical data](#)

[View equipment](#)



MC1

MC1

Milk Refrigerator for Coffee Vending Machine

Temperature	+2/+6 °C
Capacity / configuration	9 L
Dimensions	260 × 530 × 420 mm
Net weight	18 kg
Material	AISI 430 stainless steel
Insulation thickness	50 mm
Refrigerant	R290
Electrical supply	220 V / 50 Hz

[Technical data](#)

[View equipment](#)

Refrigerated displays

1 equipment selection / 01 of 03



JB130-T

Refrigerated cake display

Temperature	+4/+10 °C
Capacity / configuration	130 L
Dimensions	1300 × 700 × 1100 mm
Net weight	300 kg
Material	Glass
Refrigerant	R290
Electrical supply	220 V / 50 Hz

[Technical data](#)

[View equipment](#)

JB130-T

Refrigerated displays

1 equipment selection / 02 of 03



Manufacturer family photograph

VTN100-SY

Display Refrigerator

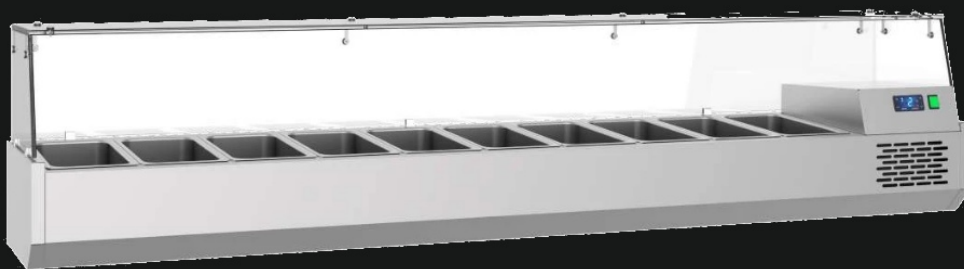
Temperature	+2/+10 °C
Capacity / configuration	375 L
Dimensions	1000 × 780 × 1300 mm
Net weight	105 kg
Material	Glass
Shelves	2
Refrigerant	R290
Electrical supply	220 V / 50 Hz
Doors	Sürgü Cam Sliding Glass

[Technical data](#)

[View equipment](#)

Refrigerated displays

2 equipment selections / 03 of 03



Manufacturer family photograph

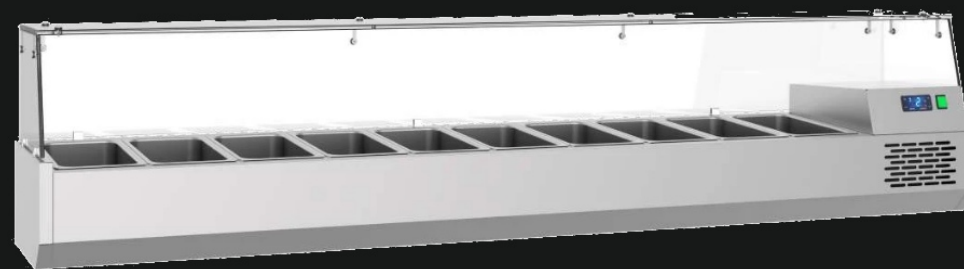
DSP155-R290

Display Refrigerator

Capacity / configuration	6 × GN 1/3 (150 mm depth)
Dimensions	1550 × 390 × 460 mm
Temperature	+4 to +10°C
Material	AISI 304 stainless steel
Refrigerant	R290
Electrical supply	220 V / 50 Hz
Insulation thickness	50 mm

Technical data

[View equipment](#)



Manufacturer family photograph

DSP210-R290

Display Refrigerator

Capacity / configuration	10 × GN 1/3 (150 mm depth)
Dimensions	2100 × 390 × 460 mm
Temperature	+4 to +10°C
Material	AISI 304 stainless steel
Refrigerant	R290
Electrical supply	220 V / 50 Hz
Insulation thickness	50 mm

Technical data

[View equipment](#)

Banquet service

1 equipment selection



SB1

Cold Banquet Trolley

Temperature	-2/+8 °C
Capacity / configuration	12 × GN 2/1
Dimensions	710 × 840 × 1640 mm
Net weight	130 kg
Material	AISI 304 stainless steel
Insulation thickness	75 mm
Electrical supply	220 V / 50 Hz
Doors	1

[Technical data](#)

[View equipment](#)

Manufacturer family photograph

Blast chilling & freezing

1 equipment selection / 01 of 04



VBL10-R290

VBL10-R290

Blast Chiller

Chilling temperature	+90/+3 °C
Freezing temperature	+90/-18 °C
Capacity / configuration	10 × GN 1/1 or 600 × 400 mm trays
Chilling capacity	30 kg / 90 min
Freezing capacity	25 kg / 270 min
Dimensions	800 × 750 × 1410 mm
Net weight	201 kg
Material	AISI 304 stainless steel
Insulation thickness	60 mm
Refrigerant	R290
Electrical supply	220 V / 50 Hz / 1 Ph
Doors	1
Maximum tray depth	40 mm

[Technical data](#)

[View equipment](#)

Blast chilling & freezing

1 equipment selection / 02 of 04



VBL15-R290

VBL15-R290

Blast Chiller

Chilling temperature	+90/+3 °C
Freezing temperature	+90/-18 °C
Capacity / configuration	15 × GN 1/1 or 600 × 400 mm trays
Chilling capacity	35 kg / 90 min
Freezing capacity	30 kg / 270 min
Dimensions	800 × 850 × 2010 mm
Net weight	263 kg
Material	AISI 304 stainless steel
Insulation thickness	60 mm
Refrigerant	R290
Electrical supply	220 V / 50 Hz / 1 Ph
Doors	1
Maximum tray depth	40 mm

[Technical data](#)

[View equipment](#)

Blast chilling & freezing

1 equipment selection / 03 of 04



VBL5

Blast Chiller

Chilling temperature	+90/+3 °C
Freezing temperature	+90/-18 °C
Capacity / configuration	5 × GN 1/1 or 600 × 400 mm trays
Chilling capacity	20 kg / 90 min
Freezing capacity	15 kg / 270 min
Dimensions	800 × 750 × 850 mm
Net weight	161 kg
Material	AISI 304 stainless steel
Insulation thickness	60 mm
Refrigerant	R290
Electrical supply	220 V / 50 Hz / 1 Ph
Doors	1
Maximum tray depth	40 mm

[Technical data](#)

[View equipment](#)

VBL5

Blast chilling & freezing

1 equipment selection / 04 of 04



VBL5-R290

VBL5-R290

Blast Chiller

Chilling temperature	+90/+3 °C
Freezing temperature	+90/-18 °C
Capacity / configuration	5 × GN 1/1 or 600 × 400 mm trays
Chilling capacity	20 kg / 90 min
Freezing capacity	15 kg / 270 min
Dimensions	800 × 750 × 850 mm
Net weight	161 kg
Material	AISI 304 stainless steel
Insulation thickness	60 mm
Refrigerant	R290
Electrical supply	220 V / 50 Hz / 1 Ph
Doors	1
Maximum tray depth	40 mm

[Technical data](#)

[View equipment](#)

Retail refrigeration

Refrigerated merchandising for supermarkets and fresh-food departments. Explore multidecks, serve-over counters, freezer displays and patisserie showcases.

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Equipment selections

06

Functional groups

Choose the model, capacity and configuration around your project.



Manufacturer family photograph

Multideck refrigeration

3 equipment selections / 01 of 11



KAHIRE

KAHIRE

Open remote multideck

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 720, 820, 920, 1120; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)



KAHIRE-D

KAHIRE-D

Glass-door remote multideck

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 720, 820, 920, 1120; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)



DELHI

DELHI

Plug-in upright multideck

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812; D 720, 820, 920; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in

Manufacturer range options

Technical data

[View equipment](#)

Multideck refrigeration

3 equipment selections / 02 of 11



TOKYO

TOKYO

Low-base plug-in multideck

Dimensions L 937, 1250, 1406, 1875, 2500, 2812; D 720, 820, 920; H 2050, 2200 mm

Temperature +4/+6 °C

Ambient conditions +25°C / 60% RH

Lighting LED

Manufacturer class 3M2

Refrigeration Plug-in

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

KAHIRE 1250

Remote multideck bottle cooler

Dimensions L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 720, 820, 920, 1120; H 2050, 2200 mm

Temperature +4/+6 °C

Ambient conditions +25°C / 60% RH

Lighting LED

Manufacturer class 3M2

Refrigeration Remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

KAHIRE 1875

Remote multideck bottle cooler

Dimensions L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 720, 820, 920, 1120; H 2050, 2200 mm

Temperature +4/+6 °C

Ambient conditions +25°C / 60% RH

Lighting LED

Manufacturer class 3M2

Refrigeration Remote

Manufacturer range options

Technical data

[View equipment](#)

Multideck refrigeration

3 equipment selections / 03 of 11



Manufacturer family photograph

KAHIRE 2600

Remote multideck bottle cooler

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 720, 820, 920, 1120; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

KAHIRE 2820

Remote multideck bottle cooler

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 720, 820, 920, 1120; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

KAHIRE 3120

Remote multideck bottle cooler

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 720, 820, 920, 1120; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)

Multideck refrigeration

3 equipment selections / 04 of 11



Manufacturer family photograph

KAHIRE 3750

Remote multideck bottle cooler

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 720, 820, 920, 1120; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

KAHIRE-D 1875

Remote hinged-door multideck bottle cooler

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 720, 820, 920, 1120; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

KAHIRE 2D-TMAX

Remote hinged-door multideck bottle cooler

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 720, 820, 920, 1120; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)

Multideck refrigeration

3 equipment selections / 05 of 11



Manufacturer family photograph

KAHIRE 3D-TMAX

Remote hinged-door multideck bottle cooler

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 720, 820, 920, 1120; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

KAHIRE 4D-TMAX

Remote hinged-door multideck bottle cooler

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 720, 820, 920, 1120; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

KAHIRE 5D-TMAX

Remote hinged-door multideck bottle cooler

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 720, 820, 920, 1120; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)

Multideck refrigeration

3 equipment selections / 06 of 11



Manufacturer family photograph

KAHIRE 6D-TMAX

Remote hinged-door multideck bottle cooler

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 720, 820, 920, 1120; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

DELHI 1250D70

Plug-in upright bottle cooler

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812; D 720, 820, 920; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

DELHI 2000D70

Plug-in upright bottle cooler

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812; D 720, 820, 920; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in

Manufacturer range options

Technical data

[View equipment](#)

Multideck refrigeration

3 equipment selections / 07 of 11



Manufacturer family photograph

DELHI 2500D70

Plug-in upright bottle cooler

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812; D 720, 820, 920; H 2050, 2200 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

NAPOLI 1000

Napoli Open-Front Multideck Refrigerator

Configuration	Napoli 90 / H220 / 937 mm internal width
Dimensions	1017 × 888 × 2200 mm
Capacity / configuration	1.06 m ³
Shelves	5 shelves + base
Shelf depth	5 × 450 mm
Operation	Plug-in cabinet
Ambient conditions	+25 °C / 60% RH

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

NAPOLI 117D70

Napoli Open-Front Multideck Refrigerator

Configuration	Napoli 70 / H205 / 937 mm internal width
Dimensions	1017 × 720 × 2050 mm
Capacity / configuration	0.83 m ³
Shelves	4 shelves + base
Shelf depth	1 × 300 mm + 3 × 400 mm
Operation	Plug-in cabinet
Ambient conditions	+25 °C / 60% RH

Manufacturer range options

Technical data

[View equipment](#)

Multideck refrigeration

2 equipment selections / 08 of 11



Manufacturer family photograph

NAPOLI 1875

Napoli Open-Front Multideck Refrigerator

Configuration	Napoli 90 / H220 / 1875 mm internal width
Dimensions	1955 × 888 × 2200 mm
Capacity / configuration	2.13 m ³
Shelves	5 shelves + base
Shelf depth	5 × 450 mm
Operation	Plug-in cabinet
Ambient conditions	+25 °C / 60% RH

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

NAPOLI 195D70

Napoli Open-Front Multideck Refrigerator

Configuration	Napoli 70 / H205 / 1875 mm internal width
Dimensions	1955 × 720 × 2050 mm
Capacity / configuration	1.65 m ³
Shelves	4 shelves + base
Shelf depth	1 × 300 mm + 3 × 400 mm
Operation	Plug-in cabinet
Ambient conditions	+25 °C / 60% RH

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Multideck refrigeration

1 equipment selection / 09 of 11



Manufacturer family photograph

NAPOLI 200D70SD- FGD

Napoli Sliding-Door Multideck Refrigerator

Configuration	Napoli 70 / H205 / 1875 mm internal width
Dimensions	1955 × 720 × 2065 mm
Capacity / configuration	1.65 m ³
Shelves	4 shelves + base
Shelf depth	1 × 300 mm + 3 × 400 mm
Doors	3 sliding glass doors
Operation	Plug-in cabinet
Ambient conditions	+25 °C / 60% RH

Manufacturer range options

Technical data

[View equipment](#)

Multideck refrigeration

1 equipment selection / 10 of 11



Manufacturer family photograph

NAPOLI 258D70

Napoli Open-Front Multideck Refrigerator

Configuration	Napoli 70 / H220 / 2500 mm internal width
Dimensions	2580 × 720 × 2200 mm
Capacity / configuration	2.30 m ³
Shelves	5 shelves + base
Shelf depth	1 × 300 mm + 4 × 400 mm
Operation	Plug-in cabinet
Ambient conditions	+25 °C / 60% RH

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Multideck refrigeration

1 equipment selection / 11 of 11



Manufacturer family photograph

NAPOLI 260D70SD- FGD

Napoli Sliding-Door Multideck Refrigerator

Configuration	Napoli 70 / H205 / 2500 mm internal width
Dimensions	2580 × 720 × 2065 mm
Capacity / configuration	2.20 m ³
Shelves	4 shelves + base
Shelf depth	1 × 300 mm + 3 × 400 mm
Doors	4 sliding glass doors
Operation	Plug-in cabinet
Ambient conditions	+25 °C / 60% RH

Manufacturer range options

Technical data

[View equipment](#)

Freezers

1 equipment selection



DOHA

Remote vertical display freezer

Dimensions	L 1562, 2343, 3125, 3905; D 920; H 2050, 2200 mm
Temperature	-15/-18 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3L1
Refrigeration	Remote

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

DOHA

Serve-over counters

3 equipment selections / 01 of 07



FIRAT-D

FIRAT-D

Flat-glass serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1140; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)



TUNA-D

TUNA-D

Serve-over counter with storage

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1070; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)



ROMA

ROMA

Multideck serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1130; H 1500 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)

Serve-over counters

3 equipment selections / 02 of 07



PRAG

PRAG

Flat-glass serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1150; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)



EGE

EGE

Fish display counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 995, 1035; H 965, 1240 mm
Temperature	-1/+5 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

FIRAT-D 937

Flat-glass serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1140; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)

Serve-over counters

3 equipment selections / 03 of 07



Manufacturer family photograph

FIRAT-D 1250

Flat-glass serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1140; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

FIRAT-D 1875

Flat-glass serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1140; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

FIRAT-D 2500

Flat-glass serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1140; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)

Serve-over counters

3 equipment selections / 04 of 07



Manufacturer family photograph

FIRAT-D 2812

Flat-glass serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1140; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

FIRAT-D 3750

Flat-glass serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1140; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

TUNA-D 1030 MM

Serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1070; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)

Serve-over counters

3 equipment selections / 05 of 07



Manufacturer family photograph

TUNA-D 1350 MM

Serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1070; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

TUNA-D 1500 MM

Serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1070; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

TUNA-D 2000 MM

Serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1070; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)

Serve-over counters

3 equipment selections / 06 of 07



Manufacturer family photograph

TUNA-D 2600 MM

Serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1070; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

TUNA-D 2920 MM

Serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1070; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

TUNA-D 3850 MM

Serve-over counter

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1070; H 1240 mm
Temperature	-1/+1 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M1
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

[View equipment](#)

Serve-over counters

3 equipment selections / 07 of 07

ALASKA

Butchery 200

Equipment reference

Butchery 200

Meat Display Refrigerator

Discuss the required configuration with CAPRI.

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

ROMA 1250 Plug In

Serve-over counter

Dimensions L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1130; H 1500 mm

Temperature -1/+1 °C

Ambient conditions +25°C / 60% RH

Lighting LED

Manufacturer class 3M1

Refrigeration Plug-in or remote

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

PRAG 1875 Plug In

Serve-over counter

Dimensions L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 1150; H 1240 mm

Temperature -1/+1 °C

Ambient conditions +25°C / 60% RH

Lighting LED

Manufacturer class 3M1

Refrigeration Plug-in or remote

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Promotion & beverage

3 equipment selections / 01 of 03



BAKU

BAKU

Compact promotional multideck

Dimensions	L 937; D 720; H 1450 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)



RODOS

RODOS

Semi-vertical remote display

Dimensions	L 937, 1250, 1406, 1875, 2500, 2812, 3125, 3750; D 900; H 1580 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Remote

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)



VIYANA

VIYANA

Boutique beverage showcase

Dimensions	L 937, 1250, 1406, 1875 mm; H 1250 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in or remote

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Promotion & beverage

3 equipment selections / 02 of 03



VENUS

VENUS

Horizontal promotional display

Dimensions	L 1350; D 920; H 950 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

Baku 100 curv

Plug-in bottle cooler

Dimensions	L 937; D 720; H 1450 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

Baku 100 st

Plug-in bottle cooler

Dimensions	L 937; D 720; H 1450 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in

Manufacturer range options

Technical data

[View equipment](#)

Promotion & beverage

1 equipment selection / 03 of 03



Manufacturer family photograph

TOKYO 200

Plug-in upright bottle cooler

Dimensions L 937, 1250, 1406, 1875, 2500, 2812; D 720, 820, 920; H 2050, 2200 mm

Temperature +4/+6 °C

Ambient conditions +25°C / 60% RH

Lighting LED

Manufacturer class 3M2

Refrigeration Plug-in

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Pastry display showcases

3 equipment selections / 01 of 04



MADRID

MADRID

Pastry display showcase

Dimensions	L 937, 1250, 1406, 1875 mm; H 1250 mm
Temperature	+4 to +6°C (refrigerated versions)
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in, remote or neutral

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)



TRUVA

TRUVA

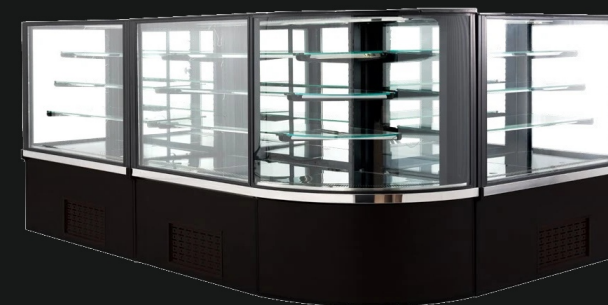
Pastry display showcase

Dimensions	Straight lengths 1000, 1200, 1500, 2000 mm; H 1300 mm. Corner format available.
Temperature	+4 to +6°C (refrigerated versions)
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in, remote or neutral

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

TRUVA 100

Pastry showcase

Dimensions	Straight lengths 1000, 1200, 1500, 2000 mm; H 1300 mm. Corner format available.
Temperature	+4 to +6°C (refrigerated versions)
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in, remote or neutral

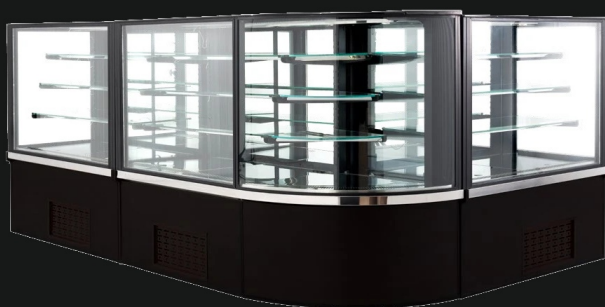
[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Pastry display showcases

3 equipment selections / 02 of 04



Manufacturer family photograph

TRUVA 120

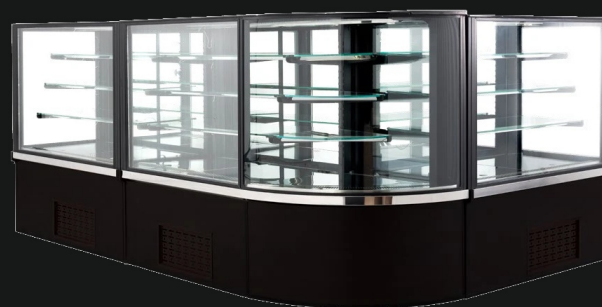
Pastry showcase

Dimensions	Straight lengths 1000, 1200, 1500, 2000 mm; H 1300 mm. Corner format available.
Temperature	+4 to +6°C (refrigerated versions)
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in, remote or neutral

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

TRUVA 150

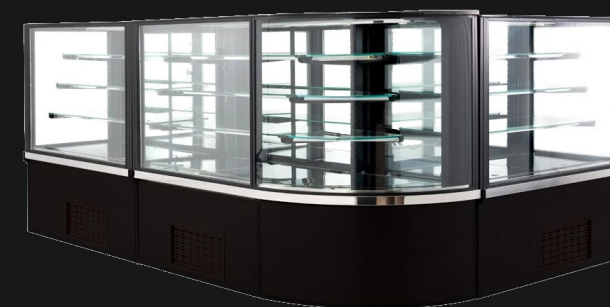
Pastry showcase

Dimensions	Straight lengths 1000, 1200, 1500, 2000 mm; H 1300 mm. Corner format available.
Temperature	+4 to +6°C (refrigerated versions)
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in, remote or neutral

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

Truva 200

Pastry showcase

Dimensions	Straight lengths 1000, 1200, 1500, 2000 mm; H 1300 mm. Corner format available.
Temperature	+4 to +6°C (refrigerated versions)
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in, remote or neutral

Manufacturer range options

Technical data

[View equipment](#)

Pastry display showcases

3 equipment selections / 03 of 04



TRUVA upright family / CAPRI catalogue / single-door cabinet shown

Truva 160 cm UPRIGHT

Pastry Display Refrigerator

Discuss the required configuration with CAPRI.

[Technical data](#)

[View equipment](#)



TRUVA upright family / CAPRI catalogue / single-door cabinet shown

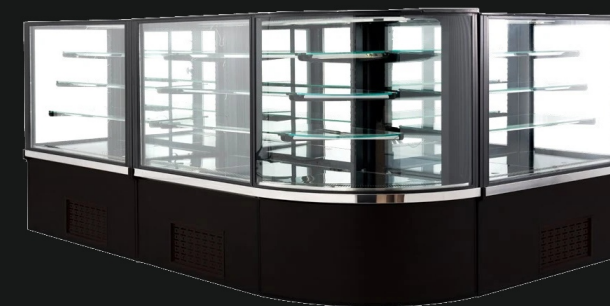
Truva 80 cm UPRIGHT

Pastry Display Refrigerator

Discuss the required configuration with CAPRI.

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

TRUVA LL 1700

Pastry showcase

Dimensions Straight lengths 1000, 1200, 1500, 2000 mm; H 1300 mm. Corner format available.

Temperature +4 to +6°C (refrigerated versions)

Ambient conditions +25°C / 60% RH

Lighting LED

Manufacturer class 3M2

Refrigeration Plug-in, remote or neutral

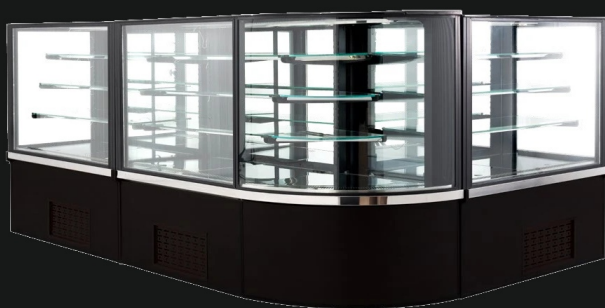
[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Pastry display showcases

3 equipment selections / 04 of 04



Manufacturer family photograph

TRUVA LR 1700

Pastry showcase

Dimensions	Straight lengths 1000, 1200, 1500, 2000 mm; H 1300 mm. Corner format available.
Temperature	+4 to +6°C (refrigerated versions)
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in, remote or neutral

Manufacturer range options

Technical data

View equipment



Manufacturer family photograph

MADRID 1250 Plug In

Pastry showcase

Dimensions	L 937, 1250, 1406, 1875 mm; H 1250 mm
Temperature	+4 to +6°C (refrigerated versions)
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in, remote or neutral

Manufacturer range options

Technical data

View equipment



Manufacturer family photograph

VIYANA 1250 Plug In

Pastry showcase

Dimensions	L 937, 1250, 1406, 1875 mm; H 1250 mm
Temperature	+4/+6 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3M2
Refrigeration	Plug-in or remote

Manufacturer range options

Technical data

View equipment

Display freezers

3 equipment selections / 01 of 02



Manufacturer family photograph

DOHA 2D

Remote upright deep freezer

Dimensions	L 1562, 2343, 3125, 3905; D 920; H 2050, 2200 mm
Temperature	-15/-18 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3L1
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

DOHA 3D

Remote upright deep freezer

Dimensions	L 1562, 2343, 3125, 3905; D 920; H 2050, 2200 mm
Temperature	-15/-18 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3L1
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

DOHA 5D

Remote upright deep freezer

Dimensions	L 1562, 2343, 3125, 3905; D 920; H 2050, 2200 mm
Temperature	-15/-18 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3L1
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)

Display freezers

3 equipment selections / 02 of 02



Manufacturer family photograph

DOHA 2D - FGD

Remote upright deep freezer

Dimensions	L 1562, 2343, 3125, 3905; D 920; H 2050, 2200 mm
Temperature	-15/-18 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3L1
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

DOHA 3D - FGD

Remote upright deep freezer

Dimensions	L 1562, 2343, 3125, 3905; D 920; H 2050, 2200 mm
Temperature	-15/-18 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3L1
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

DOHA 5D - FGD

Remote upright deep freezer

Dimensions	L 1562, 2343, 3125, 3905; D 920; H 2050, 2200 mm
Temperature	-15/-18 °C
Ambient conditions	+25°C / 60% RH
Lighting	LED
Manufacturer class	3L1
Refrigeration	Remote

Manufacturer range options

Technical data

[View equipment](#)

Chilled & frozen retail

Commercial chilled and frozen displays for packaged food and beverages. Compare cabinet format, usable capacity and service requirements.

08

Equipment selections

03

Functional groups

Choose the model, capacity and configuration around your project.



S1600 WOC 3D

Upright display coolers

3 equipment selections / 01 of 02



D372 SC M4C

D372 SC M4C

Single Door Refrigerator

Capacity / configuration	Loading Capacity: Max. 467 Cans / 217 Bottles; Capacity: 382 / 360 L Gross / Net
--------------------------	--

Dimensions	595 × 650 × 2000 mm
------------	---------------------

Temperature	+1 to +9°C
-------------	------------

[Technical data](#)

[View equipment](#)



S 520

S 520

Single Door Coolers

Capacity / configuration	Loading Capacity: 684 / 344 Bottles (330 ml / 500 ml); Capacity: 494 / 456 L Gross / Net
--------------------------	--

Dimensions	680 × 652 × 2130 mm
------------	---------------------

Temperature	+1 to +9°C
-------------	------------

[Technical data](#)

[View equipment](#)



S1300 WOC Slim

S1300 WOC Slim

Double Door Upright Refrigerator

Capacity / configuration	Loading Capacity: 1306 / 675 Bottles (330 ml / 500 ml); Capacity: 1142 / 1088 L Gross / Net
--------------------------	---

Dimensions	1200 × 736 × 2009 mm
------------	----------------------

Temperature	+1 to +9°C
-------------	------------

[Technical data](#)

[View equipment](#)

Upright display coolers

1 equipment selection / 02 of 02



S1600 WOC 3D

Triple Doors Upright Refrigerator

Capacity / configuration Loading Capacity: 1828 Cans (330 ml) / 912 Bottles (500 ml); Capacity: 1455 / 1326 L Gross / Net

Dimensions 1600 × 736 × 2050 mm

Temperature +1 to +9°C

[Technical data](#)

[View equipment](#)

S1600 WOC 3D

Display freezers

3 equipment selections



IFSG700

IFSG700

Supermarket Display Freezer

Capacity / configuration	Basket: Integrated Basket System with Separators; Capacity: 912 / 698 L Gross / Net
Dimensions	2106 × 870 × 925 mm
Temperature	-23 to -18°C

[Technical data](#)

[View equipment](#)



VF 372

VF 372

Vertical Display Freezer

Capacity / configuration	Capacity: 374 / 370 L Gross / Usable
Dimensions	640 × 670 × 2056 mm
Temperature	-24 to -18°C

[Technical data](#)

[View equipment](#)



VF 500

VF 500

Vertical display freezer

Capacity / configuration	Capacity: 496 / 450 L Gross / Usable
Dimensions	670 × 718 × 2026 mm
Temperature	-24 to -18°C

[Technical data](#)

[View equipment](#)

Back bar coolers

1 equipment selection



S 340 BB Hinged

Bottle Cooler- 3-Doors

Capacity / configuration Loading Capacity: 370 / 200 Bottles (330 ml / 500 ml);
Capacity: 342 / 284 L Gross / Net

Dimensions 1350 × 539 × 890 mm

Temperature +1 to +9°C

[Technical data](#)

[View equipment](#)

S 340 BB Hinged

Countertop display

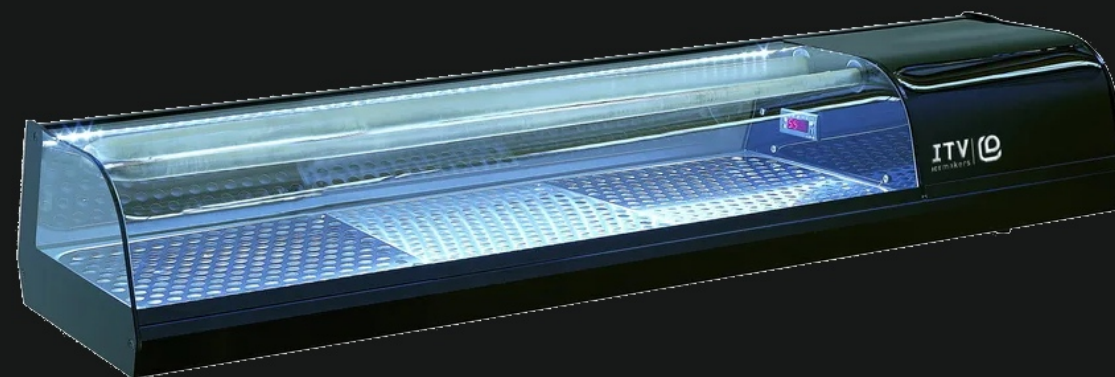
Refrigerated countertop sushi displays. Compare the selected lengths and capacities for the foodservice counter.

02

Equipment selections

01

Functional groups

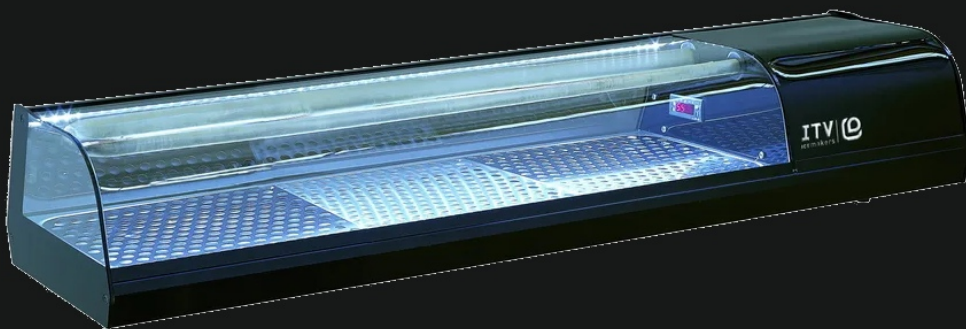


SUSHICASE 145

Choose the model, capacity and configuration around your project.

Sushi display cases

2 equipment selections



SUSHICASE 145

SUSHICASE 145

Sushi Display Refrigerator

Capacity / configuration	Plate Capacity: 6 Plates; Capacity: 11.7 L
Dimensions	1447 × 387 × 240 mm
Power / heat input	130 W
Temperature	-1 to +1°C

[Technical data](#)

[View equipment](#)



SUSHICASE 180

SUSHICASE 180

Sushi Display Refrigerator

Capacity / configuration	Plate Capacity: 8 Plates; Capacity: 15.6 L
Dimensions	1797 × 387 × 240 mm
Power / heat input	130 W
Temperature	-1 to +1°C

[Technical data](#)

[View equipment](#)

Retail handling

Shopping baskets, trolleys and basket-handling equipment. Select the capacity and handling format suited to the store and shopping journey.

13

Equipment selections

03

Functional groups

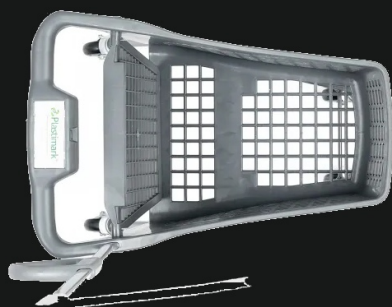
Choose the model, capacity and configuration around your project.



HYBRID MAXI

Shopping trolleys

3 equipment selections / 01 of 04



Baby Trolley

Baby Trolley

Baby Shopping Trolley

Dimensions	375 × 600 × 730 mm
Capacity / configuration	25 L
Nesting	190 mm
Height with flag	1480 mm
Wheels	4 Pivoting wheels Ø 75 mm
Net weight	5.46 kg

[Technical data](#)

[View equipment](#)



HYBRID IPER

HYBRID IPER

Shopping Trolley

Dimensions	600 × 1240 × 1100 mm
Capacity / configuration	240 L
Nesting	265 mm
Wheels	Hybrid Ø125; Hybrid Travelator Ø125; Hybrid with brake Ø125; Fixed rear wheels available
Net weight	22.5 kg

[Technical data](#)

[View equipment](#)



HYBRID MAXI

HYBRID MAXI

Shopping Trolley

Dimensions	600 × 1240 × 1100 mm
Capacity / configuration	220 L
Nesting	265 mm
Wheels	Hybrid Ø125; Hybrid Travelator Ø125; Hybrid with brake Ø125; Fixed rear wheels available
Net weight	22 kg

[Technical data](#)

[View equipment](#)

Shopping trolleys

1 equipment selection / 02 of 04



HYBRID SUPER

Shopping Trolley

Dimensions	600 × 1120 × 1100 mm
Capacity / configuration	180 L
Nesting	310 mm
Wheels	Hybrid Ø125; Hybrid Travelator Ø125; Hybrid with brake Ø125; Fixed rear wheels available
Net weight	21.5 kg

[Technical data](#)

[View equipment](#)

HYBRID SUPER

Shopping trolleys

1 equipment selection / 03 of 04



PLEASY

Shopping Trolley

Dimensions	580 × 760 × 1050 mm
Capacity / configuration	100 L
Nesting	130 mm
Nesting / 125 mm wheels	180 mm
Wheels	Full Plastic LC Ø100 Full Plastic LC Ø125 Full Plastic LC Travelator Ø125 Full Plastic PREMIUM Ø100; Full Plastic PREMIUM Ø125; Full Plastic PREMIUM Travelator Ø125; LC with brake Ø100 LC with brake Ø125; Fixed rear wheels available
Net weight	11 kg

[Technical data](#)

[View equipment](#)

PLEASY

Shopping trolleys

1 equipment selection / 04 of 04



ROOMY

Shopping Trolley

Dimensions	567 × 1105 × 1065 mm
Capacity / configuration	160 L
Nesting	200 mm
Nesting / 125 mm wheels	290 mm
Wheels	Full Plastic LC Ø100 Full Plastic LC Ø125 Full Plastic LC Travelator Ø125 Full Plastic PREMIUM Ø100; Full Plastic PREMIUM Ø125; Full Plastic PREMIUM Travelator Ø125; LC with brake Ø100 LC with brake Ø125; Fixed rear wheels available
Net weight	17 kg

[Technical data](#)

[View equipment](#)

ROOMY

Shopping baskets

3 equipment selections / 01 of 02



MAXITYKO

MAXITYKO

Modular Shopping Basket

Dimensions	500 × 660 × 950 mm
Capacity / configuration	66 L
Stackability	95 mm
Wheels	2 Pivoting front wheels Ø 50 mm 2 Fixed rear rubber wheels Ø 60 mm
Net weight	2.5 kg

[Technical data](#)

[View equipment](#)



MINITYKO

MINITYKO

Shopping Basket

Dimensions	465 × 325 × 240 mm
Capacity / configuration	22 L
Stackability	21 mm
Net weight	635 g

[Technical data](#)

[View equipment](#)



ONDA

ONDA

Shopping Basket

Dimensions	482 × 332 × 270 mm
Capacity / configuration	28 L
Stackability	34 mm
Net weight	860 g

[Technical data](#)

[View equipment](#)

Shopping baskets

2 equipment selections / 02 of 02



SPEESY

SPEESY

Shopping basket

Dimensions	525 × 410 × 430 mm
Capacity / configuration	45 L
Stackability	75 mm
Wheels	2 Fixed rear rubber wheels Ø 50 mm
Net weight	2.2 kg

[Technical data](#)

[View equipment](#)



TYKO

TYKO

Shopping Basket

Dimensions	530 × 370 × 275 mm
Capacity / configuration	33 L
Stackability	24 mm
Net weight	1 kg

[Technical data](#)

[View equipment](#)

Basket handling

2 equipment selections



BASE

BASE

Basket Holder

Dimensions	550 × 420 × 200 mm
Stackability	130 mm
Wheels	4 Pivoting wheels Ø 50 mm
Net weight	1.5 kg

[Technical data](#)

[View equipment](#)



KERY

KERY

Basket Holder

Dimensions	580 × 570 × 960 mm
Nesting	95 mm
Wheels	1 Pivoting front wheel Ø 80 mm 2 Fixed rear rubber wheels Ø 80 mm
Net weight	5.4 kg

[Technical data](#)

[View equipment](#)

Coffee equipment

Espresso machines, automatic coffee systems, grinders and milk cooling. Select the brewing platform and configuration for the café or hospitality operation.

21

Equipment selections

04

Functional groups

Choose the model, capacity and configuration around your project.



Manufacturer family photograph

Traditional espresso machines

3 equipment selections / 01 of 04



Manufacturer family photograph

M200 GT1DT/2

Espresso Coffee Machine - 2G

Capacity / configuration	2 groups
Dimensions	887 × 649 × 516 mm
Power / heat input	6.2-7.4 kW
Electrical supply	380-415 V 3N / 220-240 V 3 / 220-240 V; 50-60 Hz
Net weight	70 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

M200 GT1DT/3

Espresso Coffee Machine - 3G

Capacity / configuration	3 groups
Dimensions	1087 × 649 × 516 mm
Power / heat input	7.5-8.8 kW
Electrical supply	380-415 V 3N / 220-240 V 3 / 220-240 V; 50-60 Hz
Net weight	92 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

M200 GT1DT/3 TOUCH

Espresso Coffee Machine - 3G

Capacity / configuration	3 groups
Dimensions	1087 × 649 × 516 mm
Power / heat input	7.5-8.8 kW
Electrical supply	380-415 V 3N / 220-240 V 3 / 220-240 V; 50-60 Hz
Net weight	92 kg

[Technical data](#)

[View equipment](#)

Traditional espresso machines

3 equipment selections / 02 of 04



Manufacturer family photograph

M23 Up DT/2

Espresso Coffee Machine - 2G

Capacity / configuration	2 groups
Dimensions	820 × 518 × 552 mm
Power / heat input	4.1-4.8 kW
Net weight	63 kg
Boiler capacity	11 L

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

M23 Up DT/3

Espresso Coffee Machine - 3G

Capacity / configuration	3 groups
Dimensions	1020 × 518 × 552 mm
Power / heat input	5.9-7.0 kW
Net weight	78 kg
Boiler capacity	17.5 L

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

M40 DT/2

Espresso Coffee Machine - 2G

Capacity / configuration	2 groups
Dimensions	768 × 592 × 531 mm
Power / heat input	7.2-8.6 kW
Electrical supply	380-415 V 3N / 220-240 V 3 / 220-240 V; 50-60 Hz
Net weight	65 kg

[Technical data](#)

[View equipment](#)

Traditional espresso machines

3 equipment selections / 03 of 04



Manufacturer family photograph

M40 DT/2 TSCT

Espresso Coffee Machine - 2G (TurboSteam)

Capacity / configuration	2 groups
Dimensions	768 × 592 × 531 mm
Power / heat input	7.2-8.6 kW
Electrical supply	380-415 V 3N / 220-240 V 3 / 220-240 V; 50-60 Hz
Net weight	65 kg

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)



M40 DT/3

M40 DT/3

Espresso Coffee Machine - 3G

Capacity / configuration	3 groups
Dimensions	988 × 592 × 531 mm
Power / heat input	7.4-8.8 kW
Electrical supply	380-415 V 3N / 220-240 V 3 / 220-240 V; 50-60 Hz
Net weight	74 kg

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

M200 PROFIL DT/2 TOUCH

Traditional Espresso Coffee Machine

Capacity / configuration	2 groups
Dimensions	887 × 649 × 516 mm
Power / heat input	6.2-7.4 kW
Electrical supply	380-415 V 3N / 220-240 V 3 / 220-240 V; 50-60 Hz
Net weight	70 kg

[Technical data](#)

[View equipment](#)

Traditional espresso machines

3 equipment selections / 04 of 04



Manufacturer family photograph

M200 PROFIL DT/3 TOUCH

Traditional Espresso Coffee Machine

Capacity / configuration	3 groups
Dimensions	1087 × 649 × 516 mm
Power / heat input	7.5–8.8 kW
Electrical supply	380–415 V 3N / 220–240 V 3 / 220–240 V; 50–60 Hz
Net weight	92 kg

Technical data

[View equipment](#)



Manufacturer family photograph

M200 GT1 HQM DT2

Traditional Espresso Coffee Machine

Capacity / configuration	2 groups
Dimensions	887 × 649 × 516 mm
Power / heat input	6.2–7.4 kW
Electrical supply	380–415 V 3N / 220–240 V 3 / 220–240 V; 50–60 Hz
Net weight	70 kg

Manufacturer range options

Technical data

[View equipment](#)



Manufacturer family photograph

M200 GT1 HQM DT3

Traditional Espresso Coffee Machine

Capacity / configuration	3 groups
Dimensions	1087 × 649 × 516 mm
Power / heat input	7.5–8.8 kW
Electrical supply	380–415 V 3N / 220–240 V 3 / 220–240 V; 50–60 Hz
Net weight	92 kg

Manufacturer range options

Technical data

[View equipment](#)

Automatic coffee machines

3 equipment selections



Manufacturer family photograph

S lite CP13 8L

Automatic Espresso Coffee Machine

Capacity / configuration	Recommended up to 80 cups/day; 8 L water tank
Dimensions	420 × 512 × 535 mm
Power / heat input	2900 W
Display	10.1-inch touchscreen
Net weight	20.5 kg
Hopper	750 g

[Technical data](#)

[View equipment](#)



Manufacturer family photograph

S20

Espresso Coffee Machine

Capacity / configuration	Up to 200 cups/day
Dimensions	370 × 620 × 762 mm
Power / heat input	3.2–3.8 kW
Electrical supply	220–240 V / 50 Hz
Net weight	71 kg

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)



S15 CS11

S15 CS11

Automatic Espresso Coffee Machine

Capacity / configuration	Up to 150 cups/day
Dimensions	350 × 605 × 715 mm
Power / heat input	2.7–3.1 kW
Electrical supply	220–240 V / 50 Hz
Net weight	49 kg
Hopper	2 × 0.65 kg
Boiler capacity	2 L

[Technical data](#)

[View equipment](#)

Grinders and dosing

3 equipment selections / 01 of 03



ELECTIVE

ELECTIVE

Grinder-Doser

Capacity / configuration	Hopper: 1.5-1.7 kg
Dimensions	215 × 400 × 580 mm
Power / heat input	320 W
Net weight	19 kg
Hopper	1.5-1.7 kg
Grinding burrs	64 mm flat burrs
Speed	1450 rpm at 50 Hz
Electrical supply	220-240 V / 50-60 Hz

[Technical data](#)

[View equipment](#)



ELECTIVE AT

ELECTIVE AT

Grinder-Doser + Auto tamper

Capacity / configuration	Hopper: 1.5-1.7 kg
Dimensions	215 × 400 × 582 mm
Power / heat input	320 W
Electrical supply	200-240 V / 50 Hz
Net weight	22.8 kg
Grinding burrs	64 mm flat burrs, Red Speed treatment
Display	4.3-inch LCD touchscreen

[Technical data](#)

[View equipment](#)



Casadio Enea On Demand

ENEA ON DEMAND

Casadio Enea On Demand Grinder

Capacity / configuration	Hopper: 1.2 kg
Dimensions	194 × 368 × 510 mm
Power / heat input	360 W at 50 Hz / 460 W at 60 Hz
Electrical supply	220-240 V / 50 Hz; 220 V / 60 Hz
Hopper	1.2 kg
Grinding burrs	64 mm flat burrs
Net weight	9.5 kg
Output	6.5 kg/hour

[Technical data](#)

[View equipment](#)

Grinders and dosing

1 equipment selection / 02 of 03



ENEA RE OD

Casadio Enea On Demand Grinder

Capacity / configuration	Hopper: 1.1 kg
Dimensions	200 × 411 × 511 mm
Power / heat input	360-460 W
Electrical supply	220-240 V / 50 Hz; 220 V / 60 Hz
Net weight	9.4 kg
Hopper	1.1 kg
Grinding burrs	64 mm, 42CrMo4
Display	2.4-inch capacitive touchscreen
Output	2 g/s
Speed	1400 rpm

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Manufacturer family photograph

Grinders and dosing

1 equipment selection / 03 of 03



Manufacturer family photograph

G50

Grinder-Doser – On Demand

Capacity / configuration	Hopper: 1.1 kg
Dimensions	210 × 384 × 559 mm
Power / heat input	550 W
Electrical supply	220-240 V / 50 Hz
Net weight	13 kg
Grinding burrs	64 mm PVD flat burrs
Display	3.5-inch TFT touchscreen

[Technical data](#)

[View equipment](#)

Milk cooling

1 equipment selection



Manufacturer family photograph

Frigo 4L

Milk Cooler

Capacity / configuration	Up to 4.2 L of milk
Dimensions	220 × 512 × 446 mm
Internal dimensions	160 × 190 × 280 mm

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Juice & fruit preparation

Juicing, fruit pressing and fruit-preparation equipment. Match the equipment format and throughput to the beverage service.

05

Equipment selections

03

Functional groups

Choose the model, capacity and configuration around your project.



CANCAN 0203

Automatic orange juicers

3 equipment selections



CANCAN 0203

CANCAN 0203

Automatic Orange Juicer

Capacity / configuration	Basket Capacity :15 kg; Production Capacity:38 Pcs/min
Dimensions	750 × 580 × 980 mm
Power / heat input	370 W
Electrical supply	220-240 V / 50-60 Hz

[Technical data](#)

[View equipment](#)



CANCAN 0203 + 1107

CANCAN 0203 + 1107

Automatic Orange Juicer With Cabinet

Capacity / configuration	Production Capacity : 38 Pcs/ min; Basket Capacity :15 kg
Power / heat input	370 W
Electrical supply	220-240 V / 50-60 Hz

[Technical data](#)

[View equipment](#)



CANCAN 0206

CANCAN 0206

Automatic Orange Juicer

Capacity / configuration	Capacity: 28 oranges/min; Fruit Hopper Capacity: 7 kg
Dimensions	720 × 415 × 865 mm
Power / heat input	0.25 kW
Electrical supply	220-240 V / 1Ph / 50-60 Hz

[Technical data](#)

[View equipment](#)

Pomegranate presses

1 equipment selection



CANCAN 0603

Automatic Pomegranate Press

Capacity / configuration	Fruit Hopper Capacity: 7 kg; Capacity: 6 fruits/min
Dimensions	310 × 420 × 680 mm
Power / heat input	0.55 kW
Electrical supply	220-240 V / 50-60 Hz

[Technical data](#)

[View equipment](#)

CANCAN 0603

Fruit peeling

1 equipment selection



CANCAN 0801

Pineapple Peeler Machine

Capacity / configuration Pineapple height up to 150 mm

Dimensions 400 × 250 × 1,100 mm

[Technical data](#)

[View equipment](#)

CANCAN 0801

Ice production

Cube, flake and granular ice production. Compare output, storage and rated operating conditions for the intended service.

13

Equipment selections

02

Functional groups

Choose the model, capacity and configuration around your project.



G1000

Cube ice machines

1 equipment selection / 01 of 09



C300

Modular Ice Cube Machine

Capacity / configuration	300 kg / 24 h
Dimensions	1250 × 580 × 848 mm
Average power consumption	3000 W
Electrical supply	220-240 V ~ 50 Hz
Refrigerant	R452A
Rated conditions	+21°C ambient / +15°C water; dimensions exclude feet
Power measurement conditions	+43°C ambient, standard voltage
Net weight	152 kg
Cooling system	Air / water cooled

[Technical data](#)

[View equipment](#)

C300

Cube ice machines

1 equipment selection / 02 of 09



Manufacturer family photograph

CB1265A

Ice Cube Maker

Capacity / configuration	Up to 140 kg / 24 h
Dimensions	838 × 743 × 1070 mm
Average power consumption	900 W
Electrical supply	220-240 V ~ 50 Hz
Refrigerant	R290
Power measurement conditions	+43°C ambient, standard voltage
Net weight	113 kg
Cooling system	Air / water cooled
Storage capacity	65 kg
Dimension basis	Overall dimensions exclude adjustable feet

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Cube ice machines

1 equipment selection / 03 of 09



CB1565A

Ice Cube Maker

Capacity / configuration	152 kg / 24 h
Dimensions	838 × 743 × 1070 mm
Average power consumption	1150 W
Electrical supply	220-240 V ~ 50 Hz
Refrigerant	R290
Rated conditions	+21°C ambient / +15°C water; dimensions exclude feet
Power measurement conditions	+43°C ambient, standard voltage
Net weight	118 kg
Cooling system	Air / water cooled
Storage capacity	65 kg

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Manufacturer family photograph

Cube ice machines

1 equipment selection / 04 of 09



Manufacturer family photograph

CB249A

Ice Cube Maker

Capacity / configuration	29 kg / 24 h
Dimensions	387 × 476 × 686 mm
Average power consumption	270 W
Electrical supply	220-240 V ~ 50 Hz
Refrigerant	R290
Rated conditions	+21°C ambient / +15°C water; dimensions exclude feet
Power measurement conditions	+43°C ambient, standard voltage
Net weight	32 kg
Cooling system	Air / water cooled
Storage capacity	9 kg

Manufacturer range options

Technical data

[View equipment](#)

Cube ice machines

1 equipment selection / 05 of 09



Manufacturer family photograph

CB316A

Ice Cube Maker

Capacity / configuration	38 kg / 24 h
Dimensions	497 × 598 × 686 mm
Average power consumption	340 W
Electrical supply	220-240 V ~ 50 Hz
Refrigerant	R290
Rated conditions	+21°C ambient / +15°C water; dimensions exclude feet
Power measurement conditions	+43°C ambient, standard voltage
Net weight	40 kg
Cooling system	Air / water cooled
Storage capacity	16 kg

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Cube ice machines

1 equipment selection / 06 of 09



Manufacturer family photograph

CB425A

Ice Cube Maker

Capacity / configuration	48 kg / 24 h
Dimensions	497 × 598 × 796 mm
Average power consumption	450 W
Electrical supply	220-240 V ~ 50 Hz
Refrigerant	R290
Rated conditions	+21°C ambient / +15°C water; dimensions exclude feet
Power measurement conditions	+43°C ambient, standard voltage
Net weight	46 kg
Cooling system	Air / water cooled
Storage capacity	25 kg

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Cube ice machines

1 equipment selection / 07 of 09



Manufacturer family photograph

CB640A

Ice Cube Maker

Capacity / configuration	72 kg / 24 h
Dimensions	735 × 610 × 849 mm
Average power consumption	590 W
Electrical supply	220-240 V ~ 50 Hz
Refrigerant	R290
Rated conditions	+21°C ambient / +15°C water; dimensions exclude feet
Power measurement conditions	+43°C ambient, standard voltage
Net weight	67 kg
Cooling system	Air / water cooled
Storage capacity	40 kg

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Cube ice machines

1 equipment selection / 08 of 09



Manufacturer family photograph

CB840A

Ice Cube Maker

Capacity / configuration	80 kg / 24 h
Dimensions	735 × 610 × 909 mm
Average power consumption	700 W
Electrical supply	220-240 V ~ 50 Hz
Refrigerant	R290
Rated conditions	+21°C ambient / +15°C water; dimensions exclude feet
Power measurement conditions	+43°C ambient, standard voltage
Net weight	71 kg
Cooling system	Air / water cooled
Storage capacity	40 kg

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Cube ice machines

1 equipment selection / 09 of 09



Manufacturer family photograph

CB955A

Ice Cube Maker

Capacity / configuration	95 kg / 24 h
Dimensions	735 × 610 × 1009 mm
Average power consumption	870 W
Electrical supply	220-240 V ~ 50 Hz
Refrigerant	R290
Rated conditions	+21°C ambient / +15°C water; dimensions exclude feet
Power measurement conditions	+43°C ambient, standard voltage
Net weight	74 kg
Cooling system	Air / water cooled
Storage capacity	55 kg

[Manufacturer range options](#)

[Technical data](#)

[View equipment](#)

Flake and granular ice machines

1 equipment selection / 01 of 04



G 1000

Ice Flakes

Capacity / configuration	1000 kg / 24 h
Dimensions	934 × 684 × 700 mm
Average power consumption	2550 W
Electrical supply	400-415 V ~ 3N 50 Hz
Refrigerant	R452A
Rated conditions	+21°C ambient / +15°C water; dimensions exclude feet
Power measurement conditions	+43°C ambient, standard voltage
Net weight	177 kg
Cooling system	Air / water cooled

[Technical data](#)

[View equipment](#)

G 1000

Flake and granular ice machines

1 equipment selection / 02 of 04



G510A+BIN240

Modular Ice Flake Machine

Capacity / configuration	510 kg / 24 h
Average power consumption	1700 W
Electrical supply	220-240 V ~ 50 Hz
Refrigerant	R452A
Rated conditions	+21°C ambient / +15°C water; dimensions exclude feet
Power measurement conditions	+43°C ambient, standard voltage
Net weight	102 kg
Cooling system	Air / water cooled
Ice-maker dimensions	560 × 569 × 695 mm

[Technical data](#)

[View equipment](#)

Manufacturer family photograph

Flake and granular ice machines

1 equipment selection / 03 of 04



GB1555

Ice Flake Maker

Capacity / configuration	155 kg / 24 h
Dimensions	738 × 690 × 1020 mm
Average power consumption	650 W
Electrical supply	220-240 V ~ 50 Hz
Refrigerant	R452A
Rated conditions	+21°C ambient / +15°C water; dimensions exclude feet
Power measurement conditions	+43°C ambient, standard voltage
Net weight	94 kg
Cooling system	Air / water cooled
Storage capacity	55 kg

[Technical data](#)

[View equipment](#)

Manufacturer family photograph

Flake and granular ice machines

1 equipment selection / 04 of 04



GB903A

Granular Ice Machine

Capacity / configuration	95 kg / 24 h
Dimensions	500 × 660 × 800 mm
Average power consumption	550 W
Electrical supply	220-240 V ~ 50 Hz
Refrigerant	R452A
Rated conditions	+21°C ambient / +15°C water; dimensions exclude feet
Power measurement conditions	+43°C ambient, standard voltage
Net weight	67 kg
Cooling system	Air / water cooled
Storage capacity	30 kg

[Technical data](#)

[View equipment](#)

Manufacturer family photograph

Stainless steel equipment

Stainless steel workstations, wash stations, storage, trolleys and extraction. Each selection is fabricated to the approved project specification and drawing.

19

Equipment selections

06

Functional groups

Choose the model, capacity and configuration around your project.



Project configuration reference

Workstations & cabinetry

3 equipment selections



Project configuration reference

FORGE Slide

Stainless Steel Work Table with Sliding Door Cabinet

Material	Stainless steel – grade and thickness specified for the project
Configuration	Sliding doors / Rear upstand
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)



Project configuration reference

FORGE Twin

Stainless Steel Work Table with Cabinet

Material	Stainless steel – grade and thickness specified for the project
Configuration	Twin hinged doors / Rear upstand
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)



Project configuration reference

REACH Cabinet

Stainless Steel Wall Cabinet with Sliding Doors

Material	Stainless steel – grade and thickness specified for the project
Configuration	Wall mounted / Sliding doors
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)

Storage & tray handling

3 equipment selections



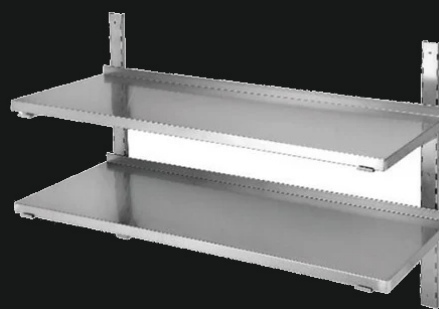
Project configuration reference

REACH Four

Kitchen Storage Rack

Material	Stainless steel - grade and thickness specified for the project
Configuration	Four shelf levels / Open access
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)



Project configuration reference

REACH Duo

Double Wall-Mounted Stainless Steel Shelf

Material	Stainless steel - grade and thickness specified for the project
Configuration	Two shelf levels / Wall mounted
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)



Project configuration reference

GLIDE Rack

Rack Trolley.

Material	Stainless steel - grade and thickness specified for the project
Configuration	Upright tray guides / Mobile frame
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)

Trolleys & service

3 equipment selections / 01 of 02



Project configuration reference

GLIDE Platform

Stainless Steel Platform Trolley

Material	Stainless steel - grade and thickness specified for the project
Configuration	Open platform / Tubular handle
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)



Project configuration reference

GLIDE Deck

Stainless Steel Platform Trolley

Material	Stainless steel - grade and thickness specified for the project
Configuration	Braced handle / Open deck
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)



Project configuration reference

GLIDE Serve

Stainless Steel Utility Cart

Material	Stainless steel - grade and thickness specified for the project
Configuration	Three shelves / Twin handles
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)

Trolleys & service

1 equipment selection / 02 of 02



Project configuration reference

GLIDE Shelf

Shelf Utility Cart

Material	Stainless steel - grade and thickness specified for the project
Configuration	Three shelves / Mobile frame
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)

Sinks & wash stations

3 equipment selections



Project configuration reference

FLOW Duo

Double Bowl Stainless Steel Sink with Drainboard

Material	Stainless steel - grade and thickness specified for the project
Configuration	Twin bowls / Side drainboard
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)



Project configuration reference

FLOW Line

Double Bowl Stainless Steel Sink

Material	Stainless steel - grade and thickness specified for the project
Configuration	Twin bowls / Lower shelf
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)



Project configuration reference

FLOW Hand

Hand Wash Sink

Material	Stainless steel - grade and thickness specified for the project
Configuration	Wall mounted / Rear splashback
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)

Mobile utility

3 equipment selections



Project configuration reference

FLOW Mobile

Mobile Stainless Steel Sink

Material	Stainless steel - grade and thickness specified for the project
Configuration	Single bowl / Wheeled frame
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)



Project configuration reference

FLOW Soak

Stainless Steel Soaking Tank Trolley

Material	Stainless steel - grade and thickness specified for the project
Configuration	Open tank / Mobile base
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)



Project configuration reference

CLEAR Roll

Stainless Steel Waste Bin with Wheels

Material	Stainless steel - grade and thickness specified for the project
Configuration	Hinged lid / Mobile base
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)

Extraction & drainage

3 equipment selections



Project configuration reference

AERO Wall

Stainless Steel Exhaust Hood

Material	Stainless steel - grade and thickness specified for the project
Configuration	Wall-line format / Filter bank
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)



Project configuration reference

AERO Island

Stainless Steel Island Exhaust Hood

Material	Stainless steel - grade and thickness specified for the project
Configuration	Island format / Central filter bank
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)



Project configuration reference

CLEAR Channel

Stainless Steel Linear Floor Drain

Material	Stainless steel - grade and thickness specified for the project
Configuration	Linear channel / Perforated grate
Dimensions	Made to the approved project drawing
Specification	Dimensions, steel grade, capacity and service duties confirmed in the project quotation

[View equipment](#)

Retail fixtures

Retail shelving and bakery and produce displays.
Specify the layout, dimensions, finishes and loading requirements for the individual project.

07

Equipment selections

03

Functional groups

Choose the model, capacity and configuration around your project.



Project configuration reference

Bakery display

2 equipment selections



Project configuration reference

Bakery island

Bakery island

Finish	Electrostatic powder coating – colour and finish agreed for the project
Dimensions	Configured to the approved store layout
Configuration	Shelf layout, loading and materials confirmed in the project quotation

[View equipment](#)



Project configuration reference

Bakery wall display

Bakery wall display

Finish	Electrostatic powder coating – colour and finish agreed for the project
Dimensions	Configured to the approved store layout
Configuration	Shelf layout, loading and materials confirmed in the project quotation

[View equipment](#)

Fresh-produce display

2 equipment selections



Project configuration reference

Produce island

Produce island

Finish	Electrostatic powder coating – colour and finish agreed for the project
Dimensions	Configured to the approved store layout
Configuration	Shelf layout, loading and materials confirmed in the project quotation

[View equipment](#)



Project configuration reference

Tiered produce display

Tiered produce display

Finish	Electrostatic powder coating – colour and finish agreed for the project
Dimensions	Configured to the approved store layout
Configuration	Shelf layout, loading and materials confirmed in the project quotation

[View equipment](#)

Retail shelving

3 equipment selections



Project configuration reference



Project configuration reference



Project configuration reference

Wall shelving

Wall shelving

Finish	Electrostatic powder coating - colour and finish agreed for the project
Dimensions	Configured to the approved store layout
Configuration	Shelf layout, loading and materials confirmed in the project quotation

[View equipment](#)

Gondola shelving

Gondola shelving

Finish	Electrostatic powder coating - colour and finish agreed for the project
Dimensions	Configured to the approved store layout
Configuration	Shelf layout, loading and materials confirmed in the project quotation

[View equipment](#)

Aisle-end displays

Aisle-end displays

Finish	Electrostatic powder coating - colour and finish agreed for the project
Dimensions	Configured to the approved store layout
Configuration	Shelf layout, loading and materials confirmed in the project quotation

[View equipment](#)

A composed buffet presentation

Kulsan creates coordinated tableware and buffet presentation collections for professional hospitality.



Plates & platters

Round and elongated forms for individual portions and shared presentation.

Serving bowls

Deep serving pieces for salads, sides and buffet assortments.

Display trays

Broad, low-profile trays for arranged food presentation.

Quality, documented.

Selected manufacturer certificates and declarations. Select a document to read the full copy.

Angelo Po

ISO 9001:2015

Quality management

Expiry: 02 Jun 2027

[View document](#)

Angelo Po

ISO 45001:2018

Occupational health & safety

Expiry: 10 Jun 2029

[View document](#)

UNOX

ISO 9001:2015

Quality management

Expiry: 01 Aug 2028

[View document](#)

UNOX

ISO 14001:2015

Environmental management

Expiry: 25 Apr 2028

[View document](#)

UNOX

ISO 45001:2018

Occupational health & safety

Expiry: 12 Apr 2029

[View document](#)

Sirman

ISO 14001:2015

Environmental management

Expiry: 09 Jan 2027

[View document](#)

Conti

Food-contact declaration

Materials in contact with food

Manufacturer declaration

[View document](#)

EuroIce

EU declaration of conformity

Refrigerated display equipment

Manufacturer declaration

[View document](#)

Full document copies are also included in this PDF's attachments.

Restaurants & Dining

01 / 02

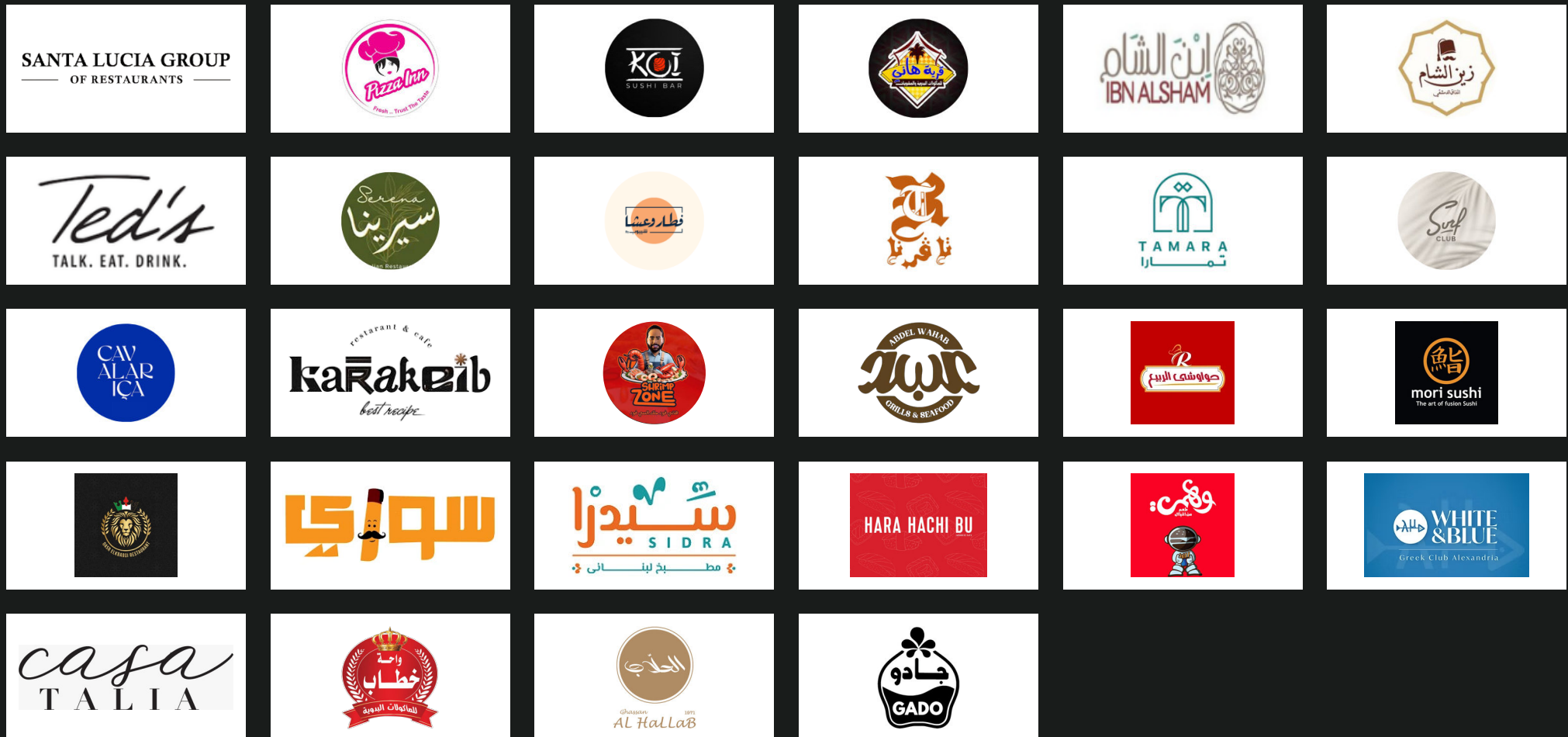
Client references across restaurants, dining concepts and hospitality groups.



Restaurants & Dining

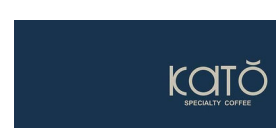
02 / 02

Client references across restaurants, dining concepts and hospitality groups.



Cafes & Coffee Concepts

Cafe, coffee and casual dining brands served by CAPRI.



Bakeries & Patisseries

Client references across bakery, pastry, confectionery and dessert concepts.



Supermarkets & Food Retail

01 / 02

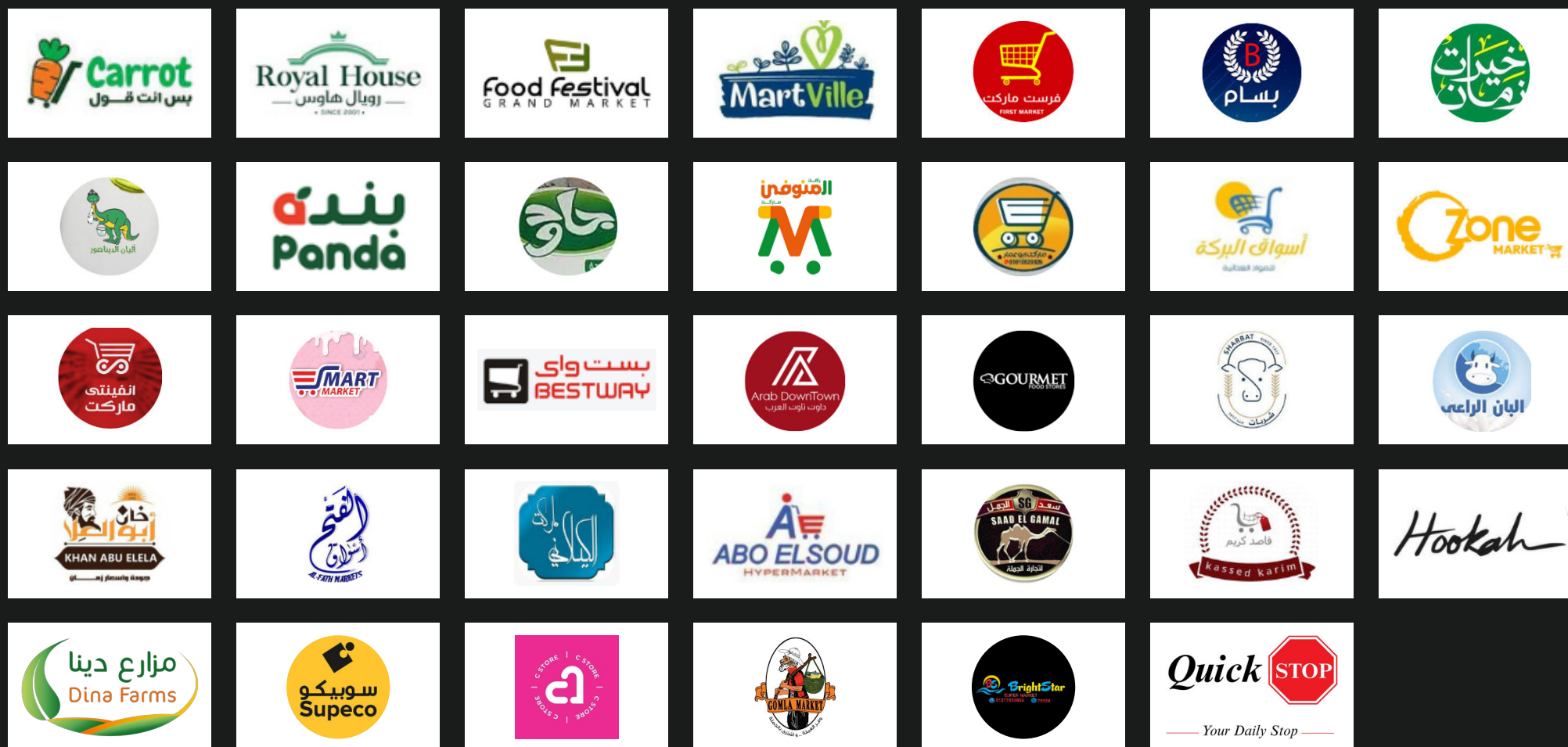
Client references across supermarkets, convenience and fresh-food retail.



Supermarkets & Food Retail

02 / 02

Client references across supermarkets, convenience and fresh-food retail.



Hotels & Resorts

Hospitality references across hotels, resorts and guest-service operations.



Corporate & Institutional

Client references across corporate, education, healthcare and institutions.



Every selection, indexed.

Equipment codes and catalogue selection names / 01 of 08

Angelo Po / 0N0GRG	014	Angelo Po / 1N0TPG	025	Angelo Po / 1S1BR1G	034
Angelo Po / 0N0SPE	016	Angelo Po / 1N1BR2E	033	Angelo Po / 1S1FA0G	026
Angelo Po / 0N1CP1GL	018	Angelo Po / 1N1BR2G	033	Angelo Po / 1S1FR2E	022
Angelo Po / 0N1FR1E	019	Angelo Po / 1N1BR3G	033	Angelo Po / 1S1FR4E	023
Angelo Po / 0N1FR1G	019	Angelo Po / 1N1CP2GL	018	Angelo Po / 1S1FR8G	023
Angelo Po / 0N1FR1I	019	Angelo Po / 1N1FAAG	025	Angelo Po / 1S1PE4E	027
Angelo Po / 0N1FR8G	020	Angelo Po / 1N1FR2E	021	Angelo Po / 1S1PI1E	036
Angelo Po / 0S0BME	016	Angelo Po / 1N1FR2I	022	Angelo Po / 1S1PI1G	037
Angelo Po / 0S0FA0	024	Angelo Po / 1N1PD2G	035	Angelo Po / 2N0FA	027
Angelo Po / 0S0FR3E	020	Angelo Po / 1N1PI1E	035	Angelo Po / 2N0FT7G	032
Angelo Po / 0S0GRG	014	Angelo Po / 1N1PI1G	035	Angelo Po / 2S0FA0	027
Angelo Po / 0S0SPE	016	Angelo Po / 1N1PI2E	036	Angelo Po / AT202GW	038
Angelo Po / 0S0TC1	028	Angelo Po / 1N1PI2G	036	EMPERO / EMP.101	040
Angelo Po / 0S1CP1E	018	Angelo Po / 1S0FA0	025	EMPERO / EMP.102	040
Angelo Po / 0S1FR1E	020	Angelo Po / 1S0FR4E	022	EMPERO / EMP.103	040
Angelo Po / 0S1FR3E	021	Angelo Po / 1S0FT1E	030	EMPERO / EMP.2000-SAG-R	049
Angelo Po / 0S1FR3G	021	Angelo Po / 1S0FT1G	030	EMPERO / EMP.3001-13	051
Angelo Po / 1N0BM2E	017	Angelo Po / 1S0FT3E	031	EMPERO / EMP.3004-13	051
Angelo Po / 1N0FAA	024	Angelo Po / 1S0FT3G	031	EMPERO / EMP.3EG	053
Angelo Po / 1N0FT1E	029	Angelo Po / 1S0FT4E	031	EMPERO / EMP.4	069
Angelo Po / 1N0FT3E	029	Angelo Po / 1S0FT7G	032	EMPERO / EMP.4+4	069
Angelo Po / 1N0FT3G	029	Angelo Po / 1S0GRG	015	EMPERO / EMP.4+4G	069
Angelo Po / 1N0FT7G	030	Angelo Po / 1S0PE4	026	EMPERO / EMP.4G	070
Angelo Po / 1N0GRG	014	Angelo Po / 1S0TPG	026	EMPERO / EMP.5	070
Angelo Po / 1N0PE4	024	Angelo Po / 1S1BR1E	034	EMPERO / EMP.5+5	070

Every selection, indexed.

Equipment codes and catalogue selection names / 02 of 08

EMPERO / EMP.6	071	EMPERO / EMP.DN.152	054	EMPERO / EMP.PKF-50-US	056
EMPERO / EMP.6+6	071	EMPERO / EMP.DN.170	055	EMPERO / EMP.PLC-D-GN41	045
EMPERO / EMP.6+6G	071	EMPERO / EMP.DN.171	055	EMPERO / EMP.PLS.5EE	056
EMPERO / EMP.60E-1530	075	EMPERO / EMP.DN.172	055	EMPERO / EMP.PLS.5EG	057
EMPERO / EMP.60G-1530	075	EMPERO / EMP.EI.01	044	EMPERO / EMP.PLS.7DE010	103
EMPERO / EMP.6G	072	EMPERO / EMP.EI.02	044	EMPERO / EMP.PLS.7FE010	103
EMPERO / EMP.BEH.30	076	EMPERO / EMP.ETK.01	094	EMPERO / EMP.PLS.7FE020	103
EMPERO / EMP.BPR.001	049	EMPERO / EMP.ETK.02	094	EMPERO / EMP.PLS.7FG010	104
EMPERO / EMP.BPR.002	049	EMPERO / EMP.HA.01	051	EMPERO / EMP.PLS.7FG020	104
EMPERO / EMP.BQ1	041	EMPERO / EMP.KCM.01	096	EMPERO / EMP.PLS.7FRE01	077
EMPERO / EMP.BQ1-S	041	EMPERO / EMP.KFE.020	076	EMPERO / EMP.PLS.7FRE03	078
EMPERO / EMP.BQ2	041	EMPERO / EMP.KFE.030	076	EMPERO / EMP.PLS.7FRG01	078
EMPERO / EMP.BQ2-S	042	EMPERO / EMP.KFG.020	077	EMPERO / EMP.PLS.7FRG03	078
EMPERO / EMP.BQ3	042	EMPERO / EMP.KFG.030	077	EMPERO / EMP.PLS.7IE010	057
EMPERO / EMP.BQ3-S	042	EMPERO / EMP.KR.010	044	EMPERO / EMP.PLS.7IE020	057
EMPERO / EMP.BQ4	043	EMPERO / EMP.KR.020	045	EMPERO / EMP.PLS.7IE022	058
EMPERO / EMP.BQ4-S	043	EMPERO / EMP.LK.001	100	EMPERO / EMP.PLS.7IE030	058
EMPERO / EMP.BSS.20	043	EMPERO / EMP.MEK010	045	EMPERO / EMP.PLS.7IG010	058
EMPERO / EMP.BST.001	094	EMPERO / EMP.MF.20	102	EMPERO / EMP.PLS.7IG020	059
EMPERO / EMP.BTG.01	053	EMPERO / EMP.MF4-6	100	EMPERO / EMP.PLS.7IG022	059
EMPERO / EMP.BTG.02	053	EMPERO / EMP.ORG.50	097	EMPERO / EMP.PLS.7IG030	059
EMPERO / EMP.CY.120	096	EMPERO / EMP.PFE4-Y	101	EMPERO / EMP.PLS.7IG032	060
EMPERO / EMP.CY.250	096	EMPERO / EMP.PFE423-Y	100	EMPERO / EMP.PLS.7IND010	079
EMPERO / EMP.DN.150	054	EMPERO / EMP.PFE6-Y	101	EMPERO / EMP.PLS.7IND020	079
EMPERO / EMP.DN.151	054	EMPERO / EMP.PKF-50-K	056	EMPERO / EMP.PLS.7IND030	079

Every selection, indexed.

Equipment codes and catalogue selection names / 03 of 08

EMPERO / EMP.PLS.7KE010	080	EMPERO / EMP.PLS.9FE020	105	EMPERO / EMP.PLS.9LG030-S	066
EMPERO / EMP.PLS.7KE010-P	080	EMPERO / EMP.PLS.9FG010	105	EMPERO / EMP.PLS.9ME010	089
EMPERO / EMP.PLS.7KE010-Y	080	EMPERO / EMP.PLS.9FG020	106	EMPERO / EMP.PLS.9SE010	089
EMPERO / EMP.PLS.7KE020	081	EMPERO / EMP.PLS.9FRE01	085	EMPERO / EMP.PLS.9SE020	089
EMPERO / EMP.PLS.7KE020-P	081	EMPERO / EMP.PLS.9FRE03	085	EMPERO / EMP.PLS.9WK010	090
EMPERO / EMP.PLS.7KE020-Y	081	EMPERO / EMP.PLS.9FRG01	086	EMPERO / EMP.PLS.9WK020	090
EMPERO / EMP.PLS.7KE030	082	EMPERO / EMP.PLS.9FRG03	086	EMPERO / EMP.PLS.9YRG80	090
EMPERO / EMP.PLS.7KE030-Y	082	EMPERO / EMP.PLS.9IE010	062	EMPERO / EMP.PLS.US-1	066
EMPERO / EMP.PLS.7KG010	082	EMPERO / EMP.PLS.9IE020	062	EMPERO / EMP.PLS.US-2	066
EMPERO / EMP.PLS.7KG020	083	EMPERO / EMP.PLS.9IE022	063	EMPERO / EMP.PRG.01	067
EMPERO / EMP.PLS.7KG030	083	EMPERO / EMP.PLS.9IG010	063	EMPERO / EMP.PRG.02	067
EMPERO / EMP.PLS.7KG031-S	093	EMPERO / EMP.PLS.9IG020	063	EMPERO / EMP.PSE020	067
EMPERO / EMP.PLS.7LG010	060	EMPERO / EMP.PLS.9IG022	064	EMPERO / EMP.PSG.3	068
EMPERO / EMP.PLS.7LG010-S	060	EMPERO / EMP.PLS.9IG030	064	EMPERO / EMP.SCM.01	052
EMPERO / EMP.PLS.7LG020	061	EMPERO / EMP.PLS.9KE010	086	EMPERO / EMP.SMO-C	091
EMPERO / EMP.PLS.7LG020-S	061	EMPERO / EMP.PLS.9KE020	087	EMPERO / EMP.SMO-G	091
EMPERO / EMP.PLS.7LG030	061	EMPERO / EMP.PLS.9KE030	087	EMPERO / EMP.SPO.01	072
EMPERO / EMP.PLS.7LG030-S	062	EMPERO / EMP.PLS.9KG010	087	EMPERO / EMP.SPO.02	072
EMPERO / EMP.PLS.7ME010	083	EMPERO / EMP.PLS.9KG020	088	EMPERO / EMP.SPO.03	073
EMPERO / EMP.PLS.7SE010	084	EMPERO / EMP.PLS.9KG020-O	088	EMPERO / EMP.SPO.04	073
EMPERO / EMP.PLS.7SE020	084	EMPERO / EMP.PLS.9KG030	088	EMPERO / EMP.STU.01	046
EMPERO / EMP.PLS.7WK010	084	EMPERO / EMP.PLS.9LG010	064	EMPERO / EMP.TDR.01	068
EMPERO / EMP.PLS.7WK020	085	EMPERO / EMP.PLS.9LG010-S	065	EMPERO / EMP.TK.001	101
EMPERO / EMP.PLS.9DE010	104	EMPERO / EMP.PLS.9LG020	065	EMPERO / EMP.VCM.01	095
EMPERO / EMP.PLS.9FE010	105	EMPERO / EMP.PLS.9LG020-S	065	EMPERO / EMP.WF.010	046

Every selection, indexed.

Equipment codes and catalogue selection names / 04 of 08

EMPERO / EMP.WF.020	046	UNOX / XB813G	110	UNOX / XEVC-0711-EPRM	126
EMPERO / JP.100E	068	UNOX / XB893	108	UNOX / XEVC-0711-EZRM	127
EMPERO / JP.120.I	047	UNOX / XEBC-06EU-E1RM	116	UNOX / XEVC-1011-EZRM	127
EMPERO / JP.120.S	048	UNOX / XEBC-06EU-GPRM	117	UNOX / XEVL-2011-GPRS	128
EMPERO / JP.CRP.01	091	UNOX / XEBC-10EU-E1RM	118	UNOX / XEVL-2011-YPRS	129
EMPERO / JP.CRP.01-P	092	UNOX / XEBC-10EU-GPRM	119	UNOX / XF043	112
EMPERO / JP.DS.20	098	UNOX / XEBL-16EU-E1RS	120	UNOX / XFT133	111
EMPERO / JP.DS.40	098	UNOX / XEBL-16EU-GPRS	121	UNOX / XFT197	111
EMPERO / JP.ID.01	092	UNOX / XEBPC-08EU-B	135	UNOX / XLT193	136
EMPERO / JP.ID01-A	092	UNOX / XEBPC-12EU-V	135	UNOX / XV513G	123
EMPERO / JP.IDW.02	093	UNOX / XEBPL-16EU-D	135	UNOX / XV813G	124
EMPERO / JP.MD.01	093	UNOX / XEDA-0611-EXRS	130	UNOX / XV893	125
EMPERO / JP.MK.107	052	UNOX / XEDA-0611-GXRS	131	FIMAK / CHEF IN 6	145
EMPERO / JP.OYD.03	050	UNOX / XEFR-03EU-ETDV	115	FIMAK / CLU	146
EMPERO / JP.PR.02	098	UNOX / XEFR-04EU-ELDP	113	FIMAK / EKF120*80/3	144
EMPERO / JP.SF.01	099	UNOX / XEFR-04HS-ELDV	113	FIMAK / FD-100-E	138
EMPERO / PLF.PLS.D1	073	UNOX / XEFR-06EU-ELRV	114	FIMAK / FD-100-G	139
EMPERO / PLF.PLS.D2	074	UNOX / XEFR-10EU-ELRV	114	FIMAK / FD-150-R-E	140
EMPERO / PLF.PLS.D3	074	UNOX / XEKPT-08EU-C	136	FIMAK / FD-150-R-G	141
EMPERO / PLF.PLS.D4	074	UNOX / XELA-05EU-EXRS	122	FIMAK / FMD-16 Large	146
EMPERO / PS.07	095	UNOX / XELA-05EU-EXRS-ET	122	FIMAK / FMD-16 Small	146
EMPERO / SD.09	052	UNOX / XEMA-01NS-MCDN	132	FIMAK / FRN10E	142
EMPERO / TK.05	095	UNOX / XEPA-0523-EXRN	134	FIMAK / FRN10E without proofer	142
UNOX / XB1083	108	UNOX / XESR-03HS-MDDN	133	FIMAK / FRN10G	142
UNOX / XB613G	109	UNOX / XEVC-0711-E1LM	126	FIMAK / FRN15E	143

Every selection, indexed.

Equipment codes and catalogue selection names / 05 of 08

FIMAK / FRN15G	143	Sirman / Hercules 30 2v	164	Sirman / SA 110	167
FIMAK / FRN15G - LONG LARGE	143	Sirman / Hercules 40 2v	164	Sirman / SA 130	167
FIMAK / GKF 120X80/2	144	Sirman / Hot Dog 4 Y09	161	Sirman / SANSONE 25 XP CE	175
FIMAK / KORTO-6	145	Sirman / IP 120 XP BA	165	Sirman / SIRIO 1 VV	162
FIMAK / KPF-4	145	Sirman / Is 12 VX	165	Sirman / SO 1840 F3	167
FIMAK / SPM 5	147	Sirman / IS 16X	165	Sirman / SO 2400 INOX	168
FIMAK / SPM 80	147	Sirman / IS V 15 IDRA	166	Sirman / SO 3100 INOX	168
FIMAK / SPM100	147	Sirman / IS V 25 IDRA	166	Sirman / Softcooker XP SR 1/1 GN	154
FIMAK / SPM130	148	Sirman / Katana 12 VV	158	Sirman / Softcooker Y09	154
FIMAK / SPM160	148	Sirman / Katana 20 VV	158	Sirman / TC 22 COLORADO CE	171
FIMAK / SPM40	148	Sirman / Knife Sterilizer	160	Sirman / TC 22 NEVADA ICE	168
Conti / FR5002CX	150	Sirman / Master 90 Hp 7 Y12	166	Sirman / TC 32 BARCELLONA	169
Conti / S/AR 30	150	Sirman / MIRRA 300	172	Sirman / TC 32 BARCELLONA ICE	169
Conti / SF18 500-1000	151	Sirman / Mirra 300 Y09	172	Sirman / TC 32 BUFFALO	169
Conti / SF18 500-700	151	Sirman / PALLADIO 330 WITH SCALE	172	Sirman / TC 32 COLORADO	170
Conti / SF18 600-1000	151	Sirman / PALLADIO 350	173	Sirman / TC 32 COLORADO H	170
Conti / SF18 600-1250	152	Sirman / PALLADIO 350 AUTOMECH	173	Sirman / TC 32 NEVADA ICE	170
Conti / SF500B-700	152	Sirman / PALLADIO 350 AUTOMECH FROZEN	174	Sirman / TC 42 Montana Hp5 Y12	171
Sirman / C-TRONIC 15 PLUS	157	Sirman / PALLADIO 350 AUTOMECH VV	173	Sirman / TM INOX	159
Sirman / C-TRONIC 9 VT CE	160	Sirman / PALLADIO 350 INGR	174	Sirman / TOSTI 18W	163
Sirman / C-TRONIC 9 VV	157	Sirman / PD VC LR-LR	161	Sirman / Triton	163
Sirman / EASYSOFT 25 BX	156	Sirman / PIASTRA SCALDAPIZZA	162	Sirman / Vortex 43	159
Sirman / GF VENTILATA	157	Sirman / Plutone 7	164	Sirman / VORTEX 75 VT	160
Sirman / GFX HP 2 INOX	158	Sirman / PPJ 20 SC	159	Sirman / W8 30 EASY TOUCH DX	154
Sirman / GW 5	161	Sirman / ROLLER LONG VV	162	Sirman / W8 40 EASY TOUCH BX	155

Every selection, indexed.

Equipment codes and catalogue selection names / 06 of 08

Sirman / XSTEEL 350	174	FRENOX / CGN3	189	FRENOX / VN16-P	195
DIHR / GS 50 T	177	FRENOX / CGN3-E	211	FRENOX / VN7-M-REZ	196
DIHR / HT 11 T	177	FRENOX / CKT2-W-K-WP	215	FRENOX / VN8-P	197
DIHR / RX 104 E	178	FRENOX / DSP155-R290	220	FRENOX / VTN100-SY	219
DIHR / RX 356	178	FRENOX / DSP210-R290	220	ALASKA / BAKU	246
VITAL / VBY 500CD-P	180	FRENOX / JB130-T	218	ALASKA / Baku 100 curv	247
VITAL / VBY-1000D	181	FRENOX / MB100-T	215	ALASKA / Baku 100 st	247
FRENOX / BF4	191	FRENOX / MB250-2D-R	216	ALASKA / Butchery 200	245
FRENOX / BGL1	198	FRENOX / MB350-L	217	ALASKA / DELHI	227
FRENOX / BGL2	199	FRENOX / MC1	217	ALASKA / DELHI 1250D70	232
FRENOX / BGL3	200	FRENOX / MGA2-04	212	ALASKA / DELHI 2000D70	232
FRENOX / BGN2	184	FRENOX / MGA3-04	213	ALASKA / DELHI 2500D70	233
FRENOX / BGN3	185	FRENOX / PZT155-W	214	ALASKA / DOHA	238
FRENOX / BL14-M	201	FRENOX / PZT210-W	214	ALASKA / DOHA 2D	253
FRENOX / BL4	202	FRENOX / SB1	221	ALASKA / DOHA 2D - FGD	254
FRENOX / BL7-M	203	FRENOX / UGN3-DZ-6D	207	ALASKA / DOHA 3D	253
FRENOX / BN14-M	192	FRENOX / UGN3-SH-DZ-6D	208	ALASKA / DOHA 3D - FGD	254
FRENOX / BN7-M	193	FRENOX / USN3-SH-DZ-6D	190	ALASKA / DOHA 5D	253
FRENOX / BSN1-C	186	FRENOX / VBL10-R290	222	ALASKA / DOHA 5D - FGD	254
FRENOX / BSN1-C-DZ W/O B	187	FRENOX / VBL15-R290	223	ALASKA / EGE	240
FRENOX / BSN2	188	FRENOX / VBL5	224	ALASKA / FIRAT-D	239
FRENOX / CEK2	206	FRENOX / VBL5-R290	225	ALASKA / FIRAT-D 1250	241
FRENOX / CGN2	183	FRENOX / VL14-M-REZ	204	ALASKA / FIRAT-D 1875	241
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