Taiya Foodservice Equipment Catalogs

SOUTHBEND Since 1898

Lang

APW wyott

Duke

CROWN STEAM GROUP

PRINCECASTLE

Antunes EXPECT SUCCESS

CARTER-HOFFMANN

Crathco

Swedlinghaus

vittoria

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SOUTHBEND
Since 1898

TODAY'S COOKING SOLUTIONS

ISO Certified

Southbend is committed to exceeding customer's needs and expectations by the innovative design, manufacture and delivery of the highest quality products in the heavy duty commercial cooking equipment industry, dedicated to accountability and continuous improvement.

Southbend's other certifications*

*not all Southbend products have all of these certifications. Reference product spec sheet for individual certifications.
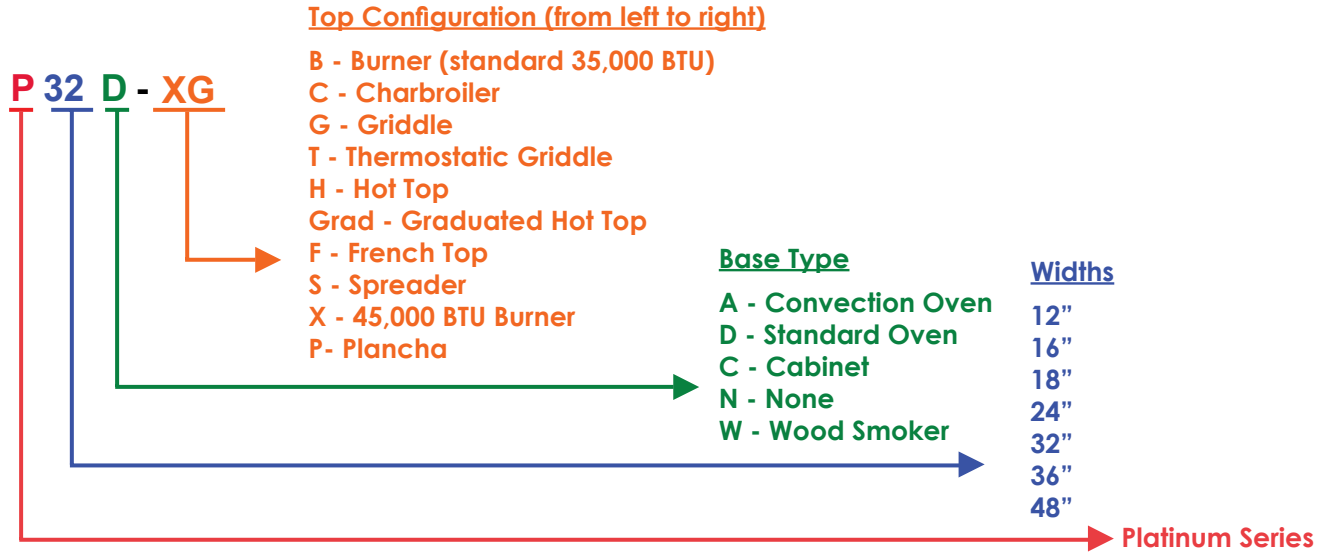
CREATING TODAY'S COOKING SOLUTIONS

Taiwa Company IN   Foodservice equipment

Platinum Series Sectional offers virtually an unlimited number of designs and configuration to fit any kitchen's need. Offering thousands of possible combinations, as well as options and accessories, personalizing your kitchen is up to you. You can choose from open top burners to griddles, charbroilers, planchas, and hot tops, in a variety of sizes and combinations. Building the perfect complement is limitless. With a vast array of models to choose from, Southbend has created a model naming system to simplify the selections in designing your optimal kitchen equipment layout.

P 32 D - XG

Top Configuration (from left to right)
B - Burner (standard 35,000 BTU)
C - Charbroiler
G - Griddle
T - Thermostatic Griddle
H - Hot Top
Grad - Graduated Hot Top
F - French Top
S - Spreader
X - 45,000 BTU Burner
P- Plancha

Base Type
A - Convection Oven
D - Standard Oven
C - Cabinet
N - None
W - Wood Smoker

Widths
12"
16"
18"
24"
32"
36"
48"

Platinum Series

Competitive Information

Standard Features:	Southbend Platinum	Garland Master	Montague Legend	Vulcan V Series
All stainless	Yes	No	No	No
Sectional footprint	32" or 36"	34"	36"	36"
Fully welded frame	No	No	Yes	Yes
Rear gas connection standard	Yes	No	No	Yes
Rear gas size	1"	3/4", 1", 1-1/4"	3/4", 1-1/4"	1-1/4"
Front manifold size	1-1/4"	1-1/4"	1-1/4"	1-1/4"
Standard open top BTU (NAT)	35K	24K	30K	35K
Optional open top BTU (NAT)	45K	30K	30K	n/a
Lifetime non-clog burner	Yes	No	No	No
One piece burner	Yes	No	No	No
Removable welded steel grates	Yes	No	No	No
Fabrication done in-house	Yes	No	Yes	No
Stainless sides and back standard	Yes	No	No	Yes
Warranty	1 year	2 year	1 year	1 year
24/7 warranty	Yes	No	No	No
Battery spark ignition (Closed Tops)	Yes	Yes	No	No
Full porcelain oven interior	Yes	Yes	Yes	No
Oven rack positions	5	4	3	3
Racks included	3	1	1	1
Oven BTUs Std/Convection	45K	40K	40K	50K/32K
Oven temperature range	150^0F-550^0F	150^0F-500^0F	low-500^0F	150^0F-550^0F
Continuous front rail on every piece	Yes	No	No	No
Refrigerated base mount	Yes	No	Yes	Yes

Broilers

Southbend has over 115 years of experience in this industry. That experience is best illustrated with our broilers, an industry standard for over 40 years which can be found in some of the finest and most prestigious restaurants and steakhouses in the world.

In the hectic environment of today's steakhouses, you need three things from your equipment: speed, consistency and durability. We offer some of the hottest broilers in the market. Our higher BTU's from our infrared or radiant broilers offer an unparalleled evenness of cooking.

Our heavy-duty construction can take whatever your kitchen dishes out. A hand built stainless steel frame construction is durable enough to take the punishing demands of a busy restaurant, night after night.

Upright Broilers

270
w/ optional casters

Standard Features

- Burner tile guard
- Stainless steel front, top and sides
- Highest capacity in smallest footprint
- Round grids - great for meat marking
- Removable grids for easy cleaning
- Power blower
- Removable grease drawer
- Washable stainless steel air filters and grease filtration system
- 3/4" rear gas connection - Sectional Match units have a 1" rear gas connection and a 1-1/4" front gas manifold
- Available in single and double decks
- Available in Radiant and Infrared
- Available with warming ovens or can be mounted on Standard and Convection Oven bases
- * See specification sheet for installation details

#1 CHOICE
of Famous Steakhouse Restaurants Around The Globe!

Competitive Information

Standard Features:	Southbend 171	Garland M100XR	Montague 136W36	Vulcan VBB1F	Jade JSHBI-36H
Stainless steel front & sides	Yes	Yes	No	Yes	Yes
Two removable racks	Yes	Yes	Yes	No	Yes
PATENTED, high-power multidirectional burners for better heat distribution.	Yes	No	No	No	No
Total BTU output	104,000	70,000	124,000	100,000	104,000
Air filtration screen	Yes	No	No	No	No
Power blower	Yes	Yes	No	Yes	Yes
Optional warming oven	Yes	Yes	Yes	Yes	Yes
8" Rack-stop	Yes	No	No	No	No
Optional oven base	Yes	Yes	Yes	Yes	Yes
24/7 Warranty	Yes	No	No	No	No

Upright Radiant Broilers - Sectional Match

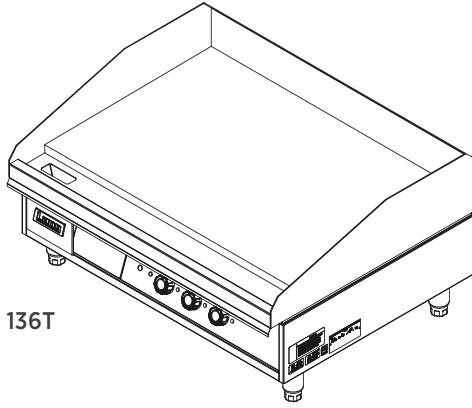| Configuration	Model Number	Weight	Dimension WxHxD	Code
Sectional Match, single deck radiant broiler with warming oven and cabinet base - 110,000 BTU	P32C-32B	955 (434)	32"x75"x39"	200713
Sectional Match, single deck radiant broiler with warming oven and standard oven base - 142,000 BTU	P32D-3240	995 (447)	32"x75"x39"	200713
Sectional Match, single deck radiant broiler with warming oven and convection oven base - 142,000 BTU	P32A-3240	995 (447)	32"x75"x40.75"	200713

w/legs   w/optional casters

◆Contact Taiya for more details.

Broiler Options and Accessories

Options and Accessories	Choice
1" pressure regulator (Sectional Match)	
Extra plated oven rack	
Stainless steel flue diverter	
4" or 6" Casters in lieu of legs	
Stainless steel rear (Sectional Match)	
Electric heating element for warming oven (Infrared broilers only)	

Electric Countertop Griddle

Snap-Action/Steel Plate □**124T** □**136T** □**148T** □**160T** □**172T**
Snap-Action/Chrome Plate □**124TC** □**136TC** □**148TC** □**160TC** □**172TC**
Solid State/Steel Plate □**124S** □**136S** □**148S** □**160S** □**172S**
Solid State/Chrome Plate □**124SC** □**136SC** □**148SC** □**160SC** □**172SC**

136T

FEATURES

- One [1] inch (25 mm) thick griddle surface
- 6 kW of power per twelve [12] inch section of griddle
- 5.5-inch (140 mm) rear and side splash guard and a 3.5-inch (89 mm) by one [1] inch (25 mm) grease trough for easy cleanup
- Standard Accu-Temp™ controls use snap-action thermostats and operate between 200° F (93° C) and 550° F (288° C)
- Optional Selectronic™ controls use a solid-state system which reacts to a temperature change as small as 1°F and operate between 175° F (79° C) and 450° F (232° C)
- Both types of thermostat allow independent control of each twelve [12] inch (305 mm) section of griddle

OPTIONS & ACCESSORIES

- Polished steel or chrome griddle plate
- Snap-action thermostats or solid state temperature control
- Contact or radiant clamshell hood—up to one per twelve [12] inch (305mm) of griddle surface
- Custom grooved plate, 12 or 24 inches (305 or 610 mm) from either side
- Steel stand with legs or casters

CERTIFICATIONS

DESCRIPTION

Lang electric griddles are designed to be reliable, efficient, and accurate. Each twelve [12] inch (305 mm) section has its own independent temperature control and the griddle surface is one [1] inch (25 mm) thick, providing even cooking of multiple different products at the same time.

SPECIFICATIONS

The Lang electric countertop griddle will be constructed in the U.S.A. with a corrosion-resistant stainless steel base. The griddle plate will be one [1] inch (25 mm) thick and come with either a chrome or polished steel surface. The incoloy sheathed heating elements will allow control of each twelve [12] inch (305 mm) section. The temperature will be controlled by either Selectronic™ solid state system or Accu-Temp™ snap-action thermostats.. There will be one temperature control for each twelve [12] inch (305 mm) section. The power will be rated at 6 kW per twelve [12] inch (305 mm) of griddle width. The units will be shipped ready to hard-wire to a 208V/3-phase connection. They will be able to be field-converted to 208/1- phase, 240V/1- or 3-phase. A 480V/ 3-phase* is available, and will be shipped ready to hard-wire. 60-inch and 72-inch models will require two [2] connections. *Specify voltage when ordering.

WARRANTY

These units come with a one [1] year warranty for parts and labor.
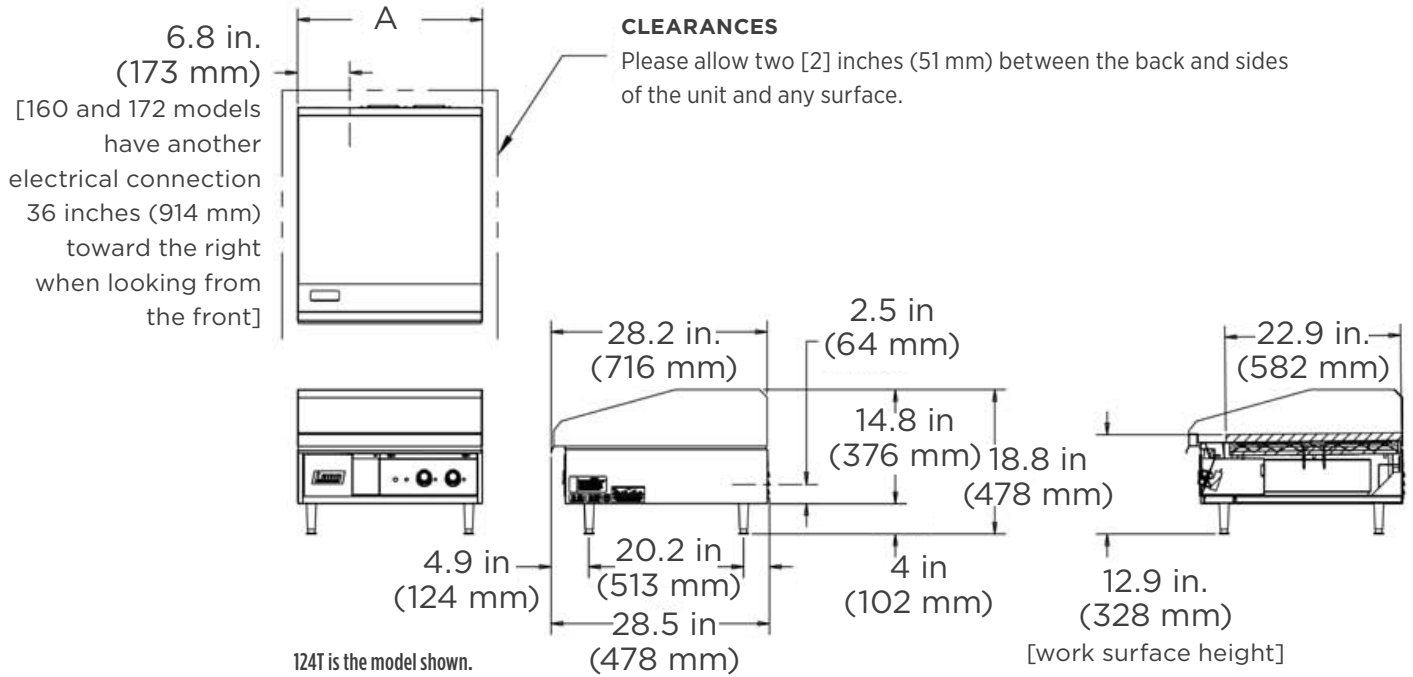
MADE IN THE
USA

Electric Countertop Griddle

Snap-Action/Steel Plate ☐124T ☐136T ☐148T ☐160T ☐172T
Snap-Action/Chrome Plate ☐124TC ☐136TC ☐148TC ☐160TC ☐172TC
Solid State/Steel Plate ☐124S ☐136S ☐148S ☐160S ☐172S
Solid State/Chrome Plate ☐124SC ☐136SC ☐148SC ☐160SC ☐172SC

6.8 in. (173 mm)
[160 and 172 models have another electrical connection 36 inches (914 mm) toward the right when looking from the front]

A

CLEARANCES
Please allow two [2] inches (51 mm) between the back and sides of the unit and any surface.

28.2 in. (716 mm)
2.5 in (64 mm)
14.8 in (376 mm)
18.8 in (478 mm)
22.9 in. (582 mm)

4.9 in (124 mm)
20.2 in (513 mm)
4 in (102 mm)
28.5 in (478 mm)
12.9 in. (328 mm)
[work surface height]

124T is the model shown.

MODEL	HEIGHT	WIDTH [A]	DEPTH	VOLTAGE	kW	1Φ	3Φ L1	3Φ L2	3Φ L3	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
124	18.8 in. (478 mm)	24.1 in. (612 mm)	28.5 in. (724 mm)	208 240 480	12	57.7 50 N/A	50 43.3 22	28.9 25 13	28.9 25 13	300 lb. (136 kg)	228 lb. (103 kg)
136	18.8 in. (478 mm)	36.1 in. (914 mm)	28.5 in. (724 mm)	208 240 480	18	86.5 75 N/A	50 43.3 22	50 43.3 22	50 43.3 22	409 lb. (186 kg)	331 lb. (150 kg)
148	18.8 in. (478 mm)	48 in. (1.22 m)	28.5 in. (724 mm)	208 240 480	24	115.2 100 N/A	76 66.1 33	76 66.1 33	50 43.3 22	520 lb. (236 kg)	428 lb. (194 kg)
160[1]	18.8 in. (478 mm)	60 in. (1.52 m)	28.5 in. (724 mm)	208 240 480	30	C1 same as 136 / C2 same as 124				656 lb. (298 kg)	556 lb. (252 kg)
172[1]	18.8 in. (478 mm)	72 in. (1.83 m)	28.5 in. (724 mm)	208 240 480	36	C1 same as 136 / C2 same as 136				787 lb. (357 kg)	642 lb. (291 kg)

[1] Requires two electrical connections, noted as C1 for connection one [1] and C2 as connection two [2]. These models are not CSA / ETL certified.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

Slim-Line Vertical Contact Toaster   Product # 297

Prince Castle's Slim-Line Bun Toaster provides perfect carmelization by contact toasting. The 297-Series toasters put versatility in your kitchen and use less counter space.

A unique two-level platen design allows operators to toast thicker bun crowns and thinner bun heels at the same time. A self-adjusting chain assembly provides proper tensioning and helps prevent binding.

Model 297-T9 toasts up to 2200 buns per hour, Model 297-T12P toasts up to 2000 buns per hour, Model 297-T20 toasts up to 1400 buns per hour, and Model 297-T40 toasts up to 720 buns per hour. Stainless-steel construction makes the 297-Series toaster durable and easy-to-clean.

All Prince Castle Slim-Line Toasters include a release sheet kit consisting of a stainless-steel clamp and two non-stick release sheets to protect against bun sticking. These sheets are used one at a time over the platen to protect the toasting surface, to eliminate bun sticking and to keep the toaster clean and working properly.

Product Features

- Delivers higher speeds and temperature while maintaining proven reliable design.
- Stronger motor and higher temperature platen increases performance.
- Unique two-level platen design allows operators to toast thicker bun crowns ans thinner bun heels at the same time.
- Adjustable bun crush controls and thermostat allow precise toasting for various bread products.
- Compact design requires only 8" (20.3 cm) of counter space depth.
- 9, 12, 20 and 40 second toasting models are available.
- Re-designed conveyor assembly improves reliablility.
- Easy to clean and maintain.
- Adjustable thermostat or precise toasting.
- One-year parts and labor warranty.

Slim-Line Vertical Contact Toaster Model #: 297-Series

Dimensions

Model Number	Width in (cm)	Height in (cm)	Depth in (cm)	Shipping Weight lbs (kg)	Shipping Volume cu. ft (cu. m)
297 Series	25.00 (63.50)	26.30 (66.80)	8.30 (21.10)	82.00 (37.2)	7.50 (.21)

Output & Electrical

Model Number	Description	Output (Buns/Hr.)	Volts	Hz	Watts	Amps	Plug
297-T20FCE	20-Sec. Vertical Contact Toaster 230V	1400	230	50	1700	7.4	CEE 7.7

Accessories

Model Number	Description
511	Optional Bun Dresser
197-260	Replacement 3mm Release Sheets 2pk
196-12	Replacement 5mm Release Sheets 2pk

Replacement Release Sheets   Optional Bun Dresser

Specifications

HEEL   CROWN

11.808

2.932

3.995

5.384

3.11 in (7.9 cm)

A

B

C

2.19 in (5.56 cm) TO CENTER OF POWERCORD

Certifications

APW wyott
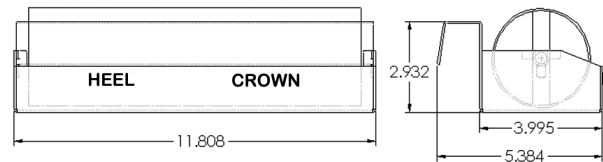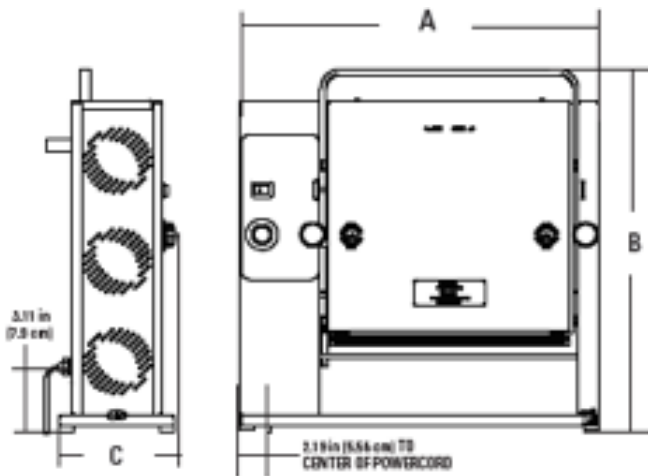
Toaster SERIES

M-95 Bun Grill Toasters

M-95 bun grill toasters are available in two standard models with built-in extended grill.
Optional gear speeds allow grilling 1000 bun-halves per hour. For M-95-3, Specify slow (45 seconds) or fast gear (22 seconds) when ordering (standard gear for M-95-3 is 35 seconds). Internal cooling fan keeps components cool for longer life. For dry toasting applications, PTFE sheet must be used. Super feeder included. Cannot ship UPS. If shipping via air freight, dimensional weights apply. Backed by
APW's One Year Warranty.

M-95 Vertical Bun Grill Toasters

Model	Part #	Electric	Dimensions	Weight (lbs)	Code
M-95-3FC-CE (35 sec. gear only)	M953FC-EUR-CE	230V, 50Hz,2550W, 11.1 Amps	30 1/2"H x 24 1/2"W x 17 1/2"D	105	200704
Options for M-95 toasters					
	Description		Part #	Weight (lbs)	Choice
M-95-2 Bun slide	Collects buns (for M-95-2)		83997	12	
M-95-2 PTFc Sheet Kit	for wet or dry operation. 10-sheets per kit. 11 3/4" x 35"		84177	4	
M-95-3 Bun slide	Collects buns (for M-95-3)		83994	12	
M-95-3 PTFC Sheet Kit	for wet or dry operation. 10-sheets per kit. 15" x 35"		84176	4	
55 Second Gear Kit			PS0007	4	

ROLLER TOASTER The roller toaster allows toasting bread slices in a continuous cycle. S/steel construction, ventilated motor, heating elements, cooling fan, speed control, conveyor belt, crumb tray, front and/or rear loading.

CODE	V-TOAST300	V-TOAST450
DIMENSIONS	420X370X390 mm	420X470X390 mm
OUTPUT (PER HOUR) PRODUCTION TOASTS/H	300-350	450-500
POWER	1900W	2600W
VOLTAGE	230V 50HZ	230V 50HZ
NET WEIGHT	27 Kg	35 Kg

TOASTER The perfect appliance to warm up pizza, sandwiches, toasts and piadinas. All s/steel construction, quartz heating elements. Supplied with tongs, crumb tray and adjustable 1 to 15 min timer with automatic stop as standard. 3 and 6 tongs versions.

CODE	V-T3	V-T6
DIMENSIONS	490x250x230mm	490x250x350mm
OUTPUT (PER HOUR) PRODUCTION TOASTS/H	3	6
POWER	2200W	3300W
VOLTAGE	230V 50Hz - 60Hz	230V 50Hz - 60Hz
NET WEIGHT	8 Kg	9,5 Kg

CAST-IRON GRILL "FAST" SERIES Cast-iron grills are small sized appliances, ideal for heating and cooking meat, panini, fish, vegetables, etc. S/steel construction, cast-iron cooktop for long lasting heat retention. Available in three sizes (small, medium, large) with ribbed base and top plates.

CODE	V-FPGSR	V-FPGMR	V-FPGDR
BOTTOM PLATE/TOP PLATE	RIBBED/RIBBED	RIBBED/RIBBED	RIBBED/RIBBED
VOLTAGE	220 - 240V / 50Hz	220 - 240V / 50 Hz	220 - 240V / 50Hz
POWER	1800W	2200W	2200W x 2
DIMENSIONS	310x310x220h / 520mm	430x310x220h / 520mm	840x310x220h / 520mm
GRILLING AREA SURFACE	225x230 mm	335x230 mm	335x230 mm x 2
CUISSON WEIGHT	13 Kg	16 Kg	38 Kg

MEDIUM SIZED CAST IRON GRILL The perfect appliance for heating and cooking meat, panini, fish, vegetables, etc. S/steel construction. long lasting heat retention. Flat or ribbed grill plates available.

CODE	V-PGML	V-PGMR
BOTTOM PLATE/TOP PLATE BASE	FLAT/RIBBED LISA	RIBBED/RIBBED
VOLTAGE	230V 50Hz	230V 50HZ
POWER	2200W	2200W
DIMENSIONS	420x360x200 mm	420x360x200 mm
GRILLING A REA SURFACE	340x230 mm	340x230 mm
WEIGHT	21,5 Kg	20 Kg

CAST-IRON DOUBLE GRILL Double grill version with individual heating control. The perfect appliance for heating and cooking meat, panini, fish, vegetables, etc. S/steel construction. long lasting heat retention. Flat ribbed, 1⁄2 flat, 1⁄2 ribbed grill plates.

CODE	V-PGDL	V-PGDR	V-PGD
BOTTOM PLATE/TOP PLATE BASE	FLAT/RIBBED LISA	RIBBED/RIBBED	FLAT/RIBBED LISA
VOLTAGE	400V 50 HZ 230V 50HZ	400V 50 HZ 230V 50HZ	400V 50 HZ 230V 50HZ
POWER	3600W	3600W	3600W
DIMENSIONS	570x360x200 mm	570x360x200 mm	570x360x200 mm
GRILLING AREA SURFACE	480x230 mm	480x230 mm	480x230 mm
WEIGHT	28,5 Kg	26,5 Kg	27,50 Kg

GLASS CERAMIC SINGLE GRILL PLATE Small-sized grill plate especially designed for heating and grilling meat, panini, fish and vegetables. S/steel construction. The glass ceramic grill plates are quick to reach the set cooking temperature. Flat or ribbed top plate.

CODE	V-PVSL	V-PVSR
BOTTOM PLATE/TOP PLATE	FLAT/FLAT	FLAT/RIBBED
VOLTAGE	230V 50HZ	230V 50HZ
POWER	1700W	1700W
DIMENSIONS	340x450x190 mm	340x450x190 mm
GRILLING AREA SURFACE	270x300mm	270x300mm
WEIGHT	11,5 Kg	11,50 Kg

MEDIUM SIZED GLASS CERAMIC GRILL PLATE Medium-sized grill plate specially designed for heating and grilling meat, panini, fish and vegetables to perfection. S/steel construction. The glass ceramic grill plates are quick to reach the set cooking temperature. Flat or ribbed top plate

CODE	V-PVML	V-PVMR
BOTTOM PLATE/TOP PLATE BASE	LISCIA/LISCIO - FLAT	FLAT/RIBBED
VOLTAGE	230V 50Hz -	230V 50Hz - 60Hz
POWER	2000W	2000W
DIMENSIONS	490x450x190 mm	490x450x190 mm
GRILLING AREA SURFACE	400x300 mm	400x300 mm
WEIGHT	15,5 Kg	15,5 Kg

GLASS CERAMIC DOUBLE GRILL PLATE Double grill with individual heating control. Especially designed for heating and grilling meat, panini, fish and vegetables. S/steel construction. The glass ceramic grill plates are quick to reach the set cooking temperature. Flat or ribbed top plate.

CODE	V-PVDL		V-PVDR	
BOTTOM PLATE/TOP PLATE BASE	FLAT/FLAT		FLAT/RIBBED	
VOLTAGE	400V 50Hz	230V 50Hz	400V 50Hz	230V 50Hz
POWER	3400W		3400W	
DIMENSIONS	630X450X190 mm		630X450X190 mm	
GRILLING AREA SURFACE	550x300 mm		550x300 mm	
WEIGHT	23 Kg		23 Kg	

SALAMANDER Indispensable appliance to warm up food in fast food restaurants. S/steel construction, adjustable upper part by using the front handle, thermostat 50°C-300°C, oil/crumb waste tray.

CODE

	V-SAL45	V-SAL60
DIMENSIONS	450x450x530 mm	600x520x530 mm
GRILL DIMENSIONS	440x320 mm	590x320 mm
POWER	2800 W	4000 W
VOLTAGE	230V 50/60HZ	230V 50/60HZ
NET WEIGHT	37 kg	49 Kg

GLASS CERAMIC GRILL TOP Especially designed for heating and grilling meat, panini, fis h and vegetables. S/steel construction. The glass ceramic grill plates are quick to reach the set cooking temperature.

CODE	**V-PVTOP**		
BASE - BOTTOM PLATE	FLAT	DIMENSIONS	680x530x110 mm
VOLTAGE	230 V 50HZ	GRILLING AREA SURFACE	600x400 mm
POWER	3600W	WEIGHT	13 Kg

ELECTRIC CREPE MACHINE The perfect machine for making crepes. S/steel body, non-stick cast iron ribbed cooking plate. Single or double cooking plate version with individual heating control. 0÷300 °C temperature control thermostat on each cooking plate.

CODE	**V-CSE**	**V-CDE**
VOLTAGE	350mm	350mm
	230V 50HZ	400V 50HZ
POWER	2000W	4000W
DIMENSIONS	350x370x120h	710x370x120h
WEIGHT	11 Kg	21 Kg

HOT DOG COOKER Electric hot dog cooker, s/steel body, aluminium rolls, glass container equipped with s/steel cover.

CODE	**V-CW**
DIMENSIONS	528x337x400mm
POTENZA - POWER	1100W
VOLTAGE	220-240 - 50Hz
NET WEIGHT	9,7 Kg

HOT DOG COOKER Electric hot dog grill, s/steel body and rolls, 50°C - 250°C thermostat.

CODE	**V-CW5**	**V-CW7**
DIMENSIONS	585x225x190 mm	585x330x190 mm
ROLLERS	5	7
POWER	1000W	1400W
VOLTAGE	230V 50HZ	230V 50HZ
NET WEIGHT	7 Kg	9 Kg

Miracle Steamer | MS

MS-250

FEATURES

- Top-down steamer for finishing, melting cheese, reheating, and steaming a variety of food items.

- Instantly turns plain tap water into super-heated dry steam.

- Prepare a variety of different menu items with a consistent finish each and every time.

- Fully adjustable pulse of steam.

- Programmable steam cycle.

- Quick and easy clean up.

- Stainless steel construction.

- Available with either a spatula or a drawer for loading product.

- Available with either a self-contained water reservoir or direct water hookup.

- Available with a four-channel programmable timer.

Eliminate long waits and prepare hot menu items quickly and efficiently with the Miracle Steamer by Antunes. This unit converts plain tap water into super-heated dry steam so foods keep their original textures, colors, flavors, and nutrients. The end result: food that looks fresher and tastes better.

The Miracle Steamer delivers steam from the top down onto product, making it the perfect piece of equipment for finishing and melting cheese. The amount of steam is always consistent, removing the guesswork and produc-ing a uniform finish from one operator to the next.

The Miracle Steamer features two steaming options. For instant steam that quickly reheats items or melts cheese, a simple push of a button releases dry, super-heated steam from the top of the food chamber so heat penetration is very efficient and fast. For items that require longer steaming times, the Miracle Steamer features a digital controller that allows operators to program a timed cycle.

NOTE: Units with a direct water hookup require a water pressure regulator. The psi should be between 20 and 30.

Model & Mfg. No.	Width	Depth	Height	Shipping Width	Shipping Depth	Shipping Height	Shipping Weight	Volts	Watts	Amps	Hertz	Plug Description
Spatula Style with Direct Water Hook-Up												
MS-250 9100438	21" (533 mm)	21 3/8" (543 mm)	9 1/2" (241 mm)	28" (711 mm)	16" (406 mm)	24" (610 mm)	55 lbs. (25 kg)	230	3300	14.4	50/60	CEE 7/7 16 Amp., 250 Volt

NOTE: Water Pressure Regulator required on MS-250 and MS-255 units.
- Includes four-channel programmable timer. • Includes extended chimney for venting steam.

Oyster Cookers

TOC-2

Standard Features

- 316 Stainless Steel

Oyster Cookers

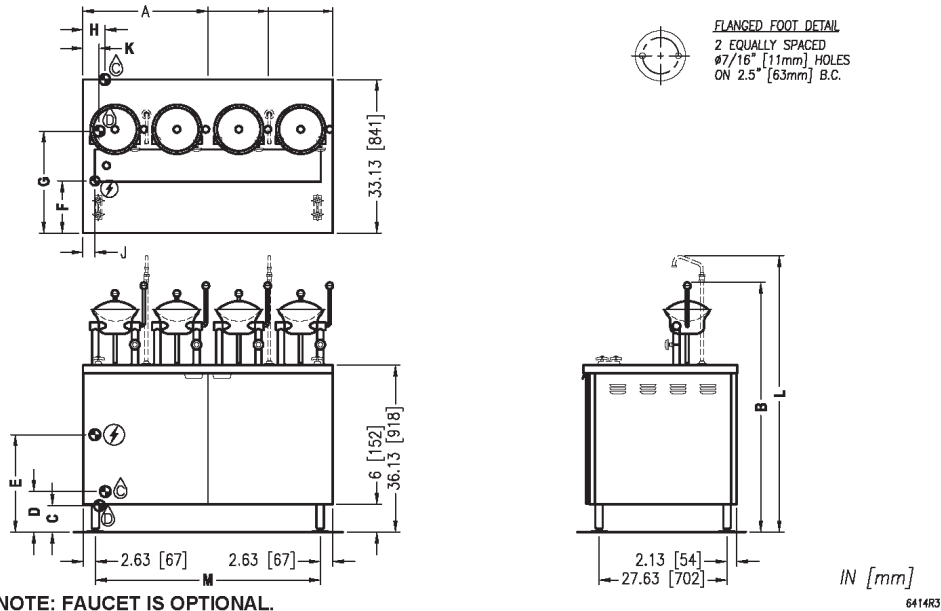| Model Number	Description	Weight	Dimension WxHxD	Code
TOC-2	Oyster Cooker - Direct steam, 2 liter capacity	35 (16)	12.4"X17.9"X10"	

OB-3-2-40-E

Standard Features

- Water Treatment System
- CSD-1 boiler controls
- Electronic ignition
- Split water line
- Automatic boiler blowdown
- 220 VAC, 3 Phase, 50/60 Hz
- 380/220 VAC, 3 Phase, 50/60 Hz 4 wire
- 9-11 psi (62-76 kPa)
- 24 kW, 1 and 3 phase (Standard)

Oyster Bar - Electric

Model Number	Description	Weight	Dimension WxHxD	Code
OB-2-2-27-E	(2) Tilting Oyster Cooker - 27" Electric Boiler Base -24 kw	260 (118)	27"X54"X33.13"	
OB-3-2-40-E	(3) Tilting Oyster Cooker - 40" Electric Boiler Base -24 kw	contact factory	40"X54"X33.13"	
OB-4-2-54-E	(4) Tilting Oyster Cooker - 54" Electric Boiler Base -24 kw	400 (181)	54"X54"X33.13"	

Taiya Company Ltd

Foodservice equipment

Oyster Cookers

FLANGED FOOT DETAIL
2 EQUALLY SPACED
Ø7/16" [11mm] HOLES
ON 2.5" [63mm] B.C.

IN [mm]

6414R3

NOTE: FAUCET IS OPTIONAL.

SERVICE CONNECTIONS

⚡ - ELECTRICA CONNECTION: Field wiring electrical connection to be as specified on data plate.

Ⓓ - DRAIN: 2"IPS piped to open floor drain. No Solid Connection

Ⓒ - COLD ATER: 3/8" O.D. tubing at 25-50 PSI(170-345 kPa)

DIMENSIONS

Model	Units	A	B	C	D	E	F	G	H	J	K	L	M
OB-2-2-27-E	in (mm)	27" (686)	54" (1372)	8.75" (222)	8" (203)	5.75" (146)	4" (102)	19.25" (489)	4.75" (121)	3.5" (89)	4" (102)	59.75" (1518)	21.63" (549)
OB-3-2-40-E	in (mm)	40" (1016)											34.63" (879)
OB-4-2-54-E	in (mm)	54" (1372)											48.63" (1235)

WATER QUALITY STATEMENT

Water is the essential ingredient in steam equipment, water quality is the major factor affecting the performance of your appliance. Crown Steam Group offers a Comprehensive Water Treatment System which exceeds our minimum water requirements. Proof of installation and proper cartridges replacement is required for warranty coverage. Water supply to Crown Steam Group steamers must be within these guidelines.

Total dissolved solids .... Less than 60 PPM

Total alkalinity .... Less than 20 PPM

Silica .... Less than 13 PPM

Chlorine .... Less than 1.5 PPM

pH Factor .... 6.8 - 7.3

Water which does not meet these standards should be treated with the installation of Middleby's Water Treatment System. Call 919-762-1000 if you have questions concerning your water meeting these parameters.
*Failure or malfunction of this appliance due to poor water quality is not covered under warranty.
Reference www.crownsteamgroup.com for complete warranty details and instructions.

Taiya Company Ltd

CRO�N

Foodservice equipment

Counter Kettles

EC-6TW

Standard Features

- Stainless steel construction and liner for high acid content products
- 316 stainless steel liner
- Easy to operate controls with temperature dial, ready light, and low water shut-off
- Removable handle with heat resistant knob (where applicable)
- 50 PSI
- 2" tangent draw-off with perforated
- 240 VAC, 1 or 3 phase, 50/60 Hz*
- * Phase is field convertible.

strainer and spring assist cover standard on floor model stationary kettles

- Removable elements
- Electric Counter Kettles with dual phase field convertible (208,220,240 volt only)
- 1 year parts & labour warranty

Electric Counter Steam Kettles

Model Number	Description	Weight	Dimension WxHxD	Code
EC-6TW	2/3-jacketed, 6 gallon - 7.5 kw	130 (59)	22.3"x33.5"x15.3"	200401
EC-10TW	2/3-jacketed, 10 gallon - 12 kw	180 (82)	26.3"x34.9"x17.3"	
EC-12TW	2/3-jacketed, 12 gallon - 12 kw	190 (86)	26.3"x36.9"x17.3"	
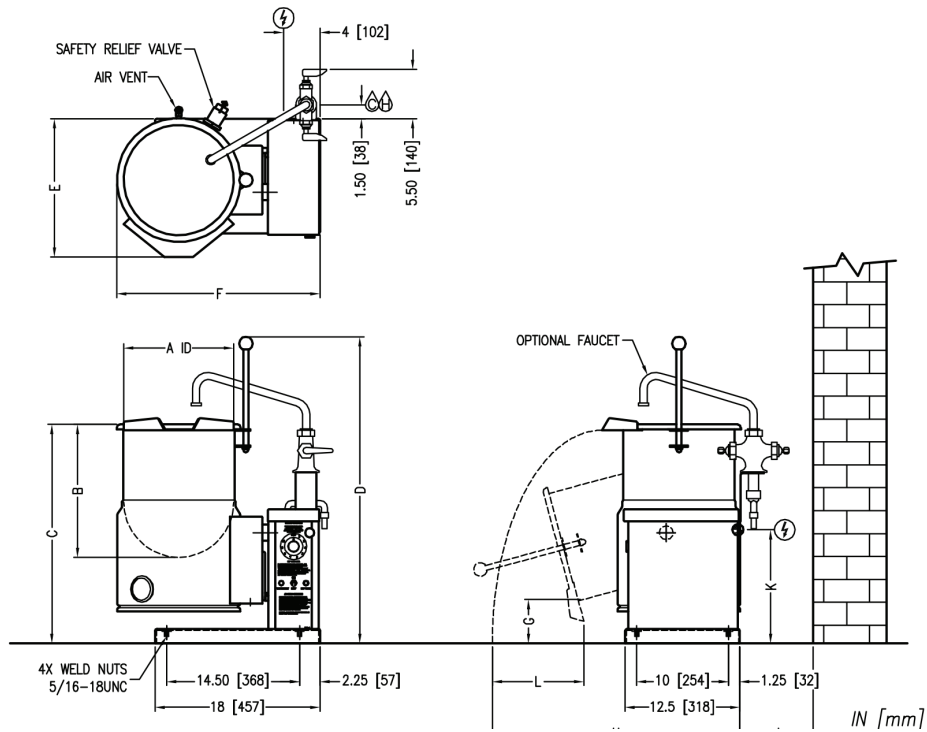
SERVICE CONNECTIONS

⚡ - ELECTRICAL CONNECTIONS: to be specified on data plate

Ⓒ - COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

Ⓗ - HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

Taiya Company Ltd

Foodservice equipment

Counter Kettles

DIMENSIONS

Model	Capacity	Units	A	B	C	D	E	F	G	H	J	K	L
EC-6TW	6 gallons 23 liters	in (mm)	12" (305)	14.38" (365)	24" (610)	33.5" (851)	15.25" (387)	22.25" (565)	4.50" (114)	27" (686)	4.25" (108)	12.38" (314)	10" (254)
EC-10TW	10 gallons 38 liters	in (mm)	16" (406)	15" (381)	26" (660)	34.88" (886)	17.25" (438)	26.25" (667)	4.62" (117)	28" (711)	6.12" (156)	14.75" (375)	12.75" (324)
EC-12TW	12 gallons 45 liters	in (mm)	16" (406)	17" (432)	28" (711)	36.88" (937)	17.25" (438)	26.25" (667)	4.12" (105)	30" (762)	6.12" (156)	14.75" (375)	12.75" (324)

ELECTRICAL CHARACTERISTICS AND SPECIFICATIONS

Model	Phase	kW	Amps Per Line						
			208V	220V	240V	380V	415V	480V	600V
EC-6TW	1	7.5	36.0	34.1	31.3	-	-	-	-
	3	7.5	20.8	19.7	18.1	11.4	10.4	9.0	7.2
EC-10TW EC-12TW	1	12.0	57.6	54.6	50.0	-	-	-	-
	3	12.0	33.3	31.5	28.9	18.3	16.7	14.5	11.5

Model	Shipping Weight	Minimum Clearance			Capacities		
		Right Side	Left Side	Back	kW	US Gal.	Liters
EC-6TW	120 lbs. [54 kg]	0"	3" (76 mm)	2.5" (64 mm)	7.5	6	23
EC-10TW	159 lbs. [72 kg]	0"	3" (76 mm)	2" (51 mm)	12	10	38
EC-12TW	190 lbs. [86 kg]	0"	3" (76 mm)	2" (51 mm)	12	12	45

READYFLEX™
HOT HOLDING CABINET

Any Menu.

Anywhere.

Anytime.

Ultimate Holding Environment

Quickly transitions cooked food to the **ideal hot holding temperature** while maintaining ideal texture and color of food

ideal holding temperatures across all menu combinations

Broad Menu Flexibility

Independent top and bottom heat with **multiple heat zones per shelf** and **multiple pan configurations** without the need for tools (accommodates 1/3, 1/2, and full sizes with depths of 2.5" and 4" plus 1/2 size sheet pans).

Intuitive Touchscreen

Manage recipes **on-site.**

Colorful well representation

Works with gloves!

Wells and lids are colorfully represented for easy identification and switch between 3 customized menus with just one touch.

Recipe Management and Built-in Connectivity

LOCAL

Add, edit, & store recipes on the unit

- **Color touch screen:** easy to learn and program
- Recipe library holds up to 30 recipes (15 preloaded)
- Up to **3 customized menu configurations** (EX. breakfast/lunch dinner)

REMOTE

Program recipes from your computer, phone or tablet and utilize unlimited storage via your DCEP (Duke Connected Equipment Platform) cloud account

Distribute recipes to your kitchen, a couple of restaurants, a region, nationally, or globally

Remotely connect via...

- WiFi
- Ethernet
- Bluetooth

Use the DCEP to access **remote recipe management, basic diagnostic capability** and asset management tools.

CYBER SECURE
incorporates IoT Cybersecurity best practices

MODEL
Duke ReadyFlex™

Timer bars optional

OPTIONS | Front & Back 4.3" Touchscreen • Front 4.3" Touchscreen w/ Front Timer Bars • Front 4.3" Touchscreen w/ Front & Back Timer Bars • Dedicated Lid Options for High Volume Proteins

BODY | Stainless Steel Exterior construction for durability & ease of cleaning • Robust stainless steel pan cover • Multipan configuration flexibility for 1/3, 1/2 and Full Size Pans *(Full Size Pans limited to 3 wide or larger units)*

HEATER CONFIGURATIONS | Independent Top & Bottom Zoned Heat for maximum recipe flexibility • Easily configured for shelf heat, if desired • Quick heat up approx. 20 minutes

CONTROLS | Full Color 4.3" Touchscreen Control (timer bar functionality without timer bars)

Start & Stop Timers • Displays product being held, countdown timer, cook more alerts, & FIFO for each pan • Simplified, Intuitive Local Programming, Recipe Storage & Menu Switch • Multipan configuration • Network Support

Built In Connectivity | WiFi (Duke 1LV Dual Band 802.11 A/B/G/N 2.4Ghz/5Ghz)

Ethernet (10/100Mbps)

USB Support | Firmware Update • Recipe Import/Export

Duke Connected Equipment Platform (DCEP) Support | Asset Management
Firmware Update
Recipe Management
Diagnostics

CERTIFICATIONS | (UL) CE (UL)

CONFIGURATIONS

2.5" Deep Pan Model	4" Deep Pan Model

 RFHU-22

 RFHU-23

 RFHU-24

 RFHU-32

 RFHU-42

DIMENSIONS

Model	2.5" Deep Pan Config						4.0" Deep Pan Config					
	Height		Width		Depth (body only)		Height		Width		Depth (body only)	
	in.	cm	in.	cm	in.	cm	in.	cm	in.	cm	in.	cm
RFHU-22	11.8	30.0	19.0	48.3	14.1	35.7	14.5	36.8	19.0	48.3	14.1	35.7
RFHU-23	11.8	30.0	26.0	66.0	14.1	35.7	14.5	36.8	26.0	66.0	14.1	35.7
RFHU-24	11.8	30.0	33.0	83.8	14.1	35.7	14.5	36.8	33.0	83.8	14.1	35.7
RFHU-32	16.6	42.2	19.0	48.3	14.1	35.7	20.6	52.3	19.0	48.3	14.1	35.7
RFHU-42	21.5	54.6	19.0	48.3	14.1	35.7	26.8	68.1	19.0	48.3	14.1	35.7

ELECTRICAL SPECIFICATION/CORD RATING (TOP AND BOTTOM HEAT)

Model	120V - 60Hz		208/240 V - 60Hz		220/240V - 50/60Hz	
	Amps	NEMA	Amps	NEMA	Amps	Schuko
RFHU-22	10	5-15P	5.8/6.7	6-15P	6.7	CEE7 VII
RFHU-23	12.5	5-20P	8.7/10	6-15P	10.0	CEE7 VII
RFHU-24	15	5-20P	8.7/10	6-15P	10.0	CEE7 VII
RFHU-32	12.5	5-20P	8.7/10	6-15P	10.0	CEE7 VII
RFHU-42	15	5-20P	8.7/10	6-15P	10.0	CEE7 VII

Parts and Options

Holding Pans

2.5" Deep Pans

2.5" Single Handle ⅓ size
#156602

2.5" Dual Handle ⅓ size
#156634

2.5" Full Size
#159155

2.5" Half Size
#160886

4" Deep Pans

4" Single Handle ⅓ size
#160403

4" Dual Handle ⅓ size
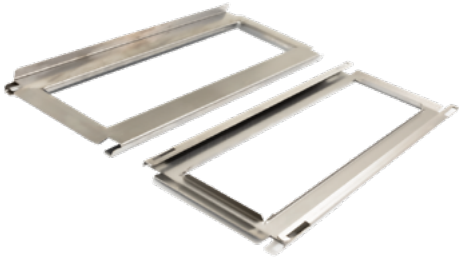**#160434**

4" Full Size Pan
#217524

4" Half Size
#227846

* Pan colors subject to change

Parts and Options
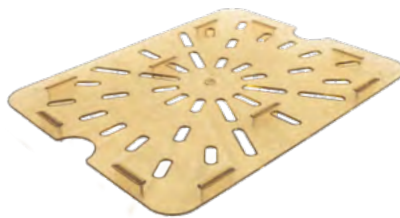
Lids

Stainless Steel Vented Lid–*Fried Product*

Stainless Steel Solid Lid–*Boiled Product*

Plastic 1/3 size trivet–*Fried Product*
#156818

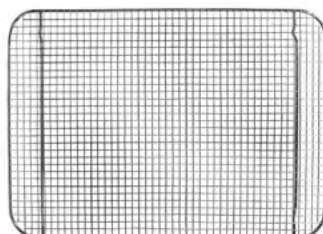Plastic 1/2 size trivet–*Fried Product*
#227847

Stainless Steel 1/3 size trivet–*Fried Product*
#E030951

Half Size Pan Carrier
#165844

Full Size Pan Trivet–*Fried Product*
#158368

USB Drive**–***Recipe programing*
#156218

* Color of USB subject to change

CRISP 'N HOLD® FRIED FOOD STATIONS

Counter-Top and Drop-In   Stations
Vertical Crisp 'N Hold Counter-Top and Floor-Standing Cabinets

hotLOGIX   **HL8**   **INSULATED STAINLESS STEEL**
ELECTRONIC CONTROLS

MODULAR HOLDING-M SERIES
COUNTERTOP - TOP & BOTTOM HEAT with USB MENU ASSIST
INDIVIDUAL PAN CONTROL

MODULAR HOLDING-MC SERIES
COUNTERTOP - BOTTOM HEAT

MODULAR HOLDING-MZ SERIES
COUNTER TOP - TOP AND BOTTOM HEAT

GardenChef®

CRISP 'N HOLD®

COUNTER TOP FRIED FOOD STATIONS

CNH14

CNH18XD

Removable product dividers

CNH40

Features & Benefits

- Heating elements and components located away from oils and vapors
- Factory preset temperature of 190°F (88°C); adjustable thermostat (requires tools)
- Large landing zone with adjustable and removable dividers for flexible product holding
- All stainless steel construction with removable product tray and grease filter for easy cleaning
- CNH14, CNH14XD, CNH18 & CNH18XD: 120v, 1820 watts, 15.1 amps, 60 Hz, 1 Phase, NEMA 5-20P plug
- CNH28, CNH28XD & CNH40: 208v, 2890 watts, 14 amps, 60 Hz, 1 Phase, NEMA 6-20P plug

Crisp 'N Hold® Series for Crispy Fried Food Holding

Model Number	Sections*	Capacity (Volume) cubic inches	Overall Dimensions Height	Depth in (mm)	Width	Class 100 Shipping Weight lbs (kg)
CNH14	2	837	18 (457)	29 (737)	14-1/4 (362)	60 (25)
CNH18	3	1050	18 (457)	29 (737)	17-9/16 (446)	67 (30)
CNH28	4	1780	21[1] (533)	29 (737)	28-1/8 (714)	98 (44)
CNH40	6	2540	21[1] (533)	29 (737)	40 (1016)	140 (64)
CNH14XD	2	1045	18 (457)	33 (838)	14-1/4 (362)	65 (29)
CNH18XD	3	1306	18 (457)	33 (838)	17-9/16 (446)	72 (33)
CNH28XD	4	2196	21[1] (533)	33 (838)	28-1/8 (714)	103 (47)

* Maximum number of sections. Number of sections can be altered with product dividers. [1]Height includes 4" legs.

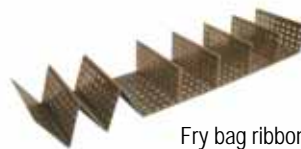| OPTIONS AND ACCESSORIES - CNH Crisp 'N Hold |
|---|
| 208 or 240 volt electrical configuration |
| Additional product dividers |
| Fry scoop holder |
| Fry bag holder |
| Fryer gap cover/shield |
| Fry bag ribbon insert |
| Rolling product stand (counter-top models only) |

Fry bag holder

Fry scoop holder

Fry bag ribbon insert

Fryer gap cover/shield

HL8-18

HL8-125

HL8-12
shown with optional
clear doors

HL8-10-RW
shown with optional double-pane tempered glass
door & vertical corner bumpers

Features & Benefits—HL8

- Precision-engineered heat ducts with blower fan for active, even heat throughout
- Digitally controlled and monitored temperature, with digital temperature read-out
- Four sizes; with solid stainless steel universal pan slides (optional fixed angle slides)
- Field reversible stainless steel doors (except pass-through cabinets). Double pane tempered glass doors are optional.
- Adjustable universal pan slides for 18″x26″ and 12″x20″ pans; optional fixed angle slides for 18″x26″ pans; HL8-125 & HL8-128 accommodate 12″x20″x2.5″ pans only

Features & Benefits—HL8-10-RW

- Top holding cabinet has precision-engineered top mount heating system with digital controls and temperature read-out; blower heat for active, even, fast heat-up and recovery
- Two drawer warmer built into bottom of unit; accommodates 12″x20″ steam table pans up to 6″ deep, end-loaded; self-latching, one-touch drawer closure
- Individual thermostatic temperature control for each drawer with adjustable front vents to for humidity control

HL8 Heated Cabinets

Model Number	Pan/Tray Capacity* 12″x20″	18″x26″	Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions Height	Depth in (mm)	Width	Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
HL8-5 (under-counter)	10	5	5	16-15/16 (430)	33-1/2 (851)	33-1/16 (840)	28 (711)	3 (76)	261 (118)
HL8-8 (1/2 size)	16	8	8	26-1/2 (673)	45-1/2 (1156)	33-1/16 (840)	28 (711)	5 (127)	312 (141)
HL8-14 (3/4 size)	28	14	14	45-7/16 (1164)	64-3/8 (1635)	33-1/16 (840)	28 (711)	5 (127)	413 (189)
HL8-18 (full size)	36	18	18	57-7/16 (1459)	76-3/8 (1940)	33-1/16 (840)	28 (711)	5 (127)	485 (220)

* Standard spacing at 3″, adjustable on 1-1/2″ centers

NSF/ANSI 4

MODULAR HOLDING-M SERIES

COUNTERTOP - TOP & BOTTOM HEAT with USB MENU ASSIST
INDIVIDUAL PAN CONTROL

M223S-2T

M212S-2T

M243S-2T

M343S-2T

M Series Features & Benefits

- Models with single or dual-sided access
- Self-contained food covers—NEW DESIGN!
- Easy to program—manual and USB connection for menu updates; 4 character alphanumeric displays
- Temperature control in one degree increments up to 190°F (88°C) on top heaters and 250°F (121°C) on bottom heaters
- Up to 25 menu settings for each pan for temperature and time.
- Accommodate high temp plastic or stainless steel pans (not included)

M Series with Top and Bottom Heat

Model Number	Pan Capacity 6-7/8″ x 12-3/4″ x 2-1/2″ (1/3 Size Pans)	Pan Cavity Size Height in (mm)	Width	Overall Dimensions Height in (mm)	Depth	Width	Class 100 Shipping Weight lbs (kg)	Electrical Wattage (Amps)
M223S-2T	4 (2 cavities, 4 controls, 4 timers)	3-1/4 (83)	14-1/2 (368)	11-1/2 (292)	16-7/16 (408)	18-7/8 (479)	55 (30)	800 (6.7)
M212S-2T	6 (2 cavities, 6 controls, 6 timers)	3-1/4 (83)	21-3/4 (552)	11-1/2 (292)	16-7/16 (408)	26-1/8 (664)	84 (38)	1050 (8.8)
M243S-2T	8 (2 cavities, 8 controls, 8 timers)	3-1/4 (83)	29 (737)	11-1/2 (292)	16-7/16 (408)	33-1/8 (848)	90 (41)	1200 (10.0)
M343S-2T	12 (3 cavities,12 controls,12 timers)	3-1/4 (83)	14-1/2 (368)	16-1/8 (410)	16-7/16 (408)	33-1/8 (848)	125 (57)	1800 (15.3)

OPTIONS AND ACCESSORIES - M Series

Change from single-sided to pass-through (substitute "P" for "S" in model number)
Pans—specify size, type and quantity
Additional self-contained food covers

1/3 with 2 handles

1/3 with 1 handle

1/3 without handle

1/3 size pans used in modular holding cabinets; note: pans w/ 2 handles should be used in optional 2-sided access cabinets only (PANS ARE NOT INCLUDED)

Individual pan covers

USB port

MODULAR HOLDING-MC SERIES

COUNTERTOP - BOTTOM HEAT

MC Features & Benefits

- Models with single or dual-sided access
- Self-contained food covers; **NEW** easy-in, easy-out design
- Easy to program—individually controlled zones
- Temperature control in one degree increments up to 195°F (91°C)
- Countdown timers for each pan—up to 9 hours, 59 minutes per zone; programmable for up to six pre-set times per timer
- Accommodate high temp plastic or stainless steel pans (not included)
- Bottom heat for gentle moist food holding

MC212GS-2T

MC1W4H

MC Series with Bottom Heat for 1/3 Size Pans (single-sided access)

Model Number	Pan Capacity 6-7/8″ x 12-3/4″ x 2-1/2″ (1/3 Size Pans)	Pan Cavity Size Height in (mm)	Width	Overall Dimensions Height in (mm)	Depth	Width	Class 100 Shipping Weight lbs (kg)	Electrical Wattage (Amps)
MC213GS-2T Single-sided	2 (2 cavities, 2 controls, 2 timers)	2-1/2 (64)	7 (178)	14-1/2 (368)	15-7/8 (403)	9-7/8 (251)	37 (17)	400 (3.3)
MC223GS-2T Single-sided	4 (2 cavities, 2 controls, 4 timers)	2-1/2 (64)	14 (355)	14-1/2 (368)	15-7/8 (403)	16-3/4 (425)	50 (23)	500 (4.2)
MC212GS-2T Single-sided	6 (2 cavities, 2 controls, 6 timers)	2-1/2 (64)	21 (533)	12-3/4 (324)	15-7/8 (403)	24-1/8 (613)	65 (29)	600 (5.0)
MC243GS-2T Single-sided	8 (2 cavities, 2 controls, 8 timers)	2-1/2 (64)	28 (711)	12-3/4 (324)	15-7/8 (403)	31-3/4 (806)	75 (34)	600 (5.0)
MC423GS-2T Single-sided	8 (4 cavities, 4 controls, 8 timers)	2-1/2 (64)	14 (355)	18-1/2 (470)	15-7/8 (403)	24-3/8 (619)	120 (54)	1000 (8.3)

For dual-sided access, replace suffix "S" with suffix "P" when ordering.

MC Series with Bottom Heat for 1/3 Size Pans (dual sided access)

Model Number	Pan Capacity 6-7/8″ x 12-3/4″ x 2-1/2″ (1/3 Size Pans)	Pan Cavity Size Height in (mm)	Width	Overall Dimensions Height in (mm)	Depth	Width	Class 100 Shipping Weight lbs (kg)	Electrical Wattage (Amps)
MC1W3H Pass-thru	3	2-1/2 (64)	7 (178)	16-5/8 (422)	15-1/4 (387)	9-1/2 (241)	42 (19)	600 (5)
MC1W4H Pass-thru	4	2-1/2 (64)	7 (178)	21-5/8 (543)	15-1/4 (387)	9-1/2 (241)	58 (26)	800 (6.7)
MC1W5H Pass-thru	5	2-1/2 (64)	7 (178)	26-5/8 (676)	15-1/4 (387)	9-1/2 (241)	64 (29)	1000 (8.3)

For single-sided access, replace suffix "H" with suffix "S" when ordering.

OPTIONS AND ACCESSORIES - MC Modular Cabinets
Change from single-sided to pass-through access (MC213GS-2T, MC223GS-2T, MC212GS-2T, MC243GS-2T, MC423GS-2T)
Change from pass-through to single-sided access (MC1W3H, MC1W4H, MC1W5H)
Pans—specify size, type and quantity
Additional self-contained food covers

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MODULAR HOLDING-MZ SERIES

COUNTER TOP - TOP AND BOTTOM HEAT

MZ223GS-2T

MZ Features & Benefits

- Models with single or dual-sided access
- Self-contained food covers; **NEW** easy-in, easy-out design
- Easy to program—individually controlled zones; top and bottom heat for flexible food holding
- Temperature control in one degree increments up to 250°F (121°C) for top and bottom heaters
- Countdown timers for each pan—up to 9 hours, 59 minutes per zone; programmable for up to six pre-set times per timer
- Accommodate high temp plastic or stainless steel pans (not included)

MZ Series with Top and Bottom Heat for 1/3 Size Pans (single sided access)

Model Number	Pan Capacity 6-7/8″ x 12-3/4″ x 2-1/2″ (1/3 Size Pans)	Pan Cavity Size Height / Width in (mm)		Overall Dimensions Height / Depth / Width in (mm)			Class 100 Shipping Weight lbs (kg)	Electrical Wattage (Amps)
MZ213GS-2T Single-sided	2 (2 cavities, 2 controls, 2 timers)	2-1/2 (64)	14 (355)	17-7/16 (443)	15-7/8 (403)	9-7/8 (251)	38 (17)	800 (6.7)
MZ223GS-2T Single-sided	4 (2 cavities, 2 controls, 4 timers)	2-1/2 (64)	14 (355)	17-7/16 (443)	15-7/8 (403)	16-3/4 (419)	52 (24)	1000 (8.3)
MZ212GS-2T Single-sided	6 (2 cavities, 2 controls, 6 timers)	2-1/2 (64)	21 (533)	17-7/16 (443)	15-7/8 (403)	24-1/8 (595)	79 (36)	1200 (10)
MZ243GS-2T Single-sided	8 (2 cavities, 2 controls, 8 timers)	2-1/2 (64)	28 (711)	17-7/16 (443)	15-7/8 (403)	31-3/4 (806)	83 (37)	1200 (10)
MZ423GS-2T Single-sided	8 (4 cavities, 4 controls, 8 timers)	2-1/2 (64)	14 (355)	21-3/4 (552)	15-7/8 (403)	24-3/8 (619)	120 (54)	2000 (8.3)

For dual-sided access, replace suffix "S" with suffix "P" when ordering.

OPTIONS AND ACCESSORIES - MZ Modular Cabinets
Change to pass-through
Pans—specify size, type and quantity
Additional self-contained food covers

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CE
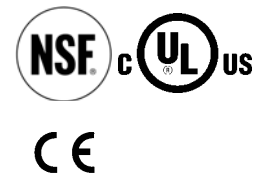
MODULAR HOLDING-MT SERIES

COUNTER TOP - TOP ACCESS

MT23-6

Features & Benefits

- Compact counter-top alternative to dry-well holding. Hold any food warm with access from the top.
- Individually controlled silicone pad heaters under pans for direct warming of each pan
- Sanitary and durable stainless steel construction with removable pan shroud for easy cleaning.
- Electronic controller for each pan; programmable in 1° increments up to 225°F; individual pan timers
- 6″ deep pans with hinged, notched lids for ladles (2 pans and 2 ladles included)

MT Top Access Modular Holding Station - for 6″ Deep 1/3 Size Pans

Model Number	Pan Capacity 1/3 size 6-3/4″ x 12-1/2″ x 6″	Electrical Requirements* Volts / Phase / Hz / Amps / Watts	Overall Dimensions Height / Depth / Width in (mm)			Class 100 Shipping Weight lbs (kg)
MT23-6	2	120v / 1Ph / 60Hz / 3.3A/ 400 Watts	10 (254)	17-1/2 (445)	15-3/4 (400)	14 (6.4)

*Other electrical configurations available. Contact factory.

UL EPH   c UL us

BRING THE GARDEN INTO YOUR KITCHEN

GardenChef®

GardenChef®

Foodservice equipment

HERB AND MICRO GREEN GROWING CABINETS

GC42

Features & Benefits

- Grow your own herbs and micro greens for best flavor and the freshest presentation in as little as seven days!
- Make your kitchen a showcase for fresh food and locally grown ingredients
- Grow in potting soil or hydroponic media; growing flats and domes included
- Digitally controlled automated system regulates watering and light cycles, nutrients, air circulation and humidity for optimal growth cycles; separate growing zones with individual controls; lockout access code to prevent tampering with cycles
- Accepts 10″x20″ growing flats and vented humidity domes up to 7″ high
- Equipped with 18″ T5 high output light fixtures, fans and an automatic filtered pump/aerator irrigation system; autofill reservoir with sensors to monitor pH and total dissolved solids for water quality
- Each cabinet includes one set of garden flats, propagation domes and grow pads
- **GC52:** 10 zones/20 trays; direct plumbed irrigation REQUIRED ; reservoir for wastewater collection only

GardenChef®

Model Number	Growing Flat Capacity 10″x20″	Zones	Shelf Spacing in	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
					Height	Depth	Width		
					in (mm)				
GC52 (2-door, full height)	20	10	7-1/4	63 (1600)	79 (2007)	27-1/2 (699)	66-3/4 (1695)	3 (76)	450 (204)
GC42 (2-door, full height)	16	8	Top: 9 2nd Shelf: 11.5 3rd Shelf: 13 Bottom Shelf: 16	63 (1600)	79 (2007)	27-1/2 (699)	66-3/4 (1695)	3 (76)	450 (204)
GC41 (1-door, full height)	8	4	Top: 9 2nd Shelf: 11.5 3rd Shelf: 13 Bottom Shelf: 16	63 (1600)	79 (2007)	27-1/2 (699)	37-1/2 (953)	3 (76)	325 (147)
GC12 (2-door, under-counter)	4	2	16	16 (406)	33-1/4 (844)	27-1/2 (699)	66-3/4 (1695)	3 (76)	234 (106)
GC11 (1-door, under-counter)	2	1	16	16	33-1/4 (844)	27-1/2 (699)	37-12 (953)	3 (76)	150 (68)

OPTIONS AND ACCESSORIES

Starter Kit: includes 1 set of growing trays, domes and grow pads, soil sifter, TDS & pH calibration solutions, hydrogen peroxide, 20 gallon plastic tub and measuring syringe
Seismic legs with flanged feet instead of standard legs/casters
220-240 volt operation (CE)

Electrical Information
GC52: 120 volts, 4.4 Amps, NEMA 5-15P
GC42: 120 volts, 4.4 Amps, NEMA 5-15P
GC41: 120 volts, 2.5 Amps, NEMA 5-15P
GC12: 120 volts, 1.4 Amps, NEMA 5-15P
GC11: 120 volts, 1.0 Amps, NEMA 5-15P

NSF® c(UL)us CE

Save money by growing your own micros! Use our ROI Calculator at

www.gardenchefroi.com

Carter-Hoffman Green growing cabinet

COMMERCIAL INDUCTION COOKTOP Quick flameless cooking appliance. The induction cooking system transfers the heat from the cooktop to the cookware. Compatible only with magnetic cookware such as iron, tin-plated, cast-iron, magnetic steel, lacquered tin-plated. Flat bottom cookware is also required. S/ steel construction with glass-ceramic plate. Power level or temperature (°C) operating modes - ø 140 220mm induction cooktop surface, timer 0-180 min, auto power-off, strengthened ventilation.

DOUBLE CONVECTION INDUCTION COOKTOP Quick flameless cooking appliance. The induction cooking system transfers the heat from the cooktop to the cookware. Compatible only with magnetic cookware such as iron, tin-plated, cast-iron, magnetic steel, lacquered tin-plated. Flat bottom cookware is also required. S/steel construction with glass-ceramic plate, double cooking surface. Led display, IP67 double touch control panel for temperature and power.

CODE	**V-V3520**
VOLTAGE	220-240V 50Hz - 60Hz
POWER	3500W
INDUCTION SURFACE	140x220 mm
DIMENSIONS	330x420x100h

CODE	**V-PI2**
VOLTAGE	400V-50HZ
POWER	3500W x 2
INDUCTION SURFACE	308x558 mm
DIMENSIONS	390x720 x130H mm
NET WEIGHT P	10,9 kg

COLD BEVERAGE DISPENSERS

Crathco

PREMIX
Classic Bubblers®

Durable and Efficient

Keep a steady supply of cold drinks on hand with Crathco Classic Bubbler cold beverage dispensers. Stainless steel and super-strong, virtually unbreakable bowls and covers ensure long-lasting use, and are easy to maintain for a fast, simple cleanup. Crystal-clear bowls and covers showcase your colorful signature fruit juice, tea, and iced coffees and provide an eye-catching appearance - perfect for boosting impulse sales.

- Unique evaporator and high efficiency pump cools faster and more efficiently for quick start-up.
- Along with spray circulation, agitators are included with each unit for fresh juices, coffees, or tea.
- Superior engineering allows full beverage cooling to the dispense point, and right down to the last drink.
- Bowls have easy-to-read measuring marks and models with more than one bowl separate to allow cleaning and flavor changes without total system shut-down.
- Temperature range from 35 - 41°F.

Standard Series

MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
SINGLE 5-GALLON BOWL MODELS	**Stainless Steel Side Panels and Drip Tray** **D15-3; Base:** (5619) **Bowl:** (5111)	1 bowl, Certified NSF / ANSI 20- safe for milk, 8.25" cup clearance.	27.25" x 10.25" x 16"
Planned Maintenance Kit Six Month Schedule 250-00136	**Plastic Side Panels and Drip Tray** **D15-4; Base:** (5620) **Bowl:** (5111)		
DOUBLE 5-GALLON BOWL MODELS	**Stainless Steel Side Panels and Drip Tray** **D25-3; Base:** (5507) **Bowl:** (5112)	2 bowls, 8.25" cup clearance.	27.25" x 17.5" x 16"
Planned Maintenance Kit Six Month Schedule 250-00138	**Plastic Side Panels and Drip Tray** **D25-4; Base:** (5508) **Bowl:** (5122)		
TRIPLE 5-GALLON BOWL MODELS	**Stainless Steel Side Panels and Drip Tray** **D35-3; Base:** (5511) **Bowl:** (5113)	3 bowls, 8.25" cup clearance.	27.25" x 25.75" x 16"
Planned Maintenance Kit Six Month Schedule 250-00140	**Plastic Side Panels and Drip Tray** **D35-4; Base:** (5512) **Bowl:** (5123)		

Mini Bowl Series

NSF-20

MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
MINI-TWIN® MODELS	**Stainless Steel Side Panels and Drip Tray** **E29-3; Base:** (5584) **Bowl:** (5114)	2 bowls, 8" cup clearance.	25.5" x 11.25" x 16"
Planned Maintenance Kit Six Month Schedule 250-00142	**Plastic Side Panels and Drip Tray** **E29-4; Base:** (5583) **Bowl:** (5124)		
MINI-QUAD® MODELS	**Stainless Steel Side Panels and Drip Tray** **E49-3; Base:** (5538) **Bowl:** (5115)	4 bowls, 8" cup clearance.	27.25" x 17.5" x 16"
Planned Maintenance Kit Six Month Schedule 250-00144	**Plastic Side Panels and Drip Tray** **E49-4; Base:** (5542) **Bowl:** (5125)		

6 LT SLUSH MACHINE Small in size, ideal to prepare slush, sherbet and cream. Shock resistant plastic construction, 6 LT polycarbonate bowl easy to remove, temperature sensor. Standard 230V 50HZ voltage.

CODE	V-GRAN 6	V-GRAN 6+6
CAPACITY	Lt 6	Lt 6x2
POWER	250W	650W
DIMENSIONS	220x480 x680 mm	420x480 x680 mm
NET WEIGHT	22 Kg	35 Kg

10 LT SLUSH MACHINE The ideal machine for a fast production of slush, sherbet and cream. Great freezing power and reduced consumption. Shock resistant plasticconstruction, 10 LT polycarbonate bowl easy to remove, temperature sensor. Standard 230V 50HZ voltage, refrigerant R404A. LED lighting system in the back of the bowl that highlights the product and illuminates the lid.

CODE	V-GRAN 1	V-GRAN 2	V-GRAN 3
CAPACITY	Lt 10	Lt 10X2	Lt 10X3
POWER	530W	850W	1100W
DIMENSIONS	220x480 x840 mm	420x480 x800 mm	620x480 x800 mm
NET WEIGHT	30 Kg	53 Kg	69 Kg

COLD BEVERAGE DISPENSER The perfect machine to refrigerate and dispense all sorts of beverages. Shock resistant plastic construction, polycarbonate bowl easy to

CODE	V-REFR 2X6	V-REFR 3X6	V-REFR 2X9	V-REFR 3X9
CAPACITY	Lt 6x2	Lt 6x3	Lt 9x2	Lt 9x3
POWER	150W	250W	150W	650W
DIMENSIONS	300x300 x600 mm	450x300 x600 mm	300x300 690 mm	450x300 x690 mm
NET WEIGHT	24 Kg	31 Kg	25 Kg	33 Kg

HOT CHOCOLATE DISPENSER The ultimate hot drink dispenser with water bath system to ensure high performances and low power consumption. The 5Lt capacity tank can also be used with a small quantity of product. Easy operation and cleaning.

CODE	V-CIOC
CAPACITY	Lt 5
POWER	900W
DIMENSIONS	Ø 230xh500 mm
NET WEIGHT	8 Kg

COMMERCIAL DRINK MIXER The perfect machine for making cocktails and milkshakes. Chrome aluminum base, anodized aluminum stem, chrome head, stainless steel cup. Safety microswitch on cup holding device.

CODE	V-FRA
DIMENSIONS	160X190X490H mm
POWER	140W
VOLTAGJE	220-240V 50/60HZ
CUP CAPACITY	500 ML
NET WEIGHT	3,5 Kg

COMMERCIAL BLENDER The perfect machine for making cocktails and milkshakes. ABS body, polycarbonate threaded jug with handle, s/ steel blades, two-speed powerful and quiet motor.

CODE	V-FRP
DIMENSIONS	160X160X430H mm
POWER	200W
VOLTAGE	220-240V 50/60HZ
CUP CAPACITY	1 Lt
NET WEIGHT	9,5 Kg

PROFESSIONAL BLENDER Aluminium body, ABS sides. Transparent shatterproof Tritan glass, dishwasher proof. High sealing rubber lid equipped with safety microswi-tch and plug to add ingredients. Ventilated quiet powerful motor, on-off-pulse switch with speed regulator, tempered steel knife suitable to process also big quantities of dry ice.

CODE	V-BLEN
DIMENSIONS	208x210x490H mm
POWER	750W
VOLTAGE	230V 50/60HZ
CUP CAPACITY	2 LT
NET WEIGHT	5 kg

Optional round glass equipped with

blades

PROFESSIONAL CITRUS JUICER Functional citrus juicer for squeezing lemons, oranges and grapefruits. ABS body, s/steel removable bowl, motorized gearbox at low speed.

CODE	**V-SPM**
DIMENSIONIS	200X200X260H mm
POWER	96W
VOLTAGE	220-240V 50/60HZ
RPM	80/min
NET WEIGHT	3,5 Kg

LEVER CITRUC JUICER Aluminium body, ABS sides, s/steel removable bowl, removable strainer, equipped with two different-sized cones and safety microswitch

CODE	**V-SP/ECO**
DIMENSIONS	202x242x370H mm
POWER	150W
VOLTAGE	230V 50/60HZ
RPM	320 rpm
NET WEIGHT	4,5 kg

ICE CRUSHER Professional machine for crushing ice finely to prepare cocktails, granitas, etc. black alluminium steel construction. chrome aluminium hopper, steel blades, safety microswitch.

CODE	**V-TG**
DIMENSIONS	180X500X270 H mm
POWER	350W 220-240V 50/60HZ
NET WEIGHT	9,5 Kg

ICE SMASHER Professional machine to smash ice into bigger pieces, in comparison with the other ice crushers; perfect to prepare cocktails and smoothies, ideal for fish markets. S/steel blades and construction, marble base, powerful and quiet gear motor.

CODE	**V-RG**
DIMENSIONS	200X320X490 H mm
POWER	105W 230V-50Hz
NET WEIGHT	10 Kg

Taiya Company Ltd

CENTRIFUGAL JUICE EXTRACTOR Fruit and vegetable juice extractor with continuous pulp ejection system. S/steel construction. Plastic tank, basket and pestle. S/steel strainer and blades.

CODE	**V-C**
DIMENSIONS	210X310X360H mm
POWER	240W
VOLTAGE	220-240V 50/60HZ
RPM	6300/rpm
NET WEIGHT	3,5 Kg

JUICE EXTRACTOR Ideal for fruit and vegetable low-speed juice extraction. High efficiency ventilated motor. High efficiency screw propeller, drip cap, pestle for easy introduction of the products, cleaning brush, equipped with 2 trays: one for juice and one for waste.

CODE	**V-ES**
DIMENSIONS	165x230x400h
POWER	250W
VOLTAGE	230Z50H
RPM	40/rpm
NET WEIGHT	6,4 Kg

SK WIFI
SK CHEF
SKS

Swedlinghaus

Taiya Company Ltd

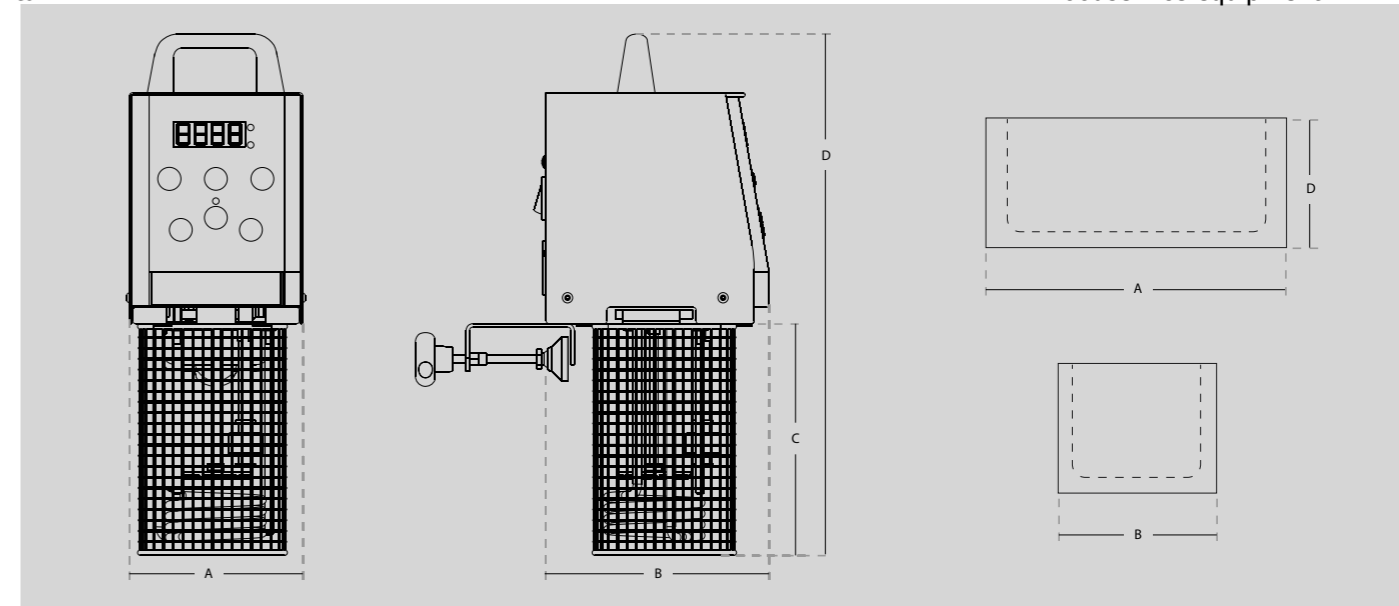Foodservice equipment

SK WIFI   SK CHEF   SKS

Dynamic and static thermocirculator

The thermocirculators are designed for sous/vide cooking food into specific vacuum bags that can guarantee a better preservation of the product. Available in three different versions: SK WI-FI: ideal for professional use, large 5 "touch display, IP 67, 10 immediate programs on the machine and infinite programs via APP, integrated antenna for immediate reading of core probes, the Wi-Fi connection allows to control cooking even from a distance. SK CHEF: simple and intuitive, ideal for domestic use and for a first approach to vacuum cooking. Stainless steel structure, easy-to-read LED display, quick time and temperature setting, blocking device in case of lack of water or overvoltage. SKS: s/steel construction, cooking tank 1/1GN, static heating, shock/proof coated heating elements on tank bottom, temperature and working cycle control system, 5 storable programs and discharge tap.
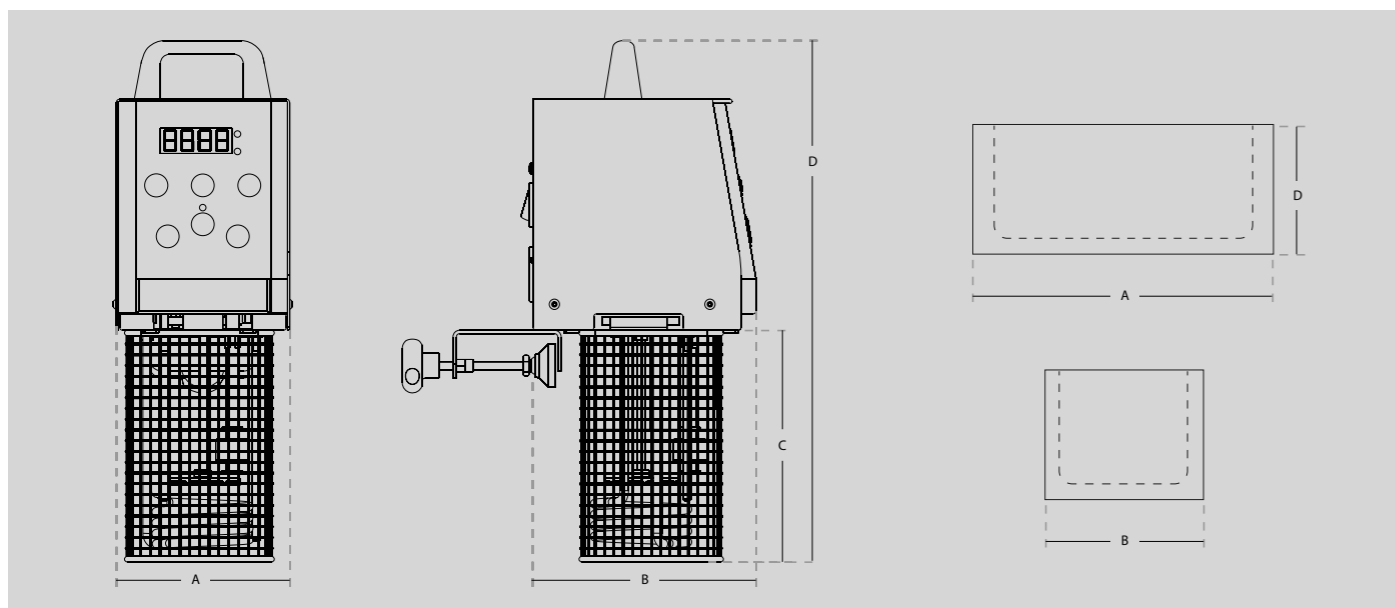

OPTIONAL

Product sensor (only for Mod. Sk WIFI)

S-SWE001

		SK WIFI	SK CHEF	SKS	VASCA 1/1 GN	VASCA 2/1 GN
A	Width	165 mm	95 mm	575 mm	565 mm	650 mm
B	Length	203 mm	154 mm	370 mm	360 mm	530 mm
C	Heater height	152 mm	183 mm	-	-	-
D	Height	377 mm	419 mm	300 mm	230 mm	230 mm

MODELLO	SK WIFI	SK CHEF	SKS	VASCA 1/1 GN	VASCA 2/1 GN
Weight	4,5 kg	1,2 kg	16,5 kg	7,7 kg	13 kg
Power	2000 w	1200 w	1700 W	-	-
Power supply	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	-	-
Temperature	24÷99 °C	max 90 °C	24÷99 °C	-	-
Useful tank capacity	43 lt	20 lt	25 lt	22 lt	43 lt
Packing dimensions	330x455x240 mm	100x455x200 mm	600x500x420 mm	720x500x350 mm	650x760x400 mm

SV330
SV430
SV530

Swedlinghaus

Taiya Company Ltd

Foodservice equipment
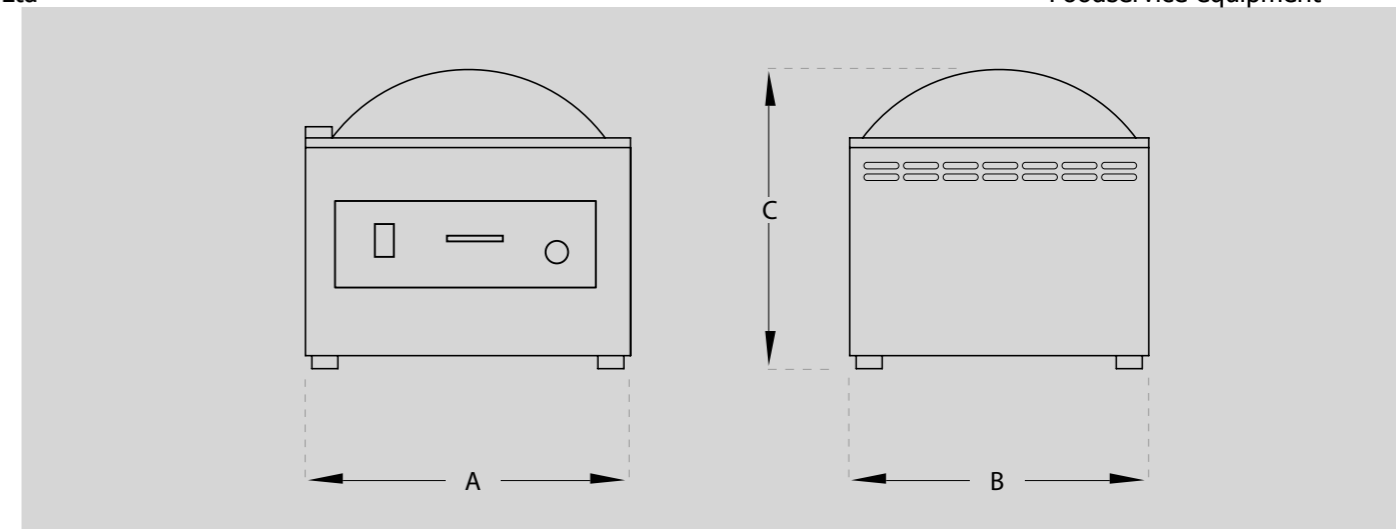
SV430

Countertop vacuum chamber machine

Our professional vacuum chamber machines are recommended to package any kind of food (meat, cold cuts, cheese, etc…) inside or outside the vacuum chamber. AISI304 s/steel construction, moulded tank with rounded edges for easy cleaning operations, transparent polycarbonate cover with a minimum thickness of 1.5 cm, 20 customizable programs to optimize time and consumption, specific Soft Vacuum program to preserve liquid and creamy products, Marinating program with short and close vacuum cycles to let liquids penetrate faster into products fibers, Vacuum Sensor program which allows to manually set the vacuum percentage, automatic start, emergency stop, double line LCD display, multiple welding bars (without wires) equipped with s/steel pneumatic pistons to simplify the cleaning operations, pump automatic self/cleaning program.

		SV330	SV430	SV530
A	Width	460 mm	560 mm	660 mm
B	Lenght	460 mm	590 mm	690 mm
C	Height	460 mm	560 mm	565 mm

MODELLO	SV330	SV430	SV530
DIMENSIONI CAMERA *Vacuum chamber dimensions/Dimensions chambre à vide Masse Vakuumkammer / Dimensiones cámara de vacío*	330x330x215 mm	430x430x230 mm	530x530x230 mm
POMPA VUOTO *Vacuum pump / Pompe à vide / Vakuum pumpe / Bomba de vacío*	bush 8 m³/h	bush 16 m³/h	bush 21 m³/h
VOLTAGGIO *Power supply / Alimentation / Spannung / Alimentación*	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz
BARRA SALDANTE *Sealing bar / Barre de scellage / Schweissbalken / Barra selladora*	320 mm	420 mm	520 mm
VUOTO FINALE *Final vacuum / Vide final / Schlussvakuum / Vacío*	2 mbar	2 mbar	2 mbar
CONSUMO *Power consumption/ Consommation / Energieverbrauch / Consumo*	1,1 Kw	1,1 Kw	1,5 Kw
PESO *Weight / Poids / Gewicht / Peso*	36 kg	59 kg	78 kg
DIMENSIONI IMBALLO *Packing dimensions / Dimension emballage Verpackungsgrösse / Dimensiones embalaje*	620x580x630 mm	720x620x680 mm	820x720x680 mm

Swedlinghaus

AF350VS TOP

Vertical slicer for cold cuts Top series

New slicers, conceived for the large/scale distribution, born from the know/how and the direct relationship with experts and distributors. New technical and smooth design. Anodized aluminium alloy construction, belt/driven transmission, fan/assisted motor, Italian RASSPE blade, s/steel small metal components, blue anodized aluminium knobs, cast/in aluminium sharpener assembly with tray, s/steel slice deflector, wide gap between the blade and the shaft, two/ways sliding feed plate, Armblock food grip, detachable meat grip and plate, carriage release device, blade guard safety micro switch, IP67 controls, pulley equipped with sealing ring, cutting thickness 0/24mm and cleansing kit.

OPTIONAL

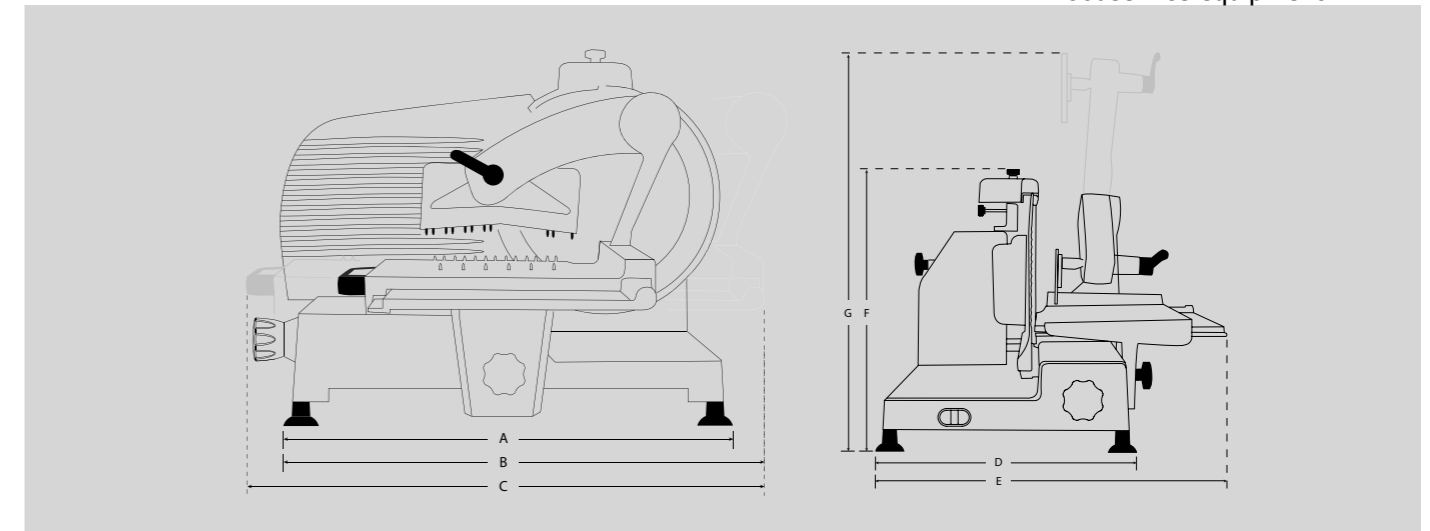| RAL colours painting | Special voltages | Total Teflon coating | Blade extractor |

| Fast blade removing tool (only Mod. 350) / | | Weight/only scale | Optional inward supporting feet |

U-SWE003

		AF350VS TOP	AF370VS TOP
A	DISTANZA PIEDINI *Distance between feet*		
A		610 mm	610 mm
B	INGOMBRO TAGLIO *Max overall dimension during cutting operation*		
B		680 mm	680 mm
C	INGOMBRO MAX INIZIO/FINE CORSA *Max distance beginning/end movement*		
C		770 mm	770 mm
D	DISTANZA PIEDINI *Distance between feet / Distance entre les pieds* *Abstand zwischen der Füsschen / Distancia entre los pies*		
D		460 mm	460 mm
E	INGOMBRO MASSIMO IN LARGHEZZA *Overall width dimension / Dimension d'encombrement largeur* *Maximaler Platzbedarf/Breite / Medida ancho máximo*		
E		640 mm	640 mm
F	ALTEZZA *Height / Hauteur / Höhe / Altura*		
F		550 mm	560 mm
G	INGOMBRO MASSIMO IN ALTEZZA *Overall height dimension / Dimension d'encombrement hauteur* *Maximaler Platzbedarf/Höhe / Medida altura máxima*		
G		680 mm	680 mm

MODELLO	AF350VS TOP	AF370VS TOP
CAPACITÀ TAGLIO *Cutting capacity / Capacité de coupe* *Schneidleistung / Capacidad de corte*	❏ 320x245 mm ◯ 245 mm	❏ 330x260 mm ◯ 260 mm
SPESSORE DI TAGLIO *Cutting thickness / Épaisseur de coupe* *Schnittdicke / Espesor del corte*	0÷24 mm	0÷24 mm
PESO *Weight / Poids / Gewicht / Peso*	48 kg	49 kg
MOTORE *Motor / Moteur / Motor / Motor*	0,37 kw	0,37 kw
LAMA DIAMETRO *Blade / Lame* *Messerdurchmesser / Cuchilla*	350 mm	370 mm
DIMENSIONI PIATTO *Carriage dimensions / Dimensions plateau* *Ausmasse des Schlittentisches / Dimensiones plato*	370x310 mm	370x310 mm
DIMENSIONI IMBALLO *Packing dimensions / Dimension emballage* *Verpackungsgrösse / Dimensiones embalaje*	650x800x610 mm	650x800x610 mm

| AF300H VS |
| AF330H VS |
| AF350H VS |
| AF370H VS |

AF300H VS

AF350H VS

Vertical slicer for cold cuts Horeca series

Vertical slicers for cold cuts recommended for professional use. Anodized cast aluminium alloy construction, belt driven transmission, motor with thermal protection (except for 300 mm blade slicers), forged and hardened steel blade, carriage running on self/lubricating bushes, two/ways sliding feed plate, carriage release device, cast/in aluminium sharpener assembly, red knobs.
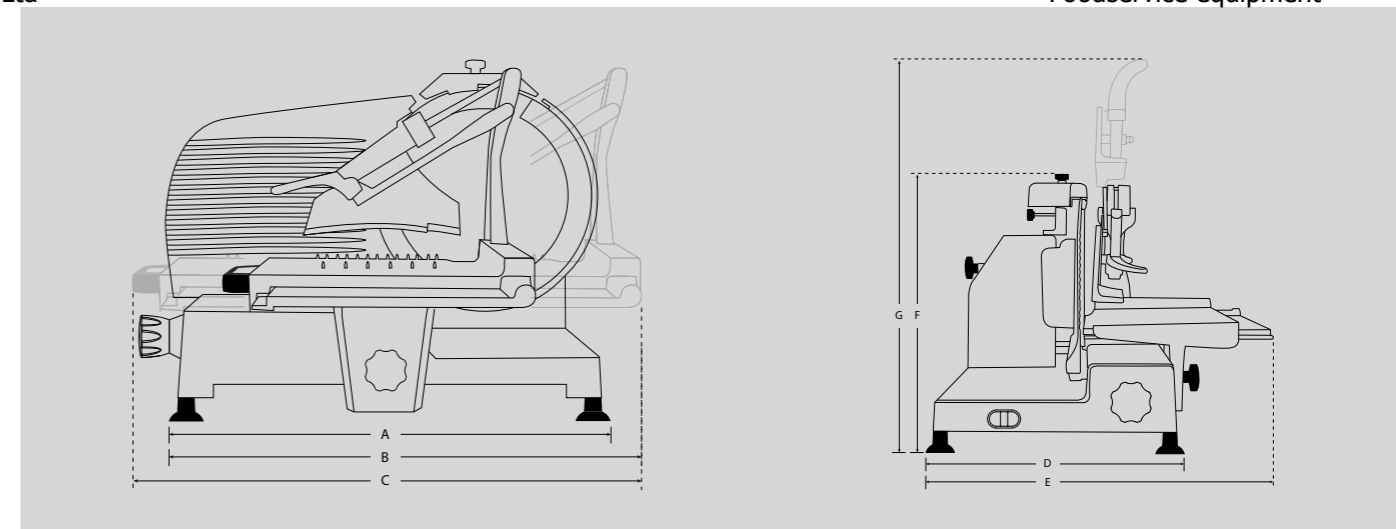
OPTIONAL

RAL colours painting	Special voltages	Optional inward supporting feet
Blade extractor	Cleansing detergent	

A Distance between feet			
B Max overall dimension during cutting operation			
C Max distance beginning/end movement			
D Distance between feet			
E Overall width dimension			
F Height			
G Overall height dimension			

	AF300H VS	AF330H VS	AF350H VS	AF370H VS
A	495 mm	605 mm	605 mm	605 mm
B	600 mm	655 mm	655 mm	655 mm
C	650 mm	740 mm	740 mm	740 mm
D	360 mm	445 mm	445 mm	445 mm
E	500 mm	640 mm	640 mm	640 mm
F	460 mm	520 mm	550 mm	560 mm
G	710 mm	740 mm	740 mm	740 mm

MODELLO	AF300H VS	AF330H VS	AF350H VS	AF370H VS
Cutting capacity	❑ 260x190 mm ◯ 190 mm	❑ 300x230 mm ◯ 230 mm	❑ 310x240 mm ◯ 240 mm	❑ 310x260 mm ◯ 260 mm
Cutting thickness	0÷16 mm	0÷16 mm	0÷16 mm	0÷16 mm
Weight	35 kg	44 kg	45 kg	46 kg
Motor	0,27 kw	0,37 kw	0,37 kw	0,37 kw
Blade	300 mm	330 mm	350 mm	370 mm
DIMENSION Carriage dimensions	280x260 mm	370x310 mm	370x310 mm	370x310 mm
DIMENSION Packing dimensions	550x670x550 mm	650x800x610 mm	650x800x610 mm	650x800x610 mm

PROFESSIONAL BREAD SLICERS The professional semi automatic or automatic bread slicers are the ideal solution to cut all sorts of bread. The cutting procedure is activated by the central drive bar in the semi automatic version and by the digital control panel in the automatic version. The ergonomic position of the cutting thickness to be provided at the time of order**.

CODE	V-TPAN	V-TPAN/PL
DIMENSIONS	606x650 x640h mm	606x650 x640h mm
CUTTING LENGTH	420mm	420mm
CUTTING HEIGHT	150mm	150mm
CUTTING WIDTH	320mm	320mm
CUTTING THICKNESS	10/11/12 13/14/16	10/11/12 13/14/16
POWER	0,50 Kw	0,50 Kw
VOLTAGE	400/50/3	400/50/3
WEIGHT	90 kg	90 kg
VERSION	Manual	Automatic

MIXER Professional s/steel mixer that can cut, beat, chop, mix, whip, pulverize, cook, brown, steam, cook at low temperature, with 1800W Turbo (up to 16.000 rpm). Motors are equipped with a safety device that avoids the complete arrest of the machine: in case of overheating the machine stops for a few seconds, keeping the other functions on and restarts automatical-ly to complete the process. The mixer is equipped with a data storage with programs and recipes that can be modified or introduced as new. Self-diagnosis display. Equipment: blades, butterfly, lid with measuring cup, spatula and mixer spatula (on V-HMP only).

CODE	V-HM	V-HMP
VOLTAGE	230V 50/60HZ	230V 50/60HZ
POWER	1500W	1800W
BOWL CAPACITY	2 lt	2 lt
SPEED	26	26
MIN / MAX RPM	0-12.500 rpm	0-16.000 rpm
MAX HOURS CONTINUOUS WORK	4	12
DIMENSIONS	258X312 X296h mm	320X420 X320h mm
WEIGHT	13,5 kg	15 kg

VEGETABLE CUTTER S/steel structure and die-cast aluminium top, indispensable in every kitchen for cutting, slicing, cube cutting, mincing etc. a lot of products. Wide choice introduction spots. Equipped with 2 emergency stops: the first is activated by opening the handle, with automatic restart and the second by opening the lid, with manual restart required.
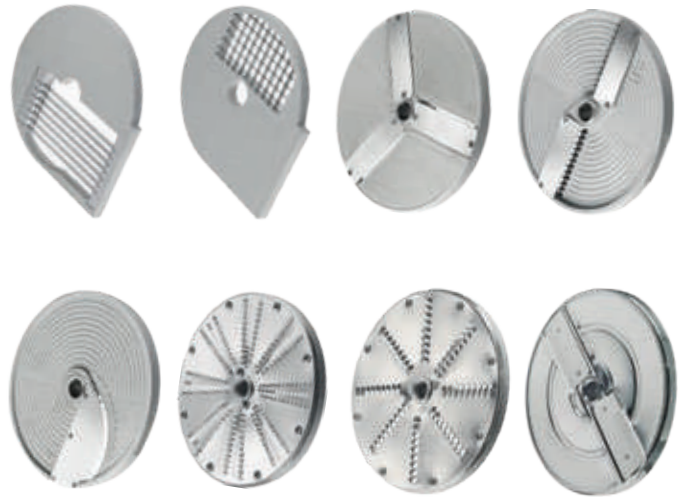
*Discs D and B must be combined with the respective E cutting discs VEGETABLE CUTTER DISCS

1 a 8 regolabile disc X (s/steel adjustable 1 to 8mm / slicer) Disc E (1-2-3-4-5-6-8-10-14mm slicer)

CODICE - CODE	V-TAGL I/A	V-TAGL I/A
VOLTAGE	230/400-50HZ	
POWER	550W	
DIMENSIONS	261X604X522h mm	
NET WEIGHT	22 kg	

Disc Z (2-3-4-7mm shredder / julienne)
Disc V (cheese and bread grater)
Disc H (2,5-4-6-8-10mm curved stick slicer)
Disc D (8x8 - 10x10 - 12x12 - 20x20mm dicer/cuber) Disc B (6-8-10mm baton slicing)
Disc S (1-2 mm deli food slicer)
plastic ejector disc