

GR42

Electric grill, ribbed plate

- Traited cast iron grill, useful dimensions : 255x255.
- Stabilizing of the top plate.
- Handle placed on top in antithermal material.
- Temperature regulation through thermostat going to 250°
- Structure in stainless steel AISI 304.



mm	kW	V	kg	m ²
330x435xh240	1,8	230/1	20	0,05

GR82

Double electric grill, ribbed plate

- Traited cast iron grill, useful dimensions : 550x255.
- Stabilizing of the top plate.
- Handle placed on top in antithermal material.
- Temperature regulation through thermostat going to 250°
- Structure in stainless steel AISI 304.



mm	kW	V	kg	m ²
620x435xh240	3,6	230/1	35	0,10

GR-PANOS

Electric grill, ribbed plate

- Traited cast iron grill, useful dimensions : 365x255.
- Stabilizing of the top plate.
- Handle placed on top in antithermal material.
- Temperature regulation through thermostat going to 250°.
- Structure in stainless steel AISI 304.



mm	kW	V	kg	m ²
435x430xh240	3	230/1	25	0,10

CONTACT SM1



Electrical contact grill

- Cast-iron plate, usefull space 360X240mm.
- Chassis in stainless steel, gravy drawer.
- Plate in cast iron, lower plate flat, upper groved, balanced with adjustable spring and athermic handles.
- Heating by armoured elements in stainless treated "incoloy" thermostat from 0° till 350°C.

mm	kW	V	kg	m²
430x385xh220	3	230/1	22,5	0,10

CONTACT DG2



Electrical contact grill

- Cast-iron plate, usefull space 535X240mm.
- Chassis in stainless steel, gravy drawer.
- Plate in cast iron, lower plate flat, upper groved, balanced with adjustable spring and athermic handles.
- Heating by armoured elements in stainless treated "incoloy" thermostat from 0° till 350°C.

mm	kW	V	kg	m²
600x385xh220	2x2	230/1	33,5	0,13

BIG FOOD



Electrical contact grill "high performance"

- Chassis in stainless steel, gravy drawer.
- Plate in cast iron 345x345, lower plate flat, upper groved, balanced with adjustable spring and athermic handles.
- Switch who permits the use of the lower plate only,(cooking plate).
- Heating by armoured elements in stainless treated "incoloy" thermostat from 0° till 350°C.

mm	kW	V	kg	m²
410x620xh340	3,6	230/1	34	0,18

Sausage grill with rollers

Made in: Chassis in stainless steel.

Flexibility: Till 16 sausages pre-cooked means 90 hot dogs/hour.
Regular cooked without grease.

Electrical heating: Heating by means of armoured elements of each 125 w inside the chrome rolls (430mm large), energy regulator from 0° till 300°C.

High performance engine: Special asynrome with speed reducer.

Maintenance: Collector underneath, catches up gravy.

To be placed under the grill

BHR23/R

Breadrolls warmer

Made in: Chassis made of stainless steel.

Electrical: Heating warms up by energy regulator from 0° till 90°C
Humidity and temperature control.

Maintenance: Drawer is removable and gastro GN 2/3
goes into the dishwasher.

CSX/5R

Sausage grill electric 5 rollers



mm	kW	V	kg	m³
545x320xh240	0,6	230/1	12,5	0,11

CSX/7R

Sausage grill electric 7 rollers



mm	kW	V	kg	m³
545x320xh240	0,9	230/1	14	0,11

BH23/R

Bread-roll and "bun warmer"



mm	kW	V	kg	m³
545x460xh220	0,7	230/1	17	0,13

SP6/R



Dish-Warmer 6 hot plates

- Plate holder in stainless steel.
- Plate: mix of steel who guarantees a maximum of heat accumulation (15 minutes heating gives 45 min of dispensing). Athermic grip.
- Flexibility: plate surface 270x150mm.
- Electrical heating by armoured elements treated "incoloy".
Thermostatic regulation from 0° to 90°C.

mm	kW	V	kg	m³
400x215xh355	0,65	230/1	14	0,08

SP10/R



Dish-Warmer 10 hot plates

- Plate holder in stainless steel.
- Plate: mix of steel who guarantees a maximum of heat accumulation (15 minutes heating gives 45 min of dispensing). Athermic grip.
- Flexibility: plate surface 270x150mm.
- Electrical heating by armoured elements treated "incoloy",
Thermostatic regulation from 0° to 90°C.

mm	kW	V	kg	m³
400x215xh475	1,3	230/1	25	0,10

M3-TOSTI/B



Toaster 3 pincers, quartz

- Heating through resistances -quartz with protection grills.
- Timer going from 0 to 15 minutes.
- Removable basin underneath.
- Delivered with 3 pincers.

mm	kW	V	kg	m ³
485x255xh240	1,8	230/1	5	0,05

M6-TOSTI/B



Toaster 6 pincers, quartz

- Heating through resistances -quartz,with protection grills.
- Timer going from 0 to 15 minutes.
- Removable basin underneath.
- Delivered with 6 pincers.

mm	kW	V	kg	m ³
485x255xh370	2,7	230/1	10	0,07

MS12/R



Toaster-salamander, ceeling grill electrical "Quartz"

- Chassis stainless steel-adjustable feet.
- Allround use as toaster, grill and small salamander, working surface: 500X285mm, Heating by "Quartz" tubes infrared, tube selector, timer from 0 till 15 min with continu position.
- Security by protection hood of tubes removable.
- Standard deliverd with grids and removable handles.

mm	kW	V	kg	m ³
610x335xh315	3,2	230/1	15	0,14

MD22/R



Toaster-salamander, ceiling grill electrical "Quartz", 2 floors

- Chassis stainless steel-adjustable feet.
 - Allround use as toaster, grill and small salamander. Working surface: 500X285mm.
 - Heating by Quartz tubes infrared, tube selector, timer from 0 till 15 min with continu position.
 - Security by protection hood of tubes removable.
- Standard delivered with grids and removable handles.

mm	kW	V	kg	m ³
610x335xh460	4,8	230/1	15	0,14

FF133



Electric oven "high temperature" quartz

- Made in stainless steel, door with athermic handles.
- Reaches temperature very fast, ground in warmkeeping stones.
- Perfect to cook Pizza (dia 330mm) fresh in 3 min, deepfreeze in 4,30 min.
- Heated by infrared quartz tubes, thermostat 0° till 350°C, timer from 0 till 15min or continu, each "quartz" tube has independant controls.

mm	kW	V	kg	m ³
480x465xh240	2	230/1	18	0,13

STAR-HD/R



Sausage heater 3 electrical plots

- Pirex glasscontainer +/- 40 sausages, 2 parts, resting upon a water tub.Cover in stainless steel.
- 3 breadroll heaters.
- Energy regulator.
- 2 athermic handles.

mm	kW	V	kg	m ³
440x300xh400	0,65	230/1	9	0,12

GP2-4



Roast bread stainless, 2-4 sections 160 pcs/h

- Built in stainless steel.
- Switch works/stop.
- Hand gear for the exit of the bread.
- Adjustment of the time of cooking, by timer.
- Removable Vat to collect the residues of cooking..

mm	kW	V	kg	m ³
355x215xh210	2	230V/1	5	0,5

GP3-6



Roast bread stainless, 2-4-6 sections 240 pcs/h

- Built in stainless steel.
- Switch works/stop.
- Hand gear for the exit of the bread.
- Adjustment of the time of cooking, by timer.
- Removable trap to collect the residues of cooking.

mm	kW	V	kg	m ³
425x215xh210	2	230V/1	6	0,6

SFE12/D



Saltning tub (container) for French fries "top"

- Contenant in stainless steel AISI 304 "thumped" GN1/2: dim. 355X325Xh110mm.
- Heated by elements placed under the tub, regulation from 50° till 100°C.
- Upper infrared radiant with independant control.
- Chassis in stainless steel.

mm	kW	V	kg	m³
355x380xh160+150	0,65	230/1	10	0,12

RHD8



Infrared food warmer 762 mm

- Uniform flow of hot air. No cold point.
- Structure in anodised aluminium.
- Heated element.
- Left switch.
- Power supply (152mm) on right.

mm	kW	V	kg	m³
762x150xh64	0,66	230/1	4	0,05

RHD11

Infrared food warmer 1067 mm

mm	kW	V	kg	m³
1067x150xh64	0,95	230/1	5	0,07

RHD14

Infrared food warmer 1372 mm

mm	kW	V	kg	m³
1372x150xh64	1,25	230/1	6	0,08

SRH

Option: Lateral support for heated bridge