



THE GOOD LADY

PREMIUM QUALITY

FOOD SERVICE EQUIPMENT

FROM AROUND THE WORLD

2023

CATALOGUE & PRICE LIST

1800 183 818

thegoodlady.com.au

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SERVICES

- Australia Wide & NZ Deliveries including Turnkey specialised deliveries.
- Complete assembly and site positioning services of all products and their accessories.
- Complete Installation services to Gas, power and water including commissioning.

In house product specific services such as:

- **Three phase to single phase product conversion.**
- **Belt direction changes.**
- **Other product specific requests and modifications.**

ASSET MANAGEMENT

- Preventative maintenance plans.
- Warranty management.
- Service and support.

PRODUCT TRAINING

- Demonstration & Test kitchen facility.
- Training and product support.



WELCOME TO OUR 2023 GOOD LADY CATALOGUE

We hope this book will continue to serve as a valuable sales tool to our dealer and partner network. Our ethos has not changed in providing high quality food service equipment, World renown established brands, a strong warranty backing and a commitment to keep strong stock to support our distributors immediate needs.

We have adjusted the format of this catalogue to ensure all accessories, features, CAD and other relevant information are easily accessible on each page per product to ensure a seamless experience instantly at your fingertips.

Sales

Although this catalogue is up to date, information is constantly changing with new products being added, products modified or deleted and in some cases part numbers changed. To keep your ordering process simple, we recommend you order as per the model number and not as per our part number (which can change). We will notify you by email of any relevant changes, and we will update our website accordingly.

We are constantly adding new content, a New B2B platform for easy access to stock and information as well as other informative tools such as operating videos. If any additional or specific information is required, please contact your sales manager, or our head office in Sydney. We have a dedicated test kitchen facility in Sydney which can be used for any customers/ dealer training as well as specific video demonstrations that can be tailored for specific customers. Feel free to use this service to your advantage.

Logistics

We hold stock of all our ranges in our Main Sydney warehouse but also continue to carry key stock items in in Perth, Victoria, and Queensland. Goods can be collected, or transport can be arranged including our specialised installation and assembly service which we offer Australia Wide. To get a freight cost or enquire about a particular service, drop us an email at [**support@thegoodlady.com.au**](mailto:support@thegoodlady.com.au)

Measurements

All dimensions in the catalogue are listed in order of length, depth, and height. We make every effort to ensure dimensions are accurate however variations can occur as manufacturers may change design after this catalogue has been printed. For products where fabrication or integration is required, we recommend using the product itself to measure off, or alternatively requesting CAD drawings or confirming dimensions with one of our office staff.

We do not take any liability for measurements that could be inaccurate due to typographical errors or changes in manufacturer goods.

Contact us :

1800 183 818

thegoodlady.com.au

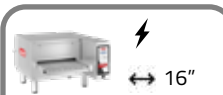


SKU	2SV4206B
POWER	400V, 6.3kW
EXTERNAL DIMENSIONS	1270 x 800 x 390mm
INTERNAL DIMENSIONS	570 x 400 x 90mm
CONVEYOR SPEED	2 - 30 min / Halt
WEIGHT	77kg
PRICE	\$9,000



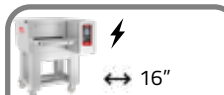
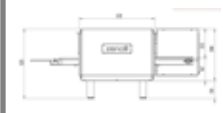
STANDS

Single/Double Stand	OSV2A17	\$900
Triple Stand	OSV2A18	\$900



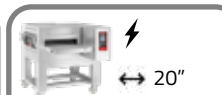
05/40E

SKU	2SV4411C
POWER	400V, 7.9kW
EXTERNAL DIMENSIONS	1300 x 980 x 440mm
INTERNAL DIMENSIONS	580 x 400 x 95mm
CONVEYOR SPEED	1:45 - 30 min / Halt
WEIGHT	105kg
PRICE	\$11,600



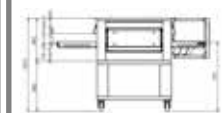
06/40E

SKU	2SV4404C
POWER	400V, 14.2kW
EXTERNAL DIMENSIONS	1750 x 1260 x 490mm
INTERNAL DIMENSIONS	850 x 500 x 100mm
CONVEYOR SPEED	1:45 - 30 min / Halt
WEIGHT	180kg
PRICE	\$18,800



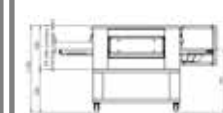
08/50E

SKU	2SV4406C
POWER	400V, 18.5kW
EXTERNAL DIMENSIONS	2000 x 1400 x 550mm
INTERNAL DIMENSIONS	1100 x 650 x 100mm
CONVEYOR SPEED	2:20 - 30 min / Halt
WEIGHT	222kg
PRICE	\$24,800



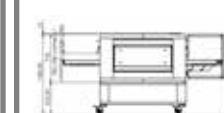
11/65E

SKU	2SV4407B
POWER	400V, 24.9kW
EXTERNAL DIMENSIONS	2180 x 1650 x 600mm
INTERNAL DIMENSIONS	1200 x 800 x 100mm
CONVEYOR SPEED	1:45 - 30 min / Halt
WEIGHT	295kg
PRICE	\$27,700



12/80E

SKU	OSV2A12
PRICE	\$1,100



SKU	PRICE
OSV2A17	\$900
OSV2A18	\$900

SKU	PRICE
OSV2A13	\$900
OSV2A16	\$900

SKU	PRICE
OSV2A05	\$1,000
OSV2A08	\$1,000

SKU	PRICE
OSV2A07	\$1,000
OSV2A09	\$1,000

SKU	PRICE
OSV2A12	\$1,100
OSV2A11	\$1,100

PRODUCTION LINE MODELS

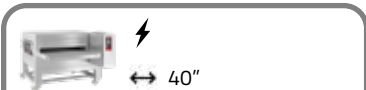


SKU	2SV4504C
POWER	400V, 44.9kW
EXTERNAL DIMENSIONS	2450 x 1820 x 720mm
INTERNAL DIMENSIONS	1300 x 1000 x 100mm
CONVEYOR SPEED	2:20 - 30 min / Halt
WEIGHT	450kg
PRICE	\$34,800



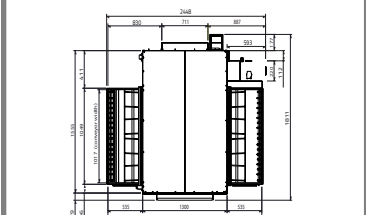
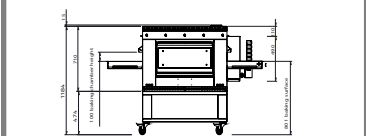
STANDS

Single/Double Stand	OSV5A05	\$1,100
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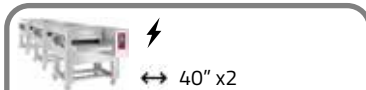


12/100E

SKU	2SV4504C-2-ASSM2206KIT
POWER	400V, 90kW
EXTERNAL DIMENSIONS	1860 x 440 x 1200mm
INTERNAL DIMENSIONS	1000 x 5200 x 100mm
CONVEYOR SPEED	40" - 6.5' / Halt
WEIGHT	1250kg
PRICE	\$80,000

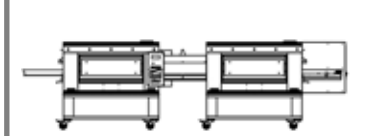


SKU	PRICE
OSV5A05	\$1,100



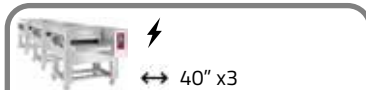
2 12/100E

SKU	2SV4504C-3-ASSM2204KIT
POWER	400V, 135kW
EXTERNAL DIMENSIONS	1860 x 6350 x 1200mm
INTERNAL DIMENSIONS	1000 x 5200 x 100mm
CONVEYOR SPEED	1' - 10' / Halt
WEIGHT	1900kg
PRICE	\$120,000



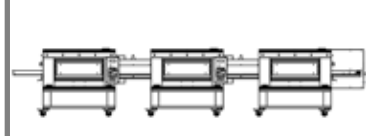
500 - 670 pre-cooked bases per hour

SKU	PRICE
OSV5A05 - 2	\$2,200



3 12/100E

SKU	2SV4504C-3-ASSM2204KIT
POWER	400V, 135kW
EXTERNAL DIMENSIONS	1860 x 6350 x 1200mm
INTERNAL DIMENSIONS	1000 x 5200 x 100mm
CONVEYOR SPEED	1' - 10' / Halt
WEIGHT	1900kg
PRICE	\$120,000



750 - 1000 pre-cooked bases per hour

SKU	PRICE
OSV5A05 - 3	\$3,300



SKU
POWER
EXTERNAL DIMENSIONS
INTERNAL DIMENSIONS
CONVEYOR SPEED
WEIGHT
PRICE



STANDS	
Single/Double Stand	
Triple Stand	

← 16" →

06/40G

1SV4407C

35 MJ/hr / 240V, 0.44kW

1300 x 1030 x 440mm

580 x 400 x 95mm

1:45 - 30 min / Halt

115kg

\$12,000

SKU	PRICE
OSV2A14	\$900
OSV2A15	\$900

← 20" →

08/50G

1SV4402C

55 MJ/hr / 240V, 0.44kW

1750 x 1260 x 490mm

850 x 500 x 100mm

1:45 - 30 min / Halt

200kg

\$19,100

SKU	PRICE
OSV2A05	\$1,000
OSV2A08	\$1,000

← 26" →

11/65G

1SV4404C

87 MJ/hr / 240V, 0.44kW

2000 x 1550 x 550mm

1100 x 650 x 100mm

2:20- 30 min / Halt

252kg

\$25,000

SKU	PRICE
OSV2A06	\$1,000
OSV2A10	\$1,000

← 32" →

12/80G

1SV4405C

115 MJ/hr / 240V, 0.44kW

2180 x 1680 x 600mm

1200 x 800 x 100mm

1:45 - 30 min / Halt

315kg

\$28,000

SKU	PRICE
OSV2A12	\$1,100
OSV2A11	\$1,100

PRODUCTION LINE MODELS



SKU
POWER
EXTERNAL DIMENSIONS
INTERNAL DIMENSIONS
CONVEYOR SPEED
WEIGHT
PRICE



STANDS	
Single/Double Stand	

← 40" →

12/100G

1SV4503C

166 MJ/hr / 240V, 0.88kW

2450 x 1980 x 720mm

1300 x 1000 x 100mm

2:20- 30 min / Halt

490kg

\$36,600

SKU	PRICE
OSV5A04	\$1,100

← 40" x 2 →

2 12/100G

1SV4503C-2-ASSM2206KIT

355 MJ/hr / 240V, 1.8kW

1860 x 4400 x 1200mm

1000 x 3250 x 100mm

40" - 6.5'

1300kg

\$83,800

500 - 670 pre-cooked bases per hour

SKU	PRICE
OSV5A05 - 2	\$2,200

← 40" x 3 →

3 12/100G

1SV4503C-3-ASSM2204KIT

533 MJ/hr / 240V, 2.7kW

1860 x 6350 x 1200mm

1000 x 5200 x 100mm

1' - 10' / Halt

2000kg

\$125,700

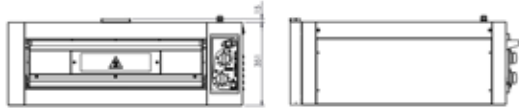
750 - 1000 pre-cooked bases per hour

SKU	PRICE
OSV5A05 - 3	\$3,300



CITIZEN EP70 4

SKU	2EP6E11C
POWER	400V, 5.6kW
EXTERNAL DIMENSIONS	990 x 990 x 350mm
INTERNAL DIMENSIONS	700 x 700 x 120mm
WORKING TEMPERATURE	400°C (max)
WEIGHT	100kg
PRICE	\$4,000



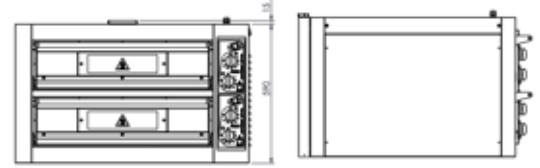
ACCESSORIES

	SKU	PRICE
Single/Double Stand	OEPOA04	\$1,100
Triple Stand	OEPOA05	\$1,100
Pan Holder	CARR0072	\$600
Exhaust Hood	OCT7M26	\$1,200
Exhaust Motor Kit	ASSM1486	\$600
Self-Condensate Hood	SCHEP70	\$2200



CITIZEN EP70 4+4

SKU	2EP6E10C
POWER	400V, 11.2kW
EXTERNAL DIMENSIONS	990 x 990 x 590mm
INTERNAL DIMENSIONS	2 x 700 x 700 x 120mm
WORKING TEMPERATURE	400°C (max)
WEIGHT	150kg
PRICE	\$6,000



	SKU	PRICE
Single/Double Stand	OEPOA04	\$1,100
Triple Stand	OEPOA05	\$1,100
Pan Holder	CARR0072	\$600
Exhaust Hood	OCT7M26	\$1,200
Exhaust Motor Kit	ASSM1486	\$600
Self-Condensate Hood	SCHEP70	\$2200



- AS1668 optional exhaust system certified to Australian standards
- Thick refractory stone base for best in class heat retention
- Gasket-free, heavy gauge, insulated door that promotes heat retention in the cooking chamber
- Maximum temperature 400°C
- Independently controlled lighting for each chamber
- Compact dimensions

- Made entirely of stainless steel
- Athermic heat resistant handle
- Modular, from one to three cooking modules
- Armoured S/S heating elements
- Independent adjustment of top/bottom elements by separate thermostats
- 100% electromechanical controls
- Reliable and durable due to the quality of materials and components



SKU	2CT3E14B
POWER	400V, 8.8kW
EXTERNAL DIMENSIONS	1420 x 1030 x 430mm
INTERNAL DIMENSIONS	1050 x 700 x 160mm
WORKING TEMPERATURE	400°C (max)
WEIGHT	155kg
PRICE	\$6,000



ACCESSORIES

	SKU	PRICE
Single Stand	OCT5A29	\$1,300
Double Stand	OCT5A24	\$1,300
Triple Stand	OCT5A25	\$1,300
Prover (2 module)	OCT5C16	\$4,600
Pan Holder for 71cm Base	CARR0062	\$800
Pan Holder for 95cm Base	CARR0042	\$700
Support Extension 30cm	RIAL0041	\$600
Full Refractory Kit	ASSM1652	\$1000
Element Upgrade	ASSM2158	\$800
Exhaust Hood	OCT7M22	\$1,500
Exhaust Motor Kit	ASSM1484	\$1,200
Self-Condensate Hood	SCHCPWE	\$2,200

CITIZEN PW 6

SKU	2CT3E14B
POWER	400V, 8.8kW
EXTERNAL DIMENSIONS	1420 x 1030 x 430mm
INTERNAL DIMENSIONS	1050 x 700 x 160mm
WORKING TEMPERATURE	400°C (max)
WEIGHT	155kg
PRICE	\$6,000

SKU	PRICE
OCT5A29	\$1,300
OCT5A24	\$1,300
OCT5A25	\$1,300
OCT5C16	\$4,600
CARR0062	\$800
CARR0042	\$700
RIAL0041	\$600
ASSM1652	\$1000
ASSM2158	\$800
OCT7M22	\$1,500
ASSM1484	\$1,200
SCHCPWE	\$2,200

CITIZEN PW 6+6

SKU	2CT3E09B
POWER	400V, 17.6kW
EXTERNAL DIMENSIONS	1420 x 1030 x 780mm
INTERNAL DIMENSIONS	2 x 1050 x 700 x 160mm
WORKING TEMPERATURE	400°C (max)
WEIGHT	260kg
PRICE	\$10,000

SKU	PRICE
OCT5A29	\$1,300
OCT5A24	\$1,300
OCT5A25	\$1,300
OCT5C16	\$4,600
CARR0062	\$800
CARR0042	\$700
RIAL0041	\$600
ASSM1652	\$1000
ASSM2158	\$800
OCT7M22	\$1,500
ASSM1484	\$1,200
SCHCPWE	\$2,200

CITIZEN PW 9

SKU	2CT3E16B
POWER	400V, 11.2kW
EXTERNAL DIMENSIONS	1420 x 1380 x 430mm
INTERNAL DIMENSIONS	1050 x 1050 x 160mm
WORKING TEMPERATURE	400°C (max)
WEIGHT	200kg
PRICE	\$6,800

SKU	PRICE
OCT5A28	\$1,400
OCT5A27	\$1,400
OCT5A26	\$1,400
OCT5C19	\$5,200
CARR0063	\$700
CARR0041	\$800
RIAL0045	\$700
ASSM1654	\$1,200
ASSM2160	\$1000
OCT7M24	\$1,800
ASSM1484	\$1,200
SCHCPWE	\$2,200

CITIZEN PW 9+9

SKU	2CT3E17B
POWER	400V, 22.4kW
EXTERNAL DIMENSIONS	1420 x 1380 x 780mm
INTERNAL DIMENSIONS	2 x 1050 x 1050 x 160mm
WORKING TEMPERATURE	400°C (max)
WEIGHT	315kg
PRICE	\$11,600

SKU	PRICE
OCT5A28	\$1,400
OCT5A27	\$1,400
OCT5A26	\$1,400
OCT5C19	\$5,200
CARR0063	\$700
CARR0041	\$800
RIAL0045	\$700
ASSM1654	\$1,200
ASSM2160	\$1000
OCT7M24	\$1,800
ASSM1484	\$1,200
SCHCPWE	\$2,200



- AS1668 optional exhaust system certified to Australian standards
- Thick refractory stone base for best in class heat retention
- Gasket-free, heavy gauge, insulated door that promotes heat retention in the cooking chamber
- Athermic heat resistant handle
- Independent adjustment of the top and bottom power (0-100% scale)
- Independently controlled lighting for each chamber
- Reliable and durable due to the quality of materials and components



- Made entirely of stainless steel
- Modular, from one to three cooking modules
- Maximum insulation of the oven chambers for optimal consumption/production ratio
- Continuous digital temperature display (400°C max)
- Self diagnostics with error message display
- Enhanced elements near door to compensate for heat loss
- Armoured S/S heating elements



SKU	1CT6E02A
POWER	47 MJ/h, 240V, 100W
EXTERNAL DIMENSIONS	1450 x 1180 x 560mm
INTERNAL DIMENSIONS	1050 x 700 x 160mm
WORKING TEMPERATURE	370°C (max)
WEIGHT	245kg
PRICE	\$9,000



ACCESSORIES

Single Stand	OPO2A18	\$1,300
Double Stand	OPO2A16	\$1,300
Prover (2 module)	OPO2B17	\$4,600
Pan Holder for 111cm Base	CARR0059	\$700
Pan Holder for 61cm Base	CARR0057	\$700
Exhaust Hood	OCT7M09	\$1,500
Exhaust Motor Kit	ASSM1484	\$1,200



CITIZEN GAS 6

SKU	1CT6E02A
POWER	47 MJ/h, 240V, 100W
EXTERNAL DIMENSIONS	1450 x 1180 x 560mm
INTERNAL DIMENSIONS	1050 x 700 x 160mm
WORKING TEMPERATURE	370°C (max)
WEIGHT	245kg
PRICE	\$9,000

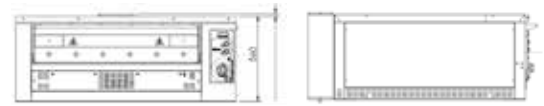


SKU	PRICE
OPO2A18	\$1,300
OPO2A16	\$1,300
OPO2B17	\$4,600
CARR0059	\$700
CARR0057	\$700
OCT7M09	\$1,500
ASSM1484	\$1,200



CITIZEN GAS 9

SKU	1CT9E02A
POWER	72 MJ/h, 240V, 100W
EXTERNAL DIMENSIONS	1450 x 1530 x 560mm
INTERNAL DIMENSIONS	1050 x 1050 x 160mm
WORKING TEMPERATURE	370°C (max)
WEIGHT	320kg
PRICE	\$10,200



SKU	PRICE
OPO2A19	\$1,400
OPO2A17	\$1,400
OPO2B18	\$5,200
CARR0060	\$800
CARR0058	\$800
OCT7M07	\$1,800
ASSM1484	\$1,200

- AS1668 optional exhaust system certified to Australian standards
- Thick refractory stone base for best in class heat retention
- Gasket-free, heavy gauge, insulated door that promotes heat retention in the cooking chamber
- Refractory ceramic material on the ceiling and floor
- Self diagnostics with error message display
- Reliable and durable due to the quality of materials and components
- Independently controlled lighting for each chamber



- Made entirely of stainless steel
- Athermic heat resistant handle
- Modular, from one to two cooking modules
- Best in class rockwool insulation of oven chamber
- Burner designed for the best temperature distribution and optimised to compensate for heat loss due to door opening
- Power adjustment via maximum/minimum selector
- 370°C Continuous temperature display up to 370°C



SKU
POWER
EXTERNAL DIMENSIONS
INTERNAL DIMENSIONS
WORKING TEMPERATURE
WEIGHT
PRICE



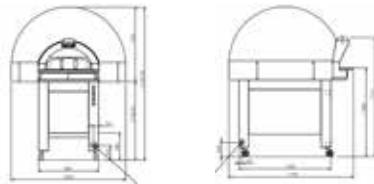
ACCESSORIES

Retractable Peels System
Base Closed on 3 Sides
Customisable Dome Colour



AVGVSTO 6

SKU	AVM0E03A
POWER	400V, 14.4kW (Average of 7.2kW)
EXTERNAL DIMENSIONS	1620 x 1800 x 2160mm
INTERNAL DIMENSIONS	1040 x 700 x 125mm
WORKING TEMPERATURE	500°C (max)
WEIGHT	455kg
PRICE	\$26,000

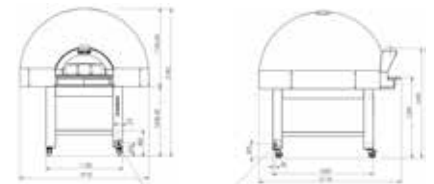


SKU	PRICE
ASSM2330	\$1,500
ASSM2311	\$1,100
CDCAVG6	\$2,000



AVGVSTO 9

SKU	AVM0E04A
POWER	400V, 19.2kW (Average of 9.6kW)
EXTERNAL DIMENSIONS	1910 x 2120 x 2180mm
INTERNAL DIMENSIONS	1040 x 1050 x 125mm
WORKING TEMPERATURE	500°C (max)
WEIGHT	550kg
PRICE	\$32,400



SKU	PRICE
ASSM2330	\$1,500
ASSM2312	\$1,500
CDCAVG9	\$2,200



This patented system exploits the hot air that accumulates inside the hood. AIR TRAP SYSTEM® creates an air barrier right before the mouth of the oven that keeps the heat inside the cooking chamber



100% wood-free

Electromechanical controls concealed by slide cover

Maximum temperature of 500°C reached in just 90 minutes

Independent adjustment of the power of the oven top and bottom (scale 0-100%)

Independently controlled LED lighting

30% lower power consumption for a daily production cycle of 8 hours

Working ergonomics at the top, eliminating the excessive heat that surrounds the pizza maker



Independent adjustment of the temperature of the oven top and bottom with dual probe

Customisable dome colour

Self-diagnostics with error message display

Maximum product viewing

Electronically displayed temperatures

Superbly even baking guaranteed even next to the mouth of the oven

No visible cables



SKU
POWER
EXTERNAL DIMENSIONS
INTERNAL DIMENSIONS
WORKING TEMPERATURE
WEIGHT
PRICE



ACCESSORIES

Retractable Peels System
Base Closed on 3 Sides
Customisable Dome Colour



This patented system exploits the hot air that accumulates inside the hood. AIR TRAP SYSTEM® creates an air barrier right before the mouth of the oven that keeps the heat inside the cooking chamber



* Electric model only

- 100% wood-free
- Electromechanical controls concealed by slide cover
- Maximum temperature of 500°C reached in just 90 minutes
- Independent adjustment of the power of the oven top and bottom (scale 0-100%)
- No visible cables
- Rotating bottom with adjustable speed according to two modes: cooking mode and pizza insertion mode
- Management of 5 baking programmes. The following can be set for each programme: cooking time, temperature, bottom speed while cooking, bottom speed while inserting pizzas
- Working ergonomics at the top, eliminating the excessive heat that surrounds the pizza maker

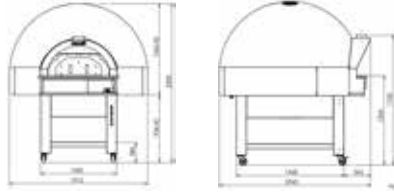


- Independent adjustment of the temperature of the oven top and bottom with dual probe
- Customisable dome colour
- Self-diagnostics with error message display
- Maximum product viewing
- Electronically displayed temperatures
- Network interconnection functionality, machine control interface according to the system 4.0
- Economy function: keeps the oven at a lower temperature if the oven doesn't need to be operated at full working temperature. Save money and energy
- Superbly even baking guaranteed even next to the mouth of the oven
- 30% lower power consumption for a daily production cycle of 8 hours



AVGVSTO PR ELECTRIC

SKU	AVM0E05A
POWER	400V, 27kw
EXTERNAL DIMENSIONS	1910 x 2050 x 2200mm
INTERNAL DIMENSIONS	Ø1300mm x 220mm
WORKING TEMPERATURE	500°C (max)
WEIGHT	600kg
PRICE	TBA

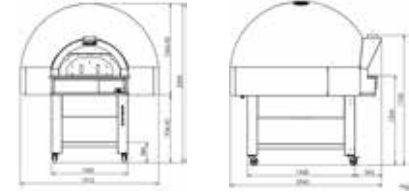


SKU	PRICE
ASSM2330	TBA
ASSM2862	TBA
CDCAVPR	TBA



AVGVSTO PR GAS

COMING SOON	
EXTERNAL DIMENSIONS	1910 x 2050 x 2200mm
INTERNAL DIMENSIONS	Ø1300mm x 220mm
WORKING TEMPERATURE	500°C (max)
WEIGHT	650kg
PRICE	TBA




SKU	PRICE
ASSM2330	TBA
ASSM2862	TBA
	TBA



SKU	4PC0602
POWER	240V, 2.2kW
EXTERNAL DIMENSIONS	560 x 460 x 290mm
INTERNAL DIMENSIONS	400 x 400 x 110mm
WORKING TEMPERATURE	400°C (max)
WEIGHT	26kg
PRICE	\$1,400






VULCANO 40

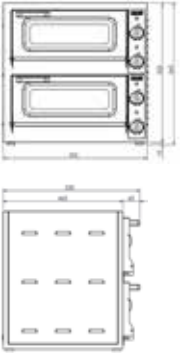
SKU	4PC0602
POWER	240V, 2.2kW
EXTERNAL DIMENSIONS	560 x 460 x 290mm
INTERNAL DIMENSIONS	400 x 400 x 110mm
WORKING TEMPERATURE	400°C (max)
WEIGHT	26kg
PRICE	\$1,400





VULCANO 40+40

SKU	4PC0603
POWER	240V, 4.4kW
EXTERNAL DIMENSIONS	560 x 460 x 540mm
INTERNAL DIMENSIONS	2 x 400 x 400 x 110mm
WORKING TEMPERATURE	400°C (max)
WEIGHT	46kg
PRICE	\$2,300






-  Electromechanical controls
-  No gap refractory stone
-  Independant thermostats control top and bottom elements
-  Armoured S/S heating elements
-  Independantly controlled lighting for each chamber
-  Thick heat absorbent refractory ceramic oven floor
-  Simple gravity springless door with viewing window

TEOREMA ANEMOS COMPACT CONVECTION OVEN




SKU	5FC0120
POWER	240V, 3.3kW
EXTERNAL DIMENSIONS	730 x 730 x 560mm
TRAY CAPACITY	4 x 600x400mm
WORKING TEMPERATURE	260°C (max)
WEIGHT	50kg
PRICE	\$2,300





ANEMOS COMPACT


SKU	5FC0120
POWER	240V, 3.3kW
EXTERNAL DIMENSIONS	730 x 730 x 560mm
TRAY CAPACITY	4 x 600x400mm
WORKING TEMPERATURE	260°C (max)
WEIGHT	50kg
PRICE	\$2,300










ANEMOS COMPACT SUPER

SKU	5FC0140
POWER	240V, 6.1kW
EXTERNAL DIMENSIONS	730 x 730 x 560mm
TRAY CAPACITY	4 x 600x400mm
WORKING TEMPERATURE	260°C (max)
WEIGHT	50kg
PRICE	\$2,600

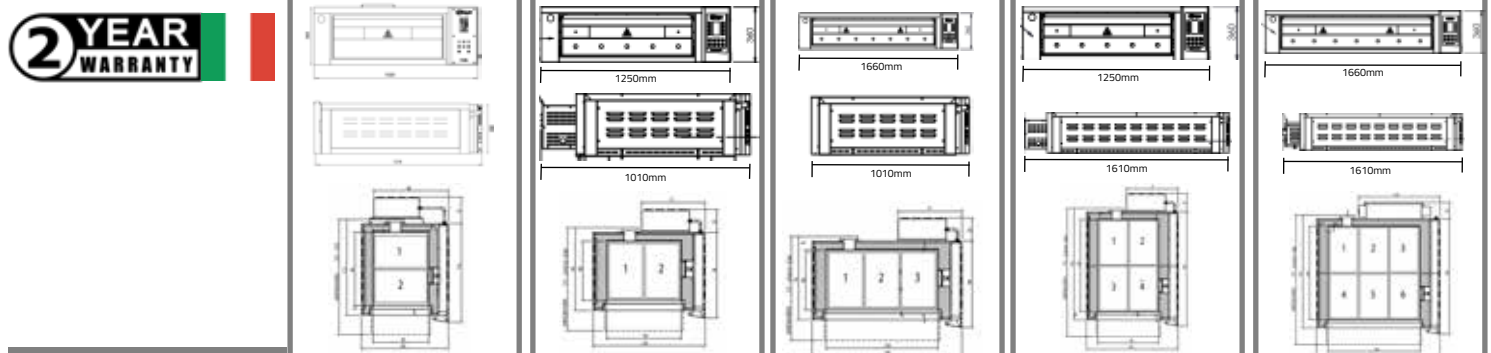




-  Manual operation with temperature and timer dials
-  Humidity function
-  Omni-directional fans guarantees uniform heat diffusion and perfect cooking in optimal times
-  4x 600x400mm baking trays



	POLIS 2S MC18	POLIS 2 MC18	POLIS 3 MC18	POLIS 4 MC18	POLIS 6 MC18
SKU	POM1E04A	POM2E04A	POM3E04A	POM4E04A	POM6E04A
POWER	400V, 6.4kW	400V, 6.0kW	400V, 7.8kW	400V, 10.0kW	400V, 17.0kW
EXTERNAL DIMENSIONS	970 x 1210 x 360mm	1250 x 1010 x 360mm	1660 x 1010 x 360mm	1250 x 1610 x 360mm	1660 x 1610 x 360mm
INTERNAL DIMENSIONS	650 x 860 x 180mm	830 x 660 x 180mm	1240 x 660 x 180mm	830 x 1260 x 180mm	1240 x 1260 x 180mm
TRAY CAPACITY	2 x 600 x 400mm	2 x 600 x 400mm	3 x 600 x 400mm	4 x 600 x 400mm	6 x 600 x 400mm
WEIGHT	131kg	136kg	179kg	200kg	275kg
PRICE	\$8,800	\$8,800	\$9,600	\$10,000	\$11,000



ACCESSORIES

	SKU	PRICE	SKU	PRICE	SKU	PRICE	SKU	PRICE	SKU	PRICE
Prover (2 module)	POC1E01A	\$5,200	POC2E01A	\$5,200	POC3E01A	\$5,600	POC4E01A	\$6,000	POC6E01A	\$6,400
Prover (3 module)	POC1E03A	\$5,000	POC2E03A	\$5,000	POC3E03A	\$5,400	POC4E03A	\$5,800	POC6E03A	\$6,200
Single Stand	OPO2A41	\$1,400	OPO2A25A	\$1,400	OPO2A27A	\$1,500	OPO2A28A	\$1,500	OPO2A29A	\$1,600
Double Stand	OPO2A40	\$1,400	OPO2A11A	\$1,400	OPO2A12A	\$1,500	OPO2A13A	\$1,500	OPO2A10A	\$1,600
Triple Stand	OPO2A39	\$1,400	OPO2A06A	\$1,400	OPO2A07A	\$1,500	OPO2A08A	\$1,500	OPO2A09A	\$1,600
Quadruple Stand	OPO2A38	\$1,400	OPO2A20A	\$1,400	OPO2A22A	\$1,500	OPO2A23A	\$1,500	OPO2A24A	\$1,600
Pan holder	CARRO040	\$700	CARRO040	\$700	CARRO040	\$700	CARRO055	\$800	CARRO044/55	\$700/\$800
Support extension 15cm	RIAL0033	\$600	RIAL0032	\$600	RIAL0034	\$600	RIAL0035	\$600	RIAL0036	\$600
Support extension 30cm	RIAL0027	\$600	RIAL0026	\$600	RIAL0028	\$600	RIAL0029	\$600	RIAL0030	\$600
Bread loaders 40cm	-	-	NAST0013	\$600	NAST0013	\$500	NAST0012	\$500	NAST0012	\$500
Bread loaders 40cm	-	-	NAST0014	\$500	NAST0014	\$500	NAST0015	\$500	NAST0015	\$500
Bread loaders 60cm	NAST0020	\$600	-	-	NAST0025	\$600	-	-	NAST0027	\$600
Bread loaders 60cm	-	-	-	-	NAST0026	\$600	-	-	NAST0028	\$600
Steel base	ASSM1284	\$200	ASSM1283	\$200	ASSM1285	\$300	ASSM1286	\$400	ASSM1287	\$600
Steam Boiler Generator	OTUOV09	\$2,200	OTUOV09	\$2,200	OTUOV09	\$2,200	OTUOV07	\$2,200	OTUOV08	\$2,500
Exhaust Hood	OPO5M49B	\$1,300	OPO5M37B	\$1,400	OPO5M41B	\$1,700	OPO5M43B	\$1,800	OPO5M45B	\$2,000
Exhaust Motor Kit	ASSM2609	\$1,200	ASSM2609	\$1,200	ASSM2609	\$1,200	ASSM2609	\$1,200	ASSM2609	\$1,200
Self Condensate Hood	SCHTP	\$2200	SCHTP	\$2200	SCHTP	\$2200	SCHTP	\$2200	SCHTP	\$2200

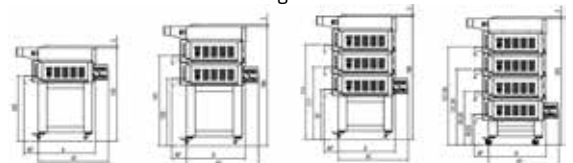
- AS1668 optional exhaust system certified to Australian standards
- An eclectic oven ideal for all types of pastry, cakes, bread and pizzas
- It fits perfectly with any style of interior thanks to its modern and elegant design
- Customisable due to range of combinations and accessories
- 20 cooking programmes
- Double glazed glass door



- Reliable and durable due to the quality of materials and components
- Separate temperature detection with dual top/bottom probe
- Pre-heating function with fast or slow mode
- Weekly programmed start-up with up to two start-ups per day
- Auto-cleaning function to disinfect the oven chamber
- Available in 180 or 300mm chamber height or a combination of both



Modular, from one to four cooking modules



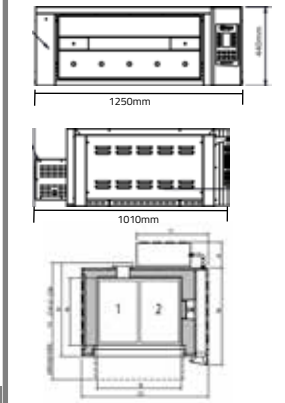


SKU	POM2E06A
POWER	400V, 6.0kW
EXTERNAL DIMENSIONS	1250 x 1010 x 440mm
INTERNAL DIMENSIONS	830 x 660 x 260mm
TRAY CAPACITY	2 x 600 x 400mm
WEIGHT	155kg
PRICE	\$9,200



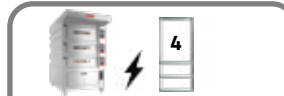
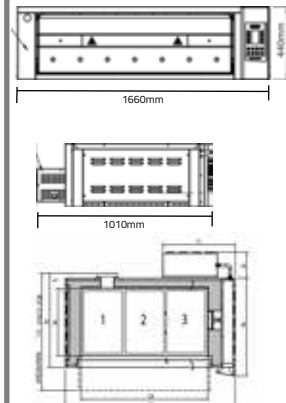
POLIS 2 MC26

SKU	POM2E06A
POWER	400V, 6.0kW
EXTERNAL DIMENSIONS	1250 x 1010 x 440mm
INTERNAL DIMENSIONS	830 x 660 x 260mm
TRAY CAPACITY	2 x 600 x 400mm
WEIGHT	155kg
PRICE	\$9,200



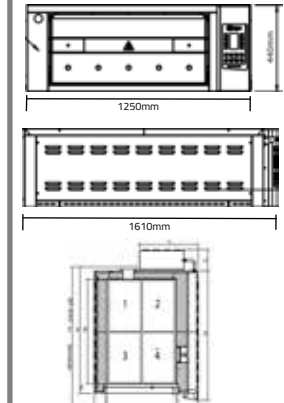
POLIS 3 MC26

SKU	POM3E06A
POWER	400V, 7.8kW
EXTERNAL DIMENSIONS	1660 x 1010 x 440mm
INTERNAL DIMENSIONS	1240 x 660 x 260mm
TRAY CAPACITY	3 x 600 x 400mm
WEIGHT	207kg
PRICE	\$9,800



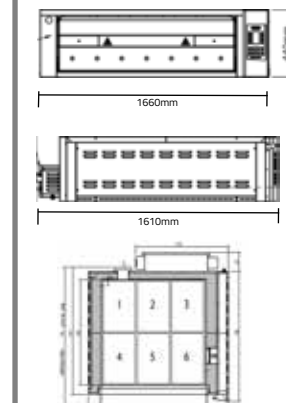
POLIS 4 MC26

SKU	POM4E06A
POWER	400V, 10.0kW
EXTERNAL DIMENSIONS	1250 x 1610 x 440mm
INTERNAL DIMENSIONS	830 x 1260 x 260mm
TRAY CAPACITY	4 x 600 x 400mm
WEIGHT	230kg
PRICE	\$10,600



POLIS 6 MC26

SKU	POM6E06A
POWER	400V, 17.0kW
EXTERNAL DIMENSIONS	1660 x 1610 x 440mm
INTERNAL DIMENSIONS	1240 x 1260 x 260mm
TRAY CAPACITY	6 x 600 x 400mm
WEIGHT	310kg
PRICE	\$11,700



ACCESSORIES

	SKU	PRICE
Prover (2 module)	POC2E01A	\$5,200
Prover (3 module)	POC2E03A	\$5,000
Single Stand	OPO2A25A	\$1,400
Double Stand	OPO2A11A	\$1,400
Triple Stand	OPO2A06A	\$1,400
Quadruple Stand	OPO2A20A	\$1,400
Pan holder	CARRO040	\$700
Support extension 15cm	RIAL0032	\$600
Support extension 30cm	RIAL0026	\$600
Bread loaders 40cm	NAST0013	\$600
Bread loaders 40cm	NAST0014	\$500
Bread loaders 60cm	-	-
Bread loaders 60cm	-	-
Steel base	ASSM1283	\$200
Steam Boiler Generator	OTUOV09	\$2,200
Exhaust Hood	OPO5M37B	\$1,400
Exhaust Motor Kit	ASSM2609	\$1,200
Self Condensate Hood	SCHTP	\$2200

	SKU	PRICE
Prover (2 module)	POC2E01A	\$5,200
Prover (3 module)	POC2E03A	\$5,000
Single Stand	OPO2A25A	\$1,400
Double Stand	OPO2A11A	\$1,400
Triple Stand	OPO2A06A	\$1,400
Quadruple Stand	OPO2A20A	\$1,400
Pan holder	CARRO040	\$700
Support extension 15cm	RIAL0032	\$600
Support extension 30cm	RIAL0026	\$600
Bread loaders 40cm	NAST0013	\$600
Bread loaders 40cm	NAST0014	\$500
Bread loaders 60cm	-	-
Bread loaders 60cm	-	-
Steel base	ASSM1283	\$200
Steam Boiler Generator	OTUOV09	\$2,200
Exhaust Hood	OPO5M37B	\$1,400
Exhaust Motor Kit	ASSM2609	\$1,200
Self Condensate Hood	SCHTP	\$2200

	SKU	PRICE
Prover (2 module)	POC2E01A	\$5,200
Prover (3 module)	POC2E03A	\$5,000
Single Stand	OPO2A25A	\$1,400
Double Stand	OPO2A11A	\$1,400
Triple Stand	OPO2A06A	\$1,400
Quadruple Stand	OPO2A20A	\$1,400
Pan holder	CARRO040	\$700
Support extension 15cm	RIAL0032	\$600
Support extension 30cm	RIAL0026	\$600
Bread loaders 40cm	NAST0013	\$600
Bread loaders 40cm	NAST0014	\$500
Bread loaders 60cm	-	-
Bread loaders 60cm	-	-
Steel base	ASSM1283	\$200
Steam Boiler Generator	OTUOV09	\$2,200
Exhaust Hood	OPO5M37B	\$1,400
Exhaust Motor Kit	ASSM2609	\$1,200
Self Condensate Hood	SCHTP	\$2200

	SKU	PRICE
Prover (2 module)	POC2E01A	\$5,200
Prover (3 module)	POC2E03A	\$5,000
Single Stand	OPO2A25A	\$1,400
Double Stand	OPO2A11A	\$1,400
Triple Stand	OPO2A06A	\$1,400
Quadruple Stand	OPO2A20A	\$1,400
Pan holder	CARRO040	\$700
Support extension 15cm	RIAL0032	\$600
Support extension 30cm	RIAL0026	\$600
Bread loaders 40cm	NAST0013	\$600
Bread loaders 40cm	NAST0014	\$500
Bread loaders 60cm	-	-
Bread loaders 60cm	-	-
Steel base	ASSM1283	\$200
Steam Boiler Generator	OTUOV09	\$2,200
Exhaust Hood	OPO5M37B	\$1,400
Exhaust Motor Kit	ASSM2609	\$1,200
Self Condensate Hood	SCHTP	\$2200

	SKU	PRICE
Prover (2 module)	POC2E01A	\$5,200
Prover (3 module)	POC2E03A	\$5,000
Single Stand	OPO2A25A	\$1,400
Double Stand	OPO2A11A	\$1,400
Triple Stand	OPO2A06A	\$1,400
Quadruple Stand	OPO2A20A	\$1,400
Pan holder	CARRO040	\$700
Support extension 15cm	RIAL0032	\$600
Support extension 30cm	RIAL0026	\$600
Bread loaders 40cm	NAST0013	\$600
Bread loaders 40cm	NAST0014	\$500
Bread loaders 60cm	-	-
Bread loaders 60cm	-	-
Steel base	ASSM1283	\$200
Steam Boiler Generator	OTUOV09	\$2,200
Exhaust Hood	OPO5M37B	\$1,400
Exhaust Motor Kit	ASSM2609	\$1,200
Self Condensate Hood	SCHTP	\$2200

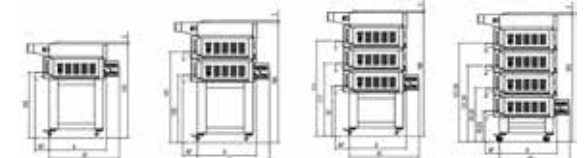
- AS1668 optional exhaust system certified to Australian standards
- An eclectic oven ideal for all types of pastry, cakes, bread and pizzas
- It fits perfectly with any style of interior thanks to its modern and elegant design
- Customisable due to range of combinations and accessories
- 20 cooking programmes
- Double glazed glass door



- Reliable and durable due to the quality of materials and components
- Separate temperature detection with dual top/bottom probe
- Pre-heating function with fast or slow mode
- Weekly programmed start-up with up to two start-ups per day
- Auto-cleaning function to disinfect the oven chamber
- Available in 180 or 300mm chamber height or a combination of both



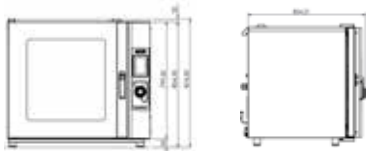
Modular, from one to four cooking modules





6 E/MC TOUCH

SKU	5FC0403
POWER	400V, 10.5kW
EXTERNAL DIMENSIONS	970 x 920 x 880mm
TRAY CAPACITY	6 x 600 x 400mm
WORKING TEMPERATURE	260°C (max)
WEIGHT	114kg
PRICE	\$10,300



ACCESSORIES

	SKU	PRICE
5 Tray Prover with Humidifier		
10 Tray Prover with Humidifier	ANC6E01A	\$4,300
Mobile Stand	OCT5A12A	\$1,400
Pan Holder	CARRO080	\$600
Double stacking kit	TADSK6	\$1650
GN Pan Conversion	ACCE0272	\$600
Exhaust Hood	OFC1M04	\$1300
Exhaust Motor Kit	ASSM2623	\$1,200
Self-Condensate Exhaust	SCHTA	\$2200



- Small footprint
- Oven chamber with double tempered glass door. Outer glass can be accessed for thorough cleaning
- Even air flow achieved through automatic fan direction reversal, allows constant heat distribution cooking the product evenly in all parts
- Reliable and durable due to the quality of materials and components
- You can combine it with a static oven obtaining different cooking functions in the same space
- The latest generation control panel is intuitive and easy to learn. You can customise your production by saving up to 147 separate programmes with 6 cooking cycles for each programme



10 E/MC TOUCH

SKU	5FC0503
POWER	400V, 15.7kW
EXTERNAL DIMENSIONS	970 x 920 x 1210mm
TRAY CAPACITY	10 x 600 x 400mm
WORKING TEMPERATURE	260°C (max)
WEIGHT	145kg
PRICE	\$13,300



	SKU	PRICE
5 Tray Prover with Humidifier		
10 Tray Prover with Humidifier	ANC1E01A	\$4,200
Mobile Stand	OCT5A11A	\$1,400
Pan Holder	CARRO079	\$700
Double stacking kit	-	-
GN Pan Conversion	ACCE0273	\$600
Exhaust Hood	OFC1M04	\$1,300
Exhaust Motor Kit	ASSM2623	\$1,200
Self-Condensate Exhaust	SCHTA	\$2200

- The ventilation device guarantees uniform heat diffusion and perfect cooking in optimal times
- Electronic water injection regulation (10 levels of intensity)
- Large 80mm tray spacing for high bakery products
- Energy saving because convection enables cooking times to be lower and at lower cooking temperatures
- Automatic pre-heating setting
- Self-cleaning function with two settings: Standard for daily cleaning; Complete for removing the most aggressive cooking residue
- A core probe allows you to set and control the temperature at the very core of the product. When that temperature is reached, the cooking process is completed

Convection Cooking

Steam Cooking

Combined Cooking

Core Probe

Proofing



SKU	5FC0402
POWER	400V, 10.5kW
EXTERNAL DIMENSIONS	970 x 920 x 880mm
TRAY CAPACITY	6 x 600 x 400mm
WORKING TEMPERATURE	260°C (max)
WEIGHT	111kg
PRICE	\$7,000



ACCESSORIES

5 Tray Prover with Humidifier		
10 Tray Prover with Humidifier		
Mobile Stand		
Pan Holder		
Double stacking kit		
GN Pan Conversion		
Exhaust Hood		
Exhaust Motor Kit		
Self-Condensate Exhaust		

6 E/MC EM

SKU	5FC0402
POWER	400V, 10.5kW
EXTERNAL DIMENSIONS	970 x 920 x 880mm
TRAY CAPACITY	6 x 600 x 400mm
WORKING TEMPERATURE	260°C (max)
WEIGHT	111kg
PRICE	\$7,000

SKU	PRICE
ANC6E01A	\$4,300
OCT5A12A	\$1,400
CARR0080	\$600
TADSK	\$1650
ACCE0272	\$600
OFC1M04	\$1,300
ASSM2623	\$1,200
SCHTA	\$2200

10 E/MC EM

SKU	5FC0502
POWER	400V, 15.7kW
EXTERNAL DIMENSIONS	970 x 920 x 1210mm
TRAY CAPACITY	10 x 600 x 400mm
WORKING TEMPERATURE	260°C (max)
WEIGHT	141kg
PRICE	\$9,000

SKU	PRICE
ANC1E01A	\$4,200
OCT5A11A	\$1,400
CARR0079	\$700
-	-
ACCE0273	\$600
OFC1M04	\$1,300
ASSM2623	\$1,200
SCHTA	\$2200



- Small footprint
- Oven chamber with double tempered glass door. Outer glass can be accessed for thorough cleaning
- Even air flow achieved through automatic fan direction reversal, allows constant heat distribution cooking the product evenly in all parts
- Reliable and durable due to the quality of materials and components
- 260°C** Constant display of temperature
- 60s** Mechanical timer 0-120min



- The ventilation device guarantees uniform heat diffusion and perfect cooking in optimal times
- Electronic water injection regulation (10 levels of intensity)
- Large 80mm tray spacing for high bakery products
- Energy saving because convection enables cooking times to be lower and at lower cooking temperatures
- Digital thermostat for temperature regulation



Convection Cooking



Steam Cooking



Combined Cooking



Proofing



SKU
POWER
EXTERNAL DIMENSIONS
TRAY CAPACITY
WORKING TEMPERATURE
WEIGHT
PRICE



ACCESSORIES

5 Tray Prover with Humidifier
10 Tray Prover with Humidifier
Mobile Stand
Pan Holder
GN Pan Conversion
Exhaust Hood
Exhaust Motor Kit



Small footprint

Oven chamber with double tempered glass door. Outer glass can be accessed for thorough cleaning

Even air flow achieved through automatic fan direction reversal, allows constant heat distribution cooking the product evenly in all parts

Reliable and durable due to the quality of materials and components

260°C Constant display of temperature

60s Mechanical timer 0-120min



6 G/MC EM

6FC0402

970 x 960 x 990mm

6 x 600 x 400mm

260°C (max)

129kg

\$10,300



SKU

PRICE

ANC6E01A	\$4,300
OCT5A12A	\$1,400
CARRO080	\$600
ACCE0272	\$600
OFC1M04	\$1,300
ASSM2623	\$1,200



10 G/MC EM

6FC0502

970 x 960 x 1320mm

10 x 600 x 400mm

260°C (max)

164kg

\$12,300



SKU

PRICE

ANC1E01A	\$4,200
OCT5A11A	\$1,400
CARRO079	\$700
ACCE0273	\$600
OFC1M04	\$1,300
ASSM2623	\$1,200



The ventilation device guarantees uniform heat diffusion and perfect cooking in optimal times

Electronic water injection regulation (10 levels of intensity)

Large 80mm tray spacing for high bakery products

Energy saving because convection enables cooking times to be lower and at lower cooking temperatures

Digital thermostat for temperature regulation

Convection Cooking

Steam Cooking

Combined Cooking

Proofing



SKU
POWER
EXTERNAL DIMENSIONS
WEIGHT
PRICE

	TAE61P5	TAE62P3	TAE101P3	TAE61SH	TAE62SL	TAE101SL
SKU	TAE61P5	TAE62P3	TAE101P3	TAE61SH	TAE62SL	TAE101SL
POWER	400V, 17.9kW	400V, 24.3kW	400V, 23.1kW	400V, 16.9kW	400V, 23.3kW	400V, 22.1kW
EXTERNAL DIMENSIONS	970 x 1210 x 2000mm	970 x 1210 x 2150mm	970 x 1210 x 2200mm	970 x 1210 x 2000mm	970 x 1210 x 2150mm	970 x 1210 x 2200mm
WEIGHT	360kg	490kg	385kg	319kg	455kg	350kg
PRICE	\$24,700	\$33,100	\$27,500	\$22,500	\$30,900	\$25,300
BUILD	6 Tray 5FC0403 Single Deck POM1E04A	6 Tray 5FC0403 Double Deck POM1E04A x 2	10 Tray 5FC0503 Single Deck POM1E04A	6 Tray 5FC0403 Single Deck POM1E04A	6 Tray 5FC0403 Double Deck POM1E04A x 2	10 Tray 5FC0503 Single Deck POM1E04A
Combi Oven						
Deck Oven						
Proofer	5 Tray 1COM008A	3 Tray 1COM009A	3 Tray 1COM009A	-	-	-
Stand	-	-	-	Stand 1COM012A	Stand 1COM011A	Stand 1COM011A
ACCESSORIES	SKU	PRICE	SKU	PRICE	SKU	PRICE
Pan Holder	-	\$600	-	\$600	CARRO040	\$600
Steel Base	ASSM1284	\$200	ASSM1284	\$200	ASSM1284	\$200
Steam Boiler Generator	OTU0V09	\$2,200	OTU0V09	\$2,200	OTU0V09	\$2,200
Exhaust Hood	1COM019A	\$1,300	1COM019A	\$1,300	1COM019A	\$1,300
Exhaust Motor Kit	ASSM2623	\$1,200	ASSM2623	\$1,200	ASSM2623	\$1,200
Self-Condensate Hood	SCHTAC	\$2,200	SCHTAC	\$2,200	SCHTAC	\$2,200




BUILD
Combi Oven
Deck Oven
Proofer
Stand

ACCESSORIES
Pan Holder
Steel Base
Steam Boiler Generator
Exhaust Hood
Exhaust Motor Kit
Self-Condensate Hood


BUILD THE PERFECT COMBINATION

YOUR CHOICE OF 6 OR 10 TRAY TEOREMA ANEMOS CONVECTION OVEN




- A core probe
- Self-cleaning function
- Ventilation device
- Electronic water injection regulation
- Large 80mm tray spacing
- Latest generation control panel

YOUR CHOICE OF SINGLE OR DOUBLE DECK TEOREMA POLIS STATIC OVEN



- Separate temperature detection with dual top/bottom probe
- Pre-heating function with fast or slow mode
- Weekly programmed start-up with up to two start-ups per day
- 20 cooking programmes

YOUR CHOICE OF PROOFER OR STAND



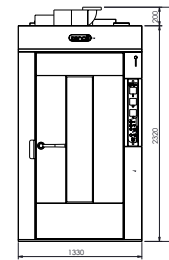
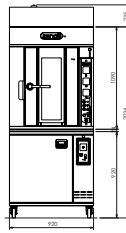
- Extractable pan holding trolley
- Inbuilt humidifier
- Door made of tempered glass



- Fixed trolley ventilated chamber with static chamber
- Reduced space
- Maximum versatility in cooking
- Ideal for all the different international patisseries
- Combine the modules according to your needs



	8	15	15	36	36
SKU	6RW0100	6RW0300	6RW0500	6RW0700	6RW0800
POWER	75 MJ / 240V, 2kW	121 MJ/ 240V, 1kW	121 MJ/ 240V, 1kW	230 MJ/ 240V, 2kW	230 MJ/ 240V, 2kW
EXTERNAL DIMENSIONS	920 x 1240 x 2420mm	980 x 1750 x 2240mm	1400 x 1390 x 2240mm	1330 x 2450 x 2520mm	1830 x 1860 x 2520mm
OVEN TRAY CAPACITY	8 x 400x600mm	15/18 x 400x600mm	15/18 x 400x600mm	36 x 600x400mm	36 x 600x400mm
PROOFER TRAY CAPACITY	5 x 400x600mm	-	-	-	-
BAKING SURFACE	1.9m ²	3.6 - 4.3m ²	3.6 - 4.3m ²	8.6m ²	8.6m ²
WORKING TEMPERATURE	300°C (max)	300°C (max)	300°C (max)	300°C (max)	300°C (max)
WEIGHT	400kg	650kg	650kg	1100kg	1380kg
PRICE	\$27,200	\$32,700	\$34,900	\$46,800	\$48,800



STANDS

	SKU	PRICE	SKU	PRICE	SKU	PRICE	SKU	PRICE	SKU	PRICE
Touch Screen	ELET1050	\$4,700	ELET1050	\$4,700	ELET1050	\$4,700	ELET1050	\$4,700	ELET1050	\$4,700
Variable Speed System for Vent	ELET0507	\$2,600	ELET0507	\$2,600	ELET0507	\$2,600	ELET0508	\$3,000	ELET0508	\$3,000
Stainless Steel Rack	-	-	7RWP100	\$1,300	7RWP100	\$1,300	7RWP000	\$1,800	7RWP000	\$1,800
Type B Gas Burner / Installation	-	POA	-	POA	-	POA	-	POA	-	POA



You can choose the model that best suits your space thanks to the vertical development of the oven chamber



Excellent for cooking large leavened products as well as small pastries and cakes



Smart steam management during baking makes the crust shinier and thinner and increases the volume of the bread



Designed for rotating trolleys for rapid loading and unloading



The new steamer incorporated in the air ventilation area diffuses the steam evenly in the oven chamber



The size of the trays and related trolleys varies according to the speciality of the bread and product chosen



Standard steam extractor



Front and oven chamber in stainless steel



Athermic handle



Ideal for high production kitchens



Chamber lighting with halogen lamps

YOUR CHOICE OF CONTROL, POWER...

ELECTROMECHANICAL CONTROLS (Standard)



- ✓ Set the temperature using a digital thermostat
- ✓ Activate the ventilation
- ✓ Activate the carriage location
- ✓ Activate the steam extractor
- ✓ Set the steaming
- ✓ Activate the end of cooking timer
- ✓ Switch on the interior lighting

TOUCH PANEL (Optional)



- ✓ Save up to 49 separate programmes with 8 cooking cycles
- ✓ Daily and/or weekly start-up
- ✓ Self diagnostics
- ✓ Automatic steam exhaust valve

GAS



The heat exchanger is made of special steel and achieves remarkable efficiency with significant energy savings. In addition to the traditional front burner, there is a rear burner version suitable for long and narrow rooms



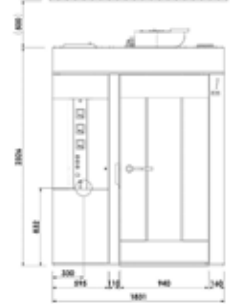
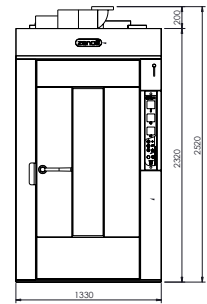
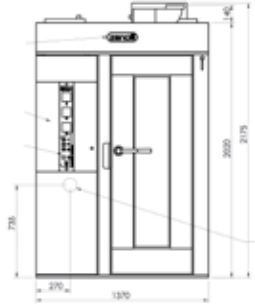
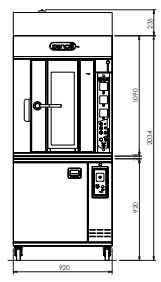
SKU
POWER
EXTERNAL DIMENSIONS
OVEN TRAY CAPACITY
PROOFER TRAY CAPACITY
BAKING SURFACE
WORKING TEMPERATURE
WEIGHT
PRICE

	ROTOR WIND 1E
5RW0100	
400V, 13kW	
920 x 1240 x 2270mm	
8 x 400x600mm	
5 x 400x600mm	
1.9m ²	
300°C (max)	
350kg	
\$27,000	

	ROTOR WIND 3E
5RW0300	
400V, 23.5kW	
980 x 1750 x 2240mm	
15/18 x 400x600mm	
-	
3.6 - 4.3m ²	
300°C (max)	
650kg	
\$32,600	

	ROTOR WIND 5EL
5RW0600	
400V, 47kW	
1330 x 2450 x 2520mm	
36 x 600x400mm	
-	
8.6m ²	
300°C (max)	
1100kg	
\$46,700	

	ROTOR WIND 5EF
5RW0700	
400V, 47kW	
1830 x 1860 x 2520mm	
36 x 600x400mm	
-	
8.6m ²	
300°C (max)	
1380kg	
\$48,700	



ACCESSORIES	
Touch Screen	ELET1050 \$4,700
Variable Speed System for Vent	ELETO507 \$2,600
Stainless Steel Rack	-

SKU	PRICE
ELET1050	\$4,700
ELETO507	\$2,600
-	-

SKU	PRICE
ELET1050	\$4,700
ELETO507	\$2,600
7RWP100	\$1,300

SKU	PRICE
ELET1050	\$4,700
ELETO508	\$3,000
7RWP000	\$1,800

SKU	PRICE
ELET1050	\$4,700
ELETO508	\$3,000
7RWP000	\$1,800

- You can choose the model that best suits your space thanks to the vertical development of the oven chamber
- Excellent for cooking large leavened products as well as small pastries and cakes
- Smart steam management during baking makes the crust shinier and thinner and increases the volume of the bread
- Designed for rotating trolleys for rapid loading and unloading
- The new steamer incorporated in the air ventilation area diffuses the steam evenly in the oven chamber



- The size of the trays and related trolleys varies according to the speciality of the bread and product chosen
- Standard steam extractor
- Front and oven chamber in stainless steel
- Athermic handle
- Ideal for high production kitchens
- Chamber lighting with halogen lamps

YOUR CHOICE OF CONTROL, POWER...

ELECTROMECHANICAL CONTROLS (Standard)

- ✓ Set the temperature using a digital thermostat
- ✓ Activate the ventilation
- ✓ Activate the carriage location
- ✓ Activate the steam extractor
- ✓ Set the steaming
- ✓ Activate the end of cooking timer
- ✓ Switch on the interior lighting

TOUCH PANEL (Optional)

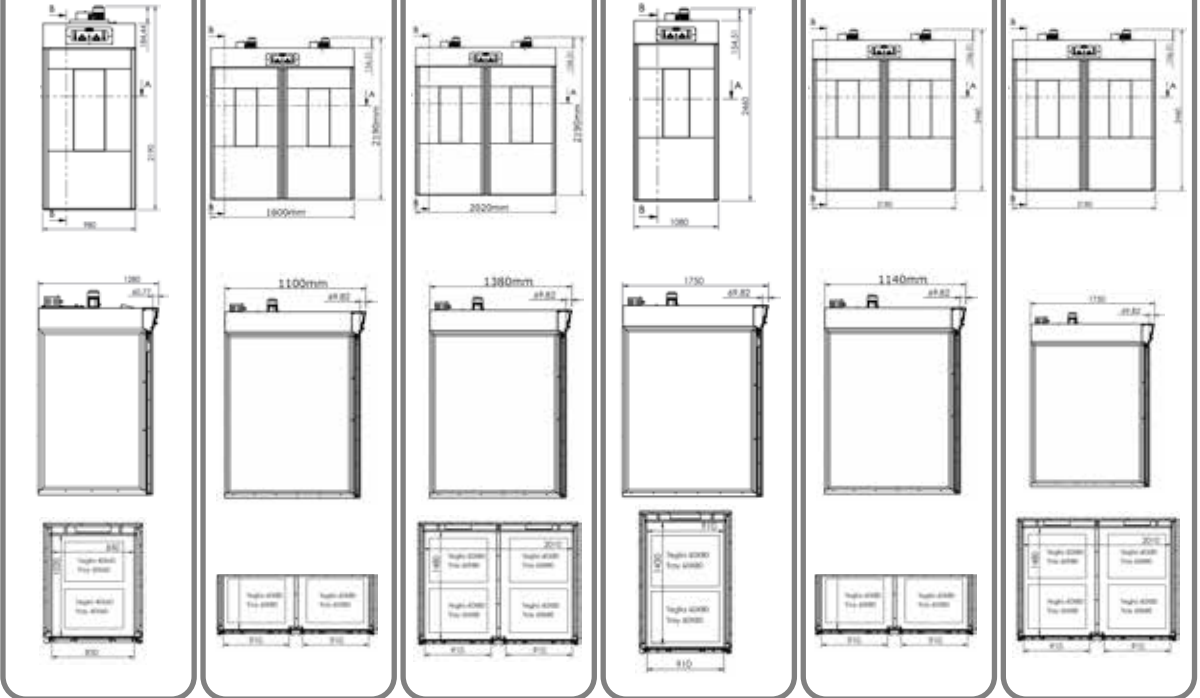
- ✓ Save up to 49 separate programmes with 8 cooking cycles
- ✓ Daily and/or weekly start-up
- ✓ Self diagnostics
- ✓ Automatic steam exhaust valve


ELECTRIC


The flow of air passes through a bundle of armoured heating elements arranged to achieve maximum efficiency





	 CELLE	 CELLE	 CELLE	 CELLE	 CELLE	 CELLE
SKU	7RWB100	7RWB102	7RWB105	7RWB103	7RWB101	7RWB104
POWER	415V, 3kW	415V, 3kW	415V, 3kW	415V, 4kW	415V, 4kW	415V, 5kW
EXTERNAL DIMENSIONS	980x1280x2190mm	1600x1100x2190mm	2020x1380x2190mm	1080x1750x2460	2180x1140x2460mm	2180x1750x2460mm
INTERNAL DIMENSIONS	830x1020x1690mm	1390x850x1690mm	1850x1080x1690mm	910x1750x1960mm	1970x880x1960mm	2010x1480x1960mm
TROLLEY CAPACITY	2 x 600x400	2 x 600x400	4 x 600x400	2 x 600x800	2 x 600x800	4 x 600x800
DOORS	1	2	2	1	2	2
FLOW	1-6m ³ /min	1-6m ³ /min	1-6m ³ /min	1-6m ³ /min	1-6m ³ /min	1-6m ³ /min
MAX HUMIDITY	90%	90%	90%	90%	90%	90%
WORKING TEMPERATURE	50°C	50°C	50°C	50°C	50°C	50°C
WEIGHT	120kg	150kg	200kg	180kg	250kg	300kg
PRICE	\$14,880	\$17,900	\$20,900	\$17,400	\$21,100	\$25,200






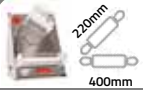

 Chambers are available that can hold up to 4 trolleys

 The proofing chambers allow you to store products to be cooked in an environment perfect for leaving


 The compatibility of the chambers with trolleys of the Rotor Wind rotary ovens saves time and work, just move the entire trolley inside the oven for baking


 Temperature (50°C max) and Humidity (90% max) can be set from the control panel





	 ROLLER 40 P	 ROLLER 45 P	 ROLLER 30 O	 ROLLER 40 O	 ROLLER 45 O
SKU	4FP4002	4FP4502	4FV3002	4FV4002	4FV4502
POWER	240V, 0.38kW	240V, 0.38kW	240V, 0.38kW	240V, 0.38kW	240V, 0.38kW
EXTERNAL DIMENSIONS	550 x 460 x 750mm	610 x 460 x 720mm	420 x 450 x 650mm	550 x 460 x 720mm	610 x 460 x 830mm
DOUGH WEIGHT	100 - 700g	100 - 800g	80 - 210g	80 - 400g	80 - 500g
PIZZA DIAMETER	Ø 14 - 40cm	Ø 30 - 45cm	Ø 14 - 30cm	Ø 14 - 40cm	Ø 26 - 45cm
WEIGHT	37kg	40kg	30kg	37kg	40kg
PRICE	\$2,200	\$2,500	\$1,900	\$2,100	\$2,400




 Models available for rectangular or round pizza base

 Adjustable thickness



 Includes foot pedal

 Easy to use, saving time and producing consistent results







 Rapid cleaning

DEVIL PIZZA PRESS FORMER



	 DEVIL 33	 DEVIL 45
SKU	4FD3302	4FD4504
POWER	400V, 3.6kW	400V, 5.6kW
EXTERNAL DIMENSIONS	430 x 560 x 780mm	580 x 670 x 780mm
DOUGH WEIGHT	100 - 270g	100 - 500g
PIZZA DIAMETER	Ø 33cm	Ø 45cm
PRODUCTION RATE	400/hr	400/hr
WEIGHT	97kg	133kg
PRICE	\$6,800	\$8,000



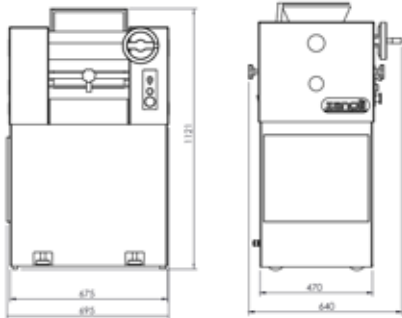
-  Presses out dough with crust in one action
-  Creates a traditional pizza base in seconds
-  Non-stick cast iron plates with thick chrome plating to prevent sticking
-  Heated elements with top and bottom independently controlled thermostats
-  Timer to regulate compression time and dough thickness
-  Easy cleaning
-  Two hand operator system promotes safe use
-  Robust stainless steel construction



300mm

CRONOS 2/C

SKU	4RA0000
POWER	400V, 1.5kW
EXTERNAL DIMENSIONS	700 x 550 x 1150mm
CYLINDER WIDTH	300mm
WEIGHT	220kg
PRICE	\$12,300



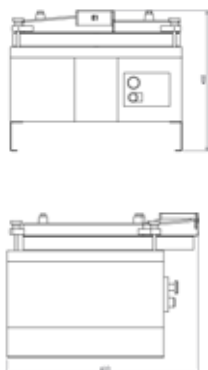
- Robust grinding cylinders 15cm in diameter and 30cm wide made of porphyritic granite
- Sizeable gears in oil bath and always engaged even when the rollers are adjusted to widest open position
- A special device allows the cylinders to be re-aligned after years of wear by means of a simple adjustment
- Mounted on wheels for ease of movement
- Cylinders can be adjusted for different milling settings
- Cleaning is easy with a removable tray

GIANO DA BANCO DOUGH BALL ROUNDER



GIANO DA BANCO

SKU	4AR0000
POWER	400V, 0.25kW
EXTERNAL DIMENSIONS	610 x 560 x 450mm
DOUGH WEIGHT	20-310g
WEIGHT	45kg
PRICE	\$7,300



INTERCHANGABLE MOULDS

	SKU	PRICE
20-35g	A	\$1,700
30-50g	B	\$1,700
50-75g	C	\$1,700
70-90g	D	\$1,700
85-115g	E/1	\$1,700
110-140g	E/2	\$1,700
130-170g	F	\$1,700
170-210g	G	\$1,700
220-270g	H	\$1,700
270-310g	I	\$1,700



- High durability and low maintenance machine
- Stainless steel structure with Teflon finish on the spiral head.
- Easy to clean
- Interchangeable screw moulds can process dough from 20g to 310g
- Ideal for freshly made doughs
- High production rate - up to 1200 balls per hour



11

ERCOLINA PLUS A11

SKU: 4AR0533
 POWER: 400V, 1.5kW
 EXTERNAL DIMENSIONS: 660 x 700 x 1450mm
 DOUGH WEIGHT: 2 - 5.5kg
 DIVISIONS: 11 x (180 - 500g)
 PRODUCTION RATE: 1300/hr
 WEIGHT: 230kg
PRICE: \$24,000

15

ERCOLINA PLUS A15

SKU: 4AR0536
 POWER: 400V, 1.5kW
 EXTERNAL DIMENSIONS: 660 x 700 x 1450mm
 DOUGH WEIGHT: 2.2 - 5.4kg
 DIVISIONS: 15 x (150 - 360g)
 PRODUCTION RATE: 1800/hr
 WEIGHT: 230kg
PRICE: \$24,000

22

ERCOLINA PLUS A22

SKU: 4AR0539
 POWER: 400V, 1.5kW
 EXTERNAL DIMENSIONS: 660 x 700 x 1450mm
 DOUGH WEIGHT: 1.3 - 4.8kg
 DIVISIONS: 22 x (60 - 220g)
 PRODUCTION RATE: 2600/hr
 WEIGHT: 230kg
PRICE: \$24,000

30

ERCOLINA PLUS A30

SKU: 4AR0542
 POWER: 400V, 1.5kW
 EXTERNAL DIMENSIONS: 660 x 700 x 1450mm
 DOUGH WEIGHT: 1.2 - 4.0kg
 DIVISIONS: 30 x (40 - 135g)
 PRODUCTION RATE: 3600/hr
 WEIGHT: 230kg
PRICE: \$24,000



The working phases (pressing, cutting and forming) are completely programmable and can store up to 9 different programmes



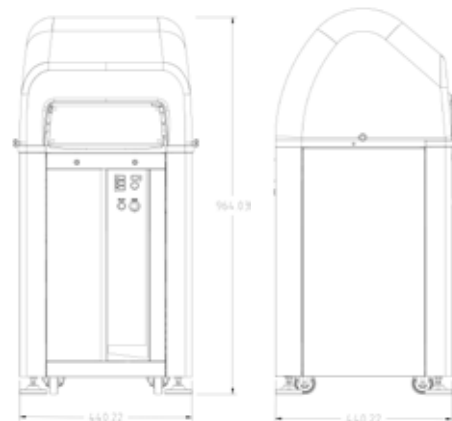
The pressing plate and the cutting blades are made entirely of stainless steel



Cuts a raw piece of dough into small portions and rolls each piece into balls of the same weight and shape in seconds



Knife cleaning button



ERCOLINA MANUAL DOUGH DIVIDER AND ROUNDER



11

ERCOLINA PLUS 11

SKU: 4AR0531
 POWER: 400V, 1.1kW
 EXTERNAL DIMENSIONS: 610 x 680 x 2050mm
 DOUGH WEIGHT: 2 - 5.5kg
 DIVISIONS: 11 x (180 - 500g)
 PRODUCTION RATE: 1300/hr
 WEIGHT: 175kg
PRICE: \$14,000

15

ERCOLINA PLUS 15

SKU: 4AR0534
 POWER: 400V, 1.1kW
 EXTERNAL DIMENSIONS: 610 x 680 x 2050mm
 DOUGH WEIGHT: 2.2 - 5.4kg
 DIVISIONS: 15 x (150 - 360g)
 PRODUCTION RATE: 1800/hr
 WEIGHT: 175kg
PRICE: \$14,000

22

ERCOLINA PLUS 22

SKU: 4AR0537
 POWER: 400V, 1.1kW
 EXTERNAL DIMENSIONS: 610 x 680 x 2050mm
 DOUGH WEIGHT: 1.3 - 4.8kg
 DIVISIONS: 22 x (60 - 220g)
 PRODUCTION RATE: 2600/hr
 WEIGHT: 175kg
PRICE: \$14,000

30

ERCOLINA PLUS 30

SKU: 4AR0540
 POWER: 400V, 1.1kW
 EXTERNAL DIMENSIONS: 610 x 680 x 2050mm
 DOUGH WEIGHT: 1.2 - 4.0kg
 DIVISIONS: 30 x (40 - 135g)
 PRODUCTION RATE: 3600/hr
 WEIGHT: 175kg
PRICE: \$14,000



The working phases (pressing, cutting and forming) is a mechanical action using a lever



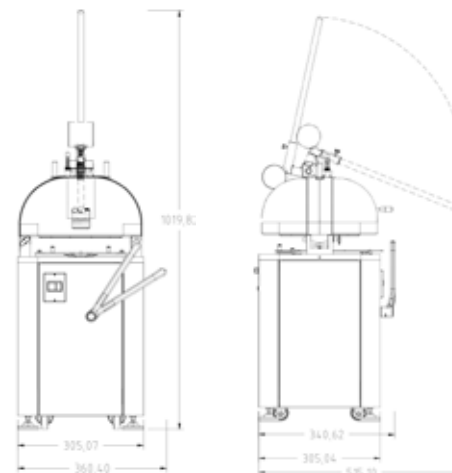
The pressing plate and the cutting blades are made entirely of stainless steel



Cuts a raw piece of dough into small portions and rolls each piece into balls of the same weight and shape in seconds



Knife cleaning button





1
BENCH
SIRIO 500/850

SKU	4SF5401
POWER	400V, 0.5kW
EXTERNAL DIMENSIONS	2120 x 940 x 640mm
BELT WIDTH	500mm
BELT LENGTH	2 x 850mm
WEIGHT	126kg
PRICE	\$7,900

VAR
BENCH
SIRIO 500/850 VAR

SKU	4SF5402
POWER	230V, 0.5kW
EXTERNAL DIMENSIONS	2120 x 940 x 640mm
BELT WIDTH	500mm
BELT LENGTH	2 x 850mm
WEIGHT	126kg
PRICE	\$8,500

1
FLOOR
SIRIO 500/1000

SKU	4SF5201
POWER	400V, 0.5kW
EXTERNAL DIMENSIONS	2420 x 940 x 1360mm
BELT WIDTH	500mm
BELT LENGTH	2 x 1000mm
WEIGHT	175kg
PRICE	\$8,600

VAR
FLOOR
SIRIO 500/1000 VAR

SKU	4SF5202
POWER	230V, 0.5kW
EXTERNAL DIMENSIONS	2420 x 940 x 1360mm
BELT WIDTH	500mm
BELT LENGTH	2 x 1000mm
WEIGHT	175kg
PRICE	\$9,200



- Can sheet dough to a very fine thickness while avoiding wrinkles in the dough
- Reverse rolling direction via joystick and foot pedal
- Digital display for the visualisation of the lamination thickness for precise adjustment.



- Removeable flour tray for easy cleaning
- The shelves can be folded to reduce storage space when the machine is not being used
- Synchronised belt speed
- Mounted on wheels for easy movement

VARIABLE SPEED CONTROL

- Three phase motor inverter controlled
- 10A plug and play



SINGLE SPEED CONTROL

- Three phase motor
- Three phase supply and outlet



1
FLOOR
SIRIO 600/1000

SKU	4SF6101
POWER	400V, 0.75kW
EXTERNAL DIMENSIONS	2490 x 1090 x 1300mm
DOUGH WEIGHT	600mm
DIVISIONS	2 x 1000mm
WEIGHT	229kg
PRICE	\$10,400

VAR
FLOOR
SIRIO 600/1000 VAR

SKU	4SF6102
POWER	230V, 0.75kW
EXTERNAL DIMENSIONS	2490 x 1090 x 1300mm
DOUGH WEIGHT	600mm
DIVISIONS	2 x 1000mm
WEIGHT	229kg
PRICE	\$11,000

1
FLOOR
SIRIO 600/1400

SKU	4SF6301
POWER	400V, 0.75kW
EXTERNAL DIMENSIONS	3240 x 1090 x 1300mm
DOUGH WEIGHT	600mm
DIVISIONS	2 x 1400mm
WEIGHT	247kg
PRICE	\$11,200

VAR
FLOOR
SIRIO 600/1400 VAR

SKU	4SF6302
POWER	230V, 0.75kW
EXTERNAL DIMENSIONS	3240 x 1090 x 1300mm
DOUGH WEIGHT	600mm
DIVISIONS	2 x 1400mm
WEIGHT	247kg
PRICE	\$11,800





SKU	4SF6402PT
POWER	230V, 0.75kW
EXTERNAL DIMENSIONS	3810 x 1090 x 1300mm
BELT WIDTH	600mm
BELT LENGTH	2 x 1600mm
WEIGHT	266kg
PRICE	\$13,000



ACCESSORIES

	SKU	PRICE
Cutting Device	ACCE0268	\$1,100
Mini Croissant	ACCE0277	\$2,800
Standard Croissant 140 x 170	ACCE0269	\$2,800
5cm / 8cm circle	ACCE0277 - 05 / ACCE0277 - 08	\$2,800
Star	ACCE0277 - ST	\$2,800
Dough Puncher	ACCE0277 - DP	\$2,800
Square Slices	ACCE0277 - SS	\$2,800
Custom Mould	ACCE0277 - CUST	\$5,700

VARIABLE SPEED CONTROL

Three phase motor inverter controlled

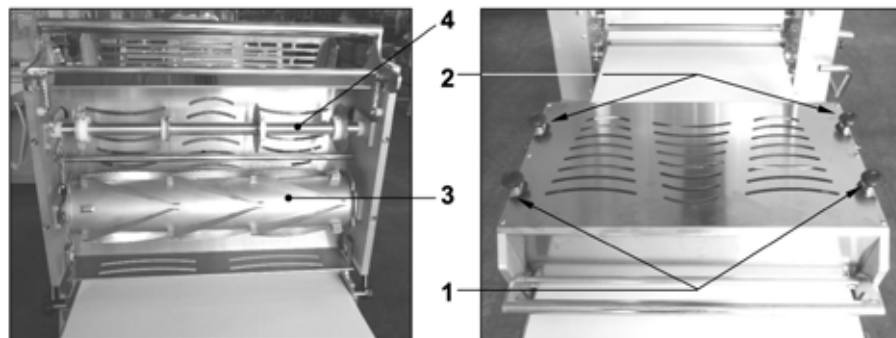
10A plug and play



Digital display for the visualisation of the lamination thickness for precise adjustment.

Reverse rolling direction via joystick and foot pedal

AUTOMATIC PASTRY CUTTING: SIMPLE AND EASY



Two easy adjustments of all cutting and moulding parameters:

- Simply turn the knobs up or down in ref. 1 and the respective cutter discs in ref. 4 will increase or decrease the cutting force required
- Simply turn the knobs up or down in ref. 2 and the respective shape cutting mould in ref. 3 will increase or decrease the cutting force required

ENORMOUS SELECTION OF CUTTING MOULDS TO SUIT ALL PASTRY APPLICATIONS



Croissant

Dough Puncher

Little Croissant

Oval

Small Circle

Ring

Custom

- Spiral in stainless steel, durable and resistant to even the most strenuous forces
- Chain drive transmission allows for a longer life and greater durability
- Multiple reinforced chain drives operate the spiral kneading hook providing extra needed durability and strength during the toughest mixes
- Easy adjustment of transmission belt tensions through user friendly controls ensuring easy serviceability and access



- Heavy duty lockable castors
- Emergency stop button
- Timer controlled alongside user friendly electromechanical controls
- Mobile guard in clear transparent ABS allowing perfect vision and monitoring of the mix at all times
- Heavy duty painted steel chassis and welded structure finished with a stainless steel top
- Reinforced heavy gauge stainless steel kneading bowl absorbs kneading shocks easily

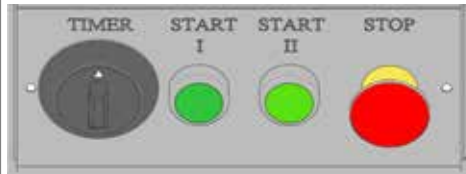
CHOOSE YOUR CONTROLS

GALASSIA SINGLE SPEED



- Single phase motor
- 10A plug and play

GALASSIA S TWO SPEED



- Three phase motor
- Three phase lead

GALASSIA VAR VARIABLE SPEED



- Three phase motor inverter controlled
- 10A plug and play

CHOOSE YOUR STYLE

GALASSIA / S/ VAR FIXED HEAD/ FIXED BOWL



- ✓ GALASSIA 12
- ✓ GALASSIA 18
- ✓ GALASSIA 25
- ✓ GALASSIA 35
- ✓ GALASSIA 45
- ✓ GALASSIA 60

GALASSIA SPECIAL LIFTABLE HEAD/FIXED BOWL



- ✓ GALASSIA 18
- ✓ GALASSIA 25
- ✓ GALASSIA 35

A HEAVY DUTY MACHINE

Double chain reduction

instead of worm drive gearbox throughout the entire range ensures long life machines with minimal maintenance.



GALASSIA 12

16L BOWL

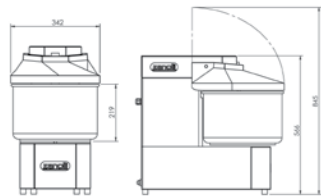
7KG DRY FLOUR

12KG FINISHED DOUGH



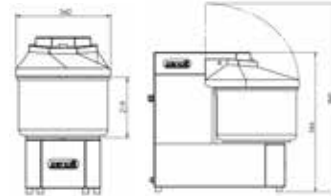
GALASSIA 12

SKU	4IM1200
POWER	240V, 0.55kW
EXTERNAL DIMENSIONS	340 x 630 x 570mm
BOWL DIMENSIONS	317 x 210mm
BOWL CAPACITY	16L
FLOUR CAPACITY	7kg
DOUGH CAPACITY	12kg
BOWL SPEED	20 RPM
SPIRAL TOOL SPEED	129 RPM
WEIGHT	48kg
PRICE	\$2,600



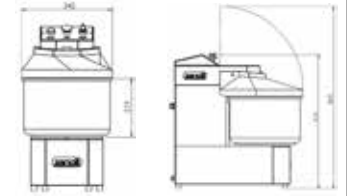
GALASSIA 12S

SKU	4IM1201
POWER	400V, 0.75kW
EXTERNAL DIMENSIONS	340 x 630 x 570mm
BOWL DIMENSIONS	317 x 210mm
BOWL CAPACITY	16L
FLOUR CAPACITY	7kg
DOUGH CAPACITY	12kg
BOWL SPEED	13 / 20 RPM
SPIRAL TOOL SPEED	83 / 129 RPM
WEIGHT	48kg
PRICE	\$2,900



GALASSIA 12 VAR

SKU	4IM1202
POWER	240V, 0.75kW
EXTERNAL DIMENSIONS	340 x 630 x 570mm
BOWL DIMENSIONS	317 x 210mm
BOWL CAPACITY	16L
FLOUR CAPACITY	7kg
DOUGH CAPACITY	12kg
BOWL SPEED	8 - 23 RPM
SPIRAL TOOL SPEED	45 - 148 RPM
WEIGHT	48kg
PRICE	\$3,500



GALASSIA 18

23L BOWL

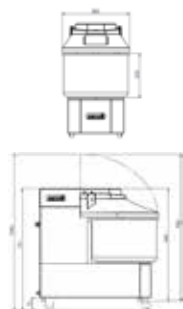
11KG DRY FLOUR

18KG FINISHED DOUGH



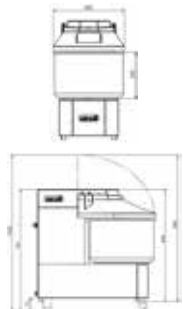
GALASSIA 18

SKU	4IM1506
POWER	240V, 0.75kW
EXTERNAL DIMENSIONS	385 x 730 x 660mm
BOWL DIMENSIONS	365 x 240mm
BOWL CAPACITY	23L
FLOUR CAPACITY	11kg
DOUGH CAPACITY	18kg
BOWL SPEED	20 RPM
SPIRAL TOOL SPEED	129 RPM
WEIGHT	69kg
PRICE	\$2,900



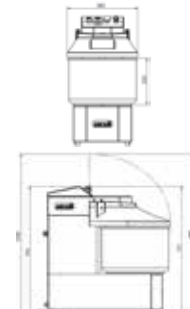
GALASSIA 18S

SKU	4IM1507
POWER	400V, 0.75kW
EXTERNAL DIMENSIONS	385 x 730 x 660mm
BOWL DIMENSIONS	365 x 240mm
BOWL CAPACITY	23L
FLOUR CAPACITY	11kg
DOUGH CAPACITY	18kg
BOWL SPEED	12 / 19 RPM
SPIRAL TOOL SPEED	103 / 160 RPM
WEIGHT	69kg
PRICE	\$3,200



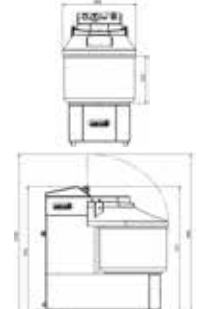
GALASSIA 18 VAR

SKU	4IM1512
POWER	240V, 0.75kW
EXTERNAL DIMENSIONS	385 x 730 x 660mm
BOWL DIMENSIONS	365 x 240mm
BOWL CAPACITY	23L
FLOUR CAPACITY	11kg
DOUGH CAPACITY	18kg
BOWL SPEED	7 - 22 RPM
SPIRAL TOOL SPEED	56 - 184 RPM
WEIGHT	69kg
PRICE	\$4,100



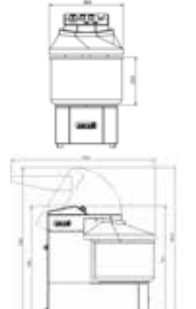
18 SPECIAL

SKU	4IM1508
POWER	240V, 0.75kW
EXTERNAL DIMENSIONS	385 x 730 x 660mm
BOWL DIMENSIONS	365 x 240mm
BOWL CAPACITY	23L
FLOUR CAPACITY	11kg
DOUGH CAPACITY	18kg
BOWL SPEED	20 RPM
SPIRAL TOOL SPEED	129 RPM
WEIGHT	69kg
PRICE	\$3,200



18 S SPECIAL

SKU	4IM1509
POWER	400V, 0.75kW
EXTERNAL DIMENSIONS	385 x 730 x 660mm
BOWL DIMENSIONS	365 x 240mm
BOWL CAPACITY	23L
FLOUR CAPACITY	11kg
DOUGH CAPACITY	18kg
BOWL SPEED	12 / 19 RPM
SPIRAL TOOL SPEED	103 / 160 RPM
WEIGHT	69kg
PRICE	\$3,500



GALASSIA 25

32L BOWL

16KG DRY FLOUR

25KG FINISHED DOUGH



SKU	4IM2006
POWER	240V, 1.1kW
EXTERNAL DIMENSIONS	420 x 760 x 660mm
BOWL DIMENSIONS	400 x 260mm
BOWL CAPACITY	32L
FLOUR CAPACITY	16kg
DOUGH CAPACITY	25kg
BOWL SPEED	19 RPM
SPIRAL TOOL SPEED	160 RPM
WEIGHT	73kg
PRICE	\$3,200



16kg
±
25kg

1
FIXED HEAD

GALASSIA 25

SKU	4IM2006
POWER	240V, 1.1kW
EXTERNAL DIMENSIONS	420 x 760 x 660mm
BOWL DIMENSIONS	400 x 260mm
BOWL CAPACITY	32L
FLOUR CAPACITY	16kg
DOUGH CAPACITY	25kg
BOWL SPEED	19 RPM
SPIRAL TOOL SPEED	160 RPM
WEIGHT	73kg
PRICE	\$3,200

16kg
±
25kg

2
FIXED HEAD

GALASSIA 25S

SKU	4IM2007
POWER	400V, 1.1kW
EXTERNAL DIMENSIONS	420 x 760 x 660mm
BOWL DIMENSIONS	400 x 260mm
BOWL CAPACITY	32L
FLOUR CAPACITY	16kg
DOUGH CAPACITY	25kg
BOWL SPEED	12 / 19 RPM
SPIRAL TOOL SPEED	103 / 160 RPM
WEIGHT	73kg
PRICE	\$3,700

16kg
±
25kg

VAR
FIXED HEAD

GALASSIA 25 VAR

SKU	4IM2012
POWER	240V, 1.1kW
EXTERNAL DIMENSIONS	420 x 760 x 660mm
BOWL DIMENSIONS	400 x 260mm
BOWL CAPACITY	32L
FLOUR CAPACITY	16kg
DOUGH CAPACITY	25kg
BOWL SPEED	7 - 22 RPM
SPIRAL TOOL SPEED	56 - 184 RPM
WEIGHT	73kg
PRICE	\$4,600

16kg
±
25kg

1
LIFT HEAD

25 SPECIAL

SKU	4IM2008
POWER	240V, 1.1kW
EXTERNAL DIMENSIONS	420 x 760 x 660mm
BOWL DIMENSIONS	400 x 260mm
BOWL CAPACITY	32L
FLOUR CAPACITY	16kg
DOUGH CAPACITY	25kg
BOWL SPEED	20 RPM
SPIRAL TOOL SPEED	129 RPM
WEIGHT	73kg
PRICE	\$3,500

16kg
±
25kg

2
LIFT HEAD

25 S SPECIAL

SKU	4IM2009
POWER	400V, 1.1kW
EXTERNAL DIMENSIONS	420 x 760 x 660mm
BOWL DIMENSIONS	400 x 260mm
BOWL CAPACITY	32L
FLOUR CAPACITY	16kg
DOUGH CAPACITY	25kg
BOWL SPEED	12 / 19 RPM
SPIRAL TOOL SPEED	103 / 160 RPM
WEIGHT	73kg
PRICE	\$3,800

GALASSIA 35

41L BOWL

22KG DRY FLOUR

35KG FINISHED DOUGH



SKU	4IM3005
POWER	240V, 1.5kW
EXTERNAL DIMENSIONS	480 x 840 x 760mm
BOWL DIMENSIONS	450 x 260mm
BOWL CAPACITY	41L
FLOUR CAPACITY	22kg
DOUGH CAPACITY	35kg
BOWL SPEED	16 RPM
SPIRAL TOOL SPEED	137 RPM
WEIGHT	118kg
PRICE	\$4,200



22kg
±
35kg

1
FIXED HEAD

GALASSIA 35

SKU	4IM3005
POWER	240V, 1.5kW
EXTERNAL DIMENSIONS	480 x 840 x 760mm
BOWL DIMENSIONS	450 x 260mm
BOWL CAPACITY	41L
FLOUR CAPACITY	22kg
DOUGH CAPACITY	35kg
BOWL SPEED	16 RPM
SPIRAL TOOL SPEED	137 RPM
WEIGHT	118kg
PRICE	\$4,200

22kg
±
35kg

2
FIXED HEAD

GALASSIA 35S

SKU	4IM3004
POWER	400V, 1.5kW
EXTERNAL DIMENSIONS	480 x 840 x 760mm
BOWL DIMENSIONS	450 x 260mm
BOWL CAPACITY	41L
FLOUR CAPACITY	22kg
DOUGH CAPACITY	35kg
BOWL SPEED	10 / 16 RPM
SPIRAL TOOL SPEED	88 / 137 RPM
WEIGHT	118kg
PRICE	\$4,500

22kg
±
35kg

VAR
FIXED HEAD

GALASSIA 35 VAR

SKU	4IM3006
POWER	240V, 1.5kW
EXTERNAL DIMENSIONS	480 x 840 x 760mm
BOWL DIMENSIONS	450 x 260mm
BOWL CAPACITY	41L
FLOUR CAPACITY	22kg
DOUGH CAPACITY	35kg
BOWL SPEED	6 - 19 RPM
SPIRAL TOOL SPEED	47 - 158 RPM
WEIGHT	118kg
PRICE	\$5,700

22kg
±
35kg

1
LIFT HEAD

35 SPECIAL

SKU	4IM3007
POWER	240V, 1.5kW
EXTERNAL DIMENSIONS	480 x 840 x 760mm
BOWL DIMENSIONS	450 x 260mm
BOWL CAPACITY	41L
FLOUR CAPACITY	22kg
DOUGH CAPACITY	35kg
BOWL SPEED	20 RPM
SPIRAL TOOL SPEED	129 RPM
WEIGHT	118kg
PRICE	\$4,500

22kg
±
35kg

2
LIFT HEAD

35 S SPECIAL

SKU	4IM3008
POWER	400V, 1.5kW
EXTERNAL DIMENSIONS	480 x 840 x 760mm
BOWL DIMENSIONS	450 x 260mm
BOWL CAPACITY	41L
FLOUR CAPACITY	22kg
DOUGH CAPACITY	35kg
BOWL SPEED	12 / 19 RPM
SPIRAL TOOL SPEED	103 / 160 RPM
WEIGHT	118kg
PRICE	\$4,800

GALASSIA 45

 64L BOWL

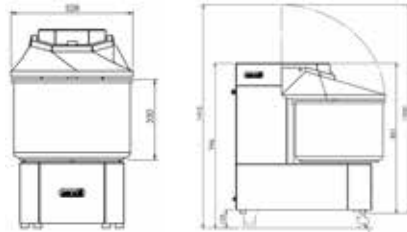
 29KG DRY FLOUR

 45KG FINISHED DOUGH



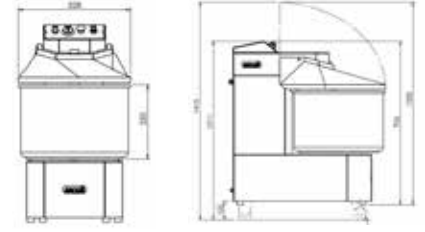
GALASSIA 45S

SKU	4IM4003
POWER	400V, 1.8kW
EXTERNAL DIMENSIONS	520 x 890 x 870mm
BOWL DIMENSIONS	500 x 340mm
BOWL CAPACITY	64L
FLOUR CAPACITY	29kg
DOUGH CAPACITY	45kg
BOWL SPEED	10 / 16 RPM
SPIRAL TOOL SPEED	88 / 137 RPM
WEIGHT	148kg
PRICE	\$5,400




GALASSIA 45 VAR

SKU	4IM4004
POWER	230V, 1.8kW
EXTERNAL DIMENSIONS	520 x 890 x 870mm
BOWL DIMENSIONS	500 x 340mm
BOWL CAPACITY	64L
FLOUR CAPACITY	29kg
DOUGH CAPACITY	45kg
BOWL SPEED	6 - 19 RPM
SPIRAL TOOL SPEED	47 - 158 RPM
WEIGHT	148kg
PRICE	\$6,600



GALASSIA 60

 82L BOWL

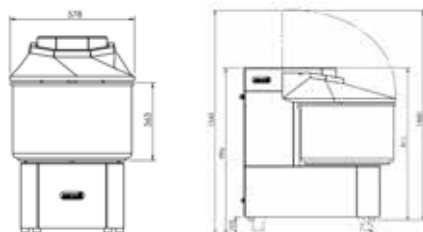
 38KG DRY FLOUR

 60KG FINISHED DOUGH



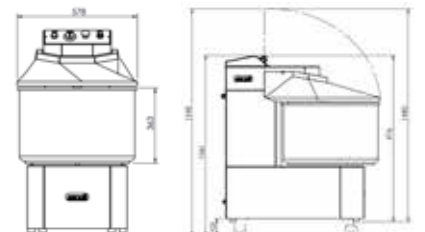
GALASSIA 60S

SKU	4IM6003
POWER	400V, 1.8kW
EXTERNAL DIMENSIONS	570 x 950 x 920mm
BOWL DIMENSIONS	550 x 340mm
BOWL CAPACITY	82L
FLOUR CAPACITY	38kg
DOUGH CAPACITY	60kg
BOWL SPEED	10 / 16 RPM
SPIRAL TOOL SPEED	88 / 137 RPM
WEIGHT	158kg
PRICE	\$6,600



GALASSIA 60 VAR

SKU	4IM6004
POWER	230V, 1.8kW
EXTERNAL DIMENSIONS	570 x 950 x 920mm
BOWL DIMENSIONS	550 x 340mm
BOWL CAPACITY	82L
FLOUR CAPACITY	38kg
DOUGH CAPACITY	60kg
BOWL SPEED	6 - 19 RPM
SPIRAL TOOL SPEED	47 - 158 RPM
WEIGHT	158kg
PRICE	\$7,800





SKU
POWER
EXTERNAL DIMENSIONS
BOWL DIMENSIONS
BOWL CAPACITY
FLOUR CAPACITY
DOUGH CAPACITY
MOTOR SPEED
WEIGHT

PRICE





25kg
40kg

FIXED HEAD

GALASSIA PN40

SKU	4IMP101
POWER	415V, 3.55kW
EXTERNAL DIMENSIONS	550 x 1030 x 1050mm
BOWL DIMENSIONS	Ø 500 x 340mm
BOWL CAPACITY	67L
FLOUR CAPACITY	25kg
DOUGH CAPACITY	4-40kg
MOTOR SPEED	2 Speed
WEIGHT	295kg

\$13,000





50kg
80kg

FIXED HEAD

GALASSIA PN80

SKU	4IMP300
POWER	415V, 5.35kW
EXTERNAL DIMENSIONS	690 x 1120 x 1400mm
BOWL DIMENSIONS	Ø 670 x 380mm
BOWL CAPACITY	131L
FLOUR CAPACITY	50kg
DOUGH CAPACITY	5 - 80kg
MOTOR SPEED	2 Speed
WEIGHT	350kg

\$15,000





75kg
120kg







FIXED HEAD

GALASSIA PN120






SKU	4IMP500
POWER	415V, 5.75kW
EXTERNAL DIMENSIONS	770 x 1250 x 1500mm
BOWL DIMENSIONS	Ø 750 x 480mm
BOWL CAPACITY	188L
FLOUR CAPACITY	75kg
DOUGH CAPACITY	8 - 120kg
MOTOR SPEED	2 Speed
WEIGHT	505kg

\$17,500



-  The perfect balance between the strokes of the hook and rotations of the bowl per minute produces well oxygenated dough ready to be baked into top quality loaves
-  The forged axle, positioned under the head cover rotates the spiral
-  A rotating spiral amalgamates, mixes, refines and oxygenates the dough in the bowl
-  The bowl constantly draws new dough under the spiral to be worked
-  The machine is provided with three wheels, two fixed back wheels and one at the front
-  Sturdy body in painted steel



-  Easy dough extraction thanks to the bowl jog push-button
-  Stainless steel bowl, spiral tool and breaking column
-  If the moveable protection is opened, the machine comes to a halt, thanks to the activation of a micro switch
-  SITEC timer which automatically switches between speeds and two corresponding speeds on the spiral tool
-  Two independent motors on the spiral shaft and the bowl shaft to allow for a higher number of revolutions per minute and for separate control of their respective speeds. The opposing rotations of the spiral and the bowl mix the dough allowing oxygenation


Stop the machine without putting the timer to zero


Set the speed and the time for the manual, semi-automatic or automatic working




Move the dough to the front of the machine to make it easier to remove using the jump button


Reverse the direction of rotation of the bowl to accelerate the mixing of ingredients


 Available in pizza or bread versions


 The fork rotation mechanism allows the dough to receive large quantities of oxygen

 Does not heat the dough



 Quiet and reliable

 Versatile and practical


 Suitable even for firm doughs



 **16kg**
↓
25kg

DEMETRA PIZZA 25

SKU	4IFP102
POWER	230V, 0.8kW
EXTERNAL DIMENSIONS	560 x 800 x 550mm
BOWL CAPACITY	30L
MOTOR SPEED	Single Speed
FLOUR CAPACITY	16kg
DOUGH CAPACITY	25kg
WEIGHT	100kg
PRICE	\$8,900

 **16kg**
↓
25kg


DEMETRA PIZZA 25S

SKU	4IFP103
POWER	400V, 1.1kW
EXTERNAL DIMENSIONS	560 x 800 x 550mm
BOWL CAPACITY	30L
MOTOR SPEED	2 Speed
FLOUR CAPACITY	16kg
DOUGH CAPACITY	25kg
WEIGHT	120kg
PRICE	\$9,700

 **22kg**
↓
35kg

DEMETRA PANE 35

SKU	4IF3000
POWER	400V, 2kW
EXTERNAL DIMENSIONS	650 x 1100 x 1350mm
BOWL CAPACITY	52L
MOTOR SPEED	2 Speed
FLOUR CAPACITY	22kg
DOUGH CAPACITY	35kg
WEIGHT	240kg
PRICE	\$14,800


 **38kg**
↓
60kg


DEMETRA PANE 60


SKU	4IF6000
POWER	400V, 2kW
EXTERNAL DIMENSIONS	700 x 1200 x 1400mm
BOWL CAPACITY	65L
MOTOR SPEED	2 Speed
FLOUR CAPACITY	38kg
DOUGH CAPACITY	60kg
WEIGHT	260kg
PRICE	\$18,000




ERACLE DOUBLE ARM DOUGH MIXER


 Bowl, twin arms and protection grid are fully in stainless steel


 The twin arms simulate the movement of human arms working dough

 The arms are moved by oil-immersed helical gears, which rotate in a clockwise direction



 The machine can be mounted on wheels if necessary

 All parts can be easily disassembled for servicing

 Professional large capacity twin arm dough mixer specifically designed to work both hard and soft dough




 **38kg**
↓
60kg

ERACLE 60



SKU	4IT6001
POWER	400V, 2.2kW
EXTERNAL DIMENSIONS	650 x 770 x 1450mm
BOWL DIMENSIONS	Ø 567 x 340mm
MOTOR SPEED	2 Speed / 42, 62 RPM
FLOUR CAPACITY	38kg
BOWL CAPACITY	80L
DOUGH CAPACITY	60kg
WEIGHT	415kg
PRICE	\$20,700





 **51kg**
↓
80kg

ERACLE 80


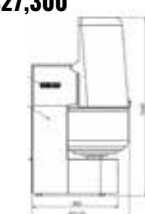
SKU	4IT8001
POWER	400V, 3.1kW
EXTERNAL DIMENSIONS	750 x 900 x 1660mm
BOWL DIMENSIONS	Ø 655 x 410mm
MOTOR SPEED	2 Speed / 42, 62 RPM
FLOUR CAPACITY	51kg
BOWL CAPACITY	140L
DOUGH CAPACITY	80kg
WEIGHT	625kg
PRICE	\$25,900

 **64kg**
↓
100kg

ERACLE 100

SKU	4IT1000
POWER	400V, 3.1kW
EXTERNAL DIMENSIONS	760 x 920 x 1670mm
BOWL DIMENSIONS	Ø 685 x 420mm
MOTOR SPEED	2 Speed / 42, 62 RPM
FLOUR CAPACITY	64kg
BOWL CAPACITY	175L
DOUGH CAPACITY	100kg
WEIGHT	630kg
PRICE	\$27,300




SKU	4PL4000
POWER	400V, 1.5kW
EXTERNAL DIMENSIONS	690 x 930 x 1480mm
MOTOR SPEEDS	3 Speed
BOWL DIMENSIONS	Ø 410 x 390mm
WEIGHT	210kg
PRICE	\$10,400



VARIABLE SPEED

SKU	4PL4001
POWER	400V, 2.2kW
PRICE	\$12,200

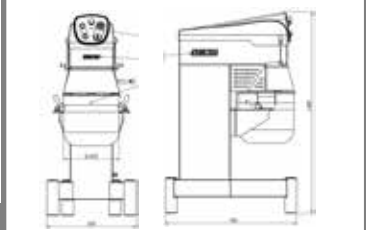
ACCESSORIES

	SKU	PRICE
Stainless Steel Bowl	ACCE0151	\$1,200
Thin Wire Whisk	ACCE0152	\$700
Flat Beater	ACCE0155	\$500
Kneading Hook	ACCE0154	\$500
Steel Kneading Spiral	ACCE0157	\$500
Thick Wire Whisk	ACCE0153	\$700
Scraper	ACCE0176	\$1,400
Trolley for Bowl	ACCE0255	\$700
Automatic Bowl Lifting System	-	-
20L Reduction kit	ACCE0168	\$2,600
40L Reduction Kit	-	-
60L Reduction Kit	-	-

40L

SELENE 40

SKU	4PL4000
POWER	400V, 1.5kW
EXTERNAL DIMENSIONS	690 x 930 x 1480mm
MOTOR SPEEDS	3 Speed
BOWL DIMENSIONS	Ø 410 x 390mm
WEIGHT	210kg
PRICE	\$10,400



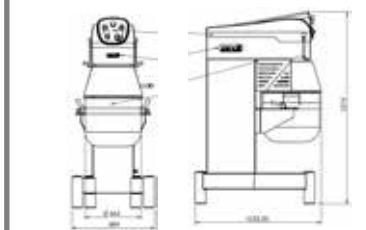
SKU	4PL4001
POWER	400V, 2.2kW
PRICE	\$12,200

SKU	PRICE
ACCE0151	\$1,200
ACCE0152	\$700
ACCE0155	\$500
ACCE0154	\$500
ACCE0157	\$500
ACCE0153	\$700
ACCE0176	\$1,400
ACCE0255	\$700
-	-
ACCE0168	\$2,600
-	-
-	-

60L

SELENE 60

SKU	4PL6000
POWER	400V, 2.2kW
EXTERNAL DIMENSIONS	690 x 950 x 1560mm
MOTOR SPEEDS	3 Speed
BOWL DIMENSIONS	Ø 460 x 410mm
WEIGHT	230kg
PRICE	\$12,000



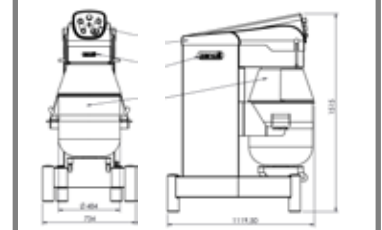
SKU	4PL6001
POWER	400V, 3kW
PRICE	\$13,800

SKU	PRICE
ACCE0158	\$1,700
ACCE0159	\$800
ACCE0162	\$600
ACCE0161	\$600
ACCE0164	\$600
ACCE0160	\$800
ACCE0175	\$1,600
ACCE0256	\$800
-	-
ACCE0169	\$3,200
ACCE0167	\$2,800
-	-

80L

SELENE 80 AUT

SKU	4PA8000
POWER	400V, 3.9kW
EXTERNAL DIMENSIONS	850 x 1020 x 1680mm
MOTOR SPEEDS	3 Speed
BOWL DIMENSIONS	Ø 480 x 490mm
WEIGHT	380kg
PRICE	\$18,400



SKU	4PL8001
POWER	400V, 4.8kW
PRICE	\$21,200

SKU	PRICE
ACCE0198	\$2,200
ACCE0199	\$1,100
ACCE0201	\$700
-	-
ACCE0203	\$800
ACCE0200	\$1,100
ACCE0288	\$1,800
ACCE0254	\$800
INCLUDED	-
-	-
ACCE0204	\$2,900
ACCE0205	\$3,200



Simple and intuitive controls and timer



Resistance free shaft that rotates on ball bearings. Suitable for high stress conditions



Sturdy and robust construction with anti-vibration rubber feet for stability and silence



3 speed control



Microswitch stops the machine automatically when the cover is lifted



Extensive range of accessories



THREE SPEED CONTROL



VARIABLE SPEED CONTROL



CONTROL WITH AUTO LIFT (GALASSIA 80 AUT)



SKU	FORKING4TR400TOP
POWER	400V, 5.6kW
EXTERNAL DIMENSIONS	1135 x 1140 x 425mm
INTERNAL DIMENSIONS	700 x 700 x 155mm
WORKING TEMPERATURE	60 - 500°C
WEIGHT	182kg
PRICE	\$8,400



STANDS	SKU	PRICE
Single Stand	AFOPIEDAZ4NR1M	\$2,400
Double Stand	AFOPIEDAZ4NR2M	\$2,200
Triple Stand	AFOPIEDAZ4NR3M	\$2,000
Prover	AFOCELUN	\$2,900
Sliding Table	GA00242F	\$600
Neutral Hood	PG100826	\$600
Bakery Rack (12 runners)	AFOPORAK	\$500
Exhaust Hood	AFOCAPKING4	\$2,600
Self Condensate Hood	SCHKP	\$2,200

STANDS	SKU	PRICE
Single Stand	AFOPIEDAZ6NR1M	\$2,600
Double Stand	AFOPIEDAZ6NR2M	\$2,400
Triple Stand	AFOPIEDAZ6NR3M	\$2,200
Prover	AFOCELUN	\$2,900
Sliding Table	GA00243F	\$700
Neutral Hood	PG100771	\$800
Bakery Rack (12 runners)	AFOPORAK	\$500
Exhaust Hood	AFOCAPKING6G	\$2,700
Self Condensate Hood	SCHKP	\$2,200

STANDS	SKU	PRICE
Single Stand	AFOPIEDAZ9NR1M	\$3,100
Double Stand	AFOPIEDAZ9NR2M	\$2,900
Triple Stand	AFOPIEDAZ9NR3M	\$2,600
Prover	AFOCELUN	\$2,900
Sliding Table	GA00241F	\$800
Neutral Hood	PG101070	\$1,100
Bakery Rack (12 runners)	AFOPORAK	\$500
Exhaust Hood	AFOCAPKING9	\$2,900
Self Condensate Hood	SCHKP	\$2,200



Full refractory chamber



IWOS™ SYSTEM

King is the only oven in the world baking with the innovative Italian Wood Oven Substitute which mechanically replicates the air circulations found within a wood-burning pizza oven



- Advanced digital control panel allows customisation of all baking parameters
- Quickly reaches working temperature of 300°C in less than 30 minutes
- Best in class 80mm rockwool insulation reduces heat loss wastage and retains its heat
- Modular design - stackable up to 3 units
- Full AISI 304 S/S construction including baking chamber
- Economy mode forces ceiling and floor resistors down to 50%
- 500 degree cooking capabilities thanks to its special characteristics

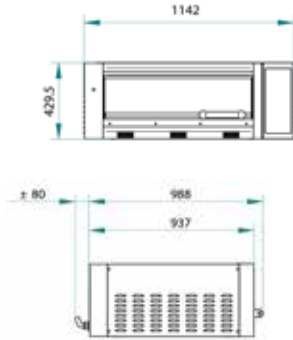


- Double glazed glass door
- Glass fibre chamber gaskets
- No gap refractory stone
- Auto-time start pre-heat mode
- 9 baking programs
- Independent chamber lighting
- Independent adjustment of the top and bottom power (0-100% scale)
- Full refractory chamber on the top, bottom, sides, rear to create best in class temperature stability and heat retention



AZZURRO 4

SKU	FORA4TR400A
POWER	400V, 5.6kW
EXTERNAL DIMENSIONS	1135 x 1090 x 425mm
INTERNAL DIMENSIONS	700 x 700 x 155mm
WORKING TEMPERATURE	60 - 460°C
WEIGHT	167kg
PRICE	\$6,800



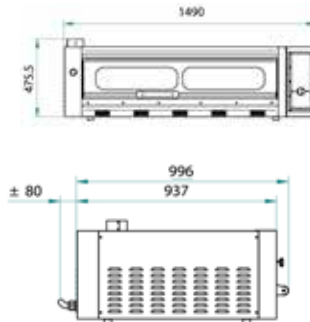
STANDS

	SKU	PRICE
Single Stand	AFOPIEDAZ4NR1M	\$2,400
Double Stand	AFOPIEDAZ4NR2M	\$2,200
Triple Stand	AFOPIEDAZ4NR3M	\$2,000
Prover	AFOCELUN	\$2,900
Sliding Table	GA00242F	\$600
Neutral Hood	PG100826	\$600
Bakery Rack (12 runners)	AFOPORAK	\$500
Exhaust Hood	AFOCAPKING4	\$2,600
Self Condensate Hood	SCHAP	2,200



AZZURRO 6G

SKU	FORA6TR400A
POWER	400V, 10.4kW
EXTERNAL DIMENSIONS	1485 x 1090 x 425mm
INTERNAL DIMENSIONS	1050 x 700 x 155mm
WORKING TEMPERATURE	60 - 460°C
WEIGHT	192kg
PRICE	\$8,000

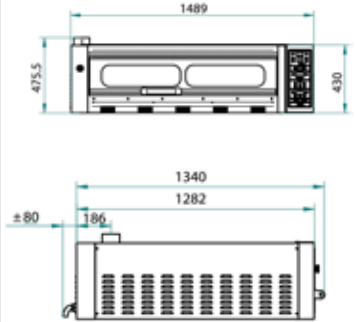


	SKU	PRICE
Single Stand	AFOPIEDAZ6NR1M	\$2,600
Double Stand	AFOPIEDAZ6NR2M	\$2,400
Triple Stand	AFOPIEDAZ6NR3M	\$2,200
Prover	AFOCELUN	\$2,900
Sliding Table	GA00243F	\$700
Neutral Hood	PG100771	\$800
Bakery Rack (12 runners)	AFOPORAK	\$500
Exhaust Hood	AFOCAPKING6G	\$2,700
Self Condensate Hood	SCHAP	2,200



AZZURRO 9

SKU	FORA9TR400A
POWER	400V, 15.6kW
EXTERNAL DIMENSIONS	1485 x 1440 x 425mm
INTERNAL DIMENSIONS	1050 x 1050 x 155mm
WORKING TEMPERATURE	60 - 460°C
WEIGHT	265kg
PRICE	\$9,300



	SKU	PRICE
Single Stand	AFOPIEDAZ9NR1M	\$3,100
Double Stand	AFOPIEDAZ9NR2M	\$2,900
Triple Stand	AFOPIEDAZ9NR3M	\$2,600
Prover	AFOCELUN	\$2,900
Sliding Table	GA00241F	\$800
Neutral Hood	PG101070	\$1,100
Bakery Rack (12 runners)	AFOPORAK	\$500
Exhaust Hood	AFOCAPKING9	\$2,900
Self Condensate Hood	SCHAP	2,200



460°C

-30%
energy



Upward swinging door

- Advanced digital control panel allows customisation of all baking parameters
- Quickly reaches working temperature of 300°C in less than 30 minutes
- Best in class 80mm rockwool insulation reduces heat loss wastage and retains its heat
- Modular design - stackable up to 3 units
- Space saving door lifts upwards
- Independent chamber lighting
- Full AISI 304 S/S construction including baking chamber

- Double glazed glass door
- Glass fibre chamber gaskets
- No gap refractory stone
- Auto-time start pre-heat mode
- 9 baking programs
- Independent adjustment of the top and bottom power (0-100% scale)
- Economy mode forces ceiling and floor resistors down to 50%
- Maximum temperature of 460°C



SKU
POWER
EXTERNAL DIMENSIONS
INTERNAL DIMENSIONS
WORKING TEMPERATURE
WEIGHT
PRICE

AZZURRO BAKERY 2

FORABAK2TR400
400V, 6.0kW
1290 x 1100 x 510mm
835 x 615 x 250mm
60 - 400°C
175kg
\$10,800

ACCESSORIES	SKU	PRICE
Single Stand	AFOPIEDBAKTRAY2NR1M	\$2,600
Double Stand	AFOPIEDBAKTRAY2NR2M	\$2,400
Triple Stand	AFOPIEDBAKTRAY2NR3M	\$2,300
Prover	AFOCELUN	\$2,900
Sliding Table	GA00244F	\$700
Neutral Hood	-	\$800
Bakery Rack (12 runners)	AFOPORAK2	\$500
Exhaust Hood	AFOCAPBAKERY2	\$2,800
Self Condensate Hood	SCHAB	\$2,200

AZZURRO BAKERY 3

FORABAK3TR400
400V, 9.0kW
1700 x 1100 x 510mm
1250 x 615 x 250mm
60 - 400°C
215kg
\$13,000

ACCESSORIES	SKU	PRICE
Single Stand	AFOPIEDBAKTRAY3NR1M	\$3,300
Double Stand	AFOPIEDBAKTRAY3NR2M	\$3,100
Triple Stand	AFOPIEDBAKTRAY3NR3M	\$2,900
Prover	AFOCELUN	\$2,900
Sliding Table	GA00245F	\$800
Neutral Hood	-	\$1,000
Bakery Rack (12 runners)	AFOPORAK3	\$500
Exhaust Hood	AFOCAPBAKERY3	\$3,000
Self Condensate Hood	SCHAB	\$2,200



DSV-T SYSTEM

Dual Static Ventilation Technology.

This multi-dimensional oven allows you to have traditional static deck baking or fan assisted ventilated cooking all within the flick of a button



- Advanced digital control panel allows customisation of all baking parameters
- Quickly reaches working temperature of 300°C in less than 30 minutes
- Best in class 80mm rockwool insulation reduces heat loss wastage and retains its heat
- Modular design - stackable up to 3 units
- Space saving door lifts upwards
- Independent chamber lighting
- Full AISI 304 S/S construction including baking chamber
- Maximum temperature of 400°C
- The 3 tray version has two independent doors with independent element controls per door that can be turned off during off-peak times for energy savings

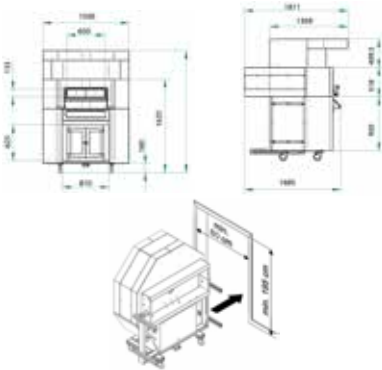


- Double glazed glass door
- Glass fibre chamber gaskets
- No gap refractory stone
- Auto-time start pre-heat mode
- 9 baking programs
- Independent adjustment of the top and bottom power (0-100% scale)
- Economy mode forces ceiling and floor resistors down to 50%
- Revolutionary fan forced capability with the touch of a button
- Inbuilt steam injection system that displays the length of the vapourised water release



PRINCE

SKU	FORP9TR400
POWER	400V, AC 3/N/PE, 16kW
EXTERNAL DIMENSIONS	1500 x 1685 x 1635mm
INTERNAL DIMENSIONS	Ø 1300mm
WORKING TEMPERATURE	60-500°C
WEIGHT	600kg
PRICE	\$28,400



SKU	PRICE
AFOCELUN	\$2,900
AFOCAPP9	\$4,700
SCHP	\$2,200

ACCESSORIES

Prover	
Exhaust	
Self Condensate Hood	



A diagram on the touch screen of the oven represents the eight sections inside the baking chamber. When you touch a section on this diagram, the oven immediately accelerates its rotation and brings the corresponding pizza to the front of the oven for collection.



Advanced visual control panel handles all functions of the oven including; auto-start pre-heat, exhaust discharges, 9 baking programs, rotation variations/speeds, chamber lighting, prover control, top and bottom heating temperatures and PRS (Pizza Recall System) functionality



Best in class 80mm rockwool insulation reduces heat loss wastage and retains its heat



Independent adjustment of the top and bottom power (0-100% scale)



Economy mode forces ceiling and floor resistors down to 50%



Includes castors with brakes and the ability to be tipped on its side using an inbuilt winch to enable delivery through an 80cm door.



Full AISI 304 S/S construction including baking chamber



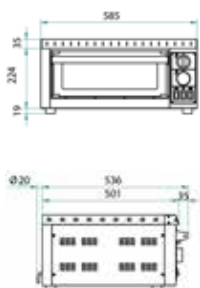
Double glazed glass door and glass fibre chamber gaskets

GAM COMPACT ELECTRIC DECK OVEN



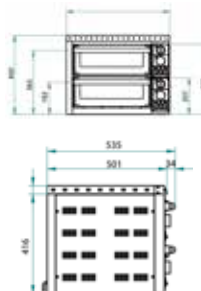
MD

SKU	FORMD1MN230
POWER	230V, 1.6kW
EXTERNAL DIMENSIONS	585 x 580 x 258mm
INTERNAL DIMENSIONS	360 x 410 x 80mm
WORKING TEMPERATURE	50-350°C
WEIGHT	29kg
PRICE	\$1,500



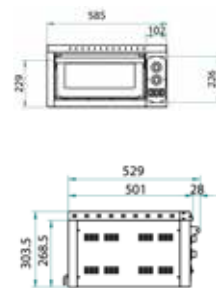
MD 1+1

SKU	FORMD11MN230
POWER	230V, 3.2kW
EXTERNAL DIMENSIONS	585 x 580 x 450mm
INTERNAL DIMENSIONS	2 x 360 x 410 x 80mm
WORKING TEMPERATURE	50-350°C
WEIGHT	51kg
PRICE	\$2,500



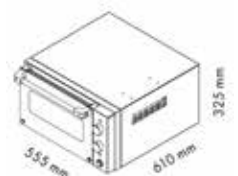
DOLOMITI

SKU	FORDOM1MN230
POWER	230V, 2.0kW
EXTERNAL DIMENSIONS	585 x 580 x 303mm
INTERNAL DIMENSIONS	360 x 410 x 125mm
WORKING TEMPERATURE	50-350°C
WEIGHT	32kg
PRICE	\$1,700



THE SUN

SKU	FORSUNMN230
POWER	230V, 2.8kW
EXTERNAL DIMENSIONS	555 x 610 x 325mm
INTERNAL DIMENSIONS	360 x 410 x 125mm
WORKING TEMPERATURE	50-500°C
WEIGHT	32kg
PRICE	\$2,000



Electromechanical controls



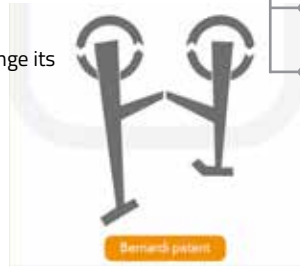
No gap refractory stone



Independent thermostats control top and bottom elements

WHY CHOOSE A KNEADER WITH DOUBLE ARMS?

- Suited for high hydration products over 55%
- Perfectly oxygenated dough allowing more air with a slower movement
- The dough does not overheat the ingredients or change its nature ensuring extraordinary results



WHY BERNARDI?

- Exclusive compact design patented by Elvio Bernardi
- Reduced overall dimensions
- Completely removable arms for cleaning
- Dedicated solely to producing the world's best double arm kneading machines and adoption of smart technology

My MISS BAKER



PERFECT FOR:

- ✓ Home use
- ✓ Small laboratories and restaurants

IDEAL FOR KNEADING:

- ✓ Bread
- ✓ Pizza
- ✓ Shortcrust pastry
- ✓ Egg pasta

MODELS:

- ✓ Bowl capacity 10L

CHARACTERISTICS:

- ✓ Single speed 42 strokes/m
- ✓ 230V single phase

COLOURS:

- ✓ White
- ✓ Red
- ✓ Mint
- ✓ Pink Blush
- ✓ Lime
- ✓ London Smoke
- ✓ Stainless Steel



MISS BAKER



PERFECT FOR:

- ✓ Restaurants
- ✓ Pastry cooks/pastry shops and labs
- ✓ R&D laboratories of the food industry

IDEAL FOR KNEADING:

- ✓ Bread
- ✓ Pizza
- ✓ Shortcrust pastry
- ✓ Egg pasta
- ✓ Brioches
- ✓ Italian Panettone
- ✓ High hydration doughs

MODELS:

- ✓ Bowl capacity 10L (PRO)
- ✓ Bowl capacity 20L (PROXL)

CHARACTERISTICS:

- ✓ 5 speed from 35 to 65 strokes/min
- ✓ 230V single phase
- ✓ Touch control panel
- ✓ Control via Bluetooth

COLOURS:

- ✓ White
- ✓ Red
- ✓ Stainless Steel

rs



PERFECT FOR:

- ✓ Pizzerias
- ✓ Bakeries

IDEAL FOR KNEADING:

- ✓ Bread
- ✓ Pizza
- ✓ Shortcrust pastry
- ✓ Egg pasta
- ✓ Dough with hydration to 70%

MODELS:

- ✓ Bowl capacity 27, 35, or 60L

CHARACTERISTICS:

- ✓ 2 speed 38 and 52 strokes/min
- ✓ 230V single phase
- ✓ Touch control panel

COLOURS:

- ✓ White

Pizzaiola



PERFECT FOR:

- ✓ Pizzerias
- ✓ Bakeries

IDEAL FOR KNEADING:

- ✓ Pizza
- ✓ Focaccia

MODELS:

- ✓ Bowl capacity 60L

CHARACTERISTICS:

- ✓ Variable speed from 35 to 55 strokes/min
- ✓ 230V single phase
- ✓ Electromechanical controls

COLOURS:

- ✓ White

bts



PERFECT FOR:

- ✓ Pizzerias
- ✓ Bakeries
- ✓ Pastry cooks/pastry shops and labs

IDEAL FOR KNEADING:

- ✓ Bread
- ✓ Pizza
- ✓ Shortcrust pastry
- ✓ Egg pasta
- ✓ Brioches
- ✓ Italian Panettone
- ✓ High hydration doughs

MODELS:

- ✓ Bowl capacity 27, 35, or 60L

CHARACTERISTICS:

- ✓ 5 speed from 35 to 65 strokes/min
- ✓ 400V three phase
- ✓ Touch control panel
- ✓ Control via Bluetooth

COLOURS:

- ✓ White



SKU
POWER
EXTERNAL DIMENSIONS
FLOUR CAPACITY
DOUGH CAPACITY
BOWL CAPACITY
BOWL DIMENSIONS
MOTOR SPEED
WEIGHT



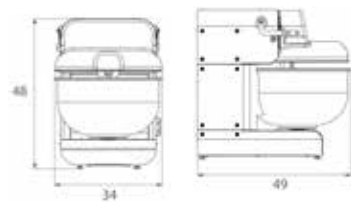
COLOURS

Red
Stainless Steel
Mint
Pink Blush
Lime
Smoke



MY MISS BAKER

MY0323010
230V, 0.25kW
330 x 490 x 480mm
0.3 - 1.8kg
0.5 - 3kg
10L
Ø 320 x 180mm
1 Speed - 42 Strokes/min
28kg



COLOURS	SKU	PRICE
Red	MY0323010R	\$3,600
Stainless Steel	MY0323010I	\$3,900
Mint	MY0323010S	\$3,600
Pink Blush	MY0323010C	\$3,600
Lime	MY0323010L	\$3,600
Smoke	MY0323010A	\$3,600



- Fixed speed of 42 strokes per minute
- Six exciting colours
- Removable arms for easier cleaning
- Hole for inserting ingredients
- Compact dimensions
- High torque efficiency induction engine



SKU
POWER
EXTERNAL DIMENSIONS
FLOUR CAPACITY
DOUGH CAPACITY
BOWL CAPACITY
BOWL DIMENSIONS
MOTOR SPEED
WEIGHT



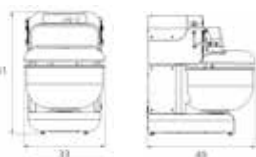
COLOURS

Red
Stainless Steel



MISS BAKER PRO

MS0323059
230V, 0.5kW
340 x 490 x 510mm
0.3kg - 1.8kg
0.5 - 4.5kg panettone
10L
Ø 320 x 180mm
5 Speed - 35 - 70 Strokes/min
36kg

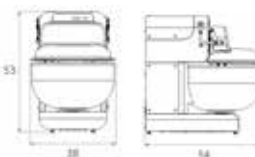


COLOURS	SKU	PRICE
Red	MS0323059R	\$4,800
Stainless Steel	MS0323059I	\$5,000



MISS BAKER PRO XL

MS0623059
230V, 0.5kW
380 x 540 x 530mm
0.6kg - 3.5kg
1- 9kg
20L
Ø 360 x 200mm
5 Speed - 35 - 70 Strokes/min
39kg



COLOURS	SKU	PRICE
Red	MY0623059R	\$5,220
Stainless Steel	MY0623059I	\$5,500



Bluetooth



- Touch panel control
- 5 speeds from 35 to 70 strokes per minute
- Bluetooth connection to the "MixDrive" app
- Removable arms for easier cleaning
- Hole for inserting ingredients
- Compact dimensions
- High torque efficiency induction engine
- Double-channel emergency stop system ("Safety Torque Off")
- In the PRO XL you can reach 100% hydration



	8kg
	12kg
	2
RS12	
SKU	RS1223029
POWER	230V, 1.1kW
EXTERNAL DIMENSIONS	440 x 700 x 860mm
FLOUR CAPACITY	1.3 - 8kg
DOUGH CAPACITY	2 - 12kg
BOWL CAPACITY	27L
BOWL DIMENSIONS	Ø 380 x 250mm
MOTOR SPEED	2 Speed / 38, 52 strokes/min
WEIGHT	114kg
PRICE	\$7,400

	15kg
	24kg
	2
RS24	
SKU	RS2423029
POWER	230V, 1.5kW
EXTERNAL DIMENSIONS	450 x 710 x 910mm
FLOUR CAPACITY	2 - 15kg
DOUGH CAPACITY	3 - 24kg
BOWL CAPACITY	35L
BOWL DIMENSIONS	Ø 430 x 300mm
MOTOR SPEED	2 Speed / 38, 52 strokes/min
WEIGHT	124kg
PRICE	\$9,000

	30kg
	48kg
	VAR
PIZZAIOLA	
SKU	PZ4823099
POWER	230V, 1.5kW
EXTERNAL DIMENSIONS	530 x 790 x 960mm
FLOUR CAPACITY	3 - 30kg
DOUGH CAPACITY	5 - 48kg
BOWL CAPACITY	60L
BOWL DIMENSIONS	Ø 500 x 340mm
MOTOR SPEED	Variable Speed / 35 - 55 strokes/min
WEIGHT	145kg
PRICE	\$9,900



THE RS

- 2 speeds from 38 and 52 strokes per minute
- Touch panel control
- High torque efficiency induction engine
- Double-channel emergency stop system ("Safety Torque Off")



- Removable arms for easier cleaning
- Hole for inserting ingredients
- Hinged opening designed to limit overall dimensions
- Compact dimensions

THE PIZZAIOLA

- Variable speed controlled arm moving system from 35 to 55 strokes/min
- High torque efficiency induction engine
- Double-channel emergency stop system ("Safety Torque Off")
- Compact dimensions



- Electromechanical control board operation
- Removable arms for easier cleaning
- Hole for inserting ingredients
- Hinged opening designed to limit overall dimensions



SKU
POWER
EXTERNAL DIMENSIONS
FLOUR CAPACITY
DOUGH CAPACITY
BOWL CAPACITY
BOWL DIMENSIONS
MOTOR SPEED
WEIGHT
PRICE

8kg
12kg

BT12S

BT1240059
400V, 1.1kW
440 x 700 x 860mm
1.3 - 8kg
2 - 12kg
27L
Ø 380 x 250mm
5 Speed / 35 - 65 strokes/min
128kg
\$10,100

15kg
24kg

BT24S

BT2440059
400V, 1.5kW
450 x 710 x 910mm
2 - 15kg
3 - 24kg
35L
Ø 430 x 300mm
5 Speed / 35 - 65 strokes/min
140kg
\$11,400

30kg
48kg

BT48S

BT4840059
400V, 1.5kW
530 x 790 x 960mm
3 - 30kg
5 - 48kg
60L
Ø 500 x 340mm
5 Speed / 35 - 65 strokes/min
154kg
\$12,400



- 5 speeds from 35 to 65 strokes per minute
- Bluetooth connection to the "MixDrive" app
- Reinforced bowl
- Touch panel control
- High torque efficiency induction engine



- Bluetooth
- Removable arms for easier cleaning
- Hole for inserting ingredients
- Hinged opening designed to limit overall dimensions
- Compact dimensions
- Double-channel emergency stop system ("Safety Torque Off")



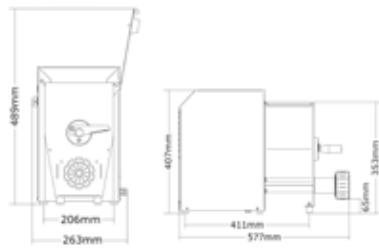


SKU	40116002
POWER	240V, 0.37kW
EXTERNAL DIMENSIONS	263 x 577 x 407mm
HOPPER VOLUME	6L
PRODUCTION CAPACITY	2.1kg/batch; 4.2kg/h
DIE SIZE	59mm
WEIGHT	28kg
PRICE	\$3,600



6L 4.2kg/h 59mm

SINFONIA 2



ACCESSORIES

	SKU	PRICE
Pasta Cutter	40116150	\$700
Adjustable Sheeter	28184000	\$220
Spaghetti 1.9mm	28184009	\$150
Bigoli / Pici Toscani 3mm	28184013	\$150
Linguine 3x1.6mm	28184021	\$150
Spaghetti Quadri / Chitarrine 2mm	28184025	\$150
Taglioni 1.8mm	28184030	\$150
Taglioni 3.5mm	28184032	\$150
Tagliatelle 6mm	28184034	\$150
Pappardelle 15mm	28184038	\$150
Maccheroni rigati 8 mm	28184077	\$150
Gramigne 3 mm	28184091	\$150
Gnocchetti sardi 19 mm	28184191	\$150
Casarecce / Strozzapreti 8.8 mm	28184220	\$150
Fusilli 8.4 mm 3P	28184240	\$150
Trafila Busiata	28184428	\$200
Custom Die	-	\$250

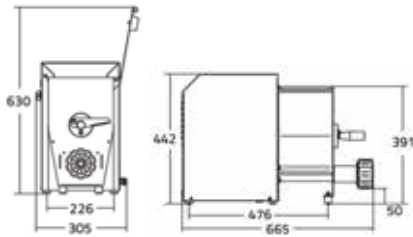


- Bowl made of anodised aluminium
- AISI 304 stainless steel body
- Easy to remove kneading paddle
- Convenient removable funnel to add liquid ingredients during processing
- Large range of dies
- Reliable, user friendly and easy to clean
- Powerful, air cooled motor with oil bath gear box reducer
- Interlocked stainless steel lid
- Stainless steel worm, head and ring
- Forced air-cooling system for heavy duty use
- Designed for medium duty operations, ideal for small to medium sized restaurants
- IP54 controls



CONCERTO 5

SKU	40115052
POWER	240V, 0.75kW
EXTERNAL DIMENSIONS	305 x 665 x 457mm
HOPPER VOLUME	10L
PRODUCTION CAPACITY	4.2kg/batch: 8.4kg/h
DIE SIZE	75mm
WEIGHT	42kg
PRICE	\$5,300



- Bowl made of anodised aluminium
- AISI 304 stainless steel body
- Easy to remove kneading paddle
- Removable funnel to add liquid ingredients
- Large range of dies
- Reliable, user friendly and easy to clean
- Powerful, air cooled motor with oil bath gear box reducer
- Interlocked stainless steel lid
- Stainless steel worm, head and ring
- Forced air-cooling system for heavy duty use
- IP67 controls
- Designed for medium duty operations
- Optional kit for penne die



ACCESSORIES AND DIES

	SKU	PRICE
Pasta Cutter	40115150	\$800
Adjustable Sheeter	28181000	\$300
Spaghetti 1.1mm	28180005	\$200
Spaghetti 1.5mm	28180007	\$200
Spaghetti 1.7mm	28180008	\$200
Spaghetti 1.9mm	28180009	\$200
Spaghetti 2.1mm	28180010	\$200
Spaghetti 2.3mm	28180011	\$200
Bigoli / Pici Toscani 3mm	28180013	\$200
Bigoli / Pici Toscani 4mm	28180015	\$200
Linguine 3x1.6mm	28180021	\$200
Linguine 3.5x1.6mm	28180021A	\$200
Spaghetti Quadri / Chitarrine 1.8mm	28180024	\$200
Spaghetti Quadri / Chitarrine 2mm	28180025	\$200
Spaghetti Quadri / Chitarrine 2.5mm	28180026	\$200
Spaghetti Quadri / Chitarrine 3mm	28180027	\$200
Taglioni 1.8mm	28180030	\$200
Taglioni 2.5mm	28180031	\$200
Taglioni 3.5mm	28180032	\$200
Taglioni 4.5mm	28180033	\$200
Taglioni 6mm	28180034	\$200
Taglioni 8mm	28180035	\$200
Taglioni 10mm	28180036	\$200
Pappardelle 15mm	28180038	\$200
Reginette 12mm	28180055	\$200
Reginette 16mm	28180056	\$200
Maccheroni lisci 5 mm	28180062	\$200
Cannelloni 25 mm	28180069	\$200
Maccheroni rigati 4.8 mm	28180075	\$200
Maccheroni rigati 8 mm	28180077	\$200
Maccheroni rigati 10 mm	28180078	\$200
Maccheroni rigati 12 mm	28180079	\$200
Maccheroni rigati 15 mm	28180080	\$200
Maccheroni rigati 20 mm	28180081	\$200

	SKU	PRICE
Cannelloni rigati 25 mm	28180082	\$200
Gramigne 3 mm	28180091	\$200
Canestri 9.8 mm	28180095	\$200
Creste rigate 8.6 mm	28180144	\$200
Creste rigate 10 mm	28180145	\$200
Gnocchetti sardi 19 mm	28180191	\$200
Gnocchetti sardi 19.5 mm	28180193	\$200
Celentani 7.8 mm	28180200	\$200
Gnocchi lisci 27 mm	28180210	\$200
Gnocchi rigati 27 mm	28180211	\$200
Gnocchi rigati 27 mm	28180214	\$200
Gemelli 8.8 mm	28180215	\$200
Casarecce / Strozzapreti 8.8 mm	28180220	\$200
Fusilli 7 mm 2P	28180230	\$200
Fusilli 12.6 mm 2P	28180232	\$200
Fusilli 8.4 mm 3P	28180240	\$200
Spirale 15.5 mm 2P	28180242	\$200
Girandole 10.5 mm 3P	28180246	\$200
Trottolo 10.4 mm	28180250	\$200
Radiatori 17.5 mm	28180260	\$200
Campanelle 8.3 mm	28180267	\$200
Fusillone rustico	28180366	\$200
Strozzapreti rustici	28180368	\$200
Nodi marini	28180370	\$200
Ziti	28180372	\$200
Granfusilli	28180380	\$200
Sedani triangolari	28180386	\$200
Paccheri	28180397	\$200
Penne rigate 7 mm	28180114	\$500
Penne liscie 8 mm	28180115	\$500
Penne rigate 8.8 mm	28180116	\$500
Penne rigate 10 mm	28180117	\$500
Custom penne Die	POA	\$700
Penne Kit knife+spacers	40115112	\$500
Custom Standard Die	-	\$300

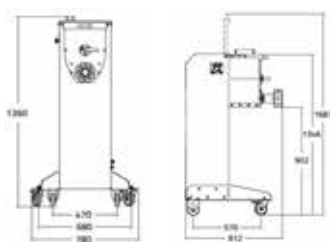


ORCHESTRA 10

SKU	40117003
POWER	400V, 2.25kW
EXTERNAL DIMENSIONS	780 x 812 x 1390mm
HOPPER VOLUME	21L
PRODUCTION CAPACITY	9.8kg/batch: 20kg/h
DIE SIZE	110mm
WEIGHT	118kg

PRICE

\$11,200



SINGLE PHASE

SKU	40117052
POWER	1.875 kw, 230V
PRICE	\$12,000

ACCESSORIES

	SKU	PRICE
Pasta Cutter	40117120	\$1,000
Tray holder	LF202510062	\$850
Pasta Dryer Rack	LF202510068	\$500
Adjustable Sheeter	28183000	\$600
Spaghetti 1.9mm	28183009	\$400
Bigoli / Pici Toscani 3mm	28183013	\$400
Linguine 3x1.6mm	28183021	\$400
Linguine 3.5x1.6mm	28183021A	\$400
Spaghetti Quadri / Chitarrine 1.8mm	28183025	\$400
Spaghetti Quadri / Chitarrine 2.5mm	28183026	\$400
Tagliatelle 6mm	28183034	\$400
Maccheroni Lisci 25mm	28183069	\$400
Maccheroni rigati 8mm	28183077	\$400
Maccheroni rigati 10mm	28183078	\$400
Casarecce/Strozzapreti 8.8mm	28183220	\$400
Fusilli 8.4mm	28183240	\$400
Fusilli 15.5mm	28183242	\$400
Conchiglia Rustica	28183388	\$400
Penne 8.5mm	28183116	\$950
Knife	40117112	\$350
Custom standard Die	-	\$600
Custom Penne Die	-	\$1,300



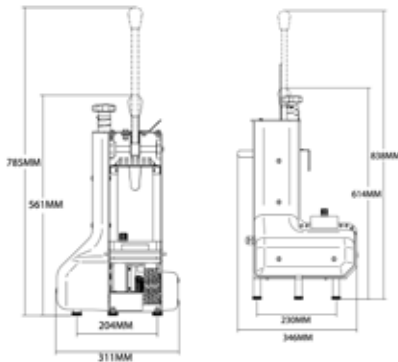
- Bowl made of anodised aluminium
- AISI 304 stainless steel body
- High performance and easy to remove kneading paddle
- Convenient removable funnel to add liquid ingredients during processing
- Large range of dies
- Reliable, user friendly and easy to clean
- Powerful, air cooled motor with oil bath gear box reducer
- Interlocked stainless steel lid
- Stainless steel worm, head and ring
- Forced air-cooling system for heavy duty use
- Suitable for small workshops and large restaurants
- Self supporting structure with 4 stainless steel wheels
- IP67 controls



SKU	40111562
POWER	240V, 0.1kW
EXTERNAL DIMENSIONS	311 x 346 x 838mm
WEIGHT	20kg
PRICE	\$5,500



RAVIOMATIC



Electric ravioli maker for single layer extruded ravioli



Practical, flexible and fast



Each component in contact with the pasta can be easily dismantled for efficient and rapid cleaning



Practical system for adjusting the amount of filling



Various dies available for different sheet thickness



Variable speed independent motor that adapts to any type of machine with high performance



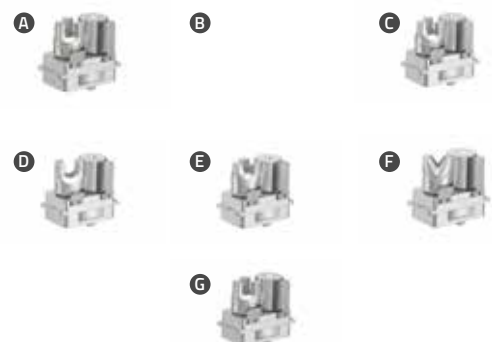
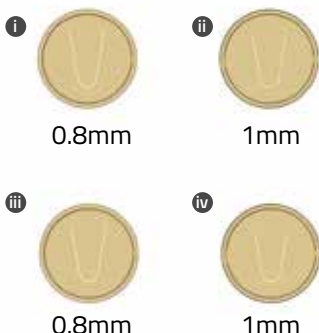
Comes with moulds of different shapes and sizes

ACCESSORIES, DIES AND MOULDS

ACCESSORIES	SKU	PRICE
S/steel support cylinder	40111570	\$100
Kit imbuto diam. foro 8 mm RAVIOMATIC	LF02300025	\$350
Kit imbuto diam. foro 12 mm RAVIOMATIC	LF02300030	\$350
i. Large ravioli 0.8 mm	LF020505330	\$800
ii. Large ravioli 1 mm	LF020505331	\$950
iii. Small ravioli 0.8 mm	LF020505333	\$850
iv. small ravioli 1 mm	LF020505334	\$850
Device for interchangeable moulds	LF02300110100	\$400
1. Rettangolare piccolo seghettato 50x42 mm	LF02050136A	\$350
2. Rettangolare grande seghettato 70x50 mm	LF02050136B	\$350
3. Mezzaluna piccolo seghettato 50 x 31 mm	LF02050136C	\$350
4. Mezzaluna grande seghettato 72 x 49 mm	LF02050136D	\$350
5. Schlutzkrapfen mezzaluna piccolo liscio 50x31mm	LF02050136E	\$350
6. Triangolare 70 x 40 mm	LF02050136G	\$350
7. Schlutzkrapfen mezzaluna grande liscio 72x49mm	LF02050136H	\$350

	SKU	PRICE
8. Quadrato seghettato 37 x 37 mm	LF02050136I	\$350
1. Rettangolare piccolo seghettato 50x42mm	LF02050137A	\$350
2. Rettangolare grande seghettato 70x50 mm	LF02050137B	\$350
3. Mezzaluna piccolo seghettato 50 x 31 mm	LF02050137C	\$350
4. Mezzaluna grande seghettato 72 x 49 mm	LF02050137D	\$350
5. Schlutzkrapfen mezzaluna piccolo liscio 50x31mm	LF02050137E	\$350
6. Triangolare 70 x 40 mm	LF02050137G	\$350
7. Schlutzkrapfen mezzaluna grande liscio 72x49mm	LF02050137H	\$350
8. Quadrato seghettato 37 x 37 mm	LF02050137I	\$350
A. ST. RAVIOLI RETTANG. IRR. PICC. SEGHETT	40111600A	\$650
B. ST. RAVIOLI MEZZALUNA PICC. SEGHETT	40111600C	\$650
C. ST. RAVIOLI MEZZALUNA GRAN. SEGHETT	40111600D	\$650
D. ST. RAVIOLI MEZZALUNA PICC. LISCIO	40111600E	\$650
E. ST. RAVIOLI TRIANGOLARE	40111600G	\$650
F. ST. RAVIOLI MEZZALUNA GRANDE LISCIO	40111600H	\$650
G. ST. RAVIOLI QUADRATO C/CAPPE 37x37	40111600I	\$700

CONNECTION KITS	SKU	PRICE
Connection kit orchestra 10	LF020505338	\$200
Connection kit Concerto 5	LF020505340	\$800





SKU
POWER
EXTERNAL DIMENSIONS
ROLLER WIDTH
WEIGHT
PRICE



THREE PHASE
SKU
POWER
PRICE

ACCESSORIES
Pasta Cutter 2mm
Pasta Cutter 4mm
Pasta Cutter 6mm
Pasta Cutter 8mm
Pasta Cutter 12mm

250mm

SANSONE 25 XP

40080052
240V, 0.27kW
515 x 322 x 450mm
Ø 60 x 250mm
47kg
\$4,200

-
-
-

SKU	PRICE
40107020	\$450
40107040	\$450
40107060	\$450
40107080	\$450
40107120	\$450

320mm

SANSONE 32 XP

40090052
240V, 0.37kW
600 x 322 x 450mm
Ø 60 x 320mm
53kg
\$4,800

40090053
400V, 0.37kW
\$4,800

SKU	PRICE
40107020	\$450
40107040	\$450
40107060	\$450
40107080	\$450
40107120	\$450

420mm

SANSONE 42 XP

40100052
240V, 0.37kW
700 x 322 x 450mm
Ø 60 x 420mm
62kg
\$5,000

40100053
400V, 0.37kW
\$5,000

SKU	PRICE
40107020	\$450
40107040	\$450
40107060	\$450
40107080	\$450
40107120	\$450

520mm

SANSONE 52 XP

40105052
240V, 0.37kW
800 x 322 x 450mm
Ø 60 x 520mm
69kg
\$5,300

40105053
400V, 0.37kW
\$5,300

SKU	PRICE
40107020	\$450
40107040	\$450
40107060	\$450
40107080	\$450
40107120	\$450

- Powerful heavy duty dough roller with full stainless steel construction available in 4 sizes
- Ventilated motor in non-stop operating mode with dual reduction
- Coaxial reduction gear and belt transmission
- Adjustable dough thickness 0-10mm
- Waterproof IP67 rated stainless steel buttons with no volt release. Thermal overload protection and reset button



- Wide chute for dough infeed, easy to remove
- Stainless steel hand protection removable for cleaning
- Designed for pasta and pastry but also perfect for laminating pizza
- Vertical construction that reduces the space taken up on the working counter and facilitates gripping of the dough at outfeed
- Infeed area protected with safety microswitch

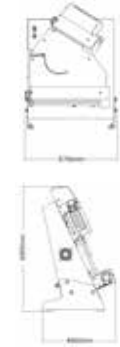
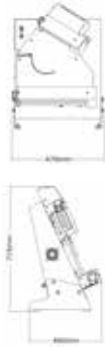
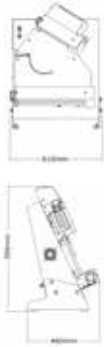
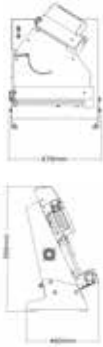
Specially designed to be completely disassembled for cleaning



Optional pasta cutter available in 5 sizes: 2, 4, 6, 8, 12mm



	P-ROLL 320/1	P-ROLL 420/1	P-ROLL 320/2	P-ROLL 420/2	P-ROLL 420/2 RP
SKU	40073212	40074212	40073222	40074222	40074252
POWER	240V, 0.24kW	240V, 0.24kW	240V, 0.24kW	240V, 0.24kW	240V, 0.24kW
EXTERNAL DIMENSIONS	470 x 460 x 390mm	610 x 460 x 390mm	470 x 460 x 715mm	570 x 460 x 800mm	570 x 460 x 690mm
DOUGH WEIGHT	80 - 120g	80 - 400g	80 - 120g	80 - 400g	100 - 700g
PIZZA DIAMETER	140 - 300mm	140 - 400mm	140 - 300mm	140 - 400mm	140 - 400mm
WEIGHT	29kg	29kg	41kg	47kg	48kg
PRICE	\$2,100	\$2,400	\$3,300	\$3,300	\$3,500



- Perforated stainless steel guards
- IP 67 stainless steel controls with NVR
- Adjust thickness by plastic knobs
- Heavy duty metal gear transmission
- Unbreakable industrial grade toothed belt
- Hand guards with rounded edges
- Cushioned engine fixing system to reduce noise and vibrations
- Easily detachable roller protections



- Removable ceramic slider for fast and effective sanitisation
- Interlocked and easy to remove top and bottom roller guards
- Easy to remove top and bottom roller scraper for sanitisation
- Pedal controls
- Additional forced ventilation for intense and prolonged use
- Hermetic reducers in oil bath
- Drive shafts in AISI 304 stainless steel



IP 67 stainless steel controls



Adjustable thickness



Heavy duty metal gear transmission




Cogged unbreakable belt



Specially designed to be completely disassembled for cleaning




SKU
POWER
EXTERNAL DIMENSIONS
BLADE DIAMETER
CUT THICKNESS
HOPPER AREA
RUN OF CARRIAGE
WEIGHT
PRICE



250mm


MIRRA 250C

15253302W
240V, 0.147KW
570 x 560 x 370mm
250mm
13mm
230 x 240mm
245mm
16kg
\$1,500



SKU **PRICE**


19510453M **\$150**



300mm

MIRRA 300 Y09

15303502W
240, 0.21kW
640 x 610 x 420mm
300mm
13mm
250 x 275mm
285mm
21kg
\$1,900



SKU **PRICE**

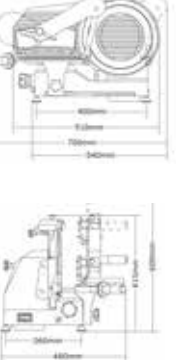
19510453M **\$150**



250mm VERTICAL


MIRRA 250 BS

15255B202W
240V, 0.147KW
510 x 480 x 415mm
250mm
13mm
275 x 260mm
215mm
22kg
\$2,100



SKU **PRICE**

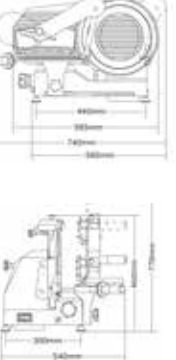
19510453M **\$150**



300mm VERTICAL

MIRRA 300 BS

15303B202W
240V, 0.21KW
585 x 540 x 460mm
300mm
13mm
275 x 260mm
265mm
27kg
\$2,500








SKU **PRICE**

19510453M **\$150**








ACCESSORIES

Vegetable Product Holding Bar

-  Anodised cast aluminium body
-  Great distance between blade and motor for easy cleaning
-  Forged, hardened large thickness blades
-  Ventilated motor
-  Carriage running on self-lubricating bushes and lapped pins



-  Stainless steel screws and slice deflector
-  Strong thickness gauge support
-  Compact dimensions and great cutting capacity
-  CE professional with device for releasing carriage
-  25° blade inclination (non vertical models)



Enclosed and sealed belt pulley



Great space between blade and body



Blade removal tool



Motor protection plate



Device for releasing carriage



SKU
POWER
EXTERNAL DIMENSIONS
BLADE DIAMETER
CUT THICKNESS
HOPPER AREA
RUN OF CARRIAGE
WEIGHT
PRICE



ACCESSORIES

Vegetable Product Holding Bar
Tube Holder for Vegetables
Kit Lifting Lever

300mm

PALLADIO 300

SKU	153040G020
POWER	240V, 0.275kW
EXTERNAL DIMENSIONS	615 x 547 x 465mm
BLADE DIAMETER	300mm
CUT THICKNESS	23mm
HOPPER AREA	305 x 270mm
RUN OF CARRIAGE	310mm
WEIGHT	35kg
PRICE	\$3,400

SKU	PRICE
19510453P	\$150
19705020	\$850
19709200	\$400

350mm

PALLADIO 350

SKU	153540G020
POWER	240V, 0.37kW
EXTERNAL DIMENSIONS	660 x 575 x 455mm
BLADE DIAMETER	350mm
CUT THICKNESS	23mm
HOPPER AREA	305 x 270mm
RUN OF CARRIAGE	310mm
WEIGHT	37kg
PRICE	\$3,600

SKU	PRICE
19510453P	\$150
19705020	\$850
19709200	\$400

300mm GEAR

PALLADIO 300 ING

SKU	153041G020
POWER	240V, 0.4kW
EXTERNAL DIMENSIONS	615 x 547 x 465mm
BLADE DIAMETER	300mm
CUT THICKNESS	23mm
HOPPER AREA	305 x 270mm
RUN OF CARRIAGE	310mm
WEIGHT	36kg
PRICE	\$3,900

SKU	PRICE
19510453P	\$150
19705020	\$850
19709200	\$400

350mm GEAR

PALLADIO 350 ING

SKU	153541G020
POWER	240V, 0.4kW
EXTERNAL DIMENSIONS	660 x 575 x 455mm
BLADE DIAMETER	350mm
CUT THICKNESS	23mm
HOPPER AREA	305 x 270mm
RUN OF CARRIAGE	310mm
WEIGHT	38kg
PRICE	\$4,200

SKU	PRICE
19510453P	\$150
19705020	\$850
19709200	\$400



- Rounded design, no sharp edges or visible screws
- Chrome plated and lapped slide rod
- Self-lubricating slide rod bushings
- Vulcanised rubber stops on carriage
- Removable support cover for thickness gauge plate
- Stainless steel slice deflector with bayonet fitting
- Stainless steel screws and fittings

- Enclosed and sealed belt pulley
- 49.5mm distance between blade and motor
- Built-in sharpening tool with bottom protection
- Standard blade removal tool
- 35° blade inclination
- Stainless push buttons with IP67 protection rating



Great space between blade and body



Large tray



Oil bath gear box (Gear model Only)



Blade removal tool



Blade sharpening tool



SKU
POWER
EXTERNAL DIMENSIONS
BLADE DIAMETER
CUT THICKNESS
HOPPER AREA
RUN OF CARRIAGE
WEIGHT
PRICE



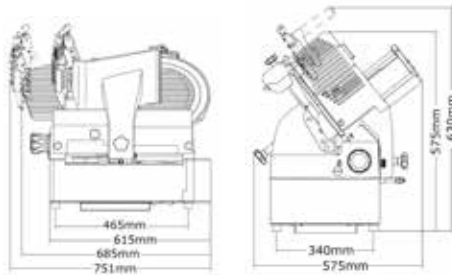
ACCESSORIES

Fish Cutting Accessory
Kit Lifting Lever
Tube Holder



PALLADIO 300 AUTOMEC

153044GU2
240V, 0.455kW
685 x 575 x 575mm
300mm
23mm
305 x 270mm
310mm
55kg
\$5,800

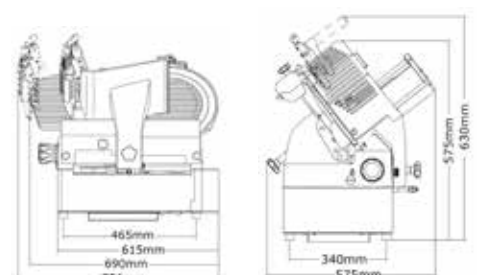


SKU	PRICE
198010640UP	\$400
19709200	\$400
19705020	\$850



PALLADIO 350 AUTOMEC

15354C4GU2
240V, 0.55kW
690 x 575 x 575mm
350mm
23mm
305 x 270mm
310mm
57kg
\$6,000



SKU	PRICE
198010640UP	\$400
19709200	\$400
19705020	\$850

All the features of the Palladio series adding:

- Welded and rounded stainless steel automatism structure
- Fan cooled carriage motion motor with commercial grade oil bath reduction
- Blade and carriage motion powered by separate controls



- An easily accessible switch arm can convert the unit from automatic to manual operation
- 37 slices per minute
- Buttons in insulated stainless steel (IP 67) in housing
- Piston/rod system carriage motion



Great space between blade and body



Blade removal tool



Uniko hopper



Uniko hopper



Blade sharpening tool

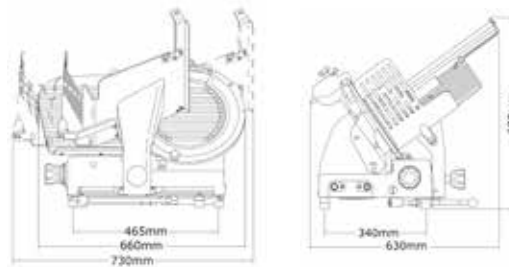


Complete disassembly for ease of cleaning



PALLADIO 330 EVO

SKU	1533456220
POWER	240V, 0.275W
EXTERNAL DIMENSIONS	660 x 630 x 620mm
BLADE DIAMETER	330mm
CUT THICKNESS	23mm
HOPPER AREA	350 x 290mm
RUN OF CARRIAGE	310mm
WEIGHT	40kg
PRICE	\$4,500



ACCESSORIES

	SKU	PRICE
Vegetable Product Holding Bar	19510453P	\$150
Tube Holder for Vegetables	19705020	\$850
Kit Lifting Lever	19709200	\$400

- Rounded design, no sharp edges or visible screws
- Special configuration of the base and slicer table to prevent chips and liquids from entering the critical devices of the machine
- Hi-tech tipping system and feeding pan disassembly
- Sliding pin, chrome-plated and precision grounded
- Permanently lubricated carriage ball bearings
- Rubber pads on carriage in vulcanised rubber
- Removable table cover
- Slice deflector in stainless steel with bayonet coupling



- All nuts and screws are in stainless steel
- New blade pulley without centre hole to facilitate cleaning
- New sealing gasket on pulley
- Blade and head set 49mm apart
- Adjustable slicer table movement in the first 3mm of opening guarantees higher cutting precision
- Safety ring on table shaft to prevent liquids from seeping inside the machine
- Buttons in insulated stainless steel (IP67) in housing



Carriage tilting for easy cleaning



Great space between blade and body



Closed blade hub w/out tie rod for blade guard



Easily removable blade cover



Higher cutting precision



SKU
POWER
EXTERNAL DIMENSIONS
BLADE DIAMETER
CUT THICKNESS
HOPPER AREA
RUN OF CARRIAGE
WEIGHT
PRICE


300mm

VERTICAL

MANTEGNA 300 BS	
SKU	153022G020
POWER	240V, 0.275kW
EXTERNAL DIMENSIONS	635 x 600 x 500mm
BLADE DIAMETER	300mm
CUT THICKNESS	29mm
HOPPER AREA	300 x 270mm
RUN OF CARRIAGE	310mm
WEIGHT	36kg
PRICE	\$3,900











300mm

VERTICAL







MANTEGNA 350 BS	
SKU	153522G020
POWER	240V, 0.37kW
EXTERNAL DIMENSIONS	660 x 600 x 530mm
BLADE DIAMETER	350mm
CUT THICKNESS	29mm
HOPPER AREA	300 x 270mm
RUN OF CARRIAGE	310mm
WEIGHT	38kg
PRICE	\$4,100






-  Rounded design, no sharp edges or visible screws
-  Chrome plated and ground slide rod
-  Lapped cast iron slide rod bushing
-  Vulcanised rubber stops on carriage
-  Removable support cover for thickness gauge plate
-  Stainless steel slice deflector with snap-on bayonet fitting



-  Buttons in insulated stainless steel (IP67) housing
-  Stainless steel screws and fittings
-  Bottom cover for accessing electrical components
-  Easy to remove grease guard mounted along the thickness gauge plate
-  Built-in sharpening tool with bottom protection
-  Standard blade removal tool



Removable food pusher



More space between blade and machine



Blade sharpening tool



SKU
POWER
EXTERNAL DIMENSIONS
BLADE DIAMETER
CUT THICKNESS
HOPPER AREA
RUN OF CARRIAGE
WEIGHT
PRICE

300mm

ANNIVERSARIO 300

SKU	11302200
POWER	N/A
EXTERNAL DIMENSIONS	770 x 625 x 510mm
BLADE DIAMETER	300mm
CUT THICKNESS	3mm
HOPPER AREA	270 x 295mm
RUN OF CARRIAGE	285mm
WEIGHT	60kg
PRICE	\$8,000

	SKU	PRICE
Red Stand	11001500	\$1,400
Removable blade protection	19562395	\$150
Custom machine color	-	\$800
Custom stand color	-	\$500
Custom tray color	-	-

350mm

ANNIVERSARIO LX 350

SKU	11357100
POWER	N/A
EXTERNAL DIMENSIONS	820 x 780 x 560mm
BLADE DIAMETER	350mm
CUT THICKNESS	3mm
HOPPER AREA	350 x 330mm
RUN OF CARRIAGE	345mm
WEIGHT	72kg
PRICE	\$9,000

	SKU	PRICE
Red Stand	11001500 / 11002000	\$1,600
Removable blade protection	19562390	\$150
Custom machine color	-	\$800
Custom stand color	-	\$500
Custom tray color	-	\$400



ACCESSORIES

Red Stand
Removable blade protection
Custom machine color
Custom stand color
Custom tray color

- Polished and painted aluminium construction
- Simple, yet stylish, Italian design
- Featuring stainless steel and silver anodised aluminium details
- Easy to clean and disassemble without tools
- Patented motion system with no visible mechanical parts
- Removable carriage for ease of cleaning
- Table featuring a lateral movement with a double articulating arm to firmly hold and smoothly slide the produce through



Vibrant colour options



Easy to disassemble and clean



Optional stand

Exclusive to LX350

- BS2 self adjusting Blocking arm
- More space between blade and body
- Removable blade protection



BS2 self adjusting blocking arm



More space between blade and body machine



Removable blade protection



The frame is in aluminium and even if the machine is quite compact the motor is ventilated, IP 55 with a sealed oil-bath gear box



The excellent design of the cooling fan, makes this machine suitable for continuous operations of 25-to 35 min without overheating problems



The gear box is completely waterproof thanks to a double sealing: the first inside the gear-box, the second in the external part, where the mincing head is connected to the body of the machine. This also prevents leakage from the mincing head into the gear box



The enclosure on the two sides are made in stainless steel, and a perfect protection of mechanical and electric components is ensured. They can be removed very easily in case an internal check of the machine is required

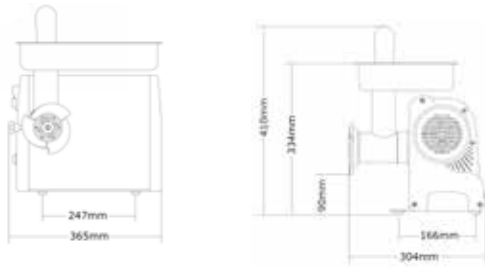


The full mincing set can be disassembled without tools; daily cleaning is therefore very fast and not a problem any more



TC 8 VEGAS FX

SKU	210814XD2W
POWER	240V, 0.25kW
EXTERNAL DIMENSIONS	365 x 304 x 410mm
PLATE DIAMETER	Ø 6mm
PRODUCTION CAPACITY	70kg/hr
WEIGHT	10kg
PRICE	\$900



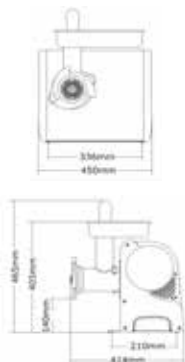
- Anodised aluminium body and stainless steel sides
- Ventilated motor for continuous work
- Hermetic gearbox with oil bath gears and double seal system for protection from liquids and water
- Hardened and ground helical gears
- Mouth and meat grinder blade made of aluminum alloy
- IP54 protection rated controls
- Stainless steel plate and knife
- Compartment for knife and plate
- Reverse shuttle fitted as standard
- Commercial IP55 motor and worm gear box directly connected to meat grinder mouth

DAKOTA MEAT MINCER



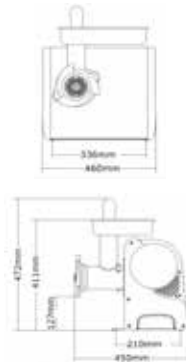
TC 12 DAKOTA FX

SKU	211216X02E
POWER	240V, 0.75kW
EXTERNAL DIMENSIONS	450 x 414 x 465mm
PLATE DIAMETER	Ø 6mm
PRODUCTION CAPACITY	95kg/hr
WEIGHT	24kg
PRICE	\$1,900



TC 22 DAKOTA FX

SKU	212216X02E
POWER	240V, 0.75kW
EXTERNAL DIMENSIONS	460 x 450 x 472mm
PLATE DIAMETER	Ø 4.5mm
PRODUCTION CAPACITY	120kg/hr
WEIGHT	26kg
PRICE	\$2,200



- Easily transportable thanks to practical handles
- Anodised aluminium body and stainless steel sides
- Generous ventilated motor for continuous work
- Hermetic gearbox with oil bath gears and double seal system for protection from liquids and water
- Hardened and ground helical gears
- Stainless steel plate and knife
- Controls with standard reverse gear
- Mouth in stainless steel AISI 304 or aluminium on the TC22
- IP54 protection rated controls
- Commercial IP55 motor and worm gear box directly connected to meat grinder mouth

ACCESSORIES

Stuffer Kit w/ 3 Filling Tubes
Tomato Saucer

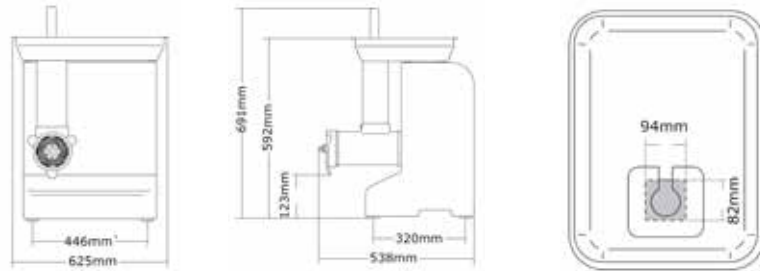
SKU	PRICE
28010011	\$100
28010007	\$300

SKU	PRICE
LF039255	\$50
28010003	\$600



TC 32 BUFFALO TG

SKU	213213H13F
POWER	400V, 2.94kW
EXTERNAL DIMENSIONS	625 x 538 x 691mm
PLATE DIAMETER	Ø 4.5mm
PRODUCTION CAPACITY	700kg/hr
WEIGHT	70kg
PRICE	\$7,500



ACCESSORIES

	SKU	PRICE
Format S Hamburger Attachement	LF0310320130	\$900
Format S Nozzle	LF2031032081	\$200
Sausage Filler Kit with 3 Nozzles	LF039260	\$50
Medium Legs with Wheels	LF039770	\$600
Half unger system	-	\$600
Total unger system	-	\$800
Pedal Control	LF1093810	\$200
Large feed tray 9L	-	\$200
Super feeder tray 40L	-	\$400

- Ventilated 4HP motor for continuous operation
- IP 67 stainless steel controls with reverse
- Large feeding hole 94x82 mm for quick operation
- Square feeding neck allows for faster processing cycles
- Newly designed worm provides high thrust and continuous output up to 700kg/hr
- Retractable polyethylene tray surface



- Grinding set is quickly disassembled for faster cleaning and sanitisation
- Large feeding tray 538x660mm
- Slide out shelf
- Exclusive design, high output grinding head with quick release bayonette fitting
- Waterproof gearbox with double sealing system
- Predisposition for Format S hamburger mould with pedal controls



Legs with wheels



Semi-automatic round fixed mould
Ø 100mm - h14mm



Tray support



Large feeding tray



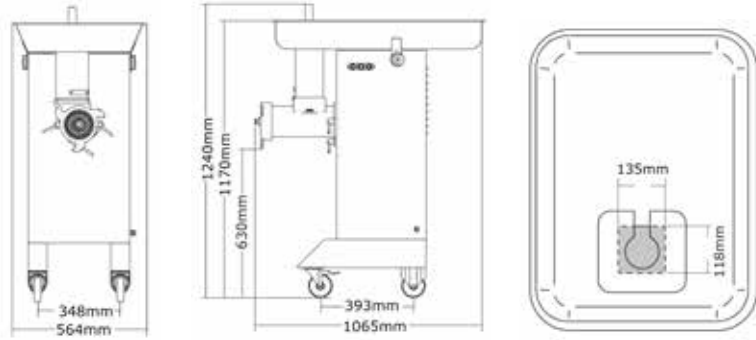
Standard enterprise
/ 1/2 Unger
/ Unger total



SKU	2142211J41233
POWER	400V, 5.145kW
EXTERNAL DIMENSIONS	564 x 1065 x 1240mm
PLATE DIAMETER	Ø 4.5mm
PRODUCTION CAPACITY	1200-1300kg/hr
WEIGHT	112kg
PRICE	\$13,000



TC 42 MONTANA



ACCESSORIES

	SKU	PRICE
Format S Hamburger Attachement	LF0310320130	\$900
Format S Nozzle	LF2031042081	\$200
Half unger system	-	\$600
Total unger system	-	\$800

- AISI 304 stainless steel construction
- IP67 water protected stainless steel controls with reverse
- Sealed oil-bath, water protected gear box
- Grinding set made completely from AISI 304 stainless steel
- Designed for high performance
- Machine works perfectly even if product is processed two or three times
- Large 563x900x120mm feeding hopper with safety microswitch



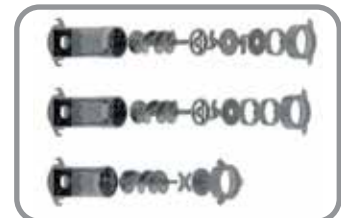
- Unprocessed meat inside grinding set at end of working cycle: 50-90g
- Stainless steel drive pin
- Exclusive, patented plate and ring nut detection system
- Tempered steel worm pin
- Grinding set is quickly disassembled for faster cleaning and sanitisation
- Square feeding "neck" allows for faster processing cycles
- Full control model for accessories handling - pedal control



Semi-automatic round fixed mould Ø 100mm - h14mm



Optional: Interlock protection for more than 8mm holes plates



Standard enterprise / 1/2 Unger / Unger total



SKU
POWER
EXTERNAL DIMENSIONS
PRODUCTIONS
PLATE DIAMETER
TANK CAPACITY
MOTOR SPEED
WEIGHT
PRICE

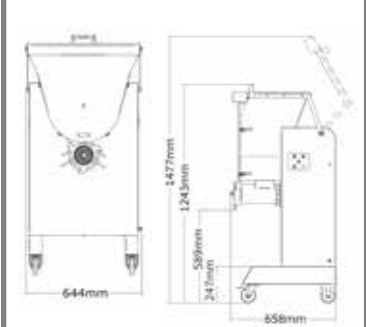


ACCESSORIES

FORMAT SX attachment
Mould Ø100x10mm
Mould Ø110x10mm
Mould Ø130x10mm
Mould Ø100x15mm
Mould Ø110x15mm
Mould Ø130x15mm
FORMAT S attachment
Nozzle TC42
Nozzle TC32
Half unger system
Total unger system

MASTER 30 Y12

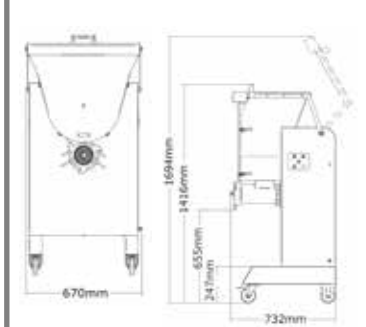
40843541J1233
400V, 4.042kW
644 x 658 x 1243mm
600-850kg/hr
Ø 4.5mm
30kg / 42L
Mixer: 30 / Mincer 186
140kg
\$17,400



SKU	PRICE
LF0310320131	\$1,300
LF1431010100A	\$300
LF1431010110A	\$300
LF1431010130A	\$300
LF1431015100A	\$300
LF1431015110A	\$300
LF1431015130A	\$300
LF0310320130	\$900
LF2031042081	\$200
LF2031032081	\$20
-	\$600
-	\$800

MASTER 60 Y12

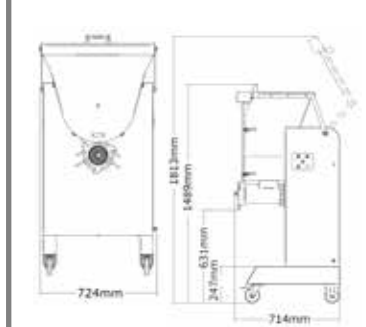
40846541J1233
400V, 4.042kW
670 x 732 x 1416mm
850-1000kg/hr
Ø 4.5mm
60kg / 80L
Mixer: 30 / Mincer 186
165kg
\$18,800



SKU	PRICE
LF0310320131	\$1,300
LF1431010100A	\$300
LF1431010110A	\$300
LF1431010130A	\$300
LF1431015100A	\$300
LF1431015110A	\$300
LF1431015130A	\$300
LF0310320130	\$900
LF2031042081	\$200
LF2031032081	\$20
-	\$600
-	\$800

MASTER 90 Y12

40849571J1233
400V, 6.247kW
724 x 714 x 1489mm
1000-1200kg/hr
Ø 4.5mm
90kg / 120L
Mixer: 30 / Mincer 186
191kg
\$21,600



SKU	PRICE
LF0310320131	\$1,300
LF1431010100A	\$300
LF1431010110A	\$300
LF1431010130A	\$300
LF1431015100A	\$300
LF1431015110A	\$300
LF1431015130A	\$300
LF0310320130	\$900
LF2031042081	\$200
LF2031032081	\$20
-	\$600
-	\$800

- AISI 304 stainless steel construction. Can be sprayed
- 2 independent IP x5 motors for grinder and mixer
- Oil bath, waterproof angular gear box
- Safety microswitch on meat mixer cover
- Air pistons open the cover
- IP 67 stainless steel controls. Reverse available on grinder



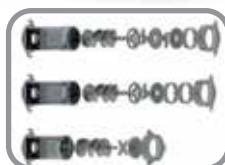
- Grinding set completely made of AISI 304 stainless steel
- Designed for high performance
- Stainless steel drive pin
- Tempered steel worm pin
- Grinding set and mixing arm can be easily disassembled without tools



Format SX
Semi-automatic interchangeable mould.
Ø 100/110/130mm - h10/15mm



Format S
Semi-automatic fixed mould
Ø 100mm - h14mm



Standard enterprise / 1/2 Unger / Unger total



Full control system



Easy to disassemble and clean



SKU	40793052
POWER	240V, 0.37kW
EXTERNAL DIMENSIONS	832 x 516 x 407mm
BOWL CAPACITY	6L
MOTOR SPEED	1440RPM
WEIGHT	60kg
PRICE	\$6,900



THREE PHASE

SKU	40793053
POWER	400V, 0.37kW
PRICE	\$6,900

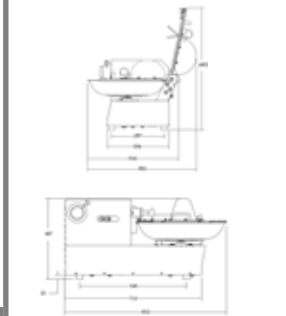
ACCESSORIES

	SKU	PRICE
Legs with Castors	LF022106122100	\$1,000
Blade - Unsharpened	LF0221A06101010	\$150
Blade - Serrated	LF0221A06131111	\$200
Blade - Smooth	LF0221A06232523	\$200



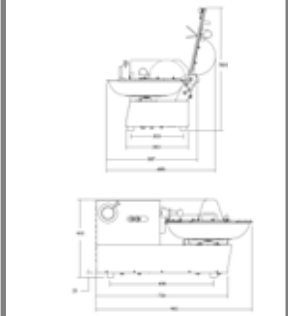
KATANA 6

SKU	40793052
POWER	240V, 0.37kW
EXTERNAL DIMENSIONS	832 x 516 x 407mm
BOWL CAPACITY	6L
MOTOR SPEED	1440RPM
WEIGHT	60kg
PRICE	\$6,900



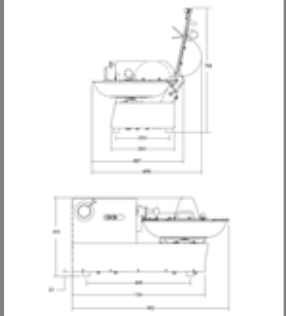
KATANA 12VV

SKU	40794852
POWER	240V, 1.61kW
EXTERNAL DIMENSIONS	902 x 587x 443mm
BOWL CAPACITY	12L
MOTOR SPEED	Variable / 600 - 2600RPM
WEIGHT	75kg
PRICE	\$7,900



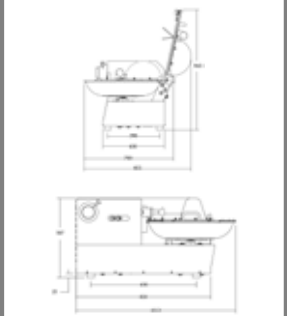
KATANA 12 PTO

SKU	40794052
POWER	240V, 0.75kW
EXTERNAL DIMENSIONS	902 x 587x 443mm
BOWL CAPACITY	12L
MOTOR SPEED	Variable / 600 - 2600RPM
WEIGHT	75kg
PRICE	\$8,500



KATANA 20 VV

SKU	40795152
POWER	240V, 2.387kW
EXTERNAL DIMENSIONS	1013 x 700 x 507mm
BOWL CAPACITY	20L
MOTOR SPEED	Variable / 600 - 2600RPM
WEIGHT	92kg
PRICE	\$9,700



- Completely made in AISI 304 stainless steel
- Blade driven by powerful ventilated asynchronous motor
- Sturdy, removable AISI 304 stainless steel bowl
- Stainless steel lid with high resistance hood in Tritan
- Easily removable interlocking lid to facilitate cleaning and sanitising



- Easily removable blade hub with 3 blades standard (configurable to 2 blades)
- Dedicated knives available for special purposes
- Maximum protection against liquid infiltration on the shaft
- Perfect for meat, fish and vegetables, but also suitable for many other types of processing
- Controls with IP 67 stainless steel buttons



VV MODELS

- Continuous speed control powered by inverter
- Three phase motor power supply 220V
- Gearmotor freestanding tub



PTO - Power Traction Outlet
PTO for optional accessories with 12V standard connection



Complete disassembly for ease of cleaning



SKU
POWER
EXTERNAL DIMENSIONS
TANK CAPACITY
WEIGHT
PRICE



IP 20 MAN

40802900

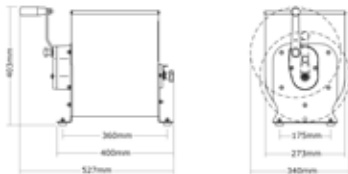
N/A

273 x 527 x 403mm

20kg / 28L

13kg

\$1,700



- Practical and compact, ideal for small mixed portions, in both butcher shops and restaurants
- AISI 304 stainless steel construction
- Speed reducer with tempered and ground gears
- Gear protection system with double lip seal
- AISI 304 stainless steel blade easily removable without the aid of tools
- 2 mixing speeds: 1:1 direct drive with the blade; 1:3 for stronger mixes



SKU
POWER
EXTERNAL DIMENSIONS
TANK DIMENSIONS
TANK CAPACITY
WEIGHT
PRICE



IP 30L RT

408033B02F

240V, 0.37kW

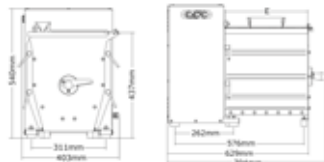
403 x 704 x 540mm

270 x 370mm

22.5kg / 30L

52kg

\$4,600



- Totally removable tank
- Removable lid with safety microswitch
- Tank in anodised aluminum
- Body and sides in stainless steel AISI 304
- IP 67 stainless steel buttons control with reverse
- Motor with hermetic reducer in oil bath



SKU
POWER
EXTERNAL DIMENSIONS
TANK DIMENSIONS
TANK CAPACITY
WEIGHT
PRICE



IP 30M

408032B03F

240V, 1.1kW

365 x 680 x 530mm

300 x 400mm

30kg / 42L

49kg

\$5,700



IP 50M

408036B02F

240V, 1.1kW

465 x 750 x 595mm

410 x 480mm

50kg / 88L

59kg

\$6,300



- Made from AISI 304 stainless steel
- 2HP ventilated motor
- Oil-bath gear box, ground and tempered helical gears
- Gear box with double sealing system
- Safety microswitch on the cover
- Removable AISI 304 stainless steel mixing arm (no tools required)
- Front outlet opening for shaft removal and product unload
- Stainless steel IP67 protection rated controls with reverse

ACCESSORIES

Feeding Tray
Legs with Wheels

SKU	PRICE
IV2270500	\$100
LF039770	\$600

SKU	PRICE
IV2270500	\$100
LF039770	\$600



SKU	408061B03F
POWER	400V, 0.55kW
EXTERNAL DIMENSIONS	1000 x 630 x 1220mm
TANK DIMENSIONS	620 x 500mm
TANK CAPACITY	80kg / 110L
WEIGHT	90kg
PRICE	\$10,500



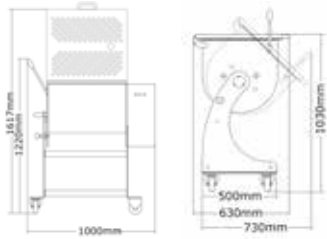
ACCESSORIES

Feeding Tray



IP 80 XP BA

SKU	408061B03F
POWER	400V, 0.55kW
EXTERNAL DIMENSIONS	1000 x 630 x 1220mm
TANK DIMENSIONS	620 x 500mm
TANK CAPACITY	80kg / 110L
WEIGHT	90kg
PRICE	\$10,500

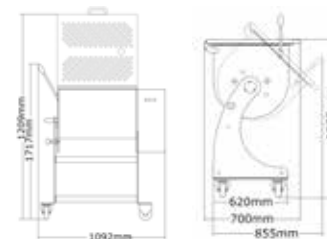


SKU	PRICE
IV2270500	\$100



IP 120 XP BA

SKU	408071B03F
POWER	400V, 1.1kW
EXTERNAL DIMENSIONS	1092 x 700 x 1209mm
TANK DIMENSIONS	660 x 550mm
TANK CAPACITY	120kg / 162L
WEIGHT	138kg
PRICE	\$13,500

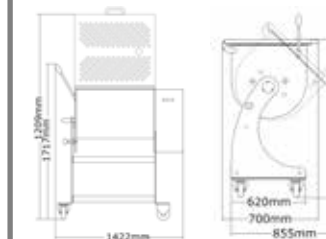


SKU	PRICE
IV2270500	\$100



IP 180 XP BA

SKU	408081B03F
POWER	400V, 1.1kW
EXTERNAL DIMENSIONS	1422 x 700 x 1209mm
TANK DIMENSIONS	995 x 550mm
TANK CAPACITY	180kg / 250L
WEIGHT	152kg
PRICE	\$15,500



SKU	PRICE
IV2270500	\$100

- Modern design and strong AISI 304 stainless steel construction
- Stainless steel swivel wheels with lock
- Two mixing arms system
- Removable AISI 304 stainless steel mixing arms (no tools required)
- Total protection of gear box/control panel
- Minimum loading required: 40% max capacity



- Oil-bath gear box, ground and tempered helical gears
- Double seal on tank and gear box
- Stainless steel IP 67 controls: forward and reverse; auto-off feature; auto-function with reverse
- Stainless steel cover with safety microswitch
- Perfect for hard mix and salad
- Tilting tank with automatic locking system and safety lock



2 preset programs + manual use



Complete disassembly and removable mixing arms for easy cleaning



Tank overturn



SKU	40120400
POWER	N/A
EXTERNAL DIMENSIONS	200 x 685 x 220mm
CYLINDER CAPACITY	8L
CYLINDER LENGTH	370mm
WEIGHT	23kg
PRICE	\$1,500



ACCESSORIES

S/S Filling Tubes Ø 16-20-28-38
Set of Potato Dies (2,3,4mm)

8L

IS 8 ARIES

SKU	PRICE
LF011204	\$200
LF2011016	\$200

16L

IS 16 ARIES

SKU	PRICE
LF011204	\$200
LF2011016	\$200

- AISI 304 S/S body and cylinder
- Sturdy cylinder with double welding on the bottom plate
- Nylon pistons with air exhaust valve
- Galvanised steel gear box
- Ground and tempered steel gears
- Gears sliding on 4 sealed bearings
- 2 speed gear reducer
- Standard: 3 nylon filling tubes Ø mm - 10-18-25 and fixing clamp



	15L	25L	35L	50L
IS V 15 IDRA	IS V 25 IDRA	IS V 35 IDRA	IS V 50 IDRA	
SKU	40151502	40153002	40153502	40155002
POWER	240V, 0.56kW	240V, 0.56kW	240V, 0.56kW	240V, 0.56kW
EXTERNAL DIMENSIONS	490 x 370 x 1200mm	565 x 450 x 1160mm	640 x 480 x 1160mm	730 x 550 x 1250mm
CYLINDER CAPACITY	15L	25L	35L	55L
CYLINDER DIMENSIONS	Ø 200 x 495mm	Ø 260 460mm	Ø 320 x 460mm	Ø 380 x 520mm
PISTON STROKE	430mm	380mm	380mm	440mm
MIN FORWARD SPEED	2'11"	2'02"	2'02"	6'
MAX FORWARD SPEED	35"	40"	45"	55"
BACKWARD SPEED	45"	60"	65"	75"
WEIGHT	53kg	91kg	101kg	145kg
PRICE	\$5,600	\$7,800	\$11,200	\$14,100
THREE PHASE				
SKU	40151503	40153003	40153503	40155003
POWER	400V, 0.56kW	400V, 0.56kW	400V, 0.56kW	400V, 0.56kW
PRICE	\$5,600	\$7,800	\$11,200	\$14,100
ACCESSORIES				
	SKU	PRICE	SKU	PRICE
S/S Filling Tubes Ø 16-20-28-38	LF011204	\$200	LF011204	\$200
Set of potato masher (2,3,4mm)	LF2011016	\$200	LF2011016	\$200

- Fully stainless steel cover and piston
- Silicone gaskets that act inside the cylinder for better seal and longer life of the gasket
- Hermetic protection of the hydraulic cylinder
- Polished and rounded stainless steel cylinder, without obligatory direction
- Oil tank with level gauge
- Powerful hydraulic system that operates at a pressure of 120 bars



- Powerful and silent ventilated motor operating at 2,800 rpm with immediate action
- Automatic piston return when motor stops
- IP 67 stainless steel controls
- High-precision oil flow controller
- Standard rubber wheels



Hermetic hydraulic piston gasket



Piston pushing up



Automatic piston return



Controls



Potato masher application



Funnels in stainless steel (Ø 16-20-28-38)



Can be completely disassembled for easy cleaning without requiring tools



SKU
POWER
EXTERNAL DIMENSIONS
BLADE LENGTH
WORKING SPACE
MOTOR SPEED
PULLEY DIAMETER
WEIGHT
PRICE



THREE PHASE
SKU
POWER
PRICE

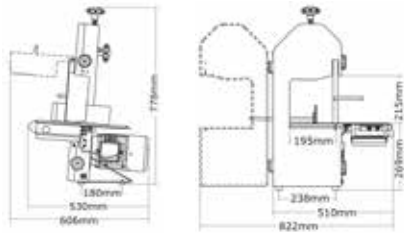
ACCESSORIES

Aluminium Table Base



SO 1550 F3

SKU	24153402F
POWER	240V, 1.1kw
EXTERNAL DIMENSIONS	530 x 510 x 778mm
BLADE LENGTH	1550mm
WORKING SPACE	415 x 430mm
MOTOR SPEED	1400RPM
PULLEY DIAMETER	210mm
WEIGHT	32kg
PRICE	\$3,500

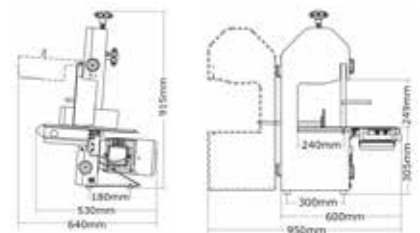


SKU	PRICE
28010051	\$900



SO 1840 F3

SKU	24183402F
POWER	240V, 1.1kw
EXTERNAL DIMENSIONS	530 x 600 x 915mm
BLADE LENGTH	1840mm
WORKING SPACE	445 x 485mm
MOTOR SPEED	1400RPM
PULLEY DIAMETER	250mm
WEIGHT	40kg
PRICE	\$3,800



SKU	PRICE
28010051	\$900

- Simple and sturdy machines that are safe and easy to use
- Stand-alone structure made out of cast anodised aluminium, shiny, hygienic and rustproof
- Features a counter, meat pusher and serving slicer in stainless steel AISI 304
- 24V controls with safety micro-switch on door, redundant ECU and motor brake
- Powerful asynchronous and ventilated 4-pole motors protected by sealing oil sump
- By unscrewing two knobs, you can remove the blade, upper pulley and its support, making it easy to clean



- Ease and precision in both horizontal and vertical adjustment of the upper pulley
- Maximum blade adhesion to the pulley, thanks to the semi-curved shape of the pulleys and ideal adjustment
- Sealed bearings on upper pulley
- All the electrical parts are located beneath the work surface inside an appropriate IP 65 insulated box
- Equipped with 16 mm tempered blades for cutting bones, frozen foods and fresh foods



Can be completely disassembled for easy cleaning without requiring tools



	1650mm	2020mm	2400mm	3100mm		
SKU	24160802F	24200702F	24230923GD	24310903GD		
POWER	240V, 1.1 KW	240V, 1.1 KW	400V, 1.8KW	400V, 1.86KW		
EXTERNAL DIMENSIONS	545 x 510 x 816mm	568 x 560 x 1030mm	715 X 750 X 1670mm	840 x 966 x 1900mm		
BLADE LENGTH	1650mm	2020mm	2400mm	3100mm		
PULLEY DIAMETER	210mm	250mm	300mm	400mm		
WORKING SPACE	430 x 545mm	475 x 490mm	575 x 705mm	795 x 830mm		
MOTOR SPEED	1400 RPM	1400 RPM	900 RPM	700 RPM		
WEIGHT	47kg	61kg	115kg	170kg		
PRICE	\$5,800	\$6,900	\$12,300	\$14,800		
THREE PHASE						
SKU	24160803GD	24200703GD	-	-		
POWER	400V, 1.5KW	400V, 1.5KW	-	-		
PRICE	\$5,800	\$7,900	-	-		
ACCESSORIES						
SKU	PRICE	SKU	PRICE	SKU	PRICE	
Aluminium Table Base	28010051	\$900	28010053	\$700	INCLUDED	-
Sliding table	-	-	28010091	POA	INCLUDED	-



- AISI 304 stainless steel body
- Interlocking scrap pan accessible from the outside
- Easily removable door to facilitate cleaning
- Calibrated pulleys made of polished aluminium
- Sealed bearings on upper pulley
- Powerful asynchronous and ventilated motors protected by lip seals
- 2400 and 3100 models: Powerful 6- and 8-pole motors generate considerable force with limited power input

- Controls (24 V) with safety micro-switch on door and pan, redundancy control unit and motor brake
- Upper pulley with quick-release mechanism to facilitate cleaning and blade change
- Easily removable and replaceable scrapers
- Single-phase motors with standard thermal protection
- Washable with water jet (no high pressure)
- IP 67 stainless steel controls
- Equipped with 16 mm tempered blades for cutting bones, frozen foods and fresh foods

The pulley has a stainless steel edge to prevent the blade from falling off

The sliding table helps when working with large cuts and reduces operator fatigue



Worktop with graduated scale



Alimentary plastic blade scraper in quick to insert.



Hermetic upper pulley



Removable wastage tray for easy cleaning



Automatic blade tensioning



Sliding Table Standard on 2400/3100 Models and Optional on 1650/2020 Models



Can be completely disassembled for easy cleaning without requiring tools



SKU
POWER
EXTERNAL DIMENSIONS
PRODUCTION CAPACITY
TANK CAPACITY
MOTOR SPEED
WEIGHT
PRICE



OTHER VOLTAGES

SKU	-
POWER	-
PRICE	-

ACCESSORIES

Container w/basket vegetable dryer	-
Basket for vegetable dryer	-

6kg
 105kg/h
 10L

PPJ 6

SKU	41000602
POWER	240V, 0.37kW
EXTERNAL DIMENSIONS	400 x 550 x 440mm
PRODUCTION CAPACITY	6kg batch / 105kg/hour
TANK CAPACITY	10L
MOTOR SPEED	320 RPM
WEIGHT	31kg
PRICE	\$2,900

SKU	PRICE
-	-
-	-

10kg
 170kg/h
 20L

PPJ 10

SKU	41001002F
POWER	240V, 0.735kW
EXTERNAL DIMENSIONS	470 x 775 x 1050mm
PRODUCTION CAPACITY	10kg batch / 170kg/hour
TANK CAPACITY	20L
MOTOR SPEED	320 RPM
WEIGHT	51kg
PRICE	\$6,200

41001003F	400V, 0.735KW
-	-

SKU	PRICE
IV9800775C	\$1,800
IV98406200	\$1,100

20kg
 340kg/h
 35L

PPJ 20

SKU	41002002F
POWER	400V, 1.1kW
EXTERNAL DIMENSIONS	560 x 880 x 1190mm
PRODUCTION CAPACITY	20kg batch / 340kg/hour
TANK CAPACITY	35L
MOTOR SPEED	275 RPM
WEIGHT	58kg
PRICE	\$7,200

41002003F	230V, 1.1kW
-	-

SKU	PRICE
-	-
-	-

- Complete AISI stainless steel body and construction
- Transmission system with self-tensioning Poli-V belt drive
- High efficiency ventilated motors for continuous operation
- Stainless steel peeling disc
- Patented removable dishwasher safe container and bottom peeling disc (no tools required)
- Fast water inlet connection as standard
- Adjustable S/S feet can be fixed to the floor



- PP abrasive walls with easily replaceable mantle by the operator
- Stainless steel outlet opening with quick and sealed locking
- Microswitch on the lid and on outlet opening
- Easy service and easy access to the components
- Automatic unloading system
- Waterproof IP67 rated stainless steel buttons with no volt release. Thermal overload protection and reset button
- Optional vegetable dryer attachment that converts the peeler into a vegetable dryer in seconds (PPJ10 only)



Fast connection/ remove of water entry



PPJ 2V 24 Volt controls



Optional trestle with sieve



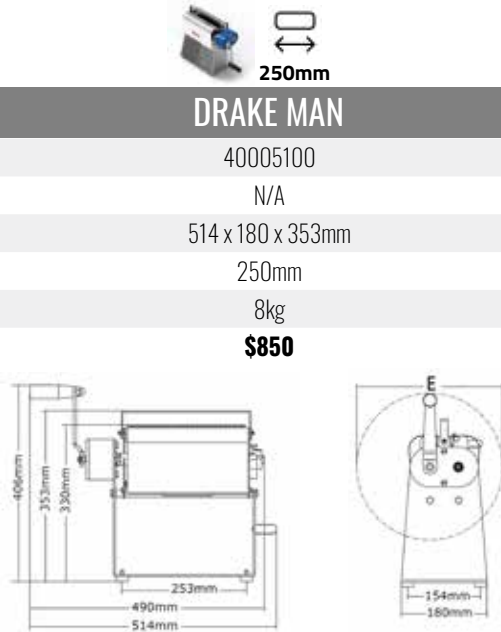
Vegetable drier basket Unique to PPJ10



Can be completely disassembled for easy cleaning without requiring tools



SKU	40005100
POWER	N/A
EXTERNAL DIMENSIONS	514 x 180 x 353mm
ROLLER WIDTH	250mm
WEIGHT	8kg
PRICE	\$850



ACCESSORIES

	SKU	PRICE
Tenderising Knives	LF029730	\$1,500
Cutting Knives 8mm	LF029745	\$1,600
Cutting Knives 10mm	LF029750	\$1,400
Cutting Knives 15mm	LF029755	\$1,200

- Manual operated steak tenderiser
- Feeding hopper 25 cm wide, best in its class
- AISI 304 blade protection shields
- Easily removable combs and blade assembly for a deeper sanitisation
- Switchable handle for left-handed operators
- Blade assembly easily removable and changeable
- Stainless steel AISI 304 construction
- Cutting blade assembly not included



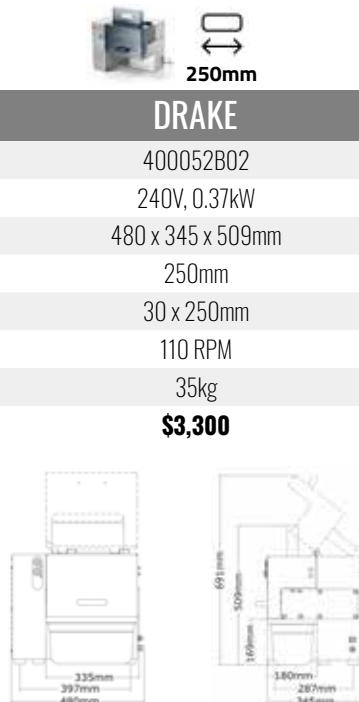
Meat strip cutter
8 - 10 - 15 mm



Tenderising knives
with 96 blades



SKU	400052B02
POWER	240V, 0.37kW
EXTERNAL DIMENSIONS	480 x 345 x 509mm
ROLLER WIDTH	250mm
MOUTH DIMENSIONS	30 x 250mm
RPM	110 RPM
WEIGHT	35kg
PRICE	\$3,300



ACCESSORIES

	SKU	PRICE
Tenderising Knives	40005230	\$1,600
Cutting Knives 8mm	40005240	\$1,700
Cutting Knives 10mm	40005250	\$1,400
Cutting Knives 15mm	40005255	\$1,200
Roller Slide	LF202906050A	\$1,100

- Wide feeding hopper
- Steak and fish tenderiser, and stripe cutting machine
- Easily removable cover for cleaning purposes
- Blade drums easily detachable for a deeper sanitisation
- Double reducer system with oil bath gear box
- Blade assembly easily removable and changeable
- Stainless steel AISI 304 construction



Meat strip cutter
8 - 10 - 15 mm



Tenderising knives
with 96 blades



SKU
POWER
EXTERNAL DIMENSIONS
WORKING SPACE
KNIFE DIMENSIONS
NO. OF BLADES
WEIGHT
PRICE



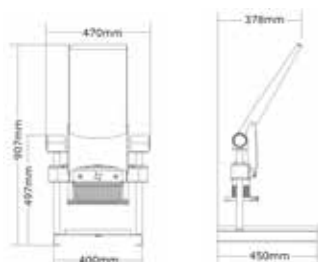
ACCESSORIES

Tenderising Knives



T-REX

SKU	40005000
POWER	N/A
EXTERNAL DIMENSIONS	470 x 450 x 907mm
WORKING SPACE	300 x 450mm
KNIFE DIMENSIONS	216 x 280 x 100mm
NO. OF BLADES	32
WEIGHT	25kg
PRICE	\$3,200



SKU	PRICE
LF029912	\$650



- Stainless steel body and details
- Totally covered springs protected from dirt and liquids
- Quick blade disassembling for easy cleaning
- Mobile polyethylene cutting board
- Sliding on tecnopolymer bushes and stainless steel 304 AISI grinded shafts
- Blade set dimensions 212x80x62mm

MULTIPATTY HAMBURGER PRESS



SKU
POWER
EXTERNAL DIMENSIONS
WEIGHT
PRICE



ACCESSORIES

Mould Ø100mm
Mould Ø130mm
Mould Ø150mm
Mould Ø180mm
Divider sheets Ø100-130mm
Divider sheets Ø150-180mm



MULTIPATTY

SKU	40004500
POWER	N/A
EXTERNAL DIMENSIONS	279 x 369 x 381mm
WEIGHT	8kg
PRICE	\$800



SKU	PRICE
40004510	\$150
40004513	\$150
40004515	\$150
40004518	\$150
40004610	\$150
40004615	\$150



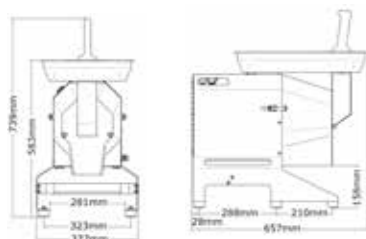
- Practical and robust hamburger press with changeable moulds
- Made of anodised aluminium and stainless steel
- Self-centering moulds (patented system) for perfect coupling of mould with buffer
- Machine supplied without moulds; allows you to select the moulds you require separately
- Available in diameter sizes Ø mm 100, 130, 150, 180
- Automatic hamburger lifting system for easy removal of pieces





EX-TRAKTOR

SKU	675000B02
POWER	240V, 0.745kW
EXTERNAL DIMENSIONS	377 x 657 x 739mm
HOPPER VOLUME	10L
MOTOR SPEED	1300RPM
WEIGHT	38kg
PRICE	\$5,300



OPTIONAL

Variable speed version

SKU	PRICE
675000L52	\$6,000

ACCESSORIES

	SKU	PRICE
1mm Sieve	LF2026010031	\$250
2mm Sieve	LF2026010032	\$250
3mm Sieve	LF2026010033	\$250
5mm Sieve	LF2026010035	\$250



- Machine with simple use and easy maintenance, quick and easy even in cleaning operations
- Machine body made of AISI 304 stainless steel
- Hopper, head, spatula blade and sieves are made of AISI 304 stainless steel, they can be easily disassembled and washed in the dishwasher
- Different sieves with 1, 3 and 5 mm mesh available
- Perfect for fruit and vegetable jams and compotes, excellent for tomato purée and vegetables in general
- Useful for extracting both fish and meat concentrates using cooking juices
- Equipped with two containers to collect waste and refined product separately
- IP 67 stainless steel controls



IP 67 stainless steel controls



Easy disassembly



Easy cleaning

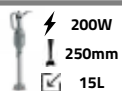


3 cylindrical sieves available, not included



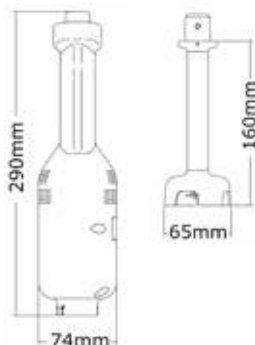
Stainless steel paddle structure

STORM STICK BLENDER



STORM VV

SKU	66110302
POWER	240V, 0.2kW
EXTERNAL DIMENSIONS	74 x 145 x 290mm
BATCH CAPACITY	15L
KNIFE REVOLUTIONS	2000 - 12500 RPM
WEIGHT	1kg
PRICE	\$500



- Highly effective cooling system
- Sturdy and light weight fiberglass ABS body
- Ergonomic handle
- Fixed and variable speed controls available
- IPX3 protection
- Quick coupling device
- Triple cutlery grade knife blades



Shaft easy to remove





SKU
POWER
EXTERNAL DIMENSIONS
SHAFT LENGTH
BATCH CAPACITY
KNIFE REVOLUTIONS
WHISK REVOLUTIONS
WEIGHT
PRICE



ACCESSORIES

Whisk Attachment
Wall Support
Bowl Support

CICLONE 28 VT

66520502
240V, 0.28kW
100 x 182 x 340mm
250mm
40L
2,300 - 16,000 RPM
350 - 2,450 RPM
3kg
\$700

SKU	PRICE
66009000	\$400
-	-
-	-

CICLONE 36 VT

66530502
240V, 0.36kW
100 x 182 x 348mm
350mm
70L
2,300 - 16,000 RPM
350 - 2,450 RPM
3kg
\$900

SKU	PRICE
66009000	\$400
-	-
-	-

VORTEX 55 VT

66450502
240V, 0.55kW
125 x 190 x 385mm
350mm
200L
2200 - 11,500 RPM
350 - 1,800 RPM
4kg
\$1,100

SKU	PRICE
66209000	\$400
IB2280122	\$100
66201000	\$300

VORTEX 75 VT

66470502
240V, 0.75kW
125 x 190 x 390mm
450mm
300L
2200 - 11,500 RPM
350 - 1,800 RPM
4kg
\$1,300

SKU	PRICE
66209000	\$400
IB2280122	\$100
66201000	\$300

VARIOTRONIC™ SYSTEM

- Efficient engine cooling system
- Sturdy, lightweight ABS frame glass filled
- Variotronic speed controls with stabiliser
- Push button safety system against accidental ignition
- Quick coupling system
- Hub and bel completely in stainless steel (VORTEX)



- Rubber bumpers to cushion contact with the containers
- Practical and ergonomic handle
- The machine is protected with IPX3
- Powerful performance engines
- Whisk with metal gearing
- Totally removable rods for a thorough cleaning



Quick tool assembly



Whisk release



Removable knives and shaft (Ciclone)



Removable knives and shaft (Vortex)



Bell and knives in stainless steel (Vortex)



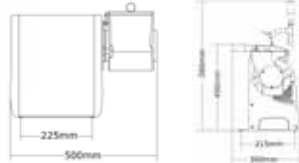
Air intake IP x3



SKU	20021602
POWER	240V, 0.75kW
EXTERNAL DIMENSIONS	500 x 300 x 580mm
MOUTH DIMENSIONS	140 x 80mm
MOTOR SPEED	1400RPM
WEIGHT	7kg
PRICE	\$1,900



GF DAKOTA



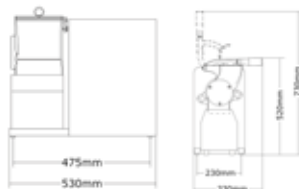
- Anodised aluminium body and ABS shockproof sides
- 24 volt controls and NVR device
- Large bright finished aluminium grating mouth
- Safety microswitch on the receiving tray and the lever
- Large see-through plexiglass receiving tray
- Demountable S/S drum
- Generous ventilated motor



SKU	20251502
POWER	240V, 1.5kW
EXTERNAL DIMENSIONS	330 x 530 x 730mm
TANK DIMENSIONS	190 x 95mm
TANK CAPACITY	1400RPM
WEIGHT	35kg
PRICE	\$3,000



GFX HP2 INOX



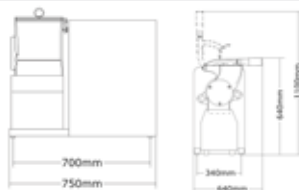
- Made from AISI 304 stainless steel
- High efficiency ventilated motors for continuous operation
- Large see-through plexiglass receiving tray
- Safety microswitch on the receiving tray and the lever
- Bright finished aluminium grating mouth
- IP 67 protected 24 volt controls
- Stainless steel drum
- Motor break



SKU	20420003
POWER	400V, 3kW
EXTERNAL DIMENSIONS	640 x 750 x 1100mm
TANK DIMENSIONS	300 x 160mm
TANK CAPACITY	1400RPM
WEIGHT	63kg
PRICE	\$6,900



GF HP4



- Heavy duty machine
- Large bright finished aluminium grating mouth
- Large see-through plexiglass receiving tray
- Safety microswitch on the receiving tray and the lever
- High efficiency ventilated motors for continuous operation
- IP54 protected 24 volt controls
- Motor break
- Stainless steel drum

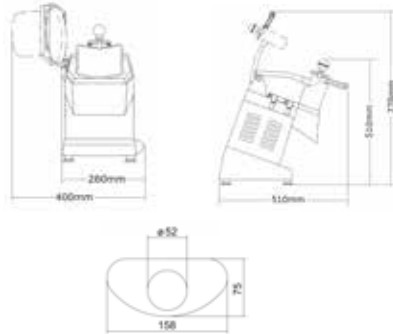




HALF MOON HOPPER

TM ALL

SKU	40752502P
POWER	240V, 0.515kW
EXTERNAL DIMENSIONS	280 x 510 x 510mm
MOUTH DIMENSIONS	158 x 75mm
MOTOR SPEED	300RPM
WEIGHT	19kg
PRICE	\$1,700



ACCESSORIES

SLICING DISC	SKU	PRICE
0.6mm	40751DF006	\$150
1mm	40751DF01	\$150
2mm	40751DF02	\$150
3mm	40751DF03	\$150
4mm	40751DF04	\$150
5mm	40751DF05	\$150
6mm	40751DF06	\$150
8mm	40751DF08	\$150
10mm	40751DF10	\$150
14mm	40751DF14	\$150
JULIENNE DISC		
4mm	40751DQ04	\$150
6mm	40751DQ06	\$150
8mm	40751DQ08	\$150
10mm	40751DQ10	\$150
GRATING DISC		
1mm	40751DTV	\$150
2mm	40751DT02	\$150
3mm	40751DT03	\$150
SHREDDING DISC		
4mm	40751DT04	\$150
7mm	40751DT07	\$150
9mm	40751DT09	\$150
8mm	40751DTV8	\$150
DICING DISC		
5mm	40751PS05	\$200
8mm	40751PS08	\$200
10mm	40751PS10	\$200
12mm	40751PS12	\$200
14mm	40751PS14	\$200
20mm	40751PS20	\$200
DICING DISCS CLEANER		
8mm	40751EPS08	\$100
10mm	40751EPS10	\$100
14mm	40751EPS14	\$100
20mm	40751EPS20	\$100



- Aluminium alloy and S/S construction
- Thanks to its compact design the machine is easy to install inside every kitchen
- Safe operation is ensured by interlock switches on product pusher, lid and collecting tray
- Ventilated motor for continuous operation
- The exclusive feeding system makes it easy to also process soft products like mozzarella cheese
- Large number of discs available for every purpose
- Complete disassembly for easy cleaning

Slicing Discs



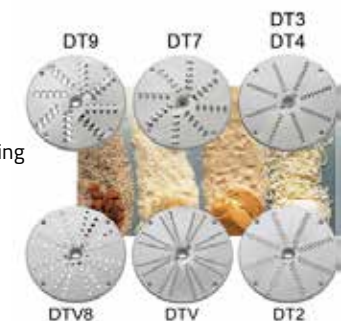
Julienne Discs



Dicing Discs



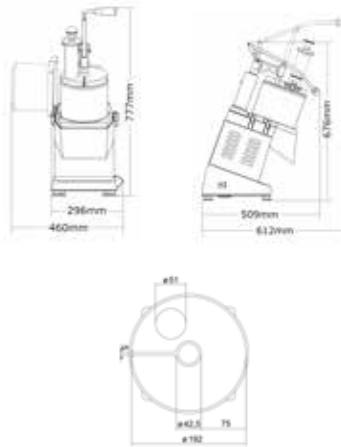
Grating and Shredding Discs





TM TG

SKU	40755002P
POWER	240V, 0.515kW
EXTERNAL DIMENSIONS	296 x 509 x 777mm
MOUTH DIMENSIONS	Ø 192 x 150mm
MOTOR SPEED	300RPM
WEIGHT	20kg
PRICE	\$2,600



- Aluminium alloy and S/S construction
- Safe operation is ensured by interlock switches on product pusher, and lid
- Ventilated motor for continuous operation
- Toothed, high torque belt
- Aluminum/stainless steel top with 360° loading feature
- Microswitch on lever
- Exclusive hopper design with no central chopping wedge
- Very easy product loading
- Introducing tube without microswitch

ACCESSORIES

SLICING DISC	SKU	PRICE
0.6mm	40751DF006	\$150
1mm	40751DF01	\$150
2mm	40751DF02	\$150
3mm	40751DF03	\$150
4mm	40751DF04	\$150
5mm	40751DF05	\$150
6mm	40751DF06	\$150
8mm	40751DF08	\$150
10mm	40751DF10	\$150
14mm	40751DF14	\$150
JULIENNE DISC		
4mm	40751DQ04	\$150
6mm	40751DQ06	\$150
8mm	40751DQ08	\$150
10mm	40751DQ10	\$150
GRATING DISC		
1mm	40751DTV	\$150
2mm	40751DT02	\$150
3mm	40751DT03	\$150
SHREDDING DISC		
4mm	40751DT04	\$150
7mm	40751DT07	\$150
9mm	40751DT09	\$150
8mm	40751DTV8	\$150
DICING DISC		
8mm	40751PS08G	\$400
10mm	40751PS10G	\$400
14mm	40751PS14G	\$400
20mm	40751PS20G	\$400
DICING DISCS CLEANER		
8mm	40751EPS08G	\$150
10mm	40751EPS10G	\$150
14mm	40751EPS14G	\$150
20mm	40751EPS20G	\$150

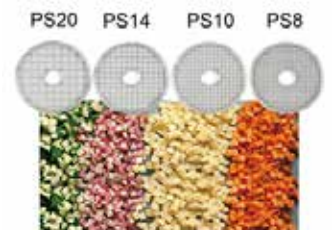
Slicing Discs



Julienne Discs



Dicing Discs



Grating and Shredding Discs



AMAZING DESIGN

- ✓ Exclusive and modern design
- ✓ Perfect ergonomics
- ✓ Optimum visibility on the chamber
- ✓ Absolute easy cleaning

COMPACT

- ✓ Maximum relationship between usable surface and counter-space needs
- ✓ The low profile design adapts to any working table without the need of dedicated carts

THE DOME

High volume dome is designed to give you all the space you need

Dome is supported by rubber bumpers to avoid stress to the joints while under pressure

DISPLAY AND CONTROLS

- ✓ Capacitive touch controls ensure durability and functionality for years of use
- ✓ Simple bright display offers great visibility
- ✓ Proprietary internal software helps to perfectly manage any maintenance procedure to always get the best performance from the pump
- ✓ Integrated WiFi chip allows an easy and total control from free APP

DEDICATED PROGRAMS

- ✓ Automatic Sensor Vacuum usable for bags and external containers
- ✓ Adjustable vacuum sensor accuracy (10-5-1Mb) for vacuum precision
- ✓ Dedicated program for liquids
- ✓ Dedicated program for marinating
- ✓ Save up to 10 customisable programs
- ✓ Oil cleaning/heating program
- ✓ Gas flush option (MAP) to gently pack any delicate food

SANO₃

SanO₃ automatically sanitises and deodorises the chamber and every single pipe involved in the vacuum process ensuring the best hygiene of the machine and the processed food. A powerful 28g/h ozone module converts oxygen to ozone in a few seconds. Efficient, economic effective and non-residual.

THE BEST VACUUM TECHNOLOGY APPLIED TO FOOD WORLD



AOR

Unique patented system ensures perfect pump maintenance

VACUUM BAGS

High capacity transformer means more overlapped bags can be sealed at once

Embossed bags can be used for bigger products holding them outside the lid

MAINTENANCE

Easy access to all components for fast and economic maintenance (car hood system)

Proprietary internal software advises about all the ordinary and extraordinary maintenance procedures in order to avoid any problems and ensure a long life

ACCESSORIES

Support for bags with Gas flush option liquid

Optional thermal printer

Anodised aluminium trolley

Optional plexiglass support for thin products

SEALING BAR

Single sealing bar Double sealing bar Triple sealing bar

Easily removable for cleaning

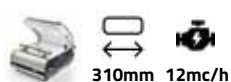
5mm thick sealing system thanks to 100VA transformers

Optional sealing bar with cut-off wire

APP & INDUSTRIA 4.0

All models incorporate a WiFi chip to connect the machine to the cloud and manage the unit via an app

Management of all controls is possible through the app.



W8 TOP 30 DX 12

SKU	S3330241008DX2
POWER	240V, 0.45kW
EXTERNAL DIMENSIONS	402 x 525 x 408mm
CAVITY DIMENSIONS	340 x 360 x 160mm
SEALING BAR	310mm
VACUUM	12mc/hr
WEIGHT	38kg
GAS	-
PRICE	\$4,300

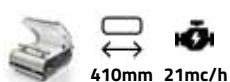


AOR & SAN03

SKU	-
POWER	-
PRICE	-

ACCESSORIES

	SKU	PRICE
Stand	28010320	\$700
Kit for Automatic Oil Changes	-	-
Thermal Printer Kit	IW1071240505	\$300
Sealer Bar with Bag Cutter	IW2071230210	\$200
Plexiglass Support	IW2071230104	\$50
External Vacuum Connection	IW2071240098	\$55
Paper Roll (50pcs)	IW1071240155	\$75
Adhesive Paper Roll	IW1071240150	\$300
VACUUM G/N TRAYS		
GN 1/1 100mm	5858VAC11100B	\$150
GN 1/1 150mm	5858VAC11150B	\$225
GN 1/1 200mm	5858VAC11200B	\$300
GN 1/2 100mm	5858VAC12100B	\$100
GN 1/2 150mm	5858VAC12150B	\$125
GN 1/3 100mm	5858VAC13100B	\$75
GN 1/3 150mm	5858VAC13150B	\$100
VACUUM G/N LIDS		
GN 1/1	5858VAC11000C	\$150
GN 1/2	5858VAC12000C	\$100
GN 1/3	5858VAC13000C	\$100



W8 TOP 40 DX

SKU	S3340281008DX2
POWER	240V, 0.75kW
EXTERNAL DIMENSIONS	493 x 585 x 422mm
CAVITY DIMENSIONS	430 x 410 x 170mm
SEALING BAR	410mm
VACUUM	21mc/hr
WEIGHT	56kg
GAS	-
PRICE	\$4,800



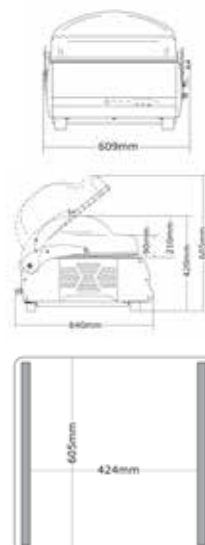
SKU	S3340281078DX2
POWER	240V, 0.75kW
PRICE	\$6,000

	SKU	PRICE
28010310		\$700
28010340 - 40 AOR		\$900
IW2071240600		\$400
IW1071240505		\$300
IW2071240210		\$200
IW2071240104		\$50
IW2071240098		\$55
IW1071240155		\$75
IW1071240150		\$300
VACUUM G/N TRAYS		
5858VAC11100B		\$150
5858VAC11150B		\$225
5858VAC11200B		\$300
5858VAC12100B		\$100
5858VAC12150B		\$125
5858VAC13100B		\$75
5858VAC13150B		\$100
VACUUM G/N LIDS		
5858VAC11000C		\$150
5858VAC12000C		\$100
5858VAC13000C		\$100



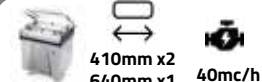
W8 TOP 50 DX DB

SKU	S3350282068DX2
POWER	240V, 0.75kW
EXTERNAL DIMENSIONS	609 x 640 x 420mm
CAVITY DIMENSIONS	545 x 460 x 190mm
SEALING BAR	2 x 410mm
VACUUM	21mc/hr
WEIGHT	75kg
GAS	INCLUDED
PRICE	\$6,800



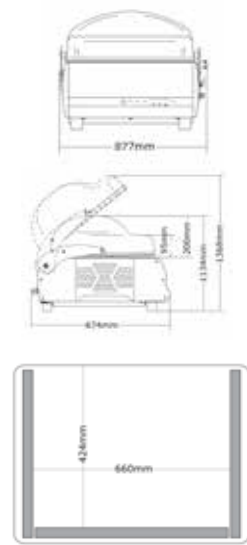
SKU	S3350281078DX2
POWER	240V, 0.75kW
PRICE	\$9,000

	SKU	PRICE
28010300		\$700
28010330 - 50 AOR		\$900
IW2071240600		\$400
IW1071240505		\$300
IW2071250210		\$200
IW2071250107		\$50
IW2071240098		\$55
IW1071240155		\$75
IW1071240150		\$300
VACUUM G/N TRAYS		
5858VAC11100B		\$150
5858VAC11150B		\$225
5858VAC11200B		\$300
5858VAC12100B		\$100
5858VAC12150B		\$125
5858VAC13100B		\$75
5858VAC13150B		\$100
VACUUM G/N LIDS		
5858VAC11000C		\$150
5858VAC12000C		\$100
5858VAC13000C		\$100



W8 TOP 70 BX 40 TB P

SKU	S337029F3508BX3
POWER	400V, 1.1kW
EXTERNAL DIMENSIONS	877 x 674 x 1134mm
CAVITY DIMENSIONS	780 x 490 x 190mm
SEALING BAR	1 x 640mm, 2 x 410mm
VACUUM	40mc/hr
WEIGHT	167kg
GAS	INCLUDED
PRICE	\$15,300

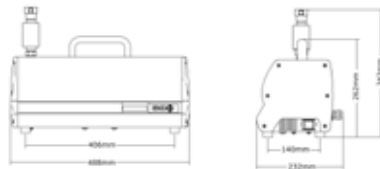


SKU	28010290
PRICE	\$900

	SKU	PRICE
28010290		\$900
-		-
IW1071240505		\$300
-		\$200
-		\$50
IW2071240098		\$55
IW1071240155		\$75
IW1071240150		\$300
VACUUM G/N TRAYS		
5858VAC11100B		\$150
5858VAC11150B		\$225
5858VAC11200B		\$300
5858VAC12100B		\$100
5858VAC12150B		\$125
5858VAC13100B		\$75
5858VAC13150B		\$100
VACUUM G/N LIDS		
5858VAC11000C		\$150
5858VAC12000C		\$100
5858VAC13000C		\$100



SKU	3300520003BA2
POWER	240V, 0.35kW
EXTERNAL DIMENSIONS	488 x 232 x 343mm
VACUUM PUMP	8mc/hr
WEIGHT	16kg
PRICE	\$2,300



ACCESSORIES

GASTRONORM TRAYS

	SKU	PRICE
GN 1/1 100mm	5858VAC11100B	\$150
GN 1/1 150mm	5858VAC11150B	\$225
GN 1/1 200mm	5858VAC11200B	\$300
GN 1/2 100mm	5858VAC12100B	\$100
GN 1/2 150mm	5858VAC12150B	\$125
GN 1/3 100mm	5858VAC13100B	\$75
GN 1/3 150mm	5858VAC13150B	\$100

GASTRONORM COVERS

GN 1/1	5858VAC11000C	\$150
GN 1/2	5858VAC12000C	\$100
GN 1/3	5858VAC13000C	\$100



VACUEX 8



- The ideal machine for container vacuum, very compact and user friendly
- Easy to carry thanks to the upper handle
- Bush suction pump as standard
- Easy vacuum time setting
- Counter and counter use pump
- Oil preheat and cleaning cycle
- Oil and filter change message
- Hose filter to avoid suction of solid parts
- Hose filter cartridge easily removable



SKU	69440002
POWER	230V, 2kW
EXTERNAL DIMENSIONS	150 x 203 x 377mm
TEMPERATURE RANGE	24 - 99°C
WEIGHT	5kg
PRICE	\$1,900



IMMERSION CIRCULATOR WI-FOOD NFC



ACCESSORIES

	SKU	PRICE
Wireless Probe NFC (6 pack)	69460000	\$450
Insulated 27 ltr GN 1/1 with lid and drain	69062000R	\$800
Insulated 57.5 ltr GN 2/1 with lid and drain	69062500R	\$900



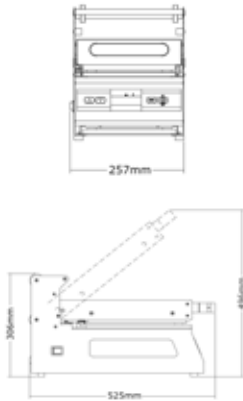
- Sides and basket in AISI 304 stainless steel, with aerial
- Built-in aerial to get on-the-spot readings from the SWP "Softcooker Wireless Probes"
- A large and practical 5" touch screen display, with IP 67 rating
- Up to 10 instant programmes on the machine and countless other programmes through the APP
- Practical handle for carrying the machine
- Via the special free App, the Wi-Fi connection allows you to check the cooking even from home
- The APP also allows you to manage various pieces of equipment, private and public recipes with 4 levels, HACCP cooking logs, printing of adhesive labels, setting audible alarms, multitimer function, reading and configuration of the SWP "Softcooker Wireless Probes" and a whole lot more.
- NFC Technology:** Practical and robust wireless probes with NFC technology which allows you to read the temperature in the middle using a practical APP or directly via Softcooker Wi-Food NFC
Can be reused thousands of times and loaded with data regarding the product, supplier, cooking, packaging date



SKU	382030210002
POWER	240V, 0.9kW
EXTERNAL DIMENSIONS	257 x 525 x 306mm
ROLL SIZE	200mm
WEIGHT	18kg
PRICE	\$2,500



SIGIX M20



ACCESSORIES

Tray Format		
137x 95x63mm	IW2075030510	\$200
190x137x72mm	IW2075030530	\$200
260x190 x65mm	IW2075030570	\$200
230x190 x65mm	IW2075030550	\$200
Custom format	IW2075030500	\$300

Trays		
137x 95x63mm	3304137X95X63	\$200
1500pcs		
190x137x72mm	3304190X137X72	\$200
750pcs		
230x190x65mm	3304230X190X65	\$300
500pcs		
260x190x 65mm	3304260X190X65	\$200
350pcs		

Lidding Film		
150mm x 200m	33050150	\$125
2 rolls		
200mm x 200m	33050200	\$150
2 rolls		



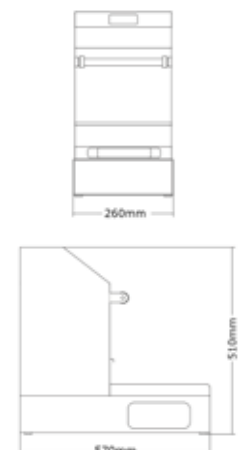
- A practical and robust manual tray sealer
- AISI 304 stainless steel body
- Electronic controller with temperature and preheating controls
- Tray count
- Sealing time: 4 seconds
- Teflon coated aluminium sealing plate
- Maximum tray size: 260x190 mm
Maximum film width: 200 mm
- Standard moulds and custom made moulds available



SKU	33030052
POWER	240V, 0.6kW
EXTERNAL DIMENSIONS	260 x 570 x 510mm
ROLL SIZE	200mm
WEIGHT	29kg
PRICE	\$4,300



SIGIX A20



ACCESSORIES

Tray Format		
137x 95x63mm	33030137	\$400
190x137x72mm	33030190	\$400
260x190x65mm	33030260	\$400
230x190x65mm	33030230	\$400
Custom format	33030100	\$650

Trays		
137x 95x63mm	3304137X95X63	\$200
1500pcs		
190x137x72mm	3304190X137X72	\$200
750pcs		
230x190x65mm	3304230X190X65	\$300
500pcs		
260x190x 65mm	3304260X190X65	\$200
350pcs		

Lidding Film		
150mm x 200m	33050150	\$125
2 rolls		
200mm x 200m	33050200	\$150
2 rolls		



- A practical and sturdy automatic thermo sealer
- Stainless steel structure
- Features a motor-driven Teflon-coated aluminium sealing plate guided on 4 points for uniform sealing along the entire surface
- Adjustable sealing temperature and time
- Electronic control with tray counting
- The tray can also be made to the customer's specifications
- Fully extractable drawer with sensor for automatically activating the sealing cycle
- The machine can also be used to seal very tall trays used in delicatessens
- Automatic cutting of the film
- Standard moulds and custom made moulds available



POWER
EXTERNAL DIMENSIONS
COOKING AREA
WEIGHT

CONFIGURATIONS

Smooth Bottom / Top
Smooth Bottom / Ribbed Top
Ribbed Bottom / Top



Model	SKU	PRICE
Smooth Bottom / Top	34A1401102SI	\$750
Smooth Bottom / Ribbed Top	34A1601102SI	\$750
Ribbed Bottom / Top	34A1301102SI	\$750

Model	SKU	PRICE
Smooth Bottom / Top	34A2401102SI	\$950
Smooth Bottom / Ribbed Top	34A2601102SI	\$950
Ribbed Bottom / Top	34A2301102SI	\$950

Model	SKU	PRICE
Smooth Bottom / Top	34A3441102SI	\$1,350
Smooth Bottom / Ribbed Top	34A3661102SI	\$1,350
Ribbed Bottom / Top	34A3331102SI	\$1,350

Model	SKU	PRICE
Smooth Bottom / Top	-	-
Smooth Bottom / Ribbed Top	34A4661002SI	\$1,150
Ribbed Bottom / Top	34A4331002SI	\$1,150

Model	SKU	PRICE
Smooth Bottom / Top	34A5441103SI	\$1,650
Smooth Bottom / Ribbed Top	34A5661103SI	\$1,650
Ribbed Bottom / Top	34A5331103SI	\$1,650



PanINONstick®

- Highest sturdiness and life time
- Self balancing adjustable upper plate
- Shock-proof coated heating elements, adhered to the plates for a perfect thermal conductivity
- Adjustable thermostat up to 300° C
- Large selection of ribbed, smooth, or mixed ribbed/smooth cast iron models

- Stainless steel construction
- Perfect thermal conductivity
- Very easy to clean
- Mechanical timer
- Cast iron plates with ceramic coating treatment:
 - Highest sturdiness and life time;
 - Perfect thermal conductivity
 - Highest hygiene, acid and salt proof, and resistance to oxidation
 - Very easy to clean





POWER
EXTERNAL DIMENSIONS
COOKING AREA
WEIGHT

CONFIGURATIONS

Smooth Top/Bottom
Smooth Bottom/Ribbed Top
Ribbed Bottom/Top

340x290mm

CORT VT

240V, 3kW

435 x 490 x 170mm

340 x 290mm

14kg

SKU	PRICE
34A2404002SI	\$1500
34A2604002SI	\$1500
34A2304002SI	\$1500

520x290mm

PD VT

240V, 3kW

700 x 490 x 170mm

2 x 260 x 290mm

22kg

SKU	PRICE
34A3444002SI	\$2,000
34A3664002SI	\$2,000
-	-

560x290mm

PD VU

240V, 3kW

700 x 490 x 170mm

560 x 290mm

22kg

SKU	PRICE
34A4444002SI	\$1,900
-	-
-	-

530x255mm

PD VC

240V, 3kW

592 x 441 x 166mm

530 x 255mm

30kg

SKU	PRICE
34C3444002SI	\$1,900
34C3664002SI	\$1,900
34C3334002SI	\$1,900



- Stainless steel construction
- Ceran® ceramicglass cooking surfaces
- Useful drip tray for liquids and other cooking leavings
- Self balancing adjustable upper plate



- Easy to clean
- Symostat control
- Ideal for fast achievement of working temperature
- Adjustable feet for a safe and steady placing

Time to reach max temperature

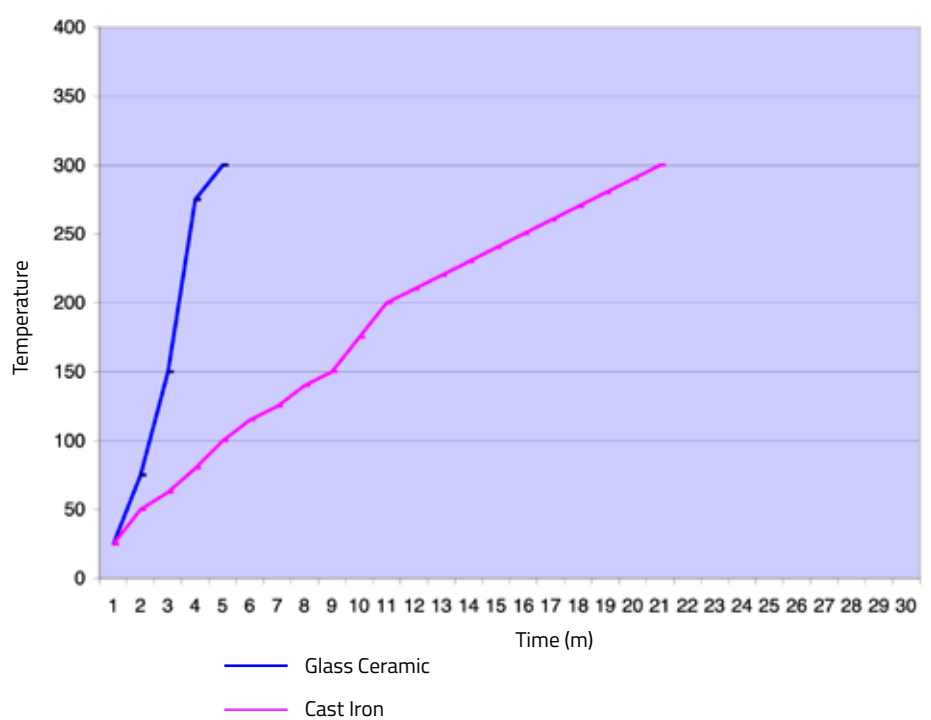
Minutes	Temperature	
	Glass Ceramic	Cast Iron
0	25	25
1	75	50
2	150	62.5
3	275	80
4	300	100

Energy usage cast iron model

Temperature 200°C	KW/h	Time
Closed	4109	7h31m
562 Watts/hour		
Open	3773	3h12m
1209 Watts/hour		

Energy usage glass ceramic model

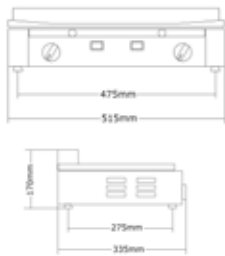
Temperature 200°C	KW/h	Time
Closed	1130	7h41m
152 Watts/hour		
Open	2574	3h32m
775 Watts/hour		





TOP

POWER	240V, 1.8kW
EXTERNAL DIMENSIONS	515 x 335 x 170mm
COOKING AREA	500 x 255mm
WEIGHT	18kg



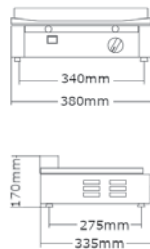
CONFIGURATIONS

	SKU	PRICE
Smooth Left/Right	34A3221002SI	\$650
Ribbed Left/Smooth Right	34A3211002SI	\$650
Ribbed Left/Right	34A3111002SI	\$650



TOP CORT

POWER	240V, 1.15kW
EXTERNAL DIMENSIONS	380 x 335 x 170mm
COOKING AREA	355 x 255mm
WEIGHT	17kg



	SKU	PRICE
	34A2101002SI	\$450



- Highest sturdiness and life time
- Shock-proof coated heating elements, adhered to the plates for a perfect thermal conductivity
- Adjustable thermostat up to 300°C
- Large selection of ribbed, smooth, or mixed ribbed/smooth cast iron models
- Stainless steel construction
- Perfect thermal conductivity
- Very easy to clean
- Mechanical timer
- Cast iron plates with ceramic coating treatment:
 - Highest sturdiness and life time;
 - Perfect thermal conductivity
 - Highest hygiene, acid and salt proof, and resistance to oxidation
 - Very easy to clean



TOP VT

POWER	240V, 1.5kW
EXTERNAL DIMENSIONS	700 x 455 x 170mm
COOKING AREA	2 x 260 x 290mm
WEIGHT	9kg



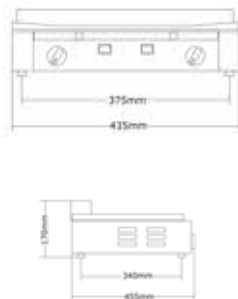
CONFIGURATIONS

	SKU	PRICE
Smooth Left/Right	34A3224002SI	\$950
Ribbed Left/Right	-	-



TOP CORT VT

POWER	240V, 1.5kW
EXTERNAL DIMENSIONS	435 x 455 x 170mm
COOKING AREA	340 x 290mm
WEIGHT	6kg



	SKU	PRICE
	34A2204002SI	\$650
	34A2104002SI	\$650



- Stainless steel construction
- Ceran® ceramicglass cooking surfaces
- Useful drip tray for liquids and other cooking leavings
- Easy to clean
- Symostat control
- Ideal for fast achievement of working temperature
- Adjustable feet for a safe and steady placing

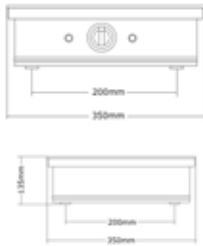


SKU	34A9201002SI
POWER	240V, 2kW
EXTERNAL DIMENSIONS	350 x 350 x 135mm
COOKING AREA	Ø 350mm
TYPE	No Edge
WEIGHT	9kg
PRICE	\$650



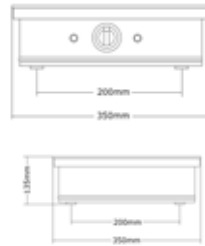
CREPES 1

SKU	34A9201002SI
POWER	240V, 2kW
EXTERNAL DIMENSIONS	350 x 350 x 135mm
COOKING AREA	Ø 350mm
TYPE	No Edge
WEIGHT	9kg
PRICE	\$650



CREPES 1B

SKU	34A9101002SI
POWER	240V, 2kW
EXTERNAL DIMENSIONS	350 x 350 x 135mm
COOKING AREA	Ø 350mm
TYPE	Edge
WEIGHT	9kg
PRICE	\$650



- Structure in stainless steel
- Simple and compact shape
- Overall dimensions is the work surface
- Chromium-coated cast iron cooking surface for perfect thermal distribution
- Symosthat control
- Shock-proof coated heating elements
- Adjustable feet for a safe and steady placing
- Smooth surface or with mould available



SKU	34A3991102SI
POWER	240V, 3kW
EXTERNAL DIMENSIONS	515 x 435 x 235mm
COOKING AREA	2 x Ø 170mm
WEIGHT	34kg
PRICE	\$1,500



PD WAFFLE

SKU	34A3991102SI
POWER	240V, 3kW
EXTERNAL DIMENSIONS	515 x 435 x 235mm
COOKING AREA	2 x Ø 170mm
WEIGHT	34kg
PRICE	\$1,500



- Highest sturdiness and life time
- Self balancing adjustable upper plate
- Shock-proof coated heating elements, adhered to the plates for a perfect thermal conductivity
- Adjustable thermostat up to 300° C
- Stainless steel construction
- Perfect thermal conductivity
- Very easy to clean
- Mechanical timer
- Cast iron plates with ceramic coating treatment:
 - Highest sturdiness and life time;
 - Perfect thermal conductivity
 - Highest hygiene, acid and salt proof, and resistance to oxidation
 - Very easy to clean

WHAT IS MASTERING?

- Mastering® replaces the traditional process of tenderizing meat usually in the form of pounding and beating the protein until the connective tissue is broken down. The mastering® process instead stretches meat in a longitudinal and lateral direction so the fresh meat character is preserved and the meat's cell structure is intact.

WHAT IS THE SCHNITZEL MASTER?

- The Schnitzel Master range of machines have been designed to carry out the Mastering® process in an efficient and productive manner which benefits operators greatly. Operators using the schnitzel master range will experience all of the Mastering benefits and more.

WHY MASTERING?

By maintaining the integrity of the meat's cell structure, the following benefits are achieved:

- Keeps the character of fresh meat in original form ensuring minimal loss to appearance
- Increases the meat surface area by up to 50%, saving food costs for operator and presenting larger portions for customers
- Lowest shrinkage during cooking/grilling due to superior water retention
- Maintains complete water retention in meat fibres and this means little loss of weight and therefore a higher weight for sale
- Durability of meat, proven to last significantly longer with little loss of integrity over longer periods of time. Extended shelf life of up to eight days and this allows the operators to prepare meat well in advance and also store it for longer periods

WHY SCHNITZEL MASTER?

- Meat thickness is individually selectable to meet precise operator requirements
- Consistent cooking times due to identical meat thickness
- 50% time saving compared to conventional meat knocking
- Noisless silent operation, no banging or beating
- Little loss of meat juice means you can prepare meat in advance

- Hygienic, no splatter and mess
- Easy to clean, disassemble and can be washed by any commercial dish washer.
- Available in benchtop manual machines and larger production machines to cater for all operator requirements.
- Robust long life solid Stainless-steel construction

WHAT THE EXPERTS ARE SAYING

The durability of 'Mastered®' meat (vacuum-packed, 2 C) is at least 8 days

Institute for meat hygiene, meat technology and food science
 Veterinary medical University Vienna, confirms the durability of 'mastered®' vacuum-packed meat (beef, veal and pork Schnitzel were judged)

- ✓ The tenderness (technical measuring) was considerably better than examples which are operated with a steaker or a meat pounder
- ✓ The total loss were significantly less than with a meat pounder
- ✓ The drip loss compared to a steaker aren't significant
- ✓ The 'mastered®' meat has the lowest grill losses

Federal Research Centre for Nutrition and Groceries, Kulmbach

- ✓ compared to pounded meat 'mastered®' meat keeps the character of fresh meat (fibers keep their original form)
- ✓ The surface of the meat pieces can be increased by up to 50%
- ✓ The surface layer of the meat pieces is compressed considerably more in any other process

Institute for Hygiene and Technology of groceries of animal origin
 Ludwig-Maximilian-University Munich

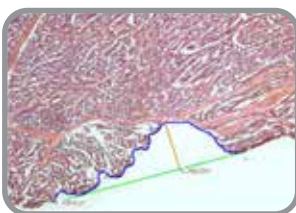


Exhibit A - Mastered pork schnitzel, Showing muscle fibers at 400 X Enlargement; fibers and cell walls largely intact

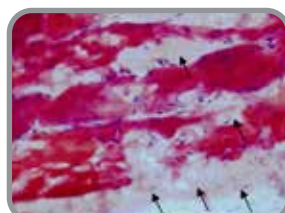


Exhibit B - Pounded pork schnitzel 400 x Enlargement ; fibers and cell walls partially destroyed, Cell detritus (arrows) emerged



Exhibit C - Beef, mastered at 12.5x magnification The results of the examination and subsequent digital measurement demonstrated that the surface can be enlarged by up to 50%.



SKU
POWER
EXTERNAL DIMENSIONS
CYLINDER WIDTH
WEIGHT
PRICE



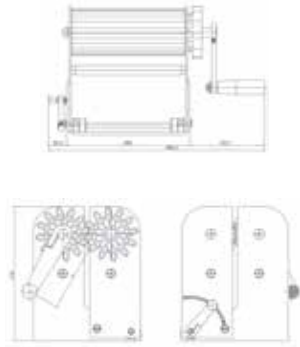
ACCESSORIES

Hygiene Rolls
Steak Roller



PROFI

SKU	PROFI
POWER	N/A
EXTERNAL DIMENSIONS	465 x 230 x 275mm
CYLINDER WIDTH	240mm
WEIGHT	15kg
PRICE	\$2,300

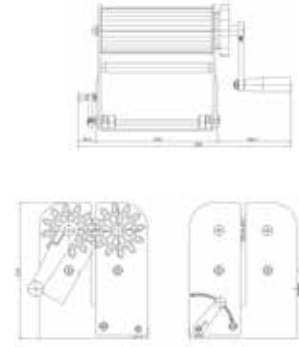


SKU	PRICE
202	\$1
STEAK PROFİ	\$350



MAXI

SKU	MAXI
POWER	N/A
EXTERNAL DIMENSIONS	545 x 230 x 275mm
CYLINDER WIDTH	320mm
WEIGHT	17kg
PRICE	\$2,800



SKU	PRICE
309	\$1
STEAK MAXI	\$400

- Sturdy, heavy duty, high-quality benchtop flattener that can process any boneless meat
- Meat thickness is individually selectable to meet precise operator requirements
- Frame constructed from 304 Stainless Steel. Axle, crank and adjustment lever of stainless steel. The drive gears, bearing seats and tenderising rollers models are made of Polypropylene



- Completely dismountable in 5 parts for ease of cleaning and can be washed by any commercial dishwasher
- Saves 50 percent work time compared to the traditional meat mallet
- Noiseless, effortless, hygienic and maintenance-free machine that processes meat effortlessly and quickly

EASY AS 1, 2, 3, 4



1

Select the desired meat thickness on the scale



2

Insert meat from above and turn crank forward at a good pace (meat fibre is stretched)



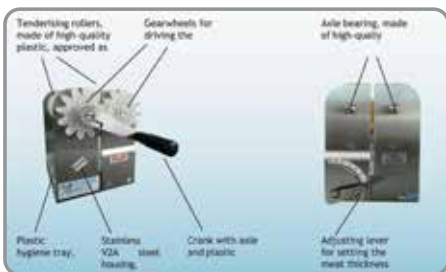
3

Turn the crank until the meat is completely engaged by the roller but do not push it all the way through



4

Turn the crank backward and take out the meat from the top of the machine (meat is smoothed)



Supirour build and design



BEFORE



AFTER



SKU
POWER
EXTERNAL DIMENSIONS
CYLINDER WIDTH
PRODUCTION CAPACITY
WEIGHT
PRICE



ACCESSORIES

FX Elastic Conveyor Belt



SMK-2W-34

SKU	SMK-2W-34
POWER	240V
EXTERNAL DIMENSIONS	560 x 900 x 1340mm
CYLINDER WIDTH	310mm
PRODUCTION CAPACITY	200kg/h
WEIGHT	130kg
PRICE	\$27,500

SKU	PRICE
511	\$800



TURBO

SKU	TURBO
POWER	400V
EXTERNAL DIMENSIONS	545 x 230 x 275mm
CYLINDER WIDTH	320mm
PRODUCTION CAPACITY	400kg/h
WEIGHT	180kg
PRICE	\$48,500

SKU	PRICE
512	\$1,250

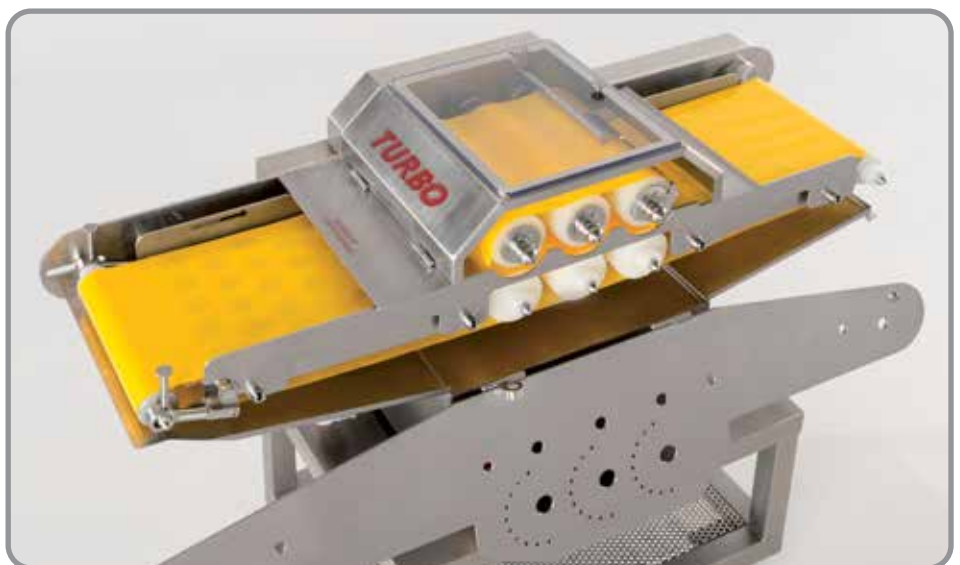
- Sturdy, heavy duty, mobile, freestanding continuous feed automatic flattener that can process any boneless meat
- Meat thickness is individually selectable to meet precise operator requirements
- Frame constructed from 304 stainless steel with heavy gauge base plate and carrier plate with drive. The machine is made entirely from stainless steel including an outlet hopper for cleaning



- Constructed and designed in a single-sided bearing for easy disassembling and thorough cleaning of all components
- Feeding and transport via foil conveyor. The foils run over Mastering® rollers for delicate meat processing
- Independent adjustment of the respective pairs of rollers to meet the different requirement profiles of the operator
- Outlet device under the processor for easy cleaning



SMK designed with 2 Mastering® rollers and 2 smoothing rollers with drive



Turbo designed with 4 Mastering® rollers and 2 smoothing rollers with drive



*Innovative, fully patented,
friendly to the environment
and your health*



GRILLING EXCELLENCE

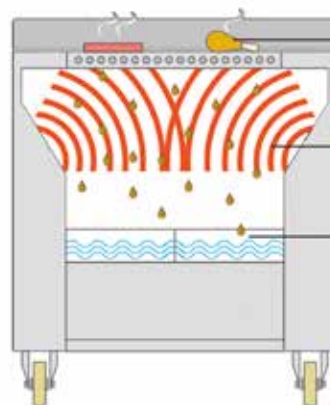
Enhanced taste and texture worthy of a true chef . Gresilva provides its customers with the greatest product satisfaction and a grilling experience where there is no comparison.

WHY GRESILVA?

- MINIMAL SMOKE
- FLAMELESS
- HIGH HEAT 850°C
- INSTANT HEAT - 60 SECONDS
- NO CROSS FLAVOURS
- THE PERFECT SEAR
- NO CHAR / NO BURN
- 100% TASTE

CHARACTERISTICS

- Adjustable temperature controls
- Minimal operator as no flames are produced and the temperature is perfectly stable
- Significant saving in cleaning and exhaust maintenance thanks to approx. 90% of grease and fat remaining in the water
- Low-levels of CO emission due to high efficiency and flameless ceramic burners
- Water bath and grease collection separator allows grease and fat to be conveniently disposed of and consolidated in one area
- Stainless steel easy to clean grids
- Lateral heat source provides abundant heat and allows all waste to fall through to the water bath without encountering the heat source



- Rear castors and front adjustable feet for easy movement and cleaning
- Fish and meat can be cooked at the same time without mixing flavours
- Fast and easy daily cleaning - wash the grid and the waste trays
- Designed for prolonged use by professionals
- Extremely robust internal structure in 5mm stainless steel
- Isolation of bio-soluble fiber blanket
- Burners are kept free from waste, grease, and other hazards promoting long life
- Pilots are kept free from blockage and need little maintenance



FIXED GRILLS

MODELS:

- ✓ GHPI 2/600
- ✓ GHPI 2/800
- ✓ GHPI 2F/1000
- ✓ GHPI 3F/1700
- ✓ GHPI 4F/1700



ROTATING GRILLS

MODELS:

- ✓ GHPI R2/800
- ✓ GHPI R3/850
- ✓ GHPI R6/850



MULTIFUNCTION MEGAGRILL

MODELS:

- ✓ GHPI R4/1700



RODIZIO

MODELS:

- ✓ GR 20
- ✓ GR 40

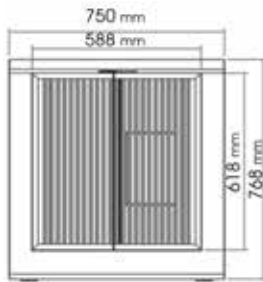
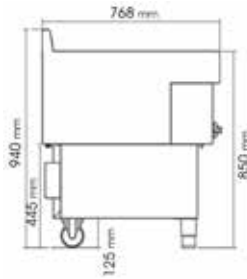


SKU	GRE.H6.A10
POWER	88MJ/h / 240V, 0.6kW
EXTERNAL DIMENSIONS	750 x 768 x 850mm
COOKING AREA	586 x 618mm
AUTO WATER BATH	MANUAL
WEIGHT	140kg
PRICE	\$10,800



GHPI 2/600

SKU	GRE.H6.A10
POWER	88MJ/h / 240V, 0.6kW
EXTERNAL DIMENSIONS	750 x 768 x 850mm
COOKING AREA	586 x 618mm
AUTO WATER BATH	MANUAL
WEIGHT	140kg



DROP-IN MODEL

SKU	GRE.H6.A10B
POWER	88MJ/h / 240V, 0.6kW
PRICE	\$10,600

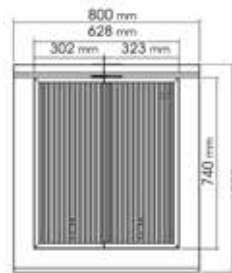
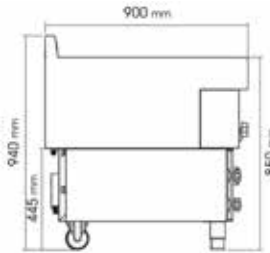
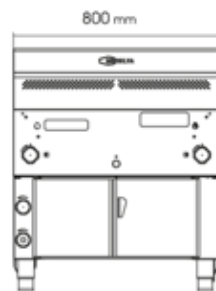
ACCESSORIES

	SKU	PRICE
Support Frame	GRE.H6.P72	\$900
Grid for Support Frame	GRE.H6.P71	\$200
Rodizio Grill Module	-	-



GHPI 2/800

SKU	GRE.H8.A10
POWER	94MJ/h / 240V, 0.6kW
EXTERNAL DIMENSIONS	800 x 900 x 850mm
COOKING AREA	622 x 737mm
AUTO WATER BATH	YES
WEIGHT	165kg

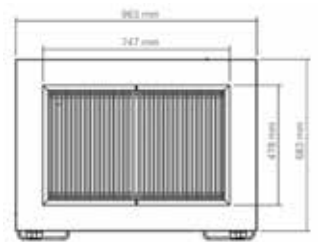
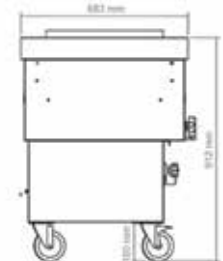
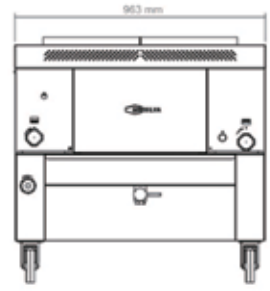


	SKU	PRICE
Support Frame	GRE.H8.P72	\$900
Grid for Support Frame	GRE.H8.P71	\$200
Rodizio Grill Module	-	-



GHPI 2F/1000

SKU	GRE.H2.A10
POWER	88MJ/h / 240V, 0.6kW
EXTERNAL DIMENSIONS	963 x 683 x 912mm
COOKING AREA	747 x 478mm
AUTO WATER BATH	YES
WEIGHT	141kg



	SKU	PRICE
Support Frame	GRE.H2.P72	\$900
Grid for Support Frame	GRE.H2.P71	\$200
Rodizio Grill Module	GRE.H2.V10	\$9,000



SKU	
POWER	
EXTERNAL DIMENSIONS	
COOKING AREA	
AUTO WATER BATH	
WEIGHT	
PRICE	



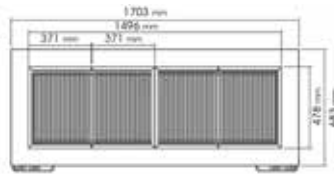
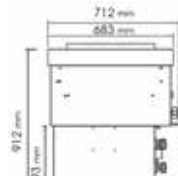
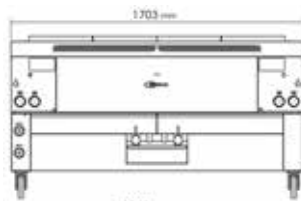
ACCESSORIES

Support Frame	
Grid for Support Frame	
Rodizio Grill Module	



GHPI 3F/1700

SKU	GRE.H3.A10
POWER	176MJ/h / 240V, 0.6kW
EXTERNAL DIMENSIONS	1703 x 683 x 912mm
COOKING AREA	1496 x 478mm
AUTO WATER BATH	YES
WEIGHT	255kg
PRICE	\$23,000

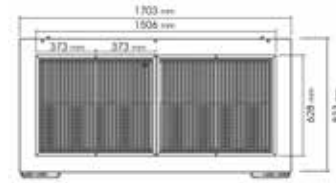
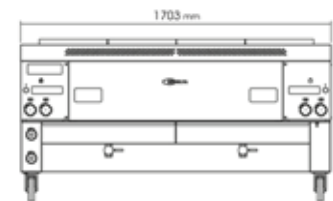


SKU	PRICE
GRE.H4.P72	\$1,350
GRE.H4.P71	\$200
GRE.H3.V10	\$11,000



GHPI 4F/1700

SKU	GRE.H4.A10
POWER	188MJ/h / 240V, 0.6kW
EXTERNAL DIMENSIONS	1703 x 833 x 850mm
COOKING AREA	1496 x 607mm
AUTO WATER BATH	YES
WEIGHT	307kg
PRICE	\$24,000



SKU	PRICE
GRE.H4.P72	\$1,350
GRE.H4.P71	\$200
-	-





GHPI R2/800

SKU	GRE.R8.A10
POWER	94MJ/h / 240V, 0.6kW
EXTERNAL DIMENSIONS	800 x 890 x 850mm
COOKING AREA	622 x 737mm
NO. OF SPITS	1 / 2 / Multifunction
WEIGHT	205kg
PRICE	\$15,200



ACCESSORIES

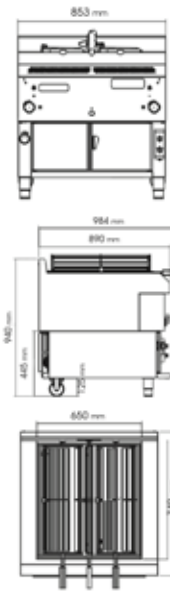
- Support Frame
- Grid for Support Frame

SKU	PRICE
GRE.R8.P72	\$1000
GRE.R8.P70	\$200



GHPI R3/850

SKU	GRE.R3.A10
POWER	94MJ/h / 240V, 0.6kW
EXTERNAL DIMENSIONS	853 x 890 x 850mm
COOKING AREA	-
NO. OF SPITS	3
WEIGHT	205kg
PRICE	\$17,200

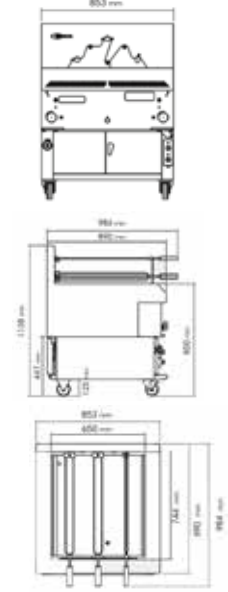


SKU	PRICE
GRE.R3.P72	\$1000
GRE.R3.P70	\$200



GHPI R6/850

SKU	GRE.R6.A20
POWER	94MJ/h / 240V, 0.6kW
EXTERNAL DIMENSIONS	853 x 890 x 850mm
COOKING AREA	-
NO. OF SPITS	6
WEIGHT	203kg
PRICE	\$18,200



SKU	PRICE
-	-
-	-

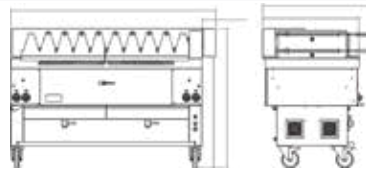
ACCESSORIES

NAME	Double Spit	Spit for 3 Closed Chickens	Spit for Suckling Pig	Spit for Rotating Grill
SKU	GRE.R8.M20	GRE.R8.N10	GRE.R8.L10	GRE.R8.M10
PRICE	\$350	\$300	\$300	\$250
NAME	Grid for Ribs	Rotating Grid XS	Rotating Grid L	Rotating Grid XL
SKU	GRE.R8.N11	GRE.R8.H20	GRE.R8.H10	GRE.R8.H30
PRICE	\$400	\$550	\$500	\$500
NAME	Cylindrical Grill	Support for Grids	Grill Cleaning Tank	Support for 2 Gas Bottles
SKU	GRE.R8.I10	GRE.R8.S10	GRE.T9.M10	GRE.R3.U10
PRICE	\$650	\$1,000	\$1,600	\$1,750



GHPI R4/1700M

SKU	GRE.R1.A10
POWER	188MJ/h / 240V, 0.6kW
EXTERNAL DIMENSIONS	1703 x 833 x 966mm
COOKING AREA	1476 x 607mm
NO. OF SPITS	Multiple variations
WEIGHT	320kg
PRICE	\$27,000



ACCESSORIES

Support Frame	GRE.H4.P72	\$1,350
Grid for Support Frame	GRE.H4.P71	\$200

ACCESSORIES

Multiple Possibilities



NAME	Support Rotating Double Grid	Support Rotating Single Grid	Single Grid Rotating Support	Cylindrical Grill
SKU	GRE.R1.H10	GRE.R1.H20	GRE.R1.J10	GRE.R1.L10
PRICE	\$650	\$500	\$450	\$750
NAME	Full Length Pig Spit	Full Length Meat Spit	Rib Holder Grill	Half Length Pig Spit
SKU	GRE.R4.P10	GRE.R4.M10	GRE.R1.K10	GRE.R1.T10
PRICE	\$500	\$300	\$350	\$350
NAME	Half Length Meat Spit	Auto Module Rotation Mini Spit	Mini Double Spit	Mini Single Spit
SKU	GRE.R1.M20	GRE.R1.V10	GRE.R1.V40	GRE.R1.V30
PRICE	\$200	\$5,800	\$200	\$150
NAME	Mini Cylindrical Grill	Half Length Suckling Pig Spit	Rotation Module	Support for 2 Gas Bottles
SKU	GRE.R1.L20	GRE.R1.T20	GRE.R1.V20	GRE.R1.U10
PRICE	\$600	\$350	\$450	\$2,100
NAME	Half Spit Support	Fixed Grill (635 x 753mm)	Divider Plate	
SKU	GRE.R1.C22	GRE.R1.G10	TBA	
PRICE	\$200	\$600	TBA	



SKU
POWER
EXTERNAL DIMENSIONS
COOKING AREA
SPIT ENTRIES
WEIGHT
PRICE



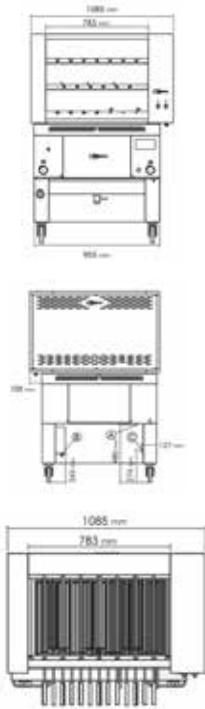
ACCESSORIES

Single Spit
Triple Spit



GR20

GRE.R20.A10
88MJ/h / 240V, 0.6kW
1085 x 693 x 1600mm
747 x 478mm
20
240kg
\$21,600



SKU

PRICE

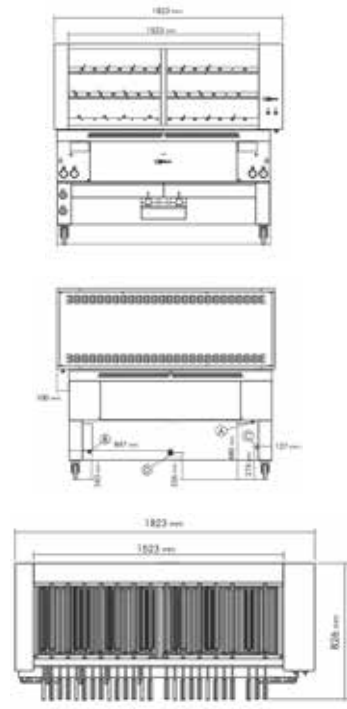
GRE.R40.M10
GRE.R40.M20

\$100
\$150



GR40

GRE.R40.A10
176MJ/h / 240V, 0.6kW
1823 x 693 x 1600mm
1496 x 478mm
40
420kg
\$34,400



SKU

PRICE

GRE.R40.M10
GRE.R40.M20

\$100
\$150



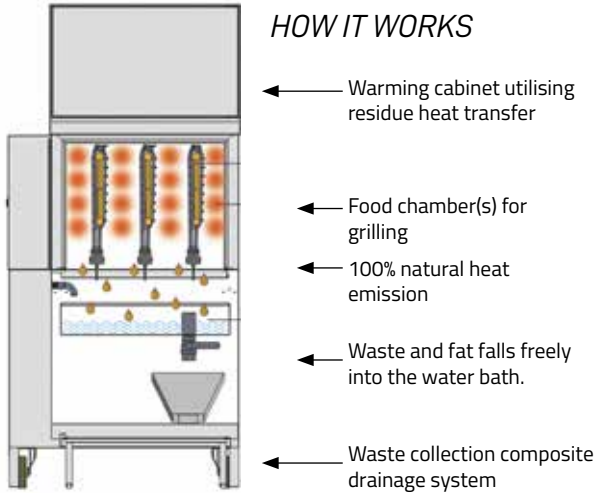


**Innovative, fully patented,
friendly to the environment
and your health**



WHY?

The Vertical Grills are perfect to achieve a true barbecue chicken, free of fat and carbon residues, healthy, with all the flavor that your customers are looking for and with a fast and efficient production response.



Timers let you control the cooking time of each grid individually. It gives the operator a warning beep signal, but it does not switch off.

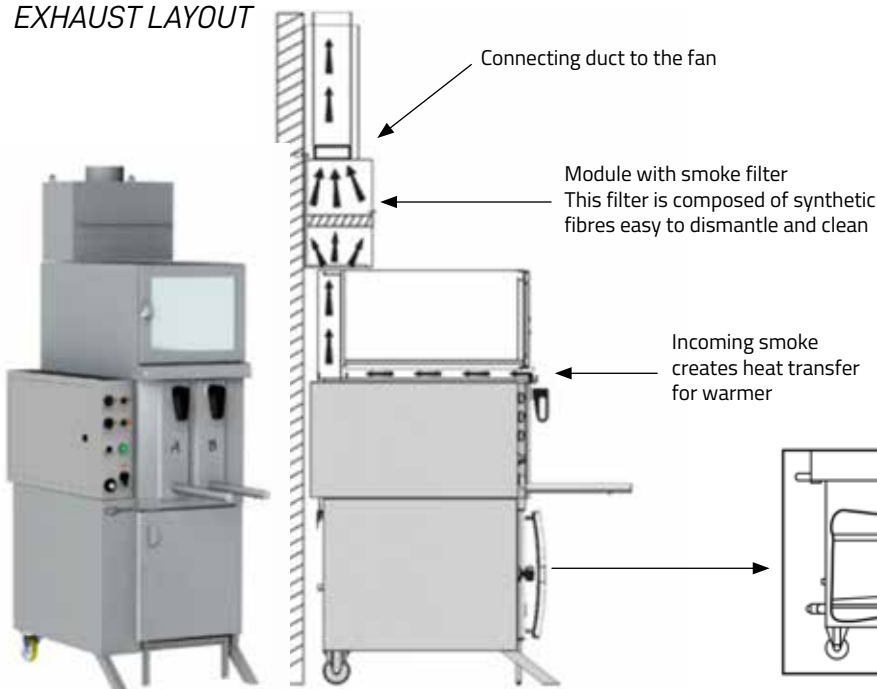
Line **GV**eco



- Easy to handle
- Fits in small spaces
- Australian approved exhaust system
- 100% natural heat
- Does not release carbon monoxide
- Grid are easily removed for cleaning
- Independent connection for each grill
- Individual timer for each grill
- Adjustable temperature, 50°C – 300°C

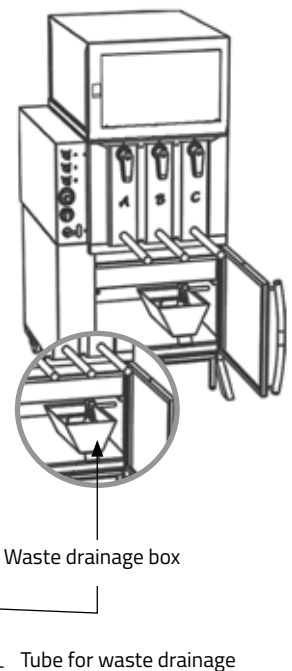
- Quick preparation with high quality – Barbecue Chicken 1kg – 20 minutes
- Has direct water inlet and outlet, with a consumption controlling solenoid valve
- 80 to 90% of the fat remains in the water, not going into the exhaust system
- Low energy consumption
- Has a display case to keep the cooked food warm

EXHAUST LAYOUT



DRAINAGE SYSTEM

A composite drainage system by a water collection container of the receiver drawer to be connected to the grease box.





SKU
POWER
EXTERNAL DIMENSIONS
NO. OF GRIDS
WEIGHT
PRICE




ACCESSORIES

Exhaust Module with Filter
Exhaust Ductwork for Smoke Filter

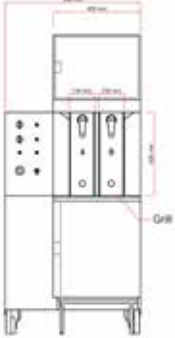
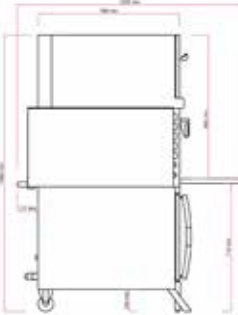
ACCESSORIES

NAME	Extra Small Grid	Small Grid	Extra Large Grid	XX Large Grid
SKU	GRE.V1.J40 \$700	GRE.V1.J10 \$700	GRE.V1.J30 \$700	GRE.V1.J50 \$700
NAME	Skewer Grid	Cleaning Tank TV2	Cleaning Tank TV3	Cleaning Tank TV4
SKU	- \$650	GRE.T2.M10 \$1,400	GRE.T3.M10 \$1,500	GRE.T4.M10 \$1,600
NAME	Cleaning Tank TV5	Transport Grid Trolley		
SKU	GRE.T5.M10 \$1,700	GRE.P5.M10 \$2,100		




GV 2

SKU	GRE.V2.A10
POWER	400V, 7.8kW
EXTERNAL DIMENSIONS	698 x 1255 x 1540mm
NO. OF GRIDS	2
WEIGHT	153kg
PRICE	\$14,200

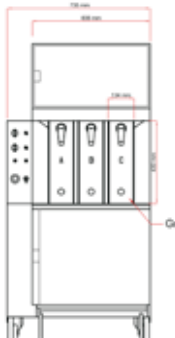
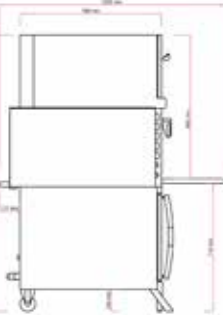



SKU	PRICE
GRE.V2.P10	\$800
GRE.V2.P30	\$300




GV 3

SKU	GRE.V3.A10
POWER	400V, 10.4kW
EXTERNAL DIMENSIONS	735 x 1255 x 1540mm
NO. OF GRIDS	3
WEIGHT	179kg
PRICE	\$16,800

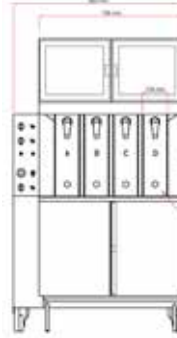
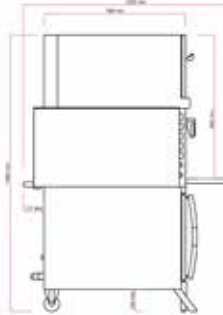



SKU	PRICE
GRE.V3.P10	\$1,000
GRE.V2.P30	\$300




GV 4

SKU	GRE.V4.A10
POWER	400V, 13kW
EXTERNAL DIMENSIONS	893 x 1255 x 1540mm
NO. OF GRIDS	4
WEIGHT	205kg
PRICE	\$19,600


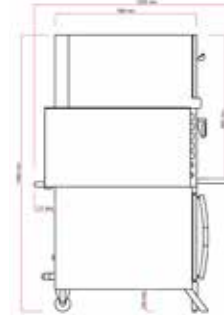



SKU	PRICE
GRE.V4.P10	\$1,200
GRE.V2.P30	\$300



GV 5

SKU	GRE.V5.A10
POWER	400V, 15.6kW
EXTERNAL DIMENSIONS	1048 x 1255 x 1540mm
NO. OF GRIDS	5
WEIGHT	230kg
PRICE	\$21,800

SKU	PRICE
GRE.V5.P10	\$1,500
GRE.V2.P30	\$300



FOUNDED 1981 →

MULTI-GENERATIONAL MANUFACTURER AND ENGINEERS DEDICATED EXCLUSIVELY TO THE PRODUCTION AND DEVELOPMENT OF INDUSTRIAL GRADE FOOD PROCESSORS AND CUTTERS FOR OVER 40 YEARS

CHARACTERISTICS

- Advanced scraper
- Near silent operation
- Low maintenance. No need to replace belts or motor brushes and long bearing life
- IP65 water-proof control buttons
- Fixed and variable speed models



- Direct drive motor
- Compact design means less space on the counter
- Full heavy gauge stainless steel construction
- Full stainless / alloy blade shaft and assembly
- Available in 6, 9 and 12 litre bowl capacity

DIRECT DRIVE BRUSHLESS INDUCTION MOTOR

- SILENT OPERATION - Low noise during operation
- MAINTENANCE FREE - No need to replace belts or motor brushes
- LONGER BEARING LIFE - Minimum axial forces, maximum life
- COMPACT FOOTPRINT - Takes less space on the kitchen counter
- POWERFUL - Knife is directly attached to the motor shaft



DIRECT DRIVE BRUSHLESS INDUCTION MOTOR

	INDUCTION MOTOR	BRUSH MOTOR
Maintenance need	None	Yes, brush replacement
Industrial Standard	Yes	No, custom part
Noise Level	Low	Usually high
Reliability	Yes	No, humidity kills motor

BRUSHLESS



- ✓ Longer life
- ✓ More power
- ✓ Quieter

BRUSHED



- ✗ Shorter life
- ✗ Less power
- ✗ Noisier

INVERTER CONTROL

- SPEED CONTROL - work at the best speed for your operation
- HIGH RELIABILITY - no mechanical contactors that get jammed
- No speed reducer mechanics are required
- High protection against misuse by the operator inverter drives constantly monitor the motor's status and protect it against over loading in real time
- MULTIUSE - variable speed turns your cutter into a blender or a mixer or a dough beater

SCRAPER TECHNOLOGY

Advanced Yazicilar scraper system carried out two key functions:

- Wiping the sides of the bowl and the cover
- Aid the product inside the bowl into the knife vortex
- With the scraper, operation times are up to 50% lower



DPSME

Single Speed Bench Cutter range

FEATURES:

- ✓ 6, 9, or 12L capacity
- ✓ Single speed 3000RPM
- ✓ Scraper



DIV-HP

Variable Speed Bench Cutter range

FEATURES:

- ✓ 6, 9, or 12L capacity
- ✓ Variable speed 600 - 3500RPM
- ✓ High Powered Motor
- ✓ Scraper



G6

Variable Speed Bench Grinder range

FEATURES:

- ✓ 6L capacity
- ✓ Variable speed upto 8000RPM
- ✗ Scraper



SKU
POWER
EXTERNAL DIMENSIONS
BOWL CAPACITY
PRODUCTION CAPACITY
MOTOR SPEED
WEIGHT
PRICE



2.5kg
35kg/h

VAR

L6DIV-HP

L6DIV-HP
240V, 0.75kW
255 x 338 x 502mm
6L
2.5kg batch: 35kg/hr
Variable 600 - 3500RPM
14kg
\$2,300

3.5kg
45kg/h

VAR

L9DIV-HP

L9DIV-HP
240V, 1.1kW
255 x 368 x 601mm
9L
3.5kg batch: 45kg/hr
Variable 600 - 3500RPM
20kg
\$2,600

4.5kg
60kg/h

VAR

L12DIV-HP

L12DIV-HP
240V, 1.5kW
255 x 368 x 642mm
12L
4.5kg batch: 60kg/hr
Variable 600 - 3500RPM
34kg
\$2,900

SINGLE SPEED COUNTERTOP CUTTER PROCESSOR



SKU
POWER
EXTERNAL DIMENSIONS
BOWL CAPACITY
PRODUCTION CAPACITY
MOTOR SPEED
WEIGHT
PRICE



2kg
30kg/h

1

L6DPSME

L6DPSME
240V, 0.55kW
270 x 280 x 500mm
6L
2kg batch: 30kg/hr
Single - 3000RPM
\$1,400

3kg
40kg/h

1

L9DPSME

L9DPSME
240V, 0.75kW
270 x 280 x 560mm
9L
3kg batch: 40kg/hr
Single - 3000RPM
\$1,600

4kg
50kg/h

1

L12DPSME

L12DPSME
240V, 0.75kW
270 x 280 x 600mm
12L
4kg batch: 50kg/hr
Single - 3000RPM
\$1,800



MULTI-GENERATIONAL MANUFACTURER AND ENGINEERS DEDICATED EXCLUSIVELY TO THE PRODUCTION AND DEVELOPMENT OF INDUSTRIAL GRADE FOOD PROCESSORS AND CUTTERS FOR OVER 40 YEARS

CHARACTERSTICS

- Full stainless steel robust construction and chassis
- Highest liquid capacities in the industry
- High power induction motor intended for processing high density materials
- Patented 4 blade design guarantees great performance in a short time
- The blades and the knife base is made of stainless steel - for long life and maximum hygiene
- Complete disassembly for cleaning and sanitisation. The knife unit, bowl, cover, scraper and seals are all removable for cleaning.
- Operator safety is at maximum. The cutter machine does not start if it does not detect the bowl or the cover in place. There are multiple systems, to ensure safety and avoid mechanical problems and to ensure protection against abusive use and overload.
- Tiltable for easy unloading including tilt lock.



- Stepless variable speed controls from 600 to 3300 rpm guarantees optimal flexibility. This unique variable speed function gives you unlimited control in varying the speed of the blades for every application and process. This is made possible through the latest technology available in variable frequency inverter drives.
- Durable and waterproof IP65 push buttons as standard
- Reverse speed function to mix products without cutting.
- Electronic timer
- Heavy duty solid stainless steel scraper attachment which assists in removing liquid and product from the side of the bowl while processing
- Direct drive design means the knife is directly attached to the motor shaft. This enables:
 - High speed and quiet
 - Maintenance free
 - Non-stop operation
 - Vibration free



CHOOSE MACHINE TYPE

20 & 30 Ltr Cutter range

FEATURES:

- ✓ Framed chassis
- ✓ Manual Scraper
- ✓ Manual Tilt
- ✓ Variable 600- 3300RPM

45 & 65 Ltr Cutter range

FEATURES:

- ✓ Heavy guage chassis
- ✓ Manual Scraper
- ✓ Heavy guage manual Tilt
- ✓ Variable 600- 3300RPM

120 & 200 Ltr Cutter range

FEATURES:

- ✓ Heavy guage chassis
- ✓ Motorised Scraper
- ✓ Motorised Tilt & Opening
- ✓ Wall mounted independent control station
- ✓ Variable 600- 3300RPM

20 & 45 Ltr Grinder range

FEATURES:

- ✓ Framed chassis on G20
- ✓ Heavy guage chasis on G45
- ✓ Manual Tilt
- ✓ High powered Variable speed up to 8000 RPM



SKU
POWER
EXTERNAL DIMENSIONS
BOWL CAPACITY
PRODUCTION CAPACITY
MOTOR SPEED
WEIGHT
PRICE



ACCESSORIES

Curved Serrated Blade
Curved Flat Blade
Straight Flat Blade
Curved Serrated Blade and Hub
Curved Flat Blade and Hub
Straight Flat Blade and Hub

SKU	PRICE
POA	POA
POA	POA
POA	POA
POA	POA
POA	POA
POA	POA

SKU	PRICE
POA	POA
POA	POA
POA	POA
POA	POA
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SKU	PRICE
POA	POA
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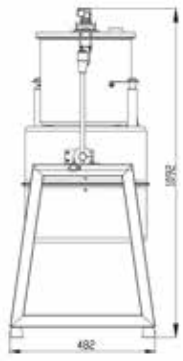
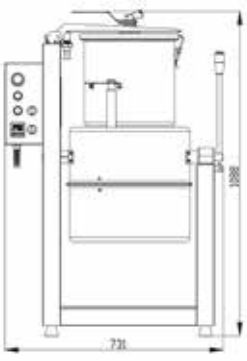
SKU	PRICE
POA	POA
POA	POA
POA	POA
POA	POA
POA	POA
POA	POA



9kg
180kg/h

L20IV

L20IV
240V, 2.2kW
730 x 480 x 1090mm
20L
9kg batch: 180kg/hr
Variable 600 - 3300RPM
48kg
\$5,500

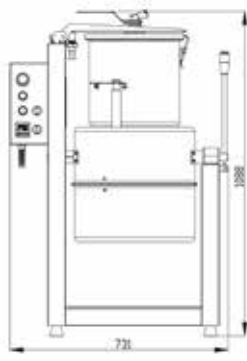





12kg
200kg/h

L30IV

L30IV
400V, 4kW
730 x 480 x 1090mm
30L
12kg batch: 200kg/hr
Variable 600 - 3300RPM
110kg
\$7,500

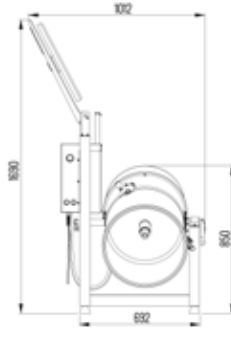
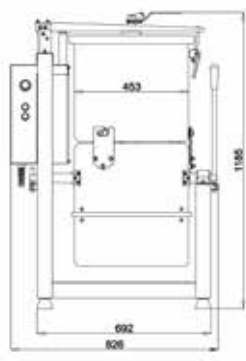




15kg
225kg/h

L45IV

L45IV
400V, 7.5kW
825 x 560 x 1185mm
45L
15kg batch: 225kg/hr
Variable 600 - 3300RPM
120kg
\$12,000

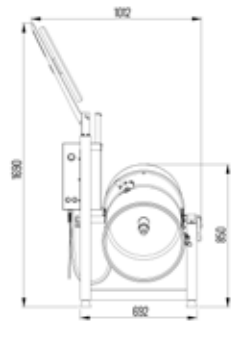
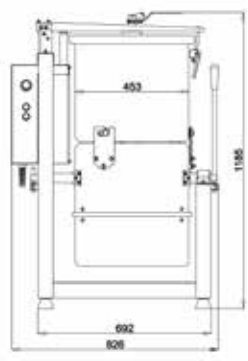




22kg
330kg/h

L65IV

L65IV
400V, 11kW
825 x 560 x 1185mm
65L
22kg batch: 330kg/hr
Variable 600 - 3300RPM
145kg
\$15,000



CHARACTERISTICS

Full stainless steel robust construction and chassis

Highest liquid capacities in the industry

High power induction motor intended for processing high density materials

Direct drive design means the knife is directly attached to the motor shaft. This enables:

- High speed and quiet
- Maintenance free
- Non-stop operation
- Vibration free

Complete automatically operated machine via a hybrid wall mounted control panel, offering waterproof metal buttons. It has an intuitive control screen that operates the functions of the:

- Timer
- Variable speed control
- Reverse function
- Motorised scraper
- Lid opening and closing
- Bowl tilt up and down
- On/off and emergency safety controls.

Single person automated operation designed to increase process capacity without increasing labour needs. One person is enough to operate this machine regardless of bodypower.

Stepless variable speed controls from 600 to 3300 rpm guarantees optimal flexibility. This unique variable speed function gives you unlimited control in varying the speed of the blades for every application and process. This is made possible through the latest technology available in variable frequency inverter drives.



Heavy duty solid stainless steel motorised scraper for higher capacity and increased efficiency, controllable from the main board

Durable and waterproof IP65 push buttons as standard

Reverse speed function to mix products without cutting.

The blades and the knife base is made of stainless steel - to last and for maximum hygiene

Motorised tilting of the bowl and opening closing of the cover

Wall mounted mains central control panel for convenience and maintenance

Tiltable for easy unloading including tilt lock.

Patented 4 blade design guarantees great performance in a short time

Complete disassembly for cleaning and sanitation. The knife unit, bowl, cover, scraper and seals are removable for cleaning.

Operator safety is at maximum. The cutter machine does not start if it does not detect the bowl or the cover in place. There are multiple systems, to ensure safety and avoid mechanical problems and to ensure protection against abusive use and overload.



Direct Drive



Brushless motor



Inverter control



Full automatic machine



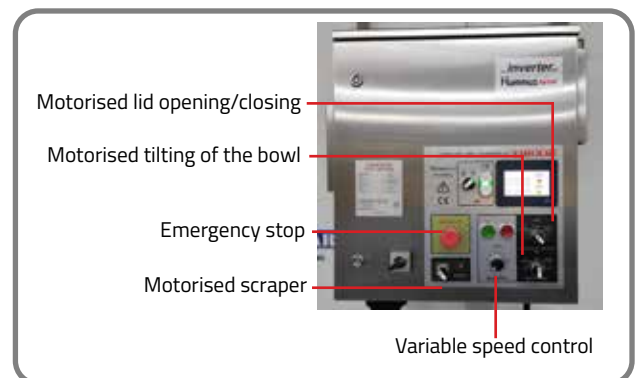
Auto scraper



Auto lid lift



Auto tilt





SKU
POWER
EXTERNAL DIMENSIONS
BOWL CAPACITY
PRODUCTION CAPACITY
MOTOR SPEED
WEIGHT
PRICE

		12kg 200kg/h
G6		
G6		
240V		
255 x 338 x 502mm		
6L		
Variable		
14kg		
\$2,500		

		5kg 60kg/h
G20		
G20		
400V, 5.5kW		
730 x 480 x 1090mm		
20L		
5kg batch: 60kg/hr		
Variable 1200 - 8000RPM		
60kg		
\$5,800		

		12kg 125kg/h
G45		
G45		
400V, 7.5kW		
825 x 560 x 1090mm		
45L		
12kg batch: 125kg/hr		
Variable 1200 - 8000RPM		
120kg		
\$12,000		



- Tiltable for easy unloading including tilt lock.
- Complete disassembly for cleaning and sanitisation. The knife unit, bowl, cover, scraper and seals are removable for cleaning
- Direct drive design means the Knife is directly attached to the motor shaft. This enables:
 - High speed, quiet
 - Maintenance free
 - Nonstop operation
 - Vibration free
- Patented 2 blade design guarantees great performance in a short time
- Operator safety is at maximum. The cutter machine does not start if it does not detect the bowl or the cover in place. There are multiple systems, to ensure safety and avoid mechanical problems and to ensure protection against abusive use and overload.
- The blades and the knife base is made of stainless steel - to last and for maximum hygiene



- Enormous power up to 8000 rpm enables in seconds to:
 - Keep nut oils inside them without spoiling
 - Process powder sugar from regular sugar
 - Mix and grind herbs and spices.
- Full stainless steel robust construction and chassis
- High power induction motor intended for grinding product into fine powder
- Stepless variable speed controls from 1200 to 8000 rpm guarantees optimal flexibility. This unique variable speed function gives you unlimited control in varying the speed of the blades for every application and process. This is made possible through the latest technology available in variable frequency inverter drives.
- Durable and waterproof IP65 push buttons as standard
- High power induction motor Intended for processing high density materials

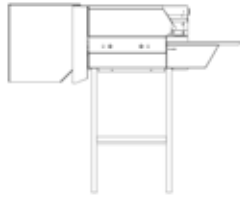




SKU	BD75LA
POWER	230V, 0.5kW
EXTERNAL DIMENSIONS	720 x 1100 x 1360mm
BELT WIDTH	75mm
PRODUCTION CAPACITY	250kg/h
MOTOR SPEED	Variable 300-1500 RPM
WEIGHT	4kg
PRICE	\$10,500



BD75LA



- Next generation vegetable processor
- Continuous feeding with the conveyor belt
- The belt moving speed is variable and can be set without steps
- The knife rotation speed is variable and can be set without steps
- The machine works silently and vibration free
- State of the art work safety standards
- Slice/cut from 1 to 15mm thickness without any steps
- Total stainless steel construction and dishwasher safe parts

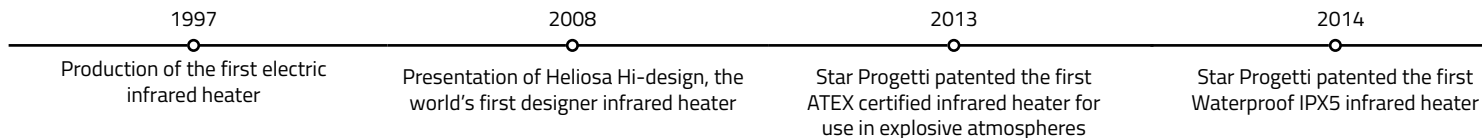


**FINLEY
CHOPPED
SOFT GREENS
TO PERFECTION**

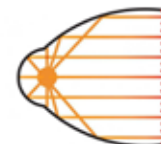
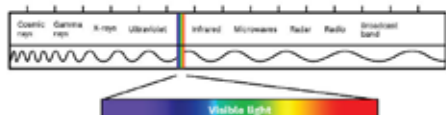


STAR PROGETTI TECNOLOGIE APPLICATE

International leader in the design and production of infrared heaters, Star Progetti protects the design and intellectual property of its innovations through more than 10 international patents safeguarding the design and performance of its products



TECHNOLOGY



Infrared light is the reason we feel warm on a sunny winter day. Using the properties of radiation, the sun's rays move through space and the air, warming objects, such as the human body, that are exposed to it. This is because the bodies that receive infrared rays from the source immediately absorb the heat and are warmed up instantly.

Star Progetti's electric infrared heating systems use the same means of heat transmission as the rays of the sun. The heat emitted is absorbed directly by the objects, people and any structures that come into contact with it. These then turn the waves absorbed into thermal energy, which is in turn transmitted to the surrounding environment, creating optimal comfort for the occupants of the area to be heated. For this reason, by directly heating the objects and the people, but not the surrounding air, there is no dispersion of heat, and efficient local warming is obtained.

Decades of infrared technology experience and research have allowed Star Progetti to develop and patent special parabolic reflectors. The shape of the reflector and the material used – a special aluminium alloy – optimise the refraction of the infrared rays, thus guaranteeing maximum heat efficiency and significant energy savings. The concentration of the infrared rays is evenly spread, allowing for an even spread of heat, with no dispersion. With equal energy consumption, Star Progetti electric infrared heaters guarantee 30% greater heat emission than many other heaters on the market.

ADVANTAGES



SAVINGS

With Star Progetti electric infrared heaters, it is possible to heat only the areas required and only for the amount of time required



LOCAL WARMING

High heating costs, significant dispersion of heat and dissatisfied staff and customers are the problems often caused



ADVANTAGES

Star Progetti electric infrared heating is the winning solution to save on heating costs

- ✓ Heat within a few moments: immediate
- ✓ Heat that can be directed, like sunlight
- ✓ Does not raise dust
- ✓ Localised heat: only where you need it!
- ✓ Clean system without burns and odours
- ✓ Save over 60% because it only heats the areas of interest
- ✓ No preheating
- ✓ Draughty areas do not affect heating performance
- ✓ Very convenient: consumes only about 0.16 euro cents per kW/h

INDOORS



VARMA TEC® electric infrared heaters are the ideal solution for buildings or large indoor areas where a conventional heating system cannot be used or would be difficult to install, or result in excessive energy costs. With VARMA TEC® electric infrared heaters, heat remains localised in the areas frequented by people, and does not disperse up towards ceilings or towards any openings.

These heaters are ideal where heat is required immediately or only occasionally, or where traditional convection heating systems are insufficient, such as warehouses, work areas, changing rooms or showrooms. Because they use infrared rays and not air to transmit heat, savings of up to 70% can be obtained compared to traditional electric and gas systems."



OUTDOORS

VARMA TEC® electric infrared heaters can be used to heat only the areas required and only for the time required, using the heat radiating properties of the infrared rays. Just like the sun, the infrared rays move through the air and heat the objects exposed to them. Heat thus remains localised only in the areas where it's effectively required, without any dispersion.

ENERGY SAVINGS

70%

on heating costs, because the heat is immediate and specifically targeted

50%

on installation costs; all that's required is an electric cable

40%

on equipment costs

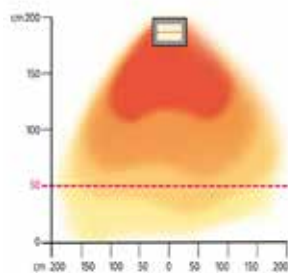


With traditional hot air systems
The warm air rises upwards, forms layers and disperses through the openings: people remain in the cold with high costs.

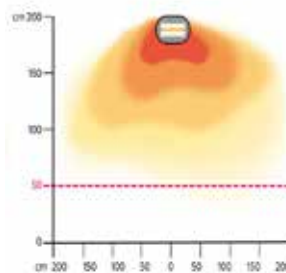


With Star Progetti infrared heaters
As with light, the heat is directed and maintained, without dispersion, only on areas of interest. The result is solar-quality heat, a comfortable environment without noise and dust, only for the time necessary, and with significant energy savings.

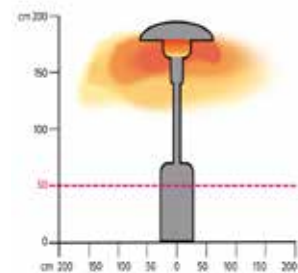
WHY IS INFRARED HEATING DIFFERENT?



INFRARED



QUARTZ HEATER



GAS HEATER

Power consumption/hour	2000 Watt/h	2000 Watt/h	1 Kg Gas/h
Heating capacity	High	Low	Medium
Heating efficacy	Immediate (90% of the power released in less than 1 second)	Needs preheating for a few minutes	Needs a long preheating phase
Safety	High all Varma Tec® products are tested and certified. In addition, thanks to proprietary patents, they can be used exposed to water	Variable Depending on the certification and origin of the product	Low risk of fire in the event of overturning and risk of explosion due to the need to store dangerous gas cylinders
CO2 emission	No direct emission	No direct emission	Direct release of CO2
Installation modes	On wall, ceiling or mobile support	On wall, ceiling or mobile support	On mobile support
Sensitivity to cold air/wind	Not very high	High	Very high

APPLICATIONS



Indoor Hospitality



Outdoor Hospitality



Large Indoor Spaces



Warehouses



Home

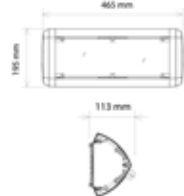


SKU	9S22
POWER	240V, 2.2kW
EXTERNAL DIMENSIONS	465 x 113 x 195mm
HEATING AREA	20 - 25m ²
WEIGHT	3kg
PRICE	\$550



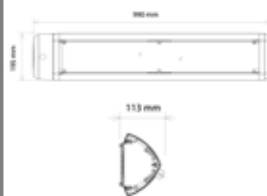
HELIOSA 9

SKU	9S22
POWER	240V, 2.2kW
EXTERNAL DIMENSIONS	465 x 113 x 195mm
HEATING AREA	20 - 25m ²
WEIGHT	3kg
PRICE	\$550



HELIOSA 99

SKU	99S40
POWER	240V, 4kW
EXTERNAL DIMENSIONS	910 x 113 x 195mm
HEATING AREA	40 - 45m ²
WEIGHT	6kg
PRICE	\$1,000



On/off switch to control unit

IPX5 waterproof protection

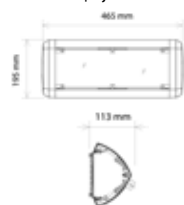


SKU	9/2S22BT
POWER	240V, 2.2kW
EXTERNAL DIMENSIONS	540 x 120 x 195mm
HEATING AREA	20 - 25m ²
WEIGHT	3kg
PRICE	\$1,100



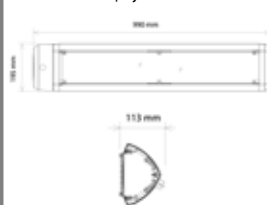
HELIOSA 9.2

SKU	9/2S22BT
POWER	240V, 2.2kW
EXTERNAL DIMENSIONS	540 x 120 x 195mm
HEATING AREA	20 - 25m ²
WEIGHT	3kg
PRICE	\$1,100



HELIOSA 99.2

SKU	99/2S40BT
POWER	240V, 4kW
EXTERNAL DIMENSIONS	990 x 120 x 195mm
HEATING AREA	40 - 45m ²
WEIGHT	6kg
PRICE	\$1,600



Remote and bluetooth control

IPX5 waterproof protection

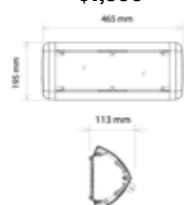


SKU	9/3S20BTW
POWER	240V, 2.2kW
EXTERNAL DIMENSIONS	540 x 113 x 195mm
HEATING AREA	20 - 25m ²
WEIGHT	3kg
PRICE	\$1,300



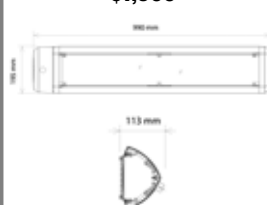
HELIOSA 9.3

SKU	9/3S20BTW
POWER	240V, 2.2kW
EXTERNAL DIMENSIONS	540 x 113 x 195mm
HEATING AREA	20 - 25m ²
WEIGHT	3kg
PRICE	\$1,300



HELIOSA 99.3

SKU	99/3S40BTW
POWER	240V, 4kW
EXTERNAL DIMENSIONS	990 x 113 x 195mm
HEATING AREA	40 - 45m ²
WEIGHT	6kg
PRICE	\$1,900



Remote and bluetooth control

IPX5 waterproof protection

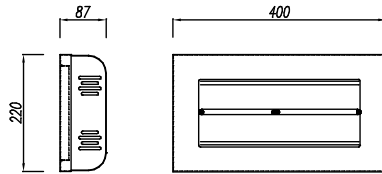
Patented white screen to diminish brightness





VARMA 400

SKU	V400/20X5FM
POWER	240V, 2kW
EXTERNAL DIMENSIONS	400 x 110 x 220mm
HEATING AREA	15-20m ²
WEIGHT	3kg
PRICE	\$450



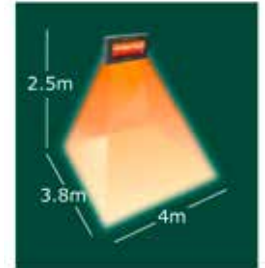
Directable model for wall and ceiling installation



IPX5 waterproof protection

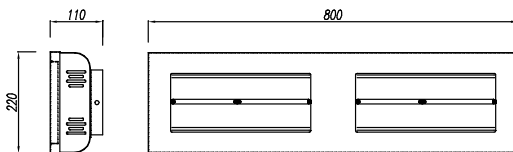


For indoor and outdoor



VARMA 400/2

SKU	V400/2-40X5FM
POWER	240V, 4kW
EXTERNAL DIMENSIONS	800 x 110 x 220mm
HEATING AREA	28-30m ²
WEIGHT	5kg
PRICE	\$900



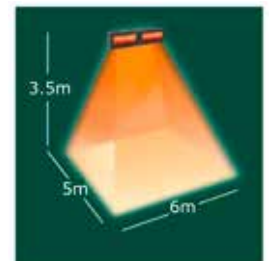
Horizontal directable model for wall and ceiling installation



IPX5 waterproof protection

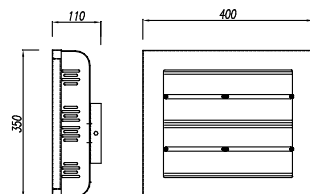


Ideal for large spaces



VARMA 400/2V

SKU	V400/2V-40X5FM
POWER	240V, 4kW
EXTERNAL DIMENSIONS	400 x 110 x 350mm
HEATING AREA	28-30m ²
WEIGHT	4kg
PRICE	\$900



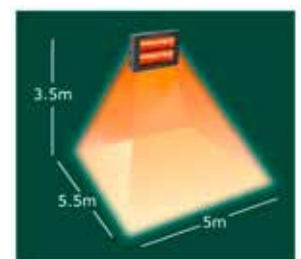
Vertical directable model for wall and ceiling installation



IPX5 waterproof protection



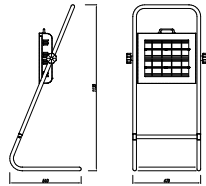
Ideal for large spaces





VARMA FIRE

SKU	V400F
POWER	240V, 3kW
EXTERNAL DIMENSIONS	470 x 113 x 510mm
HEATING AREA	25-28m ²
WEIGHT	9kg
PRICE	\$1,100

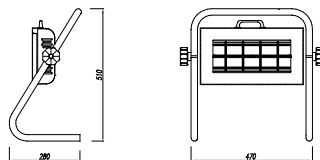


- Directable model with floor stand
- IPX5 waterproof protection
- For indoors



VARMA FIRE 2

SKU	V400F2
POWER	240V, 1.5kW
EXTERNAL DIMENSIONS	510 x 340 x 570mm
HEATING AREA	12 - 15m ²
WEIGHT	4kg
PRICE	\$650

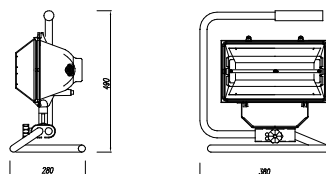


- Directable model with floor stand
- IPX5 waterproof protection
- For indoors and outdoors

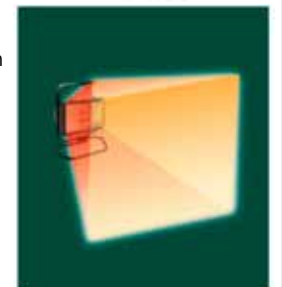


ECOWRG/7

SKU	ECOWRG/7
POWER	240V, 1.3kW
EXTERNAL DIMENSIONS	350 x 260 x 320mm
HEATING AREA	10m ²
WEIGHT	4kg
PRICE	\$450



- Directable model for wall installation
- IPX5 waterproof protection
- For outdoors
- Safety glass



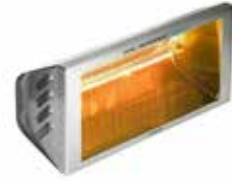
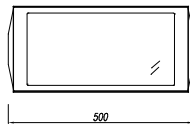
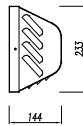


SKU
POWER
EXTERNAL DIMENSIONS
HEATING AREA
WEIGHT
PRICE

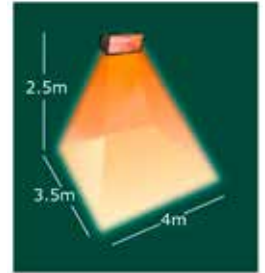


SEASIDE

WR2000/20SS
240V, 2kW
500 x 160 x 230mm
13-15m²
3kg
\$1,000



- Designed to withstand bad weather and saltiness
- IP23 waterproof protection
- For indoors and outdoors

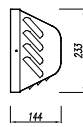


SKU
POWER
EXTERNAL DIMENSIONS
HEATING AREA
WEIGHT
PRICE

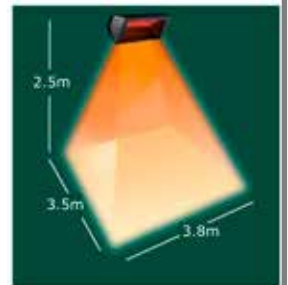


RADIANT BLACK

EH2000/W2BK
240V, 2kW
500 x 160 x 230mm
10-13m²
5kg
\$800



- Model with black glass for reduced luminescence
- IP23 waterproof protection
- For indoors and outdoors

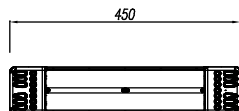


SKU
POWER
EXTERNAL DIMENSIONS
HEATING AREA
WEIGHT
PRICE

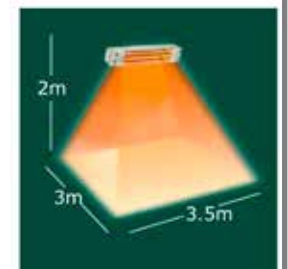


VARMA TOP

V110/15P
240V, 1.5kW
450 x 85 x 90mm
10-12m²
1kg
\$450



- Directable model designed for wall mounting or installation under sunshades
- IPx5 waterproof protection
- For indoors and outdoors



STAR PROGETTI
TECNOLOGIE APPLICATE



ATEX

SKU	EHSAFE20AL
POWER	240V, 2kW
EXTERNAL DIMENSIONS	530 x 200 x 270mm
HEATING AREA	10-15m ²
WEIGHT	5kg
PRICE	\$1,200



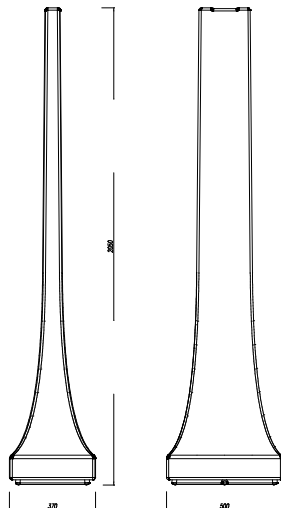
- Designed for heating areas according to directive ATEX2014/34/UE
- High temperature resistant protection glass and stainless steel safety valve
- Patented model

STAR PROGETTI
TECNOLOGIE APPLICATE



OBELISK

SKU	OBE0002B
POWER	240V, 0.34kW
EXTERNAL DIMENSIONS	520 x 420 x 2080mm
HEATING AREA	N/A
WEIGHT	9kg
PRICE	\$1,500



- LED lighting
- Easily add the range of Star Progetti heaters
- Can be customised with logos or advertising
- IP54 protection rating



POWER REGULATORS

NAME	0-4kW single phase	0-8kW single phase	0-3kW singlephase	0-9kW three phase
SKU	STAR2	STAR 3	STAR 4	STAR5
PRICE	\$1,000	\$1,400	\$350	\$1,900

NAME	Wireless IP54 / 0-6kW	BlueApp Box Switch
SKU	STAR 6	STAR 7
PRICE	\$850	\$600

SENSORS/SWITCHES

NAME	Remote Wireless Switch IP44	Star Sensor	Star Sensor Wireless
SKU	206S/1	ST13	ST14
PRICE	\$100	\$100	\$100

BRACKETS & STANDS


NAME	Univeral 66	Universal 100	Rotary Awning Hook	Bracket Awning Hook
SKU	101B	102B	103B	104B
PRICE	\$100	\$100	\$50	\$50

NAME	Triple Heater Bracket	Under Canopy Bracket	Extend/Retract Bracket	Tube Bracket
SKU	105B	106B	112N	113FM
PRICE	\$300	\$15	\$300	\$125

NAME	Tilt Bracket System	Giraffa Mobile Support Frame
SKU	1314B	GIRAFFA
PRICE	\$250	\$600



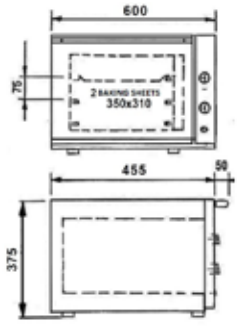
SKU
POWER
EXTERNAL DIMENSIONS
INTERNAL DIMENSIONS
WORKING TEMPERATURE
TRAY CAPACITY
SPACE BETWEEN TRAYS
TIMER
WEIGHT
PRICE




3

GEMINI 2N

G223000-AU
240V, 2.4kW
600 x 375 x 455mm
390 x 240 x 370mm
50 - 250°C
3 x 350 x 310mm
75mm
1-60 minutes
24kg
\$1,300

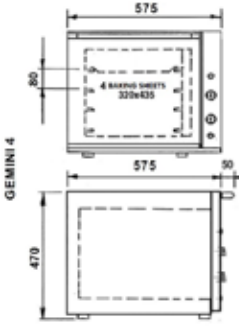





4

GEMINI 4N

G553100-AU
240V, 2.4kW
575 x 580 x 475mm
365 x 490 x 340mm
50 - 250°C
4 x 435 x 320mm
80mm
1-60 minutes
40kg
\$1,500

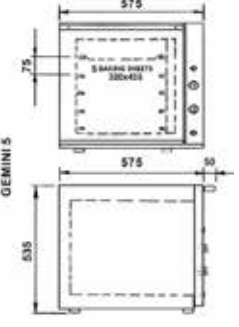




5

GEMINI 5N

G554000-AU
240V, 3.4kW
575 x 580 x 535mm
365 x 490 x 400mm
50 - 250°C
5 x 435 x 320mm
75mm
1-60 minutes
44kg
\$1,700









4









GEMINI 4 BAGUETTE

G5699
240V, 6.4kW
834 x 796 x 572mm
700 x 460 x 360mm
50 - 250°C
4 x 400 x 600mm
80mm
1-60 minutes
62kg
\$3,200



-  High cooking quality under any load condition thanks to double ventilation, shaped baffles and increased distance between trays
-  Simple and intuitive controls to quickly set the correct cooking parameters
-  Designed with side control panel for easy and quick maintenance
-  Everything you need packed in less than 60 cm
-  Built with quality materials to last
-  Aluminium and Teflon coated trays which are MOCA certified for foodstuffs
-  Safety thermostat



-  Convection cooking
-  Stainless steel body and enamelled steel cooking chamber
-  Electromechanical control with timer
-  Tray supports equipped with anti-tilt system
-  Hinged cold door with double glazed tempered glass
-  Automatic switch-off
-  Warning light
-  High cooking chamber lighting



Double glazed tempered glass



Double ventilation



Enamelled steel cooking chamber

1. Definitions and interpretation

Refer to the general terms and conditions for definitions and interpretations.

2. Before Submitting a Warranty Claim

2.1 Before submitting a warranty claim you should check the following common causes of inoperability to avoid unnecessary charges that may arise from the supplier:

- (a) Power / Gas is connected and circuit breaker / isolator are on;
- (b) Check if gas hoses are kinked;
- (c) Water is connected and is on.

3. Customers Responsibilities

3.1 Before you request a claim for a warranty repair for your goods, check the following to avoid you being charged for the warranty call. Subject to any other rights you may have under the Australian Consumer Law, you will have to pay for faults or problems not covered by the manufacturer warranty.

- (a) **OPERATION:** Make sure your equipment is operated and maintained in accordance with the instructions in the supplied manuals.
- (b) **INSTALLATION:** Make sure your product is correctly installed following the instructions in the supplied manuals. This includes correct connection of services such as: electricity, gas, water and drainage.
- (c) **ENVIRONMENT:** Make sure your product is correctly installed in an environment allowing for required air flow/breathing space, ventilation, and correct ambient operating temperatures in line with manufacturing standards.

3.2 If the customer is not aware of any such requirements to install or maintain the goods and services according to the supplier guidelines and does not possess any documents such as Manuals & instructions, then it is the responsibility of the Customer to contact the Supplier first and seek the correct information in written form. Failure to maintain or install the goods according to the correct guidelines is the customer responsibility and failure to do so under any circumstances will lead to a non-warranty claim and chargeable event.

4. Warranty

4.1 The Supplier warrants all equipment (including spare parts) against defects in material and workmanship for the nominated warranty period as stated in each individual product warranty.

This warranty is subject to the following conditions:

- (a) The warranty period is not renewed or extended as a result of a warranty repair or replacement;
- (b) The warranty is not transferable and is only offered to the original customer;
- (c) The warranty does not extend to any products that have been completely or partially disassembled or that have had unauthorised alterations and modifications made to the product, including missing parts;
- (d) The warranty terms cannot be amended except in writing by an authorised representative of “the Supplier”;
- (e) The warranty only applies to products purchased from “the Supplier” or an authorised “Supplier” distributor.
- (f) Any warranty claim must meet the requirements set out below in “How to Make a Warranty Claim”.
- (g) Warranty work must be performed by the Supplier or authorised service provider.

4.2 This warranty does not cover normal or scheduled maintenance of the product, nor does it cover the replacement of consumable items such as glass, ceramics, globes, seals, belts, water filters, and fuses or the resetting of the safety devices such as circuit breakers and clearing of drains.

5. Warranty exclusions

5.1 This warranty will not apply to a defect or fault to the extent to which it arises from:

- (a) Improper installation or commissioning of the product;
- (b) Operation, use or maintenance of the product otherwise than in accordance with the instructions provided by the Supplier or the manufacturer;
- (c) Accidental damage, misuse, negligence or any other failure to take reasonable care. This includes the daily cleaning and general maintenance of the product;
- (d) Use of the product for a purpose or in environmental conditions outside those specified by the Supplier;
- (e) Damage caused by blocked drains and the clearance of blockages;
- (f) Damage caused by and clearance of blockages to pilots, injectors and burners;
- (g) Damage arising from corrosion and/or limescale;
- (h) Parts of items not supplied by the Supplier or the Supplier's authorised service provider;
- (i) Damage caused by rodents or insects.

6. Servicing Requirement

6.1 Your equipment must be serviced by a licensed technician or the Supplier or its representative at a minimum of every (6) months as per the manufacturer's specifications. The Supplier reserves the right to ask for proof of service prior to attending the site for any warranty claims.

7. How to make a warranty claim

7.1 If a product fails within the warranty period, immediately stop using the product and contact the Supplier as soon as possible. To make a claim under this warranty, contact the Supplier during the warranty period by submitting this online form below. Our Support Team will be in contact to facilitate the repair.

8. What the Supplier will do

8.1 For all valid claims under this warranty, the Supplier will, at its option:

- (i) repair the product;
- (ii) replace the product with a product that is at least equivalent to the original product in function and quality; or
- (iii) refund the purchase price. When a product or component is replaced or refunded, any replaced item becomes the Supplier property.

8.2 The Supplier will require the customer to provide the customers credit card details before providing any warranty service. The customer authorises the Supplier to charge the customers credit card for:

- (a) the cost of repairs carried out by the Supplier (including labour costs and the costs of parts) which are not covered by this warranty (including where the exclusions listed above are applicable) or not required to be carried out pursuant to the Australian Consumer Law (if applicable); and
- (b) the additional fees payable by the customer under this warranty, are set out in the section below titled "Costs of obtaining warranty service".

(c) Pre-authorized amount of \$352 (inc GST) will be applied to your card, which covers our standard fee for a call out and minimum 1 hour attendance in the event of a non-warranty claim. If found out of warranty, our technician will advise us of any further work required and we will contact you first to get authority to proceed for any further works that may be required for non-warranty repairs.

8.3 Where it is possible to do so, the Supplier will provide the customer an estimate of such costs prior to the costs being incurred by the Supplier. The customer acknowledges that the estimates may be given by the Supplier in stages. For example, the Supplier may incur travel costs to attend a location and make an assessment and giving the customer an estimate of the costs to repair that product. The customer must notify the Supplier immediately should further discussion or clarification be required prior to the costs being incurred by the Supplier.

9. Costs of obtaining warranty service

9.1 For all products except for countertop products which have a back to base arrangement, repairs will be conducted on-site during normal working hours (Mon-Fri 8.30 am-4.30pm). Countertop Equipment, less than 30kg must be returned to the Supplier or a the Supplier Nominated Service Provider at the customers expense.

9.2 Additional fees will be payable for:

- (a) Service outside the normal working hours or on public holidays.
- (b) Service outside the Supplier service area (100km round trip from the Supplier Nominated Service Provider).
- (c) Additional costs of the warranty repair such as accommodation, cost of transport (flights / ferries), site inductions and freight.
- (d) Poor access and waiting time.
- (e) Futile fees for incorrect details provided in this form.

9.3 The current rates for any additional fees can be obtained from the Supplier.

9.4 The customer agrees that they will be charged for any work done by an authorised technician or sub-contractor that specifically falls outside of these Warranty Terms and that they will be required to provide a credit card for pre-authorization payment up front when requesting services under this warranty. The pre-authorized amount will be \$352 (inc GST), which covers our standard fee for a call out and minimum 1 hour attendance in the event of a non-warranty claim.

10. Warranties and liability

10.1 The Goods may come with guarantees which cannot be excluded pursuant to the Australian Consumer Law.

10.2 The Supplier makes no express or implied warranties under these Terms and Conditions in relation to the Goods.

10.3 To the maximum extent permitted by law, the Supplier will not be liable for indirect, consequential, special, punitive or exemplary damages including but not limited to loss of profits, loss of business, loss by reason of delay, whether arising in negligence, from breach of contract or otherwise, in connection with this Agreement or the Goods.

10.4 To the maximum extent permitted by law, the Supplier limits its liability for breach of these Terms and Conditions in relation to any particular supply of Goods to the price of the Goods.

10.5 To the maximum extent permitted under the Australian Consumer Law, the Supplier's liability for breach of a Consumer Guarantee, if the Consumer Guarantees apply at law, is limited to any one or more of the following, at the Supplier's election: (a) In the case of goods, to:

- (i) the replacement of the Goods or the supply of equivalent Goods;
- (ii) the repair of the Goods;
- (iii) the payment of the cost of replacing the Goods or of acquiring equivalent Goods; or
- (iv) the payment of the cost of having the Goods repaired.

(b) In the case of services, to:

- i) the supplying of the services again; or
- ii) the payment of the cost of having the services supplied again.

10.7 and 10.5 if:

- a) the goods or services supplied are goods or services 'of a kind ordinarily acquired for personal, domestic or household use or consumption', as that expression is used in section 64A of the Australian Consumer Law;
- b) it is not 'fair or reasonable' for the supplier to rely on such limitation in accordance with section 64A(3) of the Australian Consumer Law; or
- c) the relevant Consumer Guarantee is a guarantee pursuant to sections 51, 52 or 53 of the Australian Consumer Law.

10.8 Any express warranty offered by the supplier with respect to the goods is offered subject to the terms and conditions set out in such warranty, as published on the supplier website from time to time.

10.9 The Supplier's liability under this Agreement is reduced to the extent that the Customer contributed to any Loss or Claim.

10.10 This clause continues to bind the parties after this Agreement is terminated.

1. Definitions and interpretation

1.1 Definitions

Agreement means the agreement between the Supplier and the Customer for the supply of Goods and/or services, consisting of:

- (a) the Accepted Order; and
- (b) these Terms and Conditions.

Approvals means any certificate, licence, consent, permit, approval or other requirement of any **Authority** having jurisdiction in connection with the activities contemplated by this Agreement.

Accepted Order means an Order that is accepted by the Supplier.

Australian Consumer Law means the Australian Consumer Law set out in Schedule 2 of the Competition Consumer Act 2010 (Cth).

Authority means any government, semi- governmental, statutory, administrative, fiscal or judicial body, department, commission, authority, tribunal, public or other person.

Business Day means a day which is not a Saturday, Sunday or public holiday.

Change in Control means:

- (a) any alteration in the legal or beneficial ownership of, or any issue of shares in, the Customer, or any other fact, matter or circumstance, the effect of which is to alter the Control of the Customer, from the Control which exists as at the date of this document. It may be direct or indirect and may be as a result of or by means of any trust, agreement, arrangement or understanding whether legally enforceable or not; (b) where the Customer has entered into this document in the capacity of trustee of a trust, the Customer ceasing to be the trustee of that trust; or
- (c) where the Customer has entered into this document in the capacity of trustee of a trust, a change in the underlying beneficial interests of that trust.

Claim includes any claim, including a notice, demand, debt, account, action, expense, damage, loss, cost, lien, liability, proceeding, litigation (including reasonable legal costs), investigation or judgment of any nature, whether known or unknown.

Consumer Guarantee means a consumer guarantee as it applies to supplies made under this agreement, as set out in under Part 3-2, Division 1 of the Australian Consumer Law.

Control means:

- (a) in relation to any body corporate (including without limitation, a body corporate in the capacity as trustee of any trust property), the ability of any person to exercise control over the body corporate by virtue of the holding of voting shares in that body corporate or by any other means including, without limitation, the ability to directly or indirectly remove or appoint all or a majority of the directors of the body corporate; and
- (b) in relation to an individual, the ability of any person to direct that person to act in accordance with their instructions whether by operation of any law, deed, arrangement or understanding, custom or any other means.

Customer means the person to whom Goods are supplied in accordance with this Agreement.

Default Rate means 12% per annum.

Delivery Address means the delivery address notified by the Customer in an Order.

Delivery Date means the delivery date described in the Accepted Order.

Deposit means, as applicable, the amount stated in the Accepted Order which is payable at the time the Order for Goods is placed.

Event of Default means an event of default described in clause 15.

Force Majeure Event means an act of God, epidemics and pandemics, fire, lightning, earthquake, explosions, flood, subsidence, insurrection or civil disorder or military operations or act of terrorism, expropriation, strikes, lock- outs or other industrial disputes of any kind not relating solely to the party affected, and any other event which is not within the reasonable control of the party affected but does not include any act or omission of the other party.

GST has the meaning given in GST Law.

GST Law has the meaning given in A New Tax System (Goods and Services Tax) Act 1999 (Cth).

Goods means the Supplier Goods described in the Accepted Order

Quotation means a Quotation issued by the Supplier to the Customer in relation to the invitation for Supply of Goods and services.

Invoice means an invoice issued by the Supplier to the Customer in relation to an Accepted Order.

Insolvency Event means the happening of any one or more of the following events:

(a) in relation to a natural person:

(i) that person being unable to pay his or her debts as and when they fall due;

(ii) an application and filing for bankruptcy being made in respect of that person; or

(iii) a receiver, or receiver and manager, trustee for creditors or trustee in bankruptcy or analogous person being appointed over that person's assets or undertakings or any of them; or

(b) in relation to a body corporate:

(i) that body corporate being unable to pay its debts as and when they fall due;

(ii) a receiver, receiver and manager, administrator or liquidator being appointed over that body corporate's assets or undertakings or any of them;

(iii) an application for winding up or other process seeking orders which, if granted, would render that body corporate an externally-administered body corporate being filed and not being withdrawn within 20 Business Days;

(iv) that body corporate being or becoming the subject of an order, or a resolution being passed, for the winding up or dissolution of that body corporate; or

(v) that body corporate entering into, or resolving to enter into, a deed of company arrangement or an arrangement, composition or compromise with, or proceedings being commenced to sanction such a deed of company arrangement or arrangement, composition or compromise, other than for the purposes of a bona fide scheme of solvent reconstruction or amalgamation.

Loss means any damage, loss, liability, expense or cost whether direct or indirect, consequential or incidental.

Order has the meaning given in clause 3.1. **Payment Date** means the payment date set out in the Accepted Order.

PPSA means the Personal Property Securities Act 2009 (Cth).

PPSR means the Personal Properties Security Register.

Security Interest has the meaning given in the PPSA.

Supplier means The Good Lady Pty Ltd (ABN 34 132 581 965).

Taxes means any tax, levy, charge, impost, rates, duty, fee, deduction, compulsory loan or withholding tax which is (or is able to be) assessed, levied, imposed or collected by or payable to any Authority and includes, but is not limited to, any interest, fine, penalty, charge, fee or other amount imposed or made on or in respect of the above.

Terms and Conditions means these terms and conditions as varied or otherwise amended online from time to time.

1.2 Interpretation

In these Terms and Conditions:

(a) a reference to the singular includes the plural and vice versa.

(b) a reference to a given gender includes all other genders;

(c) other parts of speech and grammatical forms of a word or phrase defined in this deed have a corresponding meaning;

(d) use of the word including and similar expressions are not, nor are they to be interpreted as, words of limitation;

(e) a reference to a person includes a natural person, a company or other entities recognised by law;

(f) a reference to any agreement or document is to that agreement or document (and, where applicable, any of its provisions) as amended, novated, supplemented or replaced from time to time;

(g) a reference to writing includes any mode of reproducing words, figures or symbols in tangible and permanently visible form and includes fax transmission;

(h) all references to parties are to the parties to this agreement;

- (i) a reference to a party includes the party's executors, administrators, successors and permitted assigns;
- (j) where any obligation is imposed on, or any benefit takes effect for, two or more persons, the obligation binds or takes effect for the benefit of (as the case may be) those persons jointly and each of them severally;
- (k) any word not defined in these Terms and Conditions will be given its meaning set out in other components of this Agreement or, if not otherwise define, its ordinary and natural meaning; and
- (l) in the event of inconsistency, the following order of priority should apply to the Agreement: (i) Accepted Order; and (ii) Terms and Conditions.

1.3 Headings

The headings are for ease of reference only and do not affect the interpretation of this Agreement.

2 Agreement to supply

2.1 The Supplier agrees to supply the Goods and/or Services to the Customer on the Delivery Date in accordance with the terms of the Agreement.

2.2 No amendment, alteration, waiver or cancellation of any of these terms is binding on the Supplier unless confirmed by the Supplier in writing. The Customer acknowledges that no employee or agent of the Supplier is authorised to make any representation, warranty or promise in relation to the Goods sold pursuant to this agreement or these terms of sale, other than as contained in these terms or as confirmed in writing by Supplier.

2.3 Quotations

2.3 Any written quotation provided by the Supplier to any of its Customer's concerning the supply of Goods and services is, unless previously withdrawn by the Supplier at any time:

- (a) Valid for acceptance for a period of thirty (30) days from the date of the quotation after which time it will lapse.
- (b) an invitation to treat only;
- (c) subject to the Customer offering to enter into an agreement in accordance with these terms. Such agreement shall be deemed to be accepted by the Supplier when the Supplier confirms its acceptance of such offer in writing.

2.4 All prices quoted in the written quotation or verbally to the Customer for the supply of Goods exclude GST and other taxes and duties payable in respect of the Goods unless stated otherwise.

2.5 Customer acknowledgements

2.5. The Customer acknowledges that:

- (a) it has not relied on any advice, recommendation, information or assistance provided by the Supplier or any employee or agent of the Supplier in relation to the sale of Goods and/or services or the use or application of such Goods or services;
- (b) the Customer has the sole responsibility to satisfy itself that the Goods or services are suitable for the use of the Customer or any contemplated use by the Customer whether or not such use is known by the Supplier; and
- (c) any description of Goods provided in a quotation or notice is given by way of identification only and the use of such description does not constitute a contract of sale by description;

3 Goods orders

3.1 Subject to this clause 3, the Customer may submit a purchase order (in response to a quote issued by the Supplier or otherwise) for Goods by providing the Supplier with written notice (each an Order).

3.2 Each Order constitutes an offer by the Customer to purchase the Goods specified in that Order on the terms of these Terms and Conditions (to the exclusion of any other terms other than those which apply or cannot be excluded by operation of law), unless otherwise expressly agreed in writing.

3.3 The Supplier may, in its sole discretion: (a) accept an Order by supplying the Goods specified in that Order; or
(b) decline an Order (without being obliged to give reason for doing so) by giving notice to that effect to the Customer.

3.4 The Supplier reserves the right to stipulate a minimum order quantity at any time for the Goods.

4 Delivery

4.1 Unless otherwise agreed in writing:

(a) the Supplier will arrange for the freight of the Goods to the Delivery Address (or the Sites as required) at the Customer's cost;

(b) the Supplier will not arrange insurance of the Goods during freight; and

(c) the price for the Goods is exclusive of all freight and other carrier costs and any insurance associated with a delivery must be paid by the Customer on the terms of the Supplier's invoice and in accordance with clause 6.

4.2 The Supplier will deliver the Goods to the Delivery address, or such other Sites as agreed between the parties.

4.3 The Supplier will endeavour to deliver the Goods on the Delivery Date; However, the Delivery Date is an estimate only and the Supplier accepts no liability to the Customer or to any other person if it is unable to deliver Goods within an estimated delivery time.

The Supplier shall not be liable for any loss or damage (whether direct or indirect) caused by any failure to deliver, supply or complete either in whole or in part where the failure is due to an event beyond the reasonable control of the Supplier.

4.4 The Supplier reserves the right to charge the Customer reasonable storage and/or waiting costs if the Goods are unable to be delivered, for any reason not caused by the Supplier, to the Customer on the Delivery Date.

4.5 The Supplier's obligations to supply Goods shall be deemed to be completed and the Goods deemed to be delivered when:

a) in the case of Goods sold for delivery and installation – when the Goods are assembled in position and connected to the power and other services specified;

b) in the case of Goods sold for delivery – when the Goods reach the specified destination (unloading of Goods shall be the Customer's responsibility unless otherwise expressly agreed in writing);

c) in the case of Goods sold for delivery ex works – when the Goods are delivered to the carrier.

4.6 Unless otherwise agreed, spare parts will be delivered by air freight at the Customer's expense.

4.7 Either party may suspend its obligations (other than an obligation to pay money) under the contract where the failure is caused by force majeure, including any act or omission on the part of the other party, or by any act of God, war, lightning, fire, earthquake, storm, flood, explosion, any embargoes, restraint orders or restrictions imposed directly or indirectly by any government or governmental authority, agency or department, unavailability or delay in availability of equipment, materials or transport, labour dispute and any other case whether of the kind enumerated or otherwise which is not within the control of the party claiming the benefit of this clause. Where the force majeure event continues for more than 60 days either party may, by written notice to the other, terminate this contract.

4.8 Where the Supplier is to install, start up or commission the Goods, the Customer will provide suitable access to and possession of the premises where the Goods are to be installed, started up and commissioned, and shall provide suitable facilities at the premises in order to receive the Goods.

4.9 The Customer will bear the cost of:

- a) any work to be carried out by third parties including, without limitation, builders, masons, joiners, pipefitters and electricians;
- b) any alterations to existing equipment or premises for use with the Goods; and
- c) all fuels, services and other facilities required for the installation starting up and commissioning of the Goods.

4.10 If the agreement requires the Supplier to install the Goods, the Supplier agrees to perform the installation (Installation) in accordance with the agreement

(a) the Supplier agrees to:

- (i) make all reasonable efforts to perform the Installation at the location nominated by the Customer (Installation Location) at the time set out in the agreement or otherwise quoted by the Supplier, noting that such time is an estimate only; and
- (ii) notify the Customer as soon as reasonably practicable of any anticipated material delays in carrying out the Installation. Unless the agreement provides otherwise, the Supplier is not responsible for tiling, grouting, plumbing, painting, gas or electrical connections or making good any works affected by other contractors.

(c) The Customer must:

- (i) notify the Supplier in writing of any restrictions on access to the Installation Location or hazards at or adjacent to the Installation Location and otherwise provide all required access to the Supplier to perform the Installation;
- (ii) provide in a timely manner any deliverables, plant, equipment or materials identified in the agreement as being required to be supplied by the Customer
- (iii) notify the Supplier in writing within seven days after completion of the Installation of any alleged defect or deficiency in the performance of the Installation;
- (iv) provide or arrange all services reasonably necessary for Installation

5 Acceptance of Goods

5.1 On delivery of the Goods to the Customer, the Customer must immediately inspect the Goods for its quality and condition.

5.2 Subject to clause 2, the Customer will be deemed to have:

- (a) accepted the Goods received from the Supplier; and
- (b) acknowledged that it is satisfied as to the condition and quality of the Goods, unless it gives the Supplier written notice setting out the nature of any defects within 2 Business Days of delivery of the Goods to the Customer.

6 Price and payment

6.1 The price of the Goods and/or services will be as set out in the Accepted Order and/or Invoice.

6.2 The Deposit (if applicable) stated in the Accepted Order and/or Invoice must be paid to the Supplier by way of deposit on the making of any order for Goods by the Customer. The Deposit is non-refundable.

6.3 The Supplier will invoice the Customer for Goods supplied in accordance with these Terms and Conditions prior to dispatch of the Goods (less payment of the Deposit, if applicable, paid in accordance with clause 6.2).

6.4 Invoices are payable on the terms set out in the Invoice.

6.5 The Customer acknowledges that pre-payment of an Invoice may be required to cover the Supplier's material and labour costs. No pre-payments are refundable unless agreed in an Accepted Order.

6.6 The price of the Goods quoted in the Accepted Order and/or Invoice is exclusive of GST. In addition to the price payable for the Goods, where required by law, the Customer must pay to the Supplier, in accordance with a valid tax invoice issued by the Supplier, the GST payable in respect of the supply of the Goods.

6.7 The Supplier may (in its sole discretion) require the price of the Goods and other costs payable by the Customer to the Supplier under this Agreement with respect to the supply of Goods to be paid by the Customer by way of direct debit in which case the Customer must provide its nominated account details and sign all documents and do all things necessary to allow for the Supplier to direct debit all payments and other monies owing from time to time under this Agreement.

6.8 All payments made under this Agreement must be paid to the Supplier's bank account as set out in the Invoice.

6.9 The Customer must pay all amounts due to the Supplier (whether under these Terms and Conditions or otherwise):

- (a) without set-off, deductions counter-claims or conditions; and
- (b) in available cleared funds to the Supplier's nominate bank account.

6.10 If the Customer owes any amount to the Supplier (whether under these Terms and Conditions or otherwise), the Supplier may, in its sole discretion and without prejudice to any of its other rights, do one or more of the following:

- (a) withhold all supplies of Goods until that amount has been paid in full; or
- (b) set-off that amount against any amount owing by the Supplier to the Customer.

6.11 If an amount due under these Terms and Conditions is paid after the due date the Customer must pay the Supplier, in addition to the overdue amount:

- (a) interest at the Default Rate calculated based on a 365-day year from the date of the default until the date the amount (together with all accrued interest) is paid in full; and
- (b) all costs and expenses incurred by the Supplier in collecting the overdue amount.

6.12 The Customer's obligation to pay an amount owing applies notwithstanding any delay in the delivery of the Goods.

7 Title and risk

7.1 Risk in the Goods passes to the Customer upon dispatch of the Goods from the Supplier's premises by the Supplier or its agent or representatives.

7.2 Until the Supplier has received payment in full for Goods supplied by the Supplier under this Agreement:

- (a) title to the Goods shall remain with the Supplier;
- (b) until payment in full is received under this Agreement, the Customer holds the Goods as bailee for the Supplier; and (c) the Goods shall, so far as practicable, be kept separate from other goods of the Customer, so as to be readily identifiable as the property of the Supplier.

7.3 Upon default of the Customer of the due performance or observance of any other obligation under these Terms and Conditions, including an Insolvency Event, the Supplier may by notice in writing to the Customer enter upon the Customer's premises, the Delivery Address or any other Customer site to remove any of the Goods to which the Supplier has retained title and for this purpose the Customer shall afford the Supplier all reasonable assistance to locate and take possession of the Goods.

7.4 The Customer acknowledges that by virtue of clause 7.2, the Supplier has or will have a Security Interest in the Goods, the proceeds from the sale of the Goods and the proceeds of any insurance policy for the purposes of the PPSA.

7.5 The Customer also grants the Supplier a security interest in all of the Customer's present and after-acquired property and any proceeds until the Supplier is paid in full under this Agreement.

7.6 The Customer acknowledges that the Supplier may do anything reasonably necessary, including but not limited to registering its Security Interest on the personal property securities register established under the PPSA in order to perfect this Security Interest and comply with the requirements of the PPSA. The Customer agrees to do all things reasonably necessary to assist the Supplier to achieve perfection of this Security Interest under the PPSA.

7.7 The Customer and the Supplier agree that, pursuant to section 115 of the PPSA, the following provisions in the PPSA do not apply in relation to this Security Interest to the extent, if any, mentioned (words in this provision have the same meaning as in the PPSA):

- (a) section 117 (obligations secured by interests in personal property and land);
- (b) section 118 (enforcing Security Interest in accordance with land law decisions), to the extent that it allows a secured party to give a notice to the grantor;
- (c) section 125 (obligation to dispose of or retain collateral);
- (d) section 129 (disposal by purchase);
- (e) section 130 (notice of disposal), to the extent that it requires the secured party to give a notice to the grantor and other secured parties before disposal;
- (f) paragraph 132(3)(d) (contents of statement of account after disposal);
- (g) subsection 132(4) (statement of account if no disposal);
- (h) section 142 (redemption of collateral); and
- (i) section 143 (reinstatement of security agreement).

7.8 The Customer waives its right to receive a verification statement under section 157 of the PPSA.

7.9 In addition to any rights the Supplier may have under Chapter 4 of the PPS Act, the Supplier may, at any time, demand the return of the Goods and shall be entitled without notice to the Customer and without liability to the Customer, to enter any premises where it suspects the Goods may be located in order to search for and remove the Goods without committing a trespass, even though they may be attached or annexed to other Goods or land not the property of the Supplier, and for this purpose the Customer irrevocably licenses the Supplier to enter such premises, undertakes that it will procure any necessary authority to enter from any relevant person and also indemnifies the Supplier from and against all loss suffered or incurred by the Supplier as a result of exercising its rights under this clause except to the extent that the Loss is caused directly by the Supplier gross negligence or fraud. If there is any inconsistency between the Supplier's rights under this clause 9.4(e) and its rights under Chapter 4 of the PPS Act, this clause 9.4(e) prevails.

- i) the Customer acknowledges and warrants that the Supplier has a security interest (for the purposes of the PPS Act) in the Goods and any proceeds described in clause 9.4(d); and
- ii) the security interest arising under this clause attaches to the Goods when the Customer obtains possession of the Goods and the parties confirm that they have not agreed that any security interest arising under this clause 9 attaches at any later time.

7.10 The Customer warrants that it does not intend to use the Goods predominantly for personal, domestic or household purposes.

7.11 The Customer must, at its own cost, insure and keep insured the Goods against such risks as a prudent owner of the Goods would insure at their full cost price, with a reputable insurance company.

7.12 – Intellectual Property

7.12 All Intellectual Property in the Supplier's Materials is owned by or licensed to, and is protected under Australian and international law. The Customer must not use any such Intellectual Property (or any part thereof) or reproduce, adapt, modify, publish or disclose to any third party such Supplier (or any part thereof), except for:

- (a) use of the Supplier Materials for the purpose for which they are supplied;
- (b) use permitted in accordance with these Contract Terms;
- (c) use with the prior written consent of the Supplier; or
- (d) as otherwise permitted by law

7.13. Supplier Material

7.13 All Supplier Materials, except for the Suppliers' standard descriptive specifications, operating instructions, layout and foundation drawings:

- (a) remain the property of the Supplier at all times; and
- (b) must be returned to the Supplier on completion of the contract or on request.
- (c) cannot be used / loaned or utilised by any third party without the written consent of the Supplier.

8 Consignment

8.1 Where the Accepted Order indicates that the Goods will be supplied on a consignment basis, this clause 8 shall apply.

8.2 As soon as practicable and in any event within 10 Business Days of the date of sale of any Goods on consignment the Customer must remit the price to the Supplier for such Goods sold.

8.3 Without limiting clause 7, until the Supplier has received payment in full for Goods supplied by the Supplier under this Agreement:

(a) title to the Goods shall remain with the Supplier;

(b) the Customer shall be at liberty to resell the Goods in the ordinary course of business unless it fails to make any payment to the Supplier when it becomes due, defaults in the due performance or observance of any other obligation under these terms and conditions or suffers an Insolvency Event;

(c) the Customer indemnifies and holds the Supplier harmless to the full extent permitted by law for any Loss whatsoever arising in connection with the possession, use or disposal of the Goods by the Customer or of repossession or attempted repossession by the Supplier; and

(d) the proceeds of sale of each item of Goods must be held by the Customer in a separate account on trust for the Supplier and the Customer is under a duty to account to the Supplier for such proceeds.

The creation of, or any failure of, any such trust shall not in any way limit the obligation of the Customer to pay the Supplier for the Goods.

8.4 Until the Goods are sold, the Customer must: (a) keep the Goods safe and free from deterioration, destruction, loss or harm;

(b) clearly designate the Goods as the property of the Supplier, store them in such a way that they are clearly identified as the property of the Supplier and keep full and complete records of their physical location and the Supplier's ownership; and

(c) the Customer must permit the Supplier to inspect the Goods or any such records at any time on reasonable prior notice.

The Customer must not:

(a) remove, deface or cover up any marks of identification or ownership from the Goods;

(b) misrepresent who is the owner of the Goods; or

(c) in any way assign, charge, lease or otherwise deal with, or create a Security Interest over, the Goods except for the purposes of, and consistent with, this Agreement.

8.6 The Customer must provide the Supplier with a monthly statement by the 15th day of the following month details of all Goods supplied on consignment to the Customer including details of all purchasers, quantities and prices for such Goods sold during the preceding month.

9. Insurance

9.1 Upon risk in the Goods passing to the Customer and until all monies owing under this Agreement by the Customer are paid to the Supplier, the Customer must procure the following insurance policies (Policies):

(a) public liability coverage up to \$20million in any one occurrence; and

(b) Goods replacement coverage up to the replacement value of the Goods.

9.1 The Policies must list the Supplier as an interested party and the Customer must provide the Supplier with a valid certificate of currency on or before the Delivery Date.

9.3 The Customer must not do anything that may provide grounds for an insurer to refuse payment of a claim under the Policies or prejudice the Supplier's rights under the Policies.

9.4 The Customer irrevocably authorises the Supplier:

(a) to receive all money payable in relation to the insurance referred to in this clause 8 or payable by any person in respect of damage to, or loss of, the Goods. For this purpose, the Customer appoints the Supplier as its attorney to make, recover and/or compromise in the Customer's name any claim under that insurance or against any person; and

(b) to appropriate any insurance money or other amount received at the Supplier's option, towards repair and/or replacement of the Goods or towards any money payable by the Customer under this Agreement.

10 Customer Obligations

The Customer warrants and agrees that at the date of this Agreement and until all monies owing under this Agreement by the Customer are paid to the Supplier:

(a) until the Supplier has received payment in full for Goods supplied by the Supplier under this Agreement:

(i) the Goods will only be stored at the Delivery Address or such other Customer sites approved by and notified in writing to the Supplier;

(ii) the Customer must keep the Supplier fully informed of the location of the Goods at all times; (iii) the Goods will be secured and adequately protected against theft and vandalism;

(iv) the Customer will maintain the Goods in good repair and working order using only parts and labour approved by the Supplier; and

(v) the Customer has obtained and will maintain and comply with all Approvals in connection with the Goods;

(b) the Customer has the right, power, authority and entitlement to execute this Agreement and perform the Customer's obligations under this Agreement;

(c) the Customer is not subject to any actual, threatened or pending investigation, action, suit or proceedings by or before any Authority;

(d) any information provided by the Customer to the Supplier prior to the execution of this Agreement was, and remains at the date of the execution of this Agreement, true and correct; and

(e) the Customer is familiar with the risks associated with the Goods.

10.2 The Customer will provide immediate written notice to the Supplier if the Customer becomes aware that a representation or warranty given by the Customer under this clause 10 has become untrue or misleading.

10.3 The Customer acknowledges that the Supplier has entered into this Agreement with the Customer in reliance on the representations and warranties set out in this clause 10.

11 Returns

11.1 The Supplier may, but is not obliged, to accept return of Goods. If accepted, a restocking fee shall be applicable for the cancellation of any order or the return of any Goods for:

(a) 30% on the value of the order or the sale price of the Goods, if the Goods are returned to the Supplier in saleable condition, are unused and are in their original packaging (including pallet) 11.2 Other costs in excess to the restocking fee policies mentioned above that apply include: (a) Repacking costs

(b) Delivery costs, where the Customer has requested the Supplier to collect the Goods on behalf the Customer.

(c) Pre-Preparation of Goods Such as pre- assembly, unpacking of Goods, disassembly into components and any third party contractor costs incurred.

11.3 The following Orders may not be cancelled under any circumstances

(a) Unpacked and/or not in the original manufacturer packaging

(b) Goods that have been used in any form

(c) Non-Stock items/Special Order items

(d) Custom manufactured Goods

(e) Pre-Preparation of Goods such where the Customer has requested services to uncrate Goods, disassemble into components and/or any changes to the Goods from their original state as supplied by the Supplier/manufacturer

(f) After 7 days of invoice date

11.4 The parties agree that the fee constitutes a genuine pre-estimate of the Supplier's loss arising from the cancellation or return of Goods. 11.5 Goods will not be accepted for return without prior written authorisation from the Supplier's representative. Where the Customer delivers Goods for return to the Supplier and, if the Supplier accepts the return of those Goods, the Customer will be given credit to the value of the sale price of those Goods less any applicable fees and charges (subject to clauses 11.1, 11.2, 11.3) if the Goods are returned with-in 7 days of invoice date. Such credit will endure for a maximum of twelve (12) months in Store from the date of first sale to the Customer of the returned Goods

11.6 Where the Supplier rejects the claim for credit for Goods returned, and advises the Customer accordingly, the Customer must make arrangements to collect the Goods at the Customer's expense within fourteen (14) days of notification of the claim being rejected. The Supplier will, unless requested to return the Goods at the Customer's expense within twenty- eight (28) days of notification of the claim being rejected, dispose of the items on behalf of the Customer.

12 Warranties and liability

12.1 The Goods may come with guarantees which cannot be excluded pursuant to the Australian Consumer Law.

12.2 The Supplier makes no express or implied warranties under these Terms and Conditions in relation to the Goods.

12.3 To the maximum extent permitted by law, the Supplier will not be liable for indirect, consequential, special, punitive or exemplary damages including but not limited to loss of profits, loss of business, loss by reason of delay, whether arising in negligence, from breach of contract or otherwise, in connection with this Agreement or the Goods.

12.4 To the maximum extent permitted by law, the Supplier limits its liability for breach of these Terms and Conditions in relation to any particular supply of Goods to the price of the Goods.

12.5 To the maximum extent permitted under the Australian Consumer Law, the Supplier's liability for breach of a Consumer Guarantee, if the Consumer Guarantees apply at law, is limited to any one or more of the following, at the Supplier's election:

(a) In the case of Goods, to:

- (i) the replacement of the Goods or the supply of equivalent Goods;
- (ii) the repair of the Goods;
- (iii) the payment of the cost of replacing the Goods or of acquiring equivalent Goods; or
- (iv) the payment of the cost of having the Goods repaired.

(b) In the case of services, to:

- i) the supplying of the services again; or
- ii) the payment of the cost of having the services supplied again.

12.6 The liability of the Supplier in respect of a breach of or a failure to comply with a Consumer Guarantee will not be limited in the way set out in clause 12.1, 12.2, 12.3, 12.4 and 12.5 if:

- a) the Goods or services supplied are Goods or services 'of a kind ordinarily acquired for personal, domestic or household use or consumption', as that expression is used in section 64A of the Australian Consumer Law;
- b) it is not 'fair or reasonable' for the Supplier to rely on such limitation in accordance with section 64A(3) of the Australian Consumer Law; or
- c) the relevant Consumer Guarantee is a guarantee pursuant to sections 51, 52 or 53 of the Australian Consumer Law.

19.4 Any express warranty offered by the Supplier with respect to the Goods is offered subject to the terms and conditions set out in such warranty, as published on the Supplier's website from time to time.

12.7 The Supplier's liability under this Agreement is reduced to the extent that the Customer contributed to any Loss or Claim.

12.8 This clause 11 continues to bind the parties after this Agreement is terminated.

13 Release and indemnity

13.1 The Customer agrees to use and possess any Goods at its own risk. The Customer agrees that the Supplier bears no responsibility or liability for any Loss to any of the Customer's property (including the Goods).

13.2 To the fullest extent permitted by law the Customer releases and discharges the Supplier and its agents and employees from:

(a) all Claims and demands on the Supplier; and (b) any Loss whatsoever and whenever caused to the Customer or its agents or employees or any third party whether by way of death of, or injury to, any person of any nature or kind, accident or damage to property, delay, financial Loss or otherwise, arising directly or indirectly from or incidental to a breakdown of, or defect in any Goods or any accident to or involving any or their use, operation, repair, maintenance or storage (whether occasioned by the Supplier's negligence or otherwise) or which may otherwise be suffered or sustained in, upon or near any Goods.

13.3 The Customer indemnifies and holds the Supplier harmless to the full extent permitted by law for any Loss whatsoever arising in connection with the supply of and operation of the Goods by the Customer, including any breach of this Agreement.

13.4 Prior to the Supplier's acceptance of any order, the Customer must inform the Supplier of all its requirements including any statutory or regulatory requirements relating to the installation and end use of Goods in the place of intended use. If the Customer fails to inform the Supplier of such requirements, the Customer shall be responsible for, and shall indemnify the Supplier against, any action, claim, demand, loss, damage, cost or expense associated with any failure to meet those requirements.

14 Default and termination

14.1 Each of the following events is an Event of Default, namely:

(a) if the Customer fails to pay any amount due and payable under this agreement on the due date for payment and such failure continues for more than 5 Business Days;

(b) the Customer fails to perform or observe any of the covenants or provisions of this Agreement and (if capable of remedy) such default continues for more than 10 Business Days after notice from the Supplier requiring the Customer to remedy the breach;

(c) the Customer relocates, sells or closes its business without written notice to the Supplier; (d) the Customer suffers an Insolvency Event; (e) where the Customer is a partnership it is dissolved, threatens or resolves to dissolve or is in jeopardy of dissolving; or

(f) the Customer being a natural person dies. 14.2 If an Event of Default occurs the Supplier may at its option:

(a) suspend or withhold supply under this Agreement;

(b) by proceeding by appropriate court action, either at law or in equity, enforce performance by of the applicable terms and provisions of this Agreement or recover damages for the breach concerned; and / or

(c) terminate this Agreement and, the Customer's right to possession of the Goods by notice in writing to the Customer. Upon service of such notice all of the Customer's rights to possess or use the Goods will terminate and the Supplier may, directly or by its agent, take possession of the Goods. Any damages reasonably occasioned by the Supplier taking possession are expressly waived by the Customer.

14.3 Where the Supplier considers that an Event of Default constitutes a breach of a fundamental term of this Agreement, in addition to any other rights, the Supplier may give written notice to the Customer confirming that the Agreement has been repudiated by the Customer and the Supplier may pursue all remedies available to it in connection with such repudiation.

14.4 Without prejudice to the Supplier's right to pursue the Customer for Loss arising from a breach of this Agreement, upon the expiry of this Agreement or early termination under this clause 14 the Customer must immediately pay the Supplier all amounts owing under this Agreement.

15 Force Majeure

15.1 The Supplier will not be liable for any Loss incurred as a result of delay or failure to observe any of these terms and conditions due to an event of Force Majeure. The Supplier's obligations under these Terms and Conditions will be suspended and will resume as soon as the cause of the Force Majeure has ceased to have effect.

16 Privacy

16.1 The Supplier may provide details of this Agreement to a credit reporting agency for the purpose of:

- (a) obtaining a credit report; and
- (b) allowing the credit agency to maintain a file, in respect of the Customer.

16.2 The Supplier will endeavour to take reasonable commercial steps to protect all personal information provided by the Customer in accordance with the Australian Privacy Principles of the Privacy Act 1998 (Cth).

17 Third Party Rights

17.1 The parties acknowledge and agree that some or all of the Goods may be owned by a third party or under finance from a third party (Third Party), giving that Third Party an interest in the relevant Goods (Third Party Rights).

17.2 Where a Third Party's Interest is valid and subsisting, the Customer acknowledges that:

- (a) a person other than the Supplier may be the legal owner of the Goods;
- (b) the Third Party may enforce the terms of this Agreement, as if it were the Supplier;
- (c) the Third Party shall at all times be entitled to register its interest on the PPSR, if applicable; and
- (d) nothing in this Agreement shall limit, reduce, vary or otherwise qualify the rights of the Third Party against the Supplier or the Goods.

18 General

18.1 This Agreement constitutes the entire understanding between the parties and supersedes all prior agreements, understandings and communications, whether written or oral. 18.2 The Agreement operates as a 'standing agreement' and each Accepted Order and/or Invoice issued shall constitute a separate contract for supply of the Goods between the parties and the Supplier may enforce its rights under this Agreement against an Accepted Order or Invoice, multiple Accepted Orders, or Invoices or the Agreement as a whole.

18.3 Except as required by law, the Customer must not disclose to any person without the Supplier's prior written consent the existence of, or details in, the Agreement or any other information the Supplier gives the Customer.

18.4 Unless the parties enter into a new agreement, these Terms and Conditions will govern the future supply of Goods to the Customer and each order constitutes a separate contract for the sale of the Goods and the breach of any one such contract will be deemed a breach of the Agreement as a whole and may be enforced jointly or severally at the Supplier's discretion.

18.5 Except as required by law, the Customer must not disclose to any person without the Supplier's prior written consent the existence of, or details in, the Agreement or any other information the Supplier gives the Customer.

18.6 The Customer may not, without the prior written consent of the Supplier, assign, transfer or grant any Security Interest over, its right, title and interest in or to the Agreement to any person (or agree or purport to do so).

18.7 the Supplier may, without the prior written consent of the Customer, assign, transfer or grant any Security Interest over, its right, title and interest in or to the Agreement to any person (or agree or purport to do so).

18.8 If any provision of the Agreement is illegal or unenforceable in any relevant jurisdiction, it must be enforced to the maximum extent possible, and if unenforceable may be severed for the purposes of that jurisdiction, without affecting its enforceability in any other jurisdiction or the enforceability of any other part of these terms and conditions.

18.9 All waivers must be in writing. A single or partial exercise or waiver by a party of a right relating to these terms and conditions does not prevent any other exercise of that right or the exercise of any other right.

18.10 Except where this Agreement expressly states otherwise, it does not create a relationship of employment, trust, agency or partnership between the parties.

18.11 Time is of the essence in respect of all amounts payable pursuant to these Terms and Conditions.

18.12 The Agreement is governed by and is to be construed in accordance with the laws applicable in the state of New South Wales.

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