

ELECTRIC APPLIANCES

APPARECCHI ELETTRICI



Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48

Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курган (3522)50-90-47
Курск (4712)77-13-04
Липецк (4742)52-20-81
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Новосибирск (383)227-86-73
Ноябрьск (3496)41-32-12

Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Пермь (342)205-81-47
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саранск (8342)22-96-24
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35

Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Улан-Удэ (3012)59-97-51
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93



Dualit.

4 slot toaster

Tostapane 4 fette
Brotröster
Grille pain
Tostadora

art.	cm.	Kg.	kW
49801-04	36x21x22	4,25	2,2



Dualit.

6 slot toaster

Tostapane 6 fette
Brotröster
Grille pain
Tostadora

art.	cm.	Kg.	kW
49801-06	46x21x22	5,1	3



Dualit.

4 slice bun toaster

Tostapane 4 fette
Brotröster
Grille pain
Tostadora

art.	cm.	Kg.	kW
49802-04	36x21x22	4,52	1



Dualit.

6 slice bun toaster

Tostapane 6 fette
Brotröster
Grille pain
Tostadora

art.	cm.	Kg.	kW
49802-06	46x21x22	5,52	1,5



Conveyor Toaster

Tostapane a nastro
Durchlauf-Toaster
Toaster convoyeur
Tostador a túnel

art.	cm.	Kg.	kW
49803-02	37x64x40	20	2,8



Conveyor toaster, CT540 B

Tostapane a nastro doppia uscita
Durchlauftoaster
Toaster convoyeur
Tostador a túnel

art.	cm.	Kg.	kW
49850-20	50x68x34,5	20	2,65



Toaster, BAR 1000

Tostapane
Toast-/Überbackgerät
Toaster
Tostador de pan

art.	cm.	Kg.	kW
49850-65	45x28,5x30,5	10	2



Contact grill, SAVOYE

Grill a contatto
Kontaktgrill
Grill à contact
Grill de contacto

art.	cm.	Kg.	kW
49850-22	33x38,5x22	18	2



**Contact grill, PANINI**

Grill a contatto

Kontaktgrill

Grill à contact

Grill de contacto

art.	cm.	Kg.	kW
49850-21	43x38,5x22	22,5	3

**Contact grill double plate, MAJESTIC**

Grill a contatto doppia piastra

Kontaktgrill, 2 Platten

Grill à contact, 2 plaques

Grill de contacto doble

art.	cm.	Kg.	kW
49850-23	60x38,5x22	33,5	2x2

**Dualit.****Contact sandwich toaster**

Grill a contatto

Sandwich-Toaster

Appareil croque monsieur

Grill de contacto

art.	cm.	Kg.	kW
49806-00	40x22x19	6	1,6

**Contact grill, PANINI XL**

Grill a contatto

Kontaktgrill

Grill à contact

Grill de contacto

art.	cm.	Kg.	kW
49850-19	41x62x34	32	3,6

**Glas ceramic contact grill, GVS 335**

Grill a contatto vetroceramica

Kontaktgrill, Glaskeramik-Platte

Grill à contact vitrocéramique

Grill de contacto vitrocerámica

art.	cm.	Kg.	kW
49850-18	39x60x26	14	3

**Salamander, SEM 600 PDS**

Salamandra

Salamanders mit PDS

Salamandre avec détection de plat

Salamandra con PDS

art.	cm.	Kg.	kW
49850-71	60x64x59	56	3





Hot dog heater, CS 3 E

Scalda würstel

Würstchenwärmer

Chaufe-saucisses

Calentador de salchichas

art.	cm.	Kg.	kW
49850-61	44x30x40	9	0,65



Kebab/Gyros grill, GR 40 E

Griglia kebab/gyros

Elektro-Dönergrill

Gril à kebab/gyros

Asador de kebab/gyros

art.	cm.	Kg.	kW
49850-13	58x66x69,5	15	3,6



Kebab/Gyros grill, GR 60 E

Griglia kebab/gyros

Elektro-Dönergrill

Gril à kebab/gyros

Asador de kebab/gyros

art.	cm.	Kg.	kW
49850-14	58x66x87	25	5,8



Crepe machine, high-capacity, CFE 400

Crepiera tonda, ad alto rendimento

Crêpegerät

Crêpière à haut rendement

Crepera

art.	Ø cm.	h. cm.	Kg.	kW
49850-33	40	20	18	3,6



Double crepe machine, CDE 400

Crepiera doppia

Crêpegerät, 2 Platten

Crêpière double

Crepera 2 placas

art.	Ø cm.	cm.	Kg.	kW
49850-11	40	45x50x24	23	3,6



Eggs boiler, CO 60

Bollitore uova

Eierkocher

Cuiseur à oeuf

Caldera para huevos

art.	cm.	Kg.	kW
49850-36	21,5x43x25,5	4,5	1,2



**Multifunction oven, FC 280**

Forno multifunzione
 Multifunktionsofen
 Four multifunctions
 Horno multifunción

art.	cm.	Kg.	kW
49850-73	46x55x35,5	20	1,5

**Multifunction oven, FC 380 TQ**

Forno multifunzione
 Multifunktionsofen
 Four multifunctions
 Horno multifunción

art.	cm.	Kg.	kW
49850-75	55x55x35,5	22	2,4

**Multifunction oven, FC 60 TQ**

Forno multifunzione
 Multifunktionsofen
 Four multifunctions
 Horno multifunción

art.	cm.	Kg.	kW
49850-76	59,5x61x59	38	3

**Fryer, FD 80 R**

Friggitrice
 Fritteuse
 Friteuse
 Freidora

art.	cm.	kg./H	Kg.	kW
49850-41	26,5x45x36	15	8	3,6

**Fryer, FD 80 DR**

Friggitrice
 Fritteuse
 Friteuse
 Freidora

art.	cm.	kg./H	Kg.	kW
49850-42	59x45x37	30	15	2x3,6

**Fryer, FD 50**

Friggitrice
 Fritteuse
 Friteuse
 Freidora

art.	cm.	kg./H	Kg.	kW
49850-37	21,5x42,5x32	10	5	3,2





Dish-warmer, DW106 / 110

Scaldapiatti
Rechaud
Chauffe plats
Calentador de platos

art.	cm.	Kg.	kW
49850-06	40x21,5x33,5	14	0,65
49850-10	40x21,5x47,5	25	1,3



Ventilated warming display, WD 780 DI

Espositore caldo ventilato
Konvektion-Warme Theke
Présentoir chaud à convection
Expositor caliente con convección

art.	cm.	Kg.	kW
49850-70	78x49x64	35	1,8



Warming display

Vetrina riscaldata
Warmhalte-Vitrine
Vitrine chauffante
Vitrina caliente

art.	GN	cm.	Kg.	kW	range
49850-43	1/1	59x35x28,5	12	0,65	+20 +95°C



Warming display

Vetrina riscaldata
Warmhalte-Vitrine
Vitrine chauffante
Vitrina caliente

art.	GN	cm.	Kg.	kW	range
49850-44	2x 1/1	59x35x39	15	0,65	+20 +95°C



Tapas display

Vetrina antipasti
Vorspeisen-Schaufenster
Vitrine tapas
Vitrina para tapas

art.	cm.	Kg.	W	range
49630-06	145x40x26	33	160	+2/+5°C



Ice cream maker

Macchina per gelato
Eismaschine
Machine à glace
Maquinas helado

art.	cm.	lt.	kg./H	Kg.	kW
49949-19	51x31x35	1,5	3	30	0,4

**Dehydrator for fruits and vegetables**

Disidratatore per frutta e verdura

Dehydratisierapparat

Déshydrateur fruits et légumes

Deshidratador de frutas y verduras

art.	cm.	Kg.	kW	range
49953-02	43,5x29x21	3,6	0,53	+30 +80°C

Supplied with 6 reversible trays. Timer up to 72 hours.
6 vassoi reversibili. Timer fino a 72 ore.

**Smoker, 2 levels**

Affumicatoio a 2 piani

Räucherofen

Fumoir

Ahumador

art.	cm.	Kg.	kW
49850-63	45x45x35	25	1,5

**Table-top cutter**

Cutter da tavolo

Gemüseschneidmaschine

Cutter à légumes

Cortador verduras

art.	cm.	lt.	Kg.	V
49979-03	32x52x62	3	12	115-220-240

Single phase. Anodised aluminium, s/s container and blades, transparent lid.
Monofase. Alluminio anodizzato, contenitore e lame inox, coperchio trasparente.

**Electric peeler**

Pelatrice elettrica

Elektr. Schälmaschine

Eplucheur électrique

Pelador eléctrico

art.	cm.	Kg.
49750-00	25x16x21,5	2

**Dualit.****Waffle iron**

Macchina per cialde

Waffeleisen

Gufrier

Gofrera

art.	cm.	Kg.	kW
49809-00	40x22x19	5,5	1,6





Single waffle iron, GESIMPLE

Macchina per cialde
Waffeleisen mit 1 Platte
Gaufrier simple
Gofrera singular

art.	cm.	Kg.	kW
49850-24	30,5x44x23	22	1,6

Squares 20x25 mm.



Single waffle iron, GESIMPLE

Macchina per cialde
Waffeleisen mit 1 Platte
Gaufrier simple
Gofrera singular

art.	cm.	Kg.	kW
49850-25	30,5x44x23	22	1,6

Squares 15x18 mm.



Single waffle iron, GESIMPLE

Macchina per cialde
Waffeleisen mit 1 Platte
Gaufrier simple
Gofrera singular

art.	cm.	Kg.	kW
49850-26	30,5x44x23	22	1,6

Squares 15x18 mm.



Single waffle iron, GESIMPLE

Macchina per cialde
Waffeleisen mit 1 Platte
Gaufrier simple
Gofrera singular

art.	cm.	Kg.	kW
49850-27	30,5x44x23	22	1,6



Single waffle iron, GES23

Macchina per cialde
Waffeleisen mit 1 Platte
Gaufrier simple
Gofrera singular

art.	cm.	Kg.	kW
49850-03	30,5x44x23	22	1,6



Infrared lamp with warming plate

Lampada ad infrarossi con piano caldo
Infrarot Wärmebrücke mit Wärmeplatte
Lampe infrarouge avec plaque chauffante
Lámpara infrarrojos y placa caliente

art.	GN	cm.	kW
49993-21	1/1	38x53x70	0,5
49993-22	2/1	70x53x71	1,0
49993-23	3/1	103x53x70	1,5

Curved plexiglass fender. Separate switches for plate and lamps. Adjustable thermostat +30°C +90°C. – Parafiato in plexiglass curvo. Interruttori di accensione separati per piano caldo e lampade. Termostato regolabile +30°C +90°C.



Infrared lamp

Lampada ad infrarossi
Infrarot Wärmebrücke
Lampe infrarouge
Lámpara infrarrojos

art.	GN	cm.	kW
49993-01	1/1	38x53x70	0,25
49993-02	2/1	70x53x71	0,50
49993-03	3/1	103x53x70	0,75

Curved plexiglass fender. – Parafiato in plexiglass curvo.

SS

SS



SS

Warming plate

Piano caldo
Wärmeplatte
Plaque chauffante
Placa caliente

art.	GN	cm.	kW
49993-11	1/1	33x53x6	0,25
49993-12	2/1	66x53x6	0,50
49993-13	3/1	132x53x6	0,75

Adjustable thermostat +30°C +90°C. – Termostato regolabile +30°C +90°C.



SS

Table with hot box

Tavolino con box termico
Tisch mit Hot Box
Table avec hot box
Carrito con hot box

art.	Ø cm.	h. cm.	W
44094-02	90/54,6	77	500

Table with fold down flaps. – Tavolo con flaps pieghevoli.



SS

Table with hot box

Tavolino con box termico
Tisch mit Hot Box
Table avec hot box
Carrito con hot box

art.	Ø cm.	h. cm.	W
44094-04	90/54,6	78,6	500

Table with fold down flaps. With capsizable top for stacking when not in use.
Tavolo con flaps pieghevoli. Ribaltabile e impilabile quando non in uso.



SS

Table with hot box

Tavolino con box termico
Tisch mit Hot Box
Table avec hot box
Carrito con hot box

art.	Ø cm.	h. cm.	W
44094-06	90/73	76	500

Table with fold down flaps. Foldable for saving space when not in use. – Tavolo con flaps pieghevoli. Pieghevole per ridurre l'ingombro quando non in uso.

**Mixer/liquidiser combi unit**

Combi mixer/frusta
Kombigerät
Combiné mixeur-fouet
Brazo triturador/batidor, unidad combinada

art.	h. cm.	Kg.	kW	rpm
49907-01	79	4,95	0,35	15000

For containers up to 100 liters. – Per contenitori fino a 100 litri.

**Liquidiser**

Mixer
Stabmixer
Mixeur
Brazo triturador

art.	h. cm.	Kg.	kW	rpm
49907-06	55,5	1,45	0,25	15000

For containers up to 30 liters. – Per contenitori fino a 30 litri.





Wall rack

Supporto murale
Wandständer
Support mural
Soporte mural

art.

49907-AA



Mini mixer

Mini mixer
Mini-Stabmixer
Mini mixeur
Mini batidora

art.	h. cm.	Kg.	kW	rpm
49808-00	40	0,78	0,45	12500-14000

SS

ABS



Liquidiser

Mixer
Stabmixer
Mixeur
Brazo triturador

art.	h. cm.	Kg.	kW	rpm
49911-24	24	1,4	0,27	2000-12500
49916-25	25	3,0	0,27	2300-9600
49916-35	35	3,3	0,35	2300-9600
49916-45	45	4,9	0,44	1500-9000
49916-55	55	5,2	0,75	9000



Mixer/liquidiser combi unit

Combi mixer/frusta
Kombigerät
Combiné mixeur-fouet
Brazo triturador/batidor, unidad combinada

art.	h. cm.	Kg.	kW	rpm
49911-19	19	1,9	0,25	2000-12500
49911-30	30	3,1	0,30	2300-9600
49911-35	35	5,9	0,44	1500-9000
49911-45	45	6,1	0,50	1500-9000



Juice extractor J80 Ultra

Centrifuga
Fruchtpresse
Centrifugeur-presse agrumes
Centrifugadora/exprimidor jugos

art.	cm.	kg./H	Kg.	kW	rpm
49949-20	23,5x42x50,5	60	11	0,7	3000



Vegetable preparation machine CL 50 Ultra

Tagliaverdure
Gemüseschneidmaschine
Coupe-légumes
Cortador verduras

art.	cm.	Kg.	kW	rpm
49940-01	30x36x55,5	15	0,55	375

Suitable also for cutting mozzarella. For cutting discs contact our customer service. – Ideale anche per tagliare mozzarella. Per i dischi di taglio contatta il ns customer service.



**Cutter & vegetable slicer R301 Ultra**

Combinato cutter/tagliaverdure
 Gemüseschneid/- u. Schälmaschine
 Cutter/Coupe-légumes
 Cortador verduras

art.	cm.	lt.	Kg.	kW	rpm
49942-01	28,5x36x40	3,7	14	0,65	1500

For cutting discs contact our customer service.
 Per i dischi di taglio contatta il ns customer service.

**Cutter & vegetable slicer R502 VV**

Combinato cutter/tagliaverdure
 Gemüseschneid/- u. Schälmaschine
 Cutter/Coupe-légumes
 Cortador verduras

art.	cm.	lt.	Kg.	kW	rpm
49942-03	35,5x30x65,5	5,5	30	1,3	300-3500

For cutting discs contact our customer service.
 Per i dischi di taglio contatta il ns customer service.

**Table-top cutter R4**

Cutter da tavolo
 Gemüseschneidmaschine
 Cutter à légumes
 Cortador verduras

art.	cm.	lt.	Kg.	kW	rpm
49943-01	21x32x43	4,5	17	0,9	1500/3000

**Table-top cutter R5 plus**

Cutter da tavolo
 Gemüseschneidmaschine
 Cutter à légumes
 Cortador verduras

art.	cm.	lt.	Kg.	kW	rpm
49943-02	28x34x48	5,5	24	1,2	1500/3000

**Emulsifier-mixer Blixer 4**

Omogeneizzatore
 Mixergerät
 Emulsionneur-mixer
 Omogenizador/emulsificador

art.	cm.	lt.	Kg.	kW	rpm
49944-01	46x22,5x30,5	4,5	18	1	1500/3000

**Emulsifier-mixer Blixer 4 VV**

Omogeneizzatore
 Mixergerät
 Emulsionneur-mixer
 Omogenizador/emulsificador

art.	cm.	lt.	Kg.	kW	rpm
49944-02	46x22,5x30,5	4,5	18	1,1	300-3500





Sieving juicer C80

Centrifuga
Passiermaschine
Centrifugeuse
Centrifugadora

art.	cm.	kg./H	Kg.	kW	rpm
49946-01	61x36x54	50	21	0,65	1500



Citrus fruit squeezer

Spremiagrumi
Zitruspresse
Presse agrumes
Exprimidor cítricos

art.	cm.	Kg.	kW	rpm
49922-01	20x30x35	5	0,13	1500



Citrus fruit squeezer

Spremiagrumi
Zitruspresse
Presse agrumes
Exprimidor cítricos

art.	cm.	Kg.	kW	rpm
49922-02	20,5x30,5x49	10	0,23	1500-1800



Citrus fruit squeezer

Spremiagrumi
Zitruspresse
Presse agrumes
Exprimidor cítricos

art.	cm.	Kg.	kW	rpm
49922-03	20x30x38	10	0,23	1500-1800



Citrus fruit squeezer

Spremiagrumi
Zitruspresse
Presse agrumes
Exprimidor cítricos

art.	cm.	Kg.	kW	rpm
49922-04	24x40x49	10	0,275	1500-1800



Juice extractor

Centrifuga, spremisucchi
Fruchtpresse
Centrifugeur-presse agrumes
Centrifugadora/exprimidor jugos

art.	cm.	Kg.	kW	rpm
49922-06	26x47x45	16	0,8	3000-3300



**Ice crusher**

Spaccaghiaccio
Eiszerstosser
Broyeur à glace
Triturador de hielo

art.	cm.	Kg.	kW	rpm
49922-08	24x35x47	10	0,13	73-89

**Drink Mixer**

Frullino frappè
Getränkemixer
Shaker électrique
Batidora para batidos

art.	cm.	Kg.	kW	rpm
49949-09	18,6x18x53	6	0,12	8000-16000

Equipped with 3 stirrers and 2 bowls, s/s and polycarbonate.
Fornito di 3 utensili agitatori e 2 bicchieri, inox e polycarbonato.

**Blender**

Frullatore
Getränkemixer
Mixeur
Licuadora

art.	cm.	lt.	Kg.	kW	rpm
49922-22	30x22x56,6	2	11	1,2	500-15000
49922-23	30x22x56,6	4	11	1,2	500-15000

Stainless steel bowl. – Bicchieri inox.



**BPA
FREE**

Blender

Frullatore
Getränkemixer
Mixeur
Licuadora

art.	cm.	lt.	Kg.	kW	rpm
49922-20	30x22x56,6	2	11	1,2	500-15000
49922-21	30x22x56,6	4	11	1,2	500-15000

Clear bowl BPA Free. – Bicchieri trasparente BPA Free.



**BPA
FREE**

Blender

Frullatore
Getränkemixer
Mixeur
Licuadora

art.	cm.	Kg.	kW
49922-09	20x47x44	9	3

Clear bowl BPA Free. – Bicchieri trasparente BPA Free.

**Citrus fruit squeezer**

Spremiagrumi
Zitruspresse mit Spritzschutz
Presse agrumes
Exprimidora

art.	cm.	Kg.	kW	rpm
49958-00	31x22x34	8	0,3	1400





Lever citrus fruit squeezer

Spremiagrumi a leva
Zitruspresse mit Pressarm
Presse agrumes à levier
Exprimidora

art.	cm.	Kg.	kW	rpm
49959-00	31x22x35	9	0,34	1400



Blender

Frullatore
Getränkemixer
Mixeur
Licuadora

art.	cm.	lt.	Kg.	kW	rpm
49956-01	20x20x46	1,7	4	0,4	10000>15000

Plastic bowl. – Bicchieri plastica.



Blender

Frullatore
Getränkemixer
Mixeur
Licuadora

art.	cm.	lt.	Kg.	kW	rpm
49957-00	23x23x52	3	5,5	1	12000>22000

Stainless steel bowl. – Bicchieri inox.



Ice crusher

Tritaghiaccio
Eiszerstosser
Broyeur à glace
Trituradora de hielo

art.	cm.	Kg.	kW	rpm
49960-00	42x21x29	11	0,34	1400



Drink mixer

Frullino
Getränkemixer
Shaker électrique
Licuadora

art.	cm.	lt.	Kg.	kW	rpm
49955-01	20x22x50	0,8	2,8	0,12	15000

Plastic bowl. – Bicchieri plastica.



Rice steamer

Cuoci riso a vapore
Reiskocher
Cuit riz
Olla arrocera

art.	Ø cm.	h. cm.	lt.	kW
49954-21	5,0	35	21	3





SS

Steamer

Vaporiera

Dampfer

Cuit vapeur

Olla para cocinar al vapor

art.	Ø cm.	h. cm.	lt.	Kg.	V	kW
49954-18	38	46	15	7	230	2

+70°C +80°C

SS

Water boiler with tap

Bollitore per acqua con rubinetto

Wasserkocher mit Hahn

Chauffe-eau avec robinet

Calentador de agua con grifo

art.	Ø cm.	h. cm.	lt.	Kg.	V	kW
49954-20	37	48	20	5,7	230	2,1

+30°C +100°C**Planetary mixer**

Impastatrice planetaria

Knet- u. Schlagmaschine

Batteur-mélangeur

Batodira planetaria

art.	cm.	lt.	Kg.	kW	rpm
49947-08	30x40x58	7,6	27	0,18	1420

3 speeds. Timer 0-15 min. – 3 velocità. Timer 0-15 min.**Planetary mixer**

Impastatrice planetaria

Knet- u. Schlagmaschine

Batteur-mélangeur

Batodira planetaria

art.	cm.	lt.	Kg.	kW	rpm
49945-05	38x31x45,5	5	15	0,75	40>260

10 speeds. – 10 velocità.

SS

Microwave oven - PROG

Forno microonde

Mikrowelle

Four à micro-ondes

Microonda

art.	cm.	lt.	Kg.	kW
49997-12	54,2x46,1x32,9	30	18	1,6

5 power levels. Time key X2. Digital timer. 3 cooking stages, 5 power levels. 10 programmable keys. 20 programs.

5 livelli di potenza, da 200 a 1000W. Tasto tempo X2. Timer digitale. 3 stadi cottura e 5 livelli di potenza. 10 tasti programmabili. 20 programmi.



SS

Microwave oven - SELF

Forno microonde

Mikrowelle

Four à micro-ondes

Microonda

art.	cm.	lt.	Kg.	kW
49997-13	54,2x46,1x32,9	30	18	1,6

Time key X2. Digital timer. "START" button preprogrammed "1 minute" at full power. Parameters customizable.

Tasto tempo X2. Timer digitale. Tasto "START" pre-programmato "1 minuto" a piena potenza. Parametri pre-impostati personalizzabili.





Sous-vidé cooking device

Apparecchio per cottura sottovuoto

Sous-Vide Garer

Cuiseur bain marie - sous vide

Equipo para cocinar al vacío

art.	cm.	lt.	Kg.	kW
49954-22	36x29,2x29	11	5,9	0,85

Cooks food in vacuum-sealed pouches submerged in a water bath held at a precisely-controlled temperature from 30°C to 100°C.

Per cuocere a bagnomaria in buste sottovuoto. La temperatura è mantenuta precisamente costante e può essere regolata da 30°C a 100°C.



SS

Sous-vidé water bath

Apparecchio per cottura sottovuoto

Sous-Vide Garer

Cuiseur bain marie - sous vide

Equipo para cocinar al vacío

art.	cm.	lt.	Kg.	kW
49952-08	22x25x38	8	4	0,8

LED touch screen controls. The temperature can be set between 30 and 90°C and time between 0 and 99 hours. Stainless steel lid and wire rack included.

Controlli touchscreen a LED. La temperatura può essere impostata tra 30 e 90°C, tempo tra 0 e 99 ore. Coperchio e griglia in acciaio inossidabile inclusi.



Soft cooker

Apparecchio per cottura sottovuoto

Sous-Vide-Garer

Thermoplongeur

Máquina para cocinar al vacío

art.	cm.	Kg.	kW
49851-10	16,4x22x41,5	8	0,2

Stainless steel structure. Suitable for containers up to 60 liters. Min. height of the tank 180 mm, electronic temperature control with 1/10°C precision, adjustable temperature 0>95°C. Pump for water circulation. Acoustic timer. Possibility to memorize up to 20 programs. Level sensor for lack of water.

Struttura in acciaio inox. Per recipienti fino a 60 litri. Altezza minima del recipiente 180 mm, controllo elettronico della temperatura con precisione al 1/10°C, temperatura regolabile 0>95°C. Pompa per la circolazione dell'acqua. Timer acustico. Possibilità di memorizzare fino a 20 programmi. Sensore di livello per mancanza acqua.



**Induction cooker TC 3500**

Piastra ad induzione
Induktionsplatte
Plaque à induction
Placa de inducción

art.	cm.	Kg.	kW
49998-35	35,5x46x11	5,5	3,5

Stainless steel body, Schott Ceran surface. Thermocontrol. 12 power levels. Temperature preselection 60-240°C. Timer 23 hours 59 min.
Corpo in acciaio inox, piano Schott Ceran. Thermocontrol. 12 livelli di potenza. Preselezione temperatura 60-240°C. Timer 23 ore 59'.

**Induction cooker**

Piastra ad induzione
Induktionsplatte
Plaque à induction
Placa de inducción

art.	cm.	Kg.	kW
18162-RA	30x37x10	6	2,7

Stainless steel body, Schott ceran surface. Timer 0-180 min. 10 power levels. Temperature range 60-240°C. – Corpo inox, piano Schott ceran. Timer 0-180 min. 10 livelli di potenza. Temperatura 60-240°C.

**Induction cooker, to be built into counter**

Piastra ad induzione da incasso
Induktionsplatte, thekeneinbau
Plaque à induction encastrable
Placa de inducción para emportar

art.	cm.	Kg.	kW
18162-RB	36X38x12,5	5,7	3,5

Schott ceran surface. Timer 0-180 min. 10 power levels. Temperature range 60-240°C. – Piano Schott ceran. Timer 0-180 min. 10 livelli di potenza. Temperatura 60-240°C.

**Induction cooker, to be built into counter**

Piastra ad induzione da incasso
Induktionsplatte, thekeneinbau
Plaque à induction encastrable
Placa de inducción para emportar

art.	cm.	Kg.	kW
49998-20	35,5x35,5x6	3,4	2

Schott ceran surface. 5 power levels. Temperature range 60-240°C.
Piano Schott ceran. 5 livelli di potenza. Temperatura 60-240°C.

**Induction station**

Stazione induzione
Induktionsstation
Station d'induction
Estación inducción

art.	Ø cm.	cm.	V	W
49999-04	24	35,4x32,5x19	220-240	900

Induction plate with temperature regulator 60>140°C. Black metal support, walnut wood insert and stainless steel frame.
Piastra a induzione con regolatore di temperatura 60>140°C. Supporto in metallo nero, inserto in legno di noce e cornice inox.

NEW

**Coffee percolator**

Percolatore per caffè
Kaffee-Perkolator
Percolateur à café
Percolator de café

art.	Ø cm.	h. cm.	lt.	W
49846-05	28	38,5	4,5	950
49846-09	28	38,5	9,2	950
49846-15	33	54,0	15,0	1650

SS





SS

Samovar PYRAMID

Samovar
Samovar
Samovar
Samovar

art.	cm.	lt.	W
49856-04	35,5x30x45,2	4+1,2	2500

Teapot with strainer. Cable length approx. 130 cm. With 2 heating elements 2000W and 500W. – Teiera con colino. Lunghezza cavo circa 130 cm. Con 2 resistenze 2000W e 500W.



SS

Samovar 2017

Samovar
Samovar
Samovar
Samovar

art.	cm.	lt.	W
49854-03	31x27,5x48,5	3+1,2	1500

Teapot with strainer, cable length approx. 130 cm.
Teiera con colino. Lunghezza cavo circa 130 cm.



SS

Samovar ROMANOV

Samovar
Samovar
Samovar
Samovar

art.	cm.	lt.	W
49855-05	34x27x59	5+1,3	1800

Teapot with strainer. Cable length approx. 100 cm. With 2 heating elements 1300W and 500W. – Teiera con colino. Lunghezza cavo circa 100 cm. Con 2 resistenze 1300W e 500W.



SS

Samovar 3006C

Samovar
Samovar
Samovar
Samovar

art.	cm.	lt.	W
49854-06	35,5x30x45,2	6+1,5	2500

Teapot with strainer. With 2 heating elements 2000W and 500W.
Teiera con colino. Con 2 resistenze 2000W e 500W.



SS

Samovar SORAYA

Samovar
Samovar
Samovar
Samovar

art.	cm.	lt.	W
49855-10	35,2x44,5x69	10+1,6	3000

Teapot with strainer. Cable length approx. 130 cm. With 2 heating elements 2300W and 700W. – Teiera con colino. Lunghezza cavo circa 130 cm. Con 2 resistenze 2300W e 700W.



SS

Samovar KATHARINA

Samovar
Samovar
Samovar
Samovar

art.	cm.	lt.	W
49855-15	39,5x44,5x74,5	15+2	3000

Teapot with strainer. Cable length approx. 130 cm. With 2 heating elements 2300W and 700W. – Teiera con colino. Lunghezza cavo circa 130 cm. Con 2 resistenze 2300W e 700W.





SS

Chocolate fountain

Fontana cioccolato
Schokoladenbrunnen
Fontaine à chocolat
Fuente para chocolate

art.	Ø cm.	h. cm.	lt.	W
42982-08	38	80	3,5	370

230V-50Hz-Amps 1,6A. Minimum quantity of chocolate necessary for operation is about 3.5 kg, the maximum is 8 kg. – Quantità minima di cioccolato richiesta per funzionare è di circa 3,5 kg e può contenerne fino a 8 kg.



PP

SS

Soup kettle

Zuppiera
Suppenwärmer
Marmite à soupe
Marmita para sopa

art.	Ø cm.	h. cm.	lt.	W
49847-38	38	36,5	10	450-550

**Soup kettle**

Zuppiera
Suppenwärmer
Marmite à soupe
Marmita para sopa

art.	Ø cm.	h. cm.	lt.	W
49847-08	33	37	10	400

**Raclette maker**

Macchina per raclette
Raclette Tischgerät
Appareil à raclette
Máquina raclette

art.	cm.	V	W
42420-06	44,5x21,5x30	230	850

Foldable model with transport hook. 2 heating ramps, adjustable height. Suitable for cheese size 1/6 to 1/3 of a wheel. In stainless steel and painted steel. – Modello pieghevole con gancio di trasporto. 2 rampe di riscaldamento, altezza regolabile. Adatto per formaggi da 1/6 a 1/3 di una forma. In acciaio inossidabile e acciaio verniciato.

**Raclette maker**

Macchina per raclette
Raclette Tischgerät
Appareil à raclette
Máquina raclette

art.	cm.	V	W
42420-08	46x26,5x40	230	850

Tiltable and easily removable cheese holder. Heating block adjustable height. Ideal for 6-8 people, 1/2 shape. Cheese holder in stainless steel and epoxy painted steel structure. – Porta formaggio inclinabile e facilmente rimovibile. Blocco riscaldante regolabile in altezza. Ideale per 6-8 persone, 1/2 forma. Porta formaggio in acciaio inossidabile e struttura in acciaio verniciato epossidico.

**Raclette maker, 4 pans**

Macchina per raclette, 4 padelle
Raclette Tischgerät, 4 Pfannen
Appareil à raclette, 4 poêlons
Máquina raclette

art.	cm.	W
41318-00	51x10x12	600

Non-stick upper plate for all cooking (vegetables, meats, etc.).
Piastra superiore antiaderente per tutte le cotture (verdure, carne, ecc.).





Sugar lamp

Lampada per zucchero

Zuckerlampe

Lampe à sucre

Lámpara para azúcar

art.	cm.	Kg.
47840-11	61x41x50	6,4

Stainless steel. Infrared lamp, 3 selection powers 500-1000-1500W. Cable included. – Acciaio inox. Lampada infrarossi con 3 potenze selezionabili, 500-1000-1500W. Incl. cavo di alimentazione.



Spray gun

Pistola

Sprühpistole

Pistolet

Pistola

art.	ml.	Kg.	W	rpm
47848-07	700	1,1	60	280

Usable for hot liquids max. 65 °C. Equipped with nozzle 0,6 mm.
Per liquidi caldi max. 65°C. Bocchetta in dotazione da 0,6 mm.



ABS

Tempering unit

Temperatrice

Temperiergerät

Tempéreuse

Templadora

art.	Ø cm.	h. cm.	lt.
47698-01	20,5	21,2	1,7

For ice cream parlours, ideal for chocolate coatings of ice creams on sticks. Can be used straight on the counter. Removable anodized aluminum tank.
Per gelaterie, ideale per coperture in cioccolato di gelati e semifreddi su stecco. Può essere utilizzato direttamente sul banco. Vasca estraibile in alluminio anodizzato.



ABS

Tempering unit

Temperatrice

Temperiergerät

Tempéreuse

Templadora

art.	Ø cm.	h. cm.	lt.
47698-02	26	16	1,8

Mini dry melter, allows to process tiny chocolate quantities without any waste. Practical removable tank. – Mini scioglitore a secco, adatto per piccole produzioni senza sprechi. Pratica vasca estraibile.



SS

ABS

Tempering unit

Temperatrice

Temperiergerät

Tempéreuse

Templadora

art.	cm.	lt.
47698-03	40x24x13,5	3,6
47698-06	40x33x13,5	6,0

Analog tempering units. Housing made with heat-resistant plastic. Removable stainless steel tank. UK/US/JAPAN/AUSTRALIA/CHINA wirings upon request.
Temperatrici analogiche. In materiale plastico termoresistente. Vasca inox removibile. Su richiesta cablaggio GB/USA/GIAPPONE/AUSTRALIA/CINA.



SS

ABS

Tempering unit, digital

Temperatrice digitale

Temperiergerät, digital

Tempéreuse digitale

Templadora digital

art.	cm.	lt.
47698-07	40x33x13,5	6,0

Made of heat-resistant plastic material, stainless steel tank and lid, thermal probe for chocolate temperature control. Tempering manually adjustable or following the 3 programs depending on the type of chocolate: white, milk and dark. – In materiale plastico termoresistente, vasca e coperchio in acciaio inox, sonda termica per la regolazione della temperatura del cioccolato. Temperaggio regolabile manualmente o seguendo i 3 programmi in base al tipo di cioccolato: bianco, al latte e fondente.



**Airbrush compressor**

Compressore per penna aerografa

Airbrush Kompressor

Compresseur

Compresor

art.	cm.	W
47844-06	16x30x23	200

Cap. 4 bar.**Caramelizer**

Caramellizzatore

Caramelisier-Eisen

Carameliseur

Quemador

art.	Ø cm.	W
47847-10	10	0,65
47847-12	12	1,00

**Caramelizer**

Caramellizzatore

Caramelisier-Eisen

Carameliseur

Quemador

art.	l. cm.	W
47847-23	23	1,5

**Meat mincer**

Tritacarne

Fleischwolf

Hachoir

Picadora de carne

art.	cm.	Kg.	kW
49921-00	18x42x43	6	0,35

**Gravity slicing machine**

Affettatrice a gravità

Schräg Aufschnittmaschine

Trancheuse à gravité

Cortadora de gravedad

art.	Ø cm.	cm.	Kg.	rpm
49975-19	19,5	52x36x31,5	10	300
49975U19*	19,5	52x36x31,5	10	300

***Extra CE. Built-in blade sharpener. – Extra CE. Affilatoio fisso.****Gravity slicing machine**

Affettatrice a gravità

Schräg Aufschnittmaschine

Trancheuse à gravité

Cortadora de gravedad

art.	Ø cm.	cm.	Kg.	rpm
49975-25	25	62x42,5x37	15,5	300
49975U25*	25	62x42,5x37	15,5	300

***Extra CE. Built-in blade sharpener. – Extra CE. Affilatoio fisso.**



Gravity slicing machine

Affettatrice a gravità

Schräg Aufschnittmaschine

Trancheuse à gravité

Cortadora de gravedad

art.	Ø cm.	cm.	Kg.	rpm
49975-22	22	58x40,5x34	10	300
49975U22*	22	58x40,5x34	10	300

***Extra CE. Built-in blade sharpener. – Extra CE. Affilatoio fisso.**



Gravity slicing machine

Affettatrice a gravità

Schräg Aufschnittmaschine

Trancheuse à gravité

Cortadora de gravedad

art.	Ø cm.	cm.	Kg.	rpm
49975-30	30	65x49,5x44	23	300
49975U30*	30	65x49,5x44	23	300

***Extra CE. Built-in blade sharpener. – Extra CE. Affilatoio fisso.**



Gravity slicing machine

Affettatrice a gravità

Schräg Aufschnittmaschine

Trancheuse à gravité

Cortadora de gravedad

art.	Ø cm.	cm.	Kg.	rpm
49975-35	35	89x58,5x48	36	260
49975U35*	35	89x58,5x48	36	260

***Extra CE. Built-in blade sharpener. – Extra CE. Affilatoio fisso.**



Vertical slicing machine

Affettatrice verticale

Vertikal Aufschnittmaschine

Trancheuse verticale

Cortadora vertical

art.	Ø cm.	cm.	Kg.	rpm
49974-25	25	53x52x50	24	300
49974U25*	25	53x52x50	24	300

***Extra CE. – Extra CE.**



Vertical slicing machine

Affettatrice verticale

Vertikal Aufschnittmaschine

Trancheuse verticale

Cortadora vertical

art.	Ø cm.	cm.	Kg.	rpm
49974-30	30	53x52x50	27	300
49974U30*	30	53x52x50	27	300

***Extra CE. – Extra CE.**





SS

Sieve

Passaverdura
Passiergerät
Moulin
Molino

art.	Ø cm.	h. cm.	kg./H	Kg.	W
49879-37	37	108	300	23,5	600

Threephase motor 380V. Disc 3 mm. – Motore trifase 380V. Griglia 3 mm.



SS

Can opener

Apriscatole
Dosenöffner
Ouvre-boîte
Abrelatas

art.	cm.	Kg.
49814-00	44x25x75	13

**Dual speed motor. Opens all can shapes from 50 to 270 mm height.
Motore a 2 velocità. Per formati scatola da 50 a 270 mm di altezza.**



SS

Knife sterilizer

Sterilizzatore per coltelli
Messerentkeimer
Armoire de sterilisation
Esterilizador para cuchillos

art.	cm.	W
49871-10	57,5x17x60	15

Plexiglas door, magnetic lock. Timer setting from 0 up to 2 hours. Door with stop device when opening. Protection IP 24.



SS

Knife sterilizer

Sterilizzatore per coltelli
Messerentkeimer
Armoire de sterilisation
Esterilizador para cuchillos

art.	cm.	W
49871-20	103x17x60	30

Porta in plexiglas, chiusura magnetica. Programmabile da 0 a 2 ore. Dispositivo d'arresto all'apertura porta. Indice di protezione IP 24.



Edlund

Knife sharpener

Affilacoltelli
Messerschleifapparat
Aiguiseur
Afilador

art.	cm.	Kg.	W	rpm
49872-00	25x10x12	4	172	1550

**ABS knife guide. Pressure sensitive motor shuts down automatically.
Guida in ABS estraibile. Motore con dispositivo autobloccante.**

**Knife sharpener**

Affilacoltelli
Messerschleifapparat
Aiguiseur
Afilador

art.	cm.	Kg.
49741-15	23x33x16	6,4
49741-07	23x16x16	4,6

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48

Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курган (3522)50-90-47
Курск (4712)77-13-04
Липецк (4742)52-20-81
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижегород (831)429-08-12
Новокузнецк (3843)20-46-81
Новосибирск (383)227-86-73
Ноябрьск (3496)41-32-12

Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Пермь (342)205-81-47
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саранск (8342)22-96-24
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35

Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Улан-Удэ (3012)59-97-51
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
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