



COOKING TECHNOLOGY

REFRIGERATORS

WAREWASHERS

SMALL APPLIANCES



Professional Kitchen Equipment

BARTSCHER — THE FULL PRODUCT RANGE

Dear Sir/Madam, dear customers,

We have been following our guiding principle for more than 140 years, and it has proven itself to be timeless: Quality counts. We deliver high-quality products at an attractive price performance- ratio. We continually adjust our portfolio to meet your demands and requirements and we are also able to introduce the latest trends. The following applies equally to our long-standing clients as well as potential customers: everything we do is geared towards the best support for you and your business.

Based on this, we have compiled a catalogue range once again this year, which makes the work and the processes involved in a modern commercial kitchen with high-performance equipment possible, easier and streamlined. The result of this can be found here across 336 pages with over 1800 products, including lots of product innovations.

We are also offering you something new with regards to service: we have realised a complete relaunch of our website. For this reason, we are pleased to present you the Bartscher brand as well as our extensive product range in an optimised look and feel at www.bartscher.com.

As a registered specialist dealer, you can use many helpful functions, such as the simple „quick order“ option, the ability to monitor the order process and lots more. We describe more of the helpful functions at our new website in detail on pages 6 and 7.

Whether you prefer online or offline: by purchasing a product from the Bartscher brand, you are making a conscious decision for excellent quality, intelligent solutions and the highest level of service orientation.

Our qualified team will be looking forward to provide professional assistance concerning the choice of an individual appliance or with the complex and individual planning process for a kitchen. We support you in making commercial kitchens and snack bars efficient, functional and ergonomically designed at the same time.

We are here to help and gladly contribute to your success.




Andreas Heumüller
Managing Director


Markus Kosfeld
Head of Marketing



Bartscher GmbH Experience and competence since 1876

Bartscher GmbH is a supplier of professional kitchen equipment. Since the company was founded in 1876 and the expansions of the family business in the sixties, Bartscher GmbH has consistently taken steps towards becoming a market leading kitchen supplier in Germany.

HISTORY

- 1876** Establishment of the business in Geseke, Germany
- 1959** Commencement of catering equipment sales throughout Germany
- 1971** A new warehouse is set up in Geseke, Germany
- 1978** Planning and construction of a new plant in Salzkotten, Germany
- 2004** Addition of an office wing
- 2006** Setup of a new warehouse with training facilities and a showroom
- 2011** Establishment of a paternoster system for faster and more efficient spare part supply
- 2012** Addition of an office wing
- 2014** Extension by three additional paternoster units for approximately 8.000 spare parts
- 2014** Extension in export shipment area



- 1 Germany, Salzkotten
- 2 The Netherlands, Nieuwegein
- 3 France, Reims
- 4 Switzerland, Küsnacht am Rigi
- 5 Austria, Salzburg-Hallwang
- 6 Poland, Warsaw
- 7 Ukraine, Ivano-Frankivsk
- 8 China, Shanghai

Bartscher - International

Strong in Europe: subsidiaries in various European countries enable us to guarantee a convincing full product range, a comprehensive range of services and outstanding support at any time.

Trade Fair Calendar 2018

We will be once again presenting the latest trends at all major national and international trade fairs in 2018. Visit us and test our selection of our equipment.

Our exhibition and training centre in Salzkotten, Germany and in Hallwang-Mayrwies (near Salzburg, Austria) are at your disposal for product presentations and training all year round.



INTERNORGA, Hamburg 2017

January

08. - 11. HORECAVA, Amsterdam

February

03. - 07. INTERGASTRA, Stuttgart

March

09. - 13. INTERNORGA, Hamburg

21. - 23. EUROGASTRO, Warsaw

May

15. - 17. UNITI expo, Stuttgart

September

10. - 13. FAFGA, Innsbruck

16. - 18. GULFHOST, Dubai

October

expected early
october PIR, Moscow

28. - 31. GastRo, Rostock

November

expected early
november FORECH, Kiev

10. - 14. ALLES FÜR DEN GAST, Salzburg



Professional kitchen equipment from Bartscher means:

- ✓ A well-known brand
- ✓ Robust quality and good service
- ✓ A comprehensive range of products
- ✓ Excellent price-performance ratio

This is the 6th time in succession that we won the coveted "BEST of Market" readers' award for service, quality and price-performance. We would like to thank our customers for this. To receive this is great and at the same stimulates us to always do our best.

The listing of rewards is long: The readers of the "first class", "GVmanager" and "24 Stunden Gastlichkeit" trade journals voted us into 3rd place in the "Cooking technology" category in 2012, while in 2013 - 2017 we made it into 1st place in the "Kitchen aids" category.

TESTMAGAZIN-URTEIL Bartscher A150668 GUT 88,8 % Im Test: 8 Kontaktgrills Testurteile: 2x sehr gut, 4x gut, 2x befriedigend www.etm-testmagazin.de Heft 12/2017	TESTMAGAZIN-URTEIL Bartscher FW10 GUT 91,2 % Im Test: 13 Fleischwölfe Testurteile: 1x sehr gut, 12x gut www.etm-testmagazin.de Heft 11/2015
TESTMAGAZIN-URTEIL Bartscher A150670 SEHR GUT 92,0 % Im Test: 18 Kontaktgrills Testurteile: 2x sehr gut, 15x gut, 1x befriedigend www.etm-testmagazin.de Heft 12/2015	TESTMAGAZIN-URTEIL Bartscher 610835 GUT 85,4 % Im Test: 11 Kombi-Mikrowellen Testurteile: 2x sehr gut, 9x gut Heft 09/2014
TESTMAGAZIN-URTEIL Bartscher Induktion MS400 GUT 88,9 % Im Test: 8 Milchaufschäumer mit bedienbarem Heizsockel Testurteile: 1x sehr gut, 7x gut Heft 07/2015	TESTMAGAZIN-URTEIL Bartscher Art.-Nr. 150525 GUT 89,5 % Im Test: 9 Reiskocher Testurteile: 1x sehr gut, 8x gut www.etm-testmagazin.de Heft 08/2015

Quality pays off

The ETM test magazine also repeatedly assessed our products very positive. For example, our Microwave oven 610835 and also the Mincer FW10 were rated as "GOOD" and our Panini grill as "VERY GOOD".

Our service for you

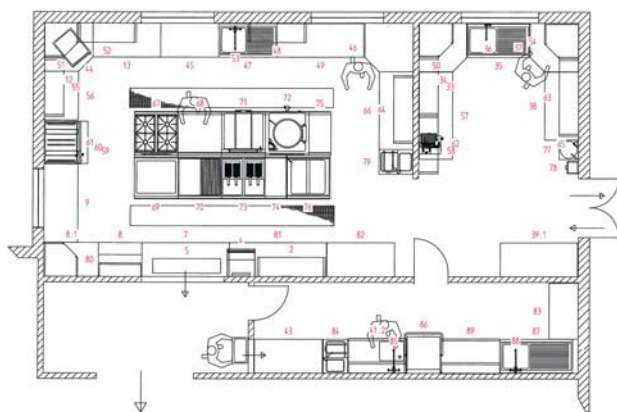
Service is very important to Bartscher: whether with expert advice, modern logistics or our quick and effective customer service - customer satisfaction is always our priority.

Professional project management

Are you planning to build a new catering kitchen or are you thinking about adapting the cooking area to your needs?

We will be pleased to help you to implement your ideas. Whether with a requirements analysis and function analysis, concept development and project drawings as well as quotations and installation drawings. We will be also pleased to provide advisory support preparing tender documents.

Our professional team in the project department is happy to be at your disposal: projekt@bartscher.com



WE ARE THE RIGHT PARTNER FOR YOU, BECAUSE

1

LONG-TERM INDUSTRY EXPERIENCE

We are as reliable as our products: We have been meeting the highest consulting and technology requirements for 141 years. Bartscher stands for experience and competence in professional kitchen equipment.

2

COMPREHENSIVE PRODUCT RANGE

We offer everything professionals can dream of: from complete solutions for professional kitchens to exclusive Hi-light Salamanders and small appliances. Our product portfolio is unique. Our large-scale warehouse ensures a high availability.

3

CUSTOMER FOCUS

We feel committed to fulfill your high requirements. Your contact person will help and support you. A competent and easy-to-reach hotline completes our service offer.

4

EXTENSIVE SERVICE PACKAGE

Our fast and effective after sales service minimises eventual downtimes of your devices. We make sure that your customers won't miss a thing.

5

QUALITY

Solid design, perfect finish and ergonomics are our guiding principles. Our devices are designed to meet the requirements of professionals, being highly durable, easy to clean and last but not least energy-efficient.



UNSER SORTIMENT



AKTUELLES

PUBLIKATIONEN

HANDELSPARTNER

SERVICE & KUNDENDIENST

ÜBER UNS

KONTAKT

Serie 600

Serie 650

Serie 700

Serie 900

Herde

Kombidämpfer

Heissluftöfen

Salamander

Kochen



NEUE SERIE 900

WEITERE INFORMATIONEN



OUR NEW ONLINE SHOP

Is available for you around the clock on 365 days of the year – welcome to the new online shop for the Bartscher brand!

More than 1800 products from the area of commercial kitchen technology are waiting to be discovered by you. Registered trade specialists have easy access to the whole product range and will be able to find numerous practical features, which make the choice and purchase of Bartscher products simple.

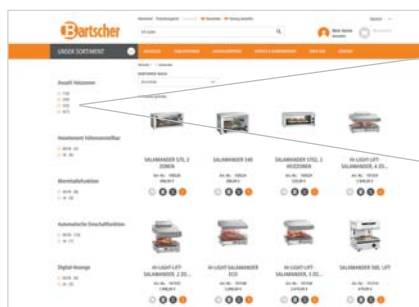
Find out for yourself: www.bartscher.com

"Finding" made easy

By the use of the free text search, suitable suggestions will be provided to meet your search term whilst the detailed faceted search, supports you in finding your desired product efficiently. Also searching for topics such as barbecuing, keeping warm, coffee & co. or thermal solutions leads you to suitable hits.

On the product detail pages, in addition to the product images and the technical data, you will also find further useful information: operating instructions, exploded-view drawings, data sheets etc. can all be downloaded easily as pdf-files – for every single product from our range.

A further helpful tool for your purchase decision is the product comparison option. Up to three appliances can be compared here in a clearly arranged way. Within this, the respective delta is highlighted in colour.



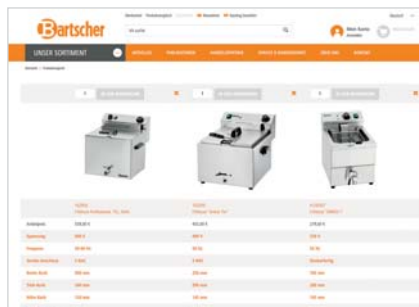
Anzahl Heizzonen

- ☐ 1(3)
- ☐ 2(4)
- ☐ 3(3)
- ☐ 4(1)



PRODUKTDATEN

- Datenblatt
- Bedienungsanleitung
- Schaltplan
- Explosionszeichnung



Keep track of things

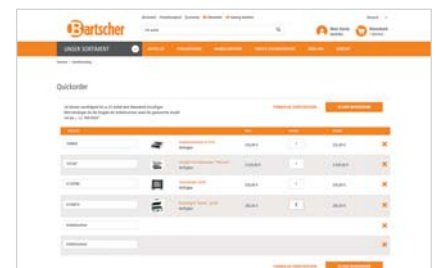
If you want to keep different appliances in mind, then the practical memo option is helpful. After you have made your decision, then you can add the chosen appliances or relevant accessories directly to your shopping basket from here. Additionally, you can create different memos, e.g. sorted by client or technology area, so that you can maintain an overview of your complex research or compilations and systematically make your decision.



Even more service

Registered customers also have access to further practical functions after logging in: by using the quick order function, up to 25 products can be placed in your shopping basket in a quick and easy way.

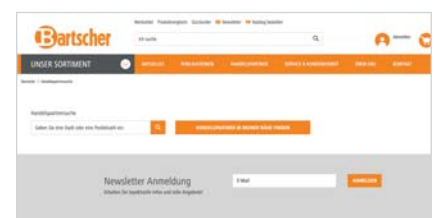
In the extensive "my account" area, you can find information about the order process, incl. tracking and tracing deliveries, amongst other things. With this, you can track exactly where your order is whilst it is out for delivery. Your net purchase price and the availability of the products is also shown in your personal area, as well as the advanced payment options.



Support for specialist dealers

The online shop has been designed to support specialist dealers in their day-to-day business with all the available functions. These functions are a good way of expanding and enriching the in-store consultation with the online channel.

Customers who are interested in Bartscher products can find out information on the website and can establish directly contact with a local trade partner by using the specialist dealer search feature.



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Logistical expertise

We stock the complete product range in our modern, high bay warehouse and this allows us to process your orders within a short period of time. Fast deliveries are immediately carried out by freight forwarders or postal service providers.



Fast service

Available immediately: We use an advanced microprocessor-controlled paternoster system to organise our spare parts warehousing.

With an optimum use of space we are able to keep more than 16.000 spare parts in stock and deliver them on demand.

Service is important to us and extends beyond the rapid supply of spare parts.

IMPORTANT INFORMATION

Our general terms and conditions are valid for all deliveries only.
Statements of weight do not include packing and transport materials/equipment, (Euro Pallets, One Way Pallets etc).

Technical specifications are subject to change without notice.
All prices are given in Euro, not including delivery charges or value added tax.

Repairs to small appliances:
small appliances must be returned to the factory or to your specialist dealer for repair.

Information about new products and special offers can be found at: www.bartscher.com

Bartscher GmbH
Franz-Kleine-Str. 28
33154 Salzkotten
Germany

Entry level hobs - The Bartscher entry level hobs combine the comfort of the "big ones" - in a space-saving manner on five cooking areas, with a spacious multifunctional oven. An ideal cooking solution wherever you want to serve your guests with tasty meals on special occasions or recurrent events, e.g. in small gastronomy, club houses or for the ambitious hobby chef.

- ✓ Gas stove made of CNS 18/10
- ✓ Cast-iron grids
- ✓ Gas burners with safety pilot
- ✓ Electronic single-hand ignition
- ✓ Legs are height adjustable

- ✓ Electric multifunction oven with grill
- ✓ Oven door double vitrification
- ✓ Oven enamelled
- ✓ Preset to natural gas H, propane jets are enclosed

B	D	B
C		A

A 1,0 kW C 3,0 kW
 B 1,75 kW D 3,7 kW
 11,2 kW power total

Gas stove 5FL EBO-1*

Size: W 900 x D 600 x H 850-900 mm
 5 gas burners: 1 x 1 kW / 2 x 1,75 kW / 1 x 3 kW / 1 dual circuit burner 3,7 kW

Electric multifunction oven

Volume of oven: 105 litres, W 690 x D 400 x H 340 mm
 Temperature range: 60 °C to 250 °C
 Power: gas 11,2 kW
 Power: electric 3,35 kW / 230 V 50 Hz
 Includes 1 grid, 1 baking tray, 1 wok attachment
 Weight: 67,2 kg
 GTIN 4015613678023

■ **Code-No. 1509951**

■ **Euro 1.398,-** ■ **R1**

Baking tray

Size: W 682 x D 408 x H 27 mm
 Weight: 1,89 kg
 GTIN 4015613658612

■ **Code-No. 150988**

■ **Euro 35,-** ■ **R1**

Oven grid

Size: W 684 x D 404 x H 40 mm
 Weight: 1,19 kg
 GTIN 4015613664514

■ **Code-No. 150989**

■ **Euro 19,-** ■ **R1**



Preset to natural gas H

- ✓ Electric stove made of CNS 18/10
- ✓ Glass-Ceramic cooktop
- ✓ Stainless steel legs are height adjustable
- ✓ Multifunction oven with grill and timer

- ✓ Oven door triple vitrification
- ✓ Oven light
- ✓ Stainless steel handles
- ✓ Oven with black enamel

Electric stove, 5 cooking zones EBO*

Size: W 900 x D 600 x H 890-910 mm
 Total power: 11,4 kW / 400 V 50/60 Hz 3 NAC
 5 cooking zones:
 1x two-circular cooking zone: Ø 120/210 mm, 0,7/2,1 kW
 1x cooking zone in the middle: Ø 170/265, 1,4/2,2 kW
 1x cooking zone Ø 210 mm, 2,2 kW
 2x cooking zone Ø 145 mm each 1,2 kW

Electric multifunction oven, 2,5 kW

Volume of oven: 100 litres, W 635 x D 435 x H 360 mm
 Temperature range: 50 °C to 250 °C
 Weight: 76 kg
 GTIN 4015613469621

■ **Code-No. 155660**

■ **Euro 2.498,-** ■ **R1**

Baking tray

Size: W 587 x D 376 x H 20 mm
 Weight: 1,14 kg
 GTIN 4015613658650

■ **Code-No. 150956**

■ **Euro 65,-** ■ **R1**

Oven grid

Size: W 666 x D 360 x H 19 mm
 Weight: 1,01 kg
 GTIN 4015613656557

■ **Code-No. 150606**

■ **Euro 22,-** ■ **R1**



*The device is not suitable for continuous commercial use.

GAS STOVES

Gas cookers - Cooking with gas like a pro

The advantages of using a gas cooker speak for themselves: The flame can be exactly regulated, the heat is instantly available, precise cooking using almost any shape of the pot is perfectly possible - be it pans, pots or woks - they can all be used with ease.



Gas stove GHU 4110

- ✓ Gas stove made of CNS 18/10
- ✓ Gas burners with safety pilot
- ✓ Manual ignition
- ✓ Electric convection oven 1/1 GN
- ✓ Stainless steel legs are height adjustable
- ✓ Easy cleaning:
 - Burner recess with detachable drip collecting tray
 - Drawer underneath the burner recess
- ✓ Preset to natural gas H, propane jets are enclosed



Gas stove 4 burners GHU 4110 with electric convection oven 1/1 GN

Size: W 700 x D 700 x H 850-910 mm

Power: gas 21 kW

4 gas burners:

2 x 3,5 kW, 2 dual circuit burners with 7 kW each

Electric convection oven 1/1 GN

Steam extractor

W 560 x D 390 x H 340 mm

3,1 kW / 230 V 50 Hz

Temperature range: 50 °C to 300 °C

Timer: 0 - 120 minutes

Includes 1 grid, 2 baking trays, stainless steel

Weight: 100,8 kg

GTIN 4015613616940

■ **Code-No. 2819991**

■ **Euro 2.449,-** ■ R1

Tray 1/1 GN

Size:

W 530 x D 325 x H 20 mm

Weight: 1,45 kg

GTIN 4015613271729

■ **Code-No. A101185**

■ **Euro 21,-** ■ R2

Grid 1/1 GN

Size:

W 530 x D 325 x H 10 mm

Weight: 0,95 kg

GTIN 4016098175250

■ **Code-No. A101091**

■ **Euro 29,-** ■ R2



Preset to
natural gas H

B	A
A	B



A 3,5 kW
B 7,0 kW (dual circuit burners)

21,0 kW power total



Gas stoves MFG

- ✓ Gas stove made of stainless steel
- ✓ Heavy cast-iron grills
- ✓ Gas burners with safety pilot
- ✓ Manual ignition
- ✓ Pilot flame
- ✓ Electric oven 2/1 GN
- ✓ Stainless steel legs are height adjustable
- ✓ Stainless steel handles
- ✓ Preset to natural gas H, propane jets are enclosed

Gas stove 4 burners MFG 7340 with electric oven 2/1 GN

Size: W 800 x D 700 x H 910-955 mm
 Power: gas 19,0 kW
 4 gas burners: 2 x 3,5 kW / 2 x 6,0 kW
Electric oven 2/1 GN
 Top and bottom heat, steam extractor
 W 650 x D 580 x H 260 mm
 6,0 kW / 400 V 50-60 Hz 2 NAC
 Temperature range: 100 °C to 300 °C
 Includes 1 grid
 Weight: 108,4 kg
 GTIN 4015613632315
Code-No. 1582001
Euro 2.698,- | R1

B	A
A	B



A 3,5 kW
 B 6,0 kW

19,0 kW power total



Gas stove 6 burners MFG 7060 with open base frame

Size: W 1200 x D 700 x H 910-955 mm
 Power: gas 28,5 kW
 6 gas burners: 3 x 3,5 kW / 3 x 6,0 kW
 Weight: 79,2 kg
 GTIN 4015613635033
Code-No. 1582101
Euro 2.498,- | R1

B	A	B
A	B	A



A 3,5 kW
 B 6,0 kW

28,5 kW power total



Devices are preset to natural gas H

Gas stove 6 burners MFG 7360 with electric oven 2/1 GN and open base frame

Size: W 1200 x D 700 x H 910-955 mm
 Power: gas 28,5 kW
 6 gas burners: 3 x 3,5 kW / 3 x 6,0 kW
Electric oven 2/1 GN
 Top and bottom heat, steam extractor
 W 650 x D 580 x H 260 mm
 6,0 kW / 400 V 50-60 Hz 2 NAC
 Temperature range: 100 °C to 300 °C
 Open base frame W 352 x D 535 x H 380 mm
 Includes 1 grid
 Weight: 129,4 kg
 GTIN 4015613635040
Code-No. 1582201
Euro 3.249,- | R1



Tray 2/1 GN

Size:
 W 650 x D 530 x H 20 mm
 Weight: 2,7 kg
 GTIN 4015613271699
Code-No. A101181
Euro 39,- | R2

Grid 2/1 GN

Size:
 W 650 x D 530 x H 10 mm
 Weight: 1,93 kg
 GTIN 4016098175267
Code-No. A101092
Euro 46,- | R2



Series 600 Imbiss

High performance cooking appliances achieved through practical space efficient modular construction.

Construction and configuration to meet your requirements.

Appliances made from high quality chrome nickel steel 18/10 for long service life with compact construction.

- ✓ Devices and base frames are completely made of CNS 18/10
- ✓ Construction depth 600 mm, module-wise either 400 mm or 600 mm width
- ✓ Devices height without chimney 290 mm - height with chimney 425 mm
- ✓ Compact design
- ✓ Modular architecture can be combined easily
- ✓ Variable arrangement of base frames
- ✓ Electric or gas model
- ✓ Devices are preset to liquid gas, natural gas jets are enclosed
- ✓ Ideal energy efficiency
- ✓ Perfect in function
- ✓ Easy cleaning
- ✓ Attractive design
- ✓ Series also compatible with counter attachment hood
- ✓ Device linking via wedge crosspiece



- ✓ 3,5 kW burner
- ✓ 6,0 kW burner

- ✓ Device linking via wedge crosspiece



- ✓ A capable Snack-device in the smallest space

- ✓ Counter attachment hood for series 600 Imbiss available on request



Gas stove 4 burners with electric multifunction oven

W 600 x D 600 x H 900 mm

Power: gas 19,0 kW

4 flames:

2 x 3,5 kW burners

2 x 6,0 kW burners

with pilot flame

Electric multifunction oven

Convection - grill - top and bottom heat

Volume of oven: 58 l

W 450 x D 380 x H 315 mm, 2,2 kW / 230 V 50 Hz

Temperature range: 50 °C to 250 °C

Oven door double vitrification

Includes 1 grid, 1 baking tray

Weight: 58,5 kg

GTIN 4015613547510

■ **Code-No. 1315563**

■ **Euro 2.498,-** ■ R1

B	A
A	B



A 3,5 kW

B 6,0 kW

19,0 kW power total



Preset to
liquid gas

Electric stove, 4 hot-plates with electric multifunction oven

W 600 x D 600 x H 900 mm

4 hot-plates each 2,0 kW, Ø 185 mm

Power: 10,2 kW / 400 V 50 Hz 3 NAC

Electric multifunction oven

Convection - grill - top and bottom heat

Volume of oven: 58 l

W 450 x D 380 x H 315 mm, 2,2 kW

Temperature range: 50 °C to 250 °C

Oven door double vitrification

Includes 1 grid, 1 baking tray

Weight: 58 kg

GTIN 4015613547527

■ **Code-No. 131764**

■ **Euro 2.359,-** ■ R1



Electric stove, 4 heating zones with electric multifunction oven

W 600 x D 600 x H 900 mm

Glass-Ceramic cooktop

4 cooking zones:

2 x 2,5 kW, Ø 230 mm

1 x 1,8 kW, Ø 180 mm

1 x 1,2 kW, Ø 145 mm

Power: 10,2 kW / 400 V 50 Hz 3 NAC

Electric multifunction oven

Convection - grill - top and bottom heat

Volume of oven: 58 l

W 450 x D 380 x H 315 mm, 2,2 kW

Temperature range: 50 °C to 250 °C

Oven door double vitrification

Includes 1 grid, 1 baking tray

Weight: 58 kg

GTIN 4015613547534

■ **Code-No. 132870**

■ **Euro 3.498,-** ■ R1



Baking tray

Size: W 444 x D 362 x H 34 mm

Weight: 1,02 kg

GTIN 4015613658667

■ **Code-No. 132646**

■ **Euro 35,-** ■ R1

Oven grid

Size: W 443 x D 350 x H 10 mm

Weight: 0,46 kg

GTIN 4015613658674

■ **Code-No. 132647**

■ **Euro 27,-** ■ R1

SERIES 600 IMBISS



Devices are preset to liquid gas

Gas cooker, 2 burners

W 400 x D 600 x H 290 mm

Power: 9,5 kW

1 x 3,5 kW burner

1 x 6,0 kW burner

with pilot flame

Weight: 19,5 kg

GTIN 4015613547541

■ **Code-No. 1317433**

■ **Euro 949,-** ■ R1

Gas cooker, 4 burners

W 600 x D 600 x H 290 mm

Power: 19,0 kW

2 x 3,5 kW burners

2 x 6,0 kW burners

with pilot flame

Weight: 30,3 kg

GTIN 4015613547558

■ **Code-No. 1317463**

■ **Euro 1.429,-** ■ R1



Electric cooker, 2 plates

W 400 x D 600 x H 290 mm

fast hot-plates each 2 kW: Ø 180 mm

Power: 4 kW / 400 V 50 Hz 2 NAC

Weight: 16,6 kg

GTIN 4015613309989

■ **Code-No. 131722**

■ **Euro 798,-** ■ R1

Electric cooker, 4 plates

W 600 x D 600 x H 290 mm

fast hot-plates each 2 kW: Ø 180 mm

Power: 8 kW / 400 V 50 Hz 3 NAC

Weight: 29,6 kg

GTIN 4015613310008

■ **Code-No. 131734**

■ **Euro 1.129,-** ■ R1



A 1,2 kW

B 1,8 kW

C 2,5 kW

Electric cooker, 2 heating zones

W 400 x D 600 x H 290 mm

Glass-Ceramic cooktop

Cooking zone : 1 x 2,5 kW, 1 x 1,8 kW

Power: 4,3 kW / 400 V 50/60 Hz 3 NAC

Weight: 17 kg

GTIN 4015613418193

■ **Code-No. 131800**

■ **Euro 1.549,-** ■ R1

Electric cooker, 4 heating zones

W 600 x D 600 x H 290 mm

Glass-Ceramic cooktop

Cooking zone: 2 x 2,5 kW, 1 x 1,8 kW, 1 x 1,2 kW

Power: 8,0 kW / 400 V 50/60 Hz 3 NAC

Weight: 25 kg

GTIN 4015613418209

■ **Code-No. 131850**

■ **Euro 2.349,-** ■ R1

Electric bain marie

W 400 x D 600 x H 290 mm

Basin size: 3 x 1/4 GN, 150 mm deep

Temperature range: 30 °C to 85 °C

Power: 1,4 kW / 230 V 50 Hz 1 NAC

Weight: 17,6 kg

GTIN 4015613310084

■ **Code-No. 131760**

■ **Euro 1.049,-** ■ R1



Delivered without GN containers
and without connecting crosspiece

Electric bain marie

W 600 x D 600 x H 290 mm

Basin size: 1 x 1/1 GN, 2 x 1/4 GN, 150 mm deep

Temperature range: 30 °C to 85 °C

Power: 2,8 kW / 230 V 50 Hz 1 NAC

Weight: 28 kg

GTIN 4015613310091

■ **Code-No. 131770**

■ **Euro 1.349,-** ■ R1



Work element

W 400 x D 600 x H 290 mm

with drawer W 320 x D 480 x H 180 mm

Weight: 28 kg

GTIN 4015613548005

■ **Code-No. 131905**

■ **Euro 559,-** ■ R1



Work element

W 600 x D 600 x H 290 mm

with drawer W 520 x D 480 x H 180 mm

Weight: 30 kg

GTIN 4015613548012

■ **Code-No. 131915**

■ **Euro 659,-** ■ R1





Electric deep fat fryer with 1 basin 6 litres

W 400 x D 600 x H 290 mm
Power: 3,3 kW / 230 V 50 Hz 1 NAC
with fixed heating element
Weight: 17,8 kg
GTIN 4015613309699

■ **Code-No. 131306**

■ **Euro 1.149,-** ■ R1



Substitute basket 6L

W 190 x D 270 x H 120 mm
Weight: 0,75 kg
GTIN 4015613658681

■ **Code-No. 131308**

■ **Euro 69,-** ■ R1



Electric deep fat fryer with 2 basins each 6 litres

W 600 x D 600 x H 290 mm
Power: 6,6 kW / 400 V 50/60 Hz 3 NAC
with fixed heating element
Weight: 29 kg
GTIN 4015613433264

■ **Code-No. 131413**

■ **Euro 1.998,-** ■ R1



Electric deep fat fryer with 1 basin 8 litres

W 400 x D 600 x H 290 mm
Power: 6,3 kW / 400 V 50 Hz 3 NAC
with swivelling heating element
Weight: 21 kg
GTIN 4015613433240

■ **Code-No. 131415**

■ **Euro 1.598,-** ■ R1

Substitute basket 8L small

W 110 x D 280 x H 100 mm
Weight: 0,62 kg
GTIN 4015613658704

■ **Code-No. 131418**

■ **Euro 72,-** ■ R1

Substitute basket 8L large

W 225 x D 275 x H 100 mm
Weight: 0,8 kg
GTIN 4015613658711

■ **Code-No. 131419**

■ **Euro 79,-** ■ R1

Electric deep fat fryer with 2 basins each 8 litres

W 600 x D 600 x H 290 mm
Power: 12,6 kW / 400 V 50 Hz 3 NAC
with swivelling heating element
Weight: 34 kg
GTIN 4015613433257

■ **Code-No. 131425**

■ **Euro 2.598,-** ■ R1

Gas deep fat fryer with 1 basin 8 litres

W 400 x D 600 x H 290 mm

Power: 6,7 kW

Weight: 25 kg

GTIN 4015613433028

■ **Code-No. 1315113**

■ **Euro 1.949,-** ■ R1

Substitute basket 8L small

W 115 x D 290 x H 120 mm

Weight: 0,69 kg

GTIN 4015613658728

■ **Code-No. 131514**

■ **Euro 62,-** ■ R1

Substitute basket 8L large

W 227 x D 290 x H 120 mm

Weight: 0,99 kg

GTIN 4015613658735

■ **Code-No. 131515**

■ **Euro 79,-** ■ R1



Gas deep fat fryer with 2 basins each 8 litres

W 600 x D 600 x H 290 mm

Power: 13,4 kW

Weight: 42 kg

GTIN 4015613433271

■ **Code-No. 1315213**

■ **Euro 3.249,-** ■ R1



Fatsafe

Frying fat filter

see catalogue page 194, 195

Gas lava rock grill

W 600 x D 600 x H 290 mm

Power: 7,3 kW

height-adjustable grid

Weight: 49 kg

GTIN 4015613309972

■ **Code-No. 1317003**

■ **Euro 2.098,-** ■ R1

Lava rock

7 kg bag

GTIN 4015613182049

■ **Code-No. 100611**

■ **Euro 49,-** ■ R1



✓ Lava rocks for first filling included



Devices are preset
to liquid gas

SERIES 600 IMBISS



Electric griddle plate, smooth

hard chromium-plated, special steel for better heat conductivity
W 400 x D 600 x H 290 mm
Roasting surface: 390 x 440 mm
Power: 3,6 kW / 230 V 50 Hz 1 NAC
Weight: 29,2 kg
GTIN 4015613547572

■ **Code-No. 132115**

■ **Euro 1.819,-** ■ R1



Electric griddle plate, smooth

hard chromium-plated, special steel for better heat conductivity
W 600 x D 600 x H 290 mm
Roasting surface: 590 x 440 mm
2 heating zones, separately adjustable
Power: 7,2 kW / 400 V 50 Hz 3 NAC
Weight: 47 kg
GTIN 4015613547589

■ **Code-No. 132125**

■ **Euro 2.198,-** ■ R1

Electric griddle plate, 1/2 smooth 1/2 grooved

W 600 x D 600 x H 290 mm
Roasting surface: 590 x 440 mm
2 heating zones, separately adjustable
Power: 7,2 kW / 400 V 50 Hz 3 NAC
Weight: 45 kg
GTIN 4015613547596

■ **Code-No. 132255**

■ **Euro 1.998,-** ■ R1



Sealing plug

Material: plastic, white
Size: Ø 40 mm, height 50 mm
Weight: 0,065 kg
GTIN 4015613632384

■ **Code-No. 132257**

■ **Euro 39,-** ■ R1

Combi-Scraper

for all steel plates and grids
exchangeable blade
Weight: 0,2 kg
GTIN 4015613605500

■ **Code-No. 529712**

■ **Euro 13,-** ■ R1



Substitute blade for combi-scraper

Weight: 0,004 kg
GTIN 4015613658377

■ **Code-No. 529723**

■ **Euro 3,-** ■ R1



Gas griddle plate, smooth

hard chromium-plated, special steel for better heat conductivity
W 400 x D 600 x H 290 mm
Roasting surface: 390 x 440 mm
Power: 4,6 kW
Weight: 33,2 kg
GTIN 4015613547602

■ **Code-No. 1311413**

■ **Euro 1.998,-** ■ R1

Gas griddle plate, smooth

hard chromium-plated, special steel for better heat conductivity
W 600 x D 600 x H 290 mm
Roasting surface: 590 x 440 mm
2 heating zones, separately adjustable
Power: 7,6 kW
Weight: 49 kg
GTIN 4015613547619

■ **Code-No. 1311813**

■ **Euro 2.379,-** ■ R1



Devices are preset to liquid gas

Base frame with 2 drawers

W 400 x D 550 x H 580 mm
height-adjustable feet: max. 50 mm
Drawer: 309 x 500 x 150 mm
Weight: 21 kg
GTIN 4015613310190
| Code-No. 131954
| Euro 879,- | R1



Device connecting bar

GTIN 4015613323787
| Code-No. 132060
| Euro 31,- | R1



Base frame, open with intermediate shelf

W 400 x D 550 x H 580 mm
height-adjustable feet: max. 50 mm
Weight: 13,5 kg
GTIN 4015613310138
| Code-No. 131924
| Euro 389,- | R1

Base frame, open with intermediate shelf

W 600 x D 550 x H 580 mm
height-adjustable feet: max. 50 mm
Weight: 16 kg
GTIN 4015613310145
| Code-No. 131926
| Euro 419,- | R1

Base frame, open with intermediate shelf

W 800 x D 550 x H 580 mm
height-adjustable feet: max. 50 mm
Weight: 19 kg
GTIN 4015613548067
| Code-No. 131925
| Euro 519,- | R1



Base cabinet with swing door and intermediate shelf

W 400 x D 550 x H 580 mm
height-adjustable feet: max. 50 mm
Weight: 16 kg
GTIN 4015613310169
| Code-No. 131944
| Euro 519,- | R1

Base cabinet with swing door and intermediate shelf

W 600 x D 550 x H 580 mm
height-adjustable feet: max. 50 mm
Weight: 20 kg
GTIN 4015613310176
| Code-No. 131946
| Euro 609,- | R1

Base cabinet with swing door and intermediate shelf

W 1000 x D 550 x H 580 mm
height-adjustable feet: max. 50 mm
Weight: 29 kg
GTIN 4015613310183
| Code-No. 131940
| Euro 859,- | R1

SERIES 650 SNACK



Series 650 Snack

A cooking range for the professional kitchen.

Distinguished through optimal energy efficiency, high performance appliances and design allowing ideal cleaning efficiency. Modular construction means units can be combined easily and in varied arrangements. Appliances made entirely from chrome nickel steel 18/10.

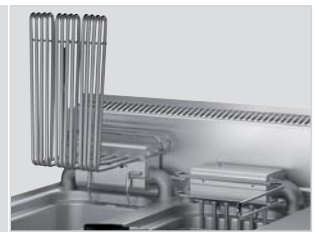
- ✓ Devices and base frames are completely made of CNS 18/10
- ✓ Construction depth 650 mm, height 870 mm (incl. base frame)
- ✓ Devices width 400 mm, 600 mm, 700 mm or 800 mm,
- ✓ Devices height without chimney 295 mm - height with chimney 485 mm
- ✓ Modular architecture is true to scale and can be combined easily
- ✓ Variable arrangement of base frames
- ✓ Electric or gas model
- ✓ Gas stoves with pilot flame

- ✓ Devices are preset to liquid gas, natural gas jets are enclosed
- ✓ Ideal energy efficiency
- ✓ Robust design
- ✓ Functional design, easy cleaning
- ✓ Attractive appearance
- ✓ Ideal series also applicable for counter top hoods
- ✓ Device linking via wedge crosspiece



- ✓ High-performance devices for little required space

- ✓ Electric deep fat fryer with swivelling heating element



- ✓ Device linking via wedge crosspiece

- ✓ Snack-hoods for Snack-devices 650 mm deep available on request



4 burner gas stove with electric convection oven 1/1 GN

W 700 x D 650 x H 870 mm

Power Gas: 18,0 kW

4 burners: 2 x 3,5 kW, 2 x 5,5 kW
with pilot flame

Electric oven 1/1 GN,

W 570 x D 490 x H 295 mm

4,2 kW / 400 V 50/60 Hz 3 NAC

Control range: 110 °C to 280 °C

Accessories: 1 grid, 1 baking tray

Weight: 71,8 kg

GTIN 4015613548760

■ **Code-No. 1151143**

■ **Euro 2.798,-** ■ R1

B	A
A	B



A 3,5 kW

B 5,5 kW

18,0 kW power total



Preset to
liquid gas

Electric stove, 4 hot-plates with electric convection oven 1/1 GN

W 700 x D 650 x H 870 mm

Total power: 12,4 kW / 400 V 50/60 Hz 3 NAC

4 hot-plates:

2 x 2,6 kW, Ø 220 mm

2 x 1,5 kW, Ø 180 mm

Electric oven 1/1 GN,

W 570 x D 490 x H 295 mm

4,2 kW / 3 NAC 400 V

Control range: 110 °C to 280 °C

Accessories: 1 grid, 1 baking tray

Weight: 70 kg

GTIN 4015613548791

■ **Code-No. 115058**

■ **Euro 2.649,-** ■ R1



Electric stove, 4 heating zones with electric convection oven 1/1 GN

W 700 x D 650 x H 870 mm

Total power: 12,2 kW / 400 V 50/60 Hz 3 NAC

Glass-Ceramic cooktop

4 cooking zones:

2 x 2,5 kW, Ø 220 mm

1 x 1,8 kW, Ø 180 mm

1 x 1,2 kW, Ø 145 mm

Electric oven 1/1 GN,

W 570 x D 490 x H 295 mm

4,2 kW / 3 NAC 400 V

Control range: 110 °C to 280 °C

Accessories: 1 grid, 1 baking tray

Weight: 64 kg

GTIN 4015613548814

■ **Code-No. 115059**

■ **Euro 3.398,-** ■ R1



Baking tray

Size: W 530 x D 490 x H 35 mm

Weight: 2,24 kg

GTIN 4015613559339

■ **Code-No. 115805**

■ **Euro 169,-** ■ R1

Oven grid

Size: W 530 x D 490 x H 47 mm

Weight: 1,71 kg

GTIN 4015613559322

■ **Code-No. 105804**

■ **Euro 89,-** ■ R1

SERIES 650 SNACK

B	A	B
A	B	A



A 3,5 kW
B 5,5 kW

6 burner gas stove with gas oven and neutral cabinet

W 1100 x D 650 x H 870 mm

Power Gas: 32 kW

6 burners: 3 x 3,5 kW, 3 x 5,5 kW with pilot flame

Gas oven: W 570 x D 530 x H 295 mm, 5 kW

Control range: 140 °C to 280 °C

Accessories: 1 grid, 1 baking tray

Weight: 100 kg

GTIN 4015613548869

■ **Code-No. 1151163**

■ **Euro 3.679,-** ■ R1

Baking tray

Size: W 530 x D 490 x H 35 mm

Weight: 2,24 kg

GTIN 4015613559339

■ **Code-No. 115805**

■ **Euro 169,-** ■ R1

Oven grid

Size: W 530 x D 490 x H 47 mm

Weight: 1,71 kg

GTIN 4015613559322

■ **Code-No. 105804**

■ **Euro 89,-** ■ R1

B
A



B	A
A	B



Gas cooker, 2 burners

W 400 x D 650 x H 295 mm

Power: 9,0 kW

2 burners: 1 x 3,5 kW, 1 x 5,5 kW with pilot flame

Weight: 17 kg

GTIN 4015613548906

■ **Code-No. 1151023**

■ **Euro 909,-** ■ R1

Gas cooker, 4 burners

W 700 x D 650 x H 295 mm

Power: 18,0 kW

4 burners: 2 x 3,5 kW, 2 x 5,5 kW with pilot flame

Weight: 32,2 kg

GTIN 4015613548920

■ **Code-No. 1151033**

■ **Euro 1.359,-** ■ R1

Electric cooker, 2 plates

W 400 x D 650 x H 295 mm

Power: 4,1 kW / 400 V 50/60 Hz 3 NAC

2 hot-plates:

1 x 2,6 kW Ø 220 mm,

1 x 1,5 kW Ø 180 mm

Weight: 17,35 kg

GTIN 4015613548937

■ **Code-No. 115005**

■ **Euro 798,-** ■ R1

Electric cooker, 4 plates

W 700 x D 650 x H 295 mm

Power: 8,2 kW / 400 V 50/60 Hz 3 NAC

4 hot-plates:

2 x 2,6 kW Ø 220 mm

2 x 1,5 kW Ø 180 mm

Weight: 30,6 kg

GTIN 4015613548944

■ **Code-No. 115007**

■ **Euro 1.229,-** ■ R1



Devices are preset to liquid gas

Induction stove with 1 cooking zone

W 400 x D 650 x H 295 mm
 Power: 5 kW / 400 V 50 Hz 3 NAC
 Glass hob W 348 x D 512 mm
 Induction coil Ø 220 mm
 Weight: 24 kg
 GTIN 4015613548951
Code-No. 115090
Euro 3.879,- | R1



Induction stove with 2 cooking zones

W 700 x D 650 x H 295 mm
 Total power: 10 kW / 400 V 50 Hz 3 NAC
 Glass hob W 648 x D 512 mm, 2 x 5 kW
 Induction coils Ø 220 mm
 Weight: 42,6 kg
 GTIN 4015613548968
Code-No. 115095
Euro 6.798,- | R1



Induction wok

W 400 x D 650 x H 295 mm
 Power: 5 kW / 400 V 50 Hz 3 NAC
 Cuvette: Ø 300 mm
 Material hob glass ceramic
 Weight: 24,2 kg
 GTIN 4015613548975
Code-No. 115099
Euro 4.398,- | R1



Wok pans see
 catalogue page 221



Electric bain-marie 1/1 GN, 150 mm deep

W 400 x D 650 x H 295 mm
 Power: 1,0 kW / 230 V 50/60 Hz 1 NAC
 Temperature range: 30 °C to 90 °C
 Water outlet tap
 Weight: 15 kg
 GTIN 4015613548982
Code-No. 115111
Euro 1.149,- | R1



Electric bain-marie

1/1 GN + 2 x 1/4 GN, 150 mm deep

W 600 x D 650 x H 295 mm
 Power: 1,8 kW / 230 V 50/60 Hz 1 NAC
 Temperature range: 30 °C to 90 °C
 Water outlet tap
 Weight: 18,6 kg
 GTIN 4015613548999
Code-No. 115112
Euro 1.459,- | R1



SERIES 650 SNACK



Electric roast fryer

W 400 x D 650 x H 295 mm
 Power: 4,08 kW / 400 V 50/60 Hz 3 NAC
 1 heating zone, roasting surface 250 x 420 mm
 Fat collecting pan, which can be filled with water
 Weight: 21,8 kg
 GTIN 4015613549002
Code-No. 115137
Euro 1.959,- | R1



Electric roast fryer

W 800 x D 650 x H 295 mm
 Power: 8,16 kW / 400 V 50/60 Hz 3 NAC
 2 heating zones, roasting surface 540 x 420 mm
 Fat collecting pan, which can be filled with water
 Weight: 35 kg
 GTIN 4015613632438
Code-No. 115141
Euro 2.898,- | R1



Electric shashlik- and frying pan

W 400 x D 650 x H 295 mm
 Power: 3,9 kW / 400 V 50/60 Hz 3 NAC
 Stainless steel pan: W 310 x D 505 x H 100 mm
 Capacity: 12,5 litres
 Weight: 22,7 kg
 GTIN 4015613549033
Code-No. 115245
Euro 1.679,- | R1



Gas lava rock grill

W 400 x D 650 x H 295 mm
 Power: 7,0 kW
 Roasting surface: W 330 x D 580 mm
 Weight: 36 kg
 GTIN 4015613549040
Code-No. 1151583
Euro 1.698,- | R1



V-grid LVG650Snack

Stainless steel, grid type: V-grid (for meat)
 Grilling surface: W 324 x D 500 mm
 Fat collecting pan
 2 grids are required for lava rock grill 1151593
 Size: W 330 x D 580 x H 60 mm
 Weight: 3,6 kg
 GTIN 4015613669946
Code-No. 1151580
Euro 359,- | R1



Devices are preset to liquid gas

✓ Lava rocks for first filling included



Lava rock

7 kg bag
 GTIN 4015613182049
Code-No. 100611
Euro 49,- | R1

Gas lava rock grill

W 800 x D 650 x H 295 mm
 Power: 14,0 kW
 With 2 heating zones
 Roasting surface: W 660 x D 580 mm
 Weight: 69,2 kg
 GTIN 4015613549057
Code-No. 1151593
Euro 2.398,- | R1

Electric griddle plate, smooth

W 400 x D 650 x H 295 mm
Roasting surface steel W 396 x D 555 mm
Power: 3,9 kW / 400 V 50/60 Hz 3 NAC
Weight: 36 kg
GTIN 4015613549125
■ **Code-No. 115108**
■ **Euro 1.479,- | R1**

Gas griddle plate, smooth

W 400 x D 650 x H 295 mm
Roasting surface steel W 396 x D 555 mm
Power: 5,0 kW
Weight: 38 kg
GTIN 4015613549156
■ **Code-No. 1152163**
■ **Euro 1.498,- | R1**



Combi-Scraper

for all steel plates and grids
exchangeable blade
Weight: 0,2 kg
GTIN 4015613605500
■ **Code-No. 529712**
■ **Euro 13,- | R1**



Substitute blade for combi-scraper

Weight: 0,004 kg
GTIN 4015613658377
■ **Code-No. 529723**
■ **Euro 3,- | R1**



Sealing plug

Plastic, heat resistant
W 70 x D 118 x H 90 mm
Weight: 0,15 kg
GTIN 4015613588346
■ **Code-No. 115107**
■ **Euro 105,- | R1**

Electric griddle plate, smooth

W 600 x D 650 x H 295 mm
Roasting surface steel W 596 x D 555 mm
Power: 7,8 kW / 400 V 50/60 Hz 3 NAC
Weight: 51 kg
GTIN 4015613549132
■ **Code-No. 115109**
■ **Euro 1.998,- | R1**

Gas griddle plate, smooth

W 600 x D 650 x H 295 mm
Roasting surface steel W 596 x D 555 mm
Power: 10,0 kW
Weight: 54 kg
GTIN 4015613549163
■ **Code-No. 1152173**
■ **Euro 2.019,- | R1**



Electric griddle plate, 1/2 smooth, 1/2 grooved

W 600 x D 650 x H 295 mm
Roasting surface steel W 596 x D 555 mm
Power: 7,8 kW / 400 V 50/60 Hz 3 NAC
Weight: 51 kg
GTIN 4015613549149
■ **Code-No. 115120**
■ **Euro 2.069,- | R1**

Gas griddle plate, 1/2 smooth, 1/2 grooved

W 600 x D 650 x H 295 mm
Roasting surface steel W 596 x D 555 mm
Power: 10,0 kW
Weight: 54 kg
GTIN 4015613549170
■ **Code-No. 1152093**
■ **Euro 2.098,- | R1**



Devices are preset
to liquid gas

SERIES 650 SNACK



Electric deep fat fryer

W 400 x D 650 x H 295 mm
 Power: 9,0 kW / 400 V 50/60 Hz 3 NAC
 Capacity 10 litres
 with **swivelling** heating element
 for easier cleaning
 Weight: 20,1 kg
 GTIN 4015613549071
Code-No. 115204
Euro 1.409,- | R1

Substitute basket 10L for electric deep fat fryers

Basket size W 163 x D 295 x H 110 mm
 Weight: 0,89 kg
 GTIN 4015613658759
Code-No. 158610
Euro 95,- | R1

Electric deep fat fryer

W 600 x D 650 x H 295 mm
 Power: 18,0 kW / 400 V 50/60 Hz 3 NAC
 Capacity 2 basins each 10 litres
 with **swivelling** heating element
 for easier cleaning
 Weight: 32 kg
 GTIN 4015613549088
Code-No. 115205
Euro 2.349,- | R1



Fatsafe
 Frying fat filter
 see catalogue page 194, 195

Gas deep fat fryer

W 400 x D 650 x H 295 mm
 Power: 7,0 kW
 Capacity 8 litres
 Weight: 24,6 kg
 GTIN 4015613702940
Code-No. 1152103
Euro 1.879,- | R1

Substitute basket 8L for gas deep fat fryers

Basket size W 190 x D 338 x H 110 mm
 Weight: 0,97 kg
 GTIN 4015613665313
Code-No. 158616
Euro 65,- | R1

Gas deep fat fryer

W 600 x D 650 x H 295 mm
 Power: 14,0 kW
 Capacity 2 basins each 8 litres
 Weight: 42,4 kg
 GTIN 4015613702957
Code-No. 1152113
Euro 3.119,- | R1



Devices are preset
 to liquid gas



Electric warmer for French fries

W 400 x D 650 x H 295 mm
Power: 2,0 kW / 230 V 50/60 Hz 1 NAC
Ceramics radiant heater
Basin size: 1/1 GN
Weight: 19,6 kg
GTIN 4015613549095
■ **Code-No. 115115**
■ **Euro 1.049,-** ■ R1



Electric pasta cooker

W 600 x D 650 x H 295 mm
Power: 9,0 kW / 400 V 50/60 Hz 3 NAC
Basin size 490 x 340 x 180 mm
Water capacity 28 litres,
with water inlet and outlet tap
3 baskets included
Weight: 29 kg
GTIN 4015613549064
■ **Code-No. 115138**
■ **Euro 2.398,-** ■ R1



Substitute basket for pasta cooker

Basket size W 145 x D 310 x H 125 mm
Weight: 1,2 kg
GTIN 4015613658773
■ **Code-No. 158612**
■ **Euro 79,-** ■ R1

Neutral element

W 400 x D 650 x H 295 mm
Weight: 12,8 kg
GTIN 4015613549224
■ **Code-No. 115116**
■ **Euro 409,-** ■ R1



Neutral element

W 600 x D 650 x H 295 mm
Weight: 21 kg
GTIN 4015613549217
■ **Code-No. 115113**
■ **Euro 449,-** ■ R1



SERIES 650 SNACK



Electric multi-frying pan

- ✓ Very short cooking time
- ✓ Low energy consumption
- ✓ Rounded basin
- ✓ High performance
- ✓ Pan made of CNS 18/10



Electric multi-frying pan

with drip collecting tray 1/1 GN, 150 mm deep
 W 400 x D 650 x H 870 mm
 Capacity saucepan 13 litres
 W 320 x D 480 x H 92,5 mm
 Power: 4,0 kW / 400 V 50/60 Hz 3 NAC
 Weight: 41 kg
 GTIN 4015613549187

■ **Code-No. 115155**

■ **Euro 2.698,-** ■ R1



Electric multi-frying pan

with drip collecting tray 1/1 GN, 150 mm deep
 W 600 x D 650 x H 870 mm
 Capacity saucepan 21 litres
 W 520 x D 480 x H 92,5 mm
 Power: 8,1 kW / 400 V 50/60 Hz 3 NAC
 Weight: 45 kg
 GTIN 4015613549194

■ **Code-No. 115157**

■ **Euro 3.298,-** ■ R1



Sink

W 600 x D 650 x H 295 mm
 with single hole faucet 1/2"
 Water drain 1 1/2"
 Basin size: W 500 x D 400 x H 150 mm
 Weight: 15,6 kg
 GTIN 4015613549200

■ **Code-No. 115114**

■ **Euro 969,-** ■ R1



Base frame, open
W 400 x D 535 x H 560-660 mm
Weight: 10,6 kg
GTIN 4015613432847
■ **Code-No. 112020**
■ **Euro 365,-** ■ R1

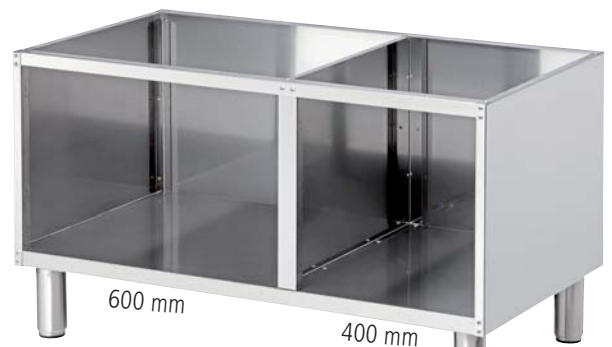


Base frame, open
W 800 x D 535 x H 560-660 mm
Weight: 17,8 kg
GTIN 4015613432861
■ **Code-No. 112022**
■ **Euro 485,-** ■ R1



Base frame, open
W 600 x D 535 x H 560-660 mm
Weight: 12,2 kg
GTIN 4015613432854
■ **Code-No. 112021**
■ **Euro 409,-** ■ R1

Base frame, open
W 700 x D 535 x H 560-660 mm
Weight: 13,2 kg
GTIN 4015613550237
■ **Code-No. 112121**
■ **Euro 425,-** ■ R1



Base frame, open
W 1000 x D 535 x H 560-660 mm
Weight: 17,2 kg
GTIN 4015613432878
■ **Code-No. 112023**
■ **Euro 545,-** ■ R1

Device linking strip
GTIN 4015613215785
■ **Code-No. 110036**
■ **Euro 49,-** ■ R1



Drawer 650 B40, set of 2
Chrome nickel steel 18/10
2 plastic inserts, each:
W 326 x D 532 x H 152 mm
Size, each: W 396 x D 570 x H 196 mm
Weight: 9,12 kg
GTIN 4015613688466
■ **Code-No. 112035**
■ **Euro 649,-** ■ R1

Drawer 650 B60, set of 2
Material: chrome nickel steel 18/10
Inner size, each: W 528 x D 518 x H 150 mm
Size, each: W 596 x D 576 x H 196 mm
Weight: 15 kg
GTIN 4015613670867
■ **Code-No. 112033**
■ **Euro 769,-** ■ R1



Door
for base units 350 mm width
GTIN 4015613560014
■ **Code-No. 112027**
■ **Euro 179,-** ■ R1

Door
for base units 400 mm width
GTIN 4015613559995
■ **Code-No. 112025**
■ **Euro 189,-** ■ R1

Door
for base units 600 mm width
GTIN 4015613560007
■ **Code-No. 112026**
■ **Euro 219,-** ■ R1



Shelf 400 mm
GTIN 4015613432939
■ **Code-No. 112030**
■ **Euro 92,-** ■ R1

Shelf 600 mm
GTIN 4015613432946
■ **Code-No. 112031**
■ **Euro 108,-** ■ R1

Shelf 700 mm
GTIN 4015613560021
■ **Code-No. 112032**
■ **Euro 129,-** ■ R1

SERIES 700 CLASSIC



Series 700 Classic

The absolute professional range made from chrome nickel steel 18/10.

Practically indestructible and thought through in the finest detail.

From the standing appliances range to the bridging units and plinth units options, a highly effective professional kitchen of the highest standard.

- ✓ Devices made of CNS 18/10
- ✓ Depth 700 mm, height 850 - 900 mm
- ✓ Compactly designed, reliable
- ✓ Easy cleaning
- ✓ Electric or gas model
- ✓ Devices are preset to natural gas H, liquid gas and natural gas L jets are enclosed

- ✓ Gas stoves with pilot flame
- ✓ Gas stoves with dual circuit burner with high efficiency due to even heat distribution
- ✓ High efficiency due to low energy consumption
- ✓ Pilot flame protected via extra cover
- ✓ Deep fat fryers with large cooling zone
- ✓ Hygienic device connection: the devices are interlocked



- ✓ Optimum performance by dual circuit burner

- ✓ Front panel with large operating knobs



- ✓ Easy cleaning: burner recess with detachable drip collecting tray

- ✓ Hygienic device connection



Gas stove, 2 burners with open base frame

W 400 x D 700 x H 850-900 mm
Power: 9,1 kW gas
2 burners: 1 x 5,5 kW, 1 x 3,6 kW
Weight: 42 kg
GTIN 4015613484228
■ **Code-No. 2851021**
■ **Euro 1.609,-** ■ R1



B
A



B	A
A	B

A 3,6 kW
B 5,5 kW

Gas stove, 4 burners with open base frame

W 800 x D 700 x H 850-900 mm
Power: 18,2 kW gas
4 burners: 2 x 5,5 kW, 2 x 3,6 kW
Weight: 71 kg
GTIN 4015613484235
■ **Code-No. 2851041**
■ **Euro 2.429,-** ■ R1

Gas stove, 6 burners with open base frame

W 1200 x D 700 x H 850-900 mm
Power: 27,3 kW gas
6 burners: 3 x 5,5 kW, 3 x 3,6 kW
Weight: 100 kg
GTIN 4015613484242
■ **Code-No. 2851061**
■ **Euro 3.409,-** ■ R1



B	A	B
A	B	A



Sliding grid made of CNS

Suitable for 2 cooking zones
in a row
GTIN 4015613520414
■ **Code-No. 285086**
■ **Euro 169,-** ■ R1

Gas stove, 4 burners with electric convection oven 1/1 GN

W 800 x D 700 x H 850-900 mm
Power: 18,2 kW gas
4 burners: 2 x 5,5 kW, 2 x 3,6 kW
Electric oven 1/1 GN,
W 535 x D 370 x H 290 mm, 3,65 kW / 400 V 50 Hz
Temperature range: 100 °C to 300 °C
Weight: 112 kg
GTIN 4015613696140
■ **Code-No. 2852441**
■ **Euro 3.949,-** ■ R1

B	A
A	B



A 3,6 kW
B 5,5 kW
18,2 kW power total



Devices are preset
to natural gas H

SERIES 700 CLASSIC



Gas stove, 4 burners with gas oven 2/1 GN

W 800 x D 700 x H 850-900 mm

Power: 25,75 kW gas

4 burners:

2 x 5,5 kW, 2 x 3,6 kW

Gas oven 2/1 GN,

W 650 x D 565 x H 310 mm, 7,5 kW

Temperature range: 140 °C to 300 °C

Weight: 112,4 kg

GTIN 4015613484259

■ **Code-No. 2852341**

■ **Euro 4.198,-** ■ R1

Gas stove, 4 burners with electric oven 2/1 GN

W 800 x D 700 x H 850-900 mm

Power: 18,2 kW gas

4 burners: 2 x 5,5 kW, 2 x 3,6 kW

Electric oven 2/1 GN,

W 670 x D 550 x H 320 mm,

5,4 kW / 400 V 50 Hz

Temperature range: 100 °C to 300 °C

Weight: 132,4 kg

GTIN 4015613580722

■ **Code-No. 2852251W**

■ **Euro 4.498,-** ■ R1

B	A
A	B

A 3,6 kW

B 5,5 kW



Gas stove, 6 burners with gas oven 2/1 GN and neutral cabinet

W 1200 x D 700 x H 850-900 mm

Power: 34,8 kW gas

6 burners:

3 x 5,5 kW, 3 x 3,6 kW

Gas oven 2/1 GN,

W 650 x D 565 x H 310 mm,

7,5 kW

Temperature range: 140 °C to 300 °C

Neutral cabinet

W 350 x D 600 x H 400 mm

Weight: 156 kg

GTIN 4015613484273

■ **Code-No. 2852361**

■ **Euro 4.779,-** ■ R1

Gas stove, 6 burners with electric convection oven 1/1 GN

and neutral cabinet

W 1200 x D 700 x H 850-900 mm

Power: 27,3 kW gas

6 burners:

3 x 5,5 kW, 3 x 3,6 kW

Electric oven 1/1 GN,

W 535 x D 370 x H 290 mm,

3,65 kW / 400 V 50 Hz

Temperature range: 100 °C to 300 °C

Neutral cabinet

W 350 x D 600 x H 400 mm

Weight: 145,8 kg

GTIN 4015613697468

■ **Code-No. 2852491**

■ **Euro 4.998,-** ■ R1

B	A	B
A	B	A



Gas stove, 6 burners with large gas oven

W 1200 x D 700 x H 850-900 mm

Power: 40,3 kW gas

6 burners: 3 x 5,5 kW, 3 x 3,6 kW

Gas oven

W 1050 x D 530 x H 300 mm, 13 kW

Temperature range: 140 °C to 300 °C

Weight: 186 kg

GTIN 4015613484297

■ **Code-No. 2852261**

■ **Euro 5.149,-** ■ R1



Sliding grid made of CNS

Suitable for 2 cooking zones
in a row

GTIN 4015613520414

■ **Code-No. 285086**

■ **Euro 169,-** ■ R1



Devices are preset
to natural gas H



**Electric stove, 2 heating zones
with open base frame**

W 400 x D 700 x H 850-900 mm
Power: 4,6 kW / 400 V 50 Hz 3 NAC
2 cooking zones: Ø 210 mm, 2 x 2,3 kW
SCHOTT CERAN® glass hob
Weight: 32,6 kg
GTIN 4015613484358
■ **Code-No. 287410**
■ **Euro 2.049,-** ■ R1



**Electric stove, 4 heating zones
with open base frame**

W 800 x D 700 x H 850-900 mm
Power: 9,2 kW / 400 V 50 Hz 3 NAC
4 cooking zones: Ø 210 mm, 4 x 2,3 kW
SCHOTT CERAN® glass hob
Weight: 50 kg
GTIN 4015613484365
■ **Code-No. 287420**
■ **Euro 3.149,-** ■ R1



**Electric stove, 4 heating zones
with electric convection oven 1/1 GN**

W 800 x D 700 x H 850-900 mm
Power: 12,85 kW, 400 V 50 Hz 3 NAC
4 cooking zones: Ø 210 mm, 4 x 2,3 kW
SCHOTT CERAN® glass hob
Electric oven 1/1 GN,
W 535 x D 370 x H 290 mm, 3,65 kW
Temperature range: 100 °C to 300 °C
Weight: 83,2 kg
GTIN 4015613697475
■ **Code-No. 287431**
■ **Euro 4.849,-** ■ R1



SERIES 700 CLASSIC



Electric stove, 2 hot-plates with open base frame

W 400 x D 700 x H 850-900 mm
Power: 5,2 kW / 400 V 50 Hz 3 NAC
2 hot-plates: Ø 220 mm
2 x 2,6 kW
Weight: 36 kg
GTIN 4015613484303
■ **Code-No. 286102**
■ **Euro 1.298,- | R1**

Electric stove, 4 hot-plates with open base frame

W 800 x D 700 x H 850-900 mm
Power: 10,4 kW / 400 V 50 Hz 3 NAC
4 hot-plates: Ø 220 mm
4 x 2,6 kW
Weight: 50 kg
GTIN 4015613484310
■ **Code-No. 286104**
■ **Euro 1.849,- | R1**



✓ Rectangular hot-plates available on request



Electric stove, 6 hot-plates with open base frame

W 1200 x D 700 x H 850-900 mm
Power: 15,6 kW / 400 V 50 Hz 3 NAC
6 hot-plates: Ø 220 mm, 6 x 2,6 kW
Weight: 75 kg
GTIN 4015613484327
■ **Code-No. 286106**
■ **Euro 2.398,- | R1**



Electric stove, 4 hot-plates with electric convection oven 1/1 GN

W 800 x D 700 x H 850-900 mm
Power: 14,05 kW / 400 V 50 Hz 3 NAC
4 hot-plates: Ø 220 mm, 4 x 2,6 kW
■ **Electric oven 1/1 GN,**
W 535 x D 370 x H 290 mm, 3,65 kW / 3 NAC 400 V
Temperature range: 100 °C to 300 °C
Weight: 89,4 kg
GTIN 4015613697482
■ **Code-No. 286225**
■ **Euro 3.598,- | R1**

Electric stove, 4 hot-plates with electric oven 2/1 GN

same as model 286224W, except
■ **Electric oven 2/1 GN,**
W 670 x D 550 x H 320 mm, 5,4 kW / 400 V 50/60 Hz
Weight: 106 kg
GTIN 4015613580715
■ **Code-No. 286234W**
■ **Euro 3.498,- | R1**

**Electric stove, 6 hot-plates
with electric convection oven 1/1 GN
and neutral cabinet**

W 1200 x D 700 x H 850-900 mm
Power: 19,25 kW / 400 V 50/60 Hz 3 NAC
6 hot-plates: Ø 220 mm, 6 x 2,6 kW
Electric oven 1/1 GN,
W 535 x D 370 x H 290 mm, 3,65 kW
Temperature range: 100 °C to 300 °C
Neutral cabinet W 350 x D 600 x H 400 mm
Weight: 112,8 kg
GTIN 4015613697499
■ **Code-No. 286247**
■ **Euro 4.098,-** ■ R1



**Electric stove, 4 hot-plates
with rectangular hot-plates
and electric convection oven 1/1 GN**

W 800 x D 700 x H 850-900 mm
Power: 14,05 kW / 3 NAC 400 V 50 Hz
4 hot-plates: 220 x 220 mm, 4 x 2,6 kW
Electric oven 1/1 GN,
W 535 x D 370 x H 290 mm, 3,65 kW
Temperature range: 100 °C to 300 °C
Weight: 100,6 kg
GTIN 4015613697505
■ **Code-No. 286326**
■ **Euro 4.398,-** ■ R1



**Electric stove, 6 hot-plates
with rectangular hot-plates
with electric convection oven 1/1 GN
and neutral cabinet**

W 1200 x D 700 x H 850-900 mm
Power: 19,25 kW / 400 V 50/60 Hz 3 NAC
6 hot-plates: 220 x 220 mm, 6 x 2,6 kW
Electric oven 1/1 GN,
W 535 x D 370 x H 290 mm, 3,65 kW
Temperature range: 100 °C to 300 °C
Neutral cabinet W 350 x D 600 x H 400 mm
Weight: 128,8 kg
GTIN 4015613697512
■ **Code-No. 286347**
■ **Euro 5.398,-** ■ R1



SERIES 700 CLASSIC



Induction stoves

- ✓ Very fast cooking times
- ✓ Low energy consumption
- ✓ Low heat generation
- ✓ Low cleaning effort
- ✓ High performance
- ✓ Separately adjustable heating zones
- ✓ SCHOTT CERAN® glass hob



Induction stove 700 2FLOU-1 with open base frame

W 400 x D 700 x H 850-900 mm
 Power: 10 kW / 400 V 50/60 Hz 3 NAC
 2 hobs: Ø 220 mm, 2 x 5 kW
 Pan detector
 Grease filter underneath the hobs
 Weight: 35,6 kg
 GTIN 4015613690032
Code-No. 286411
Euro 6.898,- | R1

Induction stove 700 4FLOU-1 with open base frame

W 800 x D 700 x H 850-900 mm
 Power: 20 kW / 400 V 50/60 Hz 3 NAC
 4 hobs: Ø 220 mm, 4 x 5 kW
 Pan detector
 Grease filter underneath the hobs
 Weight: 52,4 kg
 GTIN 4015613696096
Code-No. 286421
Euro 12.198,- | R1



Electric multi-frying pan

- ✓ Multifunctional device for frying, cooking, steaming, simmering
- ✓ Very short cooking time
- ✓ Low energy consumption
- ✓ Rounded basin
- ✓ High performance
- ✓ Pan made of CNS 18/10

Electric multi-frying pan

with drip collecting tray 1/1 GN, 100 mm deep
 W 400 x D 700 x H 850-900 mm
 Power: 5 kW / 400 V 50 Hz 3 NAC
 Pan: W 300 x D 505 x H 110 mm
 Capacity 12 litres
 Weight: 52 kg
 GTIN 4015613488233
Code-No. 286710
Euro 3.798,- | R1

Electric bain marie, 1 well with water inlet tap with open base frame

W 400 x D 700 x H 850-900 mm
Power: 1 kW / 230 V 50 Hz
Basin size: 1/1 GN
Temperature range: 30 °C to 90 °C
Weight: 26,6 kg
GTIN 4015613484679
■ **Code-No. 286301**
■ **Euro 1.659,-** ■ R1



- ✓ Bain maries for GN containers, 150 mm deep
- ✓ All bain maries are delivered without GN-containers.



Electric bain marie, 1 well with water inlet tap with open base frame

W 800 x D 700 x H 850-900 mm
Power: 2 kW / 230 V 50 Hz
Basin size: 2/1 GN
Temperature range: 30 °C to 90 °C
Weight: 39 kg
GTIN 4015613484686
■ **Code-No. 286302**
■ **Euro 2.198,-** ■ R1



Intermediate bar, 325 mm

GTIN 4016098101181
■ **Code-No. A120601**
■ **Euro 7,-** ■ R2

Intermediate bar, 530 mm

GTIN 4016098101198
■ **Code-No. A120602**
■ **Euro 8,-** ■ R2

Neutral element with open base frame

W 400 x D 700 x H 850-900 mm
1 drawer W 338 x D 520 x H 100 mm
Weight: 32,6 kg
GTIN 4015613484716
■ **Code-No. 284804**
■ **Euro 1.098,-** ■ R1



Neutral element with open base frame

W 800 x D 700 x H 850-900 mm
Weight: 37 kg
GTIN 4015613484709
■ **Code-No. 284007**
■ **Euro 1.298,-** ■ R1



SERIES 700 CLASSIC



Electric griddle plate with steel plate, smooth with open base frame

W 400 x D 700 x H 850-900 mm
Power: 5 kW / 400 V 50/60 Hz 3 NAC
Cooking surface: W 320 x D 445 mm
Weight: 44,2 kg
GTIN 4015613610962
■ **Code-No. 286506**
■ **Euro 2.369,- | R1**

Electric griddle plate with steel plate, grooved with open base frame

W 400 x D 700 x H 850-900 mm
Power: 5 kW / 400 V 50/60 Hz 3 NAC
Cooking surface: W 320 x D 445 mm
Weight: 46 kg
GTIN 4015613610979
■ **Code-No. 286507**
■ **Euro 2.449,- | R1**



Backsplash 740

Stainless steel
W 354 x D 470 x H 120 mm
Weight: 2,9 kg
GTIN 4015613638263
■ **Code-No. 285071**
■ **Euro 75,- | R1**



Electric griddle plate with steel plate, smooth with open base frame

W 800 x D 700 x H 850-900 mm
Power: 10 kW / 400 V 50 Hz 3 NAC
Cooking surface: W 720 x D 445 mm
Weight: 70,8 kg
GTIN 4015613610993
■ **Code-No. 286508**
■ **Euro 3.419,- | R1**

Electric griddle plate with steel plate, 1/2 smooth and 1/2 grooved with open base frame

W 800 x D 700 x H 850 mm
Power: 10 kW / 400 V 50 Hz 3 NAC
Cooking surface: W 720 x D 445 mm
Weight: 72 kg
GTIN 4015613611013
■ **Code-No. 286509**
■ **Euro 3.498,- | R1**



Sealing plug

Material: plastic, white
Size: Ø 60 mm, height 60 mm
Weight: 0,3 kg
GTIN 4015613626802
■ **Code-No. 286099**
■ **Euro 75,- | R1**



Backsplash 780

Stainless steel
W 777 x D 555 x H 125 mm
Weight: 3,2 kg
GTIN 4015613638270
■ **Code-No. 285076**
■ **Euro 89,- | R1**

Gas griddle plate with steel plate, smooth with open base frame

W 400 x D 700 x H 850-900 mm

Power: 7 kW gas

with piezo ignition

Cooking surface: W 320 x D 445 mm

Weight: 46,6 kg

GTIN 4015613610948

■ Code-No. 2855061

■ Euro 2.269,- ■ R1

Gas griddle plate with steel plate, grooved with open base frame

W 400 x D 700 x H 850-900 mm

Power: 7 kW gas

with piezo ignition

Cooking surface: W 320 x D 445 mm

Weight: 44,6 kg

GTIN 4015613610955

■ Code-No. 2855071

■ Euro 2.349,- ■ R1



Backsplash 740

Stainless steel

W 354 x D 470 x H 120 mm

Weight: 2,9 kg

GTIN 4015613638263

■ Code-No. 285071

■ Euro 75,- ■ R1

Combi-Scraper

for all steel plates and grids
exchangeable blade

Weight: 0,2 kg

GTIN 4015613605500

■ Code-No. 529712

■ Euro 13,- ■ R1



Substitute blade for combi-scraper

Weight: 0,004 kg

GTIN 4015613658377

■ Code-No. 529723

■ Euro 3,- ■ R1

Gas griddle plate with steel plate, smooth with open base frame

W 800 x D 700 x H 850-900 mm

Power: 14 kW gas

with piezo ignition

Cooking surface: W 720 x D 445 mm

Weight: 77,2 kg

GTIN 4015613610986

■ Code-No. 2855081

■ Euro 3.329,- ■ R1

Gas griddle plate with steel plate, 1/2 smooth and 1/2 grooved with open base frame

W 800 x D 700 x H 850 mm

Power: 14 kW gas

with piezo ignition

Cooking surface: W 720 x D 445 mm

Weight: 76,9 kg

GTIN 4015613611006

■ Code-No. 2855051

■ Euro 3.398,- ■ R1



Backsplash 780

Stainless steel

W 777 x D 555 x H 125 mm

Weight: 3,2 kg

GTIN 4015613638270

■ Code-No. 285076

■ Euro 89,- ■ R1



Devices are preset
to natural gas H

SERIES 700 CLASSIC



Electric standing deep fat fryer

W 400 x D 700 x H 850-900 mm
 Power: 15 kW / 400 V 50 Hz 3 NAC
 Basin capacity: 15 litres
 1 basket: W 260 x D 265 x H 110 mm
 with fat collecting container
 Weight: 39,6 kg
 GTIN 4015613486208
Code-No. 286917
Euro 2.469,- | R1



Electric standing deep fat fryer with 2 basins

W 400 x D 700 x H 850-900 mm
 Power: 15 kW / 400 V 50 Hz 3 NAC
 Basin capacity: 2 x 9 litres
 2 baskets: W 103 x D 258 x H 145 mm
 with fat collecting container
 Weight: 41,8 kg
 GTIN 4015613486222
Code-No. 286925
Euro 3.498,- | R1



Electric standing deep fat fryer with 2 basins

W 800 x D 700 x H 850-900 mm
 Power: 30 kW / 400 V 50 Hz 3 NAC
 Basin capacity: 2 x 15 litres
 2 baskets: W 260 x D 265 x H 110 mm
 with fat collecting container
 Weight: 74,5 kg
 GTIN 4015613486215
Code-No. 286922
Euro 4.189,- | R1

Substitute basket 7L

W 120 x D 268 x H 110 mm
 Weight: 0,8 kg
 GTIN 4015613671093
Code-No. 286995
Euro 69,- | R1

Substitute basket 15L

W 260 x D 265 x H 110 mm
 Weight: 1,06 kg
 GTIN 4015613488264
Code-No. 286998
Euro 89,- | R1

Substitute basket 9L

W 103 x D 258 x H 145 mm
 Weight: 0,9 kg
 GTIN 4015613529615
Code-No. 286996
Euro 75,- | R1



Electric warmer for French fries with open base frame

W 400 x D 700 x H 850-900 mm
 Power: 0,75 kW / 230 V 50 Hz
 Ceramic radiant heater
 Basin size: 1/1 GN, 150 mm deep
 Weight: 28,4 kg
 GTIN 4015613701400
Code-No. 286628
Euro 1.898,- | R1

Gas standing deep fat fryer

W 400 x D 700 x H 850-900 mm
 Power: 15 kW gas
 Basin capacity: 15 litres
 1 basket: W 260 x D 265 x H 110 mm
 with fat collecting container
 Weight: 52,2 kg
 GTIN 4015613484556
Code-No. 2859171
Euro 2.719,- | R1

Gas standing deep fat fryer with 2 basins

W 400 x D 700 x H 850-900 mm
 Power: 11,5 kW gas
 Basin capacity: 2 x 7 litres
 2 baskets: W 103 x D 245 x H 110 mm
 with fat collecting container
 Weight: 52,9 kg
 GTIN 4015613486185
Code-No. 2859251
Euro 3.429,- | R1

Substitute basket 7L

W 103 x D 245 x H 110 mm
 Weight: 0,7 kg
 GTIN 4015613488257
Code-No. 286999
Euro 69,- | R1

Substitute basket 15L

W 260 x D 265 x H 110 mm
 Weight: 1,06 kg
 GTIN 4015613488264
Code-No. 286998
Euro 89,- | R1

Fatsafe
 Frying fat filter
 see catalogue page 194, 195



Gas standing deep fat fryer with 2 basins

W 800 x D 700 x H 850-900 mm
 Power: 30 kW gas
 Basin capacity: 2 x 15 litres
 2 baskets: W 260 x D 265 x H 110 mm
 with fat collecting container
 Weight: 92 kg
 GTIN 4015613486192
Code-No. 2859271
Euro 4.598,- | R1

Installation admissible only in combination with exhaust gas stack.

for exhaust flue

W 295 x D 70 x H 940 mm
 GTIN 4015613486680
Code-No. 285062
Euro 369,- | R1



for hood

W 300 x D 65 x H 995 mm
 GTIN 4015613489124
Code-No. 2952720
Euro 198,- | R1



Devices are preset to natural gas H



SERIES 700 CLASSIC



Electric pasta cooker

W 400 x D 700 x H 850-900 mm
 Power: 7 kW / 400 V 50 Hz 3 NAC
 Capacity: 24 litres
 Incorporated water inlet and outlet tap
 Weight: 39,65 kg
 GTIN 4015613484594
Code-No. 286305
Euro 2.549,- | R1



Gas pasta cooker

W 400 x D 700 x H 850-900 mm
 Power: 8,7 kW gas
 Capacity: 24 litres
 Incorporated water inlet and outlet tap
 Weight: 45,05 kg
 GTIN 4015613484563
Code-No. 2853051
Euro 2.649,- | R1



Pasta basket 1/3 GN, length

Basket CNS 18/10
 Plastic handle
 W 130 x D 275 x H 200 mm
 Weight: 1,15 kg
 GTIN 4015613490489
Code-No. 284123
Euro 165,- | R1



Pasta basket 1/3 GN

Basket CNS 18/10
 Plastic handle
 W 275 x D 145 x H 200 mm
 Weight: 1,16 kg
 GTIN 4015613490465
Code-No. 284113
Euro 165,- | R1



Pasta basket 1/6 GN

Basket CNS 18/10
 Plastic handle
 W 125 x D 125 x H 200 mm
 Weight: 0,65 kg
 GTIN 4015613490472
Code-No. 284116
Euro 109,- | R1



Electric pasta cooker

W 800 x D 700 x H 850-900 mm
 Power: 14 kW / 400 V 50 Hz 3 NAC
 Capacity: 2 x 24 litres
 Incorporated water inlet and outlet tap
 Weight: 66,2 kg
 GTIN 4015613484600
Code-No. 286310
Euro 3.998,- | R1

Gas pasta cooker

W 800 x D 700 x H 850-900 mm
 Power: 17,4 kW gas
 Capacity: 2 x 24 litres
 Incorporated water inlet and outlet tap
 Weight: 75 kg
 GTIN 4015613484587
Code-No. 2853101
Euro 4.298,- | R1



Devices are preset
 to natural gas H

Gas lava rock grill with open base frame

W 400 x D 700 x H 850-900 mm

Power: 9 kW gas

with piezo ignition

height adjustable grid (V-grid) for meat

Grilling surface: W 350 x D 530 mm

Weight: 54 kg

GTIN 4015613486161

■ **Code-No. 2856201**

■ **Euro 2.749,-** ■ R1

Round bar grid for fish

Stainless steel

Weight: 5,2 kg

GTIN 4015613670058

■ **Code-No. 285093**

■ **Euro 249,-** ■ R1



Filling volume lava rock 4,5 kg

✓ Lava rocks for first filling included

Lava rock, 7 kg bag

GTIN 4015613182049

■ **Code-No. 100611**

■ **Euro 49,-** ■ R1



Gas lava rock grill with open base frame

W 800 x D 700 x H 850-900 mm

Power: 18 kW gas

with piezo ignition

height adjustable grid (V-grid) for meat

Grilling surface: W 750 x D 530 mm

Weight: 76 kg

GTIN 4015613486178

■ **Code-No. 2856301**

■ **Euro 3.549,-** ■ R1



Filling volume lava rock 9 kg



Devices are preset
to natural gas H

SERIES 700 CLASSIC



Tilting frying pans

- ✓ Structure CNS 18/10
- ✓ Electric or gas models
- ✓ Stainless steel pan with duplex base
- ✓ Thermostatic control from 50 °C to 300 °C
- ✓ Pan capacity: 50 litres
- ✓ Pan size: W 655 x D 385 mm
- ✓ Water supply tap
- ✓ Tilttable hinged lid



Electric tilting frying pan with manual tilting

W 800 x D 700 x H 850-900 mm
 Power: 10 kW / 400 V 50 Hz 3 NAC
 Weight: 110,8 kg
 GTIN 4015613611334
Code-No. 286680
Euro 5.598,- | R1

Gas tilting frying pan with manual tilting

W 800 x D 700 x H 850-900 mm
 Power gas: 12,5 kW
 Power electric: 0,05 kW / 230 V 50 Hz
 Weight: 130 kg
 GTIN 4015613611341
Code-No. 2856801
Euro 5.898,- | R1

Electric tilting frying pan with electric tilting

W 800 x D 700 x H 850-900 mm
 Power: 10,25 kW / 400 V 50 Hz 3 NAC
 Weight: 118,2 kg
 GTIN 4015613611358
Code-No. 286610
Euro 5.798,- | R1

Gas tilting frying pan with electric tilting

W 800 x D 700 x H 850-900 mm
 Power gas: 12,5 kW
 Power electric: 0,25 kW / 230 V 50 Hz
 Weight: 125 kg
 GTIN 4015613611365
Code-No. 2856011
Euro 6.098,- | R1



Devices are preset
to natural gas H



Boiling kettles

- ✓ CNS 18/10
- ✓ Electric or gas models
- ✓ Indirect heating
- ✓ With automatic water level control
- ✓ Capacity 55 litres - Volume: 50 litres
- ✓ Internal dimensions: Ø 400 mm, height 450 mm
- ✓ Connection valve for hot and cold water 1/2"

Electric boiling kettle indirect heating

W 800 x D 700 x H 850-900 mm
 Internal dimensions: Ø 400 mm, height 450 mm
 Capacity: 55 litres
 Volume: 50 litres
 Power: 9 kW / 400 V 50 Hz 3 NAC
 Connection valve for cold and hot water 1/2"
 Weight: 95 kg
 GTIN 4015613577869
Code-No. 286811
Euro 7.149,- | R1

Gas boiling kettle indirect heating

W 800 x D 700 x H 850-900 mm
 Internal dimensions: Ø 400 mm, height 450 mm
 Capacity: 55 litres
 Volume: 50 litres
 Power: 15,5 kW gas
 Connection valve for cold and hot water 1/2"
 Weight: 92 kg
 GTIN 4015613585239
Code-No. 2858021
Euro 7.549,- | R1



**Exhaust gas stack only required
if the unit is not placed below
an exhaust hood.**

Exhaust flue

W 544 x D 185 x H 1120 mm
 GTIN 4015613486666
Code-No. 285060
Euro 569,- | R1



Devices are preset
to natural gas H

ACCESSORIES 700 CLASSIC



Grill plate for over two burners

Cast-iron grooved

W 375 x D 575 x H 38 mm

Weight: 24,1 kg

GTIN 4015613486635

■ **Code-No. 285080**

■ **Euro 225,- | R1**



Frying and hot plate for over two burners

Cast-iron smooth, with juice groove

W 375 x D 575 x H 38 mm

Weight: 22,3 kg

GTIN 4015613486642

■ **Code-No. 285083**

■ **Euro 225,- | R1**



Support ring for small pots

Weight: 0,25 kg

GTIN 4015613486659

■ **Code-No. 285085**

■ **Euro 29,- | R1**



Door for base frames, hinged for right or left

W 395 x D 80 x H 460 mm

Weight: 3,4 kg

GTIN 4015613486604

■ **Code-No. 285050**

■ **Euro 219,- | R1**



2 drawers

W 395 x D 660 x H 455 mm

Weight: 17 kg

GTIN 4015613530642

■ **Code-No. 284401**

■ **Euro 1.079,- | R1**

For models Code-No.:

287410, 286102, 286106, 286411

284804, 286628



Swivel castors 4S700

for devices of series 700 Classic

4 castors, 2 with brakes

Castors: rubberised plastic, black, Ø 100 mm

Carrying capacity, each: up to max. 100 kg

Size, each: W 85 x D 170 x H 121 mm

Weight: 2,91 kg

GTIN 4015613665986

■ **Code-No. 285088**

■ **Euro 209,- | R1**



Heating for plate hot cupboard

W 95 x D 280 x H 310 mm

Power: 230 V / 2 kW

Weight: 5,9 kg

GTIN 4015613486758

■ **Code-No. 296065**

■ **Euro 609,- | R1**



Series 900 Master

The Master class for professional use

The Series 900 Master, with its high-quality and solid stainless steel design in CNS 18/10 is the ideal choice for modern professional kitchens with high demands. The modular structure, the functional equipment, the 900 mm installation depth and the many practical features make it ideally suited for large production capacities. Top-class, flexible and high-performance – as either an electrical or gas appliance.

- ✓ Devices made of CNS 18/10
- ✓ Depth 900 mm, height 900 - 950 mm
- ✓ Front panel shaped with large operating knobs
- ✓ Electric or gas models
- ✓ Devices are preset to natural gas H, liquid gas jets and natural gas L jets are enclosed
- ✓ Gas stoves with pilot flame
- ✓ Gas stoves with dual circuit burner with high efficiency due to even heat distribution
- ✓ Hygienic device connection: the devices are interlocked



- ✓ Optimum performance by dual circuit burner

- ✓ Front panel with large operating knobs



- ✓ Easy cleaning: burner recess with detachable drip collecting tray

- ✓ Hygienic device connection



SERIES 900 MASTER



B	C
C	A



A 3,5 kW
B 5,0 kW
C 8,0 kW

24,5 kW power total

Gas stove, 4 burners with open base frame

W 800 x D 900 x H 900-950 mm

Power: 24,5 kW gas

4 burners:

1 x 3,5 kW, 1 x 5 kW, 2 x 8 kW

Weight: 95 kg

GTIN 4015613682099

Code-No. 2951131

Euro 2.998,- | R1



B	C	B
C	A	C



A 3,5 kW
B 5,0 kW
C 8,0 kW

37,5 kW power total

Gas stove, 6 burners with open base frame

W 1200 x D 900 x H 900-950 mm

Power: 37,5 kW gas

6 burners:

1 x 3,5 kW, 2 x 5 kW, 3 x 8 kW

Weight: 137,1 kg

GTIN 4015613682105

Code-No. 2951121

Euro 4.149,- | R1



B	C
C	A



A 3,5 kW
B 5,0 kW
C 8,0 kW

24,5 kW power total

Gas stove, 4 burners with gas oven 2/1 GN

W 800 x D 900 x H 900-950 mm

Power: 32,5 kW gas

4 burners:

1 x 3,5 kW, 1 x 5 kW, 2 x 8 kW

Gas oven 2/1 GN,

W 655 x D 550 x H 300 mm, 8,0 kW

Temperature range: 60 °C to 300 °C

Weight: 146,4 kg

GTIN 4015613682747

Code-No. 2952171

Euro 4.249,- | R1



Devices are preset
to natural gas H

Gas stove, 4 burners with electric oven 2/1 GN

W 800 x D 900 x H 900-950 mm

Power: 24,5 kW gas

4 burners:

1 x 3,5 kW, 1 x 5 kW, 2 x 8 kW

Electric oven 2/1 GN,

W 655 x D 550 x H 300 mm,

5,6 kW / 400 V 50/60 Hz 3 NAC

Temperature range: 70 °C to 300 °C

Weight: 136,8 kg

GTIN 4015613682754

■ **Code-No. 2952271**

■ **Euro 4.498,-** ■ **R1**

B	C
C	A



A 3,5 kW

B 5,0 kW

C 8,0 kW

24,5 kW power total



Gas stove, 6 burners with gas oven 2/1 GN and neutral cabinet

W 1200 x D 900 x H 900-950 mm

Power: 45,5 kW gas

6 burners:

1 x 3,5 kW, 2 x 5 kW, 3 x 8 kW

Gas oven 2/1 GN,

W 655 x D 550 x H 300 mm, 8,0 kW

Temperature range: 60 °C to 300 °C

Neutral cabinet:

W 345 x D 835 x H 470 mm

Weight: 195,9 kg

GTIN 4015613682761

■ **Code-No. 2952291**

■ **Euro 5.598,-** ■ **R1**

B	C	B
C	A	C



A 3,5 kW

B 5,0 kW

C 8,0 kW

37,5 kW power total



Gas stove, 6 burners with electric oven 2/1 GN and neutral cabinet

W 1200 x D 900 x H 900-950 mm

Power: 37,5 kW gas

6 burners:

1 x 3,5 kW, 2 x 5 kW, 3 x 8 kW

Electric oven 2/1 GN,

W 655 x D 550 x H 300 mm,

5,6 kW / 400 V 50/60 Hz 3 NAC

Temperature range: 70 °C to 300 °C

Neutral cabinet:

W 345 x D 835 x H 470 mm

Weight: 186,6 kg

GTIN 4015613682778

■ **Code-No. 2952481**

■ **Euro 5.798,-** ■ **R1**

B	C	B
C	A	C



A 3,5 kW

B 5,0 kW

C 8,0 kW

37,5 kW power total



Devices are preset
to natural gas H



Electric stove, 2 heating zones with open base frame

W 400 x D 900 x H 900-950 mm
 Power: 8 kW / 400 V 50/60 Hz 3 NAC
 2 cooking zones 4 kW each, Ø 265 mm
 Glass-Ceramic cooktop
 Weight: 36,8 kg
 GTIN 4015613672830
Code-No. 296411
Euro 2.898,- | R1



Electric stove, 4 heating zones with open base frame

W 800 x D 900 x H 900-950 mm
 Power: 16 kW / 400 V 50/60 Hz 3 NAC
 4 cooking zones 4 kW each, Ø 265 mm
 Glass-Ceramic cooktop
 Weight: 61,6 kg
 GTIN 4015613668543
Code-No. 296421
Euro 4.798,- | R1



Electric stove, 4 heating zones with electric oven 2/1 GN

W 800 x D 900 x H 900-950 mm
 Power: 21,6 kW / 400 V 50/60 Hz 3 NAC
 4 cooking zones 4 kW each, Ø 265 mm
 Glass-Ceramic cooktop
Electric oven 2/1 GN,
 W 655 x D 550 x H 300 mm, 5,6 kW
 Temperature range: 70 °C to 300 °C
 Weight: 101 kg
 GTIN 4015613672847
Code-No. 296431
Euro 6.198,- | R1

Electric stove, 4 hot-plates with open base frame

W 800 x D 900 x H 900-950 mm
Power: 16 kW / 400 V 50/60 Hz 3 NAC
4 hot-plates 4 kW each, 300 x 300 mm
Weight: 84,2 kg
GTIN 4015613673332
■ **Code-No. 296215**
■ **Euro 3.698,-** ■ R1



Electric stove, 4 hot-plates with electric oven 2/1 GN

W 800 x D 900 x H 900-950 mm
Power: 21,6 kW / 400 V 50/60 Hz 3 NAC
4 hot-plates 4 kW each, 300 x 300 mm
Electric oven 2/1 GN,
W 655 x D 550 x H 300 mm, 5,6 kW
Temperature range: 70 °C to 300 °C
Weight: 125,2 kg
GTIN 4015613668536
■ **Code-No. 296325**
■ **Euro 5.498,-** ■ R1



Electric stove, 6 hot-plates with electric oven 2/1 GN and neutral cabinet

W 1200 x D 900 x H 900-950 mm
Power: 29,6 kW / 400 V 50/60 Hz 3 NAC
6 hot-plates 4 kW each, 300 x 300 mm
Electric oven 2/1 GN,
W 655 x D 550 x H 300 mm, 5,6 kW
Temperature range: 70 °C to 300 °C
Neutral cabinet: W 345 x D 835 x H 470 mm
Weight: 172,6 kg
GTIN 4015613672861
■ **Code-No. 296217**
■ **Euro 7.349,-** ■ R1



SERIES 900 MASTER



Induction stoves

- ✓ Very fast cooking times
- ✓ Low energy consumption
- ✓ Low heat generation
- ✓ Low cleaning effort
- ✓ High performance
- ✓ Separately adjustable heating zones
- ✓ SCHOTT CERAN® glass hob



Induction stove, 2 heating zones with open base frame

W 400 x D 900 x H 900-950 mm
 Power: 10 kW / 400 V 50/60 Hz 3 NAC
 Glass hob 320 x 650 mm, 2 x 5 kW
 Induction coils Ø 270 mm
 Weight: 53,8 kg
 GTIN 4015613671000
Code-No. 296318
Euro 7.998,- | R1

Induction stove, 4 heating zones with open base frame

W 800 x D 900 x H 900-950 mm
 Power: 20 kW / 400 V 50/60 Hz 3 NAC
 Glass hob 2 x 320 x 650 mm, 4 x 5 kW
 Induction coils Ø 270 mm
 Weight: 84,6 kg
 GTIN 4015613672878
Code-No. 296319
Euro 13.698,- | R1

Electric multi-frying pan

- ✓ Multifunctional device for frying, cooking, steaming, simmering
- ✓ Very short cooking time
- ✓ Low energy consumption
- ✓ Rounded basin
- ✓ High performance
- ✓ Pan made of CNS 18/10



Electric multi-frying pan

with drip collecting tray 1/2 GN, 200 mm deep
 W 800 x D 900 x H 900-950 mm
 Power: 10 kW / 400 V 50/60 Hz 3 NAC
 Pan size: 630 x 510 x 110 mm
 Capacity: 32 litres
 Temperature range: 70 °C to 300 °C
 Weight: 98,2 kg
 GTIN 4015613672908
Code-No. 296426
Euro 4.949,- | R1

Electric bain marie with open base frame

W 400 x D 900 x H 900-950 mm

Power:

3,5 kW / 230 V 50/60 Hz 3 NAC

Basin size:

1 x 1/1 GN + 1 x 1/3 GN, 150 mm deep

Temperature range: 30 °C to 90 °C

With water inlet at the basin and outlet at the bottom

Weight: 36,4 kg

GTIN 4015613668567

Code-No. 296303

Euro 2.098,- | R1



✓ Bain maries for GN containers, 150 mm deep

✓ All bain maries are delivered without GN-containers.



Intermediate bar, 310 mm

GTIN 4015613682723

Code-No. 296308

Euro 25,- | R1

Intermediate bar, 685 mm

GTIN 4015613682716

Code-No. 296307

Euro 35,- | R1

Electric bain marie with open base frame

W 800 x D 900 x H 900-950 mm

Power: 7 kW / 400 V 50/60 Hz 3 NAC

Basin size:

2 x 1/1 GN + 2 x 1/3 GN, 150 mm deep

Temperature range: 30 °C to 90 °C

With water inlet at the basin and outlet at the bottom

Weight: 54,2 kg

GTIN 4015613672915

Code-No. 296304

Euro 2.849,- | R1

Intermediate bar, 685 mm

GTIN 4015613682716

Code-No. 296307

Euro 35,- | R1



Neutral element with open base frame

W 400 x D 900 x H 900-950 mm

Weight: 27,8 kg

GTIN 4015613672922

Code-No. 296105

Euro 949,- | R1



Neutral element with open base frame

W 800 x D 900 x H 900-950 mm

Weight: 43,3 kg

GTIN 4015613672939

Code-No. 296106

Euro 1.249,- | R1





Electric griddle plate with steel plate, smooth with open base frame

W 400 x D 900 x H 900-950 mm
Power:
7,5 kW / 400 V 50/60 Hz 3 NAC
Cooking surface: W 355 x D 760 mm
Weight: 66,4 kg
GTIN 4015613672946
|| Code-No. 296507
|| Euro 2.598,- || R1

Gas griddle plate with steel plate, smooth with open base frame

W 400 x D 900 x H 900-950 mm
Power: 9 kW gas
With piezo ignition
Cooking surface: W 355 x D 760 mm
Weight: 63,8 kg
GTIN 4015613672953
|| Code-No. 2955041
|| Euro 2.398,- || R1



Sealing plug

Material: plastic, white
Size: Ø 40 mm, height 40 mm
Weight: 0,072 kg
GTIN 4015613626802
|| Code-No. 286100
|| Euro 59,- || R1



Backsplash 940

Stainless steel
W 400 x D 720 x H 100 mm
Weight: 3,108 kg
GTIN 4015613676944
|| Code-No. 296072
|| Euro 189,- || R1



Electric griddle plate with steel plate, smooth with open base frame

W 800 x D 900 x H 900-950 mm
Power:
15 kW / 400 V 50/60 Hz 3 NAC
Cooking surface: W 755 x D 760 mm
Weight: 123 kg
GTIN 4015613672960
|| Code-No. 296510
|| Euro 3.598,- || R1

Gas griddle plate with steel plate, smooth with open base frame

W 800 x D 900 x H 900-950 mm
Power: 18 kW gas
With piezo ignition
Cooking surface: W 755 x D 760 mm
Weight: 118 kg
GTIN 4015613668611
|| Code-No. 2955081
|| Euro 3.398,- || R1



Backsplash 980

Stainless steel
W 800 x D 720 x H 100 mm
Weight: 3,7 kg
GTIN 4015613677026
|| Code-No. 296078
|| Euro 198,- || R1



Electric griddle plate with steel plate, 1/2 smooth and 1/2 grooved with open base frame

W 800 x D 900 x H 900-950 mm
Power:
15 kW / 400 V 50/60 Hz 3 NAC
Cooking surface: W 755 x D 760 mm
Weight: 121,6 kg
GTIN 4015613672977
|| Code-No. 296511
|| Euro 3.798,- || R1

Gas griddle plate with steel plate, 1/2 smooth and 1/2 grooved with open base frame

W 800 x D 900 x H 900-950 mm
Power: 18 kW gas
With piezo ignition
Cooking surface: W 755 x D 760 mm
Weight: 115,2 kg
GTIN 4015613672984
|| Code-No. 2955061
|| Euro 3.598,- || R1



Devices are preset
to natural gas H

Gas lava rock grill

W 400 x D 900 x H 900-950 mm
 Power: 12 kW gas
 With piezo ignition
 Grid (V-grid) for meat
 Grilling surface: 350 x 505 mm, height adjustable
 Weight: 49,7 kg
 GTIN 4015613672991
Code-No. 2954521
Euro 2.449,- | R1

Round bar grid for fish

Stainless steel
 W 373 x D 548 x H 42 mm
 Grilling surface: 350 x 505 mm
 Weight: 6 kg
 GTIN 4015613681917
Code-No. 296472
Euro 298,- | R1

V-grid for meat

Stainless steel
 W 373 x D 617 x H 32 mm
 Grilling surface: 350 x 505 mm
 Weight: 2,6 kg
 GTIN 4015613681894
Code-No. 296471
Euro 269,- | R1



Filling volume lava rock 7 kg

✓ Lava rocks for first filling included



Lava rock, 7 kg bag

GTIN 4015613182049
Code-No. 100611
Euro 49,- | R1

Gas lava rock grill

W 800 x D 900 x H 900-950 mm
 Power: 24 kW gas
 With piezo ignition
 Grid (V-grid) for meat
 Grilling surface: 750 x 505 mm, height adjustable
 Weight: 103 kg
 GTIN 4015613673004
Code-No. 2954631
Euro 3.698,- | R1

Round bar grid for fish

Stainless steel
 W 750 x D 550 x H 50 mm
 Grid: divided in two parts, width, each: 377 mm
 Grilling surface: 750 x 505 mm
 Weight: 12 kg
 GTIN 4015613681924
Code-No. 296474
Euro 719,- | R1

V-grid for meat

Stainless steel
 W 772 x D 615 x H 29 mm
 Grid: divided in two parts, width, each: 386 mm
 Grilling surface: 750 x 505 mm
 Weight: 5,2 kg
 GTIN 4015613681900
Code-No. 296473
Euro 459,- | R1



Filling volume lava rock 21 kg



Devices are preset
 to natural gas H

SERIES 900 MASTER



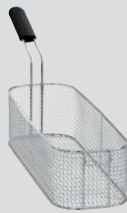
Electric standing deep fat fryer

W 400 x D 900 x H 900-950 mm
 Power: 17,4 kW / 400 V 50/60 Hz 3 NAC
 Basin capacity: 20 litres
 1 basket: W 290 x D 450 x H 115 mm
 With fat collecting container
 Weight: 54,8 kg
 GTIN 4015613673011
Code-No. 296630
Euro 2.998,- | R1



Electric standing deep fat fryer with 2 basins

W 800 x D 900 x H 900-950 mm
 Power: 34,8 kW / 400 V 50/60 Hz 3 NAC
 Basin capacity: 2 x 20 litres
 2 baskets: W 290 x D 450 x H 115 mm
 With fat collecting container
 Weight: 88,8 kg
 GTIN 4015613673028
Code-No. 296970
Euro 5.098,- | R1



Substitute basket 20L, small

140 x 450 x 115 mm
 Weight: 0,93 kg
 GTIN 4015613677101
Code-No. 296633
Euro 69,- | R1



Substitute basket 20L, large

290 x 450 x 115 mm
 Weight: 1,25 kg
 GTIN 4015613677118
Code-No. 296634
Euro 79,- | R1



Gas standing deep fat fryer

W 400 x D 900 x H 900-950 mm
 Power gas: 18 kW
 Power electric: 0,005 kW / 230 V 50/60 Hz
 Basin capacity: 20 litres
 1 basket: W 290 x D 450 x H 115 mm
 With fat collecting container
 Weight: 71,8 kg
 GTIN 4015613670980
Code-No. 2959961
Euro 3.298,- | R1



Gas standing deep fat fryer with 2 basins

W 800 x D 900 x H 900-950 mm
 Power gas: 36 kW
 Power electric: 0,005 kW / 230 V 50/60 Hz
 Basin capacity: 2 x 20 litres
 2 baskets: W 290 x D 450 x H 115 mm
 With fat collecting container
 Weight: 124,6 kg
 GTIN 4015613673035
Code-No. 2959521
Euro 5.598,- | R1



Devices are preset
to natural gas H

Flue 900XL

for connection to an outdoor flue
 W 400 x D 170 x H 1060 mm
 Weight: 13,6 kg
 GTIN 4015613683010
Code-No. 285064
Euro 359,- | R1

Electric pasta cooker with 1 basin

W 400 x D 900 x H 900-950 mm
Power: 9,6 kW / 400 V 50/60 Hz 3 NAC
Capacity: 40 litres
Incorporated water inlet and outlet tap
Weight: 45,2 kg
GTIN 4015613668581
■ **Code-No. 296311**
■ **Euro 2.949,-** ■ **R1**



✓ Delivery without baskets.

Gas pasta cooker with 1 basin

W 400 x D 900 x H 900-950 mm
Power: 13,9 kW Gas
Capacity: 40 litres
Incorporated water inlet and outlet tap
Weight: 61,4 kg
GTIN 4015613673042
■ **Code-No. 2953031**
■ **Euro 3.049,-** ■ **R1**



Preset to
natural gas H



**Pasta basket 1/3 GN,
length**
Basket CNS 18/10,
plastic handle
W 145 x D 290 x H 205 mm
Weight: 1,15 kg
GTIN 4015613677057
■ **Code-No. 284124**
■ **Euro 139,-** ■ **R1**



Pasta basket 1/3 GN
Basket CNS 18/10,
plastic handle
W 160 x D 290 x H 205 mm
Weight: 1,11 kg
GTIN 4015613677064
■ **Code-No. 284114**
■ **Euro 149,-** ■ **R1**



Pasta basket 1/6 GN
Basket CNS 18/10,
plastic handle
W 140 x D 140 x H 205 mm
Weight: 0,73 kg
GTIN 4015613677071
■ **Code-No. 284117**
■ **Euro 98,-** ■ **R1**

SERIES 900 MASTER



- ✓ Pan made of CNS, bottom made of steel
- ✓ Volume: 70 litres

Gas tilting frying pan with manual tilting

W 800 x D 900 x H 900-950 mm
 Power gas: 22 kW
 Pan made of CNS, bottom made of steel
 Capacity: 87 litres, volume: 70 litres
 Temperature range: 100 °C to 300 °C
 Pan size: W 720 x D 610 x H 225 mm
 Connection valve for hot and cold water Ø 12 mm
 Weight: 168 kg
 GTIN 4015613673059
Code-No. 2956721
Euro 6.298,- | R1

Electric tilting frying pan with manual tilting

W 800 x D 900 x H 900-950 mm
 Power: 9,9 kW / 400 V 50/60 Hz 3 NAC
 Pan made of CNS, bottom made of steel
 Capacity: 87 litres, volume: 70 litres
 Temperature range: 100 °C to 300 °C
 Pan size: W 720 x D 610 x H 225 mm
 Connection valve for hot and cold water Ø 12 mm
 Weight: 147,6 kg
 GTIN 4015613673066
Code-No. 296606
Euro 6.498,- | R1

Gas tilting frying pan with electric tilting

W 800 x D 900 x H 900-950 mm
 Power gas: 22 kW
 Power electric: 0,3 kW / 230 V 50/60 Hz
 Pan made of CNS, bottom made of steel
 Capacity: 87 litres, volume: 70 litres
 Temperature range: 100 °C to 300 °C
 Pan size: W 720 x D 610 x H 225 mm
 Connection valve for hot and cold water Ø 12 mm
 Weight: 157,2 kg
 GTIN 4015613673073
Code-No. 2956031
Euro 7.598,- | R1

Electric tilting frying pan with electric tilting

W 800 x D 900 x H 900-950 mm
 Power: 10,2 kW / 400 V 50/60 Hz 3 NAC
 Pan made of CNS, bottom made of steel
 Capacity: 87 litres, volume: 70 litres
 Temperature range: 100 °C to 300 °C
 Pan size: W 720 x D 610 x H 225 mm
 Connection valve for hot and cold water Ø 12 mm
 Weight: 153 kg
 GTIN 4015613673097
Code-No. 296676
Euro 7.798,- | R1



Devices are preset
to natural gas H



Gas boiling kettle, indirect heating, 100 litres with automatic water level control

W 800 x D 900 x H 900-950 mm
 Power gas: 21 kW
 Power electric: 0,5 kW / 230 V 50/60 Hz
 Kettle capacity: 117 litres, volume: 100 litres
 Internal dimensions: Ø 600 mm, height 415 mm
 Double-walled kettle
 Drain-tap
 Connection valve for hot and cold water Ø 10 mm
 Weight: 144,4 kg
 GTIN 4015613673103
Code-No. 2959101
Euro 9.498,- | R1

Electric boiling kettle, indirect heating, 100 litres with automatic water level control

W 800 x D 900 x H 900-950 mm
 Power: 16 kW / 400 V 50/60 Hz 3 NAC
 Kettle capacity: 117 litres, volume: 100 litres
 Internal dimensions: Ø 600 mm, height 415 mm
 Double-walled kettle
 Drain-tap
 Connection valve for hot and cold water Ø 10 mm
 Weight: 139,6 kg
 GTIN 4015613673141
Code-No. 296910
Euro 8.198,- | R1

Gas boiling kettle, indirect heating, 135 litres with automatic water level control

W 800 x D 900 x H 900-950 mm
 Power gas: 21 kW
 Power electric: 0,5 kW / 230 V 50/60 Hz
 Kettle capacity: 152 litres, volume: 135 litres
 Internal dimensions: Ø 600 mm, height 540 mm
 Double-walled kettle
 Drain-tap
 Connection valve for hot and cold water Ø 10 mm
 Weight: 154 kg
 GTIN 4015613673110
Code-No. 2959021
Euro 9.798,- | R1

Electric boiling kettle, indirect heating, 135 litres with automatic water level control

W 800 x D 900 x H 900-950 mm
 Power: 18 kW / 400 V 50/60 Hz 3 NAC
 Kettle capacity: 152 litres, volume: 135 litres
 Internal dimensions: Ø 600 mm, height 540 mm
 Double-walled kettle
 Drain-tap
 Connection valve for hot and cold water Ø 10 mm
 Weight: 145,8 kg
 GTIN 4015613673158
Code-No. 296911
Euro 8.598,- | R1

Flue 900XL

for connection to an outdoor flue
 W 400 x D 170 x H 1060 mm
 Weight: 13,6 kg
 GTIN 4015613683010
Code-No. 285064
Euro 359,- | R1



Devices are preset
to natural gas H

ACCESSORIES 900 MASTER



Grillplate for gas stoves cast-iron grooved

W 390 x D 390 x H 17 mm

Weight: 10,64 kg

GTIN 4015613676920

■ **Code-No. 296051**

■ **Euro 349,-** ■ R1



Frying and hot plate for gas stoves cast-iron smooth, with juice groove

W 390 x D 390 x H 17 mm

Weight: 10,76 kg

GTIN 4015613676937

■ **Code-No. 296056**

■ **Euro 309,-** ■ R1



Support ring for small pots

Weight: 0,19 kg

GTIN 4015613676906

■ **Code-No. 296086**

■ **Euro 29,-** ■ R1



Door 900R

CNS 18/10

With right hinge

W 391 x D 95 x H 501 mm

Weight: 3,92 kg

GTIN 4015613680811

■ **Code-No. 296014**

■ **Euro 249,-** ■ R1

Door 900L

CNS 18/10

With left hinge

W 391 x D 95 x H 501 mm

Weight: 3,92 kg

GTIN 4015613680828

■ **Code-No. 296015**

■ **Euro 249,-** ■ R1



Drawer 900, set of 2

CNS 18/10

Inside each: W 310 x D 525 x H 95 mm

Outside each: W 395 x D 700 x H 250 mm

Weight: 12,69 kg

GTIN 4015613677088

■ **Code-No. 296401**

■ **Euro 598,-** ■ R1



Swivel castors 4S900 for devices of series 900 Master

4 castors, 2 with brakes

Castors: rubberised plastic, black, Ø 125 mm

Carrying capacity, each: up to max. 100 kg

Size, each: W 145 x D 155 x H 160 mm

Weight: 3,34 kg

GTIN 4015613680804

■ **Code-No. 295088**

■ **Euro 249,-** ■ R1



Heater 900H10

for using closed base frames as a heated cupboard

W 470 x D 630 x H 140 mm

Power: 2 kW / 230 V 50/60 Hz

Weight: 9,95 kg

GTIN 4015613680798

■ **Code-No. 296066**

■ **Euro 698,-** ■ R1

Integration ex works possible only.
Please provide corresponding note upon ordering.

PM-series - Indirectly heated

- ✓ Models made of 1,2 - 1,5 mm thick CNS 14301
- ✓ Kettle made of 2 mm thick CNS 14404
- ✓ With tap for warm and cold water
- ✓ Branch for water 10 mm
- ✓ Funnel fittings with safety valve (calibrated to 0,5 bar) for pressure monitoring and outlet valve
- ✓ 3 possible switch settings "0" Off, "1" Partial load 50 %, "2" full load 100 %
- ✓ Automatic switch off in case of interferences
- ✓ Thermostat for regulating the cooking temperature
- ✓ Automatic water-level control in intermediate jacket

Kettle size:

100 L: Ø 600 x H 415 mm
 150 L: Ø 600 x H 540 mm
 200 L: Ø 750 x H 520 mm
 300 L: Ø 900 x H 570 mm
 500 L: Ø 900 x H 780 mm

GAS

- ✓ Gas heating via stainless steel high-performance burners
- ✓ Piezo ignition
- ✓ Gas supply for the burners is provided by a gas multiple positioner



Devices are preset to natural gas H

Gas boiling kettle, indirect heating

Model	Size (W x D x H mm)	Capacity (L)	Volume (L)	Power	Weight (kg)	Code-No.	Euro
PM 8 IG100	800 x 900 x 900	113	102	21 kW	143	2800021	8.598,- R1
PM 8 IG150	800 x 900 x 900	150	145	21 kW	153	2800031	8.998,- R1
PM 1 IG300	1150 x 1300 x 900	342	317	48 kW	277	2800071	14.398,- R1
PM 1 IG500	1150 x 1300 x 1030	480	455	58 kW	305	2800081	18.749,- R1

ELECTRIC

- ✓ Electric heating via cast-enclosed "Incoloy 800"-resistors made of special alloy
- ✓ High heating performance according to CE-DIN 18855 Norms for high-speed cooking devices
- ✓ Power: 400 V 50/60 Hz 3 NAC

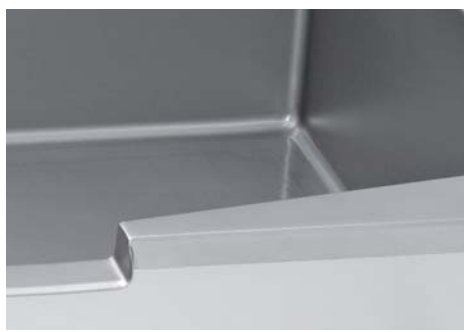


Electric boiling kettle, indirect heating

Model	Size (W x D x H mm)	Capacity (L)	Volume (L)	Power	Weight (kg)	Code-No.	Euro
PM 8 IE100	800 x 900 x 900	113	102	16 kW	143	280015	8.398,- R1
PM 8 IE150	800 x 900 x 900	145	135	18 kW	155	280016	8.798,- R1
PM 1 IE200	1000 x 1150 x 900	220	200	32 kW	235	280021	12.298,- R1
PM 1 IE300	1150 x 1300 x 900	342	317	36 kW	280	280022	14.049,- R1
PM 1 IE500	1150 x 1300 x 1030	480	455	36 kW	300	280023	18.998,- R1

Boiling kettle for steam heating deliverable on request.

TILTING FRYING PANS



Electric tilting frying pans

- ✓ Pan made of CNS, bottom made of steel
- ✓ Water inlet set
- ✓ Height-adjustable legs
- ✓ With thermal resistors made of "Incoloy 800"
- ✓ Temperature control 45 °C to 300 °C via thermostat
- ✓ Structure made of CNS 18/10
- ✓ In case of disturbance interruption of power supply



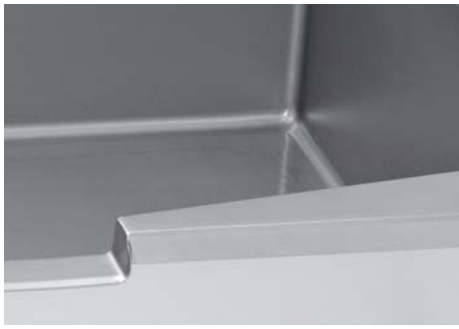
Electric tilting frying pan with manual tilting

W 900 x D 900 x H 900 mm
 Power: 9,9 kW / 400 V 50 Hz 3 NAC
 Pan: W 798 x D 570 x H 200 mm
 Capacity: 80 litres
 Cooking surface steel
 Water inlet tap
 Weight: 160 kg
 GTIN 4015613413853
Code-No. 193035
Euro 6.398,- | R1



Electric tilting frying pan with manual tilting

W 1200 x D 900 x H 900 mm
 Power: 14,8 kW / 400 V 50 Hz 3 NAC
 Pan: W 1090 x D 560 x H 225 mm
 Capacity: 120 litres
 Cooking surface steel
 Water inlet tap
 Weight: 237 kg
 GTIN 4015613413808
Code-No. 193060
Euro 8.998,- | R1



Gas tilting frying pans

- ✓ Pan made of CNS, bottom made of steel
- ✓ Water inlet set
- ✓ Height-adjustable legs
- ✓ Gas heating via conduit burner made of CNS
- ✓ Ignition via pilot flame
- ✓ Safety system with thermal element
- ✓ Thermostatically controlled gas valve 100 °C to 300 °C

Gas tilting frying pan with manual tilting

W 900 x D 900 x H 900 mm
 Power: 22 kW
 Pan: W 798 x D 570 x H 200 mm
 Capacity: 80 litres
 Cooking surface steel
 Water inlet tap
 Weight: 158 kg
 GTIN 4015613411897
Code-No. 1930301
Euro 6.298,- | R1



Gas tilting frying pan with manual tilting

W 1200 x D 900 x H 900 mm
 Power: 30 kW
 Pan: W 1090 x D 560 x H 225 mm
 Capacity: 120 litres
 Cooking surface steel
 Water inlet tap
 Weight: 220 kg
 GTIN 4015613413860
Code-No. 1930501
Euro 8.798,- | R1



Devices are preset
to natural gas H

GAS WOK COOKERS

Asian delicacies - fresh and crisp from the wok

Bartscher gas wok cookers allow to quickly prepare healthy Asian dishes as well as your own creations. The heat is available immediately and the varied temperature distribution within the wok itself enables to cook dishes for just the right amount of time.



Gas Wok Cookers

- ✓ CNS 18/10
- ✓ Burners can be removed without tools
- ✓ Burners thermoelectrically safeguarded
- ✓ Drip collecting tray underneath the burners
- ✓ Preset to liquid gas, natural gas jets are enclosed



Gas wok table cooker GWH1

1 high-performance burner with 11,5 kW, manual ignition
Removable wok ring insert, inner diameter 290 mm
Cooking hob without wok ring insert: for pots of Ø 200 mm min.
Height-adjustable feet
Power: 11,5 kW
Size: W 400 x D 600 x H 415 mm
Weight: 25,4 kg
GTIN 4015613630977
Code-No. 1052303
Euro 1.119,- | R1



Gas wok cooker GWH2

2 high-performance burners with 11,5 kW each, manual ignition
2 removable wok ring inserts, inner diameter 290 mm
Cooking hobs without wok ring insert: for pots of Ø 200 mm min.
Base unit with adjustable feet
Power: 23 kW
Size: W 900 x D 600 x H 960 mm
Weight: 58 kg
GTIN 4015613610764
Code-No. 1052103
Euro 1.998,- | R1



Gas wok cooker GWH3

3 high-performance burners with 11,5 kW each, manual ignition
3 removable wok ring inserts, inner diameter 290 mm
Cooking hobs without wok ring insert: for pots of Ø 200 mm min.
Base unit with adjustable feet
Power: 34,5 kW
Size: W 1500 x D 600 x H 960 mm
Weight: 85 kg
GTIN 4015613610771
Code-No. 1053103
Euro 2.798,- | R1



Devices are preset
to liquid gas

Water grill 40

Fast, clean and healthy barbecuing:
meat juice and residues are caught in the water pan.
Chrome nickel steel
Grill surface: 280 x 445 mm
3-level temperature setting by knob operation
Fast heating up time: approx. 2,5 minutes in highest level
Water pan 1/1 GN for easy cleaning
Heating indicator light
Power: 4,08 kW / 400 V 50 Hz 3 NAC
Size: W 330 x D 630 x H 330 mm
Including cleaning scraper
Weight: 13,5 kg
GTIN 4015613642024
■ **Code-No. 370037**
■ **Euro 879,-** ■ R1



Gas lava rock grill 40 with grid for meat

Stainless steel
Grilling surface 312 x 483 mm
Power: 4 kW
Size: W 330 x D 545 x H 285 mm
Weight: 21,4 kg
GTIN 4015613404608
■ **Code-No. 2006301**
■ **Euro 629,-** ■ R1



Lava rock, 7 kg bag
GTIN 4015613182049
■ **Code-No. 100611**
■ **Euro 49,-** ■ R1



✓ Lava rocks for first filling included

Gas lava rock grill 70 with grid for meat

Stainless steel
Grilling surface 2x 312 x 483 mm
Power: 8 kW
Size: W 660 x D 570 x H 282 mm
Weight: 40,6 kg
GTIN 4015613404622
■ **Code-No. 2006601**
■ **Euro 1.098,-** ■ R1



Devices are preset to natural
gas H, propane jets are enclosed

TABLE-TOP GRILLS

Gas table-top grill TB1000

Easy assembly, easy to handle - practical tabletop unit for gas grilling outdoors.

- ✓ Material: Stainless steel
- ✓ Gas type: Liquid gas
- ✓ Ignition type: Piezo ignition
- ✓ Connection: 1/4"
- ✓ Control pressure: 50 mbar
- ✓ Consumption: 728 g/h
- ✓ Including: 3 gas nozzle sets 0,8 mm (30 mbar, 37 mbar, 50 mbar)
- ✓ Only operate with liquid gas



Gas table-top grill TB1000PF

3 burners
Grill pan: steel, enamelled, size: W 705 x D 540 x H 43 mm
Power: 10 kW
Size: W 705 x D 560 x H 275 mm
Weight: 13,9 kg
GTIN 4015613685182
Code-No. 1061933
Euro 229,- | R1

Gas connection kit for commercial use

Suitable for indoor/outdoor use
Weight: 1,3 kg
GTIN 4015613586557
Code-No. 500180
Euro 125,- | R1

Grill pan TTB1000PF

Material: steel, enamelled
Size: W 705 x D 540 x H 55 mm
Weight: 7,7 kg
GTIN 4015613699882
Code-No. 106217
Euro 69,- | R1

Cooking grid set TB1000R

Material: steel, galvanised
Set consisting of: cooking grid, flame cover, fat collection tray
Size: W 635 x D 520 x H 17 mm
Weight: 6,7 kg
GTIN 4015613699899
Code-No. 106218
Euro 79,- | R1



Gas table-top grill TB1000R

3 burners
Cooking grid: steel, galvanised, size: W 600 x D 475 mm
Power: 10 kW
Size: W 685 x D 560 x H 275 mm
Weight: 14,4 kg
GTIN 4015613685199
Code-No. 1061633
Euro 249,- | R1



Professional commercial gas combination grills, made of stainless steel

- ✓ DVGW-industry-safety test national & international
- ✓ Easy handling
Easy and safe ignition via piezo-magneto
- ✓ Overheating protection - DVGW-certified aeration and deaeration system
- ✓ The devices can only be operated with liquid gas



Gas combi table-top grill TB1100PF

Stainless steel
3 burners
Power: 11 kW
Ignition system with piezo ignitor
Grill pan including handle: W 700 x D 540 x H 70 mm
Size: W 650 x D 570 x H 270 mm
Includes: hose, hose failure safety device and pressure regulator
Weight: 18,1 kg
GTIN 4015613527536
Code-No. 1062203
Euro 398,- | R1



Devices are preset
to liquid gas

Grill pan TB1100

Fitting the gas combi table-top grills TB1100PF and TB1100R

Sheet steel

With handles

Size: W 700 x D 540 x H 70 mm

Weight: 9,5 kg

GTIN 4015613527567

■ **Code-No. 106204**

■ **Euro 79,-** ■ R1

Grid-Set TB1100

Fitting the gas combi table-top grills TB1100PF and TB1100R

Consisting of:

Grid, steel, chromed

Flame cover, stainless steel

Fat collection tray, stainless steel

Weight: 10 kg

GTIN 4015613534794

■ **Code-No. 106206**

■ **Euro 159,-** ■ R1



Gas combi table-top grill TB1100R

Stainless steel

3 burners

Power: 11 kW

Ignition system with piezo ignitor

With grid, flame cover and fat collection tray

Size: W 650 x D 570 x H 270 mm

Includes: hose, hose failure safety device and pressure regulator

Weight: 17,5 kg

GTIN 4015613527543

■ **Code-No. 1062303**

■ **Euro 479,-** ■ R1



Devices are preset to liquid gas

Gas combi table-top grill TB1470R

Stainless steel

4 burners

Power: 14,7 kW

Ignition system with piezo ignitor

With grid, flame cover and fat collection tray

Size: W 850 x D 555 x H 270 mm

Includes: hose, hose failure safety device and pressure regulator

Weight: 23 kg

GTIN 4015613660349

■ **Code-No. 1062503**

■ **Euro 609,-** ■ R1



Grill pan TB1470

Fitting the gas combi table-top grill TB1470R

Sheet steel

With handles

Size: W 870 x D 525 x H 65 mm

Weight: 11,8 kg

GTIN 4015613660332

■ **Code-No. 106211**

■ **Euro 98,-** ■ R1



Base unit TB1100

Fitting the gas combi table-top grills TB1100PF and TB1100R

Stainless steel

Size:

W 670 x D 530 x H 800 mm

Weight: 5,6 kg

GTIN 4015613527581

■ **Code-No. 106202**

■ **Euro 115,-** ■ R1



Base unit TB1470

Fitting the gas combi table-top grill TB1470R

Stainless steel

Size:

W 815 x D 525 x H 805 mm

Weight: 5,95 kg

GTIN 4015613647395

■ **Code-No. 106210**

■ **Euro 139,-** ■ R1



STOCK-POT STOVES



Gas stock-pot stove

Housing CNS 18/10
Cast-iron support, black
Heavy-duty burner with piezo ignition, flame failure device
Power: 7,0 kW
Size: W 400 x D 440 x H 390 mm
Preset to liquid gas, natural gas jets are enclosed
Weight: 12,75 kg
GTIN 4015613395982
■ **Code-No. 1086003S**
■ **Euro 289,-** ■ R1

Minimum diameter of pot/pan must be 22,5 cm.



Gas stock-pot stove

Housing CNS 18/10
Dual circuit burner with pilot
flame and flame failure device
Power: 7 kW
Size: W 450 x D 475 x H 500 mm
Weight: 22 kg
GTIN 4015613166421
■ **Code-No. 1059403**
■ **Euro 1.179,-** ■ R1



Gas stock-pot stove

Housing CNS 18/10
Power: 12,5 kW
Cast-iron support, black enamelled
Burner with pilot flame and flame failure device
Size: W 670 x D 590 x H 530 mm
Weight: 28 kg
GTIN 4015613124988
■ **Code-No. 1050503**
■ **Euro 1.639,-** ■ R1

Gas connection kit for commercial use

for stock-pot stoves
suitable for indoor/outdoor use
Weight: 1,3 kg
GTIN 4015613586557
■ **Code-No. 500180**
■ **Euro 125,-** ■ R1

For models Code-No.:
1086003S, 1059403, 1050503
1050603



Gas stock-pot-stove 280PRO

XXL stock-pot-stove: This stock-pot-stove impresses with its user-friendly operating height and sturdy design. Its light weight means it can also be used extremely flexibly.
Material: CNS 18/10
Cast iron support
Type of gas: liquid gas, natural gas jets H and L are included
Gas burner: nozzle burner
Type of ignition: manual ignition
Pilot flame
Ignition safeguard
Pot/pan diameter minimum: 280 mm
Load bearing capacity: 70 kg
Collecting tray under the burner
Power: 12,5 kW
Size: W 680 x D 590 x H 820 mm
Weight: 31 kg
GTIN 4015613670935
■ **Code-No. 1050603**
■ **Euro 1.959,-** ■ R1



Devices are preset
to liquid gas

✓ All stock-pot stoves come without connection fittings, a pressure control valve with max. 50 mbar is required.

Electric stock-pot stove

Chrome nickel steel 18/10
Hot-plate Ø 300 mm
Power: 3,5 kW / 380-400 V 50/60 Hz 3 NAC
Size: W 500 x D 500 x H 520 mm
Weight: 16,4 kg
GTIN 4015613126036
■ **Code-No. 105343**
■ **Euro 1.179,- | R1**



Electric stock-pot stove

Stainless steel
Hot-plate Ø 400 mm
Power: 5 kW / 400 V 50 Hz 3 NAC
Size: W 570 x D 590 x H 515 mm
Weight: 34,2 kg
GTIN 4015613633244
■ **Code-No. 105325**
■ **Euro 1.229,- | R1**



Large frying pan 550

Cast-iron
With removable handle
Size: Ø 550 mm, height 80 mm
Weight: 25,4 kg
GTIN 4015613210056
■ **Code-No. 699335**
■ **Euro 349,- | R1**



Large frying pan 650, with two compartments

Cast-iron
With removable handle
Connecting link height: 50 mm
Size: Ø 650 mm, height 90 mm
Weight: 29 kg
GTIN 4015613209906
■ **Code-No. 699325**
■ **Euro 469,- | R1**



Large frying pan 650

Cast-iron
With removable handle
Size: Ø 650 mm, height 90 mm
Weight: 28 kg
GTIN 4015613157832
■ **Code-No. 699320**
■ **Euro 449,- | R1**



Large frying pan 800, with two compartments

Cast-iron
With removable handle
Connecting link height: 75 mm
Size: Ø 800 mm, height 120 mm
Weight: 47 kg
GTIN 4015613210049
■ **Code-No. 699318**
■ **Euro 659,- | R1**



Large frying pan 800

Cast-iron
With removable handle
Size: Ø 800 mm, height 120 mm
Weight: 44 kg
GTIN 4015613209890
■ **Code-No. 699315**
■ **Euro 649,- | R1**



Large frying pan 800, with three compartments

Cast-iron
With removable handle
Connecting link height: 75 mm
Size: Ø 800 mm, height 120 mm
Weight: 49,2 kg
GTIN 4015613632346
■ **Code-No. 699316**
■ **Euro 698,- | R1**



Handle for large frying pans

Cast-iron
Size: W 288 x D 155 x H 63 mm
Weight: 3,1 kg
GTIN 4015613632353
■ **Code-No. 699328**
■ **Euro 105,- | R1**



Handle for large frying pans

Suitable as replacement for removable handle of large frying pans 699315, 699316, 699318, 699320, 699325, 699335

PASTRIES DEEP FAT FRYERS



Pastries deep fat fryers

- ✓ Model made of chromium nickel steel 18/10 electric or gas
- ✓ Basin with large cooling zone, edges and corners are rounded off
- ✓ Outlet tap with safety device
- ✓ All operation elements are easily accessible and replaceable
- ✓ Basket shelf as accessories
- ✓ Gas models come with nickel-plated cast-iron burners and high-performance basin-mounted flame conduits
- ✓ Electric models come with armoured high-capacity thermal resistors made of CNS 18/10 which are mounted on specially tiltable fixings for easy cleaning
- ✓ With safety thermostat



Pastries deep fat fryer, gas BF 20G

Basin size: W 600 x D 350 x H 117 mm
 Basin capacity: 20 litres
 Basket size: W 580 x D 320 x H 70 mm
 Power: 12 kW gas
 Size: W 700 x D 585 x H 390 mm
 Weight: 40,55 kg
 GTIN 4015613381855

Code-No. 1014113
Euro 2.549,- | R1

Basket shelf BF 20G

Size: W 645 x D 350 mm
 Weight: 3,45 kg
 GTIN 4015613394176
Code-No. 101404
Euro 129,- | R1

Deep frying basket BF 20G

Size: W 580 x D 320 x H 70 mm
 Weight: 1,8 kg
 GTIN 4015613658827
Code-No. 158614
Euro 149,- | R1



Pastries deep fat fryer, electric BF 21E

Basin size: W 650 x D 390 x H 150 mm
 Basin capacity: 21 litres
 Basket size: W 630 x D 365 x H 70 mm
 Power: 6,8 kW / 400 V 50 Hz 3 NAC
 Size: W 700 x D 590 x H 320 mm
 Weight: 31 kg
 GTIN 4015613370576

Code-No. 101412
Euro 1.998,- | R1

Basket shelf BF 21E

Size: W 765 x D 390 mm
 Weight: 4,05 kg
 GTIN 4015613122403
Code-No. 101402
Euro 139,- | R1

Deep frying basket BF 21E

Size: W 630 x D 365 x H 70 mm
 Weight: 1 kg
 GTIN 4015613658834
Code-No. 158615
Euro 149,- | R1



Pastries deep fat fryer, electric BF 35E

Basin size: W 1000 x D 390 x H 150 mm
 Basin capacity: 35 litres
 Basket size: W 970 x D 365 x H 70 mm
 Power: 10,0 kW / 400 V 50 Hz 3 NAC
 Size: W 1095 x D 600 x H 340 mm
 Weight: 47,4 kg
 GTIN 4015613418186

Code-No. 101413
Euro 2.449,- | R1

Basket shelf BF 35E

Size: W 1125 x D 390 mm
 Weight: 5,75 kg
 GTIN 4015613122953
Code-No. 101607
Euro 179,- | R1

Deep frying basket BF 35E

Size: W 970 x D 365 x H 70 mm
 Weight: 3,38 kg
 GTIN 4015613658841
Code-No. 101419
Euro 219,- | R1



Pastries deep fat fryers

- ✓ Stainless steel
- ✓ Basin with large cooling zone, edges and corners are rounded off
- ✓ All operation elements are easily accessible and replaceable
- ✓ Basket shelf as accessories
- ✓ With safety thermostat

Pastries deep fat fryer BF 16E

Basin size: W 515 x D 305 x H 130 mm
 Basin capacity: 16 litres
 Basket size: W 475 x D 235 x H 80 mm
 Outlet tap with safety device
 Power: 9 kW / 400 V 50 Hz 3 NAC
 Size: W 560 x D 470 x H 400 mm
 Stainless steel lid included
 Weight: 14,7 kg
 GTIN 4015613405049
Code-No. 101530
Euro 759,- | R1

Basket shelf BF 16E

Size: W 525 x D 263 mm
 Weight: 2,9 kg
 GTIN 4015613535098
Code-No. 101566
Euro 98,- | R1

Deep frying basket BF 16E

Size: W 475 x D 235 x H 80 mm
 Weight: 1,3 kg
 GTIN 4015613405056
Code-No. 101533
Euro 89,- | R1



Pastries deep fat fryer BF 30E

Basin size: W 615 x D 490 x H 130 mm
 Basin capacity: 30 litres
 Basket size: W 570 x D 440 x H 80 mm
 Outlet tap with safety device
 Power: 15 kW / 400 V 50 Hz 3 NAC
 Size: W 660 x D 650 x H 410 mm
 Stainless steel lid included
 Weight: 23,4 kg
 GTIN 4015613405063
Code-No. 101560
Euro 1.159,- | R1

Basket shelf BF 30E

Size: W 645 x D 465 mm
 Weight: 3,95 kg
 GTIN 4015613405087
Code-No. 101565
Euro 129,- | R1

Deep frying basket BF 30E

Size: W 570 x D 440 x H 80 mm
 Weight: 1,9 kg
 GTIN 4015613405070
Code-No. 101563
Euro 129,- | R1



Pastries deep fat fryer BF 30E OU with open base frame

Basin size: W 615 x D 490 x H 130 mm
 Basin capacity: 30 litres
 Basket size: W 570 x D 440 x H 80 mm
 Height adjustable feet
 Power: 15 kW / 400 V 50 Hz 3 NAC
 Size: W 660 x D 650 x H 980-1040 mm
 Including:
 2 fat collecting containers with handle 1/1 GN, 150 mm deep
 sieve with handle 2/3 GN
 stainless steel lid
 Weight: 40 kg
 GTIN 4015613633299
Code-No. 101535
Euro 1.639,- | R1

Basket shelf BF 30E OU

Size: W 645 x D 465 mm
 Weight: 3,95 kg
 GTIN 4015613638614
Code-No. 101608
Euro 129,- | R1

Deep frying basket BF 30E

Size: W 570 x D 440 x H 80 mm
 Weight: 1,9 kg
 GTIN 4015613405070
Code-No. 101563
Euro 129,- | R1



STANDING DEEP FAT FRYERS



Standing deep fat fryers

- ✓ CNS 18/10
- ✓ Robust design
- ✓ Electric and gas model
- ✓ Basin with large cooling zone and rounded off edges
- ✓ Extra wide basin rim
- ✓ Precision thermostat
- ✓ Safety thermostat with fixed calibration
- ✓ Fat outlet container with filter
- ✓ Preset to natural gas H, propane jets are enclosed



Electric standing deep fat fryer, 2 basins each 8 litres

Basket size each W 130 x D 310 x H 120 mm

Size: W 400 x D 700 x H 850 mm

Power: 14 kW / 380-400 V 50/60 Hz 3 NAC

Weight: 62 kg

GTIN 4015613527420

Code-No. 272335

Euro 2.959,- | R1



Gas standing deep fat fryer, 2 basins each 8 litres

Basket size each W 130 x D 310 x H 120 mm

Size: W 400 x D 700 x H 850 mm

Power: 12 kW gas

Power electric: 230 V 50 Hz 1 NAC

Weight: 59,4 kg

GTIN 4015613527406

Code-No. 2716401

Euro 3.319,- | R1



Fatsafe

Frying fat filter

see catalogue page 194, 195



Gas standing deep fat fryer, 2 basins each 13 litres

Basket size:

1x W 230 x D 290 x H 120 mm

2x W 113 x D 290 x H 120 mm

Size: W 800 x D 700 x H 850 mm

Power: 23 kW gas

Weight: 72 kg

GTIN 4015613527413

Code-No. 2716501

Euro 4.549,- | R1



Devices are preset
to natural gas H



Hot air can create a culinary delight: the Bartscher convection ovens

Crisp on the outside, soft on the inside: that's the best way to enjoy roasts and poultry dishes! Juicy meat covered with a crispy crust will make the heart of any connoisseur beat a little faster. That's easy to achieve with the Bartscher convection ovens. Freshly baked croissants, light and airy bread rolls and fresh pretzel are also prepared in the flow of hot air in an instant.

It's not without reason that the convection ovens are among the most popular products we have to offer. The possibilities for use are almost endless, which is one reason why they are an asset in any professional kitchen. Their top quality, practical features and the excellent price/performance ratio are convincing arguments for our all-rounders.

Whether cooking, roasting or baking - the convection ovens heat up fast and are soon ready for diverse tasks. With the integrated timer, you have complete control of your cooking time and the high-quality stainless steel construction ensures a long lifetime and easy care and cleaning. Reliable in operation and healthy for preparation. That's modern cooking.

CONVECTION OVENS



Bartscher Convection Oven Series AT

Full power up to 300 degrees - the AT series provides you with a variety of powerful convection ovens specifically for your individual needs. From the compact all-rounder to the wide bakery oven, we have the appropriate model for you in our collection.

It's practical for keeping an eye on your food: the double-glazed doors and the integrated illumination help you to safely prepare the components of your menu. In addition, we also offer a selection of extra baking trays and a wall-mounting shelf. The AT series: intelligent cooking for grilling, roasting and baking.



Convection oven AT110

Body and cooking chamber made of stainless steel
 Insertions: 3 x 1/2 GN
 Distance between grids 70 mm
 Timer: 0 - 120 minutes
 Heating up time: approx. 3 minutes (180 °C)
 Temperature switch: 0 °C to 300 °C
 Double glazed door
 Power: 2,7 kW / 230 V 50/60 Hz
 Size: W 460 x D 570 x H 460 mm
 Includes 3 grids, W 325 x D 265 mm
 Weight: 27 kg
 GTIN 4015613496924
Code-No. 120789
Euro 495,- | R2

Tray 1/2 GN

Size:
 W 325 x D 265 x H 25 mm
 Weight: 0,7 kg
 GTIN 4015613271750
Code-No. A101190
Euro 13,- | R2

Grid 1/2 GN

Size:
 W 325 x D 265 x H 56 mm
 Weight: 0,52 kg
 GTIN 4015613678696
Code-No. 786006
Euro 21,- | R2



Convection oven AT90

Stainless steel body, enamelled inside
 Insertions: 4 (438 x 315 mm)
 Distance between trays 70 mm
 Timer: 0 - 120 minutes
 With 2 motors
 Temperature switch: 0 °C to 300 °C
 Double glazed door
 Interior lighting
 Power: 2,67 kW / 230 V 50/60 Hz
 Size: W 595 x D 615 x H 570 mm
 Includes 4 baking trays
 Weight: 38 kg
 GTIN 4015613400655
Code-No. A120786
Euro 535,- | R2

Baking tray

Aluminium
 Size: W 438 x D 315 x H 10 mm
 Weight: 0,2 kg
 GTIN 4015613658384
Code-No. 786004
Euro 19,- | R2

Oven grid

Size:
 W 438 x D 315 x H 15 mm
 Weight: 0,7 kg
 GTIN 4015613658407
Code-No. 786005
Euro 19,- | R2

✓ Baking trays for convection oven AT90, page 80

Convection oven AT120 with grill and humidity

Body and cooking chamber made of stainless steel
 Insertions: 4 (438 x 315 mm)
 Distance between trays 70 mm
 Grill power: 2,0 kW
 Timer: 0 - 120 minutes
 With 2 motors
 Temperature switch: 0 °C to 300 °C
 Connection to the water supply 3/4"
 Double glazed door
 Interior lighting
 Power: 2,67 kW / 230 V 50/60 Hz
 Size: W 597 x D 618 x H 570 mm
 Includes 4 baking trays
 Weight: 39 kg
 GTIN 4015613400662
Code-No. A120788
Euro 829,- R2



✓ Baking trays for convection oven AT120, page 80

Baking tray

Aluminium
 Size: W 438 x D 315 x H 10 mm
 Weight: 0,2 kg
 GTIN 4015613658384
Code-No. 786004
Euro 19,- R2

Oven grid

Size:
 W 438 x D 315 x H 15 mm
 Weight: 0,7 kg
 GTIN 4015613658407
Code-No. 786005
Euro 19,- R2

Convection oven AT400 with humidity for bakeries

Model: stainless steel int. + ext.
 Insertions: 4 x 600 x 400 mm
 Distance between trays 80 mm
 Timer: 0 - 120 minutes
 With 2 motors, reversing engine direction (clockwise and counter-clockwise rotation)
 Temperature switch: 0 °C to 300 °C
 Connection to the water supply 3/4"
 Double glazed door
 Interior lighting
 Power: 6,4 kW / 400 V 50 Hz 3 NAC
 Size: W 835 x D 800 x H 570 mm
 Includes 2 perforated trays, 2 baking trays
 Weight: 65 kg
 GTIN 4015613505572
Code-No. 105780
Euro 1.429,- R2



✓ Baking trays for convection oven AT400, page 81

1 pair of guiding rails for use of 4 x 1/1 GN

Weight: 0,3 kg
 GTIN 4015613661971
Code-No. 780002
Euro 69,- R2

Wall-mounting shelf

CNS 18/10, extra stable model
 Carrying capacity up to 50 kg (stability of the wall must be checked)
 Outer size: W 600 x D 600 mm
 Weight: 5,4 kg
 GTIN 4015613434988
Code-No. 174600
Euro 93,- R2



For models Code-No.: A120786, A120788, 120789

CONVECTION OVENS



✓ Delivery includes 1 baking tray, 1 oven grid

Convection oven MF6430 with grill

Material: stainless steel, cooking chamber enamelled
 Insertions: 6 (440 x 375 mm)
 Distance between the slots: 30 mm
 Functions: top heat, bottom heat, bottom heat with circulating air, top / bottom heat, top / bottom heat with fan, circulating air, grill function, grill function with fan
 Temperature range: 25 °C to 250 °C
 Time setting: 0 - 90 minutes, heating-up time: approx. 20 minutes (250 °C)
 Grill power: 1,8 kW
 Door with triple glazing, interior lighting
 Rounded baking compartment
 Guiding rails removable
 Upper heating elements can be hinged downwards (easy cleaning)
 Power: 2,7 kW / 230 V 50/60 Hz - plug-in
 Size: W 600 x D 650 x H 620 mm
 Weight: 50,2 kg
 GTIN 4015613681757
Code-No. 121782
Euro 1.098,- | R1

Baking tray MF6430

Steel plate, enamelled
 Size: W 435 x D 352 x H 30 mm
 Weight: 1,02 kg
 GTIN 4015613702148
Code-No. 206203
Euro 35,- | R1

Oven grid MF6430

Stainless steel
 Size: W 440 x D 375 x H 5 mm
 Weight: 0,79 kg
 GTIN 4015613702155
Code-No. 206204
Euro 24,- | R1



Bartscher convection ovens C series

The Bartscher C series is characterized by innovative technical solutions that are tailored to the specific needs of professional chefs. An optimum circulation of air inside the oven guarantees an even cooking result on multiple levels.

A simple, fast and efficient cleaning process is ensured by the rounded corners in the cooking chamber.

The design of the ovens makes them perfect for preparing both pastries and meat dishes.



✓ Delivery includes 4 baking trays 442 x 325 mm

Convection oven C4431D with humidity

Model: stainless steel interior + exterior
 Insertions: 4 (442 x 325 mm)
 Distance between trays 75 mm
 Electronic control with up to 99 programs and up to 3 cooking phases in each program
 LED indicators for temperature, time, humidity, programme
 Reversing engine direction (clockwise and counter-clockwise rotation) for an optimal cooking compartment temperature
 Temperature switch: 0 °C to 260 °C
 Connection to the water supply 3/4"
 Steam extractor
 Double glazed door, interior lighting
 Rounded baking compartment
 Electrical degree of protection: IPX4
 Power: 3,3 kW / 230 V 50/60 Hz 1 NAC - plug-in
 Size: W 600 x D 720 x H 540 mm
 Weight: 38,4 kg
 GTIN 4015613652429
Code-No. 206790
Euro 1.439,- | R1

Baking tray

Aluminium
 Size: W 442 x D 325 x H 20 mm
 Weight: 0,41 kg
 GTIN 4015613588469
Code-No. 206001
Euro 23,- | R1

Oven grid

Size: W 442 x D 325 x H 3 mm
 Weight: 0,71 kg
 GTIN 4015613588476
Code-No. 206002
Euro 21,- | R1

Tray 2/3 GN

Size: W 354 x D 325 x H 20 mm
 GTIN 4015613271781
Code-No. A101195
Euro 16,- | R2



Convection oven C5230 with humidity

Model: stainless steel interior + exterior

Insertions: 5 x 2/3 GN

Distance between trays 70 mm

Timer: 0-120 minutes

Reversing engine direction (clockwise and counter-clockwise rotation) for an optimal cooking compartment temperature

Temperature switch: 0 °C to 280 °C

Connection to the water supply 3/4"

Double glazed door, interior lighting

Rounded baking compartment

Power: 4,3 kW / 400 V 50-60 Hz 3 NAC

Size: W 700 x D 750 x H 625 mm

Weight: 50 kg

GTIN 4015613585550

■ **Code-No. 206782**

■ **Euro 2.119,-** ■ R1

Tray 2/3 GN

Size:

W 354 x D 325 x H 20 mm

Weight: 1,15 kg

GTIN 4015613271781

■ **Code-No. A101195**

■ **Euro 16,-** ■ R2

Grid 2/3 GN

Size:

W 354 x D 325 x H 10 mm

Weight: 0,79 kg

GTIN 4015613332123

■ **Code-No. 133212**

■ **Euro 24,-** ■ R2



✓ Delivery includes 2 baking trays 2/3 GN

Convection oven C6640 with humidity

Model: stainless steel interior + exterior

Insertions: 6 x 600 x 400 mm

Distance between trays 80 mm

Timer: 0-120 minutes

Reversing engine direction (clockwise and counter-clockwise rotation) for an optimal cooking compartment temperature

Temperature switch: 0 °C to 280 °C

Connection to the water supply 3/4"

Double glazed door, interior lighting

Rounded baking compartment

Power: 9,4 kW / 400 V 50-60 Hz 3 NAC

Size: W 965 x D 930 x H 820 mm

Weight: 98,5 kg

GTIN 4015613585567

■ **Code-No. 206797**

■ **Euro 3.629,-** ■ R1

Oven grid 600 x 400

Stainless steel

Size: W 600 x D 400 x H 8 mm

Weight: 1,4 kg

GTIN 4015613638355

■ **Code-No. 133264**

■ **Euro 39,-** ■ R1



✓ Delivery includes 3 baking trays 600 x 400 mm

✓ Baking trays for convection oven C6640, page 81

Fermenting cupboard 823HO with waterpan for air moistening

CNS 18/10

Insertions: 8 x 2/3 GN or 442 x 320 mm

Distance between trays 75 mm

Temperature range: 30 °C up to 60 °C

Power: 2,0 kW / 230 V 50-60 Hz

Size: W 700 x D 600 x H 960 mm

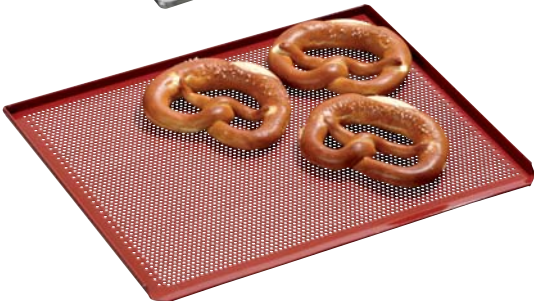
Weight: 44 kg

GTIN 4015613610917

■ **Code-No. 116550**

■ **Euro 1.059,-** ■ R1





Baking trays for convection ovens
pages 76 and 77

**Baking tray
with 4 side rim, 1,5 mm thick**

Stainless steel
Size: W 433 x D 333 x H 10 mm
Weight: 1,22 kg
GTIN 4015613505862
| **Code-No. 100312**
| **Euro 29,- | R1**

**Baking tray with a silicone coating
with 4 side rim, 1,5 mm thick**

Aluminium
Size: W 433 x D 333 x H 10 mm
Weight: 0,65 kg
GTIN 4015613505879
| **Code-No. 100313**
| **Euro 45,- | R1**

**Baking tray
with 4 side rim, 1,5 mm thick**

Aluminium
Size: W 433 x D 333 x H 10 mm
Weight: 0,63 kg
GTIN 4015613505466
| **Code-No. 100311**
| **Euro 22,- | R1**

**Perforated tray with a silicone coating,
punch hole Ø 3 mm
with 3 side rim, 1,5 mm thick**

Aluminium
Size: W 433 x D 333 x H 10 mm
Weight: 0,49 kg
GTIN 4015613502236
| **Code-No. 100310**
| **Euro 38,- | R1**

**Perforated tray, punch hole Ø 3 mm
with 3 side rim, 1,5 mm thick**

Aluminium
Size: W 433 x D 333 x H 10 mm
Weight: 0,48 kg
GTIN 4015613502205
| **Code-No. 100305**
| **Euro 22,- | R1**

1 pair of oven gloves
made of cotton, heat-resistant up to 200 °C
Colour: black



✓ washable at 40°

Length	GTIN	Code-No.	Euro
32 cm	4015613367507	A500499	11,50 / pair R1
38 cm	4015613367613	A500500	12,50 / pair R1
44 cm	4015613367514	A500498	13,50 / pair R1

Baking trays for insertion size
W 600 x D 400 mm

**Baking tray
with 3 side rim, 1,5 mm thick**

Aluminium
Size: W 600 x D 400 x H 20 mm
Weight: 1,09 kg
GTIN 4015613464930
■ **Code-No. 100300**
■ **Euro 31,-** ■ **R1**

**Perforated tray, punch hole Ø 3 mm
with 3 side rim, 1,5 mm thick**

Aluminium
Size: W 600 x D 400 x H 20 mm
Weight: 0,86 kg
GTIN 4015613464961
■ **Code-No. 100301**
■ **Euro 31,-** ■ **R1**

**Perforated tray with a silicone coating,
punch hole Ø 3 mm with 3 side rim, 1,5 mm thick**

Aluminium
Size: W 600 x D 400 x H 15 mm
Weight: 0,82 kg
GTIN 4015613502212
■ **Code-No. 100308**
■ **Euro 45,-** ■ **R1**

Grease drip container 600 x 400

Stainless steel
Size: W 600 x D 400 x H 45 mm
Weight: 2,81 kg
GTIN 4015613658414
■ **Code-No. 525782**
■ **Euro 98,-** ■ **R1**

Oven grid 600 x 400

Stainless steel
Size: W 600 x D 400 x H 8 mm
Weight: 1,4 kg
GTIN 4015613638355
■ **Code-No. 133264**
■ **Euro 39,-** ■ **R1**

Baking spray for baking tins and trays

for oiling baking tins, trays, pans and waffle makers
Content/can: 500 ml, 100 % vegetable oils
Perfect detachment, economically in consumption
6 cans in a carton box
Weight: 0,47 kg
GTIN 4015613498508
■ **Code-No. 173060**
■ **Piece Euro 6,90** ■ **R1**

Order quantity unit

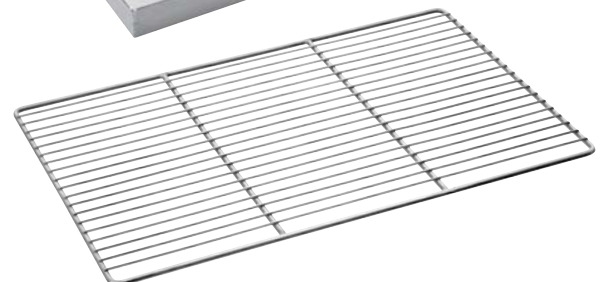
Euro
per can

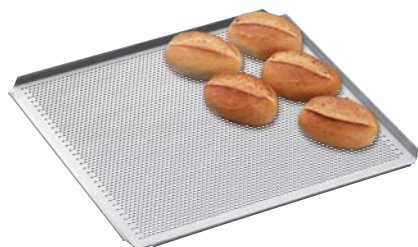
Euro
per carton

1 box (6 cans)
GTIN 4015613498515

6,90

41,40





Baking trays 2/3 GN

Perforated tray 2/3 GN, punch hole Ø 3 mm with 4 inclined edges, 1,5 mm thick
Aluminium, size: W 354 x D 325 x H 10 mm
Weight: 0,35 kg
GTIN 4015613524139
| **Code-No. 100414**
| **Euro 18,- | R1**

Perforated tray with a silicone coating, 2/3 GN, punch hole Ø 3 mm with 4 inclined edges, 1,5 mm thick
Aluminium, size: W 354 x D 325 x H 10 mm
Weight: 0,36 kg
GTIN 4015613524146
| **Code-No. 100415**
| **Euro 32,- | R1**

Baking trays 1/1 GN

Baking tray 1/1 GN with 4 inclined edges, 1,5 mm thick
Aluminium
Size: W 530 x D 325 x H 10 mm
Weight: 0,71 kg
GTIN 4015613521794
| **Code-No. 100402**
| **Euro 23,- | R1**

Perforated tray 1/1 GN, punch hole Ø 3 mm with 4 inclined edges, 1,5 mm thick
Aluminium
Size: W 530 x D 325 x H 10 mm
Weight: 0,53 kg
GTIN 4015613521800
| **Code-No. 100403**
| **Euro 23,- | R1**

Perforated tray with a silicone coating, 1/1 GN punch hole Ø 3 mm with 4 inclined edges, 1,5 mm thick
Aluminium
Size: W 530 x D 325 x H 10 mm
Weight: 0,54 kg
GTIN 4015613521817
| **Code-No. 100409**
| **Euro 39,- | R1**

Grill plate 5300
Fast heating up material - suitable for frying and barbecuing
Material: cast aluminum
Suitable for size 1/1 GN
Size: W 530 x D 325 x H 15 mm
Weight: 2,8 kg
GTIN 4015613660783
| **Code-No. 106576**
| **Euro 145,- | R1**



Combi steamer

The variety of Bartscher combi steamers – extremely popular

Healthy food preparation with powerful and intelligent equipment.

Combi steamers are very popular in the catering industry with good reason: Meals can be carefully heated, gently thawed and cooked in a short time. The technical features of these multi-talents are therefore becoming more and more sophisticated and varied.

The list of features is long. For example, a multi-stage fan speed regulator for optimum adjustment to the respective food, an adjustable steam extractor for cooking at a high degree of humidity and reversing fan wheels to ensure even browning of the food.

In addition to all standard features such as air circulation, steaming and combi-steaming, the E series with its digital setting options also incorporates the core temperature-controlled Delta-T cooking method. 99 cooking programmes with 9 cooking phases ensure a tremendous amount of flexibility.

One of the many optional extras is a practical hand-held shower, which can be attached directly to the housing to facilitate the cleaning process.

The E RS Series combination steamer is available for those with a penchant for comfort: As well as the variety of features, these steamers also provide an integrated automatic 3-stage cleaning system with a drying program.

The combination steamer range is large, as are the possible uses in various different areas of the catering industry. Whichever model you decide upon – it's economical in several ways: The solid processing, excellent cleaning and care properties and the high level of reliability mean that our combination steamers are extremely efficient.

COMBI STEAMERS SERIES M + E



Combi steamers series M and series E

- ✓ Model chrome nickel steel
- ✓ Knob control or electronic control with up to 99 programmes and up to 9 phases in each program
- ✓ Capacity of up to 10 x 1/1 GN or 600 x 400 mm
- ✓ Functions: convection, steaming, combi steaming
Delta-T cooking (series E) - core temperature sensor optionally available -
- ✓ Reversing engine direction (clockwise and counter-clockwise rotation) for an optimal cooking compartment temperature
- ✓ Fan speed - series M adjustable in 2 speeds - series E adjustable in 3 speeds
- ✓ Steam generation through direct injection
- ✓ Adjustable steam extractor
- ✓ Illuminated cooking compartment
- ✓ Convenient GN side-loading tray
- ✓ LED indicators for temperature, time, humidity, core temperature
- ✓ Prepared for attaching a core temperature sensor
- ✓ Prepared for holder for hand shower
- ✓ Double door glazing, inner door can be opened easily for cleaning
- ✓ Removable support rails
- ✓ Including: 1 water inlet hose, 1 PVC drainpipe



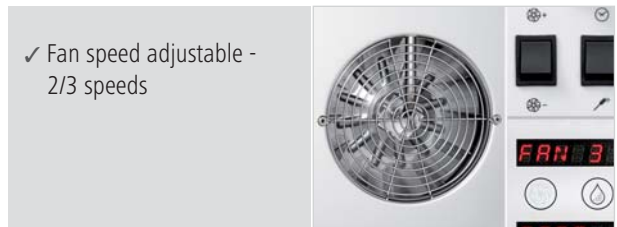
- ✓ Easy to adjust steam extractor



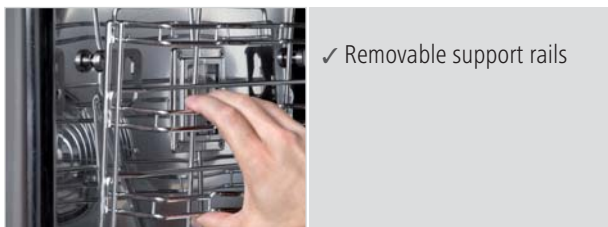
- ✓ Electronic control with up to 99 programmes and up to 9 phases in each program



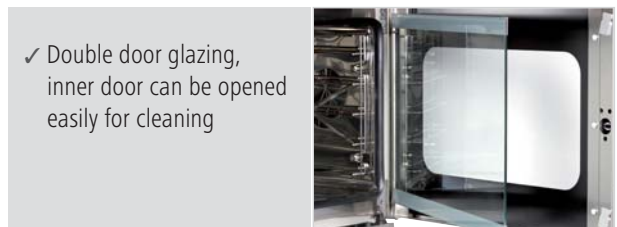
- ✓ Prepared for attaching a core temperature sensor



- ✓ Fan speed adjustable - 2/3 speeds



- ✓ Removable support rails



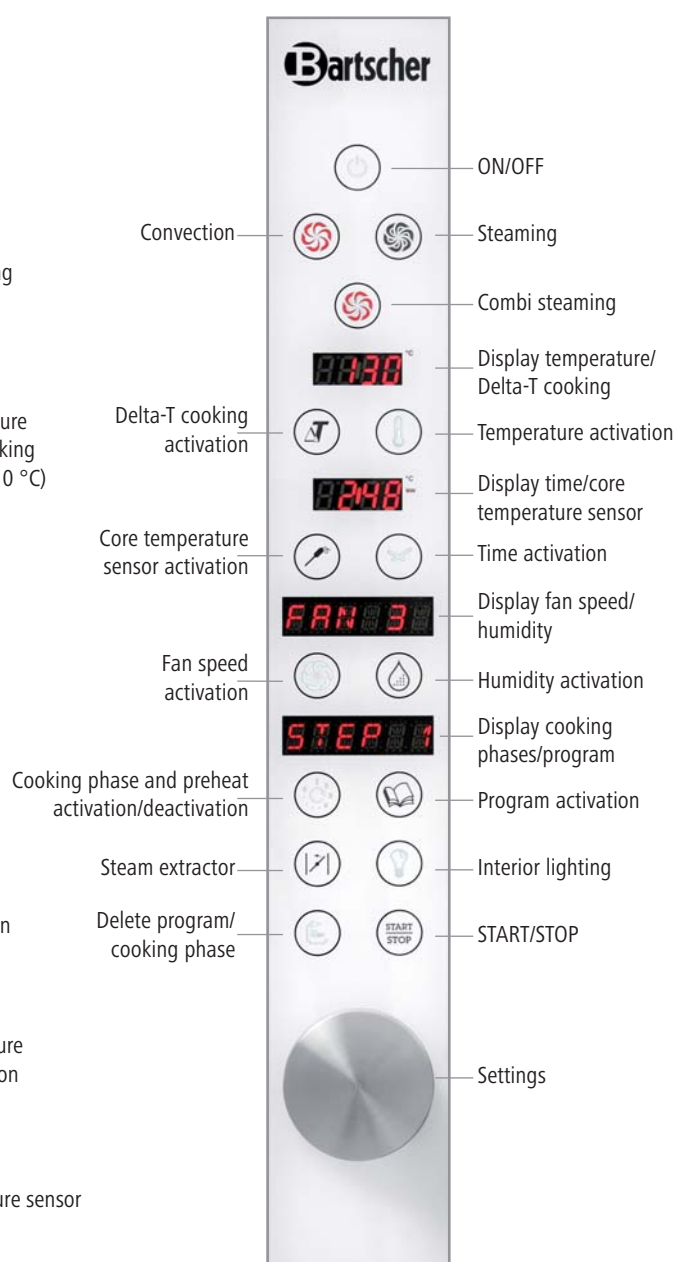
- ✓ Double door glazing, inner door can be opened easily for cleaning

Combi steamers series M

- ✓ Easy knob control
- ✓ Easy to understand symbols for simplest operation of the unit
- ✓ Functions: convection, steaming, combi steaming

Combi steamers series E

- ✓ Electronic control with up to 99 programs and up to 9 phases in each program
- ✓ Easy adjustment of the cooking values (time, humidity, temperature)
- ✓ Functions: convection, steaming, combi steaming, Delta-T cooking (core temperature sensor optionally available)



COMBI STEAMERS SERIES M



✓ Delivery includes 1 grid 2/3 GN and 1 tray 2/3 GN

Combi steamer M 5230 up to 5 x 2/3 GN

Capacity of up to 5 x 2/3 GN
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 3,3 kW / 230 V 50 Hz 1 NAC - plug-in
Size: W 620 x D 755 x H 635 mm
Weight: 62,6 kg
GTIN 4015613656663
Code-No. 116612
Euro 2.849,- | R1



✓ Delivery includes 1 grid 1/1 GN and 1 tray 1/1 GN

Combi steamer M 5110 up to 5 x 1/1 GN

Capacity of up to 5 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 6,3 kW / 400 V 50 Hz 3 NAC
Size: W 890 x D 815 x H 635 mm
Weight: 81,8 kg
GTIN 4015613665702
Code-No. 116616
Euro 3.798,- | R1

1 pair of bakery standard guiding rails for use of 5 trays 600 x 400

Weight: 1,9 kg
GTIN 4015613538723
Code-No. 116001
Euro 229,- | R1



Combi steamer M 7110 up to 7 x 1/1 GN

Capacity of up to 7 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 9,6 kW / 400 V 50 Hz 3 NAC
Size: W 890 x D 815 x H 815 mm
Weight: 104,2 kg
GTIN 4015613665719
Code-No. 116618
Euro 4.798,- | R1

1 pair of bakery standard guiding rails for use of 7 trays 600 x 400

Weight: 2,2 kg
GTIN 4015613583471
Code-No. 116002
Euro 315,- | R1

Combi steamer M 7110 G, gas up to 7 x 1/1 GN

Capacity of up to 7 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power electric: 0,8 kW / 230 V 50 Hz 1 NAC
Power gas: R 1/2" 16 kW
Size: W 890 x D 850 x H 930 mm
Weight: 119,8 kg
GTIN 4015613665726

■ **Code-No. 1166281**

■ **Euro 6.698,-** ■ R1

1 pair of bakery standard guiding rails for use of 7 trays 600 x 400

Weight: 2,2 kg
GTIN 4015613583471

■ **Code-No. 116002**

■ **Euro 315,-** ■ R1



✓ Delivery includes 1 grid 1/1 GN and 1 tray 1/1 GN

Combi steamer M 10110 up to 10 x 1/1 GN

Capacity of up to 10 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 12,6 kW / 400 V 50 Hz 3 NAC
Size: W 890 x D 815 x H 1015 mm
Weight: 118 kg
GTIN 4015613665733

■ **Code-No. 116621**

■ **Euro 5.479,-** ■ R1

1 pair of bakery standard guiding rails for use of 10 trays 600 x 400

Weight: 4,15 kg
GTIN 4015613583488

■ **Code-No. 116003**

■ **Euro 359,-** ■ R1

Combi steamer M 10110 G, gas up to 10 x 1/1 GN

Capacity of up to 10 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power electric: 0,8 kW / 230 V 50 Hz 1 NAC
Power gas: R 1/2" 19 kW
Size: W 890 x D 850 x H 1135 mm
Weight: 137,8 kg
GTIN 4015613665740

■ **Code-No. 1166311**

■ **Euro 7.298,-** ■ R1



✓ From a water hardness of 5° we strongly recommend an upstream use of a water softener as well as a water pressure of 3 bar maximum (see catalogue page 91).

COMBI STEAMERS SERIES E



✓ Delivery includes 1 grid 2/3 GN and 1 tray 2/3 GN

Combi steamer E 5230 up to 5 x 2/3 GN

Capacity of up to 5 x 2/3 GN
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 3,3 kW / 230 V 50 Hz 1 NAC - plug-in
Size: W 620 x D 755 x H 635 mm
Weight: 64,6 kg
GTIN 4015613665757
■ Code-No. 116524
■ Euro 2.969,- ■ R1



Core temperature sensor
see catalogue page 91



✓ Delivery includes 1 grid 1/1 GN and 1 tray 1/1 GN

Combi steamer E 5110 up to 5 x 1/1 GN

Capacity of up to 5 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 6,3 kW / 400 V 50 Hz 3 NAC
Size: W 890 x D 815 x H 635 mm
Weight: 84 kg
GTIN 4015613665764
■ Code-No. 116526
■ Euro 3.929,- ■ R1

1 pair of bakery standard guiding rails for use of 5 trays 600 x 400

Weight: 1,9 kg
GTIN 4015613538723
■ Code-No. 116001
■ Euro 229,- ■ R1



Combi steamer E 7110 up to 7 x 1/1 GN

Capacity of up to 7 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 9,6 kW / 400 V 50 Hz 3 NAC
Size: W 890 x D 815 x H 815 mm
Weight: 103,8 kg
GTIN 4015613665771
■ Code-No. 116528
■ Euro 4.979,- ■ R1

1 pair of bakery standard guiding rails for use of 7 trays 600 x 400

Weight: 2,2 kg
GTIN 4015613583471
■ Code-No. 116002
■ Euro 315,- ■ R1



Combi steamers series E RS

- ✓ Automatic 3-stage cleaning system with drying program
- ✓ Including: 1 inlet hose for cleaning detergent

Combi steamer E 5110RS up to 5 x 1/1 GN

Automatic 3-stage cleaning system with drying program
Capacity of up to 5 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 6,3 kW / 400 V 50 Hz 3 NAC
Size: W 890 x D 815 x H 635 mm
Weight: 90,2 kg
GTIN 4015613670850
■ **Code-No. 116526W**
■ **Euro 4.549,-** ■ R1

1 pair of bakery standard guiding rails for use of 5 trays 600 x 400

Weight: 1,9 kg
GTIN 4015613538723
■ **Code-No. 116001**
■ **Euro 229,-** ■ R1



✓ Delivery includes 1 grid 1/1 GN and 1 tray 1/1 GN

Combi steamer E 7110RS up to 7 x 1/1 GN

Automatic 3-stage cleaning system with drying program
Capacity of up to 7 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 9,6 kW / 400 V 50 Hz 3 NAC
Size: W 890 x D 815 x H 815 mm
Weight: 110,8 kg
GTIN 4015613676661
■ **Code-No. 116528W**
■ **Euro 5.649,-** ■ R1

1 pair of bakery standard guiding rails for use of 7 trays 600 x 400

Weight: 2,2 kg
GTIN 4015613583471
■ **Code-No. 116002**
■ **Euro 315,-** ■ R1



Combi steamer cleaner RS-5L

Capacity: 5 litres
Size: W 150 x D 195 x H 252 mm
Weight: 5,5 kg
GTIN 4015613685250
■ **Code-No. 116299**
■ **Euro 39,-** ■ R1



- ✓ Powerful material-compatible cleaner to remove food residues and grease inside the combi steamer of the combi steamer series E RS.

✓ From a water hardness of 5° we strongly recommend an upstream use of a water softener as well as a water pressure of 3 bar maximum (see catalogue page 91).

COMBI STEAMERS SERIES E



✓ Delivery includes 1 grid 1/1 GN and 1 tray 1/1 GN



Shock freezer
see catalogue page 97



Combi steamer E 10110 up to 10 x 1/1 GN

Capacity of up to 10 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 12,6 kW / 400 V 50 Hz 3 NAC
Size: W 890 x D 815 x H 1015 mm
Weight: 117,4 kg
GTIN 4015613665788
■ **Code-No. 116531**
■ **Euro 5.749,- | R1**

1 pair of bakery standard guiding rails for use of 10 trays 600 x 400

Weight: 4,15 kg
GTIN 4015613583488
■ **Code-No. 116003**
■ **Euro 359,- | R1**

Base unit for 2/3 GN steamers

Chrome nickel steel
Size: W 570 x D 515 x H 741 mm
Weight: 10,6 kg
GTIN 4015613610641
■ **Code-No. 115075**
■ **Euro 298,- | R1**

Base unit for 1/1 GN steamers

CNS 18/10
Capacity: 10 x 1/1 GN
Size: W 850 x D 700 x H 741 mm
Weight: 25 kg
GTIN 4015613602486
■ **Code-No. 115069**
■ **Euro 598,- | R1**

Base unit ME 10E11640

CNS 18/10
Capacity: 10 x 1/1 GN or 10 x 600 x 400 mm
Size: W 950 x D 700 x H 745-790 mm
Weight: 24 kg
GTIN 4015613682051
■ **Code-No. 115079**
■ **Euro 859,- | R1**

GN container 1/1 GN, 65 mm deep
see catalogue page 255



Core temperature sensor set

Consisting of
core temperature sensor and matching holder
to attach to the combi steamers
Cable length: approx. 1,8 m
Magnetic holder: W 130 x D 35 x H 30 mm
Weight: 0,57 kg
GTIN 4015613595139
■ **Code-No. 116009**
■ **Euro 215,-** ■ R1



Core temperature sensor
✓ Cable length approx. 1,8 m

Hand shower

Hose length: 2 m
With shut-off valve for water connection 1/2"
Includes holder for connection to the combi steamer
Weight: 1 kg
GTIN 4015613587189
■ **Code-No. 116005**
■ **Euro 182,-** ■ R1



Hand shower
✓ Hose length 2 m

Combi-steamer humidity kit

Matching the combi-steamers of the M- and E-series
Kit consisting of:
plastic container (5 l), pump, installation material
2 connecting hoses:
- 150 cm (container - pump)
- 80 cm (pump - humidity tube)
Weight: 0,98 kg
GTIN 4015613595146
■ **Code-No. 116011**
■ **Euro 115,-** ■ R1



Humidity kit
✓ Enables a humidity without
a fixed water supply

Pressure regulator

for convection ovens and steamers
Model chrome-plated brass, connection 3/4"
preset to 3 bar, adjustable from 1 to 6 bar
Inlet pressure max. 16 bar
max. operating temperature 65 °C
GTIN 4015613468617
■ **Code-No. 533051**
■ **Euro 52,-** ■ R1



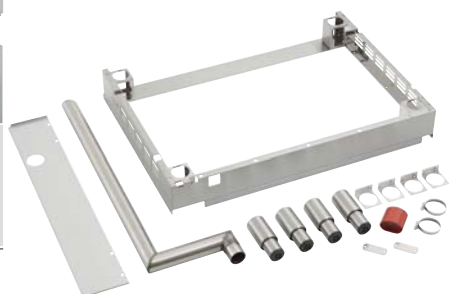
✓ From a water hardness of 5° we strongly recommend an
upstream use of a water softener as well as a water pressure
of 3 bar maximum.

ACCESSORIES - COMBI STEAMERS SERIES M + E



Connecting kit

- ✓ The space-saving solution for canteen kitchens



Combi-steamer connecting kit "M+E"

The connecting kit allows to stack 2 electric combi-steamers 1/1 GN.

Matching the combi-steamers:

116616, 116618, 116621, 116526, 116526W, 116528, 116528W, 116531

Material: stainless steel

Kit consisting of:

frame (W 876 x D 622 x H 114 mm), 4 feet, tube and retaining plate for air extraction, connection hose, connection clamps and screws

Weight: 9,2 kg

GTIN 4015613607078

■ **Code-No. 116012**

■ **Euro 598,-** ■ **R1**



Extraction hood for combi steamers series M + E

Suitable for installation for combi steamers 1/1 GN:

116616, 116618, 116621, 116526, 116526W, 116528, 116528W, 116531

Chrome nickel steel

Labyrinth filter, stainless steel

Fan power: adjustable from 100 m³/h to 540 m³/h

Power: 0,1 kW / 230 V 50 Hz

Size: W 875 x D 900 x H 230 mm

Weight: 25 kg

GTIN 4015613620503

■ **Code-No. 116016**

■ **Euro 1.698,-** ■ **R1**

Combination options:

5 x 1/1 GN on 5 x 1/1 GN

5 x 1/1 GN on 7 x 1/1 GN

Base unit for 1/1 GN steamers

Chrome nickel steel

Capacity: 6 x 1/1 GN

Size: W 850 x D 700 x H 400-450 mm

Weight: 14,2 kg

GTIN 4015613617589

■ **Code-No. 115071**

■ **Euro 569,-** ■ **R1**



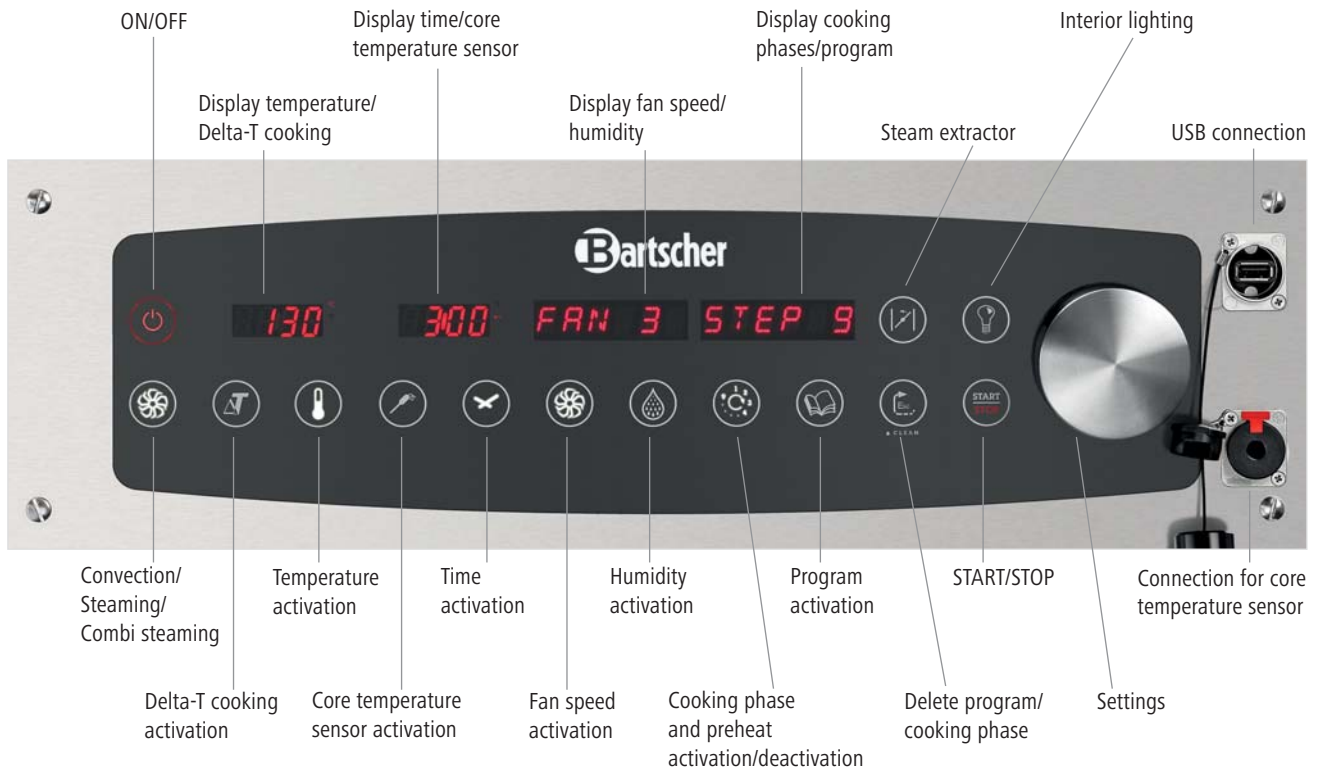
Combi steamers "Bartscher Kompakt"

The space saver: D series

For anyone who does not have enough space and wants to enjoy the advantages of the Bartscher combi steamer: With practical GN containers inserted lengthways for up to 10 x 1/1 GN

- ✓ Model chrome nickel steel
- ✓ Digital Control with 99 programs - with up to 9 different, programmable cooking steps
- ✓ Capacity of up to 10 x 1/1 GN
- ✓ Functions:
 - convection, steaming, combi steaming, Delta-T cooking, regeneration program, low temperature cooking, fast cooling
 - core temperature sensor optionally available
 - combi steamer with automatic cleaning system can be delivered on request
- ✓ Delivery includes 1 grease filter for electronic cooling fan
- ✓ Reversing engine direction (clockwise and counter-clockwise rotation) for an optimal cooking compartment temperature
- ✓ Fan speed in 3 speeds
- ✓ Steam generation through direct injection
- ✓ Adjustable steam extractor
- ✓ Illuminated cooking compartment
- ✓ Compact GN longitudinal insert
- ✓ Front-side connection for core temperature sensor
- ✓ Front-side USB connection
- ✓ Double door glazing, inner door can be opened easily for cleaning
- ✓ Removable support rails

COMBI STEAMERS "BARTSCHER KOMPAKT" SERIES D



- ✓ Digital control with up to 99 programmes and up to 9 phases in each program



- ✓ Prepared for attaching a core temperature sensor



- ✓ Easy to adjust steam extractor



- ✓ Removable support rails

- ✓ Capacity of up to 10 x 1/1 GN



- ✓ Front-side USB connection



- ✓ Fan speed adjustable - 3 speeds



- ✓ Double door glazing, inner door can be opened easily for cleaning



Combi steamer "Bartscher Kompakt" D 6110 - Digital up to 6 x 1/1 GN

Capacity of up to 6 x 1/1 GN
Distance between trays 60 mm
11 insertions, distance between insertions 30 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 6,9 kW / 400 V 50/60 Hz 3 NAC
Size: W 520 x D 850 x H 770 mm
Weight: 72 kg
GTIN 4015613623689
■ **Code-No. 117261**
■ **Euro 5.229,-** ■ R1



✓ Delivery includes 1 grid 1/1 GN and 1 tray 1/1 GN

Combi steamer "Bartscher Kompakt" D 10110 - Digital up to 10 x 1/1 GN

Capacity of up to 10 x 1/1 GN
Distance between trays 60 mm
19 insertions, distance between insertions 30 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 13,8 kW / 400 V 50/60 Hz 3 NAC
Size: W 520 x D 850 x H 1010 mm
Weight: 92,2 kg
GTIN 4015613623696
■ **Code-No. 117201**
■ **Euro 6.329,-** ■ R1



Core temperature sensor
see catalogue page 96

✓ From a water hardness of 5° we strongly recommend an upstream use of a water softener as well as a water pressure of 3 bar maximum (see catalogue page 91).

ACCESSORIES - COMBI STEAMERS "BARTSCHER KOMPAKT"



Core temperature sensor

- ✓ Cable length approx. 1,8 m



Core temperature sensor set

Consisting of
core temperature sensor and matching holder
to attach to the combi steamers

Cable length: approx. 1,8 m

Magnetic holder: W 130 x D 35 x H 30 mm

Weight: 0,57 kg

GTIN 4015613595139

■ **Code-No. 116009**

■ **Euro 215,-** ■ **R1**



Hand shower

- ✓ Hose length 2 m



Hand shower

Hose length: 2 m

With shut-off valve for water connection 1/2"

Includes holder for connection to the combi steamer

Weight: 1 kg

GTIN 4015613587189

■ **Code-No. 116005**

■ **Euro 182,-** ■ **R1**



Connecting kit

- ✓ The space-saving solution
for canteen kitchens

Combination options:

6 x 1/1 GN on 6 x 1/1 GN

6 x 1/1 GN on 10 x 1/1 GN



Combi-steamer connecting kit "Kompakt"

The connecting kit allows to stack

2 electric combi-steamers 1/1 GN.

Matching the combi-steamers: 117201, 117261

Material: stainless steel

Kit consisting of:

frame (W 525 x D 735 x H 75 mm), 4 feet,

tube and retaining plate for air extraction,

connection hose, connection clamps and screws

Weight: 4,8 kg

GTIN 4015613632452

■ **Code-No. 117100**

■ **Euro 289,-** ■ **R1**



Condensation hood "Kompakt" 300

Suitable for "Bartscher Kompakt" combi-steamers 1/1 GN
D 6110 and D 10110.

Material: stainless steel

Filter: labyrinth filter, stainless steel

Ventilator control: automatic, sensor controlled

Flame protection filter

Power: 0,3 kW / 230 V 50/60 Hz

Size: W 520 x D 1040 x H 300 mm

Weight: 28,4 kg

GTIN 4015613671031

■ **Code-No. 117002**

■ **Euro 2.959,-** ■ **R1**



Base unit

for 1/1 GN steamers "Bartscher Kompakt"

Chrome nickel steel

Capacity: 5 x 1/1 GN

Size: W 550 x D 700 x H 735-780 mm

Weight: 14,2 kg

GTIN 4015613627090

■ **Code-No. 115076**

■ **Euro 489,-** ■ **R1**

Blast chiller/Shock freezer AL5

Model CNS 18/10 according to HACCP regulations
 Ventilated cooling
 Coolant R404a
 Rapid cooling cycle + 70 °C to + 3 °C
 Shock freezing performance + 70 °C to - 18 °C
 Optimal temperature distribution
 Low energy consumption
 Highest precision when using core temperature sensor
 Capacity: 5x 1/1 GN or 5x 600 x 400 mm
 Climate class 4
 90 min. +70 °C / +3 °C = 16 kg
 240 min. +70 °C / -18 °C = 12 kg
 Power: 1,2 kW / 230 V 50 Hz
 Size: W 750 x D 700 x H 850 mm
 Weight: 98 kg
 GTIN 4015613504780
Code-No. 700605
Euro 3.949,- | R1



Low-temperature cooker

Combined cooking and keeping warm.
 Careful cooking through heat acting consistently from all sides.

Low-temperature cooker

Made of stainless steel
 Door with magnetic lock
 Changeable door hinge
 Carrying handles - 2 on each side
 Cooking compartment with rounded edges
 3 drawers (1/1 GN or 600 x 400 mm, max. depth: 65 mm)
 Guiding rails are removable for easy cleaning
 Space between rails: 80 mm
 Core temperature sensor
 Temperature range: 30 °C to 110 °C
 Digital operating panel
 COOK function - for low-temperature cooking up to 110 °C
 HOLD function - for holding the food warm at accurate temperatures
 Power: 1,2 kW / 230 V 50 Hz
 Size: W 505 x D 715 x H 415 mm
 Includes 1 pair of guiding rails for use with 600 x 400 trays
 Weight: 25 kg
 GTIN 4015613525822
Code-No. 120792
Euro 1.549,- | R1



Grease drip container 600 x 400

Stainless steel
 Size: W 600 x D 400 x H 45 mm
 Weight: 2,81 kg
 GTIN 4015613658414
Code-No. 525782
Euro 98,- | R1



SOUS-VIDE COOKER



Sous-Vide stick SV ST15L

The compact alternative to standard Sous-Vide cookers - The Sous-Vide-Stick can be used flexibly in many places with the right pot and is therefore ideal for mobile use.

Material: stainless steel, plastic

Temperature range: 0 °C to 95 °C

Temperature control: electronic, in 0,5 °C steps

Time setting: 1 minute - 59 hours and 59 minutes

Intervals time setting: 1 minute

For pots, depth min. 190 mm, water quantity max.: 15 litres

Timer

Dry-run protection

Memory function

Audible signal when the time expires

Power: 1,3 kW / 220-240 V 50/60 Hz

Size: W 68 x D 135 x H 375 mm

Weight: 1,1 kg

GTIN 4015613685076

■ **Code-No. 115133**

■ **Euro 119,-** ■ **R2**



Sous-Vide cooker SV G

Precise, gentle and tasty - The cooking point can be determined precisely thanks to the individual time and temperature setting.

- ✓ Temperature range: 25 °C to 90 °C
- ✓ Temperature control: electronic, in 0,1 °C steps
- ✓ Time setting: 0 minutes - 99 hours
- ✓ Intervals time setting: 1 minute



Sous-Vide cooker SV G16L

Material: stainless steel

1 basin, basin size: W 300 x D 330 x H 200 mm

Basin capacity: 16 litres

Timer

Dry-run protection

Memory function with 5 memory slots

Acoustic timer

Power: 2 kW / 220-240 V 50 Hz

Size: W 345 x D 400 x H 317 mm

Including: holder / frame for vacuuming bags

Weight: 7,5 kg

GTIN 4015613675008

■ **Code-No. 115131**

■ **Euro 459,-** ■ **R2**



Vacuum packaging machines
see catalogue page 282



Sous-Vide cooker SV G25L

Material: stainless steel

1 basin, basin size: W 300 x D 500 x H 200 mm

Basin capacity: 25 litres

Timer

Dry-run protection

Memory function with 5 memory slots

Acoustic timer

Power: 2 kW / 220-240 V 50 Hz

Size: W 345 x D 575 x H 317 mm

Including: holder / frame for vacuuming bags

Weight: 9,5 kg

GTIN 4015613674988

■ **Code-No. 115130**

■ **Euro 579,-** ■ **R2**

Chicken grill P6

CNS 18/10

2 spits for 6 chickens

Interior lighting

Power: 2,8 kW / 230 V 50 Hz

Size: W 700 x D 360 x H 530 mm

2 spits with clamps included

Weight: 31 kg

GTIN 4015613417035

■ **Code-No. 215035**

■ **Euro 1.898,-** ■ R1



Chicken grill P8N

CNS 18/10

2 spits for 8 chickens

Interior lighting

Power: 3,5 kW / 230 V 50 Hz

Size: W 880 x D 430 x H 530 mm

2 spits with clamps included

Weight: 41 kg

GTIN 4015613505381

■ **Code-No. 215036**

■ **Euro 2.369,-** ■ R1



Chicken grill P12N

CNS 18/10

3 spits for 12 chickens

Interior lighting

Power: 5 kW / 400 V 50 Hz 3 NAC

Size: W 880 x D 430 x H 710 mm

3 spits with clamps included

Weight: 55,6 kg

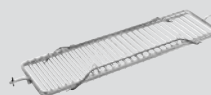
GTIN 4015613505398

■ **Code-No. 215037**

■ **Euro 2.879,-** ■ R1



Accessories for chicken grills



Fit for grills
Code-No.

Spit with clamps
■ **Code-No.**

Spit basket
■ **Code-No.**

Basket flat
■ **Code-No.**

215035

215093
■ **Euro 75,-** ■ R1

215095
■ **Euro 232,-** ■ R1

215096
■ **Euro 129,-** ■ R1

215036

215094
■ **Euro 105,-** ■ R1

215078
■ **Euro 285,-** ■ R1

215081
■ **Euro 169,-** ■ R1

215037

215094
■ **Euro 105,-** ■ R1

215078
■ **Euro 285,-** ■ R1

215081
■ **Euro 169,-** ■ R1



BUON APPETITO!

With pizza ovens from Bartscher you can create a sense of Italy on the table

Crispy delicious base – fresh juicy topping

With the pizza ovens from Bartscher every pizza is a success!

The secret lies in the need-based controls for the top and bottom heat.

While the base is baked to crispy - crunchy perfection on a hot firebrick at approx 400 celcius, the reduced upper temperature cooks the toppings gently and smoothly. This keeps the pizza topping wonderfully juicy.

No matter whether you only serve a pizza, flambées or baguettes now and again, or manage a pizzeria with a high turnover: Bartscher has the right oven for you. From the compact, entry-level **CT 100**, the **NT 622VS** pizza oven with full firebrick interior to the high-end product **ET 205** with a capacity of 2 x 9 Pizzas. All pizza ovens are designed for daily professional use.

Safe to use, easy to handle, reliable baking - and energy-saving as well. You can also select dough-kneading and rolling machines, suitable racks, sliders or rollers from our high quality range.

With Bartscher you have the perfect equipment to hand - so that every pizza is a pleasure.

Buon appetito!



Conveyor pizza oven 3550TB10

Non-stop pizza and snacks:

The conveyor pizza oven creates perfect pizzas, topped baguettes or even toast creations.

Material: stainless steel

1 baking chamber, inner size: W 355 x D 770 x H 85 mm

Baking chamber stainless steel

Pizza capacity: max. Ø 32 cm

Top- / bottom heat can be controlled separately

Temperature range up to: 250 °C

Conveyor model: grid

Belt speed: can be controlled in 10 levels

Processing time: approx. 2 to 12 minutes

Power: 3,5 kW / 230 V 50 Hz

Size: W 472 x D 1045 x H 395 mm

Weight: 23,2 kg

GTIN 4015613685243

■ **Code-No. 2002200**

■ **Euro 1.049,-** ■ **R1**



Pizza oven CT 100

Body: lacquered sheet steel
 Baking chamber: W 610 x D 610 x H 140 mm
 4 pizzas Ø 30 cm
 Baking stone made of fire proof rock
 Temperature up to 400 °C
 Inner lighting
 Power: 4,2 kW / 380 V 50 Hz 3 NAC
 Size: W 890 x D 880 x H 430 mm
 Weight: 68 kg
 GTIN 4015613437781
Code-No. 2002010
Euro 1.049,- | R1



Pizza shovel

Aluminium
 Shovel size:
 280 x 280 mm
 Handle length: 1000 mm
 Weight: 2 kg
 GTIN 4015613527949
Code-No. 100927
Euro 59,- | R1



Pizza cutter

with plastic handle
 Knife Ø 100 mm
 Weight: 0,2 kg
 GTIN 4015613527956
Code-No. 100928
Euro 27,- | R1



Pizza oven CT 200

Body: lacquered sheet steel
 Baking chamber each: W 610 x D 610 x H 140 mm
 2x 4 pizzas Ø 30 cm
 Baking stone made of fire proof rock
 Temperature up to 400 °C
 Inner lighting
 Power: 8,4 kW / 380 V 50 Hz 3 NAC
 Size: W 890 x D 880 x H 750 mm
 Weight: 98 kg
 GTIN 4015613437798
Code-No. 2002020
Euro 1.698,- | R1



Base unit Pizza oven CT 100 and CT 200

Stainless steel
 Size: W 895 x D 735 x H 900 mm
 Weight: 15 kg
 GTIN 4015613602455
Code-No. 200319
Euro 359,- | R1



PIZZA OVENS



Pizza oven series NT

- ✓ Model varnished steel panel
- ✓ Thermostatic analog control of adjustable temperature from 0 °C to 450 °C
- ✓ Independent upper and lower temperature control
- ✓ Inner insulation with rock wool
- ✓ Inner lighting
- ✓ Baking stone made of fire proof rock



Pizza oven NT 501

Baking chamber: W 505 x D 530 x H 110 mm
 4 pizzas Ø 25 cm
 Temperature up to 450 °C
 Power: 4 kW / 400 V 50 Hz 2 NAC
 Size: W 800 x D 750 x H 360 mm
 Weight: 44,6 kg
 GTIN 4015613640990
Code-No. 2002018
Euro 1.029,- | R1



Pizza oven NT 502

Baking chamber each: W 505 x D 530 x H 110 mm
 2x 4 pizzas Ø 25 cm
 Temperature up to 450 °C
 Power: 6 kW / 400 V 50 Hz 3 NAC
 Size: W 800 x D 750 x H 510 mm
 Weight: 63 kg
 GTIN 4015613641003
Code-No. 2002028
Euro 1.398,- | R1



Base unit NT 501N

Stainless steel
 Size: W 760 x D 610 x H 900 mm
 Weight: 14,6 kg
 GTIN 4015613602424
Code-No. 200316
Euro 325,- | R1



Pizza oven NT 621

Baking chamber: W 605 x D 630 x H 140 mm
 4 pizzas Ø 30 cm
 Temperature up to 450 °C
 Power: 5 kW / 400 V 50 Hz 2 NAC
 Size: W 885 x D 790 x H 400 mm
 Weight: 59,6 kg
 GTIN 4015613641010
Code-No. 2002088
Euro 1.219,- | R1



Pizza oven NT 622

Baking chamber each: W 605 x D 630 x H 140 mm
 2x 4 pizzas Ø 30 cm
 Temperature up to 450 °C
 Power: 10 kW / 400 V 50 Hz 3 NAC
 Size: W 885 x D 790 x H 710 mm
 Weight: 102,8 kg
 GTIN 4015613641027
Code-No. 2002095
Euro 1.879,- | R1



Base unit NT 601N

Stainless steel
 Size: W 840 x D 670 x H 900 mm
 Weight: 15,9 kg
 GTIN 4015613602431
Code-No. 200317
Euro 349,- | R1

Pizza oven NT 622VS

Baking chamber each:
W 620 x D 620 x H 140 mm
2x 4 pizzas Ø 30 cm
Baking chamber solid chamotte
Temperature up to 450 °C
Power: 10 kW / 400 V 50/60 Hz 3 NAC
Size: W 930 x D 835 x H 730 mm
Weight: 151,6 kg
GTIN 4015613674018
■ **Code-No. 2002094**
■ **Euro 2.319,-** ■ R1

Base unit NT 601N

Stainless steel
Size: W 840 x D 670 x H 900 mm
Weight: 15,9 kg
GTIN 4015613602431
■ **Code-No. 200317**
■ **Euro 349,-** ■ R1



Pizza oven NT 901

Baking chamber: W 910 x D 610 x H 140 mm
6 pizzas Ø 30 cm
Power: 6 kW / 400 V 50 Hz 3 NAC
Temperature up to 450 °C
Power: 6 kW / 400 V 50 Hz 3 NAC
Size: W 1190 x D 780 x H 395 mm
Weight: 80,3 kg
GTIN 4015613641041
■ **Code-No. 2002101**
■ **Euro 1.429,-** ■ R1



Pizza oven NT 921

Baking chamber each: W 910 x D 610 x H 140 mm
2x 6 pizzas Ø 30 cm
Temperature up to 450 °C
Power: 12 kW / 400 V 50 Hz 3 NAC
Size: W 1190 x D 780 x H 710 mm
Weight: 141,8 kg
GTIN 4015613641058
■ **Code-No. 2002121**
■ **Euro 2.379,-** ■ R1



Base unit NT 901N

Stainless steel
Size: W 1150 x D 665 x H 900 mm
Weight: 19,5 kg
GTIN 4015613602448
■ **Code-No. 200318**
■ **Euro 459,-** ■ R1



PIZZA OVENS



Pizza oven ET 105

Body: varnished zinc coated steel panel
 Door: CNS 18/10
 Baking chamber: W 1050 x D 1050 x H 150 mm
 9 pizzas Ø 33 cm
 Top-/bottom heat separately controllable
 Temperature up to 450 °C
 Inner lighting
 Power: 12,0 kW / 400 V 50 Hz 3 NAC
 Size: W 1310 x D 1270 x H 420 mm
 Weight: 143 kg
 GTIN 4015613545028
Code-No. 2002150
Euro 2.159,- | R1



- ✓ Baking chamber extra large for 9 pizzas Ø 33 cm
- ✓ Base made of heat resistant stone



Pizza oven ET 205

Body: varnished zinc coated steel panel
 Door: CNS 18/10
 Baking chamber each: W 1050 x D 1050 x H 150 mm
 2x 9 pizzas Ø 33 cm
 Top-/bottom heat separately controllable
 Temperature up to 450 °C
 Inner lighting
 Power: 24,0 kW / 400 V 50 Hz 3 NAC
 Size: W 1310 x D 1270 x H 760 mm
 Weight: 247 kg
 GTIN 4015613545035
Code-No. 2002170
Euro 3.419,- | R1



Base unit Pizza oven ET 105 and ET 205

Varnished steel panel
 Size: W 1320 x D 1150 x H 965 mm
 Weight: 43 kg
 GTIN 4015613552989
Code-No. 2002165
Euro 435,- | R1

Pasta machine

for kneading and rolling out 12 different types of pasta

Material: Housing coated in scratch-resistant lacquer

Container and dough hooks made of CNS 18/10

Brass screw with bronze alloy

Microswitch on the container lid

Capacity: 1,5 kg

Production: max. 3 kg/h

Power: 0,3 kW / 230 V 50 Hz

Size: W 250 x D 480 x H 460 mm

Weight: 17,7 kg

GTIN 4015613584843

Code-No. 101971

Euro 1.598,- | R1



Sealing cap

for sealing the outlet during the pasta production process

Weight: 0,176 kg

GTIN 4015613584997

Code-No. 101986

Euro 59,- | R1



✓ Delivery without sealing cap

Not suitable for potatoes!



Casarecce 9 x 5 mm

Weight: 0,144 kg

GTIN 4015613584850

Code-No. 101972

Euro 59,- | R1



Fusilli Ø 9 mm

Weight: 0,138 kg

GTIN 4015613584867

Code-No. 101973

Euro 59,- | R1



Pappardelle 16 mm

Weight: 0,160 kg

GTIN 4015613584874

Code-No. 101974

Euro 59,- | R1



Gnocchi Ø 12 mm

Weight: 0,168 kg

GTIN 4015613584881

Code-No. 101975

Euro 59,- | R1



Capelli d'angelo Ø 1 mm

Weight: 0,162 kg

GTIN 4015613584911

Code-No. 101978

Euro 59,- | R1



Spaghetti Ø 2 mm

Weight: 0,160 kg

GTIN 4015613584928

Code-No. 101979

Euro 59,- | R1



Spaghetti alla Chitarra 2 x 2 mm

Weight: 0,168 kg

GTIN 4015613584935

Code-No. 101980

Euro 59,- | R1



Tagliolini 3 mm

Weight: 0,150 kg

GTIN 4015613584942

Code-No. 101981

Euro 59,- | R1



Fettuccine 8 mm

Weight: 0,146 kg

GTIN 4015613584959

Code-No. 101982

Euro 59,- | R1



Pasta Sfoglia (puff pastry) 135 mm

Weight: 0,406 kg

GTIN 4015613584966

Code-No. 101983

Euro 79,- | R1



Cannelloni Ø 25 mm

Weight: 0,150 kg

GTIN 4015613584973

Code-No. 101984

Euro 59,- | R1



Bigoli Ø 3 mm

Weight: 0,160 kg

GTIN 4015613584980

Code-No. 101985

Euro 59,- | R1

PASTRY ROLL MACHINES / DOUGH KNEADING MACHINES



Pastry Roll Machines

The robust model of the device allows cold pastry processing at a high speed as the properties of dough are preserved.

- ✓ Diameter and thickness of dough are adjustable
- ✓ Excellent for forming pizzas, breads and so on



Pastry roll machine FI32N

Model CNS 18/10

For pastry diameter up to 300 mm

Roller length: 320 mm

Adjustment of dough thickness:

0,3 - 5,5 mm

Pastry weight: 80 - 210 g

Power: 0,37 kW / 230 V 50 Hz

Size: W 490 x D 510 x H 655 mm

Weight: 36 kg

GTIN 4015613620138

■ Code-No. 101932

■ Euro 1.479,- ■ R1

Pastry roll machine FI42N

Model CNS 18/10

For pastry diameter up to 400 mm

Roller length: 420 mm

Adjustment of dough thickness:

0,3 - 5,5 mm

Pastry weight: 210 - 700 g

Power: 0,37 kW / 230 V 50 Hz

Size: W 590 x D 510 x H 775 mm

Weight: 44 kg

GTIN 4015613620145

■ Code-No. 101937

■ Euro 1.629,- ■ R1



Dough Kneading Machines

- ✓ Coated body, scratch-proof
- ✓ Excellent for tight doughs like those of pizza or bread



Dough kneading machine 12kg/16L

Production quantity dough:

12 kg / 16 litres

Power: 0,75 kW / 230 V 50 Hz

Size: W 350 x D 650 x H 600 mm

Weight: 58 kg

GTIN 4015613473086

■ Code-No. 101954

■ Euro 1.429,- ■ R1

Dough kneading machine 18kg/22L

Production quantity dough:

18 kg / 22 litres

Power: 0,75 kW / 230 V 50 Hz

Size: W 390 x D 670 x H 600 mm

Weight: 59 kg

GTIN 4015613473093

■ Code-No. 101955

■ Euro 1.529,- ■ R1

Dough kneading machine 25kg/32L

Production quantity dough:

25 kg / 32 litres

Power: 1,5 kW / 230 V 50 Hz

Size: W 430 x D 780 x H 710 mm

Weight: 93 kg

GTIN 4015613473109

■ Code-No. 101956

■ Euro 1.849,- ■ R1

Dough kneading machine 38kg/42L

Production quantity dough:

38 kg / 42 litres

Power: 1,5 kW / 230 V 50 Hz

Size: W 480 x D 800 x H 710 mm

Weight: 105 kg

GTIN 4015613473116

■ Code-No. 101957

■ Euro 1.998,- ■ R1



Dough Kneading Machines

- ✓ Coated body, scratch-proof
- ✓ Dough kneading machines with swivel head and removable bowl
- ✓ Bowl recognition by sensor
- ✓ Excellent for tight doughs like those of pizza or bread

Dough kneading machine 12kg/16L AS

Production quantity dough: 12 kg / 16 litres

Power: 0,75 kW / 230 V 50 Hz

Size: W 350 x D 650 x H 620 mm

Weight: 65 kg

GTIN 4015613593821

■ **Code-No. 101864**

■ **Euro 1.998,-** ■ R1

Dough kneading machine 18kg/22L AS

Production quantity dough: 18 kg / 22 litres

Power: 0,75 kW / 230 V 50 Hz

Size: W 390 x D 670 x H 620 mm

Weight: 66 kg

GTIN 4015613593838

■ **Code-No. 101865**

■ **Euro 2.079,-** ■ R1

Dough kneading machine 25kg/32L AS

Production quantity dough: 25 kg / 32 litres

Power: 1,5 kW / 230 V 50 Hz

Size: W 450 x D 780 x H 735 mm

Weight: 107,2 kg

GTIN 4015613593845

■ **Code-No. 101866**

■ **Euro 2.379,-** ■ R1

Dough kneading machine 38kg/42L AS

Production quantity dough: 38 kg / 42 litres

Power: 1,5 kW / 230 V 50 Hz

Size: W 480 x D 800 x H 730 mm

Weight: 115 kg

GTIN 4015613593852

■ **Code-No. 101867**

■ **Euro 2.598,-** ■ R1



Dough kneading machine 25kg/32L Plus

Production quantity dough: 25 kg / 32 litres

Speed regulation:

1 level + consistency protection

Power: 1,5 kW / 400 V 50 Hz 3 NAC

Size: W 450 x D 780 x H 735 mm

Weight: 106,98 kg

GTIN 4015613696775

■ **Code-No. 101868**

■ **Euro 2.559,-** ■ R1

Dough kneading machine 38kg/42L Plus

Production quantity dough: 38 kg / 42 litres

Speed regulation:

1 level + consistency protection

Power: 1,5 kW / 400 V 50 Hz 3 NAC

Size: W 480 x D 800 x H 730 mm

Weight: 114,8 kg

GTIN 4015613690582

■ **Code-No. 101869**

■ **Euro 2.759,-** ■ R1



Swivel castors 4TKM for dough kneading machines

2 castors, 2 swivel castors with brakes

Castors: rubber, black, Ø 100 mm

Size, each: W 60 x D 140 x H 160 mm

Weight: 1,85 kg

GTIN 4015613657974

■ **Code-No. 101863**

■ **Euro 75,-** ■ R1



HI-LIGHT-SALAMANDERS



The special advantages of the Bartscher Hi-Light-Salamanders

- ✓ Enormous energy saving up to 65 % compared to conventional salamanders
- ✓ Employee-friendly indoor climate in kitchens due to less waste heat
- ✓ Easy to use
- ✓ Fast heating up time (approx. 5 sec.)
- ✓ Choice whether full heating capacity or just 1/3 for small meals.
- ✓ Automated switch-off with acoustic signal
- ✓ Timer with memory-function
(previous setting can be chosen again)

In companies where the power consumption is settled according to the measured 1/4 hourly output, the settlement value will be decreased.
Thus enormous cost savings can be achieved in electricity billing.



Three stars for the Bartscher Hi-Light-Salamanders



Easy operation



Rapidity



Economy

Hi-Light-Lift-Salamander "Premium" with HI-TOUCH control panel 3 heating elements, keeping warm function, automatic switch-on function

Stainless steel
3 adjustable time programs
Manual timer
Full or reduced heating surface adjustment
Saving of energy
Height-adjustable heating element
Grid W 572 x D 358 mm
Power: 4,5 kW / 400 V 50 Hz 3 NAC
Size: W 585 x D 600 x H 515 mm
Weight: 61,4 kg
GTIN 4015613634883

■ **Code-No. 101547**

■ **Euro 3.079,- | R1**

The results of a comparison of measurements in a catering company over 4 weeks between a

	Consumption kWh/Day	Consumption kWh/Year**	€/Day*	€/Year*
conventional Salamander and Hi-Light-Salamander 101547 + 101546	20.2	6464	4,04	1.292,80
	7.0	2240	1,40	448,00
Saving	13.2	4224	2,64	844,80

Saving = 65 % - Presumption: * 1 kW = 0,20 € (incl. service share), ** 320 Workdays

✓ Delivery includes console for wall fastening

Hi-Light-Lift-Salamander

2 heating elements

Stainless steel

Height-adjustable heating element

Grid W 400 x D 304 mm

Power: 3 kW / 230 V 50/60 Hz 1 NAC

Size: W 400 x D 570 x H 515 mm

Weight: 41 kg

GTIN 4015613634890

■ **Code-No. 101552**

■ **Euro 2.019,-** ■ R1



Hi-Light-Salamander ECO

3 heating elements, with keeping warm function

Stainless steel

Grid W 572 x D 358 mm

Height-adjustable cooking grid, 2 positions

- Distance between grid and heating element: 125 mm / 175 mm

- Extricable handle

Power: 4,5 kW / 380-400 V 50/60 Hz 3 NAC

Size: W 590 x D 550 x H 515 mm

Weight: 40,2 kg

GTIN 4015613634906

■ **Code-No. 101548**

■ **Euro 2.139,-** ■ R1



✓ Delivery includes console for wall fastening

Hi-Light-Lift-Salamander

3 heating elements, with keeping warm function

Stainless steel

Height-adjustable heating element

Grid W 572 x D 358 mm

Power: 4,5 kW / 380-400 V 50/60 Hz 3 NAC

Size: W 580 x D 590 x H 515 mm

Weight: 59,4 kg

GTIN 4015613634913

■ **Code-No. 101546**

■ **Euro 2.649,-** ■ R1



Hi-Light-Lift-Salamander

4 heating elements

Stainless steel

Height-adjustable heating element

Grid W 737 x D 355 mm

Power: 6 kW / 380-400 V 50/60 Hz 3 NAC

Size: W 745 x D 590 x H 515 mm

Weight: 70,6 kg

GTIN 4015613634920

■ **Code-No. 101554**

■ **Euro 2.879,-** ■ R1



SALAMANDERS



Lift-Salamander 500

Stainless steel body
Infrared radiant heaters
Height-adjustable heating element
Pilot lamp
Simmerstat
Grid W 445 x D 325 mm
Drip collecting tray
Power: 2,8 kW / 230 V 50/60 Hz
Size: W 470 x D 510 x H 530 mm
Weight: 38,8 kg
GTIN 4015613385570
Code-No. 151510
Euro 679,- | R1



Lift-Salamander 600 with 2 heating zones

Stainless steel body
Infrared radiant heaters
Height-adjustable heating element
Pilot lamp
Simmerstat
Grid W 557 x D 325 mm
Drip collecting tray
Power: 4,0 kW / 400 V 50/60 Hz 2 NAC
Size: W 600 x D 540 x H 530 mm
Weight: 49,5 kg
GTIN 4015613385594
Code-No. 151511
Euro 798,- | R1



Salamander 100

Chrome nickel steel
Timer
Simmerstat
Power: 2,0 kW / 230 V 50 Hz
Size: W 610 x D 305 x H 280 mm
1 grid, 1 drip collecting tray included
Weight: 14 kg
GTIN 4015613371832
Code-No. A1515001
Euro 265,- | R1

Salamander S40

Chrome nickel steel 18/10
Infrared radiant heater "Incoloy"
Pilot lamp
Grid with tilt safety device, W 430 x D 305 mm
Drip collecting tray
Power: 2,2 kW / 230 V 50 Hz 1 NAC
Size: W 597 x D 368 x H 365 mm
Weight: 13,8 kg
GTIN 4015613370057
Code-No. 100524
Euro 398,- | R1



Salamander S702

2 heating zones

Chrome nickel steel
Pilot lamp
Grid with tilt safety device, W 710 x D 345 mm
Drip collecting tray
Power: 4,4 kW 3/N/PE AC 400 V 50 Hz
Size: W 910 x D 370 x H 385 mm
Includes: 2 handles for easy removal of the cooking grid
Weight: 26,8 kg
GTIN 4015613569284
Code-No. 100529
Euro 549,- | R1



Salamander S70

height adjustable grid, 2 heating zones

Chrome nickel steel 18/10
Infrared radiant heater "Incoloy"
Pilot lamp
Grid W 640 x D 300 mm
Drip collecting tray
Power: 4,4 kW / 400 V 50 Hz 3 NAC
Size: W 878 x D 500 x H 370 mm
Weight: 21,4 kg
GTIN 4015613390925
Code-No. 100528
Euro 698,- | R1



BUFFET TROLLEYS - HOT

Buffet Trolleys - Hot

Hot dishes are presented perfectly

The hot-display is optimally equipped with integrated lighting, cough protection, shelving and wheels for easy mobility.

- ✓ Basin made of stainless steel with drain-tap
- ✓ Worktop made of granite Rosa Porrino
- ✓ Side walls and body made of wood, walnut colour
- ✓ 4 castors (2 with brakes)
- ✓ Sneeze screen, illuminated
- ✓ Temperature range 30 °C to 90 °C
- ✓ Easy assembly



Buffet trolley, hot 3 x 1/1 GN, 150 mm deep

Basin made of stainless steel, for 3 x 1/1 GN, 150 mm deep

Power: 2 kW / 230 V 50/60 Hz

Size: W 1200 x D 880 x H 1370 mm

Weight: 112 kg

GTIN 4015613573700

Code-No. 125613

Euro 2.169,- | R1

Tray slide, 1 piece for buffet trolley 3 x 1/1 GN

Stainless steel, W 1180 x D 310 mm

Weight: 3,1 kg

GTIN 4015613570815

Code-No. 125502

Euro 245,- | R1



Buffet trolley, hot 4 x 1/1 GN, 150 mm deep

Basin made of stainless steel, for 4 x 1/1 GN, 150 mm deep

Power: 3,0 kW / 230 V 50/60 Hz

Size: W 1490 x D 880 x H 1370 mm

Weight: 136 kg

GTIN 4015613573717

Code-No. 125618

Euro 2.398,- | R1

Tray slide, 1 piece for buffet trolley 4 x 1/1 GN

Stainless steel, W 1500 x D 310 mm

Weight: 4 kg

GTIN 4015613570846

Code-No. 125503

Euro 285,- | R1



Buffet trolley, hot 6 x 1/1 GN, 150 mm deep

2 basins made of stainless steel, each for 3 x 1/1 GN, 150 mm deep

Power: 2x 2 kW / 230 V 50/60 Hz - 2 separate sockets required

Size: W 2150 x D 880 x H 1370 mm

Weight: 184 kg

GTIN 4015613573724

Code-No. 125623

Euro 3.198,- | R1

Tray slide, 1 piece for buffet trolley 6 x 1/1 GN

Stainless steel, W 2100 x D 310 mm

Weight: 5,9 kg

GTIN 4015613570860

Code-No. 125504

Euro 425,- | R1

- ✓ Delivery without GN-containers
- ✓ Delivery without tray slide

Buffet Trolleys - Cold

Cold dishes are presented perfectly

The salad bar is optimally equipped with integrated lighting, cough protection, shelving and wheels for easy mobility.

- ✓ Basin made of stainless steel
- ✓ Worktop made of granite Rosa Porrino
- ✓ Side walls and body made of wood, walnut colour
- ✓ 4 castors (2 with brakes)
- ✓ Sneez screen, illuminated
- ✓ Temperature range 2 °C to 10 °C
- ✓ Easy assembly

Buffet trolley, cold

3 x 1/1 GN, 150 mm deep

Basin made of stainless steel, for 3 x 1/1 GN, 150 mm deep

Power: 0,236 kW / 230 V 50 Hz

Size: W 1200 x D 880 x H 1370 mm

Weight: 112 kg

GTIN 4015613573670

Code-No. 125507

Euro 2.598,- | R1

Tray slide, 1 piece

for buffet trolley 3 x 1/1 GN

Stainless steel, W 1180 x D 310 mm

Weight: 3,1 kg

GTIN 4015613570815

Code-No. 125520

Euro 245,- | R1

Buffet trolley, cold

4 x 1/1 GN, 150 mm deep

Basin made of stainless steel, for 4 x 1/1 GN, 150 mm deep

Power: 0,507 kW / 230 V 50 Hz

Size: W 1490 x D 880 x H 1370 mm

Weight: 152 kg

GTIN 4015613573687

Code-No. 125513

Euro 2.798,- | R1

Tray slide, 1 piece

for buffet trolley 4 x 1/1 GN

Stainless steel, W 1500 x D 310 mm

Weight: 4 kg

GTIN 4015613570846

Code-No. 125503

Euro 285,- | R1

Buffet trolley, cold

6 x 1/1 GN, 150 mm deep

Basin made of stainless steel, for 6 x 1/1 GN, 150 mm deep

Power: 0,507 kW / 230 V 50 Hz

Size: W 2150 x D 880 x H 1370 mm

Weight: 197 kg

GTIN 4015613573694

Code-No. 125523

Euro 3.649,- | R1

Tray slide, 1 piece

for buffet trolley 6 x 1/1 GN

Stainless steel, W 2100 x D 310 mm

Weight: 5,9 kg

GTIN 4015613570860

Code-No. 125504

Euro 425,- | R1



- ✓ Delivery without GN-containers
- ✓ Delivery without tray slide

HOT DISPLAYS



Hot displays

Show-cases with intermediate shelf and lighting, made of CNS 18/10. The counters 2/1 and 3/1 GN are equipped with sliding doors, 1/1 GN is equipped with a lifting door on operation side.

- ✓ Water container for air moistening
- ✓ Temperature: 30 °C to 95 °C

Hot display 1/1 GN, straight front glass

Power: 1,48 kW / 230 V 50 Hz
Size: W 478 x D 775 x H 600 mm
Weight: 48 kg
GTIN 4015613416182
| Code-No. 306050
| Euro 1.598,- | R1

Hot display 3/1 GN, straight front glass

Power: 2,13 kW / 230 V 50 Hz
Size: W 1080 x D 775 x H 600 mm
Weight: 76,2 kg
GTIN 4015613416175
| Code-No. 306052
| Euro 1.998,- | R1

✓ Delivery without GN-containers

Hot display 1/1 GN, with curved full visual front glass

Power: 1,48 kW / 230 V 50 Hz
Size: W 478 x D 775 x H 600 mm
Weight: 49,8 kg
GTIN 4015613416199
| Code-No. 305050
| Euro 1.749,- | R1

Hot display 2/1 GN, with curved full visual front glass

Power: 2,13 kW / 230 V 50 Hz
Size: W 750 x D 775 x H 600 mm
Weight: 59,8 kg
GTIN 4015613416205
| Code-No. 305051
| Euro 1.898,- | R1

Hot display 3/1 GN, with curved full visual front glass

Power: 2,13 kW / 230 V 50 Hz
Size: W 1080 x D 775 x H 600 mm
Weight: 76,2 kg
GTIN 4015613416212
| Code-No. 305052
| Euro 2.249,- | R1





Refrigerated displays

Show-cases with intermediate shelf and lighting, made of CNS 18/10.

The counters are equipped with sliding doors on operation side.

- ✓ Ventilated cooling
- ✓ Temperature: 6 °C to 10 °C
- ✓ Climate class 4

Refrigerated display 2/1 GN, straight front glass

Power: 0,43 kW / 230 V 50 Hz

Size: W 750 x D 775 x H 600 mm

Weight: 78,6 kg

GTIN 4015613415666

■ Code-No. 406051

■ Euro 2.098,- ■ R1



Refrigerated display 3/1 GN, straight front glass

Power: 0,46 kW / 230 V 50 Hz

Size: W 1080 x D 775 x H 600 mm

Weight: 97,4 kg

GTIN 4015613415635

■ Code-No. 406052

■ Euro 2.449,- ■ R1



✓ Delivery without GN-containers

Refrigerated display 3/1 GN with curved full visual front glass

Power: 0,46 kW / 230 V 50 Hz

Size: W 1080 x D 775 x H 600 mm

Weight: 80 kg

GTIN 4015613415642

■ Code-No. 405052

■ Euro 2.698,- ■ R1



GN-containers see catalogue page 250, 251

HOT DISPLAYS



Hot displays

Compact table-top device for displaying and keeping hot food warm - Equipped with practical lifting doors.

- ✓ Type of glass: single glazing, all-round glass, safety glass
- ✓ Temperature range: 30 °C to 90 °C
- ✓ Water pan for air moistening



Hot display 5200 2ER

Material: stainless steel, glass
Capacity: 45 litres
Intermediate shelves: 1 grid, chrome-plated
Size of intermediate shelf: W 520 x D 300 mm
Door type: lifting doors, position of the door: operator side
Lifting doors (W 540 x H 100 mm) with lock and stopper
Lower shelf: grid (chrome-plated)
Cleaning drawer
Power: 0,8 kW / 230 V 50 Hz
Size: W 560 x D 395 x H 365 mm
Weight: 14,8 kg
GTIN 4015613698885
■ **Code-No. 305062**
■ **Euro 398,-** ■ **R1**



Hot display 6200 2EK

Material: stainless steel, glass
Capacity: 80 litres
Intermediate shelves: 1 grid, chrome-plated
Size of intermediate shelf: W 620 x D 340 mm
Door type: lifting doors, position of the door: both sides
Lifting doors (W 625 x H 125 mm) with lock and stopper
Interior lighting, lighting: LED
Lower shelf: grid (chrome-plated)
Cleaning drawer
Power: 1 kW / 230 V 50 Hz
Size: W 700 x D 430 x H 365 mm
Weight: 17,4 kg
GTIN 4015613698892
■ **Code-No. 305063**
■ **Euro 479,-** ■ **R1**



Hot displays

Space-saving counter display case for dispensing and presenting hot food.

- ✓ Type of glass: single glazing, all-round glass, safety glass
- ✓ Depth GN containers max.: 40 mm
- ✓ Temperature range: 30 °C to 90 °C



Hot display R4 4 x 1/3 GN

Material: stainless steel, glass
Capacity GN: 4 x 1/3 GN
Capacity: 46 litres
Door type: sliding doors
Position of the door: operator side
Including: 4 GN containers
Power: 0,5 kW / 230 V 50 Hz
Size: W 775 x D 420 x H 335 mm
Weight: 38 kg
GTIN 4015613681818
■ **Code-No. 305058**
■ **Euro 459,-** ■ **R1**



Hot display R6 6 x 1/3 GN

Material: stainless steel, glass
Capacity GN: 6 x 1/3 GN
Capacity: 68 litres
Door type: sliding doors
Position of the door: operator side
Including: 6 GN containers
Power: 0,8 kW / 230 V 50 Hz
Size: W 1135 x D 420 x H 335 mm
Weight: 42 kg
GTIN 4015613681825
■ **Code-No. 305059**
■ **Euro 549,-** ■ **R1**



Hot food counters - Warmly recommended

Decorative arranged and ready for serving:

The Bartscher hot food counters allow you to put warm dishes perfectly in the limelight. Especially for the serving business and meal counters the hot food counters are the first choice.

Thanks to the warm-keeping function with simultaneous air humidification the meals stay juicy and precisely tempered. The height-adjustable support grate offer you full variability in using the interior space.

The selection of the Bartscher deli series is comprehensive:

Different sizes are available as well as various front pane variations in straight glass design or with a rounded panoramic pane. In addition to that, all showcases are equipped with suitable lighting and offer space for presenting the products effectively on two or three levels. It should always be a feast for the eyes, too.



Hot display "Bartscher Deli Compact"

Show-case with two shelves for presenting hot snacks.

Thanks to the ideal humid climate, food e.g. meat, pies or chicken is carefully kept warm and may be served ready to eat directly.

✓ Temperature: 30 °C to 110 °C

Hot display "Bartscher Deli Compact"

Exterior: painted

Interior: bottom stainless steel, top painted

Interior lighting, thermostatic control

Water pan for air moistening

Door opening on the operator's side: W 310 x H 418 mm

Capacity: 52 litres

Temperature: 30 °C to 110 °C

Power: 1,2 kW / 230 V 50 Hz

Size: W 380 x D 465 x H 658 mm

2 height adjustable grids,

dimensions: W 285 x D 265 mm

W 285 x D 295 mm

Weight: 24,3 kg

Including:

1 tray

1 container for pouring in water

1 removable water pan (1/9 GN, 65 mm deep)

GTIN 4015613535500

■ Code-No. 306057

■ Euro 559,- ■ R1



HOT DISPLAYS



Hot displays "Bartscher Deli"

Show-cases with 3 shelves, interior lighting, thermostatic control and water pan for air moistening.

- ✓ Model: interior chromium plated, exterior painted
- ✓ Temperature: 30 °C to 90 °C
- ✓ With 2 sliding doors at the front and back and therefore operable from both sides



Hot display "Bartscher Deli I"

Capacity: 110 litres

Power: 1,84 kW / 230 V 50 Hz

Size: W 660 x D 437 x H 655 mm

3 height adjustable grids,

dimensions: W 580 x D 275 mm

W 580 x D 298 mm

W 580 x D 318 mm

Weight: 42 kg

GTIN 4015613437743

■ **Code-No. 306053**

■ **Euro 489,- | R1**



Hot display "Bartscher Deli II"

Capacity: 152 litres

Power: 1,84 kW / 230 V 50 Hz

Size: W 900 x D 480 x H 590 mm

3 height adjustable grids,

dimensions: W 820 x D 315 mm

W 820 x D 340 mm

W 820 x D 360 mm

Weight: 52 kg

GTIN 4015613437750

■ **Code-No. 306054**

■ **Euro 579,- | R1**



Hot display "Bartscher Deli III"

Capacity: 373 litres

Power: 2,2 kW / 230 V 50 Hz

Size: W 1200 x D 480 x H 810 mm

3 height adjustable grids,

dimensions: W 1120 x D 315 mm

W 1120 x D 340 mm

W 1120 x D 360 mm

Weight: 76 kg

GTIN 4015613437767

■ **Code-No. 306055**

■ **Euro 698,- | R1**



Hot displays "Bartscher Deli Plus"

Show-cases with 3 shelves, interior lighting, thermostatic control and water pan for air moistening. The hot displays are equipped with sliding doors on operation side.

- ✓ Model: interior chromium plated, exterior stainless steel
- ✓ Temperature: 30 °C to 90 °C
- ✓ Interior LED lighting

Hot display "Bartscher Deli Plus I"

Capacity: 120 litres
Power: 1,1 kW / 230 V 50 Hz
Size: W 690 x D 600 x H 670 mm
3 grids,
dimensions: W 630 x D 335 mm
 W 630 x D 370 mm
 W 630 x D 400 mm

Weight: 47,9 kg
GTIN 4015613503035
■ Code-No. 305053
■ Euro 659,- ■ R1



Hot display "Bartscher Deli Plus I D" with 2 sliding doors at the front and back and therefore operable from both sides

Capacity: 120 litres
Power: 1,1 kW / 230 V 50 Hz
Size: W 695 x D 595 x H 685 mm
3 grids,
dimensions: W 630 x D 335 mm
 W 630 x D 370 mm
 W 630 x D 400 mm

Weight: 45,2 kg
GTIN 4015613525839
■ Code-No. 305055
■ Euro 698,- ■ R1



Hot display "Bartscher Deli Plus II"

Capacity: 160 litres
Power: 1,5 kW / 230 V 50 Hz
Size: W 860 x D 570 x H 670 mm
3 grids,
dimensions: W 815 x D 335 mm
 W 815 x D 370 mm
 W 815 x D 400 mm

Weight: 56,3 kg
GTIN 4015613503042
■ Code-No. 305054
■ Euro 759,- ■ R1



REFRIGERATED DISPLAYS



Cold food counters - Freshness at a glance

Fresh salads, colourfully filled baguettes or cooled starters become appealing eye catchers in the cool food counters by Bartscher. Also drinks and snacks are well presented in the high-quality refrigerated showcases.

In the serving business and at meal counters the guests can directly access the cooled products or ask to have handed over the fresh snacks of their choice. The refrigerating showcases offer everything necessary for the practical use: convection cooling, an automatic defrost function and flexibly insertable support grates. The cold food counters with double pane are energy-efficient, provide stability and a good view of the good presented - and suitably put in the limelight thanks to the energy-saving LED lighting.



Refrigerated display "Bartscher Deli-Cool I"

Show-case with 3 shelves and interior lighting. The refrigerated display is equipped with sliding doors on operation side.

- ✓ Model: interior and exterior plastic
- ✓ Ventilated cooling
- ✓ Temperature range: 2 °C to 12 °C
- ✓ Climate class 4
- ✓ Interior LED lighting



Refrigerated display "Bartscher Deli-Cool I"

Automatic defrost
Capacity: 100 litres
Coolant: R600a
Power: 0,16 kW / 230 V 50 Hz
Size: W 685 x D 455 x H 675 mm
2 height adjustable grids,
dimensions: W 600 x D 300 mm
Weight: 40,5 kg
GTIN 4015613479101
■ **Code-No. 700201G**
■ **Euro 619,-** ■ **R1**



Refrigerated displays "Bartscher Deli-Cool"

Show-case with 3 shelves and interior lighting

The refrigerated displays are equipped with sliding doors on operation side.

- ✓ Design: Plastic casing with double glass panel, safety glass
- ✓ Circulation cooling with 2 ventilators
- ✓ Temperature range: 2 °C to 12 °C
- ✓ Climate class 4
- ✓ Interior LED lighting

Refrigerated display "Bartscher Deli-Cool II"

Automatic defrost

Capacity: 120 litres

Coolant: R600a

Power: 0,16 kW / 230 V 50 Hz

Size: W 710 x D 575 x H 685 mm

2 height adjustable grids,
dimensions: W 630 x D 340 mm, W 630 x D 370 mm

Weight: 56,6 kg

GTIN 4015613505558

■ Code-No. 700202G

■ Euro 809,- ■ R1



Refrigerated display "Bartscher Deli-Cool II D" with 2 sliding doors at the front and back and therefore operable from both sides

Automatic defrost

Capacity: 120 litres

Coolant: R600a

Power: 0,16 kW / 230 V 50 Hz

Size: W 710 x D 568 x H 686 mm

2 height adjustable grids,
dimensions: W 630 x D 340 mm, W 630 x D 370 mm

Weight: 55 kg

GTIN 4015613617688

■ Code-No 700208G

■ Euro 849,- ■ R1



Refrigerated display "Bartscher Deli-Cool III"

Automatic defrost

Capacity: 160 litres

Coolant: R600a

Power: 0,16 kW / 230 V 50 Hz

Size: W 885 x D 575 x H 685 mm

2 height adjustable grids,
dimensions: W 810 x D 370 mm, W 810 x D 400 mm

Weight: 68,4 kg

GTIN 4015613505565

■ Code-No. 700203G

■ Euro 898,- ■ R1





Refreshment at a glance - the cooling solutions from Bartscher

With the strong presentation of the Bartscher cooling display cases, you can show your products at their freshest. The cold food counters provide an attractive platform for exhibiting ice-cold drinks, fruit smoothies, tasty snacks, delicious antipasti and much more. They are well-suited for self-service use and are also ideal for presenting your products with personal service. Well-cooled and well-sorted: yoghurt, fresh fruit and crispy salads are kept fresh until eaten.



Refrigerated display 67L with 8 GN containers 1/6 GN

Stainless steel casing
Glass lid, safety glass
For 1 x 1/1 GN and 1 x 1/3 GN, GN-Containers 100 mm deep
Cutting board made of polyethylene
Static cooling
Coolant R600a
Automatic defrost
Capacity: 67 litres
Temperature range: 0 °C to 10 °C
Climate class 4
Power: 0,07 kW / 230 V 50 Hz
Size: W 765 x D 610 x H 330 mm
Includes:
3 adaptor bars: length 360 mm, width 30 mm
8 GN containers 1/6 GN, 100 mm deep, CNS 18/10
Weight: 25,7 kg
GTIN 4015613625294
Code-No. 700211G
Euro 998,- | R1

Refrigerated display 40L-SB0

Counter display for self-service area - Ideal for cold drinks, yoghurts or snacks that need cool storage such as sandwiches, etc.

Material: stainless steel, glass

Type of glass: single glazing, safety glass

Size of display area: W 645 x D 300 mm, useful inner height: 260 mm

Capacity: 40 litres

Cooling: static

Temperature range: 0 °C to 6 °C

Temperature control: Thermostat, in 1 °C steps

Coolant: R600a

Climate class: 4

Automatic defrost function

Digital display

ON/OFF switch

Size of opening: W 650 x H 190 mm

Baseplate, removable

Power: 0,105 kW / 220-240 V 50 Hz

Size: W 670 x D 585 x H 335 mm

Weight: 24,8 kg

GTIN 4015613696720

■ **Code-No. 700219G**

■ **Euro 759,-** ■ R1



Refrigerated display 105L

For an appealing presentation of food in the self-service area.

The user-friendly display is operable from both sides.

Material: stainless steel, glass

Type of glass: single glazing

Size of display area: W 530 x D 665 mm, useful inner height: max. 300 mm

Capacity: 105 litres

Cooling: static

Temperature range: 2 °C to 12 °C

Temperature control: in 1 °C steps

Coolant: R600a

Climate class 4

Automatic defrost function

Digital display

ON/OFF switch

Door type: lifting door, sliding doors

Position of the door: on both sides, door hinge side: top

Size of sliding doors: W 277 x H 160 mm

Power: 0,105 kW / 220-240 V 50 Hz

Size: W 700 x D 880 x H 410 mm

Weight: 38 kg

GTIN 4015613662152

■ **Code-No. 700216G**

■ **Euro 849,-** ■ R1



Multideck refrigerated display case "Rimi"

Stainless steel finish

Stainless steel front panel, glazed side panels

LED lighting

Capacity: 220 litres

3 shelves, W 465 x D 280 mm

Distance between shelves 230 mm

Bottom shelf size: W 465 x D 340 mm

Display area: 0,52 m²

Ventilated cooling

Coolant R404a

Automatic defrosting

Temperature range: 2 °C to 10 °C

Climate class 6

4 castors with 2 brakes

Power: 1,34 kW / 230 V 50 Hz

Size: W 494 x D 600 x H 1742 mm

Night blind included

Weight: 106 kg

GTIN 4015613505282

■ **Code-No. 700220**

■ **Euro 1.769,-** ■ R1



DISPLAY FRIDGES



Display fridge 300L

Generously designed display fridge for an appealing presentation of cakes, packed and unpacked food.

Material: stainless steel, plastic, glass

Material of display area: glass

Type of glass: double glazing, all-round glazing

Capacity: 300 litres

Type of intermediate shelves: glass panes, divided in the middle

Number of intermediate shelves: 3

Size of intermediate shelves: W 580 x D 390 mm

Height-adjustable intermediate shelves

Intermediate shelves with price rails

Size of display area: W 580 x D 390 mm

Useful inside height: variable

Temperature range: 2 °C to 8 °C

Temperature control: in 1 °C steps

Climate class 4

Control: electronic

Cooling: circulating air

Coolant: R134a

Condensation evaporation

Automatic defrost function

Interior lighting

Lighting: LED

Digital display

Door type: leaf door, glass

Position of the door: operator's side

Door hinge side: right

Castors: 4 swivel castors, 2 with brakes

ON/OFF switch

Indicator light: On/Off

Power: 0,46 kW / 220-240 V 50 Hz

Size: W 655 x D 805 x H 1470 mm

Weight: 143 kg

GTIN 4015613635132

■ Code-No. 700552

■ Euro 2.449,- | R1



Display fridge Bartscher Panorama 550L

Ideal for presenting goods in a professional way. Whether you have drinks, yoghurts, sweet or savoury snacks - your goods can be perfectly stocked in this display with high visibility from all sides.

Stainless steel

All-round glazing, 3-fold glazing

1 door, hinged on the right

LED lighting

Capacity: 550 litres

Ventilated cooling

Coolant R134a

Automatic defrost function

Temperature range: 0 °C to 6 °C

Climate class 4

4 castors, 2 with brakes

Power: 0,65 kW / 230 V 50 Hz

Size: W 850 x D 650 x H 1900 mm

3 grids, chrome-plated metal, height-adjustable

Weight: 189,5 kg

GTIN 4015613610740

■ Code-No. 700550

■ Euro 2.979,- | R1



Big chill in a small package: our mini coolers

Small but powerful: Whether in black, white or stainless steel design, our mini coolers present themselves in many different variations.

The popular and flexible little cabinets fit into nearly any space. They are ideal for displaying a stock of fresh yoghurt, fruit smoothies, colorful salads, small snacks or refreshing drinks ready for takeaway.

With operating temperatures from 2 to 12 degrees and integrated lighting, they provide ample room for an eye-catching display of cool and enticing treats.

The powerful ventilated cooling ensures constant temperatures throughout the entire interior. Depending on the model, two to four robust grid shelves help organise the display to present fresh products of different sizes. All our mini coolers are equipped with an automatic defrosting system and environmentally friendly coolant - of course CFC and HFC-free.

Top Bartscher quality in a compact format.

MINI COOLERS



Mini Cooler 58L

Material: plastic, white
 With interior light
 Volume: 58 litres
 Ventilated cooling, coolant: R600a
 Automatic defrost
 Temperature range: 2 °C to 12 °C
 Climate class 4
 On/Off switch
 Power: 0,18 kW / 230 V 50 Hz
 Size: W 425 x D 380 x H 805 mm
 Including 2 height adjustable grids
 Weight: 28,5 kg
 GTIN 4015613635057

■ **Code-No. 700258G**

■ **Euro 389,-** ■ **R2**



Mini Cooler 78L, white

Material: plastic, white
 With interior light
 Volume: 78 litres
 Ventilated cooling, coolant: R600a
 Automatic defrost
 Temperature range: 2 °C to 12 °C
 Climate class 4
 On/Off switch
 Power: 0,18 kW / 230 V 50 Hz
 Size: W 435 x D 385 x H 960 mm
 Including 3 height adjustable grids
 Weight: 32,5 kg
 GTIN 4015613635071

■ **Code-No. 700578G**

■ **Euro 429,-** ■ **R2**



Mini Cooler 78L, black

Material: plastic, black
 With interior light
 Volume: 78 litres
 Ventilated cooling, coolant: R600a
 Automatic defrost
 Temperature range: 2 °C to 12 °C
 Climate class 4
 On/Off switch
 Power: 0,18 kW / 230 V 50 Hz
 Size: W 435 x D 385 x H 960 mm
 Including 3 height adjustable grids
 Weight: 32,5 kg
 GTIN 4015613635088

■ **Code-No. 700277G**

■ **Euro 429,-** ■ **R2**



Mini Cooler 78L, silver

Material: plastic, silver
 With interior light
 Volume: 78 litres
 Ventilated cooling, coolant: R600a
 Automatic defrost
 Temperature range: 2 °C to 12 °C
 Climate class 4
 On/Off switch
 Power: 0,18 kW / 230 V 50 Hz
 Size: W 435 x D 385 x H 960 mm
 Including 3 height adjustable grids
 Weight: 32,5 kg
 GTIN 4015613664101

■ **Code-No. 700778G**

■ **Euro 465,-** ■ **R2**

Mini Cooler 78L in stainless steel

Chrome nickel steel
With LED lighting
Volume: 78 litres
Ventilated cooling, coolant: R600a
Automatic defrost
Temperature range: 2 °C to 12 °C, climate class 4
4 height adjustable feet
On/Off switch
Power: 0,18 kW / 230 V 50 Hz
Size: W 430 x D 390 x H 986 mm
Including 3 height adjustable grids, chromed
Weight: 41,8 kg
GTIN 4015613633466
Code-No. 700478G
Euro 909,- | R2



Mini-Cooler 86L

Two curved doors offer a stocking from front and backside.
Material: plastic, white
With interior light
Volume: 86 litres
Ventilated cooling, coolant: R600a
Automatic defrost
Temperature range: 2 °C to 12 °C, climate class 4
On/Off switch
Power: 0,18 kW / 230 V 50 Hz
Size: W 425 x D 435 x H 980 mm
Including 3 height adjustable grids
Weight: 36,5 kg
GTIN 4015613635101
Code-No. 700678G
Euro 475,- | R2



Mini Cooler 98L

Material: plastic, white
With interior light
Volume: 98 litres
Ventilated cooling, coolant: R600a
Automatic defrost
Temperature range: 2 °C to 12 °C, climate class 4
On/Off switch
Power: 0,18 kW / 230 V 50 Hz
Size: W 425 x D 380 x H 1100 mm
Including 4 height adjustable grids
Weight: 37,5 kg
GTIN 4015613635118
Code-No. 700298G
Euro 475,- | R2



Display fridge 235L

Material: plastic, white
With LED lighting (front side)
Volume: 235 litres
Ventilated cooling, coolant: R600a
Automatic defrost
Temperature range: 2 °C to 12 °C, climate class 4
4 swivel castors (2 with brakes)
On/Off switch
Power: 0,25 kW / 230 V 50 Hz
Size: W 520 x D 485 x H 1700 mm
Including 4 height adjustable grids
Weight: 77 kg
GTIN 4015613635125
Code-No. 700335G
Euro 1.049,- | R2



CAKE DISPLAY SHOW-CASES



Set the stage for sweet temptations - cake displays for a strong presentation

Delicious cream cakes, juicy apple pies or tender-melting chocolate tarts - the sight alone is delectable! The finishing touch is achieved with the appealing presentation of the fine pastries. With the cake displays units from Bartscher, your sweet bakery products will be eye-catchers - fresh and cool, guaranteed!

Of course, the glazed cooling units are also suited for the appetising presentation of snacks and other food.



Cake display show-case 72L

For the perfect presentation of tarts, cakes or cold snacks. The rotating stand ensures an eye-catching display of your food.
 Model: plastic housing with all-round double glass panel
 1 door, hinged on the right
 LED lighting, individually switchable
 Forced-air cooling with 2 fans, coolant R600a
 Automatic defrost function
 Capacity: 72 litres
 Temperature range: 2 °C to 10 °C
 Climate class 4
 Electronic control, digital display
 Humidity: max. 70 %
 Rotating stand:
 - Individually switchable
 - Automatic turning stop when opening of the door
 - With 4 welded shelves, Ø 315 mm, distance between the shelves: 160 mm
 - Can be removed for easy cleaning
 Power: 0,17 kW / 230 V 50 Hz
 Size: Ø 450 mm, height 983 mm
 Weight: 39 kg
 GTIN 4015613586687
Code-No. 700207G
Euro 1.069,- | R1



Cake display show-case 100L

Featuring 4 robust glass shelves, this cake display show-case is the perfect choice for an attractive presentation of cakes, pies, or even snacks.
 Stainless steel base
 Plastic housing with all-round double glass panel, safety glass
 1 door, hinged on the right
 LED lighting, individually switchable
 Forced-air cooling with 1 fan, coolant R600a
 Automatic defrost function with drip water evaporation
 Capacity: 100 litres
 Temperature range: 2 °C to 8 °C
 Climate class 4
 Electronic control, digital display
 4 height adjustable, rotatable intermediate shelves made of glass, Ø 390 mm, can be removed for easy cleaning
 Power: 0,23 kW / 220-240 V 50 Hz
 Size: Ø 565 mm, height 1065 mm
 Weight: 50,8 kg
 GTIN 4015613641423
Code-No. 700213G
Euro 1.119,- | R1



Ample space to present tarts, cakes or snacks

- ✓ 6 intermediate shelves made of glass, Ø 530 mm, height adjustable
- ✓ Rotatable intermediate shelves
- Easy replenishment and release of food

Cake display show-case 400L

Thanks to the diameter of 530 mm the 6 stable 5 mm thick glass shelves offer ample space to present tarts, cakes or snacks effectively.

Stainless steel base

Plastic housing with all-round double glass panel, safety glass

1 door, hinged on the right

LED lighting, individually switchable

Forced-air cooling with 1 fan

Coolant R134a

Automatic defrost function with drip water evaporation

Capacity: 400 litres

Temperature range: 2 °C to 10 °C

Climate class 4

Electronic control, digital display

Humidity: max. 75 %

6 height adjustable, rotatable intermediate shelves made of glass, Ø 530 mm, can be removed for easy cleaning

5 swivel castors, 2 with brakes

Power: 0,48 kW / 220-240 V 50 Hz

Size: Ø 680 mm, height 1750 mm

Weight: 131 kg

GTIN 4015613652061

■ **Code-No. 700214**

■ **Euro 2.998,-** ■ R1



Display fridge KV 270L

Ideal for presenting chilled snacks or cakes in an appealing design.

Model: stainless steel casing with all-round glazing, double safety glass

Operation side with sliding doors

LED lighting, individually switchable

Forced air cooling

Coolant R134a

Automatic defrost function

Condensation water evaporation

Capacity: 270 litres

Temperature range: 2 °C to 8 °C

Climate class 4

Storage space made of glass, W 840 x D 360 mm

2 height adjustable intermediate shelves made of glass, size:

W 800 x D 370 mm, W 800 x D 360 mm

4 castors, 2 with brakes

Power: 0,475 kW / 220-240 V 50 Hz

Size: W 915 x D 680 x H 1240 mm

Weight: 112,8 kg

GTIN 4015613615431

■ **Code-No. 700551**

■ **Euro 2.449,-** ■ R1



- ✓ Operation side with sliding doors





Refrigerator "Mini"*

Compact refrigerator for mobile use, also in vehicles.

Plastic housing

Volume: 19 litres

Thermoelectric cooling

Cooling capacity: 15 °C to 18 °C below ambient temperature

Climate class N

Lighting

Power: AC 230 V / DC 12 V / 0,056 kW

Size: W 330 x D 370 x H 460 mm

12 V adapter cord included

Weight: 7,3 kg

GTIN 4015613589596

■ **Code-No. 700089**

■ **Euro 172,- | R2**

*The device is not suitable for continuous commercial use.



Bottle Cooler 88L

with modern LED lighting and double glass door in a noble design.

Volume: 28 bottles / 88 litres

Adjustable temperature control

Static cooling

Coolant R600a

Temperature range: 2 °C to 10 °C

Climate class SN

Energy-saving LED ceiling lighting separately switchable

Door hinged on the right, reversible

2 height-adjustable front feet

Power: 0,085 kW / 220-240 V 50 Hz

(LED lighting 0,8 W)

Size: W 430 x D 480 x H 825 mm

Including 5 chrome-plated bottle racks and
1 chrome-plated rack, removable individually

Weight: 23,4 kg

GTIN 4015613546032

■ **Code-No. 700082G**

■ **Euro 289,- | R2**

Storage grid FKS 88L

For individual and flexible use
of the bottle cooler 88L.

Material: stainless steel

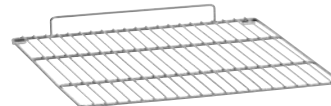
Size: W 352 x D 360 x H 35 mm

Weight: 0,67 kg

GTIN 4015613697192

■ **Code-No. 700087**

■ **Euro 9,- | R2**



Bottle Cooler 220L

Interior stainless steel, exterior steel casing finish, painted

Doors double vitrification

Lockable, internal light

Net volume 220 litres

Ventilated cooling

Continuous mechanical temperature control

Temperature range: 2 °C to 10 °C

Climate class ST

Power: 0,25 kW / 230 V 50 Hz

Size: W 920 x D 550 x H 920 mm

With 2 grids made of stainless steel

Weight: 82,2 kg

GTIN 4015613528816

■ **Code-No. 110138**

■ **Euro 869,- | R2**

Bottle Cooler 270LN

Interior white, exterior white
 Changeable door hinge
 Net volume 267 litres
 Static cooling
 Coolant R600a
 Automatic defrost
 Temperature range: 0 °C to 8 °C
 Climate class T
 Internal light with on/off switch
 Evaporator at the back panel
 Energy efficiency category: A+ (EU) No. 1060/2010
 Energy consumption: 235 kWh/year
 Power: 0,12 kW / 230 V 50 Hz 1 NAC
 Size: W 600 x D 620 x H 1450 mm
 5 shelves (4 adjustable)
 Weight: 52 kg
 GTIN 4015613585819
Code-No. 700272
Euro 539,- | R1



Bottle Cooler 320LN

Interior white, exterior white
 Glass-door with aluminum frame, changeable door hinge
 Net volume 320 litres
 Static cooling
 Coolant R600a
 Automatic defrost
 Temperature range: 2 °C to 10 °C
 Climate class 3
 Internal light with on/off switch
 Evaporator at the back panel
 Power: 0,23 kW / 230 V 50 Hz 1 NAC
 Size: W 600 x D 600 x H 1730 mm
 5 adjustable shelves
 Weight: 67 kg
 GTIN 4015613523767
Code-No. 700321
Euro 949,- | R1



Refrigerator 590LW

Material: exterior lacquered steel, interior ABS plastic
 Colour: white
 Capacity: 590 litres
 Forced-air cooling
 Digital control
 Automatic defrost function
 Coolant R600a
 Temperature range: 0 °C to 8 °C
 Climate class: 4
 For ambient temperatures up to max. 30 °C
 On/Off switch with indicator light
 Door self-closing, lockable
 Changeable door hinge
 Height adjustable feet
 Energy efficiency category: E (EU) No. 2015/1094
 Energy consumption: 949 kWh/year
 Power: 0,25 kW / 220-240 V 50 Hz
 Size: W 770 x D 735 x H 1910 mm
 Includes: 4 height adjustable trays 2/1 GN
 made of steel, plastic coated
 Weight: 101 kg
 GTIN 4015613649474
Code-No. 700800
Euro 1.259,- | R1



WINE COOLERS



Wine cooler

The high-quality wine cooler is stylish and elegant and thanks to its very quiet compressor, it is ideal for bars and restaurants.

The two separately controlled temperature zones for white wine and red wine, and the glass with its UV filter guarantee optimum storage and presentation.

Wine cooler 2Z 38FL

Material: steel, painted, glass
 Type of glazing: double glazing, insulating safety glass with UV filter
 Number of temperature zones: 2
 Temperature range top: 5 °C to 20 °C, below: 5 °C to 20 °C
 Content: 113 litres (top: 48 litres, below: 65 litres)
 Storage capacity: 38 bottles (top: 15 bottles, below: 23 bottles)
 Number of intermediate shelves: top: 3, below: 4
 Type of intermediate shelves: wooden shelves, ball bearings, drawer: 225 mm
 Dimensions of intermediate shelves: 1 x W 305 x D 328 mm, 6 x W 296 x D 438 mm
 Digital display, control: touch, electronic
 Coolant: R600a, cooling: compressor
 Climate class: ST
 Ambient temperature: 16 °C to 38 °C
 Energy efficiency class: A (EU) No. 1060/2010
 Energy consumption: 139 kWh/year
 Automatic defrost function
 Drip water evaporation
 Lockable
 Number of doors: 1, door hinge side: right
 Lighting: LED, can be switched separately per temperature zone
 Power: 0,117 kW / 230 V 50 Hz
 Size: W 396 x D 580 x H 1030 mm
 Weight: 40 kg
 GTIN 4015613686653
Code-No. 700130
Euro 819,- | R1



Wine cooler 2Z 40FL

Material: steel, painted, glass
 Type of glazing: double glazing, insulating safety glass with UV filter
 Number of temperature zones: 2
 Temperature range top: 5 °C to 20 °C, below: 5 °C to 20 °C
 Content: 119 litres (top: 49 litres, below: 70 litres)
 Storage capacity: 40 bottles (top: 14 bottles, below: 26 bottles)
 Number of intermediate shelves: top: 2, below: 3
 Type of intermediate shelves: wooden shelves, ball bearings, drawer: 275 mm
 Dimensions of intermediate shelves: 1 x W 485 x D 328 mm, 6 x W 505 x D 440 mm
 Digital display, control: touch, electronic
 Coolant: R600a, cooling: compressor
 Climate class: ST
 Ambient temperature: 16 °C to 38 °C
 Energy efficiency class: A (EU) No. 1060/2010
 Energy consumption: 146 kWh/year
 Automatic defrost function
 Drip water evaporation
 Can be fitted
 Number of doors: 1, door hinge side: right
 Lighting: LED, can be switched separately per temperature zone
 Power: 0,1 kW / 220-240 V 50 Hz
 Size: W 590 x D 575 x H 825 mm
 Weight: 56,7 kg
 GTIN 4015613686684
Code-No. 700133
Euro 1.029,- | R1



Wine cooler 2Z 126FL

Material: steel, painted, glass
 Type of glazing: double glazing, insulating safety glass with UV filter
 Number of temperature zones: 2
 Temperature range top: 5 °C to 20 °C, below: 5 °C to 20 °C
 Content: 313 litres (top: 138 litres, below: 175 litres)
 Storage capacity: 126 bottles (top: 54 bottles, below: 72 bottles)
 Number of intermediate shelves: top: 3, below: 4
 Type of intermediate shelves: wooden shelves, ball bearings, drawer: 275 mm
 Dimensions of intermediate shelves: 1 x W 505 x D 340 mm, 6 x W 505 x D 440 mm
 Digital display
 Control: touch, electronic
 Coolant: R600a
 Cooling: compressor
 Climate class: ST
 Ambient temperature: 16 °C to 38 °C
 Energy efficiency class: B (EU) No. 1060/2010
 Energy consumption: 215 kWh/year
 Automatic defrost function
 Drip water evaporation
 Lockable
 Number of doors: 1
 Door hinge side: right
 Lighting: LED, can be switched separately per temperature zone
 Power: 0,15 kW / 220-240 V 50/60 Hz
 Size: W 595 x D 625 x H 1590 mm
 Weight: 76,05 kg
 GTIN 4015613686660
Code-No. 700131
Euro 1.398,- | R1



Wine cooler 2Z 180FL

Material: steel, painted, glass
 Type of glazing: double glazing, insulating safety glass with UV filter
 Number of temperature zones: 2
 Temperature range top: 5 °C to 20 °C, below: 5 °C to 20 °C
 Content: 453 litres (top: 219 litres, below: 234 litres)
 Storage capacity: 180 bottles (top: 80 bottles, below: 100 bottles)
 Number of intermediate shelves: top: 4, below: 4
 Type of intermediate shelves: wooden shelves, ball bearings, drawer: 275 mm
 Dimensions of intermediate shelves: 1 x W 505 x D 425 mm, 7 x W 505 x D 440 mm
 Digital display
 Control: touch, electronic
 Coolant: R600a
 Cooling: compressor
 Climate class: ST
 Ambient temperature: 16 °C to 38 °C
 Energy efficiency class: C (EU) No. 1060/2010
 Energy consumption: 293 kWh/year
 Automatic defrost function
 Drip water evaporation
 Lockable
 Number of doors: 1
 Door hinge side: right
 Lighting: LED, can be switched separately per temperature zone
 Power: 0,15 kW / 220-240 V 50/60 Hz
 Size: W 600 x D 750 x H 1860 mm
 Weight: 86,35 kg
 GTIN 4015613686677
Code-No. 700132
Euro 1.598,- | R1



Refrigerators for 2/1 GN grids

- ✓ CNS 18/10
- ✓ Ventilated cooling
- ✓ Adjustable grids
- ✓ Height adjustable feet
- ✓ Lockable
- ✓ Automatic defrost function
- ✓ Water drip evaporation
- ✓ Thermostat, On/Off switch, pilot lamp
- ✓ Climate class 4
- ✓ For ambient temperature up to max. 32 °C



Refrigerator for 2/1 GN grids

Gross volume: 700 litres
 Insulation: polyurethane, 60 mm
 Temperature range: -2 °C to 8 °C
 Changeable door hinge
 Energy efficiency category: F (EU) No. 2015/1094
 Energy consumption: 1178 kWh/year
 Power: 0,368 kW / 230 V 50/60 Hz
 Size: W 655 x D 855 x H 2050 mm
 Weight: 109,8 kg
 Delivery includes 3 grids
 GTIN 4015613521763
Code-No. 700455
Euro 2.179,- | R1

Deep Freezer for 2/1 GN grids

Gross volume: 700 litres
 Insulation: polyurethane, 60 mm
 Temperature range: -18 °C to -22 °C
 Changeable door hinge
 Power: 0,69 kW / 230 V 50/60 Hz
 Size: W 655 x D 855 x H 2050 mm
 Weight: 115,4 kg
 Delivery includes 3 grids
 GTIN 4015613527727
Code-No. 700475
Euro 2.659,- | R1

1 pair of rails

GTIN 4015613685052
Code-No. 700488
Euro 17,- | R1

Grid 2/1 GN

GTIN 4015613587202
Code-No. 700487
Euro 42,- | R1



Refrigerator for 2/1 GN grids

Gross volume: 1400 litres
 Insulation: polyurethane, 60 mm
 Temperature range: -2 °C to 8 °C
 Energy efficiency category: F (EU) No. 2015/1094
 Energy consumption: 1862 kWh/year
 Power: 0,575 kW / 230 V 50/60 Hz
 Size: W 1320 x D 855 x H 2050 mm
 Weight: 169,6 kg
 Delivery includes 6 grids
 GTIN 4015613527734
Code-No. 700485
Euro 2.998,- | R1

Deep Freezer for 2/1 GN grids

Gross volume: 1400 litres
 Insulation: polyurethane, 60 mm
 Temperature range: -18 °C to -22 °C
 Power: 1,012 kW / 230 V 50/60 Hz
 Size: W 1320 x D 855 x H 2050 mm
 Weight: 191 kg
 Delivery includes 6 grids
 GTIN 4015613527741
Code-No. 700495
Euro 3.598,- | R1

✓ Refrigerators with glass-doors available on request

Refrigerator / Deep Freezer 700L GN210

Spacious and clever - Volume of 700 litres in 2/1 GN format.

A signal is sounded to indicate that the refrigeration chain will be interrupted when the door is left open too long.

- ✓ Material: exterior and interior CNS 18/10
- ✓ Cooling: circulating air
- ✓ Insulation: Pentane, 85 mm
- ✓ Climate class: 4
- ✓ Ambient temperature: 10 °C to 32 °C
- ✓ Automatic defrost function
- ✓ Water drip evaporation
- ✓ Thermostat, digital display
- ✓ Intermediate shelves: 4 grids, plastic coated
size: W 530 x D 650 mm, gastronorm 2/1 GN
- ✓ Intermediate shelves height-adjustable
- ✓ Distance between the drawers 75 mm
- ✓ Interior lighting: LED lighting, separately switchable
- ✓ Lockable
- ✓ Door hinge side can be changed
- ✓ Height adjustable feet, 2040 - 2090 mm

Refrigerator 700L GN210

Capacity: 700 litres

Temperature range: 2 °C to 8 °C

Temperature control:
electronic, in 1 °C steps

Coolant: R600a

Energy efficiency class: A

Energy consumption: 299 kWh/year

Signal is sound when the door is left
open too long

Power: 0,215 kW / 220/240 V 50 Hz

Size: W 705 x D 895 x H 2040 mm

Weight: 146,4 kg

GTIN 4015613681214

■ Code-No. 700804

■ Euro 2.279,- ■ R1

Deep freezer 700L GN210

Capacity: 700 litres

Temperature range: -18 °C to -22 °C

Temperature control:
electronic, in 1 °C steps

Coolant: R290

Energy efficiency class: B

Energy consumption: 1066 kWh/year

Signal is sound when the door is left
open too long

Power: 0,35 kW / 220/240 V 50 Hz

Size: W 705 x D 895 x H 2040 mm

Weight: 151 kg

GTIN 4015613681207

■ Code-No. 700803

■ Euro 2.749,- ■ R1



Refrigerator ECO 700L GN210

Uncompromising cooling - Thanks to the integrated inverter technology, the refrigerator with a volume of 700 litres for a long service life, lower temperature fluctuations and a low energy consumption.

Material: exterior and interior stainless steel

Capacity: 700 litres

Cooling: circulating air

Temperature range: -2 °C to 8 °C

Temperature control: electronic, in 0,1 °C steps

Thermostat, digital display

Insulation: Polyurethane foam, 83 mm

Coolant: R134a

Climate class: 5

Ambient temperature: 10 °C to 40 °C

Energy efficiency class: A

Energy consumption: 337 kWh/year

Automatic defrost function

Condensation evaporation

Intermediate shelves: 3 grids, plastic coated,
size: W 530 x D 650 mm, gastronorm 2/1 GN

Intermediate shelves height-adjustable

Interior lighting: LED lighting

Lockable

Door hinge side: right

Power: 0,12 kW / 230 V 50 Hz

Size: W 700 x D 830 x H 2020-2065 mm

Weight: 130 kg

GTIN 4015613688886

■ Code-No. 700820

■ Euro 4.349,- ■ R1



DEEP FREEZERS / CHEST FREEZERS



Deep freezer TKS32

for alcoholic liquors and deep frozen goods

Gross volume: 32 litres
Capacity: 8 bottles (0,7l) placed vertically,
3 bottles (0,7l) placed horizontally
Static cooling
Coolant: R600a
Temperature range: -15 °C to -25 °C
Changeable door hinge
Power: 0,053 kW / 220-240 V 50 Hz
Size: W 472 x D 450 x H 492 mm
Weight: 18,5 kg
GTIN 4015613391939

■ **Code-No. 700077**

■ **Euro 232,-** ■ R1



Deep Freezer 200LN

Interior white, exterior white, changeable door hinge
Net volume 196 litres
Static cooling
Coolant R600a
Manuel defrost
Pilot lights, operating mode display and warning light
6 drawers
Temperature range to -18 °C
Climate class ST
Energy efficiency category: A+ (EU) No. 1060/2010
Energy consumption: 235 kWh/year
Power: 0,165 kW / 230 V 50 Hz 1 NAC
Size: W 600 x D 620 x H 1450 mm
Weight: 53 kg
Including ice cube tray
GTIN 4015613585826

■ **Code-No. 700341**

■ **Euro 598,-** ■ R1



Chest freezers

- ✓ Material: exterior lacquered steel, interior aluminium
- ✓ Colour: white
- ✓ Hinged lid, plastic ABS
- ✓ Static cooling
- ✓ Thermostatic temperature control
- ✓ Digital display
- ✓ Manual defrosting
- ✓ Coolant R600a
- ✓ Temperature range: -25 °C to -15 °C
- ✓ Insulation: cyclopentane C5, 80 mm
- ✓ Climate class ST
- ✓ For ambient temperatures up to max. 38 °C
- ✓ Energy efficiency class: A (EU) No. 1060/2010
- ✓ On/Off switch
- ✓ Indicator lights
- ✓ LED lighting
- ✓ Height adjustable feet

Chest freezer 252LW

Capacity: 252 litres
Energy consumption: 40 kWh/year
Power: 0,11 kW / 220-240 V 50 Hz
Size:
inside W 889 x D 527 x H 426-680 mm
outside W 1035 x D 765 x H 830 mm
Includes: 2 hinged storage baskets, each:
W 230 x D 490 x H 210 mm
Weight: 48,2 kg
GTIN 4015613662527
■ **Code-No. 700965**
■ **Euro 698,-** ■ R1

Chest freezer 368LW

Capacity: 368 litres
Energy consumption: 46 kWh/year
Power: 0,125 kW / 220-240 V 50 Hz
Size:
inside W 1131 x D 532 x H 430-680 mm
outside W 1275 x D 765 x H 830 mm
Includes: 3 hinged storage baskets, each:
W 230 x D 490 x H 210 mm
Weight: 54,8 kg
GTIN 4015613650036
■ **Code-No. 700963**
■ **Euro 749,-** ■ R1

Chest freezer 458LW

Capacity: 458 litres
Energy consumption: 55 kWh/year
Power: 0,15 kW / 220-240 V 50 Hz
Size:
inside W 1392 x D 531 x H 430-680 mm
outside W 1535 x D 765 x H 830 mm
Includes: 3 hinged storage baskets, each:
W 230 x D 490 x H 210 mm
Weight: 71,8 kg
GTIN 4015613662534
■ **Code-No. 700966**
■ **Euro 898,-** ■ R1

Mini cold room 1240L

Material:

- exterior: steel sheet PVC coated
- interior: aluminium, stainless steel basement

Model:

- insulation: polyurethane, 60 mm
- lockable, with panic lock
- changeable door hinge
- prepared for support rails and grids, suspension attachment, loading ramp

- ready assembled

Compressor refrigeration

Automatic defrost

Digital control

Climate class 4, for ambient temperature up to max. 38 °C

Refrigerated room:

capacity 1240 litres, size: W 855 x D 900 x H 1760 mm

Temperature range: 2 °C to 10 °C

Coolant R404a

Power: 0,571 kW / 230 V 50 Hz

Size: W 975 x D 1040 x H 2200 mm

Weight: 160 kg

GTIN 4015613630359

■ **Code-No. 700590**

■ **Euro 3.298,-** ■ **R1**

Mini cold room BS1240L

same as mini cold room 1240L, except

Assembly set, easy to assemble

Weight: 160 kg

GTIN 4015613664309

■ **Code-No. 700599**

■ **Euro 3.298,-** ■ **R1**



Delivery without support rails and grids, suspension attachment, loading ramp and decoration

Support rails, set of 4

for the mini cold rooms 1240L and BS1240L

Stainless steel

With 8 inserts, distance 200 mm

Size, each: W 40 x D 25 x H 1500 mm

Weight: 5,92 kg

GTIN 4015613680019

■ **Code-No. 700593**

■ **Euro 122,-** ■ **R1**



Suspension attachment

for the mini cold rooms 1240L and BS1240L

Consisting of:

- 2 support rails, stainless steel, size, each: W 50 x D 30 x H 850 mm
- suspension pipe, stainless steel/plastic, size: Ø 30 mm, length: 830 mm, horizontally adjustable in 5 positions

Carrying capacity: max. 150 kg

Distance from basement: 1700 mm

Weight: 1,6 kg

GTIN 4015613630397

■ **Code-No. 700595**

■ **Euro 89,-** ■ **R1**



Loading ramp

for the mini cold rooms 1240L and BS1240L

Stainless steel

Carrying capacity: max. 130 kg

Size: W 845 x D 125 x H 30 mm

Weight: 1,55 kg

GTIN 4015613630410

■ **Code-No. 700597**

■ **Euro 162,-** ■ **R1**



Grid

for the mini cold rooms 1240L and BS1240L

Steel, zinc coated

Carrying capacity: 20 kg

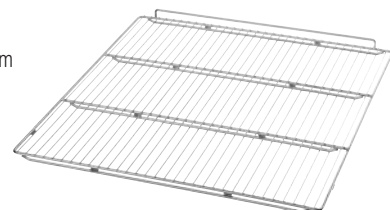
Size: W 830 x D 870 x H 40 mm

Weight: 4,7 kg

GTIN 4015613630380

■ **Code-No. 700592**

■ **Euro 89,-** ■ **R1**





Saladette 438T1

Stainless steel
For 3 x 1/3 GN, 2 x 1/2 GN or 1 x 1/1 GN,
GN-Containers 150 mm deep
Cutting board made of polyethylene
1 door, changeable door hinge
Forced-air cooling, coolant R134a
Electronic control
Condensation water evaporation
Capacity: 140 litres
Temperature range: 0 °C to 10 °C, Carrel thermostat
Climate class N
Evaporator packed in foam
Power: 0,23 kW / 230-240 V 50 Hz
Size: W 438 x D 700 x H 882 mm
Weight: 43 kg
Includes:
2 adaptor bars: length 535 mm, width 35 mm
1 grid 1/1 GN
GTIN 4015613593319
Code-No. 200270
Euro 798,- | R1



Saladette 900T2

Chrome nickel steel
For 2 x 1/1 GN and 3 x 1/6 GN (or 6 x 1/3 GN and 3 x 1/6 GN),
GN-containers 150 mm deep
Cutting board made of polyethylene
2 doors
Forced-air cooling, coolant R134a
Electronic control
Condensation water evaporation
Capacity: 260 litres
Temperature range: 0 °C to 10 °C
Climate class N
Evaporator packed in foam
Power: 0,204 kW / 220-240 V 50 Hz
Size: W 900 x D 700 x H 870 mm
Weight: 61,6 kg
Includes:
2 adaptor bars: length 326 mm, width 25 mm
2 adaptor bars: length 535 mm, width 35 mm
4 adaptor bars: length 174 mm, width 25 mm
GTIN 4015613655758
Code-No. 200256
Euro 979,- | R1



Saladette 1365T3

Chrome nickel steel
For 4 x 1/1 GN or 2 x 1/1 GN and 4 x 1/2 GN,
GN-containers 150 mm deep
Cutting board made of polyethylene
3 doors
Forced-air cooling, coolant R134a
Electronic control
Condensation water evaporation
Capacity: 390 litres
Temperature range: 0 °C to 10 °C
Climate class N
Evaporator packed in foam
Power: 0,321 kW / 220-240 V 50 Hz
Size: W 1365 x D 700 x H 870 mm
Weight: 87,2 kg
Includes:
3 adaptor bars: length 326 mm, width 25 mm
3 adaptor bars: length 535 mm, width 35 mm
4 adaptor bars: length 174 mm, width 25 mm
GTIN 4015613655765
Code-No. 200257
Euro 1.569,- | R1

✓ Delivery without GN-containers

Saladette 900T2 +GL

Chrome nickel steel, brushed
For 3 x 1/6 GN and 2 x 1/1 GN, GN-Containers 150 mm deep
Cutting board made of polyethylene
2 doors
Forced-air cooling
Electronic control
Condensation water evaporation
Capacity: 250 litres
Coolant R134a
Temperature range: 0 °C to 10 °C
Climate class N
Evaporator packed in foam
Power: 0,187 kW / 230 V 50 Hz
Size: W 900 x D 700 x H 850 mm
Weight: 57 kg
Includes:

2 grids 1/1 GN, stainless steel
2 adaptor bars: length 326 mm, width 25 mm
2 adaptor bars: length 535 mm, width 35 mm
4 adaptor bars: length 174 mm, width 25 mm
GTIN 4015613638522

■ **Code-No. 200275**

■ **Euro 1.069,-** ■ R1



Glass top 900T2 +GL

Material: glass
1 intermediate shelf made of glass, W 856 x D 298 mm
Usable height max.: 230 mm below, 168 mm above
Assembly set, easy to assemble
Size: W 880 x D 540 x H 425 mm
Weight: 25,4 kg
GTIN 4015613638515

■ **Code-No. 200274**

■ **Euro 285,-** ■ R1



✓ Delivery without GN-containers

Pizza Saladette 900T2

Chrome nickel steel with granite working surface
Top for 5 x 1/6 GN (or 2 x 1/3 GN and 1 x 1/6 GN),
GN-containers 150 mm deep
2 doors
Forced-air cooling
Electronic control
Condensation water evaporation
Capacity: 260 litres
Coolant R134a
Temperature range: 0 °C to 10 °C
Climate class N
Evaporator packed in foam
Power: 0,204 kW / 220-240 V 50 Hz
Size: W 900 x D 700 x H 1080 mm
Weight: 90 kg
Includes:

4 adaptor bars: length 174 mm, width 25 mm
GTIN 4015613655789

■ **Code-No. 200258**

■ **Euro 1.198,-** ■ R1



SALADETTES / PREPARATION TABLE



Saladette 1535T2GLK

Chrome nickel steel
 For 3 x 1/1 GN, GN-containers 150 mm deep
 2 doors, inner size, each: W 335 x H 600 mm, suitable for 1/1 GN
 Forced-air cooling
 Electronic control
 Condensation water evaporation
 Capacity: 390 litres
 Coolant R134a
 Temperature range: 0 °C to 10 °C
 Climate class N
 Cashier desk: W 460 x D 700 mm
 Glass top with lighting, W 1040 x D 640 x H 515 mm,
 with 2 sliding doors made of plexiglass,
 with 1 intermediate shelf made of glass, W 1010 x D 230 mm,
 maximum usable height: 300 mm below, 140 mm above
 Evaporator placed vertically between the cabinets
 Power: 0,507 kW / 220-240 V 50 Hz
 Size: W 1535 x D 700 x H 1355 mm
 Weight: 126 kg
 Includes:
 2 grids 1/1 GN, plastic coated
 3 adaptor bars: length 535 mm, width 23 mm
 GTIN 4015613652597
Code-No. 200279
Euro 2.519,- R1



Preparation table 900T2

Chrome nickel steel
 Top with lid for 5 x 1/6 GN, GN-containers 150 mm deep
 2 doors
 Forced-air cooling
 Electronic control
 Condensation water evaporation
 Capacity: 260 litres
 Coolant R134a
 Temperature range: 0 °C to 10 °C
 Climate class N
 Evaporator packed in foam
 Power: 0,204 kW / 220-240 V 50 Hz
 Size: W 900 x D 700 x H 990 mm
 Weight: 62 kg
 Includes:
 5 adaptor bars: length 174 mm, width 25 mm
 GTIN 4015613655796
Code-No. 200259
Euro 1.239,- R1

Stainless steel polishing spray

Contents: 500 ml
 12 cans in a carton
 Weight: 0,55 kg
 GTIN 4015613360195
Code-No. 173031
Piece Euro 16,50 R2



Order quantity unit

1 box (12 cans)
 GTIN 4015613584454

Euro
per can
16,50

Euro
per carton
198,-

✓ Delivery without GN-containers

Mini-Refrigerated Counter 900T2

Chrome nickel steel
2 doors
Forced-air cooling, coolant R134a
Electronic control
Condensation water evaporation
Capacity: 260 litres
Temperature range: 0 °C to 10 °C
Climate class N
Evaporator packed in foam
Power: 0,204 kW / 220-240 V 50 Hz
Size: W 900 x D 700 x H 870 mm
Weight: 60,2 kg
GTIN 4015613655802
■ **Code-No. 110156**
■ **Euro 1.129,-** ■ R1



Mini-Refrigerated Counter 900T1S2

same as mini-refrigerated counter 900T2, except
1 door
2 drawers, inner size of the drawers, each: W 304 x D 515 x H 140 mm
Weight: 68 kg
GTIN 4015613651552
■ **Code-No. 110157**
■ **Euro 1.629,-** ■ R1

Mini-refrigerated counter 901T2

Material: CNS 18/10
2 doors
Cooling: static, coolant: R600a
Capacity: 159 litres
Temperature range: 0 °C to 8 °C
Temperature control: electronic, in 1 °C steps
Thermostat
Cabinet inner size: W 810 x D 586 x H 492 mm
Norm format cabinet: 1/1 GN, number of drawers: 5
Distance between the drawers: 55 mm
Carrying capacity per drawer: 30 kg
Climate class: 4, energy efficiency class: B
Condensation evaporation
Digital display
Power: 0,1424 kW / 220-240 V 50 Hz
Size: W 900 x D 700 x H 880 mm
Including: 2 grilles
Weight: 78,6 kg
GTIN 4015613688107
■ **Code-No. 110158**
■ **Euro 1.298,-** ■ R1



Refrigerated counter as substructure 1400T1S2

Material: chrome nickel steel
2 drawers, cooled, inner size of the drawers, each:
W 305 x D 520 x H 145 mm, norm-format drawers: 1/1 GN
1 cupboard, cooled, inner size: W 388 x D 540 x H 454 mm,
3 levels height adjustable, door hinged on the right
Norm-format cabinet: 1/1 GN
Ventilated cooling, coolant R134a, CFC-free
Capacity: 120 litres
Temperature range: 0 °C to 10 °C
Climate class SN
Electronic control
Condensation water evaporation
Thermostat
On/Off switch
Digital display
Power: 0,507 kW / 230 V 50 Hz
Size: W 1400 x D 682 x H 625-660 mm
Weight: 86 kg
Including: 1 grid 1/1 GN
GTIN 4015613650340
■ **Code-No. 110900**
■ **Euro 1.998,-** ■ R1



REFRIGERATED COUNTERS



Refrigerated counter T2

Material: chrome nickel steel
2 doors, refrigerated
Forced-air cooling, coolant R134a, CFC-free
Temperature range: 0 °C to 10 °C
Climate class 4
Power: 350 W / 230 V 50 Hz
Size: W 1342 x D 700 x H 850 mm
Weight: 88 kg
GTIN 4015613613482

■ **Code-No. 110801**

■ **Euro 1.959,-** ■ **R1**



Refrigerated counter T2 MA with splashback 50 mm

Material: chrome nickel steel
2 doors, refrigerated
Forced-air cooling, coolant R134a, CFC-free
Temperature range: 0 °C to 10 °C
Climate class 4
Power: 350 W / 230 V 50 Hz
Size: W 1342 x D 700 x H 850 mm
Weight: 89 kg
GTIN 4015613613499

■ **Code-No. 110801MA**

■ **Euro 1.998,-** ■ **R1**

✓ Refrigerated counters
with glass-doors
available on request

✓ Refrigerated counters
with swivel castors
available on request



Refrigerated counter S2T1-150

Material: chrome nickel steel
1 door, 2 drawers 1/1 GN, 150 mm, refrigerated
Forced-air cooling, coolant R134a, CFC-free
Temperature range: 0 °C to 10 °C
Climate class 4
Power: 350 W / 230 V 50 Hz
Size: W 1342 x D 700 x H 850 mm
Weight: 99,5 kg
GTIN 4015613613505

■ **Code-No. 110802**

■ **Euro 2.429,-** ■ **R1**



Refrigerated counter S2T1-150 MA with splashback 50 mm

Material: chrome nickel steel
1 door, 2 drawers 1/1 GN, 150 mm, refrigerated
Forced-air cooling, coolant R134a, CFC-free
Temperature range: 0 °C to 10 °C
Climate class 4
Power: 350 W / 230 V 50 Hz
Size: W 1342 x D 700 x H 850 mm
Weight: 100,5 kg
GTIN 4015613613512

■ **Code-No. 110802MA**

■ **Euro 2.469,-** ■ **R1**

Refrigerated counter S4-150

Material: chrome nickel steel
 4 drawers 1/1 GN, 3 x 150 mm, 1 x 100 mm, refrigerated
 Forced-air cooling, coolant R134a, CFC-free
 Temperature range: 0 °C to 10 °C
 Climate class 4
 Power: 350 W / 230 V 50 Hz
 Size: W 1342 x D 700 x H 850 mm
 Weight: 110,5 kg
 GTIN 4015613613529
Code-No. 110803
Euro 2.759,- | R1



Refrigerated counter S4-150 MA with splashback 50 mm

Material: chrome nickel steel
 4 drawers 1/1 GN, 3 x 150 mm, 1 x 100 mm, refrigerated
 Forced-air cooling, coolant R134a, CFC-free
 Temperature range: 0 °C to 10 °C
 Climate class 4
 Power: 350 W / 230 V 50 Hz
 Size: W 1342 x D 700 x H 850 mm
 Weight: 111,5 kg
 GTIN 4015613613536
Code-No. 110803MA
Euro 2.798,- | R1



✓ Refrigerated counters
 with swivel castors
 available on request

Refrigerated counter S6-100

Material: chrome nickel steel
 6 drawers 1/1 GN, 100 mm, refrigerated
 Forced-air cooling, coolant R134a, CFC-free
 Temperature range: 0 °C to 10 °C
 Climate class 4
 Power: 350 W / 230 V 50 Hz
 Size: W 1342 x D 700 x H 850 mm
 Weight: 131 kg
 GTIN 4015613613543
Code-No. 110804
Euro 2.959,- | R1



Refrigerated counter S6-100 MA with splashback 50 mm

Material: chrome nickel steel
 6 drawers 1/1 GN, 100 mm, refrigerated
 Forced-air cooling, coolant R134a, CFC-free
 Temperature range: 0 °C to 10 °C
 Climate class 4
 Power: 350 W / 230 V 50 Hz
 Size: W 1342 x D 700 x H 850 mm
 Weight: 132 kg
 GTIN 4015613613550
Code-No. 110804MA
Euro 2.998,- | R1



REFRIGERATED COUNTERS



Refrigerated counter T3 MA with splashback 50 mm

Material: chrome nickel steel
3 doors, refrigerated
Forced-air cooling, coolant R134a, CFC-free
Temperature range: 0 °C to 10 °C, climate class 4
Power: 452 W / 230 V 50 Hz
Size: W 1792 x D 700 x H 850 mm
Weight: 112 kg
GTIN 4015613689470
■ **Code-No. 110814MA**
■ **Euro 2.498,- | R1**



Refrigerated counter S2T2-150

Material: chrome nickel steel
2 doors, 2 drawers 1/1 GN, 150 mm, refrigerated
Forced-air cooling, coolant R134a, CFC-free
Temperature range: 0 °C to 10 °C, climate class 4
Power: 452 W / 230 V 50 Hz
Size: W 1792 x D 700 x H 850 mm
Weight: 122,2 kg
GTIN 4015613613567
■ **Code-No. 110805**
■ **Euro 2.669,- | R1**



Refrigerated counter S2T2-150 MA with splashback 50 mm

Material: chrome nickel steel
2 doors, 2 drawers 1/1 GN, 150 mm, refrigerated
Forced-air cooling, coolant R134a, CFC-free
Temperature range: 0 °C to 10 °C, climate class 4
Power: 452 W / 230 V 50 Hz
Size: W 1792 x D 700 x H 850 mm
Weight: 123,2 kg
GTIN 4015613613574
■ **Code-No. 110805MA**
■ **Euro 2.709,- | R1**

✓ Refrigerated counters
with glass-doors
available on request



Refrigerated counter S4T1-150

Material: chrome nickel steel
1 door, 4 drawers 1/1 GN, 150 mm, refrigerated
Forced-air cooling, coolant R134a, CFC-free
Temperature range: 0 °C to 10 °C, climate class 4
Power: 452 W / 230 V 50 Hz
Size: W 1792 x D 700 x H 850 mm
Weight: 133,8 kg
GTIN 4015613613581
■ **Code-No. 110806**
■ **Euro 2.859,- | R1**



Refrigerated counter S4T1-150 MA with splashback 50 mm

Material: chrome nickel steel
1 door, 4 drawers 1/1 GN, 150 mm, refrigerated
Forced-air cooling, coolant R134a, CFC-free
Temperature range: 0 °C to 10 °C, climate class 4
Power: 452 W / 230 V 50 Hz
Size: W 1792 x D 700 x H 850 mm
Weight: 134,8 kg
GTIN 4015613613598
■ **Code-No. 110806MA**
■ **Euro 2.898,- | R1**

Refrigerated counter S6-150

Material: chrome nickel steel
 6 drawers 1/1 GN, 5 x 150 mm, 1 x 100 mm, refrigerated
 Forced-air cooling, coolant R134a, CFC-free
 Temperature range: 0 °C to 10 °C
 Climate class 4
 Power: 452 W / 230 V 50 Hz
 Size: W 1792 x D 700 x H 850 mm
 Weight: 144,2 kg
 GTIN 4015613613604
Code-No. 110807
Euro 3.149,- | R1



Refrigerated counter S6-150 MA with splashback 50 mm

Material: chrome nickel steel
 6 drawers 1/1 GN, 5 x 150 mm, 1 x 100 mm, refrigerated
 Forced-air cooling, coolant R134a, CFC-free
 Temperature range: 0 °C to 10 °C
 Climate class 4
 Power: 452 W / 230 V 50 Hz
 Size: W 1792 x D 700 x H 850 mm
 Weight: 145,2 kg
 GTIN 4015613613611
Code-No. 110807MA
Euro 3.198,- | R1



✓ Refrigerated counters
 with swivel castors
 available on request

Refrigerated counter S9-100

Material: chrome nickel steel
 9 drawers 1/1 GN, 100 mm, refrigerated
 Forced-air cooling, coolant R134a, CFC-free
 Temperature range: 0 °C to 10 °C
 Climate class 4
 Power: 452 W / 230 V 50 Hz
 Size: W 1792 x D 700 x H 850 mm
 Weight: 171 kg
 GTIN 4015613613628
Code-No. 110808
Euro 3.449,- | R1



Refrigerated counter S9-100 MA with splashback 50 mm

Material: chrome nickel steel
 9 drawers 1/1 GN, 100 mm, refrigerated
 Forced-air cooling, coolant R134a, CFC-free
 Temperature range: 0 °C to 10 °C
 Climate class 4
 Power: 452 W / 230 V 50 Hz
 Size: W 1792 x D 700 x H 850 mm
 Weight: 172 kg
 GTIN 4015613613635
Code-No. 110808MA
Euro 3.498,- | R1



PIZZA REFRIGERATED COUNTER



Pizza refrigerated counter GL26640

- ✓ Chrome nickel steel with granite working surface
- ✓ Electronic control
- ✓ Digital thermometer
- ✓ Coolant R134a
- ✓ Temperature range: 0 °C to 10 °C
- ✓ Climate class N
- ✓ Cooling top for GN containers 9 x 1/3 GN, 150 mm deep



✓ Delivered without GN-containers

Pizza refrigerated counter GL26640

Refrigerated counter

Chrome nickel steel with granite working surface
2 doors, refrigerated, with 5 insertions 600 x 400 mm each, distance between insertions 100 mm
6 drawers, not refrigerated, suitable for 600 x 400 mm, height 70 mm
Drip water evaporation
Forced-air cooling
Power: 0,388 kW / 230 V 50 Hz

Cooling top

Chrome nickel steel with glass top
For GN containers 9 x 1/3 GN, 150 mm deep
Refrigeration unit with cooling trough
Static cooling
Power: 0,212 kW / 230 V 50 Hz
Including:
1 adaptor bar: 326 x 66 x 14 mm
4 adaptor bars: 181 x 25 x 14 mm
9 adaptor bars: 326 x 25 x 14 mm

Size: W 2025 x D 800 x H 1411-1450 mm

Weight: 345,4 kg

GTIN 4015613636269

■ Code-No. 200273

■ Euro 4.249,- ■ R1

✓ Refrigerated counter and cooling top are also available separately



Refrigerated counter 26640

Chrome nickel steel with granite working surface
2 doors, refrigerated, with 5 insertions 600 x 400 mm each, distance between insertions 100 mm
6 drawers, not refrigerated, suitable for 600 x 400 mm, height 70 mm
Electronic control
Drip water evaporation
Digital thermometer
Forced-air cooling, coolant R134a
Temperature range: 0 °C to 10 °C
Climate class N
Power: 0,388 kW / 230 V 50 Hz
Size: W 2025 x D 800 x H 980-995 mm
Weight: 290 kg
GTIN 4015613652108
■ Code-No. 200278
■ Euro 3.249,- ■ R1



Cooling top GL 9 x 1/3 GN

Chrome nickel steel with glass top
For GN containers 9 x 1/3 GN, 150 mm deep
Electronic control
Digital thermometer
Refrigeration unit with cooling trough
Static cooling, coolant R134a
Temperature range: 0 °C to 10 °C
Climate class N
Power: 0,212 kW / 230 V 50 Hz
Size: W 2025 x D 400 x H 425 mm
Weight: 55,4 kg
Including:
1 adaptor bar: 326 x 66 x 14 mm
4 adaptor bars: 181 x 25 x 14 mm
9 adaptor bars: 326 x 25 x 14 mm
GTIN 4015613652092
■ Code-No. 200276
■ Euro 1.049,- ■ R1



Cooling tops for GN containers 150 mm deep

- ✓ Chrome nickel steel with stainless steel lid
- ✓ Electronic control
- ✓ Drip water evaporation
- ✓ Digital thermometer
- ✓ Refrigeration unit with cooling trough
- ✓ Static cooling
- ✓ Coolant R134a
- ✓ Temperature range: 0 °C to 10 °C
- ✓ Climate class N



Cooling top ED 5 x 1/4 GN

Power: 0,166 kW / 230 V 50 Hz
Size: W 1200 x D 340 x H 275 mm
Weight: 23,6 kg
Including:
4 adaptor bars: 181 x 25 x 10 mm
6 adaptor bars: 264 x 25 x 10 mm
GTIN 4015613640402

■ **Code-No. 110310**

■ **Euro 769,-** ■ R1

Cooling top ED 7 x 1/4 GN

Power: 0,174 kW / 230 V 50 Hz
Size: W 1500 x D 340 x H 275 mm
Weight: 26 kg
Including:
4 adaptor bars: 181 x 25 x 10 mm
6 adaptor bars: 264 x 25 x 10 mm
GTIN 4015613650609

■ **Code-No. 110314**

■ **Euro 849,-** ■ R1

✓ Delivery without GN containers

GN-containers see
catalogue page 250, 251



Cooling top ED 3 x 1/3 GN + 1 x 1/2 GN

Power: 0,166 kW / 230 V 50 Hz
Size: W 1200 x D 400 x H 275 mm
Weight: 24,8 kg
Including:
1 adaptor bar: 326 x 45 x 13 mm
4 adaptor bars: 181 x 25 x 13 mm
4 adaptor bars: 326 x 25 x 13 mm
GTIN 4015613650616

■ **Code-No. 110320**

■ **Euro 789,-** ■ R1

Cooling top ED 5 x 1/3 GN + 1 x 1/2 GN

Power: 0,174 kW / 230 V 50 Hz
Size: W 1500 x D 400 x H 275 mm
Weight: 27,8 kg
Including:
1 adaptor bar: 326 x 45 x 13 mm
4 adaptor bars: 181 x 25 x 13 mm
4 adaptor bars: 326 x 25 x 13 mm
GTIN 4015613650623

■ **Code-No. 110322**

■ **Euro 879,-** ■ R1

COOLING TOPS



Cooling tops for GN containers 100 mm deep

Hygienic and clean - glass top as sneeze screen

- ✓ Chrome nickel steel with glass top
- ✓ Electronic control
- ✓ Drip water evaporation
- ✓ Digital thermometer
- ✓ Refrigeration unit with cooling trough
- ✓ Static cooling
- ✓ Coolant R134a
- ✓ Temperature range: 0 °C to 10 °C
- ✓ Climate class N



✓ Delivery without GN containers

Cooling top GL4 5 x 1/4 GN

Power: 0,166 kW / 230 V 50 Hz
Size: W 1200 x D 340 x H 425 mm
Weight: 36,4 kg
Including:
4 adaptor bars: 181 x 25 x 13 mm
6 adaptor bars: 264 x 25 x 13 mm
GTIN 4015613655819

■ **Code-No. 110170**

■ **Euro 698,-** ■ R1

Cooling top GL4 6 x 1/4 GN

Power: 0,194 kW / 230 V 50 Hz
Size: W 1400 x D 340 x H 425 mm
Weight: 40,6 kg
Including:
1 adaptor bar: 264 x 63 x 13 mm
4 adaptor bars: 181 x 25 x 13 mm
6 adaptor bars: 264 x 25 x 13 mm
GTIN 4015613655826

■ **Code-No. 110171**

■ **Euro 769,-** ■ R1

Cooling top GL4 7 x 1/4 GN

Power: 0,174 kW / 230 V 50 Hz
Size: W 1500 x D 340 x H 425 mm
Weight: 41,4 kg
Including:
4 adaptor bars: 181 x 25 x 13 mm
6 adaptor bars: 264 x 25 x 13 mm
GTIN 4015613655833

■ **Code-No. 110172**

■ **Euro 809,-** ■ R1

Cooling top GL4 8 x 1/4 GN

Power: 0,18 kW / 230 V 50 Hz
Size: W 1800 x D 340 x H 425 mm
Weight: 46,8 kg
Including:
1 adaptor bar: 264 x 134 x 13 mm
4 adaptor bars: 181 x 25 x 13 mm
8 adaptor bars: 264 x 25 x 13 mm
GTIN 4015613655840

■ **Code-No. 110173**

■ **Euro 909,-** ■ R1

Cooling top GL4 10 x 1/4 GN

Power: 0,194 kW / 230 V 50 Hz
Size: W 2000 x D 340 x H 425 mm
Weight: 51 kg
Including:
4 adaptor bars: 181 x 25 x 13 mm
9 adaptor bars: 264 x 25 x 13 mm
GTIN 4015613655857

■ **Code-No. 110174**

■ **Euro 1.019,-** ■ R1



GN-containers see
catalogue page 250, 251



✓ Delivery without GN containers

Cooling top GL3 3 x 1/3 GN + 1 x 1/2 GN

Power: 0,166 kW / 230 V 50 Hz
Size: W 1200 x D 400 x H 425 mm
Weight: 39,4 kg
Including:
1 adaptor bar: 326 x 45 x 13 mm
4 adaptor bars: 181 x 25 x 13 mm
4 adaptor bars: 326 x 25 x 13 mm
GTIN 4015613655864
■ **Code-No. 110175**
■ **Euro 719,-** ■ R1

Cooling top GL3 5 x 1/3 GN + 1 x 1/2 GN

Power: 0,174 kW / 230 V 50 Hz
Size: W 1500 x D 400 x H 425 mm
Weight: 45,4 kg
Including:
1 adaptor bar: 326 x 77 x 13 mm
4 adaptor bars: 181 x 25 x 13 mm
6 adaptor bars: 326 x 25 x 13 mm
GTIN 4015613655871
■ **Code-No. 110176**
■ **Euro 829,-** ■ R1

Cooling top GL3 8 x 1/3 GN

Power: 0,18 kW / 230 V 50 Hz
Size: W 1800 x D 400 x H 425 mm
Weight: 51,9 kg
Including:
4 adaptor bars: 181 x 25 x 13 mm
8 adaptor bars: 326 x 25 x 13 mm
GTIN 4015613655888
■ **Code-No. 110178**
■ **Euro 939,-** ■ R1

Cooling top GL3 9 x 1/3 GN

Power: 0,194 kW / 230 V 50 Hz
Size: W 2000 x D 400 x H 425 mm
Weight: 55,4 kg
Including:
1 adaptor bar: 326 x 40 x 13 mm
4 adaptor bars: 181 x 25 x 13 mm
9 adaptor bars: 326 x 25 x 13 mm
GTIN 4015613655895
■ **Code-No. 110179**
■ **Euro 1.039,-** ■ R1



Cooling Top - Bartscher Sushi Bar

For optimum presentation of your food, such as sushi or tapas.

- ✓ Capacity: 5 x 1/2 GN, up to 40 mm deep
- ✓ Curved full visual front glass
- ✓ Operation side with sliding glass doors for easy replenishment
- ✓ Static cooling with an additional overhead evaporator tube

Cooling Top Bartscher Sushi Bar 5 x 1/2 GN

Plastic body, silver
Storage space CNS 18/10
Coolant: R600a
Temperature range: 2 °C to 7 °C
Climate class 4
Electronic control
Automatic defrost function
Individually switchable,
energy-saving LED lighting
Power: 180 W / 230 V 50 Hz
Size: W 1800 x D 425 x H 295 mm
Delivery: 1 intermediate bar included
(length: 325 mm, width: 30 mm)
Weight: 45 kg
GTIN 4015613525853
■ **Code-No. 110135G**
■ **Euro 1.219,-** ■ R1



✓ Delivery without GN containers



Ice cube maker - Ice-cold refreshment!

From cocktails to the refrigeration of goods - ice cube makers by Bartscher for any occasion

Caipirinha, Pina Colada or Sparkling Kiss - Cocktails like it icy!

Even on fresh food counters and at buffets the cool cubes keep delicate titbits at right temperature, so that the goods keep their quality and flavours. Bartscher offers the appropriate appliances for almost any kind of requirement. Some models even allow you to alter the size of the ice cubes.

Ice crusher "4 ICE +"

Material: stainless steel, plastic
 Production max.: 15 kg
 Storage capacity collection tray 1,75 kg / 3,5 L
 Collection tray can be removed
 Filling funnel: Ø 140 mm top, detachable
 Filling opening: 40 x 60 mm
 Safety switch: 2 (filling funnel, collection tray)
 On/Off switch
 4 setting feet with suction pads
 Power: 0,12 kW / 230 V 50 Hz
 Size: W 172 x D 290 x H 460 mm
 Weight: 3,5 kg
 GTIN 4015613683171
Code-No. 135023
Euro 79,- R2



Ice-Crusher

high-performance, low-noise
 and space-saving.
 Stainless steel
 Capacity up to 60 kg/h
 Storage tank: approx. 1 kg
 Power: 60 W / 230 V 50 Hz
 Size: W 173 x D 380 x H 385 mm
 Weight: 14 kg
 GTIN 4015613479118
Code-No. 135012
Euro 639,- R2



*The device is not suitable for continuous commercial use.

Ice-Cube Maker "Compact Ice"*

Steel-grey - plastic housing
 Switch for selecting size of ice-cubes: S • small - M • medium - L • large
 Capacity: 12 ice-cubes per cycle
 Water tank: 4,5 litres, approx. 150 ice-cubes
 Capacity: 15 kg / 24 h
 Climate class ST
 Power: 145 W / 230 V 50 Hz
 Size: W 360 x D 440 x H 454 mm
 Weight: 23 kg
 GTIN 4015613593609
Code-No. A100062V
Euro 309,- | R2



Ice cube maker "Compact Ice K"*

Steel-grey - plastic housing
 Switch for selecting size of ice cubes (cube shaped): S • small - L • large
 Capacity: 24 ice cube per cycle
 Water tank: 1,5 litres
 Capacity: approx. 10 kg / 24 h
 Storage bin: approx. 1 kg
 Coolant R600a
 Climate class T
 Power: 150 W / 230 V 50 Hz
 Size: W 306 x D 365 x H 360 mm
 Weight: 12,25 kg
 GTIN 4015613536934
Code-No. 100073
Euro 275,- | R2



✓ Compact device
 for producing
 clear ice cubes



Ice-Cube Maker C 25

Capacity: max. approx. 25 kg/24 h (cone shaped)
 Storage bin: approx. 6 kg
 Circulation of air (distance at all sides minimum 10 cm)
 Water connection 3/4", water drainage Ø 25 mm
 Coolant R134a
 Climate class ST
 Power: 220 W / 230 V 50 Hz
 Size: W 385 x D 555 x H 665 mm
 Weight: 31 kg
 GTIN 4015613467634
Code-No. 104025
Euro 749,- | R2



Ice-Cube Maker C 40

Capacity: max. approx. 35 kg/24 h (cone shaped)
 Storage bin: approx. 13 kg
 Circulation of air (distance at all sides minimum 10 cm)
 Water connection 3/4", water drainage Ø 25 mm
 Coolant R134a
 Climate class ST
 Power: 380 W / 230 V 50 Hz
 Size: W 550 x D 635 x H 825 mm
 Weight: 47 kg
 GTIN 4015613467641
Code-No. 104040
Euro 998,- | R2



*The device is not suitable for continuous commercial use.

Ice-Cube Makers Series B Plus

Solid, cone-shaped ice cubes, spraying system

How does the spraying system work?

For ice cube production with a spraying system, the water is sprayed onto the evaporator system, here a kind of form, with the help of a pump. Upon contact with the respective evaporator element, the water freezes and a compact, glass-clear solid ice cone is formed. Because of their solid structure, they have a long cooling effect and are particularly well-suited for enjoying cooled long drinks, for example, since they melt only slowly and do not water down the drinks so quickly.

Ice-Cube Makers Series B Plus

A particularly economical full cone which is suited perfectly for soft and long drinks is produced thanks to the spraying system.

- ✓ Material: stainless steel, plastic, steel, galvanised
- ✓ Ice cubes (cone shaped): 35 x 32 mm, 20 g (full cone)
- ✓ Selector switch for the ice cube size
- ✓ Cleaning function
- ✓ Coolant R134a, climate class T
- ✓ Possible to build under worktop



Ice-cube maker B 20 Plus

Production max.: 21 kg / 24 hours
 Production / cycle: 18 ice cubes
 Storage container capacity: 6,5 kg
 Filling level sensor
 Air-cooled (distance at all sides minimum 15 cm)
 Water connection: 3/4"
 Water outlet: Ø 20 mm
 Water consumption / hour: 2,46 litres
 Power: 0,265 kW / 220-240 V 50 Hz
 Size: W 340 x D 480 x H 600 mm
 Including: 1 ice shovel
 Weight: 28,55 kg
 GTIN 4015613674193
Code-No. 104323
Euro 1.249,- | R1



Ice-cube maker B 40 Plus

Production max.: 41 kg / 24 hours
 Production / cycle: 28 ice cubes
 Storage container capacity: 15 kg
 Filling level sensor
 Air-cooled (distance at all sides minimum 15 cm)
 Water connection: 3/4"
 Water outlet: Ø 20 mm
 Water consumption / hour: 2,73 litres
 Power: 0,59 kW / 220-240 V 50 Hz
 Size: W 500 x D 545 x H 700 mm
 Including: 1 ice shovel
 Weight: 38,2 kg
 GTIN 4015613697154
Code-No. 104338
Euro 1.798,- | R1

Ice-cube maker B 50 Plus

Production max.: 52 kg / 24 hours
 Production / cylce: 36 ice cubes
 Storage container capacity: 22 kg
 Filling level sensor
 Air-cooled (distance at all sides minimum 15 cm)
 Water connection: 3/4"
 Water outlet: Ø 20 mm
 Water consumption / hour: 4,6 litres
 Power: 0,68 kW / 220-240 V 50 Hz
 Size: W 500 x D 580 x H 800 mm
 Including: 1 ice shovel
 Weight: 42,6 kg
 GTIN 4015613697161
Code-No. 104348
Euro 1.979,- | R1



Ice-cube maker B 70 Plus

Production max.: 72 kg / 24 hours
 Production / cylce: 56 ice cubes
 Storage container capacity: 42 kg
 Filling level sensor
 Air-cooled (distance at all sides minimum 15 cm)
 Water connection: 3/4"
 Water outlet: Ø 20 mm
 Water consumption / hour: 5,98 litres
 Power: 0,88 kW / 220-240 V 50 Hz
 Size: W 700 x D 581 x H 995 mm (height without feet: 910 mm)
 Including: 1 ice shovel
 Weight: 55,4 kg
 GTIN 4015613697178
Code-No. 104383
Euro 2.649,- | R1



Ice-cube maker B 90 Plus

Production max.: 89 kg / 24 hours
 Production / cylce: 56 ice cubes
 Storage container capacity: 42 kg
 Filling level sensor
 Air-cooled (distance at all sides minimum 15 cm)
 Water connection: 3/4"
 Water outlet: Ø 20 mm
 Water consumption / hour: 7,45 litres
 Power: 0,98 kW / 220-240 V 50 Hz
 Size: W 700 x D 581 x H 995 mm (height without feet: 910 mm)
 Including: 1 ice shovel
 Weight: 63 kg
 GTIN 4015613697185
Code-No. 104393
Euro 3.249,- | R1



Ice-Cube Makers Series Q Hollow ice cubes, paddle system

Are you already familiar with the paddle system?

For producing ice cubes with a paddle system, the individual fingers of the evaporator project into a water reservoir so that the water freezes on them little by little. The water in the reservoir is kept in motion with paddle wheels so that ice only develops on the evaporator fingers. Thus over time, the typical crystal-clear hollow ice cubes are formed. The advantage of this ice cube form lies in the fact that they have a larger surface area that cools drinks down within a shorter time span. In addition, they are very good for making crushed ice. Ice cube makers with a paddle system are particularly well-suited for use with hard water with high calcium content.

Ice-Cube Makers Series Q

The paddle system and evaporator with fingers guarantee quiet and smooth operation thanks to the lack of pumps and spray nozzles, even in particularly tough conditions.

- ✓ Devices made of CNS 18/10
- ✓ Ice cubes (cone shaped) 30 x 26 x 40 mm, 17 g (hollow cone)
- ✓ Coolant R134a
- ✓ Climate class SN



Ice-Cube Maker Q 25

Capacity: 25 kg/24 h
Storage bin: 10 kg / 588 ice cubes
15 ice-cubes per cycle
Air-cooled (distance at all sides minimum 15 cm)
Water connection 3/4"
Water drainage Ø 20 mm
Power: 0,265 kW / 230 V 50 Hz 1 NAC
Size: W 400 x D 550 x H 690-715 mm
Weight: 32,4 kg
GTIN 4015613634777
■ **Code-No. 104204**
■ **Euro 1.489,- | R1**



Ice-Cube Maker Q 45

Capacity: 45 kg/24 h
Storage bin: 16 kg / 941 ice cubes
35 ice-cubes per cycle
Air-cooled (distance at all sides minimum 15 cm)
Water connection 3/4"
Water drainage Ø 20 mm
Power: 0,37 kW / 230 V 50 Hz 1 NAC
Size: W 500 x D 610 x H 690-710 mm
Weight: 41,4 kg
GTIN 4015613634784
■ **Code-No. 104206**
■ **Euro 2.198,- | R1**



Ice-Flake Makers Series F Air-cooled

In the ice flake maker, the water is fed to an vertically mounted evaporator cylinder. The integrated screw system transports the cold mass upwards in the device, where it is crushed in the desired way. Thus perfectly flaked ice is produced for presenting your products. In addition, the closed system ensures HACCP-conformity for the ice flake production.



Ice-Flake Makers Series F

The high-performance ice flake preparer is ideally suited for the presentation of food at deli counters or buffets.

- ✓ Devices made of CNS 18/10
- ✓ Coolant R134a
- ✓ Climate class SN

Ice-Flake Maker F 80

Capacity: 90 kg/24 h
Storage bin: 20 kg
Air-cooled (distance at all sides minimum 15 cm)
Water connection 3/4"
Water drainage Ø 20 mm
Power: 0,4 kW / 230 V 50 Hz 1 NAC
Size: W 570 x D 600 x H 680 mm
Weight: 52 kg
GTIN 4015613616629
■ **Code-No. 104409**
■ **Euro 3.349,-** ■ R1



Ice-Flake Maker F 125

Capacity: 120 kg/24 h
Storage bin: 27 kg
Air-cooled (distance at all sides minimum 15 cm)
Water connection 3/4"
Water drainage Ø 20 mm
Power: 0,49 kW / 230 V 50 Hz 1 NAC
Size: W 680 x D 510 x H 1000-1010 mm
Weight: 60,6 kg
GTIN 4015613634814
■ **Code-No. 104436**
■ **Euro 4.098,-** ■ R1





Dishwashers by Bartscher: a clean solution all around!

A Bartscher dishwasher is the kind of helper that you have always been looking for:

clean, fast, economic and reliable! Our machines are built to be robust enough to easily handle the requirements of daily use. The design helps facilitate your work in terms of use and ergonomics: intuitive controls, quick to operate, pleasant to handle, and gentle on your wallet and the environment at the same time.

All Bartscher machines are equipped with a rinse agent dosing pump and a thermostop to give you a perfect, hygienic end result.

Thanks to innovative technology used by our premium model, the Deltamat **TF 7500eco**, up to 50 percent of water, energy and rinse agent can be saved compared to conventional machines. In daily, commercial use, these savings can quickly amount to something quite substantial.

Lime is one of the minerals dissolved in water that is responsible for deposits on machine parts and blown heating elements.

A water softening system safeguards the smooth running properties of the machine and protects the heating elements from calcification. Furthermore, the soft water also reduces the consumption of cleaning agents. The VGG (Commercial Dishwashing Association) therefore recommends a water hardness level of $< 3^\circ \text{d}$ (total hardness).

Only this ensures a result of $< 80 \mu\text{S}/\text{cm}$ (conductivity) acc. to the VGG.

This enables a reduction in operating hours and wages, while simultaneously ensuring optimum hygienic results. A water softening system is imperative for water hardness levels of 5°d.H.

We have therefore come up with even more good solutions: built-in water softeners and partial or full desalination technologies ensure a long service life of the machine and a spotless, shiny end result.

All of these innovations offer improved washing results and protect the environment. Thanks to the built-in lye pump, there is no need for a discharge outlet near the floor; instead you can simply connect the machine to an outlet on a sink, etc. The built-in lye pump conveys the waste water to a maximum height of 1 metre. This provides you with even more options for designing your kitchen.

A clean solution!



Dishwasher with good washing and rinsing performance and simple to operate - Ideal for use in cafeterias, bars or cafés.

Dishwasher E500

Size	W 600 x D 640 x H 820 mm
Model	Stainless steel
Capacity / hour max.	30 baskets
Basket size	500 x 500 mm
Rinse aid metering pump	yes
Door contact switch	yes
Dry-running protection	yes
Total power	3,4 kW / 220-230 V 50 Hz
Tank heating	2,8 kW
Boiler heating	2,8 kW
Wash cycle	120 seconds
Water consumption at 2 bar	2,7 litres
Capacity tank	25 litres
Water pressure	2-3,5 bar
Water inlet	G 3/4"
Water outlet	Ø 20 mm
Accessories	1 universal basket 1 plates basket 1 cutlery cylinder



Dishwasher E500 LPR, with drain pump and dish-washing detergent

Weight: 53,6 kg

GTIN 4015613655291

Code-No. 110510

Euro 1.979,- | R1

Rinse grid 500

The better alternative to dishwashing racks for washing particularly large containers, such as, e.g., pans or bowls.

Chrome nickel steel

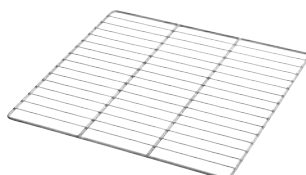
Size: W 500 x D 500 mm

Weight: 1,7 kg

GTIN 4015613664217

Code-No. 101094

Euro 48,- | R1



Dishwasher E500

- ✓ Possible to build under worktop
- ✓ Door double walled
- ✓ Water intake temperature max. 60 °C
- ✓ Easy to clean
- ✓ Easy to maintain





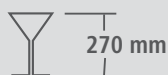
Why should you use dishwashers

- ✓ Energy-saving of about 30%
- ✓ More hygienic thanks to a rinsing temperature of at least 82 °C
- ✓ Improved ergonomics
- ✓ Time- and staff-saving



Glasswashers Deltamat series TF 350

- ✓ Possible to build under worktop
- ✓ Double walled
- ✓ Easy to clean
- ✓ Easy to maintain



Deltamat TF 350

Size	W 415 x D 465 x H 670 mm
Model	CNS 18/10
Capacity / hour max.	30 baskets
Basket size	350 x 350 mm
Rinse aid metering pump	yes
Door contact switch	yes
Dry-running protection	yes
Power total	2,59 kW / 230 V 50 Hz
Tank heating	1,85 kW
Boiler heating	2,4 kW
Wash cycle	120 seconds
Water consumption at 2 bar	1,4 litres
Capacity tank	12 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Accessories	1 insert for saucers 1 cutlery cylinder 2 glasses baskets

Deltamat TF 350

Weight: 30 kg
GTIN 4015613447513
■ **Code-No. 110520**
■ **Euro 1.719,- | R1**

Deltamat TF 350 LP, with drain pump

Weight: 32,5 kg
GTIN 4015613447520
■ **Code-No. 110521**
■ **Euro 1.909,- | R1**

Deltamat TF 350 W, with water softener

Weight: 35 kg
GTIN 4015613447537
■ **Code-No. 110522**
■ **Euro 1.919,- | R1**

Baskets for glasswashers series TF 350

Standard basket for glasses

Size: W 350 x D 350 x H 110 mm

Weight: 0,8 kg

GTIN 4015613432007

■ **Code-No. 110312**

■ **Euro 49,-** ■ **R1**



Standard basket for glasses

Size: W 350 x D 350 x H 170 mm

Weight: 1,5 kg

GTIN 4015613586564

■ **Code-No. 110311**

■ **Euro 62,-** ■ **R1**



Insert for saucers

Weight: 0,2 kg

GTIN 4015613432014

■ **Code-No. 110317**

■ **Euro 18,-** ■ **R1**



Cutlery cylinder

Size: Ø 107 mm, H 119 mm

Weight: 0,1 kg

GTIN 4015613432021

■ **Code-No. 110318**

■ **Euro 8,-** ■ **R1**



Glass polisher
see catalogue page 176





Glasswashers Deltamat TF 401

- ✓ Possible to build under worktop
- ✓ Door double walled
- ✓ Easy to clean
- ✓ Easy to maintain



Deltamat TF 401

Size	W 450 x D 555 x H 700 mm
Model	CNS 18/10
Capacity / hour max.	30 baskets
Basket size	400 x 400 mm
Rinse aid metering pump	yes
Door contact switch	yes
Dry-running protection	yes
Power total	3,2 kW / 230 V 50 Hz
Tank heating	1,85 kW
Boiler heating	2,8 kW
Wash cycle	120 seconds
Water consumption at 2 bar	1,8 litres
Capacity tank	14,5 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Accessories	1 insert for saucers 1 cutlery cylinder 1 glasses basket 1 glasses basket, 4-piece

Deltamat TF 401

Weight: 38 kg

GTIN 4015613468525

Code-No. 110605

Euro 1.898,- | R1

Deltamat TF 401 W, with water softener

Weight: 42 kg

GTIN 4015613468532

Code-No. 110606

Euro 2.098,- | R1

Deltamat TF 401 LPW, with drain pump and water softener

Weight: 45 kg

GTIN 4015613468549

Code-No. 110607

Euro 2.189,- | R1



Deltamat TF 401 K

with cold rinse option - for immediately usable glasses

Size	W 450 x D 555 x H 700 mm
Model	CNS 18/10
Capacity / hour max.	30 baskets
Basket size	400 x 400 mm
Rinse aid metering pump	yes
Door contact switch	yes
Dry-running protection	yes
Power total	3,2 kW / 230 V 50 Hz
Tank heating	1,85 kW
Boiler heating	2,8 kW
Wash cycle	120 seconds
Water consumption at 2 bar	1,8 litres
Capacity tank	14,5 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Accessories	1 glasses basket 1 plates basket 1 cutlery cylinder 1 insert for saucers

Weight: 38,8 kg

GTIN 4015613671369

Code-No. 110608

Euro 1.919,- | R1

Baskets for glasswashers series TF 401

Basket for glasses

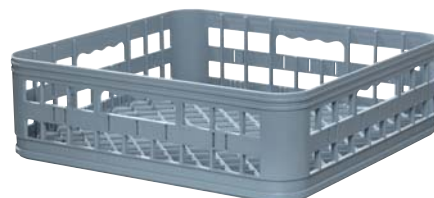
Size: W 400 x D 400 x H 135 mm

Weight: 0,95 kg

GTIN 4015613468303

■ **Code-No. 109325**

■ **Euro 45,-** ■ R1



Basket for glasses, 4-piece

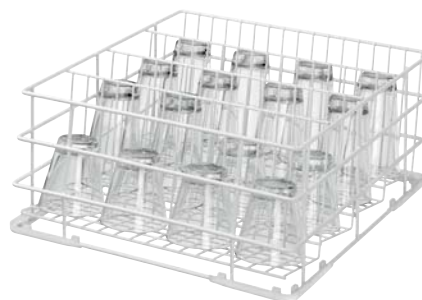
Size: W 400 x D 400 x H 210 mm

Weight: 2,1 kg

GTIN 4015613468327

■ **Code-No. 109327**

■ **Euro 66,-** ■ R1



Basket for plates

Size: W 400 x D 400 x H 210 mm

Weight: 1,6 kg

GTIN 4015613468310

■ **Code-No. 109326**

■ **Euro 42,-** ■ R1



Cutlery cylinder

Size: Ø 107 mm, H 119 mm

Weight: 0,1 kg

GTIN 4015613432021

■ **Code-No. 110318**

■ **Euro 8,-** ■ R1



Dishwasher basket set 4000

Plastic

Set consisting of:

2 universal baskets

4 inserts for glasses

1 insert for plates

1 cutlery cylinder

Size: W 400 x D 400 x H 145 mm

Weight: 5,79 kg

GTIN 4015613653242

■ **Code-No. 15202**

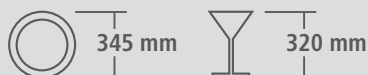
■ **Euro 109,-** ■ R1





Dishwashers Deltamat, series TF 50

- ✓ Possible to build under worktop
- ✓ Door double walled
- ✓ Hot water connection recommendable up to 55 °C
- ✓ Easy to clean
- ✓ Easy to maintain



Deltamat TF 50

Size	W 590 x D 600 x H 850 mm
Model	CNS 18/10
Capacity / hour max.	30 baskets
Basket size	500 x 500 mm
Rinse aid metering pump	yes
Door contact switch	yes
Dry-running protection	yes
Total power	3,45 kW / 220-240 V 50Hz 1 NAC
Tank heating	2,7 kW
Boiler heating	2,8 kW
Wash cycle	120 seconds
Water consumption at 2 bar	2,3 litres
Capacity tank	29 litres
Water pressure	2-4 bar
Water inlet	G 3/4" MI
Water outlet	Ø 24 mm
Accessories	1 glasses basket 1 plates basket 1 cutlery cylinder

Deltamat TF 50

Weight: 56,5 kg
GTIN 4015613448114
Code-No. 110415
Euro 2.519,- | R1

Deltamat TF 50 L with drain pump

Weight: 58 kg
GTIN 4015613448121
Code-No. 110418
Euro 2.598,- | R1

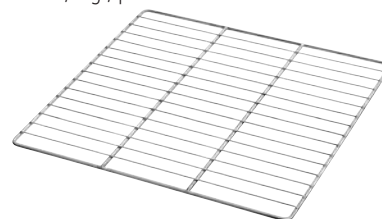
Deltamat TF 50 LR with drain pump and dish-washing detergent

Weight: 59 kg
GTIN 4015613588421
Code-No. 110419
Euro 2.749,- | R1

Rinse grid 500

The better alternative to dishwashing racks for washing particularly large containers, such as, e.g., pans or bowls.

Chrome nickel steel
Size: W 500 x D 500 mm
Weight: 1,7 kg
GTIN 4015613664217
Code-No. 101094
Euro 48,- | R1



Dish-washing detergent metering pump

Dish-washing detergent metering pump TG280

Clock-controlled dish-washing detergent metering pump for subsequent installation, suitable for all current dishwashers
Plastic
Clock-controlled
Volume flow rate: 0,28 to 2,8 l/h
Power: 0,005 kW / 230 V 50/60 Hz
Size: W 69 x D 103 x H 62 mm
Weight: 0,45 kg
Including installation kit and connection kit
GTIN 4015613432403
Code-No. 109518
Euro 229,- | R1



Assembly fee for dish-washing detergent metering pumps
Code-No. 099996 Euro 60,- net

Deltamat TF 517

Size	W 595 x D 630 x H 845 mm
Model	CNS 18/10
Capacity / hour max.	60 baskets
Basket size	500 x 500 mm
Rinse aid metering pump	yes
Door contact switch	yes
Dry-running protection	yes
Total power	5,06 kW / 400 V 50 Hz 3 NAC
Tank heating	2,7 kW
Boiler heating	4,5 kW
Wash cycle	60/90/120/180 seconds
Water consumption at 2 bar	2,3 litres
Capacity tank	29 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 50 mm
Accessories	1 glasses basket 1 plates basket 1 cutlery cylinder

Deltamat TF 517

Weight: 58,8 kg

GTIN 4015613697291

■ **Code-No. 110557**

■ **Euro 3.019,-** ■ R1



Dishwasher Deltamat TF 517 LP, with drain pump

Weight: 59,2 kg

GTIN 4015613697307

■ **Code-No. 110567**

■ **Euro 3.069,-** ■ R1

Deltamat TF 517 LPWR, with drain pump, water softener and dish-washing detergent

Weight: 63 kg

GTIN 4015613693095

■ **Code-No. 110597**

■ **Euro 3.259,-** ■ R1

Dishwashers Deltamat, series TF 517

- ✓ Possible to build under worktop
- ✓ Door double walled
- ✓ Easy to clean
- ✓ Easy to maintain



Dish-washing detergent metering pump

Dish-washing detergent metering pump LWG300

Conductance controlled dish-washing detergent metering pump for subsequent installation, suitable for all current dishwashers
Plastic

Conductance controlled

Volume flow rate: 0,1 to 3,0 l/h

With 1-pin sensor

Power: 0,005 kW / 230 V 50/60 Hz

Size: W 69 x D 103 x H 62 mm

Weight: 0,75 kg

Including installation kit and connection kit

GTIN 4015613488295

■ **Code-No. 109548**

■ **Euro 298,-** ■ R1



The benefits of a conductance controlled dish-washing detergent metering pump are obvious: more efficient, demand-based consumption of detergent by establishing the electrical conductivity in the rinsing water.

Assembly fee for dish-washing detergent metering pumps
Code-No. 099996 Euro 60,- net



Dishwashers Deltamat, series TF 526

- ✓ Possible to build under worktop
- ✓ Double walled
- ✓ Easy to clean
- ✓ Easy to maintain



Deltamat TF 526

Size	W 595 x D 630 x H 845 mm
Model	CNS 18/10
Capacity / hour max.	60 baskets
Basket size	500 x 500 mm
Rinse aid metering pump	yes
Door contact switch	yes
Dry-running protection	yes
Total power	5,15 kW / 400 V 50 Hz 3 NAC
Tank heating	2,7 kW
Boiler heating	4,5 kW
Wash cycle	60/120/180/300 seconds
Water consumption at 2 bar	2,3 litres
Capacity tank	16,5 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 50 mm
Accessories	1 glasses basket
	1 plates basket
	1 cutlery cylinder

Deltamat TF 526 R, with dish-washing detergent

Weight: 66 kg

GTIN 4015613675251

■ **Code-No. 111655**

■ **Euro 3.069,-** ■ R1

Deltamat TF 526 LPR, with drain pump and dish-washing detergent

Weight: 66,3 kg

GTIN 4015613675268

■ **Code-No. 111660**

■ **Euro 3.259,-** ■ R1

Deltamat TF 526 LPWR, with drain pump, water softener and dish-washing detergent

Weight: 66,6 kg

GTIN 4015613671376

■ **Code-No. 111670**

■ **Euro 3.319,-** ■ R1

Dish-Washing Detergent

Dish-washing detergent metering pump LWG600

Conductance controlled dish-washing detergent metering pump for wall mounting, suitable for all current dishwashers

Plastic

Conductance controlled

Volume flow rate: 0,1 to 6,0 l/h

With 2-pin sensor

Power: 0,004 kW / 230 V 50/60 Hz

Size: W 95 x D 100 x H 125 mm

Weight: 0,75 kg

Including connection kit

GTIN 4015613506517

■ **Code-No. 109547**

■ **Euro 429,-** ■ R1

The benefits of a conductance controlled dish-washing detergent metering pump are obvious: more efficient, demand-based consumption of detergent by establishing the electrical conductivity in the rinsing water.



Assembly fee for dish-washing detergent metering pumps
Code-No. 099996 Euro 60,- net

Deltamat TF 641

Size	W 600 x D 680 x H 860 mm
Model	CNS 18/10
Capacity / hour max.	60 baskets
Basket size	500 x 500 mm
Detergent metering pump	yes
Rinse aid metering pump	yes
Door contact switch	yes
Dry-running protection	yes
Total power	6,65 kW / 400 V 50/60 Hz 3 NAC
Tank heating	2,7 kW
Boiler heating	6,0 kW
Wash cycle	90 - 300 seconds
Water consumption at 2 bar	2,3 litres
Capacity tank	16,5 litres
Feeding water pressure	2-4 bar
Water inlet	G 3/4" MI
Water outlet	Ø 24 mm
Accessories	1 glasses basket 1 plates basket 1 cutlery cylinder

Deltamat TF 641

Weight: 67,5 kg

GTIN 4015613544397

■ **Code-No. 109632**

■ **Euro 3.319,-** ■ **R1**

Dishwasher Deltamat TF 641 LP, with drain pump

Weight: 69 kg

GTIN 4015613544403

■ **Code-No. 109633**

■ **Euro 3.429,-** ■ **R1**

Rinse grid 500

The better alternative to dishwashing racks for washing particularly large containers, such as, e.g., pans or bowls.

Chrome nickel steel

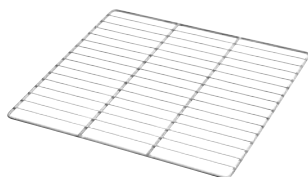
Size: W 500 x D 500 mm

Weight: 1,7 kg

GTIN 4015613664217

■ **Code-No. 101094**

■ **Euro 48,-** ■ **R1**



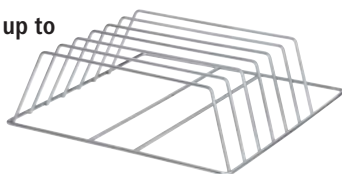
Basket for taking trays up to 600 x 400 mm in size

Weight: 1,5 kg

GTIN 4015613487069

■ **Code-No. 109329**

■ **Euro 189,-** ■ **R1**



Dishwasher base

Dishwasher base

Capacity 2 baskets

Chrome nickel steel

W 605 x D 570 x H 450 mm

Weight: 6 kg

GTIN 4015613602462

■ **Code-No. 109688**

■ **Euro 229,-** ■ **R1**



Dishwashers Deltamat, series TF 641

- ✓ Suitable for baking trays, trays, plates etc.
up to 600 x 400 mm in size
- ✓ Possible to build under worktop
- ✓ Double walled
- ✓ Hot water connection recommendable up to 55 °C
- ✓ Easy to clean
- ✓ Easy to maintain





Dishwashers Deltamat, series TF 7500eco

- ✓ Possible to build under worktop
- ✓ Double walled

The usage of water, detergent and energy will be reduced by up to 50 %.

- ✓ Multicoloured START control knob
- ✓ Self-diagnostic routine
- ✓ Multilingual control menu
- ✓ Slow closing door mechanism
- ✓ Recovery of energy



Deltamat TF 7500eco

Size	W 600 x D 610 x H 850 mm
Model	CNS 18/10
Capacity / hour max.	60 baskets
Basket size	500 x 500 mm
Detergent metering pump	yes
Rinse aid metering pump	yes
Door contact switch	yes
Dry-running protection	yes
Power total	6,65 kW / 400 V 50 Hz 3 NAC
Tank heating	1,1 kW
Boiler heating	6,0 kW
Wash cycle	60 - 360 seconds
Water consumption at 2 bar	2,5 - 7 litres
Capacity tank	10 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Accessories	1 glasses basket 1 plates basket 1 cutlery cylinder

Deltamat TF 7500eco LP, with drain pump

Weight: 73 kg

GTIN 4015613527635

■ **Code-No 110660**

■ **Euro 4.029,- | R1**

Deltamat TF 7500eco LPW, with drain pump and water softener

Weight: 75 kg

GTIN 4015613527642

■ **Code-No 110661**

■ **Euro 4.239,- | R1**

Rinse grid 500

The better alternative to dishwashing racks for washing particularly large containers, such as, e.g., pans or bowls.

Chrome nickel steel

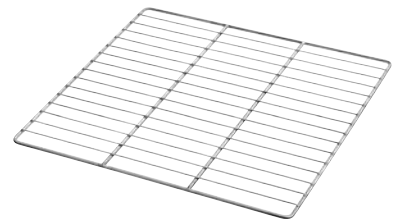
Size: W 500 x D 500 mm

Weight: 1,7 kg

GTIN 4015613664217

■ **Code-No. 101094**

■ **Euro 48,- | R1**



Dish basket trolley

Dishwasher rack trolley

Chrome nickel steel

Carrying capacity: 120 kg

Platform size: W 513 x D 583 mm

4 swivel castors Ø 100 mm

Size: W 515 x D 640 x H 925 mm

Weight: 8,75 kg

GTIN 4015613523712

■ **Code-No. 300143**

■ **Euro 139,- | R1**



Pass-Through Dishwashers Series DS

Excellent performance and versatility

- ✓ Lift system ELS
(maximum lifting system with little effort)
- ✓ DuoFlo pump (less pump loss)
- ✓ Energy-Saving-System (boiler is only active when necessary)

Hygiene

- ✓ Electronic door stop to guarantee a correct rinsing temperature
- ✓ Boiler with large capacity
- ✓ Integrated basin filter
- ✓ Self-emptying vertical pump
- ✓ Interior of washing chamber is completely deep-drawn without welding

- ✓ EDS drain system
- ✓ Flat tank with large filter
- ✓ Double-walled tank

Safety and ergonomics

- ✓ Patented lifting system: less effort and increased safety
- ✓ Low noise development
- ✓ Electronic self-diagnosis to ensure functioning
- ✓ Basin is in the front position to facilitate cleaning
- ✓ Components for front panel are accessible



✓ Water intake temperature:
50 °C to 60 °C

✓ Delivery without Entry/Exit table
and pre-clearing table



Rubbish bin
see catalogue page 170

Pass-Through Dishwasher DS 903

Pass-Through Dishwasher DS 1003

CE	marked	marked
Size	W 725 x D 955 x H 1535/max. 2055 mm	W 725 x D 955 x H 1535/max. 2055 mm
Model	CNS 18/10	CNS 18/10
Feet height	adjustable 65 mm	adjustable 65 mm
Capacity / hour max.	60 baskets (500 x 500 mm)	60 baskets (500 x 500 mm)
Rinse aid metering pump	yes	yes
Door contact switch	yes	yes
Dry-running protection	yes	yes
Total power	6,7 kW / 400 V 50 Hz 3 NAC	8,7 kW / 400 V 50 Hz 3 NAC
Tank heating	2,5 kW	2,5 kW
Boiler heating	6,0 kW	8,0 kW
Wash cycle	60/120/180 seconds	60/120/180 seconds
Water consumption at 2 bar	2,4 litres	2,4 litres
Capacity tank	22 litres	22 litres
Water pressure	2-4 bar	2-4 bar
Water inlet	G 3/4" M	G 3/4" M
Water outlet	Ø 28 mm	Ø 28 mm
Weight	98,5 kg	98,5 kg
Accessories	1 universal basket, 2 plates baskets, 1 cutlery cylinder	1 universal basket, 2 plates baskets, 1 cutlery cylinder

GTIN 4015613685106
Code-No. 109342
Euro 4.398,- | R1

GTIN 4015613685113
Code-No. 109343
Euro 4.898,- | R1

PASS-THROUGH DISHWASHERS

Pass-Through Dishwasher DS 2001



Excellent performance and versatility for demanding customers who require reliable dishwasher operations and low operating costs.

Ideal for small to medium-sized restaurants, hotels and fast-food restaurants where fast and dynamic service is required.

Thanks to their large unit heights of up to 470 mm, these machines are perfect for large plates and trays, and give the kitchen team an ergonomic and rapid loading option.

The DS 2001 can even hold bakery trays and Euronorm stackable containers (E2 boxes).



- ✓ Delivery without Entry/Exit table and pre-clearing table
- ✓ Angleway available on request

Pass-Through Dishwasher DS 2001, with drain pump and dish-washing detergent

CE	marked
Size	W 790 x D 840 x H 1570/max. 2080 mm
Model	CNS 18/10
Feet height	adjustable 30 mm
Capacity / hour max.	24 to 60 baskets (600 x 500 mm)
Rinse aid metering pump	yes
Door contact switch	yes
Dry-running protection	yes
Total power	11,0 kW / 400 V 50 Hz 3 NAC
Tank heating	3,0 kW
Boiler heating	9,5 kW
Wash cycle	60/110/150 seconds + endless (8 minutes) + self-cleaning
Water consumption at 2 bar	3 litres
Capacity tank	30 litres
Water pressure	2,5-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 50 mm
Weight	114,7 kg
Accessories	1 plate basket, 1 cutlery cylinder, 1 cups basket

GTIN 4015613658186

Code-No. 109249

Euro 6.698,- | R1

Pass-Through Dishwasher DS 2500eco

A clean solution – for crockery and the environment.

The DS 2500eco is a double-walled pass-through dishwasher that impresses due to its high quality, strong cleaning power and short washing time.



But that's not all: The eco premium appliance is sparing with energy, water and cleaning agent during the washing process. The energy is used particularly efficiently thanks to the intelligent heat recovery process.



✓ Delivery without Entry/Exit table and pre-clearing table

Rubbish bin
see catalogue page 170

Pass-Through Dishwasher DS 2500eco, with drain pump and dish-washing detergent

CE	marked
Size	W 720 x D 795 x H 1965-2115 mm
Model	CNS 18/10
Feet height	adjustable 60 mm
Capacity / hour max.	12 to 72 baskets (500 x 500 mm)
Rinse aid metering pump	yes
Door contact switch	yes
Dry-running protection	yes
Total power	9,9 kW / 400 V 50 Hz 3 NAC
Tank heating	2,7 kW
Boiler heating	9,0 kW
Wash cycle	50/90/120/180/300 seconds
Water consumption at 2 bar	2,6 litres
Capacity tank	20 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Weight	138 kg
Accessories	1 universal basket, 2 plates baskets, 2 cutlery cylinders

GTIN 4015613664590

Code-No. 109244

Euro 8.598,- | R1

ACCESSORIES PASS-THROUGH DISHWASHERS



Pre-clearing table, left
with splashback, height 136 mm
sink right
W 1200 x D 720 x H 850 mm
Weight: 22 kg
GTIN 4015613370675
| **Code-No. 109770**
| **Euro 1.109,- | R1**



Pre-clearing table, right
with splashback, height 136 mm
sink left
W 1200 x D 720 x H 850 mm
Weight: 22 kg
GTIN 4015613371849
| **Code-No. 109771**
| **Euro 1.109,- | R1**



Pre-clearing table, left
with waste hole,
with splashback, height 136 mm
sink right
W 1200 x D 720 x H 850 mm
Weight: 21 kg
GTIN 4015613371856
| **Code-No. 109772**
| **Euro 1.198,- | R1**



Pre-clearing table, right
with waste hole,
with splashback, height 136 mm
sink left
W 1200 x D 720 x H 850 mm
Weight: 21 kg
GTIN 4015613371863
| **Code-No. 109773**
| **Euro 1.198,- | R1**



Entry/Exit table, left
with splashback, height 136 mm
W 700 x D 720 x H 850 mm
Weight: 12 kg
GTIN 4015613371870
| **Code-No. 109775**
| **Euro 509,- | R1**



Entry/Exit table, right
with splashback, height 136 mm
W 700 x D 720 x H 850 mm
Weight: 12 kg
GTIN 4015613371887
| **Code-No. 109776**
| **Euro 509,- | R1**



Entry/Exit table, left
with splashback, height 136 mm
W 1200 x D 720 x H 850 mm
Weight: 17 kg
GTIN 4015613371894
| **Code-No. 109777**
| **Euro 709,- | R1**



Entry/Exit table, right
with splashback, height 136 mm
W 1200 x D 720 x H 850 mm
Weight: 17 kg
GTIN 4015613371900
| **Code-No. 109778**
| **Euro 709,- | R1**



Rubbish bin 56L

Matching rubbish bin for the pre-clearing tables 109772 and 109773 of the Bartscher pass-through dishwashers.

Container and lid made of chrome nickel steel 18/10

Removable lid with handle, can be hung laterally at the bin

Capacity: 56 litres

Size of inner container: Ø 370 mm, height 520 mm

4 swivel castors, Ø 60 mm

Size: W 460 x D 400 x H 620/723 mm

Weight: 6,6 kg

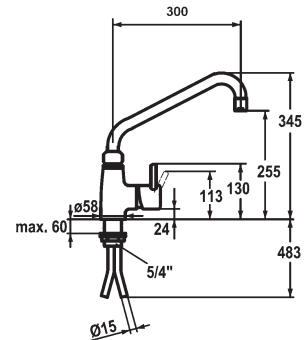
GTIN 4015613630670

| **Code-No. 860006**

| **Euro 175,- | R1**

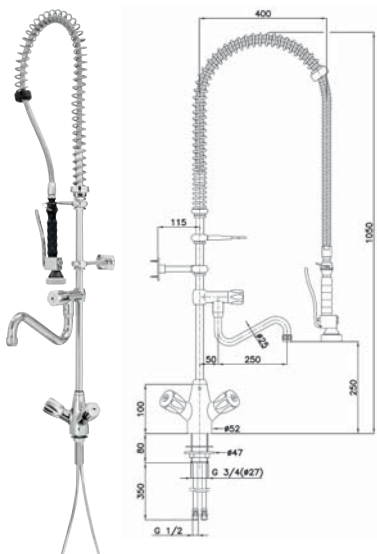
Single handle mixer 40L-3601B

All chrome surface
Copper tube connections Ø 15 mm
Fixing with threaded pipe 1 1/4"
Bench fixing hole Ø 42 mm
Swivel spout 360° with adjustable gland
Stream regulator mouthpiece 3/4" internal thread
Water output at 3 bar: outlet volume 40 l/min.
High-performance cartridge with ceramic discs
Continuously adjustable temperature and flow rate
Size: W 147 x D 340 x H 828 mm
Weight: 7,5 kg
GTIN 4015613584034
Code-No. 400126
Euro 569,- | R1



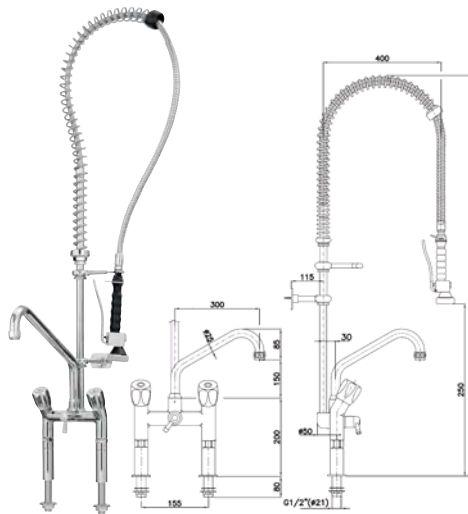
Professional fittings

- ✓ Robust version by the use of solid metal
- ✓ Heat-insulated solid metal handles
- ✓ High flow capacity
- ✓ Blow-back proof
- ✓ Rubber stop ring
- ✓ Hot-water proof
- ✓ Pressure-resistant
- ✓ With spring mechanism
- ✓ Exchangeable sieve
- ✓ Lockable sieve spray unit
- ✓ Backflow prevention
- ✓ Setting ring for permanent operation



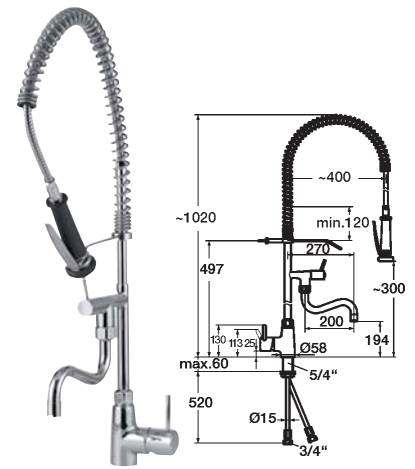
Two handle mixer 26L-1801B

Material: CNS 18/10, steel
Diameter table borehole: 30 - 35 mm
Water connection: 3/4"
Flow at 3 bar:
- Outlet quantity: 16 litres / min.
- Jet regulator: 26 litres / min.
Jet controller mouthpiece: 55 mm
Swivelling outlet: 180°
Copper pipe connection 10 mm
Attachment with threaded coupling: 3/4"
Highly resistant to impact, wear and friction
Chemical resistance through large temperature range
Excellent corrosion-resistance
Lower friction coefficient
Size: W 515 x D 415 x H 1430 mm
Weight: 6,8 kg
GTIN 4015613674575
Code-No. 400136
Euro 549,- | R1



Two handle mixer 40L-1802B

Material: CNS 18/10, steel
Diameter table borehole: 21 - 25 mm
Water connection: 1/2"
Flow at 3 bar:
- Outlet quantity: 16 litres / min.
- Jet regulator: 40 litres / min.
Jet controller mouthpiece: 55 mm
Swivelling outlet: 180°
Copper pipe connection 21 mm
Attachment with threaded coupling: 3/4"
Highly resistant to impact, wear and friction
Chemical resistance through large temperature range
Excellent corrosion-resistance
Lower friction coefficient
Size: W 515 x D 415 x H 1220 mm
Weight: 7,2 kg
GTIN 4015613674582
Code-No. 400137
Euro 619,- | R1



Single handle mixer 40L-1801B

with pre-rinse spray gun
Suspension spring made of CNS 18/10
Copper tube connections Ø 15 mm
Fixing with threaded pipe 1 1/4"
Bench fixing hole Ø 42 mm
Swivel spout 180°
Stream regulator nozzle M22
Water output at 3 bar: spray 18 l/min.
Stream regulator 40 l/min.
Size: W 40 x D 450 x H 1540 mm
Weight: 8,5 kg
GTIN 4015613438955
Code-No. 400123
Euro 959,- | R1

DISHWASHER BASKETS 500 x 500 mm

The stackable dishwasher baskets from Bartscher provide good washing results, good basket handling and a clean and safe storage.



Universal basket

Stackable
Basket size: 500 x 500 mm
Basket height: 100 mm
Weight: 1,2 kg
GTIN 4015613653952
Code-No. 5301
Euro 19,- | R1



Cutlery basket

Stackable
Basket size: 500 x 500 mm
Basket height: 100 mm
Weight: 1,35 kg
GTIN 4015613653969
Code-No. 5302
Euro 19,- | R1



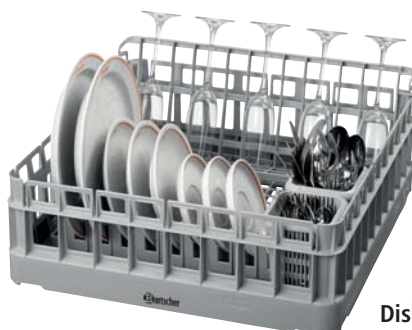
Plates basket / Tray basket

Stackable
Basket size: 500 x 500 mm
Basket height: 100 mm
Weight: 1,4 kg
GTIN 4015613653976
Code-No. 5303
Euro 22,- | R1



Cutlery holder, 8 compartments

Stackable
Basket size: 430 x 210 mm
Basket height: 155 mm
Weight: 0,55 kg
GTIN 4015613653990
Code-No. 5305
Euro 20,- | R1



Dishwasher basket set 5000

Plastic
Set consisting of:
1 universal basket
1 insert for glasses
1 insert for plates
2 cutlery cylinders
Size: W 500 x D 500 x H 175 mm
Weight: 1,88 kg
GTIN 4015613653235
Code-No. 15201
Euro 69,- | R1



Insert for glasses 5000

fitting the dishwasher basket set 5000
Plastic
Size: W 490 x D 110 x H 210 mm
Weight: 0,2 kg
GTIN 4015613656267
Code-No. 15205
Euro 9,- | R1

16 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Weight (kg)	Code-No.	Euro
111 x 111	100	83	1,55	5316	26,- R1
111 x 111	142	123	2,10	5318	33,- R1
111 x 111	183	166	2,40	5319	43,- R1
111 x 111	225	207	2,95	5320	52,- R1
111 x 111	266	245	3,25	5321	62,- R1
111 x 111	306	285	3,80	5322	67,- R1

25 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Weight (kg)	Code-No.	Euro
89 x 89	100	83	1,60	5325	26,- R1
89 x 89	142	123	2,25	5327	37,- R1
89 x 89	183	166	2,55	5328	43,- R1
89 x 89	225	207	3,10	5329	54,- R1
89 x 89	266	245	3,40	5330	62,- R1
89 x 89	306	285	3,95	5331	69,- R1

36 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Weight (kg)	Code-No.	Euro
73 x 73	100	83	1,65	5336	27,- R1
73 x 73	142	123	2,40	5338	36,- R1
73 x 73	183	166	2,70	5339	44,- R1
73 x 73	225	207	3,45	5340	55,- R1
73 x 73	266	245	3,75	5341	61,- R1
73 x 73	306	285	4,50	5342	69,- R1

49 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Weight (kg)	Code-No.	Euro
62 x 62	100	83	1,75	5349	28,- R1
62 x 62	142	123	2,65	5351	39,- R1
62 x 62	183	166	2,95	5352	46,- R1
62 x 62	225	207	3,85	5353	59,- R1
62 x 62	266	245	4,15	5354	66,- R1
62 x 62	306	285	5,05	5355	75,- R1

Compartments - coloured



Comp.	Colour	Weight (kg)	Code-No.	Euro
9	blue	0,50	5361	6,- R1
16	dark blue	0,55	5362	7,- R1
25	red	0,70	5363	8,- R1
36	lilac	0,75	5360	9,- R1
49	green	1,00	5364	9,- R1

WATER CONDITIONING UNITS



Water Conditioning Units

Soft water is the basis for good washing results but quite often it contains various minerals such as magnesium and calcium. These materials have impact on certain procedures, that affect cleanness and purity of the dishes and impair product life as well.

By the use of water conditioning units you will experience optimal results and a long life-span of your machine as well as a flavour guard.



Water softening system WEH1350

System protection for dishwashers

Plastic

Connection capacity: for 1 device

Performance level at 10° d (total hardness): 1350 litres / per day

Water inlet temperature: 5 °C to 40 °C

Water connection 3/4"

Digital display for adjustment of:

water hardness, interval, regeneration, time, language

Regeneration: optionally adjustable via flow rate or time frame

Power: 0,03 kW / 220-240 V 50/60 Hz

Size: W 255 x D 435 x H 480 mm

Weight: 11,6 kg

GTIN 4015613615158

■ **Code-No. 109889**

■ **Euro 495,-** ■ R1



Connection kit WEH1350

Plastic (PVC)

Water inlet temperature: 40 °C

Hose 3/4": for water connection, length: 1,5 m

Hose 1/2": for regeneration, length: 2 m

Weight: 0,55 kg

GTIN 4015613630748

■ **Code-No. 109884**

■ **Euro 24,-** ■ R1



Soft-Tech water softener system Model MC-N 16

System protection for dishwashers

Plastic

Connection capacity: for 1 device

Performance level at 10° d (total hardness): 1600 litres / per day

Power: 0,04 kW / 230 V 50 Hz

Size: W 250 x D 410 x H 490 mm

Weight: 7,75 kg

GTIN 4015613415819

■ **Code-No. 109850**

■ **Euro 785,-** ■ R1

Connecting kit Model MC-N 16

2 x reinforced hose, water inlet 3/4"

L 1000 mm, nominal diameter Ø 15 mm

Weight: 1 kg

GTIN 4015613586748

■ **Code-No. 109885**

■ **Euro 185,-** ■ R1

Full desalination system VK 500 FB

For shiny dishes, stainless glasses and cutlery.

Material: plastic, glass-fibre reinforced

Designed for: dishwashers

Output capacity: 5.000 litres / cartridge at 10° d (total salt content)

Connection capacity: 1 device

Water connection: 3/4"

Sampling valve

Deposit value per cartridge: 290,- Euro

A credit note will be issued by return

Size: W 260 x D 260 x H 635 mm

Weight: 17,25 kg

GTIN 4015613681580

■ **Code-No. 109877**

■ **Euro 898,-** ■ R1

Replacement cartridge VK 500 FB

Material: plastic, glass-fibre reinforced

Designed for: dishwashers

Size: W 260 x D 260 x H 635 mm

Weight: 17,25 kg

GTIN 4015613586762

■ **Code-No. 109887**

■ **Euro 179,-** ■ R1



✓ Dishes, glasses and cutlery

Connecting kit VK 500 FB and TKD 13400 FB

1 x tap adapter

1 x water consumption meter

2 x CNS inlet hose - water inlet 3/4"

L 1500 mm, nominal diameter Ø 10 mm

Weight: 1 kg

GTIN 4015613586755

■ **Code-No. 109886**

■ **Euro 179,-** ■ R1



Partial desalination system TKD 13400 FB

System and flavour protection for combi steamers and ice cube makers.

Material: plastic, glass-fibre reinforced

With activated carbon

Designed for: combi steamers, ice cube makers

Output capacity: 13.400 litres / cartridge at 10° d (total salt content)

Connection capacity: 1 device

Water connection: 3/4"

Sampling valve

Deposit value per cartridge: 290,- Euro

A credit note will be issued by return

Size: W 260 x D 260 x H 635 mm

Weight: 17,4 kg

GTIN 4015613681597

■ **Code-No. 109878**

■ **Euro 939,-** ■ R1



✓ Combi Steamers and Ice Cube Makers

Replacement cartridge TKD 13400 FB

Material: plastic, glass-fibre reinforced

Designed for: combi steamers, ice cube makers

Size: W 260 x D 260 x H 635 mm

Weight: 17,4 kg

GTIN 4015613586779

■ **Code-No. 109888**

■ **Euro 279,-** ■ R1

GLASS POLISHER / CUTLERY POLISHERS



Glass polisher

5 rotating rollers, supported by hot air blower, polish your glasses within seconds.

- ✓ Up to 50 % reduced labor costs
- ✓ Lower risk of injuries
- ✓ Less glass breakage
- ✓ High hygiene standard



Glass polisher

Stainless steel housing
Cloths for polishing heads made of microfibre, detachable
Power: 1,1 kW / 230 V 50 Hz
Size: W 340 x D 305 x H 520 mm
Weight: 16 kg
GTIN 4015613455624
■ **Code-No. 109470**
■ **Euro 2.549,-** ■ **R1**

1 set replacement brushes for glass polisher

5 cloths for polishing heads made of microfibre
Weight: 0,5 kg
GTIN 4015613657998
■ **Code-No. 109472**
■ **Euro 349,-** ■ **R1**



Cutlery Polishers

The units are suitable for drying and polishing cutlery.

- ✓ By the constant operating temperature of 80 °C the hygiene regulations according to EU standard are fulfilled
- ✓ Low noise level
- ✓ Reduction of operating costs
- ✓ User friendly
- ✓ Saving of time
- ✓ Easy and quick cleaning

These benefits say something for using the cutlery polishers in your business.



Cutlery polishing machine

CNS 18/10
Capacity: 2000 up to 3000 pieces of cutlery per hour
Filling volume: 4,8 kg corn granulate
HACCP conform due to 80 °C operating temperature
Power: 0,5 kW / 230 V 50 Hz
Size: W 450 x D 590 x H 400 mm
Weight: 42 kg
GTIN 4015613440675
■ **Code-No. 110428**
■ **Euro 4.798,-** ■ **R1**

Granulate, 5 kg bag

GTIN 4015613440699
■ **Code-No. 109441**
■ **Euro 69,-** ■ **R1**



Cutlery polishing machine, on rollers

CNS 18/10
Capacity: 5000 up to 6000 pieces of cutlery per hour
Filling volume: 7 kg corn granulate
HACCP conform due to 80 °C operating temperature
Power: 0,9 kW / 2230 V 50 Hz
Size: W 690 x D 595 x H 780 mm
Table and cutlery catching basket included
Weight: 85,3 kg
GTIN 4015613438429
■ **Code-No. 110425**
■ **Euro 6.498,-** ■ **R1**



Granulate, 7 kg bag

GTIN 4015613417493
■ **Code-No. 109440**
■ **Euro 98,-** ■ **R1**

Granulate

The corn-cob granulate used is an environment-friendly vegetable product, which gently removes spots. The granulate should be exchanged as required - every 3 months at the latest - so that the unit is always hygienically clean inside. After use the granulate can be disposed environment-friendly without any difficulties.



Systematic kitchen furniture: the stainless steel range

Brilliant new look innovations: We would like to present to you our high-quality, stainless steel kitchen furniture range. Complete with an easy-care Scotch-Brite finish, the series offers a wide range of practical and useful elements that make kitchen life a whole lot easier and more beautiful.

The stainless steel furniture is sturdy, easy to clean and thoroughly compelling thanks to its modern and attractive design.

The diversity of the product range means the furniture can be integrated into any kitchen - just to your taste.

Work stations and corner cabinets, shelves in various designs, work tables and sinks are just a few of the components that are available for you to make better use of your kitchen space and to make it more ergonomic.

And if your requirements go beyond the established standard dimensions, we are able to offer tailor-made solutions for your individual design.

We would be happy to assist you in planning and designing your bespoke kitchen. Just ask!



Store-Shelf 4150

Chrome-plated
4 grid shelves, 4 poles
Carrying capacity 150 kg, load evenly distributed
Easy assembly
Size: W 750 x D 350 x H 1520 mm
Weight: 10,3 kg
GTIN 4015613391274
■ **Code-No. 601151**
■ **Euro 69,-** ■ R2



Store-Shelf 4200

Chrome-plated
4 grid shelves, 4 poles
Carrying capacity 200 kg, load evenly distributed
Easy assembly
Size: W 910 x D 460 x H 1845 mm
Weight: 14,3 kg
GTIN 4015613391250
■ **Code-No. 601182**
■ **Euro 95,-** ■ R2

Store-Shelf 4500

Steel, chrome-plated
4 shelves, height-adjustable
Shelf design: grid
Shelf size: W 1210 x D 610 mm
Load-bearing capacity, max.:
500 kg in total, 125 kg per shelf
Size: W 1210 x D 610 x H 1840 mm
Assembly set consisting of:
4 shelves, 4 corner posts
Push-fit system, easy assembly
Weight: 25,6 kg
GTIN 4015613667294
■ **Code-No. 601192**
■ **Euro 175,-** ■ R2

Wine rack 5200

Chrome-plated
For approx. 100 - 130 bottles
5 grid shelves, 4 poles
9 recesses for bottles per board
Easy assembly
Size: W 900 x D 350 x H 1390 mm
Weight: 12,5 kg
GTIN 4015613391816
■ **Code-No. 601161**
■ **Euro 83,-** ■ R2



Bartscher shelving system

Easy assembly without tools, as slide-in system.
Simply insert the cross members into the preassembled posts and lay the bases in place.
The shelf stands are made of aluminium, and the perforated shelf bases from copolymer. Almost unlimited applications thanks to better cold penetration for the stored food as a result of the holes in the shelf bases.

Use of the kits e.g. in large kitchens, cold storage and refrigeration cells, cold rooms, sterile goods stores and humid rooms.
The option of using GN containers in various sizes instead of shelf bases allows a practical additional use.

The kit solution:

A packing unit consists of 2 shelf stands and 4 shelf bases

Kit 1

Size: W 960 x D 360 x H 1800 mm
Max. load capacity per base: 165 kg
Max. total load / shelf: 600 kg
Suitable for hanging in
1/1, 1/2, 1/3 and 2/3 GN containers
Weight: 12 kg
GTIN 4015613529066
■ **Code-No. 603151**
■ **Euro 409,-** ■ R2

Kit 2

Size: W 1080 x D 560 x H 1800 mm
Max. load capacity per base: 165 kg
Max. total load / shelf: 600 kg
Suitable for hanging in
1/1, 2/1 and 2/4 GN containers
Weight: 19,7 kg
GTIN 4015613529059
■ **Code-No. 603150**
■ **Euro 509,-** ■ R2

Kit 3

Size: W 1500 x D 360 x H 1800 mm
Max. load capacity per base: 165 kg
Max. total load / shelf: 600 kg
Suitable for hanging in
1/1, 1/2, 1/3 and 2/3 GN containers
Weight: 17,6 kg
GTIN 4015613529073
■ **Code-No. 603152**
■ **Euro 519,-** ■ R2

Wall Shelf Set

Stainless steel, W 1200 x D 355 mm, height adjustable
consisting of:

- 2 wall shelves
- 2 pairs of consoles
- 1 pair of adjustment rails, length 530 mm

Weight: 10 kg

GTIN 4015613442600

■ **Code-No. 603012**

■ **Euro 198,-** ■ R2



Wall shelves

for assembling a wall shelf you need

- 1 pair of adjusting rails
- 1 or 2 wall-mounted shelves of desired length
- 1 pair of consoles

Wall shelves stainless steel

W (mm)	D (mm)	kg	Code-No.	Euro
600	355	2,72	603001	49,- ■ R2
800	355	3,12	603002	58,- ■ R2
1000	355	3,85	603003	69,- ■ R2
1200	355	4,55	603004	84,- ■ R2
1400	355	5,30	603005	98,- ■ R2
1600	355	5,95	603006	109,- ■ R2
1800	355	6,82	603007	124,- ■ R2
2000	355	9,08	603008	135,- ■ R2



1 pair of adjusting rails

Length 530 mm

Weight: 0,92 kg

■ **Code-No. 600061**

■ **Euro 18,-** ■ R2

1 pair of consoles

Weight: 0,8 kg

■ **Code-No. 600601**

■ **Euro 21,-** ■ R2



Plate shelves made of stainless steel
fastener included

W 800 x D 200 mm

Weight: 2,6 kg

GTIN 4015613432069

■ **Code-No. 362080**

■ **Euro 52,-** ■ R2

W 1000 x D 200 mm

Weight: 3,1 kg

GTIN 4015613432083

■ **Code-No. 362100**

■ **Euro 61,-** ■ R2

W 1200 x D 200 mm

Weight: 3,6 kg

GTIN 4015613432090

■ **Code-No. 362120**

■ **Euro 69,-** ■ R2

W 1400 x D 200 mm

Weight: 4 kg

GTIN 4015613432106

■ **Code-No. 362140**

■ **Euro 78,-** ■ R2

W 800 x D 300 mm

Weight: 3,2 kg

GTIN 4015613432113

■ **Code-No. 363080**

■ **Euro 67,-** ■ R2

W 1000 x D 300 mm

Weight: 4,2 kg

GTIN 4015613432137

■ **Code-No. 363100**

■ **Euro 79,-** ■ R2

W 1200 x D 300 mm

Weight: 5 kg

GTIN 4015613432144

■ **Code-No. 363120**

■ **Euro 91,-** ■ R2

W 1400 x D 300 mm

Weight: 5,8 kg

GTIN 4015613432151

■ **Code-No. 363140**

■ **Euro 103,-** ■ R2

Spice shelves for 1/6 GN containers made of stainless steel
with GN container stopper, fastener included

W 800 x D 200 mm, for 4 x 1/6 GN

Weight: 3,2 kg

GTIN 4015613599427

■ **Code-No. 389080**

■ **Euro 149,-** ■ R2

W 1000 x D 200 mm for 5 x 1/6 GN

Weight: 3,7 kg

GTIN 4015613599441

■ **Code-No. 389100**

■ **Euro 169,-** ■ R2

W 1200 x D 200 mm for 6 x 1/6 GN

Weight: 4,3 kg

GTIN 4015613599458

■ **Code-No. 389120**

■ **Euro 189,-** ■ R2

W 1400 x D 200 mm for 7 x 1/6 GN

Weight: 4,9 kg

GTIN 4015613599465

■ **Code-No. 389140**

■ **Euro 198,-** ■ R2



Delivery without GN containers

TOP SHELVES



Delivery without GN containers

GN containers top shelf

for 3 x 1/3 GN, 150 mm deep
made of stainless steel
Size: W 980 x D 250 x H 210 mm
Weight: 4,2 kg
GTIN 4015613602417
Code-No. 465156
Euro 139,- | R2



Top shelves single

Stainless steel, all over bent down
Feet made of square-pipe 25 x 25 mm
Depth 350 mm, height 400 mm

W (mm)	kg	Code-No.	Euro
800	5,0	315080	209,- R2
1000	6,0	315100	219,- R2
1200	6,5	315120	229,- R2
1400	7,0	315140	239,- R2
1600	7,5	315160	249,- R2
1800	8,5	315180	269,- R2
2000	9,5	315200	279,- R2



Top shelves double

Stainless steel, all over bent down
Feet made of square-pipe 25 x 25 mm
Depth 350 mm, height 650 mm

W (mm)	kg	Code-No.	Euro
800	11,0	325080	389,- R2
1000	13,0	325100	409,- R2
1200	14,5	325120	419,- R2
1400	16,0	325140	429,- R2
1600	17,5	325160	459,- R2
1800	19,5	325180	498,- R2
2000	21,5	325200	529,- R2

Food warmers WBS, 220-240 V 50/60 Hz

Stainless steel, 30 - 40 mm all over bent down
Feet made of square-pipe 25 x 25 mm
Clear height: 290 mm
On/Off switch with pilot lamp
Heating lamps with 200 W each
Depth 300 mm, height 400 mm



W (mm)	Heating lamps	kW	kg	Code-No.	Euro
800	1	0,2	8	112081	589,- R2
1000	2	0,4	9	112101	639,- R2
1200	3	0,6	11	112122	729,- R2
1400	3	0,6	12	112141	759,- R2
1600	3	0,6	14	112161	789,- R2
1800	4	0,8	17	112181	879,- R2
2000	4	0,8	18	112201	959,- R2

Work table

Reinforced working top in stainless steel, up to approx. 250 kg carrying capacity. Shelf made of special coated steel with adjustable board, approx. 150 kg maximum load, height adjustable feet.

Easy assembly.

Size: W 1200 x D 600 x H 880-900 mm

Weight: 17,2 kg

GTIN 4015613431932

■ **Code-No. 601152**

■ **Euro 165,-** ■ R2



Work table

Reinforced working top in stainless steel, up to approx. 250 kg carrying capacity. Shelf made of special coated steel with 2 adjustable boards, each approx. 150 kg maximum load per board, height adjustable feet. Easy assembly.

Size: W 1300 x D 690 x H 880-900 mm

Weight: 24,6 kg

GTIN 4015613400198

■ **Code-No. 601153**

■ **Euro 202,-** ■ R2

Work tables with bottom shelf,

Stainless steel, height adjustable feet

Reinforced working top approx. 160 kg carrying capacity

Adjustable bottom shelf, approx. 120 kg carrying capacity

Easy assembly

Work table

Size:

W 1000 x D 700 x H 860-900 mm

Weight: 22,1 kg

GTIN 4015613431970

■ **Code-No. 601710**

■ **Euro 289,-** ■ R2

Work table

Size:

W 1200 x D 700 x H 860-900 mm

Weight: 25,12 kg

GTIN 4015613432038

■ **Code-No. 601712**

■ **Euro 329,-** ■ R2



Work tables 700

Stainless steel, Scotch-Brite polish

Legs made of square-pipe 40 x 40 mm

With bottom shelf

Water-repellent and sound-proof reinforcement

Pre-drilled holes for the assembly of an intermediate shelf

Depth: 700 mm

Height adjustable: 850 - 900 mm

Disassembled and Flat packed - assembly set, easy to assemble

1 set swivel castors
for work tables see
catalogue page 183



Work table 700 without splashback

with bottom shelf

Depth 700 mm

Height 850-900 mm

W (mm)	kg	Code-No.	Euro
1000	38,0	311107	379,- ■ R2
1200	45,0	311127	419,- ■ R2
1400	50,0	311147	469,- ■ R2
1600	56,0	311167	498,- ■ R2
1800	63,0	311187	529,- ■ R2

Work table 700 with splashback 100 mm

with bottom shelf

Depth 700 mm

Height 850-900 mm

W (mm)	kg	Code-No.	Euro
1000	38,2	312107	389,- ■ R2
1200	45,4	312127	429,- ■ R2
1400	50,5	312147	489,- ■ R2
1600	56,7	312167	519,- ■ R2
1800	63,9	312187	549,- ■ R2



Intermediate shelf Depth 700 mm

W (mm)	kg	Code-No.	Euro
1000	5,6	310107	109,- ■ R2
1200	6,7	310127	119,- ■ R2
1400	7,8	310147	139,- ■ R2
1600	8,6	310167	159,- ■ R2
1800	9,7	310187	179,- ■ R2

Work tables - Depth 600 mm

Stainless steel, Scotch-Brite polish, 40 mm bevelled edges
Legs made of a square pipe 40 x 40 mm
and adjustable to 50 mm

Height 850-900 mm

Table is delivered one-piece ready-welded.



Work table without splashback with bottom shelf

W (mm)	D (mm)	kg	Code-No.	Euro
1000	600	28,5	307106	359,- R2
1100	600	30,0	307116	379,- R2
1200	600	32,0	307126	398,- R2
1300	600	33,5	307136	419,- R2
1400	600	35,5	307146	439,- R2
1500	600	36,0	307156	459,- R2
1600	600	38,5	307166	479,- R2
1800	600	45,0	307186	509,- R2
2000	600	51,0	307206	539,- R2



Drawers for work tables series 600

1/1 GN, 65 mm deep, for on-site mounting

Drawer

1 x 1/1 GN

Weight: 9 kg

GTIN 4015613600314

Code-No. 315105

Euro 219,- | R2

Drawers block

3 x 1/1 GN

Weight: 23,5 kg

GTIN 4015613600321

Code-No. 315306

Euro 549,- | R2



Work table with splashback 40 mm with bottom shelf

W (mm)	D (mm)	kg	Code-No.	Euro
1000	600	29,5	308106	389,- R2
1100	600	31,0	308116	409,- R2
1200	600	33,0	308126	429,- R2
1300	600	34,5	308136	449,- R2
1400	600	36,5	308146	469,- R2
1500	600	35,5	308156	498,- R2
1600	600	39,5	308166	529,- R2
1800	600	46,0	308186	559,- R2
2000	600	52,0	308206	598,- R2

Stainless steel polishing spray

Contents: 500 ml

12 cans in a carton

Weight: 0,55 kg

GTIN 4015613360195

Code-No. 173031

Piece Euro 16,50 | R2



Order quantity unit

1 box (12 cans)

GTIN 4015613584454

Euro per can

16,50

Euro per carton

198,-

✓ Customized designs deliverable on request, list price is according to the next higher standard size.

Work tables - Depth 700 mm

Stainless steel, Scotch-Brite polish, 40 mm bevelled edges
Legs made of a square pipe 40 x 40 mm
and adjustable to 50 mm

Height 850-900 mm

Table is delivered one-piece ready-welded.

Work table without splashback with bottom shelf

W (mm)	D (mm)	kg	Code-No.	Euro
1000	700	29,4	307107	379,- R2
1100	700	31,0	307117	398,- R2
1200	700	32,0	307127	419,- R2
1300	700	34,5	307137	439,- R2
1400	700	36,0	307147	459,- R2
1500	700	37,0	307157	479,- R2
1600	700	39,0	307167	498,- R2
1800	700	45,0	307187	529,- R2
2000	700	45,5	307207	569,- R2



Drawers for work tables series 700

1/1 GN, 65 mm deep, for on-site mounting

Drawer

1 x 1/1 GN

Weight: 6,5 kg
GTIN 4015613606514

Code-No. 315107

Euro 229,- | R2

Drawers block

3 x 1/1 GN

Weight: 23,5 kg
GTIN 4015613606521

Code-No. 315307

Euro 569,- | R2



Work table with splashback 40 mm with bottom shelf

W (mm)	D (mm)	kg	Code-No.	Euro
1000	700	30,0	308107	409,- R2
1100	700	32,0	308117	429,- R2
1200	700	33,2	308127	449,- R2
1300	700	35,5	308137	479,- R2
1400	700	37,0	308147	498,- R2
1500	700	38,5	308157	519,- R2
1600	700	45,2	308167	539,- R2
1800	700	50,5	308187	589,- R2
2000	700	60,0	308207	629,- R2



Swivel castors 4A for work tables

4 swivel castors (2 with brakes)

Working height with use of castors: 990 mm

Weight: 3 kg

GTIN 4015613602288

Code-No. 308243

Euro 189,- | R2



✓ Customized designs deliverable on request,
list price is according to the next higher
standard size.

STAINLESS STEEL UNITS



Wall cabinets, open

Stainless steel, Scotch-Brite polish
Intermediate shelf, height-adjustable
Depth 400 mm, height 660 mm

W (mm)	kg	Code-No.	Euro
1000	17,0	313105	389,- R2
1200	20,0	313125	409,- R2
1400	23,0	313145	449,- R2
1600	25,0	313165	489,- R2
1800	27,0	313185	529,- R2
2000	33,0	313205	569,- R2



Wall cabinets with sliding doors

Stainless steel, Scotch-Brite polish
Intermediate shelf, height-adjustable
Sound-proofed sliding doors
Depth 400 mm, height 660 mm

W (mm)	kg	Code-No.	Euro
1200	27,0	314125	529,- R2
1400	31,0	314145	569,- R2
1600	35,0	314165	649,- R2
1800	38,0	314185	709,- R2



Corner wall cupboards

Stainless steel, Scotch-Brite polish
Intermediate shelf, height-adjustable
Depth 700 mm, height 660 mm

open

W (mm)	kg	Code-No.	Euro
700	28,0	313000	659,- R2

with swing door

W (mm)	kg	Code-No.	Euro
700	29,0	314000	759,- R2



Corner cupboard with swing door

Stainless steel, Scotch-Brite polish, 40 mm bevelled edges
Intermediate shelf height adjustable
Legs made of square-pipe 40 x 40 mm
and adjustable to 50 mm
Height 850-900 mm, 40 mm splashback

Corner cupboard without splashback, with intermediate shelf

Working surface	W (mm)	D (mm)	kg	Code-No.	Euro
600 mm	900	900	68,0	337809	1.279,- R2
700 mm	1000	1000	79,0	337810	1.329,- R2

Corner cupboard with splashback, with intermediate shelf

Working surface	W (mm)	D (mm)	kg	Code-No.	Euro
600 mm	900	900	69,0	338809	1.529,- R2
700 mm	1000	1000	81,0	338810	1.589,- R2

Drawer cabinet 700S3

Material: CNS 18/10
 Design: without splashback
 3 drawers: suitable for 1/1 GN, 150 mm deep, fully extendable
 Drawer size, each: W 305 x D 525 x H 145 mm
 Carrying capacity of each drawer: 50 kg
 Size: W 400 x D 700 x H 850-900 mm
 Weight: 36,8 kg
 GTIN 4015613671222
Code-No. 337307
Euro 959,- | R2

Drawer cabinet 700S3A

Material: CNS 18/10
 Design: with splashback, 40 mm
 3 drawers: suitable for 1/1 GN, 150 mm deep, fully extendable
 Drawer size, each: W 305 x D 525 x H 145 mm
 Carrying capacity of each drawer: 50 kg
 Size: W 400 x D 700 x H 850-900 mm
 Weight: 37,2 kg
 GTIN 4015613671239
Code-No. 338307
Euro 998,- | R2

Rubbish bin cupboard 700M1

Material: CNS 18/10
 Inner container:
 - stainless steel
 - size: W 250 x D 295 x H 400 mm
 - capacity: 28 litres
 - with side handles
 - removable
 Size: W 400 x D 700 x H 850-900 mm
 Weight: 30,4 kg
 GTIN 4015613641591
Code-No. 316347
Euro 719,- | R2

Cupboard with 3 intermediate shelves

Stainless steel,
 Legs made of square-pipe, 40 x 40 mm and adjustable to 65 mm
 Shelves bevelled by 40 mm on all sides and reinforced with cross bar
Height 2000 mm

with double door

W (mm)	D (mm)	kg	Code-No.	Euro
800	600	78,0	386080	1.539,- R2
1000	700	94,0	387100	1.719,- R2

with 2 sliding doors

W (mm)	D (mm)	kg	Code-No.	Euro
1200	600	95,0	398120	1.709,- R2
1400	600	106,0	398140	1.829,- R2
1600	600	118,0	398160	1.959,- R2
1400	700	115,0	399140	1.939,- R2
1600	700	127,0	399160	2.198,- R2



✓ Customized designs deliverable on request,
 list price is according to the next higher
 standard size.

Cupboards

with sliding doors and intermediate shelf

Stainless steel, Scotch-Brite polish, 40 mm bevelled edges with sliding doors

Intermediate shelf height adjustable

Legs made of square-pipe 40 x 40 mm and adjustable to 50 mm

Height 850-900 mm, 40 mm splashback



Cupboard without splashback

Depth 700 mm

W (mm)	D (mm)	kg	Code-No.	Euro
1000	700	59,0	337107	939,- R2
1200	700	68,0	337127	998,- R2
1400	700	77,0	337147	1.059,- R2
1600	700	86,0	337167	1.159,- R2
1800	700	95,0	337187	1.269,- R2
2000	700	103,0	337207	1.349,- R2



Cupboard with splashback 40 mm

Depth 700 mm

W (mm)	D (mm)	kg	Code-No.	Euro
1000	700	59,2	338107	989,- R2
1200	700	68,3	338127	1.049,- R2
1400	700	77,4	338147	1.109,- R2
1600	700	86,6	338167	1.219,- R2
1800	700	95,7	338187	1.339,- R2
2000	700	103,8	338207	1.409,- R2

Stainless steel polishing spray

Contents: 500 ml

12 cans in a carton

Weight: 0,55 kg

GTIN 4015613360195

Code-No. 173031

Piece Euro 16,50 | R2



Order quantity unit	Euro per can	Euro per carton
1 box (12 cans) GTIN 4015613584454	16,50	198,-

✓ Customized designs deliverable on request, list price is according to the next higher standard size.

Heated cupboards with sliding doors and intermediate shelf

Stainless steel, Scotch-Brite polish, 40 mm bevelled edges with sliding doors
Legs made of square-pipe 40 x 40 mm and adjustable to 50 mm

Power: 2 kW / 230 V 50/60 Hz

Height 850-900 mm, 40 mm splashback

Heated cupboard without splashback Depth 700 mm

W (mm)	D (mm)	kg	Code-No.	Euro
1000	700	69,0	347107	1.429,- R2
1200	700	77,0	347127	1.498,- R2
1400	700	86,0	347147	1.549,- R2
1600	700	95,0	347167	1.649,- R2
1800	700	104,0	347187	1.749,- R2
2000	700	112,0	347207	1.849,- R2



Heated cupboard with splashback 40 mm Depth 700 mm

W (mm)	D (mm)	kg	Code-No.	Euro
1000	700	69,2	348107	1.459,- R2
1200	700	77,3	348127	1.529,- R2
1400	700	86,4	348147	1.579,- R2
1600	700	95,5	348167	1.679,- R2
1800	700	104,6	348187	1.779,- R2
2000	700	112,7	348207	1.879,- R2



Swivel castors 4AW for cupboards and heated cupboards

4 swivel castors (2 with brakes)

Height with use of castors: 860 mm

Weight: 2,6 kg

GTIN 4015613600307

Code-No. 308242

Euro 189,- | R2



✓ Customized designs deliverable on request,
list price is according to the next higher
standard size.



Hand wash basin W10-KB Plus with knee operation and integrated soap dispenser

Material: Chrome nickel steel
 Basin capacity: 13,5 litres
 Basin: Ø 350 mm, height 170 mm
 With knee operation
 Soap dispenser: material plastic, filling capacity 300 ml
 Water dispensed via knee operation: approx. 15 seconds
 Water connection: cold and/or warm water connection 1/2"
 Water outlet: 1 1/4"
 Kitchen faucet: swivel fitting 140 mm
 Height without kitchen faucet: 232 mm
 Design: wall-mounted
 Splashback: 345 mm
 Size: W 400 x D 404 x H 577 mm
 Weight: 7,05 kg
 GTIN 4015613673523
Code-No. 401621
Euro 289,- | R2



Hand wash basin / Sink combination

Stainless steel
 Handwash basin: W 370 x D 280 x H 120 mm
 Sink: W 405 x D 340 x H 170 mm
 With 1 mixing faucet 1/2", syphon and folding grid
 Size: W 510 x D 700 x H 850 mm
 Weight: 18,8 kg
 GTIN 4015613428635
Code-No. 401618
Euro 469,- | R2

Sinks - construction depth 700 mm

made of stainless steel, Scotch-Brite grinding,
 40 mm bevelled edges, legs made of a square
 pipe 40 x 40 mm and adjustable to 50 mm,
 with basin panelling, 40 mm splashback.



Sink with 1 basin

Size basin: W 340 x D 400 x H 250 mm
 Size: W 500 x D 700 x H 850-900 mm
 Weight: 14,4 kg
 GTIN 4015613615868
Code-No. 306380
Euro 619,- | R2

Sink with 1 basin and drip off surface and intermediate shelf

Size basin: W 500 x D 500 x H 250 mm
 Size: W 1200 x D 700 x H 850-900 mm
 Weight: 33,2 kg



Drip off surface right

GTIN 4015613600772
Code-No. 306320
Euro 798,- | R2

Drip off surface left

GTIN 4015613600789
Code-No. 306620
Euro 798,- | R2

Size basin: W 500 x D 500 x H 250 mm
 Size: W 1400 x D 700 x H 850-900 mm
 Weight: 38 kg

Drip off surface right

GTIN 4015613600796
Code-No. 306330
Euro 879,- | R2

Drip off surface left

GTIN 4015613600802
Code-No. 306630
Euro 879,- | R2

Sink with 2 basins and drip off surface and intermediate shelf

Size basin: W 500 x D 500 x H 250 mm
Size: W 1600 x D 700 x H 850-900 mm
Weight: 49 kg

Drip off surface right

GTIN 4015613600819
■ **Code-No. 306300**
■ **Euro 1.149,-** ■ R2

Drip off surface left

GTIN 4015613600826
■ **Code-No. 306600**
■ **Euro 1.149,-** ■ R2

Size basin: W 500 x D 500 x H 250 mm
Size: W 1800 x D 700 x H 850-900 mm
Weight: 54 kg

Drip off surface right

GTIN 4015613600833
■ **Code-No. 306310**
■ **Euro 1.219,-** ■ R2

Drip off surface left

GTIN 4015613600840
■ **Code-No. 306610**
■ **Euro 1.219,-** ■ R2



✓ Sinks and sink centres are also available with a construction depth of 600 mm.

Sink centres - construction depth 700 mm

made of stainless steel, Scotch-Brite grinding, 40 mm bevelled edges, legs made of a square pipe 40 x 40 mm and adjustable to 50 mm, with basin panelling, 40 mm splashback.

Sink centre with 1 basin and drip off surface and intermediate shelf

Size basin: W 400 x D 500 x H 250 mm
Size: W 1200 x D 700 x H 850-900 mm
Weight: 26,8 kg

Drip off surface right

GTIN 4015613600857
■ **Code-No. 306340**
■ **Euro 849,-** ■ R2

Drip off surface left

GTIN 4015613600864
■ **Code-No. 306640**
■ **Euro 849,-** ■ R2



Sink centre with 2 basins and drip off surface and intermediate shelf

Size basin: W 400 x D 500 x H 250 mm
Size: W 1600 x D 700 x H 850-900 mm
Weight: 41 kg

Drip off surface right

GTIN 4015613600871
■ **Code-No. 306350**
■ **Euro 1.089,-** ■ R2

Drip off surface left

GTIN 4015613600888
■ **Code-No. 306650**
■ **Euro 1.089,-** ■ R2



Delivery without dishwasher

Sink centre with 2 basins and drip off surface and intermediate shelf

Size basin: W 500 x D 500 x H 250 mm
Size: W 1800 x D 700 x H 850-900 mm
Weight: 45 kg

Drip off surface right

GTIN 4015613600895
■ **Code-No. 306360**
■ **Euro 1.149,-** ■ R2

Drip off surface left

GTIN 4015613600901
■ **Code-No. 306660**
■ **Euro 1.149,-** ■ R2



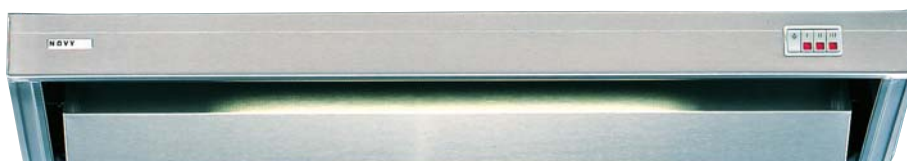
NOVY EXHAUST HOODS

Novy-exhaust hoods

- ✓ CNS 18/10
- ✓ 230 V 50 Hz 1 NAC
- ✓ Fan motor and lighting
- ✓ Accessories for wall fastening are delivered along
- ✓ 3 fan power levels

Advantages of peripheral extraction

- ✓ Extensive, easy to clean bottom side
- ✓ Extra strong suction effect at the four outer edges / ideal extraction performance
- ✓ Shield plate prevents fan motors from heat and insulates from noise
- ✓ The all-metal filters hardly ever wear out and are removable and also easy to clean in the dishwasher



W x D x H mm	Number of fan motor and exhaust outlets	kW	(m³/h)	kg	Code-No.	Euro R1
600 x 520 x 170	1	0,12	350	13,0	100060	719,-
900 x 520 x 170	2	0,2	700	20,2	100090	1.298,-
1000 x 520 x 170	2	0,2	700	21,05	100100	1.369,-

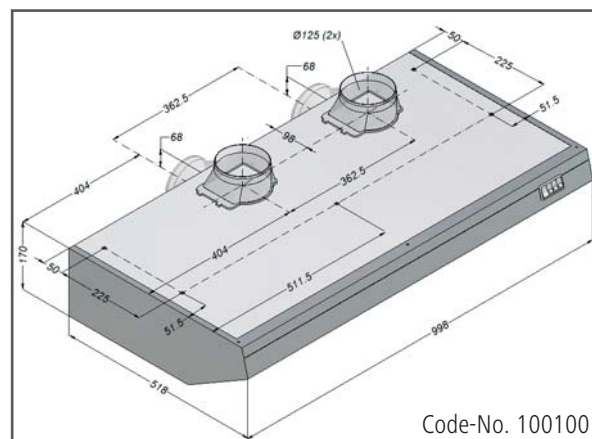
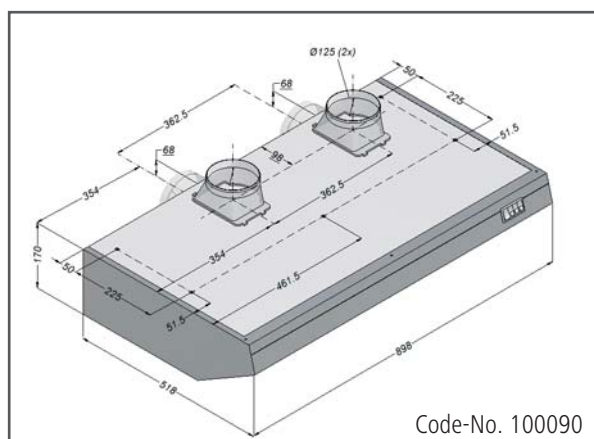
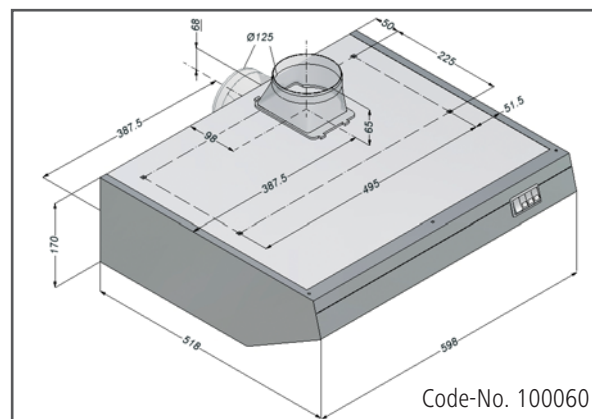
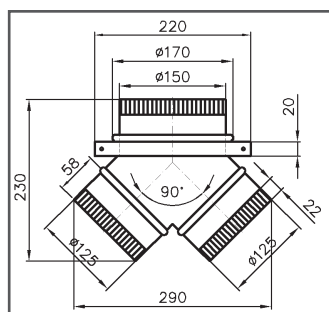
Advantage: with this adapter two outlets can be consolidated.

The adapter joins both of the outlets of 125 mm Ø to one outlet of 150 mm Ø.

Adapter for hoods 900 and 1000 mm

Code-No. 100103

Euro 139,- R1



Wall-Mounted Hoods

- ✓ Hood body
completely made of CNS 18/10 with welded fat collecting gutter, filter support with extra fat collecting duct.
- ✓ Flame protection filter type A
Flame protection filter is standard, completely made of CNS 18/10, very highly grease repellent.
Flame protection filter W 400 x D 500 x H 25 mm
- ✓ Lighting
Integrated lighting, built-in and anti-glare; with fat protection cover.
On- and off switch via external controller (Code-No. 220100)



Wall-mounted hoods Series 700 with motor (184 W)

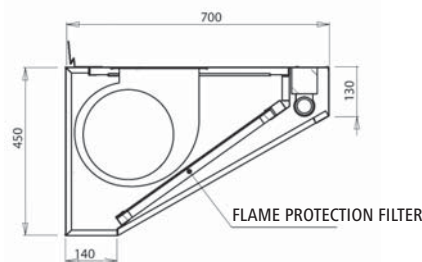
W (mm)	Filter	Light (Quantity + Watt)	Capacity motor (m ³ /h)	Cut-out for motor (squared)	Weight (kg)	Code-No.	Euro R1
1300	2	1 x 18 W	1500	1 (232x208)	35	257130	1.429,-
1400	2	1 x 18 W	1500	1 (232x208)	37	257140	1.469,-
1500	2	1 x 18 W	1500	1 (232x208)	39	257150	1.498,-
1600	3	1 x 18 W	1500	1 (232x208)	41	257160	1.529,-
1700	3	1 x 36 W	1500	1 (232x208)	42	257170	1.569,-
1800	3	1 x 36 W	1500	1 (232x208)	43	257180	1.598,-
2000	4	1 x 58 W	1500	1 (232x208)	47	257200	1.689,-



**Blower motor control
for wall mounting**
Infinitely variable
Code-No. 220110
Euro 149,- R1

Wall-mounted hoods Series 700 without motor

W (mm)	Filter	Light (Quantity + Watt)	Weight (kg)	Code-No.	Euro R1
1000	2	1 x 18 W	23	258100	898,-
1200	2	1 x 18 W	27	258120	945,-
1400	2	1 x 18 W	31	258140	998,-
1600	3	1 x 18 W	33	258160	1.069,-
1800	3	1 x 36 W	36	258180	1.139,-
2000	4	1 x 58 W	40	258200	1.229,-



Further sizes on request
(Width max. 2400 mm)

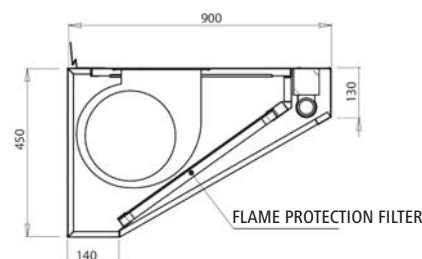
Wall-mounted hoods Series 900 with motor (184 W)

W (mm)	Filter	Light (Quantity + Watt)	Capacity motor (m ³ /h)	Cut-out for motor (squared)	Weight (kg)	Code-No.	Euro R1
1300	2	1 x 18 W	1500	1 (232x208)	37	264130	1.479,-
1400	2	1 x 18 W	1500	1 (232x208)	39	264140	1.519,-
1500	2	1 x 18 W	1500	1 (232x208)	41	264150	1.539,-
1600	3	1 x 18 W	1500	1 (232x208)	42	264160	1.569,-
1700	3	1 x 36 W	1500	1 (232x208)	44	264170	1.598,-
1800	3	1 x 36 W	1500	1 (232x208)	45	264180	1.619,-
2000	4	1 x 58 W	1500	1 (232x208)	49	264200	1.759,-
2200	4	1 x 58 W	1500	1 (232x208)	52	264220	1.849,-

**Wall-mounted
hoods Series 1100
on request**

Wall-mounted hoods Series 900 without motor

W (mm)	Filter	Light (Quantity + Watt)	Weight (kg)	Code-No.	Euro R1
1000	2	1 x 18 W	28	265100	959,-
1200	2	1 x 18 W	30	265120	998,-
1400	2	1 x 18 W	32	265140	1.059,-
1600	3	1 x 18 W	35	265160	1.119,-
1800	3	1 x 36 W	38	265180	1.189,-
2000	4	1 x 58 W	41	265200	1.298,-
2200	4	1 x 58 W	45	265220	1.369,-



Further sizes on request
(Width max. 2400 mm)

Ceiling mounted hoods on request.

DEEP FAT FRYERS



Served crispy and crusty with Bartscher deep fryers.

Golden-yellow French fries, crispy cutlets, crusty pastries or crisp and juicy spring rolls - deep frying enables a fast and delicate food preparation.

We offer the matching device for all applications in versatile deep frying kitchens: from standard side deep fryers to high performance floor mounted equipment. Bartscher deep fryers offer you the perfect equipment for crispy and crusty dishes.

TIPS FOR PERFECT DEEP FRYING

the most gentle methods for food and deep fryers

The following deep-frying recommendations should be followed in order to ensure a healthy, crispy and delicious preparation of fried food and a long useful life of the deep fryer independently of the selected model.

The basket is filled properly

when the food is floating easily.

As a rule of thumb: the food/frying-fat ratio should be 1:10 and not exceed half of the basket filling level.

The perfect temperature

is between 170 and 180 °C. If the fat gets too hot, its durability decreases. If the temperature is too low, too much fat penetrates the food.

The proper deep-frying fat

various consistencies and qualities are available on the market. The use of high-quality semi-liquid or liquid fat pays-off in multiple ways: It improves the food's taste, is easy to handle and highly durable.

Proper care

and observing the hygiene guidelines support a long-lasting and smooth operation of the device. For cleaning, care and operation information, please read the device's instruction manual, in order to ensure best food quality for a long time.

Deep fat fryer "PETIT"*

Body and lid made of stainless steel,
control box made of plastic
1 basin, 1 basket, capacity: 3 litres
Power: 2,0 kW / 230 V 50 Hz 1 NAC
Size: W 220 x D 400 x H 240 mm
Safety thermostat (overheating protection)
Weight: 2,7 kg
GTIN 4015613447223
■ **Code-No. 165103**
■ **Euro 52,-** ■ R2

Substitute basket for deep fat fryer "PETIT", 3L

Size: W 145 x D 265 x H 85 mm
Weight: 0,24 kg
GTIN 4015613662251
■ **Code-No. 165528**
■ **Euro 8,50** ■ R2



Deep fat fryer "MINI II"*

Body and lid made of stainless steel,
control box made of plastic
1 basin, 1 basket, capacity: 4 litres
Power: 2,2 kW / 230 V 50-60 Hz 1 NAC
Size: W 200 x D 400 x H 280 mm
Safety thermostat (overheating protection)
Weight: 3,3 kg
GTIN 4015613392271
■ **Code-No. A165110**
■ **Euro 70,-** ■ R2

Substitute basket for deep fat fryer "MINI", 4L

Size: W 140 x D 270 x H 110 mm
Weight: 0,24 kg
GTIN 4015613658421
■ **Code-No. 165521**
■ **Euro 12,-** ■ R2



Double deep fat fryer "MINI III"*

Body and lids made of stainless steel,
control boxes made of plastic
2 basins, 2 baskets, capacity: 2 x 4 litres
Power: 2 x 2,2 kW / 230 V 50-60 Hz 1 NAC
2 separate sockets required
Size: W 400 x D 400 x H 280 mm
Safety thermostat (overheating protection)
Weight: 6,5 kg
GTIN 4015613392288
■ **Code-No. A165112**
■ **Euro 135,-** ■ R2



*The device is not suitable for continuous commercial use.

*1The device is not suitable for commercial use.

DEEP FAT FRYERS*



Deep fat fryer "SNACK I"*

Body, lid and control box made of stainless steel
1 basin, 1 basket
Capacity: 4 litres
Suitable for frying oil and block grease
Power: 2,0 kW / 230 V 50 Hz 1 NAC
Size: W 220 x D 400 x H 315 mm
Safety thermostat (overheating protection)
Weight: 7 kg
GTIN 4015613662350

■ **Code-No. A162410E**

■ **Euro 129,-** ■ R2



Substitute basket

for deep fat fryer "SNACK", 4L

Size: W 140 x D 230 x H 137 mm
Weight: 0,65 kg
GTIN 4015613658438

■ **Code-No. 165522**

■ **Euro 29,-** ■ R2

Double deep fat fryer "SNACK II"*

Body, lids and control boxes made of stainless steel
2 basins, 2 baskets
Capacity: 2 x 4 litres
Suitable for frying oil and block grease
Power: 2 x 2,0 kW / 230 V 50 Hz 1 NAC
2 separate sockets required
Size: W 435 x D 400 x H 315 mm
Safety thermostat (overheating protection)
Weight: 10,5 kg
GTIN 4015613662374

■ **Code-No. A162412E**

■ **Euro 229,-** ■ R2



Fat disposal container

By means of the safety connection between lid and bucket the lid automatically clicks into place when carried.

- Lid locks during transport
- Cover for outlet, especially safe spout for pouring out
- Safety connection between bucket and lid
- additional heat-protected handle for emptying
- elevated bottom rim with openings for air circulation

Material: Hot dip galvanised steel panel according to DIN EN ISO 1461

Capacity: 12 litres
Diameter: 280 mm
Size: W 355 x D 335 x H 450 mm
Weight: 4,3 kg
GTIN 4015613274096

■ **Code-No. A150460V**

■ **Euro 162,-** ■ R2

✓ This container is only designed for transporting and disposing of old fats.

*The device is not suitable for continuous commercial use.

*1The device is not suitable for commercial use.

Deep fat fryer "SNACK III"*1

Body, lid and control box made of stainless steel

1 basin, 1 basket

Capacity: 8 litres

Suitable for frying oil and block grease

Power: 3,25 kW / 230 V 50 Hz 1 NAC

Size: W 265 x D 430 x H 340 mm

Safety thermostat (overheating protection)

Weight: 7,1 kg

GTIN 4015613662381

■ **Code-No. A162810E**

■ **Euro 165,-** ■ R2



Substitute basket for deep fat fryer "SNACK", 8L

Size: W 190 x D 240 x H 140 mm

Weight: 0,8 kg

GTIN 4015613658445

■ **Code-No. 165523**

■ **Euro 35,-** ■ R2

Double deep fat fryer "SNACK IV"*1

Body, lid and control box stainless steel

2 basins, 2 baskets

Capacity: 2 x 8 litres

Suitable for frying oil and block grease

Power: 2 x 3,25 kW / 230 V 50 Hz 1 NAC

2 separate sockets required

Size: W 550 x D 430 x H 340 mm

Safety thermostat (overheating protection)

Weight: 12,5 kg

GTIN 4015613662398

■ **Code-No. A162812E**

■ **Euro 285,-** ■ R2



Frying fat filter

The frying fat filter is made of special fabric and reliably removes frying and baking remnants.

Can be used up to 190 °C and can be cleaned without difficulties.

Size: W 181 x D 600 x H 155 mm

Weight: 0,91 kg

GTIN 4016098100986

■ **Code-No. A101999**

■ **Euro 159,-** ■ R2

Substitute filter

Weight: 0,1 kg

GTIN 4016098100979

■ **Code-No. A101901**

■ **Euro 79,-** ■ R2



*1The device is not suitable for commercial use.

DEEP FAT FRYERS

✓ Be it fried fish or frikandeln - The extra long basin makes frying, of long-shaped fried food in particular, very easy.



Deep fat fryer "SNACK XL" Plus with oil drain tap

Material: CNS 18/10
1 basin, basin size: W 180 x D 400 x H 200 mm
Basin capacity: 8 litres
1 basket, basket size: W 150 x D 320 x H 120 mm
Basket capacity: 5,7 litres
Temperature range: 50 °C to 190 °C
Cold zone
Safety thermostat
Control box with heating element, detachable
Drain tap with bayonet cap, detachable
ON/OFF switch
Control lamp: heating, operational
Power: 3,4 kW / 230 V 50/60 Hz
Size: W 245 x D 720 x H 470 mm
Weight: 8 kg
GTIN 4015613687018
| Code-No. 165530
| Euro 449,- | R2

Substitute basket for deep fat fryer "SNACK XL", 8L

Size: W 150 x D 320 x H 120 mm
Weight: 0,82 kg
GTIN 4015613658858
| Code-No. 165527
| Euro 53,- | R2



Melting block grease

Deep fat fryer "IMBISS I" with oil drain tap

Body, lid and control box made of chrome nickel steel
1 basin, deep-drawn, 1 basket, capacity: 8 litres
Suitable for frying oil and block grease
Power: 3,25 kW / 230 V 50 Hz 1 NAC
Size: W 290 x D 550 x H 410 mm
with safety thermostat
Weight: 10 kg
GTIN 4015613662404
| Code-No. A150307
| Euro 285,- | R2

Substitute basket for deep fat fryer "IMBISS", 8L

Size: W 195 x D 290 x H 145 mm
Weight: 0,8 kg
GTIN 4015613658452
| Code-No. 165524
| Euro 45,- | R2



Melting block grease

Double deep fat fryer "IMBISS II" with oil drain tap

Body, lids and control box made of chrome nickel steel
2 basins, deep-drawn, 2 baskets, capacity: 2 x 8 litres
Suitable for frying oil and block grease
Power: 2 x 3,25 kW / 230 V 50 Hz 1 NAC
2 separate sockets required
Size: W 580 x D 550 x H 410 mm
with safety thermostat
Weight: 22 kg
GTIN 4015613662411
| Code-No. A150407
| Euro 475,- | R2



The high-performance induction technology ensures that the temperature is set ideally - permanently. All food is fried in the deep fat fryer very precisely thereby ensuring an optimum result.

Induction deep fat fryer 8L with oil drain tap

Material: stainless steel
 Heating element: induction coil
 1 basin, basin size: W 238 x D 300 x H 205 mm
 Basin capacity: 8 litres
 1 basket, basket size: W 180 x D 215 x H 140 mm
 Temperature range: 60 °C to 190 °C
 Safety thermostat
 On/Off switch
 Control lamp: heating control lamp, keeping-warm
 Power: 3,5 kW / 220-240 V 50 Hz
 Size: W 290 x D 480 x H 515 mm
 Including: 1 lid, 1 perforated metal cover
 Weight: 10,4 kg
 GTIN 4015613680187
Code-No. 162913
Euro 429,- | R2



Substitute basket for induction deep fat fryer 8L

Size: W 180 x D 215 x H 140 mm
 Weight: 0,7 kg
 GTIN 4015613685205
Code-No. 162917
Euro 39,- | R2

Induction deep fat fryer 2x8L with oil drain tap

Material: stainless steel
 Heating element: induction coil
 2 basins, basin size: W 238 x D 300 x H 205 mm
 Basin capacity: 2 x 8 litres
 2 baskets, basket size: W 180 x D 215 x H 140 mm
 Temperature range: 60 °C to 190 °C
 Safety thermostat
 On/Off switch
 Control lamp: heating control lamp, keeping-warm
 2 separate sockets required
 Power: 2 x 3,5 kW / 220-240 V 50 Hz
 Size: W 580 x D 480 x H 515 mm
 Including: 2 lids, 2 perforated metal covers
 Weight: 19 kg
 GTIN 4015613680194
Code-No. 162914
Euro 819,- | R2



DEEP FAT FRYERS



Deep fat fryer "Imbiss PRO" with oil drain tap

Powerful heavy deep fat fryer for professional use.
 Body, lid and control panel made of chrome nickel steel
 1 basin: 9,7 liters, 1 basket included
 Basket size: W 250 x D 290 x H 145 mm
 Stainless steel heating elements
 Cold zone
 Safety thermostat (overheating protection)
 Power: 8,1 kW / 400 V 50 Hz 3 NAC
 Size: W 410 x D 500 x H 380 mm
 Weight: 12,7 kg
 GTIN 4015613535104
Code-No. 162500
Euro 469,- R2

Substitute basket for deep fat fryer "Imbiss PRO", 9,7L

W 250 x D 290 x H 145 mm
 Weight: 0,87 kg
 GTIN 4015613658469
Code-No. 165525
Euro 39,- R2



Deep fat fryer "Professional" with oil drain tap

Body, lids and control box made of chrome nickel steel
 1 basin, 1 basket, capacity: 10 litres
 Basket size: W 300 x D 240 x H 120 mm
 Stainless steel heating elements
 Cold zone
 Safety thermostat (overheating protection)
 Power: 8,1 kW / 400 V 50-60 Hz 3 NAC
 Size: W 390 x D 450 x H 375 mm
 Weight: 11,5 kg
 GTIN 4015613494098
Code-No. 162900
Euro 559,- R2

Substitute basket for deep fat fryer "Professional", 10L, large

Size: W 300 x D 240 x H 120 mm
 Weight: 0,95 kg
 GTIN 4015613658865
Code-No. 162906
Euro 52,- R2

Substitute basket for deep fat fryer "Professional", 10L, small

Size: W 120 x D 233 x H 100 mm
 Weight: 0,59 kg
 GTIN 4015613658872
Code-No. 162912
Euro 39,- R2

Two baskets are required for one basin.

Double deep fat fryer "Professional II" with oil drain tap

The double deep fat fryer with its two large fryer baskets is perfectly suitable for professional application in peak periods.

Body, lids and control box made of chrome nickel

2 basins each 10 litres

2 baskets, basket size: W 300 x D 240 x H 120 mm

Stainless steel heating elements

Cold zone

Safety thermostat (overheating protection)

Power: 16,2 kW / 400 V 50-60 Hz 3 NAC

Size: W 750 x D 450 x H 375 mm

Weight: 21,8 kg

GTIN 4015613536798

■ **Code-No. 162910**

■ **Euro 1.029,-** ■ R2



Carp, plaice or eel - The deep fat fryer with extra large basin is designed for frying particularly large dishes. The large size of the baskets is particularly suitable for prawns, crabs as well as battered vegetables, pizzas or bakery products such as donuts, funnel cake or beignets.

Deep fat fryer 50L with oil drain tap

Material: stainless steel

Stainless steel heating element, can be removed

1 basin, basin size:

W 497 x D 397 x H 300 mm, rounded corners

Basin capacity: 50 litres

2 baskets, basket size:

1 x W 460 x D 305 x H 60 mm, 1 x W 420 x D 305 x H 90 mm

Temperature range: 0 °C to 190 °C

Cold zone

Safety thermostat

On/Off switch

Control lamps: On/Off, heat-up

Outlet tap with safety device

Power: 15 kW / 400 V 50 Hz

Size: W 650 x D 630 x H 460 mm

Weight: 26,6 kg

GTIN 4015613610849

■ **Code-No. 162550**

■ **Euro 1.398,-** ■ R2



Basket 50L-60

Material: CNS 18/10

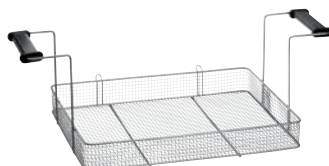
Size: W 460 x D 305 x H 60 mm

Weight: 3,4 kg

GTIN 4015613686608

■ **Code-No. 162551**

■ **Euro 59,-** ■ R2



Basket 50L-90

Material: CNS 18/10

Size: W 420 x D 305 x H 90 mm

Weight: 3,8 kg

GTIN 4015613686615

■ **Code-No. 162552**

■ **Euro 79,-** ■ R2





Rice cooker 1,8L SD*

Cooking rice, steaming vegetables, fish and meat or keeping food warm - the extensive array of accessories makes this rice cooker a multi-purpose unit with added advantages.

Material: stainless steel, plastic

Inner pot: non-stick coating

Capacity: 1,8 litres

Production quantity rice: 2 - 10 persons

Functions: cooking, steaming, keeping warm

Control lamps: cooking, keeping warm

Power: 0,7 kW / 230 V 50/60 Hz

Size: W 290 x D 262 x H 293 mm

Including: 1 measuring cup, 1 rice spoon, 1 steaming insert

Weight: 2,72 kg

GTIN 4015613672199

Code-No. 150528

Euro 45,- | R2



Rice cooker 8L

Stainless steel body, extra large handles

Inner pot non-stick coated, heat resistant

with all-around keep-warm function

Silicon mat as scorch-protection

Capacity: 8 litres

Production quantity rice: 25 - 40 persons

Power: 1,95 kW / 230 V 50/60 Hz

Size: Ø 320 mm, height 350 mm

Includes: measuring cup + rice spoon + stirring spoon

Weight: 11 kg

GTIN 4015613405698

Code-No. A150513

Euro 198,- | R2



Rice cooker 12L

Rice cooker as XXL version

Stainless steel body

Inner pot non-stick coated, heat resistant

Silicon mat as scorch-protection

Capacity: 12 litres

Production quantity rice: 40 - 60 persons

Power: 2,85 kW / 230 V 50/60 Hz

Size: Ø 465 mm, height 400 mm

Includes: measuring cup + rice spoon + stirring spoon

Weight: 15,7 kg

GTIN 4015613666396

Code-No. 150529

Euro 319,- | R2

*The device is not suitable for continuous commercial use.

Rice warmer with surround heating

Stainless steel body, extra large handles
Inner pot: non stick coating, heat resistant
All-around keep-warm function
Capacity: 8,5 kg of rice - boiled
Power: 110 W / 230 V 50/60 Hz
Size: Ø 395 mm, height 372 mm
Weight: 7,9 kg
Including rice spoon + stirring spoon
GTIN 4015613396286

■ **Code-No. A150512**

■ **Euro 189,-** ■ R2



Pasta cooker "SNACK"

Stainless steel
Basin size: W 240 x D 300 x H 200 mm
Basin capacity: 7 litres
Temperature range up to 110 °C
Power: 3,4 kW / 230 V 50 Hz
Size: W 305 x D 410 x H 315 mm
1 basket included, 210 x 235 x 100 mm
Weight: 6,75 kg
GTIN 4015613584171

■ **Code-No. 132260**

■ **Euro 389,-** ■ R2

Substitute basket for pasta cooker "SNACK", 7L, small

Basket size: W 100 x D 138 x H 135 mm
Weight: 0,29 kg
GTIN 4015613584225

■ **Code-No. 132261**

■ **Euro 39,-** ■ R2

Substitute basket for pasta cooker "SNACK", 7L, large

Basket size: W 210 x D 235 x H 100 mm
Weight: 0,69 kg
GTIN 4015613585666

■ **Code-No. 132262**

■ **Euro 89,-** ■ R2



Pasta-Station

Pasta freshly prepared by portion

CNS 18/10
4 baskets, capacity: 1 litre each
Cooking time for each basket adjustable with an acoustic signal
Basin capacity: 8 litres
Water connection R1/2"
Water inlet by means of selector switch
Height adjustable feet, 15 mm
Power: 3,2 kW / 230 V 50 Hz
Size: W 520 x D 340 x H 600 mm
4 baskets included
Weight: 24 kg
GTIN 4015613458311

■ **Code-No. 132250**

■ **Euro 1.679,-** ■ R2

Substitute basket for Pasta-Station, 1L

Basket size: W 65 x D 185 x H 130 mm
Weight: 0,41 kg
GTIN 4015613658889

■ **Code-No. 158613**

■ **Euro 39,-** ■ R2



MULTI PANS*

Ø 41 cm



Multi pan*

Non-stick coating
Diameter: outer 41 cm / inner 38 cm
Total height: 16,5 cm
Depth: 4 cm / approx. 4 litres
Power: 1,5 kW / 230 V 50 Hz
Weight: 3,25 kg
Glass lid and spatula included
GTIN 4015613418629
■ **Code-No. A150114G**
■ **Euro 39,-** ■ R2

Ø 41 cm
EXTRA DEEP
Depth: 8 cm



Multi pan "GRANDE"*

Non-stick coating
Diameter: outer 41 cm / inner 38 cm
Total height: 20 cm
Depth: 8 cm / approx. 8 litres
Power: 1,5 kW / 230 V 50 Hz
Weight: 3,65 kg
Glass lid included
GTIN 4015613419688
■ **Code-No. A150118G**
■ **Euro 45,-** ■ R2

Ø 55 cm



Multi pan*

Non-stick coating
Diameter: outer 55 cm / inner 51,5 cm
Total height: 18 cm
Depth: 5,0 cm / approx. 10 litres
Power: 1,6 kW / 230 V 50 Hz
Weight: 4,75 kg
Stainless steel lid with glass window included
GTIN 4015613363752
■ **Code-No. A150155**
■ **Euro 85,-** ■ R2

EXTRA DEEP
Depth: 8 cm



Multi pan "40x30"*

Non-stick coating
Internal dimensions: W 370 x D 285 x H 80 mm,
capacity: approx. 7,5 litres
Power: 1,5 kW / 230 V 50 Hz
Size: W 490 x D 310 x H 195 mm
Weight: 3,2 kg
Glass lid included
GTIN 4015613505169
■ **Code-No. 150340**
■ **Euro 45,-** ■ R2

*The device is not suitable for continuous commercial use.



Grill Plates*

For a healthy and careful preparation of fish, meat or vegetables using little fat.

The food is prepared directly on the cooking surface - perfectly suited for front-cooking.

Grill plate GP1200*

Cooking surface, smooth

Stainless steel body with side handles
Cooking surface SCHOTT CERAN®: W 385 x D 285 mm
Heating surface: W 310 x D 190 mm
Lowered cooking surface with drip tray for easy cleaning
Temperature adjustment: infinitely variable by knob operation
Temperature range: 50 °C to max. 250 °C
Electronic overheating protection
Power: 1,2 kW / 220-240 V 50 Hz
Size: W 640 x D 365 x H 63 mm
Scraper included
Weight: 4,1 kg
GTIN 4015613534817
Code-No. 104905
Euro 129,- | R2



Grill plate GP1200*

Cooking surface, grooved

Stainless steel body with side handles
Cooking surface SCHOTT CERAN®: W 385 x D 285 mm
Heating surface: W 310 x D 190 mm
Lowered cooking surface with drip tray for easy cleaning
Temperature adjustment: infinitely variable by knob operation
Temperature range: 50 °C to max. 250 °C
Electronic overheating protection
Power: 1,2 kW / 220-240 V 50 Hz
Size: W 640 x D 365 x H 63 mm
Scraper included
Weight: 4,3 kg
GTIN 4015613638645
Code-No. 104902
Euro 139,- | R2



Backsplash GP1200

A clean thing: backsplash fitting the Bartscher grill plates GP1200.
Simply fold apart the pre-assembled side part and place the backsplash on the grill plate. The additionally delivered grid can be used to keep cooked food hot.

Stainless steel
Size: W 385 x D 330 x H 73 mm
Grid included, size: W 380 x D 118 mm
Weight: 0,7 kg
GTIN 4015613607702
Code-No. 104010
Euro 29,- | R2



*The device is not suitable for continuous commercial use.

GRILL PLATES



Grill plate GP2511GN*

Multitasking: grilling and keeping warm at the same time with a single device. Full-surface grilling on 1/1 GN or grilling on 2/3 GN combined with a gentle food warming function on 1/3 GN.



Grill plate GP2511GN*

Stainless steel body with side handles

Cooking surface: W 500 x D 260 mm (also suitable for 1/1 GN containers)

SCHOTT CERAN® surface: W 530 x D 330 mm

Drip tray, removable for easy cleaning

Temperature adjustment: infinitely variable by knob operation

Temperature range:

- grilling from 80 °C to max. 300 °C

- food warming at 100 °C

(directly on the cooking surface or in a GN container)

Applications:

- grilling on 1/1 GN

- grilling on 2/3 GN + food warming on 1/3 GN

Electronic overheating protection

Power: 2,5 kW / 220-240 V 50/60 Hz

Size: W 655 x D 415 x H 86 mm

Weight: 7,9 kg

GTIN 4015613649788

■ **Code-No. 104919**

■ **Euro 349,-** ■ R2



Grill plate GP2500

For a healthy and careful preparation of fish, meat or vegetables using little fat.

The food is prepared directly on the cooking surface- perfectly suited for front-cooking.



Grill plate GP2500

Device made of chromium nickel steel 18/10

Cooking surface: glass W 395 x D 535 mm

Heating surface: W 290 x D 450 mm

3-sided splash guard

Drip tray for easy cleaning

Temperature adjustment: adjustable over 5 power settings

Temperature range: 50 °C to max. 300 °C

Electronic overheating protection

Power: 2,5 kW / 230 V 50 Hz

Size: W 420 x D 605 x H 175 mm

Weight: 10,1 kg

GTIN 4015613545042

■ **Code-No. 370030**

■ **Euro 689,-** ■ R2

*The device is not suitable for continuous commercial use.



Contact grills

- ✓ Robust devices made of stainless steel
- ✓ Grill plates made of cast iron for ideal heat transfer
- ✓ Thermostat adjustable from 50 °C to 300 °C
- ✓ Heating indicator light
- ✓ Operating light ON/OFF
- ✓ Fat collecting pan
- ✓ Cleaning brush included

Contact grill

Top grill plate: W 214 x D 214 mm
 Bottom grill plate: W 220 x D 235 mm
 Power: 1,8 kW / 230 V 50 Hz
 Size: W 290 x D 395 x H 210 mm

Grill plates grooved

Weight: 12,726 kg
 GTIN 4015613385617
Code-No. A150670
Euro 239,- | R2

Grill plates plain

Weight: 12,668 kg
 GTIN 4015613391380
Code-No. A150669
Euro 239,- | R2

Grill plate top grooved, bottom plain

Weight: 13 kg
 GTIN 4015613391656
Code-No. A150668
Euro 239,- | R2

Double contact grill

Top grill plates each: W 215 x D 215 mm
 Bottom grill plate: W 470 x D 230 mm
 2 separate thermostats
 Power: 3,6 kW / 230 V 50/60 Hz
 Size: W 570 x D 395 x H 210 mm

Grill plates grooved

Weight: 25,95 kg
 GTIN 4015613385624
Code-No. A150671
Euro 439,- | R2

Grill plates plain

Weight: 23,50 kg
 GTIN 4015613391397
Code-No. A150672
Euro 439,- | R2

Grill plates: top grooved, bottom plain

Weight: 23,25 kg
 GTIN 4015613391403
Code-No. A150673
Euro 439,- | R2



Cooking paper 1/2 GN

Size of cooking paper: W 330 x D 270 mm
Order quantity unit: Carton with 12 One-Up Dispensers with 100 pcs. cooking paper each
 Weight: 4,38 kg
 GTIN 4015613587110
Code-No. 150678
Euro 79,- | R2



CONTACT GRILLS



Contact grills "Panini"

Contact grills are useful and versatile, ideal for snack preparation and the warming of pita bread etc.

- ✓ Robust devices made of stainless steel
- ✓ Grill plates made of cast iron for ideal heat transfer
- ✓ Thermostat adjustable from 50 °C to 300 °C
- ✓ Heating indicator light
- ✓ Operating light ON/OFF
- ✓ Fat collecting pan
- ✓ Cleaning brush included



Contact grill "Panini" large grilling surface

Top grill plate: W 335 x D 220 mm
Bottom grill plate: W 335 x D 230 mm
Power: 2,2 kW / 230 V 50/60 Hz
Size: W 410 x D 370 x H 200 mm
Weight: 19 kg

Grill plates grooved

GTIN 4015613415000

Code-No. A150674

Euro 289,- | R2

Grill plates plain

GTIN 4015613606750

Code-No. A150679

Euro 289,- | R2

Grill plates: top grooved, bottom plain

GTIN 4015613486833

Code-No. A150676

Euro 289,- | R2



Contact grill "Panini" 1RDIG

Grill plates grooved

6 programs to choose from to allow times to be down to the second. An acoustic signal indicates the end of the grilling time.

Programming: time (6 programs to choose from)

Timer

Digital display

Audible signal when the time expires

Top grill plate: W 340 x D 220 mm

Bottom grill plate: W 360 x D 230 mm

Power: 2,2 kW / 230 V 50/60 Hz

Size: W 410 x D 400 x H 200 mm

Weight: 19 kg

GTIN 4015613624679

Code-No. A150684

Euro 449,- | R2



Cooking paper 1/2 GN

Size of cooking paper: W 330 x D 270 mm

Order quantity unit:

Carton with 12 One-Up Dispensers with 100 pcs. cooking paper each

Weight: 4,38 kg

GTIN 4015613587110

Code-No. 150678

Euro 79,- | R2

Contact grill VP3000

Gently grilling and heating of food sensitive to pressure, for example pita bread. The upper grill plate is variably height adjustable.

Stainless steel

Grill plates made of cast iron, grooved, W 330 x D 300 mm

Thermostat adjustable from 100 °C to 300 °C

The limit stop of the upper plate is adjustable, for different heights of food

Heating indicator light

Operating light ON/OFF

Fat collecting pan

Power: 3 kW / 230 V 50/60 Hz

Size: W 380 x D 470 x H 240/550 mm

Weight: 26 kg

GTIN 4015613661698

■ Code-No. A150685

■ Euro 489,- ■ R2



Contact grill 2500 1R

✓ Grill surface size: 360 x 270 mm

✓ Digital display for programming and storing the time

Contact grill 2500 1R

Material: stainless steel

Grill plate material: cast iron

Grill surface type: grooved

Grill surface size: 360 x 270 mm

Temperature range: 100 °C to 300 °C

Temperature control: thermostat

Digital display for programming and storing the time

Timer

Degree of protection: IP23

Fat collection container

ON/OFF switch with indicator light

Heating indicator light

Power: 2,5 kW / 220-230 V 50/60 Hz

Size: W 400 x D 485 x H 285/600 mm

Weight: 25,4 kg

Including: cleaning scraper

GTIN 4015613674308

■ Code-No. A150691

■ Euro 519,- ■ R2



Multi-fryer 300

Stainless steel

Grill surface made of steel: W 325 x D 535 mm, circumferential welded backsplash, height 60 mm

Temperature range: 50 °C to 300 °C

Drain tap with bayonet lock

Heating indicator light

Power: 3 kW / 230 V 50-60 Hz

Size: W 330 x D 580 x H 300 mm

Including sealing plug

Weight: 23,8 kg

GTIN 4015613653488

■ Code-No. 370205

■ Euro 679,- ■ R2



GRIDDLE PLATES



Electric griddle plate GDP 320E, plain

CNS 18/10
Roasting surface: steel, plain, size: W 320 x D 480 mm
Thermostat for constant operating temperature between 50 °C and 300 °C
Heating control light
Thermostatically controlled shut-down
4 plastic feet, height-adjustable
Power: 3 kW / 230 V 50 Hz
Size: W 325 x D 580 x H 310 mm
Cleaning scraper included
Weight: 22 kg
GTIN 4015613370545
■ **Code-No. A370031**
■ **Euro 398,-** ■ R2



Electric griddle plate GDP 320E, grooved

CNS 18/10
Roasting surface: steel, grooved, size: W 320 x D 480 mm
Thermostat for constant operating temperature between 50 °C and 300 °C
Heating control light
Thermostatically controlled shut-down
4 plastic feet, height-adjustable
Power: 3,0 kW / 230 V 50 Hz
Size: W 325 x D 580 x H 310 mm
Cleaning scraper included
Weight: 21,15 kg
GTIN 4015613610894
■ **Code-No. 370035**
■ **Euro 459,-** ■ R2



✓ This grill attachment turns your griddle plate into a contact grill

Grill attachment GDP E

Material: stainless steel
Roasting surface, plain: non-stick foil, exchangeable
Suitable for electric griddle plates GDP 320E / GDP 650E
Temperature range: 50 °C to 220 °C
Total height with griddle plate: 490 mm, open 810 mm
Power: 3 kW / 230 V 50 Hz
Size: W 325 x D 480 x H 665 mm
Weight: 18 kg
GTIN 4015613633282
■ **Code-No. 370100**
■ **Euro 575,-** ■ R2

Non-stick foil GDP E

GTIN 4015613639802
■ **Code-No. 370101**
■ **Euro 33,-** ■ R2



Gas griddle plate GDP 320G, plain

CNS 18/10
Roasting surface: steel, plain, size: W 320 x D 480 mm
4 plastic feet, height-adjustable
Power: gas 4 kW
Size: W 325 x D 580 x H 310 mm
Cleaning scraper included
Preset to natural gas H, propane jets are enclosed
Weight: 24 kg
GTIN 4015613390932
■ **Code-No. A3700331**
■ **Euro 498,-** ■ R2

Electric griddle plate GDP 650E, plain

CNS 18/10
Roasting surface: steel, plain, size: W 650 x D 480 mm
Heating zones: 2, separately controllable
Thermostat for constant operating temperature between 50 °C and 300 °C
Heating control light
Thermostatically controlled shut-down
4 plastic feet, height-adjustable
Power: 6 kW / 400 V 50 Hz 2 NAC
Size: W 660 x D 580 x H 310 mm
Cleaning scraper included
Weight: 41 kg
GTIN 4015613370552
Code-No. A370032
Euro 615,- | R2



Electric griddle plate GDP 650E, plain/grooved

CNS 18/10
Roasting surface: steel, 1/2 grooved, 1/2 plain, size: W 650 x D 480 mm
Heating zones: 2, separately controllable
Thermostat for constant operating temperature between 50 °C and 300 °C
Heating control light
Thermostatically controlled shut-down
4 plastic feet, height-adjustable
Power: 6 kW / 400 V 50 Hz 2 NAC
Size: W 660 x D 580 x H 310 mm
2 cleaning scrapers included
Weight: 40 kg
GTIN 4015613610931
Code-No. 370036
Euro 719,- | R2



Gas griddle plate GDP 650G, plain

CNS 18/10
Roasting surface: steel, plain, size: W 650 x D 480 mm
Heating zones: 2, separately controllable
4 plastic feet, height-adjustable
Power: gas 8 kW
Size: W 660 x D 580 x H 310 mm
Cleaning scraper included
Preset to natural gas H, propane jets are enclosed
Weight: 44,55 kg
GTIN 4015613390949
Code-No. A3700341
Euro 839,- | R2



Electric griddle plate GDP 980E, plain

CNS 18/10
Roasting surface: steel, plain, size: W 980 x D 480 mm
Heating zones: 3, separately controllable
Thermostat for constant operating temperature between 50 °C and 300 °C
Heating control light
Thermostatically controlled shut-down
4 plastic feet, height-adjustable
Power: 9 kW / 400 V 50 Hz 3 NAC
Size: W 990 x D 580 x H 310 mm
Cleaning scraper included
Weight: 68,6 kg
GTIN 4015613676548
Code-No. A370039
Euro 998,- | R2





Cooking station KST3240 Plus

Optimised mobile cooking station for a professional front-of-house cooking presentation. From an induction cooker with 230 V through to a solid griddle plate of the series 650 with 400 V – With up to 3 table top devices extremely flexible in the catering, event and front-cooking fields.



Delivery without electric devices

Cooking station KST3240 Plus

Material: CNS 18/10

With glass top

Size of glass top: W 1475 x D 740 x H 345 mm

Glass top design operator side: Open

Fan regulation: 4-level

Number of niches: 1

Equipped with:

- Storage compartment below the setting niches, size: W 1200 x D 600 x H 150 mm

- 4 GN containers 1/9 GN, 100 mm deep for oils, sauces, cooking cutlery

- Integrated ventilation with labyrinth filter

Flame protection filter: Type A

Material filter: stainless steel

Number of filters: 3

Lighting:

- LED

- On the splash guard

Castors: 4 swivel castors, with brake

ON/OFF switch

Control lamp: On/off

Equipment connection: 3 NAC

Power: 24 kW / 400 V 50 Hz

Size: W 1520 x D 770 x H 1263 mm

Weight: 144,6 kg

GTIN 4015613697093

■ **Code-No. 107290**

■ **Euro 9.998,-** ■ R1

Zeolite filter KST3240 Plus

Material: zeolite

Size: W 460 x D 377 x H 20 mm

Weight: 3,74 kg

GTIN 4015613692326

■ **Code-No. 107274**

■ **Euro 198,-** ■ R1

Carbon filter KST3240 Plus

Material: activated carbon

Size: W 1120 x D 445 x H 10 mm

Weight: 0,21 kg

GTIN 4015613681634

■ **Code-No. 107273**

■ **Euro 35,-** ■ R1



For comfortable cooking at a continuous working height with different devices in the cooking station KST3240 Plus.



Pedestal 100 KST3240 Plus

For comfortable cooking at a continuous working height with different devices in the cooking station KST3240 Plus.

Material: CNS 18/10

Size: W 400 x D 595 x H 100 mm

Weight: 3,08 kg

GTIN 4015613682549

■ **Code-No. 107276**

■ **Euro 179,-** ■ R1



Pedestal 200 KST3240 Plus

For comfortable cooking at a continuous working height with different devices in the cooking station KST3240 Plus.

Material: CNS 18/10

Size: W 400 x D 595 x H 200 mm

Weight: 7,37 kg

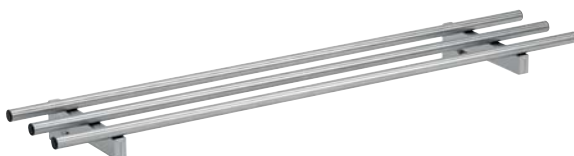
GTIN 4015613684659

■ **Code-No. 107277**

■ **Euro 349,-** ■ R1



- ✓ Customer-friendly tray slide
- ✓ Practical side work surface



Tray slide KST3240 Plus

Customer-friendly tray slide matching the cooking station KST3240 Plus.

Material: CNS 18/10

Including: Attachment material

Size: W 1490 x D 345 x H 130 mm

Weight: 4,4 kg

GTIN 4015613695334

■ **Code-No. 107278**

■ **Euro 419,-** ■ R1



Side table KST3240 Plus

Practical side work surface matching the cooking station 3240 Plus.

Material: CNS 18/10

Assembly side:

- Left

- Right

Including: Attachment material

Size: W 700 x D 350 x H 80 mm

Weight: 4 kg

GTIN 4015613695341

■ **Code-No. 107279**

■ **Euro 529,-** ■ R1

COOKING STATION



The following Bartscher devices can be used with the cooking station:

Without pedestal – 2 devices

Electric cooker, 4 plates – series 600 Imbiss, code-no. 131734
 Electric cooker, 4 fields – series 600 Imbiss, code-no. 131850
 Griddle plate, smooth, width 600 mm – series 600 Imbiss, code-no. 132125
 Bain marie, 1 x 1/1 GN + 2 x 1/4 GN – series 600 Imbiss, code-no. 131770

Without pedestal – 3 devices

Electric cooker, 2 plates – series 600 Imbiss, code-no. 131722
 Electric cooker, 2 fields – series 600 Imbiss, code-no. 131800
 Griddle plate, smooth, width 400 mm – series 600 Imbiss, code-no. 132115
 Bain marie, 3 x 1/4 GN – series 600 Imbiss, code-no. 131760
 Electric cooker, 2 plates – series 650 Snack, code-no. 115006¹
 Bain marie 1/1 GN, width 400 mm – series 650 Snack, code-no. 115121¹
 Griddle plate, smooth, width 400 mm – series 650 Snack, code-no. 115118¹
 Deep fat fryer, width 400 mm – series 650 Snack, code-no. 115214¹
 Neutral element, width 400 mm – series 650 Snack, code-no. 115117¹
 Griddle plate GDP 320E, smooth, code-no. A370031
 Griddle plate GDP 320E, grooved, code-no. 370035
 Multi-fryer 300, code-no. 370205

¹Available on request

With pedestal 100 KST3240 Plus – 3 devices

Table top induction wok IW 35 PRO, code-no. 105832
 Table top induction wok, code-no. 105840
 Table top induction wok, code-no. A105935
 Table top induction wok, code-no. A105936

With pedestal 200 KST3240 Plus – 3 devices

Electric cooker, code-no. 104904
 Electric cooker, code-no. 104906
 Induction cooker IK 30TC, code-no. 105932
 Induction cooker IK 30TCS, code-no. 105932S
 Induction cooker IK 35TC, code-no. 105843
 Induction cooker IK 35TCS, code-no. 105843S
 Induction cooker IK 35SK, code-no. 105837
 Table top induction stove, code-no. A105942
 Table top induction stove, code-no. 105984
 Table top induction stove, code-no. A105946
 Table top induction stove, code-no. A105948
 Table top induction wok IW 35, code-no. 105983



Delivery without electric devices, pedestals, tray slide, side table



FAST, SAFE AND CONVENIENT COOKING WITH INDUCTION

Induction uses magnetic heat generated directly in the bottom of the pot.

An induction coil is located below the glass-ceramic surface of an induction cooker. The activated coil generates a magnetic field that heats the pot's base.

In contrast to other oven types, this method only heats up the pot or pan while the oven remains cold.

Cooking on induction cookers requires cookware featuring a base made of magnetic metal.

MORE TIME SAVINGS

Boiling time of 2 litres of water from 15 °C to 90 °C*:

Glass ceramic cooker	approx. 10 min.*
Gas cooking zone	approx. 7 min.*
Induction cooker	approx. 3-4 min.*

ADVANTAGE OVERVIEW

- 1 **IMMEDIATELY HOT** even faster and cleaner than gas - no warming-up time
- 2 **ENERGY SAVINGS** of up to 80 percent
- 3 **REDUCED BURNING RISK**, as the cooker gets less hot and cools down faster
- 4 **EASY TO CLEAN** - no more stoving of e.g. milk or sugar
- 5 **INCREASED SAFETY** - through pot detection

* Values are estimated and depend on the pot and pan specifications as well as the ambient temperature.

Subject to technical modifications and errors.

INDUCTION COOKERS*



Induction cooker IK 18*

Material: stainless steel, plastic
 Material hob: glass
 Size of glass hob: W 293 x D 245 mm
 Diameter hob: 230 mm
 Output hob max.: 1800 W
 Number of power levels: 10
 Temperature range: 60 °C to 240 °C
 Number of temperature levels: 10
 Intervals temperature setting: 20 °C
 Time setting: 5 - 180 minutes
 Pan detector
 Timer
 Digital display
 Overheating protection
 ON/OFF switch
 Power: 1,8 kW / 220-240 V 50/60 Hz
 Size: W 320 x D 345 x H 70 mm
 Weight: 2,7 kg
 GTIN 4015613673394
Code-No. 105824
Euro 95,- | R2



Induction cooker IK 20*

Glass hob, plastic body
 Timer
 Digital display
 10 power levels (1100 - 2000 W)
 10-level temperature setting
 Temperature range: 60 °C to 240 °C
 Power: 2,0 kW / 230 V 50 Hz
 Electronic overheating protection
 Size: W 285 x D 340 x H 60 mm
 Weight: 2,45 kg
 GTIN 4015613504834
Code-No. 105820
Euro 69,- | R2



Induction cooker IK 20TC*

Easy to use for an efficient workflow
- slide function for setting, time, power and temperature.

Glass hob, stainless steel body
 Touch control panel with digital display
 Timer
 Pan detector
 8 power levels (500 - 2000 W)
 8-level temperature setting
 Temperature range: 60 °C to 240 °C
 Power: 2,0 kW / 230 V 50 Hz
 Electronic overheating protection
 Size: W 330 x D 400 x H 63 mm
 Weight: 3,4 kg
 GTIN 4015613633381
Code-No. 105848
Euro 139,- | R2

*The device is not suitable for continuous commercial use.

Induction cooker IK 27TC*

Material: stainless steel
 Cooking surface: glass, W 285 x D 275 mm
 1 hob, pot size: 120 - 260 mm
 Adjustment of power, temperature, time
 Touch control panel with digital display
 Power levels: 10
 Temperature range: 60 °C to 240 °C
 Temperature control: 10 levels
 Timer up to: 180 minutes
 Interval timer: 1 / 10 minutes
 Timer
 Pan detector
 Overheating protection
 Power: 2,7 kW / 230 V 50 Hz
 Size: W 340 x D 425 x H 75 mm
 Weight: 4,75 kg
 GTIN 4015613666006
Code-No. 105927
Euro 185,- | R2



Induction cooker IK 30S-EB*

Installable, space saving induction cooker with 2 cooking zones one behind the other and a full length SCHOTT CERAN® surface.

SCHOTT CERAN® hob, plastic body
 2 plates, separately controllable
 Touch control panel with digital display
 Digital timer
 8 power levels: Total power 3000 W / Power of the plates during separate operation: front 1300 W / back 1800 W
 Power: 3,0 kW / 230 V 50 Hz
 Electronic overheating protection
 Size: W 290 x D 510 x H 83 mm
 Weight: 4,5 kg
 GTIN 4015613607061
Code-No. 1059365
Euro 209,- | R2



- ✓ Installable, space saving induction cooker
- ✓ Also usable as a counter top device

Induction cooker IK 30TC*

Glass hob, stainless steel body
 Touch control panel with digital display
 Timer
 10 power levels (400 - 3000 W)
 10-level temperature setting
 Temperature range: 60 °C to 240 °C
 Power: 3,0 kW / 230 V 50 Hz
 Electronic overheating protection
 Size: W 330 x D 415 x H 100 mm
 Weight: 5 kg
 GTIN 4015613529080
Code-No. 105932
Euro 225,- | R2

Induction cooker IK 30TCS*

same as model IK 30TC, except
SCHOTT CERAN® hob
 Weight: 7,1 kg
 GTIN 4015613529097
Code-No. 1059325
Euro 259,- | R2



*The device is not suitable for continuous commercial use.

INDUCTION COOKERS*



1 x 2000 W
1 x 1500 W

Induction cooker IK 35dp*

2 plates - separately controllable
SCHOTT CERAN® hob, plastic body
Digital display
Digital timer
Time setting up to 180 minutes, with 5 minutes intervals
10 power levels (500 - 2000 W / 600 - 1500 W)
10-level temperature setting
Temperature range: 60 °C to 240 °C, with 20 °C intervals
Power: 3,5 kW / 230 V 50 Hz
Electronic overheating protection
Size: W 605 x D 360 x H 60 mm
Weight: 5,9 kg
GTIN 4015613504988
■ **Code-No. 105836S**
■ **Euro 209,-** ■ **R2**



Induction cooker IK 35TC*

Glass hob, stainless steel body
Touch control panel with digital display
Timer
10 power levels (500 - 3500 W)
10-level temperature setting
Temperature range: 60 °C to 240 °C
Power: 3,5 kW / 220-240 V 50/60 Hz
Electronic overheating protection
Size: W 340 x D 445 x H 117 mm
Weight: 7,45 kg
GTIN 4015613633329
■ **Code-No. 105843**
■ **Euro 239,-** ■ **R2**

Induction cooker IK 35TCS*

same as model IK 35TC, except
SCHOTT CERAN® hob
Weight: 7,5 kg
GTIN 4015613638300
■ **Code-No. 105843S**
■ **Euro 269,-** ■ **R2**



Induction cooker IK 35TC XL*

Material: stainless steel
Material hob: glass
Size of glass hob: W 356 x D 356 mm
Diameter hob: 300 mm
Output hob max.: 3500 W
Number of power levels: 10
Temperature range: 60 °C to 240 °C
Number of temperature levels: 10
Intervals temperature setting: 20 °C
Time setting: 1 - 180 minutes
Pan detector
Timer
Digital display
Overheating protection
ON/OFF switch
Power: 3,58 kW / 220-240 V 50/60 Hz
Size: W 440 x D 540 x H 125 mm
Weight: 9,1 kg
GTIN 4015613680255
■ **Code-No. 105821**
■ **Euro 339,-** ■ **R2**

*The device is not suitable for continuous commercial use.

Induction cooker IK 355K*

Temperature adjustment by knob operation

SCHOTT CERAN® hob, stainless steel body

Digital temperature display

10-level temperature setting

Temperature range: 60 °C to 240 °C

Power: 3,5 kW / 230 V 50 Hz

Electronic overheating protection

Size: W 340 x D 445 x H 115 mm

Weight: 7,2 kg

GTIN 4015613520643

■ Code-No. 105837

■ Euro 259,- ■ R2



Induction cooker IK 3341*

Ideal energy distribution through power boost

3 plates - separately controllable

Glass hob, plastic body

Touch control panel with digital display

Digital display

Time setting up to 180 minutes, with 1 minute interval

1 cooking zone on the right: 1400 W, 10 power levels

2 cooking zones on the left: 2000 W total power

- the front cooking zone can be used separately with up to 2000 W of power / 10 power levels

- when both cooking zones are used the energy is distributed according to the setting, maximum at the rear: 1000 W / 5 power levels

10-level temperature setting

Temperature range: 60 °C to 240 °C, with 20 °C intervals

Power: 3,4 kW / 220-240 V 50/60 Hz

Electronic overheating protection

Size: W 510 x D 485 x H 65 mm

Weight: 6,6 kg

GTIN 4015613652207

■ Code-No. 105940

■ Euro 409,- ■ R2



Induction cooker IK 235Z

Faster and more efficient - power boost of up to 5000 W on the front hob.

2 plates - separately controllable

Glass hob, stainless steel body

Digital display on glass field

Power control via knob

10 power levels (800 - 3500 W / 800 - 3500 W)

+ 1 additional power level (800 - 5000 W / 800 - 2000 W)

Total power: 7,0 kW / 400 V 50/60 Hz 3 NAC

(Delivery without plug)

Electronic overheating protection

Size: W 405 x D 700 x H 138 mm

Weight: 15 kg

GTIN 4015613548647

■ Code-No. 105838

■ Euro 1.079,- ■ R2



*The device is not suitable for continuous commercial use.

INDUCTION COOKERS*



Induction serving trolley IKTS 35

Can be used flexibly as an additional indoor cooking zone. The mobile solution for catering, buffets or preparing food directly next to your guest.

Size: W 920 x D 600 x H 940 mm

Easy removal of the induction cooker for cleaning

Assembling kit for easy fitting (flat transport packaging)

consisting of:

Trolley

Chrome nickel steel

3 shelves: approx. W 830 x D 510 mm

2 shelves usable as a storage rack:

carrying capacity: each 50 kg, effective height: 275 mm

4 swivel castors (2 with brakes)

4 wheel buffers, plastic

Assembling kit for easy fitting

Insertion plate

for using the top shelf as a work surface

Stainless steel, W 600 x D 338 mm, carrying capacity: 50 kg

Induction cooker*

also separately usable as a counter top device

2 plates - separately controllable

Glass hob, plastic body

Digital display

Digital timer

Time setting up to 180 minutes

6 power levels (500 - 2000 W / 500 - 1500 W)

10-level temperature setting

Temperature range: 60 °C to 240 °C, with 20 °C intervals

Power: 3,5 kW / 230 V 50/60 Hz

Electronic overheating protection

Size: W 600 x D 337 x H 70 mm

Weight: 15 kg

GTIN 4015613616339

Code-No. 105841

Euro 439,- | R2



- ✓ Easy removal of the induction cooker for cleaning
- ✓ Induction cooker also separately usable as a counter top device

- ✓ Insertion plate: for using the top shelf as a work surface, carrying capacity: 50 kg



Induction cooker IK 35-EB*

This attractive high-performance induction cooker with its separate control panel is ideal for individual need-based installation.

Material: CNS 18/10

Material hob: glass

Size of glass hob: W 310 x D 225 mm

Diameter hob: 210 mm

Output hob max.: 3500 W

Number of power levels: 10

Temperature range: 60 °C to 240 °C

Number of temperature levels: 10

Intervals temperature setting: 20 °C

Can be installed

Pan detector

Digital display

Overheating protection

ON/OFF switch

Separate control panel, cable length 0,8 m

Power: 3,5 kW / 220-240 V 50 Hz

Size: W 370 x D 390 x H 118 mm

Weight: 6,5 kg

GTIN 4015613682853

Code-No. 105829

Euro 289,- | R2



- ✓ Ideal for individual need-based installation
- ✓ Separate control panel

*The device is not suitable for continuous commercial use.

Table top induction stoves with 1 cooking zone

Body chrome nickel steel 18/10
Cooking surface: SCHOTT CERAN®, W 290 x D 290 mm
1 coil Ø 230 mm
Power: 2,5 kW / 230 V 50/60 Hz
Size: W 340 x D 420 x H 100 mm
Weight: 7,5 kg
GTIN 4015613370156
■ **Code-No. A105942**
■ **Euro 1.298,-** ■ **R1**



Table top induction stove ITH 355-220

Material: CNS 18/10
Cooking surface: SCHOTT CERAN®, W 290 x D 290 mm
1 hob
Hob diameter: 220 mm
Power levels: 9
Digital display
Pan detector
Overheating protection
Power: 3,5 kW / 230 V 50 Hz
Size: W 340 x D 400 x H 110 mm
Weight: 8,1 kg
GTIN 4015613676623
■ **Code-No. 105984**
■ **Euro 1.498,-** ■ **R1**



Table top induction stoves with 1 cooking zone

Body chrome nickel steel 18/10
Cooking surface: SCHOTT CERAN®, W 350 x D 350 mm
Size: W 400 x D 455 x H 120 mm

with 3 kW / 230 V 50/60 Hz

1 coil Ø 230 mm
Weight: 8,6 kg
GTIN 4015613370187
■ **Code-No. A105946**
■ **Euro 1.798,-** ■ **R1**

with 3,5 kW / 230 V 50/60 Hz

1 coil Ø 260 mm
Weight: 10,6 kg
GTIN 4015613370194
■ **Code-No. A105948**
■ **Euro 2.389,-** ■ **R1**

with 5 kW / 400 V 50/60 Hz

1 coil Ø 260 mm
Weight: 11,3 kg
GTIN 4015613370200
■ **Code-No. A105949**
■ **Euro 2.498,-** ■ **R1**



Table top induction stove 35ZS-210

Faster and more efficient - power boost of up to 3500 W on the front hob.
Material: CNS 18/10
Cooking surface: SCHOTT CERAN®, W 290 x D 470 mm
2 hobs, arrangement of the hobs: one behind the other
Diameter of each hob: 210 mm
Power of the hobs: front 1,8 kW / rear 1,8 kW
Power of the hobs with power boost:
front up to 3,5 kW / rear up to 1,8 kW (maximum total power: 3,5 kW)
Power levels: 9
Digital display
Pan detector
Overheating protection
Power: 3,5 kW / 230 V 50 Hz
Size: W 340 x D 590 x H 110 mm
Weight: 11,1 kg
GTIN 4015613676630
■ **Code-No. 105985**
■ **Euro 1.798,-** ■ **R1**



INDUCTION WOK*



Induction wok IW 35*

Material: stainless steel
 Material hob: glass
 Temperature range: 60 °C to 240 °C
 Number of temperature levels: 10
 Intervals temperature setting: 20 °C
 Time setting: 1 - 180 minutes
 Intervals time setting: 1 minute (1 - 30 minutes), 10 minutes (30 - 180 minutes)
 Number of output levels: 10
 Diameter hob: 260 mm
 Control: touch, electronic
 Pot recognition
 Overheating protection
 Digital display
 On/Off switch
 Power: 3,5 kW / 220-240 V 50/60 Hz
 Size: W 340 x D 440 x H 125 mm
 Weight: 7,54 kg
 GTIN 4015613680217
Code-No. 105986
Euro 325,- | R2



Wok pan W360R suitable for induction wok IW 35

Stainless steel
 Stay-cool handles - stick handle and counter grip
 Capacity: 6 litres
 Size: Ø 360 mm, H 110 mm
 (height including lid: 220 mm)
 Weight: 2,85 kg
 Stainless steel lid included
 GTIN 4015613525075
Code-No. 105981
Euro 109,- | R2



Wok pan W380R

Stainless steel
 Stay-cool handles - stick handle and counter grip
 Capacity: 5 litres
 Size: Ø 380 mm, H 110 mm
 (height including lid: 220 mm)
 Weight: 2,85 kg
 Stainless steel lid included
 GTIN 4015613586793
Code-No. 105831
Euro 89,- | R2

*The device is not suitable for continuous commercial use.

✓ Powerful devices

Induction wok

Body chrome nickel steel 18/10
SCHOTT CERAN® cuvette: Ø 300 mm
Power: 3 kW / 230 V 50/60 Hz
Size: W 330 x D 380 x H 180 mm
Weight: 8,5 kg
GTIN 4015613468235

■ **Code-No. 105840**

■ **Euro 1.849,-** ■ R1



Induction wok

Body chrome nickel steel 18/10
SCHOTT CERAN® cuvette: Ø 300 mm
Size: W 400 x D 455 x H 180 mm

with 3 kW / 230 V 50/60 Hz

Weight: 11,1 kg

GTIN 4015613370279

■ **Code-No. A105935**

■ **Euro 2.169,-** ■ R1

with 3,5 kW / 230 V 50/60 Hz

Weight: 11,8 kg

GTIN 4015613370286

■ **Code-No. A105936**

■ **Euro 2.609,-** ■ R1



Induction wok

Body chrome nickel steel 18/10
SCHOTT CERAN® cuvette: Ø 300 mm
Size: W 400 x D 455 x H 180 mm

with 5 kW / 400 V 50/60 Hz

Weight: 14,5 kg

GTIN 4015613370293

■ **Code-No. A105937**

■ **Euro 3.398,-** ■ R1

with 7 kW / 400 V 50/60 Hz

Weight: 14,8 kg

GTIN 4015613431178

■ **Code-No. A105939**

■ **Euro 3.649,-** ■ R1



Steel wok pan, Ø 360 mm

Weight: 1,5 kg

GTIN 4015613371313

■ **Code-No. A105960**

■ **Euro 115,-** ■ R1

Wok pan W385R

Material: stainless steel

Capacity: 6 litres

Base type: round

Suitable for induction

Handle: heat-resistant

Diameter: internal 360 mm / external 385 mm

Size: W 385 x D 645 x H 160 mm

Weight: 1,7 kg

GTIN 4015613668451

■ **Code-No. A105971**

■ **Euro 69,-** ■ R1



ELECTRIC COOKERS



Electric cooker

Body chrome nickel steel 18/10
Cooking surface: SCHOTT CERAN®, W 290 x D 290 mm
1 coil Ø 210 mm
Power: 2,3 kW / 230 V 50/60 Hz 1 NAC
Size: W 340 x D 420 x H 100 mm
Weight: 6,1 kg
GTIN 4015613390352
■ **Code-No. 104904**
■ **Euro 598,- | R1**



Electric cooker

Body chrome nickel steel 18/10
Cooking surface: SCHOTT CERAN®, W 350 x D 350 mm
1 coil Ø 230 mm
Power: 3,0 kW / 230 V 50/60 Hz 1 NAC
Size: W 400 x D 455 x H 120 mm
Weight: 8 kg
GTIN 4015613432540
■ **Code-No. 104906**
■ **Euro 798,- | R1**



Electric cooker

Body chrome nickel steel 18/10
Cooking surface: SCHOTT CERAN®, W 650 x D 350 mm
2 coils Ø 230 mm, each 3,0 kW
Total power: 6 kW / 400 V 50/60 Hz 3 NAC
Size: W 700 x D 455 x H 120 mm
Weight: 14,7 kg
GTIN 4015613432557
■ **Code-No. 104907**
■ **Euro 1.698,- | R1**



Electric cooker

Body chrome nickel steel 18/10
Cooking surface: SCHOTT CERAN®, W 350 x D 560 mm
2 coils Ø 230 mm, each 3,0 kW
Total power: 6 kW / 400 V 50/60 Hz 3 NAC
Size: W 400 x D 655 x H 120 mm
Weight: 13,8 kg
GTIN 4015613431161
■ **Code-No. 104913**
■ **Euro 1.698,- | R1**

Electric cooker 1K2200 GL*

Compact and high-performance - thanks to the glass hob the handy electric cooker with 2200 W can be cleaned easily and it is ideal for mobile use.

Material: stainless steel

Material cooking surface: glass ceramic

Size of glass hob: W 320 x D 280 mm

Diameter hob: 165 mm

Output hob max.: 2200 W

Number of output levels: 9

Time setting: 1 - 99 minutes

Digital display

Overheating protection

ON/OFF switch

Power: 2,2 kW / 220-240 V 50/60 Hz

Size: W 395 x D 315 x H 85 mm

Weight: 2,6 kg

GTIN 4015613669151

■ **Code-No. 104920**

■ **Euro 89,-** ■ **R2**



Electric cooker 1K1500*

Stainless steel

ON/OFF-switch

Infinitely variable temperature control

Overheating protection

1 hot-plate Ø 185 mm

Power: 1,5 kW / 230 V 50 Hz

Size: W 305 x D 245 x H 85 mm

Weight: 2,1 kg

GTIN 4015613653631

■ **Code-No. 150320**

■ **Euro 39,-** ■ **R2**



Electric cooker 2K2500*

Stainless steel

ON/OFF-switch

Infinitely variable temperature control

Overheating protection

1 hot-plate Ø 155 mm, 1,0 kW

1 hot-plate Ø 190 mm, 1,5 kW

Power: 2,5 kW / 230 V 50 Hz

Size: W 535 x D 225 x H 90 mm

Weight: 4 kg

GTIN 4015613504117

■ **Code-No. 150310**

■ **Euro 52,-** ■ **R2**



Electric cooker 1K2000

Chrome nickel steel 18/10

1 hot-plate Ø 220 mm, 2,0 kW

Power: 2 kW / 220-240 V 50/60 Hz 1 NAC

Size: W 375 x D 365 x H 185 mm

Weight: 7,35 kg

GTIN 4015613125954

■ **Code-No. 105321**

■ **Euro 655,-** ■ **R2**



*The device is not suitable for continuous commercial use.



Transportable gas cooker*

Colour: black
Size: W 340 x D 280 x H 120 mm
Power: 2,1 kW
Gas consumption: 150 g/h, at maximum setting
Gas: Butane
Weight: 1,6 kg
GTIN 4015613336015

1 piece per order

Code-No. A150421

per piece Euro 24,- IR2

6 pieces per order

Code-No. A150421

per piece Euro 23,- IR2



Gas cartridge

Cartridge content: 227 g Butane
28 gas cartridges in a carton
(7 sets - 4-pack gas cartridges)
Weight: 0,33 kg
GTIN 4015613336046

Code-No. A150425

Piece Euro 2,50 IR2

Order quantity unit

Euro
per piece

Euro
per carton

1 carton (28 gas cartridges)
GTIN 4015613447438

2,50

70,-



Gas cooker

For propane gas with flame failure device
device frame made of steel, burner made of cast iron
Burner: 7,5 kW
Size: W 398 x D 570 x H 170 mm
Weight: 5,95 kg
GTIN 4015613467764

Code-No. 1054503

Euro 169,- IR2

*The device is not suitable for continuous commercial use.

Table top gas cooker

For propane gas with flame failure device
Stainless steel 18/10
Burner: 6,5 kW
Size: W 350 x D 350 x H 170 mm
Preset to liquid gas, natural gas jets are enclosed
Weight: 10,8 kg
GTIN 4015613467795
■ **Code-No. 1059503**
■ **Euro 798,-** ■ R2



Table top gas cooker, 2 burners

For propane gas with flame failure device
Stainless steel 18/10
2 burners: 1 x 4,5 kW / 1 x 6,5 kW
Power: 11 kW
Size: W 350 x D 660 x H 170 mm
Preset to liquid gas, natural gas jets are enclosed
Weight: 20,2 kg
GTIN 4015613467818
■ **Code-No. 1057503**
■ **Euro 1.239,-** ■ R2



Table top gas cooker, 2 burners

For propane gas with flame failure device
Stainless steel 18/10
2 burners: 1 x 6,5 kW / 1 x 4,5 kW
Power: 11 kW
Size: W 660 x D 350 x H 170 mm
Preset to liquid gas, natural gas jets are enclosed
Weight: 20,2 kg
GTIN 4015613467801
■ **Code-No. 1058503**
■ **Euro 1.239,-** ■ R2



Wok attachment

for table top gas cooker
Stainless steel 18/10
Size: Ø 265 mm, height 62 mm
Weight: 0,85 kg
GTIN 4015613467825
■ **Code-No. 105999**
■ **Euro 72,-** ■ R2





Wok pan W385F

Material: stainless steel
Capacity: 5,5 litres
Base type: flat
Suitable for induction
Diameter: internal 360 mm / external 385 mm
Footprint: Ø 145 mm
Size: W 385 x D 645 x H 140 mm
Weight: 1,7 kg
GTIN 4015613668468

■ **Code-No. A105973**

■ **Euro 69,-** ■ **R2**

Frying pan

Non-stick frying pan - For low-fat frying on all kinds of hobs, be it electric, gas or also induction.

Material: aluminium, stainless steel

Material of handle: stainless steel, heat-insulated

Frying surface design: non stick coating (Quan Tanium)

Induction-suitable

Frying pan 240A

Inside diameter: 240 mm
Diameter surface: 175 mm
Pan height: 55 mm
Size: W 490 x D 250 x H 140 mm
Weight: 0,88 kg
GTIN 4015613677958

■ **Code-No. A150324**

■ **Euro 56,-** ■ **R2**

Frying pan 280A

Inside diameter: 280 mm
Diameter surface: 205 mm
Pan height: 55 mm
Size: W 530 x D 290 x H 140 mm
Weight: 1,19 kg
GTIN 4015613677965

■ **Code-No. A150328**

■ **Euro 69,-** ■ **R2**

Frying pan 300A

Inside diameter: 300 mm
Diameter surface: 230 mm
Pan height: 55 mm
Size: W 550 x D 310 x H 140 mm
Weight: 1,39 kg
GTIN 4015613677972

■ **Code-No. A150330**

■ **Euro 75,-** ■ **R2**

✓ Suitable for Induction use 



Cooking pot 25L

Pot and lid made of stainless steel
Heat-insulated handles
Suitable for induction, gas and electric
Capacity: 25 litres
Size: Ø 430 mm, height 275 mm (with lid)
Weight: 6,1 kg
GTIN 4015613647746

■ **Code-No. 100440**

■ **Euro 109,-** ■ **R2**



Cooking pot 30L

Pot and lid made of stainless steel
Heat-insulated handles
Suitable for induction, gas and electric
Capacity: 30 litres
Size: Ø 430 mm, height 325 mm (with lid)
Weight: 6,35 kg
GTIN 4015613647753

■ **Code-No. 100445**

■ **Euro 119,-** ■ **R2**

Thermo-pot-set 6L

An unbeatable duo: prepare meals and keep them warm in the well insulated thermo container without inconvenient decanting.

Set consisting of: pot with glass lid, thermo container

Pot material: chrome nickel steel 18/10, plastic (black)

Thermo container material: stainless steel, plastic (black)

Pot capacity: 6 litres

Pot diameter: 225 mm

Pot features: suitable for induction, plastic handles

Thermo container features: double-walled, vacuum insulated

Temperature loss / hour approx.: 5 °C

Size: W 360 x D 320 x H 220 mm

Including: glass lid

Weight: 4,75 kg

GTIN 4015613657486

■ **Code-No. A100268**

■ **Euro 129,-** ■ R2



9-Piece Cookware Set

Chrome nickel steel

Pouring rim and stay-cool handles

Suitable for induction, gas und electric

4 pots with lid

Capacity	Diameter	Height
2,0 litres	Ø 16 cm	10,0 cm
2,7 litres	Ø 18 cm	11,0 cm
5,1 litres	Ø 24 cm	11,5 cm
6,1 litres	Ø 20 cm	20,0 cm

1 pan

Capacity	Diameter	Height
2,8 litres	Ø 24 cm	6,5 cm

Weight: 6 kg

GTIN 4015613417158

■ **Code-No. A130442**

■ **Euro 119,-** ■ R2



✓ Suitable for Induction use



Cookware Set - 4 pots with lid

Chrome nickel steel 18/10

Pouring rim and stay-cool handles

Suitable for induction, gas and electric

Capacity	Diameter	Height
8 litres	Ø 24 cm	20,0 cm
9 litres	Ø 26 cm	20,5 cm
13 litres	Ø 28 cm	22,5 cm
15 litres	Ø 30 cm	25,0 cm

Weight: 9 kg

GTIN 4015613403977

■ **Code-No. A130441**

■ **Euro 185,-** ■ R2



Gastronorm pan
2/3 GN / 1/1 GN
see catalogue page 255



Cast-iron frying pan

suitable for ovens

Size: W 340 x L 365 x H 100 mm

Weight: 11,35 kg

GTIN 4015613206219

■ **Code-No. 699100K**

■ **Euro 169,-** ■ R2

Cast-iron frying pan

fits over 2 burners,

Size: W 335 x L 585 x H 110 mm
(height with lid 175 mm)

Weight: 15,25 kg

GTIN 4015613206226

■ **Code-No. 699200K**

■ **Euro 209,-** ■ R2



Lid

GTIN 4015613157795

■ **Code-No. 699201**

■ **Euro 85,-** ■ R2

EGG COOKER / BAIN MARIES



Egg cooker EH6

Material: stainless steel
 1 basin, basin capacity: 4 litres
 Basin size: W 301 x D 152 x H 200 mm
 Egg holder, 6 separate holders, marked in colour,
 egg size: small, medium
 Egg holder removable
 Temperature range: 30 °C to 110 °C
 Temperature control: in 10 °C steps
 Thermostat
 Safety thermostat
 Heating element made of stainless steel,
 permanently installed
 Power: 2,6 kW / 220-240 V 50/60 Hz
 Size: W 365 x D 220 x H 290 mm
 Weight: 4,3 kg
 GTIN 4015613675770

■ **Code-No. 115129**

■ **Euro 229,-** ■ R2



The perfect breakfast egg

✓ The egg hardness can
be set individually



Food warmer / Bain Marie with faucet

Chrome nickel steel
 Size: 1/1 GN container, 150 mm deep
 Power: 1,2 kW / 230 V 50 Hz
 Size: W 340 x D 590 x H 240 mm
 Weight: 7,5 kg
 GTIN 4015613468969

■ **Code-No. 200240**

■ **Euro 155,-** ■ R2



Food warmer / Bain Marie with faucet

Chrome nickel steel
 Size: 1/1 GN container, 200 mm deep
 Power: 1,2 kW / 230 V 50/60 Hz
 Size: W 355 x D 550 x H 295 mm
 Weight: 9,5 kg
 GTIN 4015613379678

■ **Code-No. 200207**

■ **Euro 205,-** ■ R2



Food warmer / Bain Marie

Chrome nickel steel
 Size: 1/1 GN container, 150 mm deep
 Power: 1,2 kW / 230 V 50 Hz
 Size: W 338 x D 540 x H 248 mm
 Weight: 8 kg
 GTIN 4015613423647

■ **Code-No. 200230**

■ **Euro 142,-** ■ R2



Food warmer / Bain Marie with GN containers 2 x 1/2 GN, 150 mm

Chrome nickel steel
 Power: 1,2 kW / 230 V 50 Hz
 Size: W 338 x D 540 x H 248 mm
 GN containers 2 x 1/2 GN
 and lids with spoon recess included
 Weight: 10,3 kg
 GTIN 4015613423654

■ **Code-No. 200232**

■ **Euro 172,-** ■ R2

Food warmer / Bain Marie

same as model 200232, except
with GN containers 3 x 1/3 GN
 and lids with spoon recess included
 Weight: 10,6 kg
 GTIN 4015613423678

■ **Code-No. 200233**

■ **Euro 189,-** ■ R2

Bain-Marie Hotpot

stainless steel

1 insert pot 3,5 litres

Temperature range: 35 °C to 95 °C

Power: 0,15 kW / 230 V 50/60 Hz

Size: W 210 x D 210 x H 320 mm

Weight: 3,5 kg

GTIN 4015613520612

■ **Code-No. 605035**

■ **Euro 259,- | R2**

Bain-Marie Hotpot

stainless steel

1 insert pot 6,5 litres

Temperature range: 35 °C to 95 °C

Power: 0,20 kW / 230 V 50/60 Hz

Size: W 255 x D 280 x H 320 mm

Weight: 4,5 kg

GTIN 4015613520629

■ **Code-No. 605065**

■ **Euro 275,- | R2**



Bain-Marie Hotpot

stainless steel

2 insert pots each 3,5 litres,

separately adjustable

Temperature range: 35 °C to 95 °C

Power: 0,30 kW / 230 V 50/60 Hz

Size: W 415 x D 210 x H 320 mm

Weight: 6,5 kg

GTIN 4015613520650

■ **Code-No. 606035**

■ **Euro 369,- | R2**

Bain-Marie Hotpot

stainless steel

2 insert pots each 6,5 litres,

separately adjustable

Temperature range: 35 °C to 95 °C

Power: 0,40 kW / 230 V 50/60 Hz

Size: W 505 x D 280 x H 320 mm

Weight: 7,9 kg

GTIN 4015613520636

■ **Code-No. 606065**

■ **Euro 415,- | R2**



Insert pot 3,5 litres

GTIN 4015613520698

■ **Code-No. 609035**

■ **Euro 35,- | R2**

Lid

GTIN 4015613520711

■ **Code-No. 609135**

■ **Euro 8,50 | R2**

Bain-Marie Hotpot

stainless steel

3 insert pots each 3,5 litres,

separately adjustable

Temperature range: 35 °C to 95 °C

Power: 0,45 kW / 230 V 50/60 Hz

Size: W 610 x D 210 x H 320 mm

Weight: 8,8 kg

GTIN 4015613520667

■ **Code-No. 607035**

■ **Euro 489,- | R2**



Insert pot 6,5 litres

GTIN 4015613520704

■ **Code-No. 609065**

■ **Euro 39,- | R2**

Lid

GTIN 4015613520728

■ **Code-No. 609165**

■ **Euro 10,50 | R2**

Bain-Marie Hotpot

stainless steel

4 insert pots each 3,5 litres,

separately adjustable

Temperature range: 35 °C to 95 °C

Power: 0,60 kW / 230 V 50/60 Hz

Size: W 415 x D 415 x H 320 mm

Weight: 10,7 kg

GTIN 4015613520674

■ **Code-No. 608035**

■ **Euro 559,- | R2**



FOOD SERVICE CART



Food service cart WB2110

The mobile buffet: transporting and keeping warm meals conveniently. In no time at all a complete warm buffet can be issued.

CNS 18/10

Basin: 2 x 1/1 GN, 200 mm deep, deep-drawn

Water-heated

Water tap

With bottom shelf, size: W 600 x D 730 x H 370 mm

Temperature range: 30 °C to 90 °C

Separately controllable heating zones

Temperature control: continuous

Thermostat

On/Off switch with indicator light

Heat indicator light

Protection class: IP24

4 swivel wheels Ø 125 mm, 2 with brakes

Spiral connecting cable: approx. 1,6 m

Ready assembled

Power: 1,4 kW / 230 V 50-60 Hz

Size: W 655 x D 900 x H 910 mm

Weight: 38,8 kg

GTIN 4015613671789

■ Code-No. 200261

■ Euro 1.198,- ■ R1

✓ Delivery without GN-containers



Food service cart WB3110

The mobile buffet: transporting and keeping warm meals conveniently. In no time at all a complete warm buffet can be issued.

CNS 18/10

Basin: 3 x 1/1 GN, 200 mm deep, deep-drawn

Water-heated

Water tap

With bottom shelf, size: W 600 x D 1135 x H 370 mm

Temperature range: 30 °C to 90 °C

Separately controllable heating zones

Temperature control: continuous

Thermostat

On/Off switch with indicator light

Heat indicator light

Protection class: IP24

4 swivel wheels Ø 125 mm, 2 with brakes

Spiral connecting cable: approx. 1,7 m

Ready assembled

Power: 2,1 kW / 230 V 50-60 Hz

Size: W 655 x D 1300 x H 910 mm

Weight: 54 kg

GTIN 4015613671802

■ Code-No. 200262

■ Euro 1.449,- ■ R1

Food service cart TB2110

The mobile buffet: transporting and keeping warm meals conveniently. In no time at all a complete warm buffet can be issued.

CNS 18/10

Basin: 2 x 1/1 GN, 200 mm deep

Dry-heated

Temperature range: 30 °C to 90 °C

Double-wall basin

Temperature control: continuous

On/off switch with control lamp

Reheat control lamp

4 swivel wheels, Ø 125 mm

(2 with operator-side stop brakes)

Wheels equipped with stop buffers

Spiral connection cable, length: 3 m

Degree of protection according to EN 60529: IPX4

Power: 1 kW / 230 V 50 Hz

Size: W 650 x D 820 x H 855 mm

Weight: 32 kg

Easy assembly

GTIN 4015613505312

■ **Code-No. 200254**

■ **Euro 1.029,-** ■ **R1**



✓ Delivery without GN-containers

Food service cart TB3110

The mobile buffet: transporting and keeping warm meals conveniently. In no time at all a complete warm buffet can be issued.

CNS 18/10

Basin: 3 x 1/1 GN, 200 mm deep

Dry-heated

Temperature range: 30 °C to 90 °C

Double-wall basin

Temperature control: continuous

On/off switch with control lamp

Reheat control lamp

4 swivel wheels, Ø 125 mm

(2 with operator-side stop brakes)

Wheels equipped with stop buffers

Spiral connection cable, length: 3 m

Degree of protection according to EN 60529: IPX4

Power: 2 kW / 230 V 50 Hz

Size: W 650 x D 1200 x H 855 mm

Weight: 41 kg

Easy assembly

GTIN 4015613505329

■ **Code-No. 200255**

■ **Euro 1.279,-** ■ **R1**



HOT DISPLAY TOP / FOOD WARMERS



Hot display top for 1/1 GN

Chrome nickel steel 18/10
All-around glazing made of plexiglass
Inside temperature up to 75 °C
With hygrometer and thermometer display
Top and bottom heat
Illuminated on/off switch
Waterpan for air moistening included
Power: 0,84 kW / 230 V 50 Hz
Size: W 600 x D 400 x H 390 mm
Weight: 20 kg
GTIN 4015613423852
■ **Code-No. A203095**
■ **Euro 1.649,-** ■ R2



Infrared food warmer 2WL550 1/1 GN

Aluminium
2 infrared lamps
Ventilated aluminium reflectors
ON/OFF switch, length of power cord: 1,5 m
Maximum temperature: 70 °C
Power: 0,55 kW / 230 V 50 Hz
Size: W 510 x D 345 x H 550-700 mm, height adjustable
Including 1 GN container 1/1 GN made of stainless steel, 65 mm deep
Weight: 2,4 kg
GTIN 4015613675831
■ **Code-No. 114266**
■ **Euro 119,-** ■ R2



Infrared food warmer 1/1 GN

CNS
Power: 1,0 kW / 230 V 50 Hz
Size: W 330 x D 560 x H 500 mm
Weight: 8,0 kg
GN container and perforated tray included
GTIN 4015613432526
■ **Code-No. A114001**
■ **Euro 245,-** ■ R2



✓ Delivery without legs

Infrared food warmers

Power: 230 V 50/60 Hz 1 NAC
Depth 225 mm, height 65 mm

Universal leg stand

Height 425 mm
Weight: 0,718 kg
GTIN 4015613452258
■ **Code-No. 114000**
■ **1 pair Euro 72,-** ■ R2

Width	Power	Weight	Code-No.	Euro ■ R2	GTIN
760 mm	0,65 kW	2,75 kg	114001	198,-	4015613451749
920 mm	0,80 kW	3,31 kg	114002	219,-	4015613452142
1070 mm	0,95 kW	3,61 kg	114003	239,-	4015613452159
1220 mm	1,10 kW	4,00 kg	114005	265,-	4015613466538
1370 mm	1,25 kW	4,32 kg	114004	275,-	4015613452166
1830 mm	1,73 kW	5,58 kg	114006	329,-	4015613466545

Heat lamp IWL250D

Material: steel, painted
Ceiling mounted
Infrared lamp
Spiral cable
Cable length: 650 mm to 1600 mm
Pendulum stroke system
ON/OFF switch
Ventilated steel reflector
Power: 0,25 kW / 230-250 V 50 Hz
Size: W 230 x D 230 x H 250 mm
Including:

1 infrared lamp (Philips Incandescent)
Electric connection material
Weight: 1,04 kg
GTIN 4015613684840

■ **Code-No. 114269**

■ **Euro 98,-** ■ R2

Infrared lamp IWL250D

Philips Incandescent 230-250 V BR125
Size: W 125 x D 125 x H 180 mm
Weight: 0,12 kg
GTIN 4015613692562

■ **Code-No. 114271**

■ **Euro 17,-** ■ R2



✓ Food warmer with pendulum stroke system for needs-based warming of food

Infrared food warmer 1WL400

Material: stainless steel, plexiglas
Sneeze screen, 1 infrared lamp
Hotplate with integrated heating element:
glass ceramic, size: W 320 x D 525 mm
Clear height: 230 mm
Temperature range: 30 °C to 85 °C
On/Off switch with indicator light
Indicator light
Power: 0,4 kW / 220-240 V 50/60 Hz
Size: W 380 x D 555 x H 560 mm
Weight: 7,5 kg
GTIN 4015613655376

■ **Code-No. 114263**

■ **Euro 229,-** ■ R2



Food warmer I2WL800

Dual warming effect - The separately controllable infrared lamps and the glass-ceramic warming plates keep food warm at the individually set temperatures.

Material: stainless steel, plexiglas
2 Infrared lamps, can be switched separately
With 2 warming plates, size: W 320 x D 530 mm
2 heating zones, separately controllable
Surface material warming plates: glass-ceramic
Temperature range: 30 °C to 85 °C
Sneeze screen
Clear height: 300 mm
ON/OFF switch
Power: 0,8 kW / 230 V 50-60 Hz
Size: W 735 x D 555 x H 656 mm
Weight: 14 kg
GTIN 4015613692272

■ **Code-No. 114272**

■ **Euro 409,-** ■ R2



Carving plate with 2 infrared lamps

CNS 18/10
Power: 0,95 kW / 230 V 50 Hz
Size: W 850 x D 650 x H 800 mm
Weight: 19 kg
GTIN 4015613389684

■ **Code-No. A114245**

■ **Euro 709,-** ■ R2

Carving plate with 3 infrared lamps

CNS 18/10
Power: 1,35 kW / 230 V 50 Hz
Size: W 1270 x D 650 x H 800 mm
Weight: 28 kg
GTIN 4015613389691

■ **Code-No. A114250**

■ **Euro 879,-** ■ R2



WARMING TRAYS



Hot-plate unit 5

Material: aluminium
with 5 hot plates of aluminum
Plate size: 280 x 165 mm
Power: 850 W / 230 V 50/60 Hz
Size: W 380 x D 250 x H 320 mm
Weight: 15,4 kg
GTIN 4015613612553

■ **Code-No. 120803**

■ **Euro 529,-** ■ R2

Substitute hot-plate for hot-plate units

Plate size: W 280 x D 165 x H 10 mm
Weight: 1,93 kg
GTIN 4015613658100

■ **Code-No. 120806**

■ **Euro 69,-** ■ R2



Hot-plate unit 8

Material: aluminium
with 8 hot plates of aluminum
Plate size: 280 x 165 mm
Power: 1250 W / 230 V 50/60 Hz
Size: W 380 x D 250 x H 447 mm
Weight: 22,7 kg
GTIN 4015613509815

■ **Code-No. 120802**

■ **Euro 749,-** ■ R2

Warming tray WP1200*

Compact warming tray with a dual function - Thanks to the detachable cable set and the heat accumulator, the warming tray can also be used flexibly as a tabletop rechaud.

Material: stainless steel
Size of surface: W 600 x D 200 mm
Heating-up time: 7 minutes (100 °C)
Warm-keeping time max.: 37 minutes

Thermostat
Overheating protection
ON/OFF switch

Warming plate is automatically heated up to maximum 100 °C when connected to the power supply
Cable set can be detached

Power: 1,2 kW / 220-240 V 50/60 Hz
Size: W 730 x D 215 x H 62 mm
Weight: 4 kg

GTIN 4015613687254

■ **Code-No. A114365**

■ **Euro 59,-** ■ R2



*The device is not suitable for continuous commercial use.

Warming Tray 1/1 GN

Body aluminum, surface glass
ON/OFF-switch
Surface temperature maximum 95 °C
Infinitely variable temperature control 30 °C to 95 °C
Indicator light
Power 150 W / 230 V 50/60 Hz
Size: W 570 x D 305 x H 40 mm
Weight: 3,45 kg
GTIN 4015613416755
Code-No. 114356
Euro 124,- | R2



Warming Tray 2/1 GN

Body aluminum, surface glass
ON/OFF-switch
Surface temperature maximum 95 °C
Infinitely variable temperature control 30 °C to 95 °C
Indicator light
Power: 300 W / 230 V 50/60 Hz
Size: W 666 x D 550 x H 40 mm
Weight: 6,1 kg
GTIN 4015613416762
Code-No. 114357
Euro 169,- | R2



✓ Delivery without GN containers

Warming tray

Stainless steel
adjustable thermostat up to 95 °C
Temperature range: 35 °C to 95 °C
Power: 0,25 kW / 230 V 50/60 Hz
Size: W 500 x D 375 x H 64 mm
Weight: 5,4 kg
GTIN 4015613504957
Code-No. 114360
Euro 129,- | R2



Warming tray

Stainless steel
adjustable thermostat up to 95 °C
Temperature range: 35 °C to 95 °C
Power: 0,45 kW / 230 V 50/60 Hz
Size: W 900 x D 450 x H 64 mm
Weight: 13,8 kg
GTIN 4015613504964
Code-No. 114361
Euro 185,- | R2



Warming tray

Stainless steel
adjustable thermostat up to 95 °C
Temperature range: 35 °C to 95 °C
Power: 0,60 kW / 230 V 50/60 Hz
Size: W 1000 x D 500 x H 64 mm
Weight: 16,5 kg
GTIN 4015613504971
Code-No. 114362
Euro 229,- | R2



PLATE WARMERS



Plate dispenser, heatable

Stainless steel
 Temperature: 30 °C to 110 °C
 Capacity: approx. 2 x 50 plates, max. Ø 300 mm
 4 plastic swivel wheels, Ø 100 mm (2 with brakes)
 Power: 2,0 kW / 230 V 50 Hz
 Size: W 435 x D 820 x H 1025 mm
 2 plastic lids included
 Weight: 54 kg
 GTIN 4015613437774
Code-No. 103065
Euro 1.389,- | R2



Hot cupboard

Stainless steel, 1 door,
 1 intermediate shelf, adjustable
 Capacity: 25 - 30 plates, Ø 320 mm
 Thermostat 30 °C to 85 °C
 Power: 0,4 kW / 230 V 50 Hz 1 NAC
 Size: W 400 x D 400 x H 545 mm
 Weight: 24 kg
 GTIN 4015613405704
Code-No. 103064
Euro 315,- | R2



Hot cupboard

Stainless steel, 1 door,
 1 intermediate shelf, adjustable
 Capacity: 55 - 60 plates, Ø 320 mm
 Thermostat 30 °C to 85 °C
 Power: 0,75 kW / 230 V 50 Hz 1 NAC
 Size: W 450 x D 450 x H 855 mm
 Weight: 33 kg
 GTIN 4015613398594
Code-No. 103063
Euro 379,- | R2

Hot cupboard

Stainless steel, 2 doors,
 1 intermediate shelf, adjustable
 Capacity: 110 - 120 plates, Ø 320 mm
 Thermostat 30 °C to 85 °C
 Power: 1,2 kW / 230 V 50 Hz 1 NAC
 Size: W 750 x D 450 x H 855 mm
 Weight: 49 kg
 GTIN 4015613398600
Code-No. 103122
Euro 639,- | R2

Plate warmer for about 30-40 plates

Table-top appliance, to set up on a worktop or directly at the buffet.
 Stainless steel with fixed intermediate shelf
 1 glass swivel door, turns to the inside, saving space
 Capacity: about 30 - 40 plates, Ø 320 mm
 Temperature can be regulated by thermostat from 30 °C to 80 °C
 Power: 600 W / 230 V 50 Hz
 Size: Interior Ø 330 mm, height 440 mm
 Exterior Ø 460 mm, height 575 mm
 Weight: 21,6 kg
 GTIN 4015613475592
Code-No. 103069
Euro 595,- | R2



Cup warmer T160

Material: aluminium, plastic
 Capacity max.: 2 x 8 cups
 Cup diameter max.: 90 mm
 Cup holder size: Ø 95 mm, height 300 mm
 Temperature range: 47 °C to 52 °C
 Heating: PTC heater
 On/Off switch with indicator light
 Power: 0,11 kW / 220-240 V 50/60 Hz
 Size: W 290 x D 210 x H 350 mm
 Weight: 2,2 kg
 GTIN 4015613672250
Code-No. 103048
Euro 149,- | R2



Cup warmer for 48 cups

With rotatable base for easy removal and refilling for cups of max. diameter 90 mm
 Cup temperature approx. 30 °C to 45 °C
 Power: 200 W / 230 V 50/60 Hz
 Size: Ø 350 mm, height 405 mm
 4 containers for tea spoons, removable - for easy cleaning
 Weight: 7 kg
 GTIN 4015613469218
Code-No. 103067
Euro 365,- | R2



Cup warmer for approx. 72 cups

Stainless steel
 Space for up to 72 cups
 Cup temperature up to approx. 60 °C
 Power: 140 W / 230 V 50 Hz
 Size: W 320 x D 360 x H 545 mm
 Depositing surface W 250 x D 250 mm for depositing saucers, cups, etc.
 Weight: 11,6 kg
 GTIN 4015613475585
Code-No. 103068
Euro 392,- | R2



*The device is not suitable for continuous commercial use.

HOT-DOG MACHINES



Hot-dog machine

Stainless steel
Glass cylinder: Ø 200 mm, height 240 mm
Temperature control from approx. 30 °C to 100 °C
Power: 0,8 kW / 230 V 50 Hz
Size: Ø 295 mm, height 415 mm
Weight: 4,8 kg
GTIN 4015613432601
| **Code-No. A120407**
| **Euro 229,-** | **R2**

Hot-dog machine

Stainless steel
Glass cylinder: Ø 200 mm, height 240 mm
Temperature control from approx. 30 °C to 100 °C
Power: 0,8 kW / 230 V 50 Hz
Size: W 280 x D 280 x H 355 mm
Weight: 5,2 kg
GTIN 4015613432595
| **Code-No. A120406**
| **Euro 245,-** | **R2**



Hot-dog machine

Chrome nickel steel 18/10
Pilot lamp and
Temperature control from 30 °C to 90 °C
Glass cylinder Ø 195 mm, height 245 mm
Power: 1,0 kW / 230 V 50 Hz
Size: W 260 x D 295 x H 360 mm
Weight: 6,9 kg
GTIN 4015613370521
| **Code-No. A120401**
| **Euro 315,-** | **R2**



Hot dog bun toaster T4 with 4 toasting spikes

For perfect hot dogs: this 4 spike bun toaster
completes your hot dog equipment.
Stainless steel, zinc coated base
4 stainless steel spikes
Temperature range: up to 80 °C
Power: 190 W / 230 V 50 Hz
Size: W 240 x D 280 x H 310 mm
Weight: 2,75 kg
GTIN 4015613610603
| **Code-No. A120409**
| **Euro 135,-** | **R2**

Hot-dog machine

with 4 special bread sticks
Stainless steel
Glass cylinder: Ø 200 mm, height 240 mm
Temperature control from 40 °C to 100 °C
Power: 0,96 kW / 230 V 50 Hz
Size: W 500 x D 285 x H 390 mm
Weight: 7,63 kg
GTIN 4015613443065
■ **Code-No. A120408**
■ **Euro 319,-** ■ R2



Sausage roller grill 7180

Stainless steel
7 rotating rollers, length approx. 460 mm - up to 18 sausages
2 separately adjustable heating zones - 4 rollers at front, 3 rollers at rear
Infinitely variable temperature control: 0 °C to 114 °C
2 heating indicator lights
Safety thermostat
Power: 590 W / 230 V 50 Hz
Size: W 590 x D 305 x H 230 mm
Including grid and drip collecting tray, stainless steel
Weight: 12,4 kg
GTIN 4015613615349
■ **Code-No. 104915**
■ **Euro 429,-** ■ R2



Sausage warmer 1KA10

Material: stainless steel
1 basin
Basin size: W 240 x D 300 x H 150 mm
Thermostatic temperature control: 30 °C to 90 °C
On/Off switch
2 indicator lights
Power: 1 kW / 230 V 50/60 Hz
Size: W 270 x D 350 x H 240 mm
Includes: hinged, detachable lid
Weight: 5,6 kg
GTIN 4015613659497
■ **Code-No. A120465**
■ **Euro 159,-** ■ R2



Sausage warmer 2KA20

Material: stainless steel
2 basins, separately adjustable
Basin size, each: W 240 x D 300 x H 150 mm
Thermostatic temperature control: 30 °C to 90 °C
Drain tap
On/Off switch
4 indicator lights
Power: 2 kW / 230 V 50/60 Hz
Size: W 535 x D 370 x H 240 mm
Includes: 2 hinged, detachable lids
Weight: 10,4 kg
GTIN 4015613659503
■ **Code-No. A120466**
■ **Euro 312,-** ■ R2



PUMP SAUCE DISPENSERS

Pump sauce dispensers for GN-containers with a depth of 150 mm



Pump sauce dispenser for 1/6 GN-container with top-cover

Lid CNS 18/10
Pump polycarbonate
Size: W 165 x D 181 x H 232 mm
Weight: 0,6 kg
GTIN 4015613481319
Code-No. 100330
Euro 179,- | R2

Pump sauce dispenser for 1/4 GN-container with top-cover

Lid CNS 18/10
Pump polycarbonate
Size: W 168 x D 267 x H 232 mm
Weight: 0,8 kg
GTIN 4015613481326
Code-No. 100331
Euro 179,- | R2

Pump sauce dispenser for 1/3 GN-container with top-cover

Lid CNS 18/10
Pump polycarbonate
Size: W 181 x D 334 x H 232 mm
Weight: 0,9 kg
GTIN 4015613481333
Code-No. 100332
Euro 179,- | R2



✓ Pump sauce dispensers
3 different dosing inserts included,
diameter: 3,9 mm / 6,5 mm / 10 mm

Pump sauce dispensers are suitable for ketchup, mayonnaise, mustard, etc.



Pump sauce dispenser, 1 dispenser/pump

Body CNS 18/10
Pump polycarbonate
Insert pot polyethylene
Capacity: 3,3 l
Size: W 139 x D 224 x H 456 mm
Weight: 2,3 kg
GTIN 4015613481272
Code-No. 100321
Euro 398,- | R2

Pump sauce dispenser, 2 dispensers/pumps

Body CNS 18/10
Pump polycarbonate
Insert pot polyethylene
Capacity: 2 x 3,3 l
Size: W 276 x D 224 x H 456 mm
Weight: 4,1 kg
GTIN 4015613481289
Code-No. 100322
Euro 619,- | R2

Pump sauce dispenser, 3 dispensers/pumps

Body CNS 18/10
Pump polycarbonate
Insert pot polyethylene
Capacity: 3 x 3,3 l
Size: W 394 x D 224 x H 456 mm
Weight: 5,3 kg
GTIN 4015613481296
Code-No. 100323
Euro 829,- | R2

Pump sauce dispenser, 4 dispensers/pumps

Body CNS 18/10
Pump polycarbonate
Insert pot polyethylene
Capacity: 4 x 3,3 l
Size: W 511 x D 224 x H 456 mm
Weight: 7,9 kg
GTIN 4015613481302
Code-No. 100324
Euro 1.069,- | R2

Hand-operated sausage slicer

Body, slicing bow and knives
made of chrome nickel steel

Slice thickness: 17,5 mm

Section: 11 pieces

Working width: 210 mm

Size: W 300 x D 115 x H 210 mm

Weight: 2,3 kg

GTIN 4015613505152

■ **Code-No. 120579**

■ **Euro 142,-** ■ R2



Electric sausage slicer with double sickle knife

Body and sickle knife made of chrome nickel steel

With automatic switch-on function

Adjustment of slice thickness: 5 - 35 mm

Power: 135 W / 230 V 50 Hz

Size: W 185 x D 210 x H 325 mm

Weight: 6,9 kg

GTIN 4015613505138

■ **Code-No. 120578**

■ **Euro 239,-** ■ R2

Substitute double sickle knife

for electric sausage slicer

Weight: 0,07 kg

GTIN 4015613658063

■ **Code-No. 120582**

■ **Euro 34,-** ■ R2





Toaster TS20Sli*

The toast chute - practical and safe: The finished toast slices slide onto an integrated tray where they can be removed.

Material: plastic

Functions: toasting, defrosting

Number of slots: 1

Slot size: W 270 x D 38 x H 120 mm

Designed for: toast, sandwich toast

Number of browning levels: 6

Operation: 1 operating field

Product discharged via toast chute, cancellation button

Power: 1,3 kW / 230 V 50 Hz

Size: W 405 x D 152 x H 268 mm

Weight: 2,2 kg

GTIN 4015613680262

Code-No. 100282

Euro 55,- | R2



Toaster TS20

also suitable for sandwich-toast

Stainless steel

Slot size: approx 14 x 4 cm

Browning levels: 1 - 7

With removable bun warmer attachment and crumb tray

Power: 0,8-0,9 kW / 220-240 V 50/60 Hz

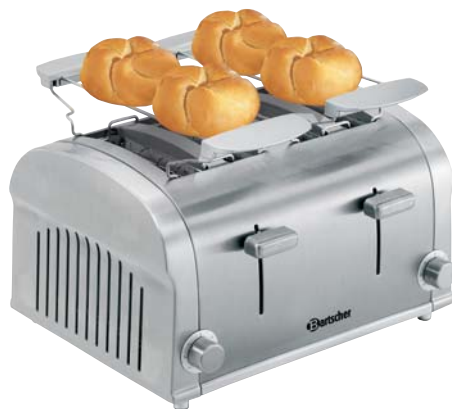
Size: W 190 x D 265 x H 195 mm

Weight: 1,85 kg

GTIN 4015613454412

Code-No. 100201

Euro 50,- | R2



Toaster TS40

also suitable for sandwich-toast

Stainless steel

2 control panels: 2 slots and separat control lever each

Slot size: approx 14 x 4 cm

Browning levels: 1 - 7

With 2 removable bun warmer attachments and 2 crumb trays

Power: 1,4 kW / 230 V 50/60 Hz

Size: W 320 x D 270 x H 195 mm

Weight: 3,1 kg

GTIN 4015613454429

Code-No. 100202

Euro 81,- | R2



Toaster TS60

6 slots with selection switch for toasting 2, 4 or 6 slices of toast.

Material: stainless steel

Functions: toasting

Number of slots: 6

Slot size: W 145 x D 20 x H 135 mm

Designed for: toast, sandwich toast

Operation: 1 control lever for 6 slots (manual ejection),

selection switch for commissioning the toast slit, group of 2

Removable crumb tray, signal tone after expiry of the time

Power: 2,5 kW / 230 V 50 Hz

Size: W 405 x D 265 x H 220 mm

Weight: 5,6 kg

GTIN 4015613670911

Code-No. 100197

Euro 229,- | R2

*The device is not suitable for continuous commercial use.

Conveyor toaster "Mini"

particularly space-saving - ideal for buffets
Stainless steel
approx. 75 slices of bread per hour
Adjustable belt speed
Power: 1,34 kW / 230 V 50 Hz
Size: W 285 x D 420 x H 390 mm
Weight: 13,5 kg
GTIN 4015613505473
■ **Code-No. 100211**
■ **Euro 435,-** ■ R2



Conveyor toaster

Stainless steel
approx. 150 slices of bread per hour
Adjustable belt speed
Power: 2,24 kW / 230 V 50 Hz
Size: W 370 x D 420 x H 390 mm
Weight: 16,13 kg
GTIN 4015613421490
■ **Code-No. A100205**
■ **Euro 579,-** ■ R2



Quartz tube toaster, single

Stainless steel body
Quartz tube
15 minutes timer
1 grid
Power: 1,7 kW / 230 V 50 Hz
outside W 440 x D 260 x H 290 mm
inside W 355 x D 240 x H 50 mm
Sandwich tongs included
Weight: 8,2 kg
GTIN 4015613388601
■ **Code-No. A151300**
■ **Euro 182,-** ■ R2



Quartz tube toaster, double

Stainless steel body
Quartz tube
15 minutes timer
2 grids
Power: 3,0 kW / 230 V 50/60 Hz
outside W 440 x D 260 x H 400 mm
inside W 355 x D 240 x H 2 x 50 mm
Sandwich tongs included
Weight: 9,7 kg
GTIN 4015613385549
■ **Code-No. A151600**
■ **Euro 229,-** ■ R2



PIZZA/BAGUETTE OVENS



Pizza oven "Mini 1"

Model stainless steel
Baking chamber:
W 410 x D 370 x H 90 mm, 1 pizza Ø 35 cm,
with base made of heat resistant stone
Temperature up to 300 °C
With timer
Power: 2 kW / 230 V 50 Hz
Size: W 545 x D 500 x H 230 mm
Weight: 18,8 kg
GTIN 4015613494074
■ **Code-No. 203510**
■ **Euro 429,- I R2**



Pizza oven "Mini 2"

Model stainless steel
Baking chamber each:
W 410 x D 370 x H 90 mm, 1 pizza Ø 35 cm,
with base made of heat resistant stone
Temperature up to 300 °C
With timer
Power: 2,7 kW / 230 V 50 Hz
Size: W 545 x D 500 x H 380 mm
Weight: 27,7 kg
GTIN 4015613491714
■ **Code-No. 203500**
■ **Euro 619,- I R2**



Pizza oven "Mini Plus"

Model stainless steel
Baking chamber:
W 410 x D 370 x H 90 mm, 1 pizza Ø 35 cm,
with base made of heat resistant stone
Top-/bottom heat separately controllable
Temperature up to 400 °C
Inner lighting
Power: 2,0 kW / 230 V 50 Hz
Size: W 575 x D 525 x H 270 mm
Weight: 27,2 kg
GTIN 4015613581095
■ **Code-No. 203530**
■ **Euro 635,- I R2**



Pizza oven "Mini Plus 2"

Model stainless steel
Baking chamber each:
W 410 x D 370 x H 90 mm, 1 pizza Ø 35 cm,
with base made of heat resistant stone
Top-/bottom heat separately controllable
Temperature up to 400 °C
Inner lighting
Power: 3,4 kW / 230 V 50 Hz
Size: W 570 x D 550 x H 475 mm
Weight: 41,8 kg
GTIN 4015613647593
■ **Code-No. 203535**
■ **Euro 1.149,- I R2**

Convection oven "Piccolino"

... for pizzas up to a Ø of 26 cm.
Exterior: painted metal
Interior: zinc coated steel
Cooking compartment: capacity 19 litres
4-step switch, top-/bottom heat
60 min. timer
Thermostat up to 230 °C
Withdrawable crumb tray
Power: 1,5 kW / 230 V 50 Hz
Size: W 425 x D 380 x H 295 mm
Weight: 7,3 kg
Includes 1 grid, 1 baking tray, 1 handle,
1 chicken spit
GTIN 4015613588575
Code-No. A120787
Euro 109,- | R2

Additional grid

W 300 x D 280 mm
GTIN 4015613589145
Code-No. A120794
Euro 6,50 | R2

Baking tray

W 300 x D 285 x H 23 mm
GTIN 4015613589121
Code-No. A120793
Euro 7,50 | R2



*The device is not suitable for continuous commercial use.

Multifunction convection oven

Lining and facing of stainless steel
Distance between trays 55 mm
With timer (0 - 120 minutes)
Thermostat up to 250 °C
Pilot lamp
Power: 2,5 kW / 230 V 50/60 Hz
Inside: W 404 x D 308 x H 254 mm
Outside: W 527 x D 450 x H 316 mm
Weight: 16 kg
Includes 1 grid and 1 baking tray
GTIN 4015613404073
Code-No. A120880
Euro 415,- | R2

Additional grid

W 400 x D 290 mm
GTIN 4015613404110
Code-No. A120701
Euro 16,- | R2

Baking tray

W 400 x D 280 x H 11 mm
GTIN 4015613404127
Code-No. A120702
Euro 19,- | R2



Compact Combi Steamer

Chrome nickel steel model
Insertions: 4 x 2/3 GN
Temperature control up to 200 °C, timer 0 - 120 minutes
4 functions: defrosting / circulated air / combination cooking / steaming
With water tank, 1,3 litre
Power: 2,5 kW / 230 V 50 Hz
Size: W 550 x D 545 x H 380 mm
1 grid included
Weight: 20 kg
GTIN 4015613487885
Code-No. 120791
Euro 769,- | R2

Tray 2/3 GN

W 354 x D 325 x H 20 mm
GTIN 4015613271781
Code-No. A101195
Euro 16,- | R2



Compact build and four insertions in 2/3 GN allowing optimal convenience and functioning

- ✓ **Various cooking processes**
hot air, steaming, baking, roasting, for gentle and tender cooking
- ✓ **Water supply not required**
large 1,3 litre water container guarantees flexible use
- ✓ **Easy operation**
through manual rotary control switch

- ✓ Delivery without baking trays
- ✓ Baking trays page 82

MICROWAVE OVENS*



Microwave oven*

Ext. + int. stainless steel
 Microwave power: 900 W
 Glass turning plate Ø 270 mm
 Capacity: 23 litres
 Power levels: 6
 Manual timer up to 30 minutes
 Defrost function
 Power: 1,4 kW / 230 V 50 Hz
 Cooking compartment size: W 315 x D 290 x H 200 mm
 Size: W 483 x D 425 x H 281 mm
 Power: 1,4 kW / 230 V 50 Hz
 Weight: 12,6 kg
 GTIN 4015613518992

■ **Code-No. 610836**

■ **Euro 179,-** ■ R2



Microwave oven with grill*

Ext. + int. stainless steel
 Microwave power: 900 W
 Power consumption grill: 1000 W
 Glass turning plate Ø 270 mm
 Capacity: 23 litres
 Power levels: 9
 Manual timer up to 30 minutes
 With separate and combinable grill function
 Defrost function
 Power: 1,4 kW / 230 V 50 Hz
 Cooking compartment size: W 315 x D 290 x H 200 mm
 Size: W 483 x D 425 x H 281 mm
 Weight: 13,5 kg
 Including 1 grill rack Ø 200 mm, H 90 mm
 GTIN 4015613335285

■ **Code-No. 610826**

■ **Euro 205,-** ■ R2



Microwave oven with convection and grill*

Ext. + int. stainless steel
 Microwave power: 900 W
 Power consumption convection: 1950 W
 Power consumption grill: 1000 W
 Glass turning plate Ø 270 mm
 Capacity: 25 litres
 Power levels: 10
 Digital timer up to 95 minutes
 With separate and combinable convection and grill function
 Defrost function
 Power: 1,4 kW / 230 V 50 Hz
 Cooking compartment size: W 320 x D 315 x H 200 mm
 Size: W 483 x D 422 x H 281 mm
 Weight: 16,6 kg
 Including 1 grill pan Ø 275 mm, H 50 mm
 with detachable handle
 GTIN 4015613520056

■ **Code-No. 610835**

■ **Euro 265,-** ■ R2



Wall-mounting shelf

CNS 18/10, extra stable model
 Carrying capacity up to 40 kg (stability of the wall must be checked)
 Outer size: W 520 x D 400 mm
 Weight: 3,39 kg
 GTIN 4015613431963

■ **Code-No. 174520**

■ **Euro 63,-** ■ R2

For models Code-No.: 610836, 610826, 610835

*The device is not suitable for continuous commercial use.

Microwave oven 10250M

Material: stainless steel
Cooking compartment material: stainless steel
Functions: heating up
Capacity: 25 litres
Microwave power: 1000 W
Number of power levels: 1
Number of magnetrons: 1
Timer: manual
Timer up to: 6 minutes
Control: rotating button
LED display
Interior lighting
Power: 1,55 kW / 230 V 50 Hz
Cooking compartment size: W 310 x D 325 x H 200 mm
Size: W 515 x D 435 x H 310 mm
Weight: 15,2 kg
GTIN 4015613649450
■ **Code-No. 610184**
■ **Euro 459,-** ■ R2



Microwave oven

Ext. + int. stainless steel
Microwave power: 1000 W / 1 magnetron
Capacity: 25 litres
Power levels: 6
Manual timer up to 60 minutes
Defrost function
Power: 1,5 kW / 230 V 50 Hz
Cooking compartment size: W 335 x D 360 x H 200 mm
Size: W 520 x D 465 x H 312 mm
Weight: 17,4 kg
GTIN 4015613487762
■ **Code-No. 610182**
■ **Euro 489,-** ■ R2



Microwave oven

Ext. + int. stainless steel
Microwave power: 1000 W / 1 magnetron
Capacity: 25 litres
Power levels: 3
Digital timer up to 99 minutes
10 program memory, 20 memory capacity
Defrost function
Power: 1,5 kW / 230 V 50 Hz
Cooking compartment size: W 335 x D 360 x H 200 mm
Size: W 520 x D 465 x H 312 mm
Weight: 17,4 kg
GTIN 4015613440101
■ **Code-No. 610181**
■ **Euro 519,-** ■ R2



Wall-mounting shelf

CNS 18/10, extra stable model
Carrying capacity up to 50 kg (stability of the wall must be checked)
Outer size: W 600 x D 600 mm
Weight: 5,4 kg
GTIN 4015613434988
■ **Code-No. 174600**
■ **Euro 93,-** ■ R2



For models Code-No.: 610184, 610182, 610181

MICROWAVE OVENS



Microwave oven 18340M

Material: stainless steel
 Cooking compartment material: stainless steel
 Functions: heating up, defrosting
 Capacity: 34 litres
 Microwave power: 1800 W
 Number of power levels: 6
 Number of magnetrons: 2
 Timer: digital
 Timer up to: 60 minutes
 Control: rotating button
 Digital display
 Interior lighting
 Power: 3 kW / 230 V 50 Hz
 Cooking compartment size: W 360 x D 400 x H 215 mm
 Size: W 570 x D 535 x H 365 mm
 Weight: 33,2 kg
 GTIN 4015613658599
Code-No. 610192
Euro 1.149,- | R2



Microwave oven 18340D

Material: stainless steel
 Cooking compartment material: stainless steel
 Functions: heating up, defrosting
 Capacity: 34 litres
 Microwave power: 1800 W
 Number of power levels: 4
 Number of magnetrons: 2
 Timer: digital
 Timer up to: 60 minutes (10 preset + manual input)
 Adjustable programs: 100
 Control: electronic
 Digital display
 Interior lighting
 Power: 3 kW / 230 V 50 Hz
 Cooking compartment size: W 360 x D 400 x H 215 mm
 Size: W 570 x D 535 x H 365 mm
 Weight: 33,05 kg
 GTIN 4015613649467
Code-No. 610188
Euro 1.149,- | R2



Wall-mounting shelf

CNS 18/10, extra stable model
 Carrying capacity up to 50 kg (stability of the wall must be checked)
 Outer size: W 600 x D 600 mm
 Weight: 5,4 kg
 GTIN 4015613434988
Code-No. 174600
Euro 93,- | R2

For models Code-No.:
610192, 610188, 610189, 610191, 610190

Microwave oven 21170D

Material: stainless steel
 Cooking compartment material: stainless steel
 Functions: heating up, defrosting
 Capacity: 17 litres
 Microwave power: 2100 W
 Number of power levels: 10
 Number of magnetrons: 2
 Timer: digital
 Timer up to: 60 minutes (10 preset + manual input)
 Adjustable programs: 10, optional USB stick option
 Control: electronic
 Digital display
 Interior lighting
 Properties: tactile buttons
 Power: 3,2 kW / 230 V 50 Hz
 Cooking compartment size: W 330 x D 308 x H 160 mm
 Size: W 420 x D 555 x H 340 mm
 Weight: 31,75 kg
 GTIN 4015613658582
Code-No. 610189
Euro 1.249,- | R2



Microwave oven "Samsung CM1919A"

GN-capable microwave oven with 2 high-performance magnetrons for even results.
 Ext. + int. stainless steel
 Microwave power: 1850 W / 2 magnetrons
 2 wave filters, fivefold door locking device
 Capacity: 26 litres
 Suitable for 2/3 GN
 Power levels: 5 (185 W, 370 W, 925 W, 1295 W, 1850 W)
 Manual timer, +20-seconds-button
 2 defrost functions
 Ceiling lining suitable for dishwasher
 Stackable (mounting plate included)
 Power: 3,2 kW / 230 V 50 Hz
 Cooking compartment size: W 370 x D 370 x H 190 mm
 Size: W 465 x D 602 x H 365 mm
 Weight: 33,6 kg
 GTIN 4015613639413
Code-No. 610191
Euro 1.298,- | R2



Microwave oven "Samsung CM1929A"

same as model "CM1919A", except
 Digital control with 30 programme memory, +20-seconds-button
 Weight: 34 kg
 GTIN 4015613639406
Code-No. 610190
Euro 1.298,- | R2



Basic Line - GN-containers according to EN 631 made of stainless steel with a silk-matt surface



Size	W x L mm	Litres/Capacity	Depth mm	Code-No.	Euro/Container R2	
1/1 GN	530 x 325		20	711020	9,-	GTIN 4015613695556
	530 x 325	5,00	40	711040	11,-	GTIN 4015613695570
	530 x 325	9,00	65	711065	12,-	GTIN 4015613695587
	530 x 325	14,00	100	711100	14,-	GTIN 4015613695594
	530 x 325	21,00	150	711150	20,-	GTIN 4015613695600
	530 x 325	28,00	200	711200	25,-	GTIN 4015613695617



2/3 GN	354 x 325		20	723020	6,50	GTIN 4015613695624
	354 x 325	3,00	40	723040	7,50	GTIN 4015613695631
	354 x 325	5,50	65	723065	9,-	GTIN 4015613695648
	354 x 325	9,00	100	723100	11,-	GTIN 4015613695655
	354 x 325	13,00	150	723150	15,-	GTIN 4015613695662
	354 x 325	18,00	200	723200	18,-	GTIN 4015613695679



1/2 GN	325 x 265		20	712020	6,-	GTIN 4015613695686
	325 x 265	2,00	40	712040	7,-	GTIN 4015613695693
	325 x 265	4,00	65	712065	8,-	GTIN 4015613695709
	325 x 265	6,50	100	712100	10,-	GTIN 4015613695716
	325 x 265	9,50	150	712150	14,-	GTIN 4015613695723
	325 x 265	12,50	200	712200	17,-	GTIN 4015613695730



1/3 GN	325 x 176		20	713020	5,-	GTIN 4015613695747
	325 x 176	1,50	40	713040	6,50	GTIN 4015613695761
	325 x 176	2,50	65	713065	7,50	GTIN 4015613695778
	325 x 176	4,00	100	713100	9,-	GTIN 4015613695785
	325 x 176	5,75	150	713150	12,-	GTIN 4015613695792
	325 x 176	7,80	200	713200	15,-	GTIN 4015613695808



1/4 GN	265 x 162		20	714020	4,-	GTIN 4015613695822
	265 x 162	1,60	40	714040	6,-	GTIN 4015613695839
	265 x 162	1,80	65	714065	6,50	GTIN 4015613695846
	265 x 162	2,80	100	714100	7,-	GTIN 4015613695853
	265 x 162	4,00	150	714150	10,-	GTIN 4015613695860



1/6 GN	176 x 162	1,00	65	716065	5,-	GTIN 4015613695877
	176 x 162	1,60	100	716100	6,-	GTIN 4015613695884
	176 x 162	2,40	150	716150	8,50	GTIN 4015613695891



1/9 GN	176 x 108	0,60	65	719065	4,-	GTIN 4015613695907
	176 x 108	1,00	100	719100	6,-	GTIN 4015613695914

Lid for GN container



Size	Code-No.	Euro R2	
1/1 GN	711311	10,-	GTIN 4015613695921
2/3 GN	711323	9,-	GTIN 4015613695938
1/2 GN	711312	8,-	GTIN 4015613695945
1/3 GN	711313	6,-	GTIN 4015613695969
1/4 GN	711314	5,-	GTIN 4015613695976
1/6 GN	711316	4,-	GTIN 4015613695983
1/9 GN	711319	3,-	GTIN 4015613695990

Top Line - GN-containers according to EN 631 made of stainless steel 18/10



Size	W x L mm	Litres/Capacity	Depth mm	Code-No.	Euro/Container	R2
2/1 GN	650 x 530		20	A120020	28,-	GTIN 4015613273662
	650 x 530	10,00	40	A120040	31,-	GTIN 4015613271040
	650 x 530	18,50	65	A120065	36,-	GTIN 4015613271057
	650 x 530	28,50	100	A120103	40,-	GTIN 4015613271811
	650 x 530	42,50	150	A120153	49,-	GTIN 4015613271828



1/1 GN	530 x 325		20	A121025	16,-	GTIN 4016098166722
	530 x 325	5,00	40	A121040	18,-	GTIN 4015613271064
	530 x 325	9,00	65	A121065	20,-	GTIN 4016098162755
	530 x 325	14,00	100	A121100	24,-	GTIN 4016098162762
	530 x 325	21,00	150	A120610	31,-	GTIN 4016098101204
	530 x 325	28,00	200	A121200	39,-	GTIN 4015613271071



2/4 GN	530 x 162		20	A128020	10,-	GTIN 4015613271118
	530 x 162	2,00	40	A128040	12,-	GTIN 4015613271125
	530 x 162	3,80	65	A128065	15,-	GTIN 4015613271132
	530 x 162	6,00	100	A128100	19,-	GTIN 4015613271149
	530 x 162	9,00	150	A128150	27,-	GTIN 4015613271156



2/3 GN	354 x 325		20	A125020	11,50	GTIN 4015613271194
	354 x 325	3,00	40	A125040	13,50	GTIN 4015613271200
	354 x 325	5,50	65	A125065	15,50	GTIN 4015613271217
	354 x 325	9,00	100	A125100	20,-	GTIN 4015613271224
	354 x 325	13,00	150	A125150	27,-	GTIN 4015613271231
	354 x 325	18,00	200	A125200	33,-	GTIN 4015613271248



1/2 GN	325 x 265		20	A122020	9,-	GTIN 4015613271088
	325 x 265	2,00	40	A122040	10,50	GTIN 4015613271095
	325 x 265	4,00	65	A122065	12,50	GTIN 4016098162779
	325 x 265	6,50	100	A122100	15,-	GTIN 4016098162786
	325 x 265	9,50	150	A120620	20,-	GTIN 4015613278988
	325 x 265	12,50	200	A122200	27,-	GTIN 4015613271101



1/3 GN	325 x 176		20	A123020	7,-	GTIN 4015613271255
	325 x 176	1,50	40	A123040	8,-	GTIN 4015613271262
	325 x 176	2,50	65	A123065	10,-	GTIN 4016098162793
	325 x 176	4,00	100	A123100	12,-	GTIN 4016098162809
	325 x 176	5,75	150	A123150	19,-	GTIN 4016098101266
	325 x 176	7,80	200	A123200	24,-	GTIN 4015613271279



1/4 GN	265 x 162		20	A124020	6,-	GTIN 4015613271163
	265 x 162	1,80	65	A124065	8,-	GTIN 4015613271170
	265 x 162	2,80	100	A124100	11,-	GTIN 4016098170354
	265 x 162	4,00	150	A120640	17,-	GTIN 4016098101297
	265 x 162	5,50	200	A124200	23,-	GTIN 4015613271187



1/6 GN	176 x 162	1,00	65	A126065	7,-	GTIN 4016098170385
	176 x 162	1,60	100	A126100	10,-	GTIN 4016098170378
	176 x 162	2,40	150	A120650	15,-	GTIN 4016098101327
	176 x 162	3,40	200	A126200	19,-	GTIN 4015613271286



1/9 GN	176 x 108	0,60	65	A129065	6,-	GTIN 4016098169181
	176 x 108	1,00	100	A129100	10,-	GTIN 4016098169198



Lid see
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Intermediate bar, 325 mm
GTIN 4016098101181
Code-No. A120601
Euro 7,- R2

Intermediate bar, 530 mm
GTIN 4016098101198
Code-No. A120602
Euro 8,- R2

Top Line - GN-containers according to EN 631 made of stainless steel 18/10

Perforated model



Size	W x L mm	Litres/Capacity	Depth mm	Code-No.	Euro/Container R2	
1/1 GN	530 x 325	9,00	60	A101065	27,-	GTIN 4016098175229
	530 x 325	14,00	100	A101100	33,-	GTIN 4016098175236
	530 x 325	21,00	150	A101150	49,-	GTIN 4016098175243
2/3 GN	354 x 325	5,50	65	A103065	21,-	GTIN 4015613278940
	354 x 325	9,00	100	A103100	29,-	GTIN 4015613487618
	354 x 325	13,00	150	A103150	40,-	GTIN 4015613487625
1/2 GN	325 x 265	4,00	60	A102065	18,-	GTIN 4016098175199
	325 x 265	6,50	100	A102100	25,-	GTIN 4016098175205
	325 x 265	9,50	150	A102150	35,-	GTIN 4016098175212

Intermediate bar, 325 mm

GTIN 4016098101181

Code-No. A120601

Euro 7,- | R2

Intermediate bar, 530 mm

GTIN 4016098101198

Code-No. A120602

Euro 8,- | R2



Lid

Size	Code-No.	Euro R2	
1/1 GN	A120615	16,-	GTIN 4016098101211
2/3 GN	A120634	12,-	GTIN 4015613271293
1/2 GN	A120625	10,-	GTIN 4016098101242
1/3 GN	A120635	8,-	GTIN 4016098101273
1/4 GN	A120645	7,-	GTIN 4016098101303
1/6 GN	A120655	6,-	GTIN 4016098101334
1/9 GN	A120649	5,-	GTIN 4016098169204



Lid with spoon recess

Size	Code-No.	Euro R2	
1/1 GN	A120616	17,-	GTIN 4016098101228
2/3 GN	A120637	13,-	GTIN 4015613271309
1/2 GN	A120626	11,-	GTIN 4016098101259
1/3 GN	A120636	9,-	GTIN 4016098101280
1/4 GN	A120646	8,-	GTIN 4016098101310
1/6 GN	A120656	7,-	GTIN 4016098101341
1/9 GN	A120659	6,-	GTIN 4016098169211



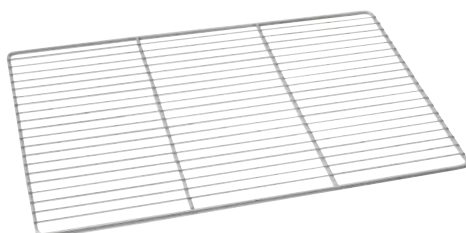
Lid with silicon seal

Size	Code-No.	Euro R2	
1/1 GN	A120615D	36,-	GTIN 4015613409054
2/3 GN	A120634D	32,-	GTIN 4015613409061
1/2 GN	A120625D	28,-	GTIN 4015613409078
1/3 GN	A120635D	25,-	GTIN 4015613409085
1/4 GN	A120645D	22,-	GTIN 4015613409092
1/6 GN	A120655D	19,-	GTIN 4015613409108



GN tray with reinforced rim, CNS 18/10

Size	W x L mm	Depth mm	Code-No.	Euro R2	
2/1 GN	650 x 530	20	A101181	39,-	GTIN 4015613271699
	650 x 530	40	A101182	43,-	GTIN 4015613271705
	650 x 530	65	A101183	49,-	GTIN 4015613271712
1/1 GN	530 x 325	20	A101185	21,-	GTIN 4015613271729
	530 x 325	40	A101186	24,-	GTIN 4015613271736
	530 x 325	65	A101187	29,-	GTIN 4015613271743
1/2 GN	325 x 265	20	A101190	13,-	GTIN 4015613271750
	325 x 265	40	A101191	16,-	GTIN 4015613271767
	325 x 265	65	A101192	19,-	GTIN 4015613271774
2/3 GN	354 x 325	20	A101195	16,-	GTIN 4015613271781
	354 x 325	40	A101196	20,-	GTIN 4015613271798
	354 x 325	65	A101197	23,-	GTIN 4015613271804



GN grid, CNS 18/10

Size	W x L mm	Code-No.	Euro R2	
2/1 GN	650 x 530	A101092	46,-	GTIN 4016098175267
1/1 GN	530 x 325	A101091	29,-	GTIN 4016098175250
1/2 GN	325 x 265	786006	21,-	GTIN 4015613678696
2/3 GN	354 x 325	133212	24,-	GTIN 4015613332123



Insert drainers for GN containers for dripping off

Size	Code-No.	Euro R2	
1/1 GN	A101161	24,-	GTIN 4015613271644
1/2 GN	A101162	18,-	GTIN 4015613271651
1/3 GN	A101163	15,-	GTIN 4015613271682
1/4 GN	A101164	12,-	GTIN 4015613271668





GN containers and serving plate "Melamin"

Elegant and robust containers and serving plate in an attractive porcelain look with impressive material properties: rugged, hygienic, odour and taste neutral.

GN containers and serving plate are not suitable for microwave oven, baking oven or chafing dish.



GN container 1/2 GN "Melamin", set of 2

Material: melamine, white

Capacity, each: 2,9 litres

Temperature range: 0 °C to 70 °C

Food safe

Stackable

Size, each: W 325 x L 265 mm, depth 65 mm

Weight: 1,9 kg

GTIN 4015613615660

■ **Code-No. A122300**

■ **Euro 39,- | R2**



GN container 1/1 GN "Melamin"

Material: melamine, white

Capacity: 6,6 litres

Temperature range: 0 °C to 70 °C

Food safe

Stackable

Size: W 530 x L 325 mm, depth 65 mm

Weight: 1,8 kg

GTIN 4015613621982

■ **Code-No. A122301**

■ **Euro 29,- | R2**



Serving plate 1/1 GN "Melamin", set of 2

Material: melamine, black

Two-sided usable: as a tray or serving plate

Temperature range: 0 °C to 70 °C

Food safe

Size, each:

W 530 x L 325 mm, rim height 20 mm

Weight: 3,1 kg

GTIN 4015613622545

■ **Code-No. A122302**

■ **Euro 45,- | R2**

GN container 1/1 GN, 65 mm deep, enamelled

Ideal for preparing pan fried food such as steaks.
Even crispy cooking from both sides without turning the food.

Enamelled

Size: W 530 x D 325 x H 65 mm

Weight: 1,5 kg

GTIN 4015613544304

■ **Code-No. 100430**

■ **Euro 39,-** ■ R2



GN container 1/1 GN, 65 mm deep, non-stick coated

For fat-free roasting and baking. Also suitable for cooking pizza or cake without using greaseproof paper.

Chrome nickel steel 18/10, non-stick coated

Size: W 530 x D 325 x H 65 mm

Weight: 1,4 kg

GTIN 4015613544298

■ **Code-No. 100420**

■ **Euro 54,-** ■ R2



Gastronorm pan 2/3 for induction

Material: Die-cast aluminium - non-stick coating

Handle stainless steel

Capacity: 5 litres

Size: W 355 x D 325 x H 100 mm (with handle)

Weight: 3,5 kg

GTIN 4015613505343

■ **Code-No. 699230**

■ **Euro 219,-** ■ R2



Gastronorm pan 1/1 for induction

Material: Die-cast aluminium - non-stick coating

Handle stainless steel

Capacity: 7,5 litres

Size: W 530 x D 325 x H 100 mm (with handle)

Weight: 3,8 kg

GTIN 4015613505336

■ **Code-No. 699110**

■ **Euro 269,-** ■ R2



CUTLERY HOLDERS

Delivery without cutlery



Cutlery tray 1/1 GN

Polypropylene grey
Heat resistant, robust and stackable
Size: W 530 x D 325 x H 100 mm
Weight: 0,7 kg
GTIN 4015613584164

■ **Code-No. A500410** - 1 Piece ■ Euro 6,50 ■ R2

■ **Code-No. A500410** - 10 Piece ■ Euro 62,- ■ R2

Delivery without cutlery



Cutlery holder

for 4 cutlery cylinders
Chrome nickel steel
Size: W 265 x D 305 x H 200 mm
Weight: 1,15 kg
GTIN 4015613324760

■ **Code-No. A500394**

■ Euro 32,- ■ R2

Cutlery holder with 4 cylinders

Chrome nickel steel
Size: W 265 x D 305 x H 200 mm
4 cutlery cylinders, chrome nickel steel included
Weight: 2,1 kg
GTIN 4015613467542

■ **Code-No. 500392**

■ Euro 59,- ■ R2



Cutlery holder with 4 cylinders

Chrome nickel steel
Size: W 265 x D 305 x H 200 mm
4 cutlery cylinders, white plastic included

Weight: 1,55 kg

GTIN 4015613360959

■ **Code-No. A500395**

■ Euro 36,- ■ R2

Cutlery cylinder

White plastic
Size:
Ø 115 mm, height 145 mm
GTIN 4016098102744

■ **Code-No. A500382** ■ Euro 1,10 ■ R2

■ over 50 pcs. A500382 ■ Euro 1,05 ■ R2



Cutlery holder

for 6 cutlery cylinders
Chrome nickel steel
Size: W 380 x D 300 x H 200 mm
Weight: 1,45 kg
GTIN 4015613324777

■ **Code-No. A500396**

■ Euro 42,- ■ R2

Cutlery cylinder

Chrome nickel steel
Size:
Ø 110 mm, height 145 mm
GTIN 4015613397177

■ **Code-No. A500385** ■ Euro 7,40 ■ R2

■ over 50 pcs. A500385 ■ Euro 7,- ■ R2



Delivery without cutlery cylinders

Label holder 610 mm long

Weight: 0,45 kg
GTIN 4015613417219
■ **Code-No. A256061**
■ **Euro 15,50** ■ R2

Label holder 910 mm long

Weight: 1,0 kg
GTIN 4015613417226
■ **Code-No. A256091**
■ **Euro 19,50** ■ R2



Label holder

- ✓ Material: aluminum
- ✓ Rollers: glass

Blow torch 1300FG

Easy and safe handling
Handy stainless steel grip
Piezo ignition
Turbo-flame adjustable up to 1300 °C
Refillable with lighter-gas
Size: W 95 x D 70 x H 165 mm
Weight: 0,15 kg
GTIN 4015613409498
■ **Code-No. A55302**
■ **Euro 26,50** ■ R2



- ✓ Without gas filling
- ✓ Refillable with lighter-gas

Can opener KB330

Material: CNS 18/10, aluminium, plastic
Surface: CNS 18/10, painted, size: W 98 x D 218 mm
Knife: stainless steel
Can height max.: 330 mm
Crank drive
Clip attachment
(prepared for screw attachment)
Tabletop gauge max.: 45 mm
Size: W 125 x D 290 x H 720 mm
Weight: 1,9 kg
GTIN 4015613670096
■ **Code-No. A120350**
■ **Euro 95,-** ■ R2

Knife KB330

Material: stainless steel
Size: W 20 x D 17 x H 50 mm
Weight: 0,03 kg
GTIN 4015613690414
■ **Code-No. A120351**
■ **Euro 25,-** ■ R2

Transport wheel KB330

Material: steel
Size: W 38 x D 38 x H 10 mm
Weight: 0,08 kg
GTIN 4015613690421
■ **Code-No. A120352**
■ **Euro 22,-** ■ R2



Salt-shaker

Of aluminum with screw cap -
also suitable for flour, sugar and spices.
Size: Ø 67 mm, height 110 mm
6 pieces in a box
Weight: 0,3 kg
GTIN 4015613634630
■ **Code-No. A680654**
■ **Piece Euro 3,20** ■ R2



Salt-shaker

Of aluminum with screw cap -
also suitable for flour, sugar and spices.
Size: Ø 80 mm, height 190 mm
4 pieces in a box
Weight: 0,36 kg
GTIN 4015613636832
■ **Code-No. A680655**
■ **Piece Euro 8,70** ■ R2

Order quantity unit	Euro per piece	Euro per carton
1 box (6 pieces) GTIN 4015613634647	3,20	19,20

Order quantity unit	Euro per piece	Euro per carton
1 box (4 pieces) GTIN 4015613669410	8,70	34,80



Quickly cleared and transported

With the practical clearing trolley made of high- quality steel, various containers can be transported easily and effectively.

Depending on the model, the solid transporter provides a save device for trays, GN containers and standard bakery trays. They are suitable for a wide variety of uses and due to the rubber swivel wheels they provide an easy, quiet and also safe handling.



Clearing trolley 7EN60400

Large format clearing 600 x 400

Material: stainless steel

Design: frame made of a square tube 25 x 25 mm

Designed for: 7 trays 600 x 400 mm, max. 65 mm deep

Distance between slots: 80 mm

Carrying capacity max.: 60 kg in total, 8 kg per slot

Storage space: W 470 x D 620 mm, carrying capacity max.: 5 kg

One container latch each on the front and rear

4 rubber swivel wheels, Ø 100 mm, each with 1 wheel buffer, 2 with brakes

Easy assembling kit

Size: W 535 x D 685 x H 1010 mm

Weight: 14 kg

GTIN 4015613686448

■ Code-No. 300089

■ Euro 175,- ■ R2

✓ Delivery without trays

Clearing trolley 7GN111

Material: stainless steel
 Design: frame made of a square tube 25 x 25 mm
 Designed for: 7 GN containers 1/1 GN, max. 65 mm deep
 Distance between slots: 80 mm
 Carrying capacity max.: 60 kg in total, 8 kg per slot
 Storage space: W 390 x D 555 mm, carrying capacity max.: 5 kg
 One container latch each on the front and rear
 4 rubber swivel wheels, Ø 100 mm, each with 1 wheel buffer,
 2 with brakes
 Easy assembling kit
 Size: W 450 x D 620 x H 1010 mm
 Weight: 13 kg
 GTIN 4015613686431
Code-No. 300098
Euro 155,- | R2



Clearing trolley 7GN210

Material: stainless steel
 Design: frame made of a square tube 25,8 x 25,8 mm
 Designed for: 7 GN containers 2/1 GN, max. 65 mm deep
 Distance between slots: 80 mm
 Carrying capacity max.: 90 kg in total, 12 kg per slot
 Storage space: W 590 x D 670 mm, carrying capacity max.: 18 kg
 One container latch each on the front and rear
 4 rubber swivel wheels, Ø 100 mm, each with 1 wheel buffer,
 2 with brakes
 Easy assembling kit
 Size: W 655 x D 740 x H 1010 mm
 Weight: 15,8 kg
 GTIN 4015613659244
Code-No. 300093
Euro 198,- | R2



Tray GN110-S

Material: plastic (polypropylene)
 Norm format: 1/1 GN
 Worktop surface: structured, size: W 495 x D 290 mm
 Stackable
 Dishwasher-proof
 Size: W 530 x D 325 x H 20 mm
 Weight: 0,59 kg
 GTIN 4015613695303
Code-No. 701053
Euro 10,- | R2



Clearing trolley 18GN110

Material: stainless steel
 Design: frame made of a square tube 25,8 x 25,8 mm
 Designed for: 18 GN containers 1/1 GN, max. 65 mm deep
 Distance between slots: 80 mm
 Carrying capacity max.: 80 kg in total, 10 kg per slot
 One container latch each on the front and rear
 4 rubber swivel wheels, Ø 100 mm, each with 1 wheel buffer, 2 with brakes
 Easy assembling kit
 Size: W 450 x D 613 x H 1895 mm
 Weight: 20,2 kg
 GTIN 4015613671628
Code-No. 300181
Euro 229,- | R2



✓ Delivery without GN-containers

TRANSPORT CONTAINERS



Thermo transport container 20L

Safe and easy transport of hot or cold food.

CNS 18/10, brushed

Capacity: 20 litres

Double-walled for good insulation

Temperature loss: approx. 6 °C / hour

Lid with 4 snap fasteners and silicone gasket

1 carrying handle, 1 folding handle at the side

Ventilation valve

Stackable

Size: Ø 300 mm, height 345 mm

Weight: 6,6 kg

GTIN 4015613544281

■ **Code-No. 100080**

■ **Euro 225,- | R2**



✓ 1 carrying handle

✓ 1 folding handle at the side



Thermo transport container 20L with drain tap and tap protection

Safe and easy transport of hot or cold liquids.

CNS 18/10, brushed

Capacity: 20 litres

Double-walled for good insulation

Temperature loss: approx. 6 °C / hour

Lid with 4 snap fasteners and silicone gasket

1 carrying handle, 1 folding handle at the side

Ventilation valve

Stackable

Size: Ø 300 mm, height 345 mm

Weight: 6,7 kg

GTIN 4015613615011

■ **Code-No. 100085**

■ **Euro 279,- | R2**



✓ 1 carrying handle

✓ 1 folding handle at the side

✓ Drain tap and tap protection



Unheated front loader box suited for cold and warm foods.
Ideal for application in canteen kitchens, catering companies and restaurants.

Thermo transport container 12 x 1/1 GN

Material: polymer LLDPE

Robust, double-walled plastic design with 12 inserts, suited for containers up to 1/1 GN

Temperature range: -20 °C to 120 °C

Capacity: 87 litres

Stackable

Size: W 450 x D 645 x H 620 mm

Weight: 15,3 kg

GTIN 4015613666549

■ **Code-No. 300104**

■ **Euro 325,-** ■ R2

- ✓ 12 inserts, suited for containers up to 1/1 GN
- ✓ Stackable



Transport cart TTB12110

for the Bartscher thermo transport container 12 x 1/1 GN, code-no. 300104

Material: plastic

Carrying capacity: 200 kg

Frame inner size: W 490 x D 665 x H 25 mm

Castors: Ø 95 mm, 2 fixed castors,

2 swivel castors with brakes

Size: W 550 x D 725 x H 190 mm

Weight: 6,4 kg

GTIN 4015613666556

■ **Code-No. 300105**

■ **Euro 129,-** ■ R2



GN-containers see
catalogue page 250, 251

CEREAL DISPENSERS



Cereal dispensers

Ideal for breakfast buffets

The cereal dispenser dispenses the desired quantity without crumbs. Muesli, cornflakes, cereal and nuts stay fresh and aromatic for a long time.



Cereal dispenser

Silver frame, lacquered steel sheet

Container: plastic, scratch-proof, capacity: 3,5 litres

Crumb-free portioning with a simple twist

Suited for dishes with a height of up to 7,5 cm

Easy cleaning and easy to take apart

Size: W 180 x D 170 x H 395 mm

Suitable for wall mounting (delivery without fastener)

Weight: 1,8 kg

GTIN 4015613527260

■ **Code-No. 500377**

■ **Euro 55,- | R2**



Cereal dispenser, double

Silver frame, lacquered steel sheet

Container: plastic, scratch-proof, capacity: 3,5 litres each

Crumb-free portioning with a simple twist

Suited for dishes with a height of up to 7,5 cm

Easy cleaning and easy to take apart

Size: W 360 x D 170 x H 395 mm

Suitable for wall mounting (delivery without fastener)

Weight: 3,7 kg

GTIN 4015613531793

■ **Code-No. 500378**

■ **Euro 102,- | R2**



Cereal dispenser, triple

Silver frame, lacquered steel sheet

Container: plastic, scratch-proof, capacity: 3,5 litres each

Crumb-free portioning with a simple twist

Suited for dishes with a height of up to 7,5 cm

Easy cleaning and easy to take apart

Size: W 540 x D 170 x H 395 mm

Suitable for wall mounting (delivery without fastener)

Weight: 5,6 kg

GTIN 4015613635675

■ **Code-No. 500379**

■ **Euro 159,- | R2**

Buffet display "small"

White plastic,
with plexiglass cover
Size: W 390 x D 260 x H 170 mm
Weight: 1 kg
GTIN 4015613285702
■ **Code-No. A500403**
■ **Euro 28,-** ■ R2



Buffet display "large"

White plastic,
with plexiglass cover
Size: W 470 x D 315 x H 195 mm
Weight: 1,7 kg
GTIN 4015613285719
■ **Code-No. A500404**
■ **Euro 49,-** ■ R2



✓ The buffet displays can be opened from both sides

Double buffet display

White plastic,
with plexiglass cover
Size: W 470 x D 315 x H 415 mm
Weight: 3,1 kg
GTIN 4015613285726
■ **Code-No. A500405**
■ **Euro 87,-** ■ R2



Buffet cabinet 70L

Material: glass, plexiglas
Number of levels: 2
Service: from the back
Shelves: fixed
Capacity: 70 litres
Top shelf: W 335 x D 420 x H 170 mm
Bottom shelf: W 335 x D 490 x H 140 mm
Size: W 360 x D 600 x H 515 mm
Weight: 13,2 kg
GTIN 4015613667614
■ **Code-No. 700355**
■ **Euro 275,-** ■ R2



STICK MIXERS



Stick mixer set H200*

Variety of uses, from mixing, pureeing and chopping to beating and stirring.

Practical and easy to change attachments for the various functions.

Ergonomic stainless steel design

ON/OFF switch

5 speed levels, mixer revs.: max. 17000 r.p.m.

Power: 700 W / 230 V 50 Hz

Mixing bar length: 207 mm

Total length: 410 mm

Accessories set, consisting of:

1 whisk, 1 container (800 ml)

2 special containers with sickle knife (500 ml + 1250 ml)

1 lid, fitting both special containers

2 anti-slip coasters, 1 wall holder

Weight: 1,05 kg

GTIN 4015613485492

Code-No. 130206

Euro 87,- IR2

*The device is not suitable for continuous commercial use.

Stick mixer MX 235

Powerful, robust and convenient stick mixer for pureeing, emulsifying and mixing hot and cold foods. A high standard of hygiene is achieved due to the detachable mixing stick and blade. It's ideal too for bakeries and confectionaries to process chocolate, sauces and creams.

Body made of plastic, orange

Ergonomic handle

Detachable stainless steel mixing bar

Mixing bar length 235 mm

Mixing bar up to approx. 20 litres

Mixer revs.: max 15000 r.p.m.

Cord length: approx. 1,8 m

Power: 0,25 kW / 230 V 50-60 Hz

Size: Ø 75 mm, length 520 mm

Weight: 1,35 kg

GTIN 4015613610634

■ **Code-No. 130115**

■ **Euro 335,-** ■ R2



Stick mixer MX 235 Plus

Pureeing, mixing and mincing hot or cold food. With the matching whisk and emulsifier, it is also usable for stirring, beating and emulsifying.

Material: plastic, orange

Mixing bar material: CNS 18/10

Knife: Ø 46 mm, 2 blades

Designed for approx. 20 litres

Mixing bar length: 235 mm

Mixer revs. max.: 15000 r.p.m.

Speed control: continuous

Cord length: 1,8 m

Anschlusswert: 0,25 kW / 230 V 50-60 Hz

Size: W 75 x D 135 x H 515 mm

Weight: 1,4 kg

GTIN 4015613640129

■ **Code-No. 130116**

■ **Euro 375,-** ■ R2



Whisk MX 235 Plus SB170

Material: CNS 18/10, plastic

Whisk length: 170 mm

Size: W 90 x D 90 x H 290 mm

Weight: 0,4 kg

GTIN 4015613640488

■ **Code-No. 130117**

■ **Euro 139,-** ■ R2

Emulsifier MX 235 Plus EM235

Material: CNS 18/10, plastic

Disc: Ø 46 mm

Emulsifier length: 235 mm

Size: W 75 x D 75 x H 265 mm

Weight: 0,4 kg

GTIN 4015613640495

■ **Code-No. 130118**

■ **Euro 81,-** ■ R2



Stick mixer MX 500 Duo

Body made of plastic, green

Mixing bar and whisk made of CNS 18/10

Mixing bar length 500 mm

Mixer revs.: max. 11000 r.p.m.

Whisk revs.: max. 1500 r.p.m.

Cord length: approx. 2,3 m

Power: 0,40 kW / 230 V 50 Hz

Total length: 840 mm (mixing bar) / 660 mm (whisk)

Weight: 5 kg

GTIN 4015613469713

■ **Code-No. 130110**

■ **Euro 549,-** ■ R2

STICK MIXERS



Stick mixer set STM3

Extremely flexible - adjust the stick mixer to your individual needs.
Pureeing, mixing and grinding warm and cold foods.



Motor block STM3 350

Material: plastic, beige
Mixer revs.: 11.000 rpm
Speed control: 9 levels + turbo
Cable length: 2,1 m
Power: 0,35 kW / 230 V 50 Hz
Size: W 115 x D 180 x H 360 mm
Weight: 2,85 kg
GTIN 4015613670645
| Code-No. 130130
| Euro 359,- | R2



Motor block STM3 450

Material: plastic, beige
Mixer revs.: 15.000 rpm
Speed control: 9 levels + turbo
Cable length: 2,1 m
Power: 0,45 kW / 230 V 50 Hz
Size: W 130 x D 190 x H 380 mm
Weight: 3,3 kg
GTIN 4015613670652
| Code-No. 130131
| Euro 439,- | R2



Motor block STM3 650

Material: plastic, beige
Mixer revs.: 13.000 rpm
Speed control: 9 levels + turbo
Cable length: 2,1 m
Power: 0,65 W / 230 V 50 Hz
Size: W 130 x D 190 x H 400 mm
Weight: 3,9 kg
GTIN 4015613670676
| Code-No. 130132
| Euro 559,- | R2



Mixing bar STM3 300

Material: CNS 18/10
Knife: Ø 60 mm, 3 blades
Designed for approx. 30 litres
Mixing bar length: 300 mm
Size: W 90 x D 90 x H 330 mm
Weight: 1,25 kg
GTIN 4015613670683
| Code-No. 130133
| Euro 149,- | R2



Mixing bar STM3 400

Material: CNS 18/10
Knife: Ø 60 mm, 3 blades
Designed for approx. 80 litres
Mixing bar length: 400 mm
Size: W 90 x D 90 x H 430 mm
Weight: 1,5 kg
GTIN 4015613670690
| Code-No. 130134
| Euro 169,- | R2



Mixing bar STM3 500

Material: CNS 18/10
Knife: Ø 60 mm, 3 blades
Designed for approx. 150 litres
Mixing bar length: 500 mm
Size: W 90 x D 90 x H 530 mm
Weight: 1,8 kg
GTIN 4015613670706
| Code-No. 130135
| Euro 189,- | R2



Mixing bar STM3 600

Material: CNS 18/10
Knife: Ø 60 mm, 3 blades
Designed for approx. 250 litres
Mixing bar length: 600 mm
Size: W 90 x D 90 x H 630 mm
Weight: 1,95 kg
GTIN 4015613670713
| Code-No. 130136
| Euro 209,- | R2



Whisk STM3 245 suitable for the motor block STM3 350

Material: CNS 18/10
Whisk length: 245 mm
Size: W 100 x D 125 x H 365 mm
Weight: 1,1 kg
GTIN 4015613670737
| Code-No. 130137
| Euro 215,- | R2



Wall holder STM3 WH1

Material: CNS 18/10
Size: W 140 x D 135 x H 90 mm
Delivery without fastening material
Weight: 0,166 kg
GTIN 4015613670744
| Code-No. 130138
| Euro 28,- | R2

Kitchen scale

Fine adjustment of 5 g
Weighing capacity up to 15 kg
Weighing platform: W 280 x D 220 mm
Power: 4 W / 230 V 50 Hz
Size: W 280 x D 330 x H 125 mm
Weight: 2,8 kg
Not Legal-for-Trade.
Rechargeable battery and mains power adapter included

Division 5 g

Tare 15 kg

GTIN 4015613587417

■ Code-No. A300117

■ Euro 165,- ■ R2

Division 2 g

Tare 15 kg

GTIN 4015613587424

■ Code-No. A300118

■ Euro 185,- ■ R2



Digital scale

Powered by mains power adapter or batteries.
Remote display can be wall mounted.
The spiral cord bridges a distance of approx. 1,4 m (maximum).
Not Legal-for-Trade.

Stainless steel

Weighing platform: W 320 x D 300 mm

Power: 1,8 W / 230 V 50 Hz

Size: W 325 x D 305 x H 42 mm

Weight: 3,2 kg

Weighing capacity up to 60 kg

Division 20 g

GTIN 4015613572437

■ Code-No. A300068

■ Euro 124,- ■ R2

Weighing capacity up to 150 kg

Division 50 g

GTIN 4015613572444

■ Code-No. A300151

■ Euro 135,- ■ R2





KitchenAid stand mixer Heavy Duty 5KSM7591X silver

With its rugged all-metal construction and quiet direct drive system, this food processor from the KitchenAid Heavy Duty series is designed for professional use.

Zinc die-casting

1 stainless steel mixing bowl, 6,9 litres

Bowl lift

Splash guard, wire whisk, dough hook, flat beater

10 speed settings

Power: 0,5 kW / 230 V 50/60 Hz

Size: W 287 x D 371 x H 417 mm

Weight: 12,2 kg

GTIN 4015613582467

Code-No. A150047

Euro 1.539,- | R2



KitchenAid stand mixer Professional 1.3 HP 5KSM7990XEW white

Safe, efficient and powerful - the mixer for the professional sector:

Equipped with a new high precision metal gear, a safety switch, a safe guard and an extra large stainless steel mixing bowl.

Zinc die-casting

1 stainless steel mixing bowl, 6,9 litres

Bowl lift

Wire whisk, dough hook, flat beater, filling chute

Safety switch

Safe guard

High precision metal gear

10 speed settings, electronic speed adjustment

Power: 0,325 kW / 220-240 V 50-60 Hz

Size: W 287 x D 371 x H 417 mm

Weight: 12,2 kg

GTIN 4015613593869

Code-No. A1500510

Euro 1.959,- | R2



Mixing bowl 6,9 l

stainless steel, with an ergonomic handle
GTIN 4015613584478

Code-No. A150048

Euro 129,- | R2



Dough hook

for stirring and kneading yeast dough (bread, rolls, pizza dough, etc.)
GTIN 4015613586717

Code-No. A150034

Euro 129,- | R2



Flat beater

for cake batter, light yeast dough and mashed potatoes
GTIN 4015613586700

Code-No. A150033

Euro 129,- | R2



Splash guard with filling chute for Heavy Duty 5KSM7591X

GTIN 4015613586724

Code-No. A150043

Euro 45,- | R2



Wire whisk

ideal for whipping egg whites, creams and sauces
GTIN 4015613586694

Code-No. A150039

Euro 75,- | R2



Flat beater

Material Aluminium with silicon edge
GTIN 4015613586731

Code-No. A1500471

Euro 85,- | R2

KitchenAid stand mixer K45*

Universal 5KSM45EWH white

1 stainless steel mixing bowl 4,28 litres,
 Splash guard, wire whisk, dough hook, flat beater
 10 speed settings
 Power: 0,275 kW / 230 V 50/60 Hz
 Size: W 358 x D 221 x H 353 mm
 Weight: 10,45 kg
 GTIN 4016098101495
Code-No. A150045
Euro 849,- R2



MASTER-PACKET K45*

Universal 5KSM45EWHMP white

2 stainless steel mixing bowls each 4,28 litres
 Splash guard, wire whisk, dough hook, flat beater
 10 speed settings
 food grinder, plastic
 Power: 0,25 kW / 230 V 50/60 Hz
 Size: W 358 x D 221 x H 353 mm
 Weight: 12,35 kg
 GTIN 4015613634951
Code-No. A150046V
Euro 1.109,- R2



Flat beater for K45 5KSM45EWH

Material Aluminium
 with silicon edge
 GTIN 4015613560052
Code-No. 1500508
Euro 62,- R2



KitchenAid stand mixer 5KPM5EWH white

1 stainless steel mixing bowl, 4,83 litres with lid
 Bowl lift
 Splash guard, wire whisk, dough hook, flat beater
 10 speed settings
 Power: 0,315 kW / 230 V 50/60 Hz
 Size: W 264 x D 338 x H 411 mm
 Weight: 13,4 kg
 GTIN 4015613330181
Code-No. A1500507
Euro 1.239,- R2



*The device is not suitable for continuous commercial use.



Vegetable slicer with 3 drums

- 1 Slices drum
- 1 Drum with ripple grinding
- 1 Strippis drum

GTIN 4016098174710

■ **Code-No. A150035**

■ **Euro 93,-** ■ R2



Vegetable slicer drums set

- 1 Fine shredding drum for hard cheese, nuts and dry bread
- 1 Stripping (Julienne) drum for long strips
- 1 Potatoe grating drum for mashed potatoes, potatoe pancakes and onions

GTIN 4016098174727

■ **Code-No. A150036**

■ **Euro 79,-** ■ R2



Aluminum food grinder

includes food tray, fine and coarse grinder plate

GTIN 4016098166838

■ **Code-No. A150023**

■ **Euro 149,-** ■ R2



Fitting sausage filling tube

(Only in combination with food grinder A150023)

GTIN 4016098166852

■ **Code-No. A150025**

■ **Euro 49,-** ■ R2



Cookie press attachment fits only for aluminum food grinder

with the 4 different biscuit shapes.

GTIN 4016098166845

■ **Code-No. A150024**

■ **Euro 48,-** ■ R2



Pasta rolling set, 3-pieces

Material: stainless steel

Set consisting of:

- Pasta roller: for a pasta sheet with a width up to 150 mm, adjustable in 8 thicknesses
- Spaghetti cutter
- Fettuccine cutter

Size: W 56 x D 97 x H 246 mm

Weight: 3,4 kg

Including: cleaning brush

GTIN 4015613681412

■ **Code-No. A150062**

■ **Euro 289,-** ■ R2



Food grinder

plastic, includes fine and coarse grinder plate

GTIN 4016098101372

■ **Code-No. A150000**

■ **Euro 152,-** ■ R2



Sausage stuffer

includes 2 tubes 0,95 cm and 1,59 cm Ø

(Only in combination with food grinder A150000)

GTIN 4016098101396

■ **Code-No. A150002**

■ **Euro 31,-** ■ R2



Straining and mashing device

also ideal for straining berries.
(Only in combination with food grinder A150000)

GTIN 4016098101433

■ **Code-No. A150006**

■ **Euro 149,-** ■ R2



Food tray

for food grinder A150000 and straining and mashing device A150006

GTIN 4016098165336

■ **Code-No. A150019**

■ **Euro 61,-** ■ R2

**Citrus juicer**

quickly and properly extracts
juice from citrus fruits.
Pulp is held back by a sieve.

GTIN 4016098101402

■ **Code-No. A150003**

■ **Euro 75,-** ■ R2

**Grain flaker and
muesli masher**

GTIN 4016098166883

■ **Code-No. A150029**

■ **Euro 103,-** ■ R2

**Grain mill**

all-metal, extremely robust
Grinds grain, saves nutrients

GTIN 4016098101419

■ **Code-No. A150004**

■ **Euro 319,-** ■ R2

**Grain mill with
stone grinding device**

GTIN 4016098166876

■ **Code-No. A150028**

■ **Euro 289,-** ■ R2

**Splash guard with filling chute
for K45 5KPM5EWH**

for 4,28 l bowl

for 4,83 l bowl

GTIN 4015613508153

■ **Code-No. A150044**

■ **Euro 59,-** ■ R2

**Grain mill**

GTIN 4015613263397

■ **Code-No. A150037**

■ **Euro 103,-** ■ R2

**Bowl 3 l for K45
without handle**

GTIN 4015613272573

■ **Code-No. A150038**

■ **Euro 98,-** ■ R2

**Bowl 4,28 l for K45
with handle**

GTIN 4015613288031

■ **Code-No. A150042**

■ **Euro 129,-** ■ R2

**Bowl 4,83 l for 5KPM5EWH
with handle**

GTIN 4016098163868

■ **Code-No. A150013**

■ **Euro 139,-** ■ R2

**Flat beater
for K45 5KSM45EWH**

GTIN 4016098165398

■ **Code-No. A150020**

■ **Euro 32,-** ■ R2

for 5KPM5EWH

GTIN 4016098165497

■ **Code-No. A150021**

■ **Euro 52,-** ■ R2

**Dough hook
for K45 5KSM45EWH**

GTIN 4016098164605

■ **Code-No. A150016**

■ **Euro 32,-** ■ R2

for 5KPM5EWH

GTIN 4015613294094

■ **Code-No. A150018**

■ **Euro 49,-** ■ R2

**Wire whisk
for K45 5KSM45EWH**

GTIN 4016098164070

■ **Code-No. A150014**

■ **Euro 55,-** ■ R2

for 5KPM5EWH

GTIN 4016098164872

■ **Code-No. A150017**

■ **Euro 75,-** ■ R2

VEGETABLE CUTTER



Vegetable cutter GMS550

5 cutting discs included

Material: cast aluminum

Feed chutes: 1 x W 160 x D 74 mm, 1 x Ø 58 mm

Power: 0,55 kW / 230 V 50 Hz

Size: W 240 x D 630 x H 500 mm

Weight: 29,2 kg

Including:

Disc for grating Z3a, 3 mm

Disc for grating Z5a, 5 mm

Disc for grating Z7a, 7 mm

Disc for slices E2a, 2 mm

Disc for slices E4a, 4 mm

GTIN 4015613528274

Code-No. 120325

Euro 839,- | R2



Cutting disk for slices



Cutting thickness:

Code-No.

GTIN

E2a



2 mm

120307

4015613658117

Euro 49,- | R2

E4a



4 mm

120308

4015613658124

Euro 49,- | R2

E8a



8 mm

120309

4015613658131

Euro 59,- | R2

E10a



10 mm

120310

4015613658148

Euro 59,- | R2

Cutting disk for sticks



Cutting thickness:

Code-No.

GTIN

H3a



3 mm

120311

4015613658155

Euro 79,- | R2

H4a



4 mm

120312

4015613658209

Euro 79,- | R2

Disc rack

Capacity:

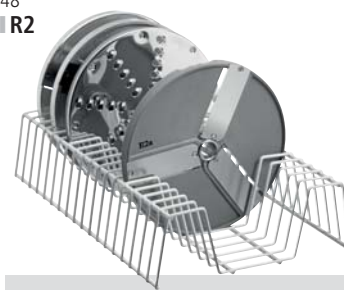
10 - 18 cutting discs

(depending on the design)

GTIN 4015613615417

Code-No. A120255

Euro 29,- | R2



- ✓ Suitable for the cutting discs of the vegetable cutters GMS550 and GMS601
- ✓ Delivery without cutting discs

Cutting disk for grating



Cutting thickness:

Code-No.

GTIN

Z3a



3 mm

120313

4015613658223

Euro 49,- | R2

Z5a



5 mm

120314

4015613658230

Euro 49,- | R2

Z7a



7 mm

120315

4015613658247

Euro 49,- | R2

non-stick coated



5 mm

120302

4015613637846

Euro 59,- | R2



- ✓ Grated cheese for grating, scalloping or garnishing: with this cutting disc and pre-cooled cheese (6 °C to 8 °C) you achieve best results.

Vegetable cutter GMS601

Powerful vegetable cutter with an extra large feed chute for processing vegetables, fruit or cheese.

Material: cast aluminum, stainless steel, plastic

Feed chutes: 1 x W 115 x D 75 mm, 1 x Ø 52 mm

Magnetic switch for collecting container and feed chute

Protection class: IPX3

ON/OFF switch with indicator light

Power: 0,617 kW / 230 V 50 Hz

Size: W 290 x D 530 x H 515 mm

Weight: 18,25 kg

Including:

1 collecting container (1/3 GN, 175 mm deep)

1 plunger

GTIN 4015613694306

■ **Code-No. 120327**

■ **Euro 1.098,- | R2**

18 cutting disks, 1 feed chute and 1 disk rack are available as option and provide maximum flexibility.

Collecting container GMS600

Material: plastic

Format: 1/3 GN, 175 mm deep

Size: W 325 x D 175 x H 195 mm

Weight: 0,47 kg

GTIN 4015613682686

■ **Code-No. 120353**

■ **Euro 46,- | R2**

Feed chute GMS600

Material: stainless steel

Size:

W 260 x D 115 x H 275 mm

Weight: 1,374 kg

GTIN 4015613676111

■ **Code-No. 120344**

■ **Euro 63,- | R2**



Cutting disk for slices



Cutting thickness:

■ **Code-No.**

GTIN

DF1



1 mm

120350

4015613677163

■ **Euro 75,- | R2**

DF2



2 mm

120331

4015613676012

■ **Euro 66,- | R2**

DF4



4 mm

120349

4015613677170

■ **Euro 59,- | R2**

DF5



5 mm

120332

4015613676029

■ **Euro 59,- | R2**

DF8



8 mm

120348

4015613677187

■ **Euro 59,- | R2**

Cutting disk for slices



Cutting thickness:

■ **Code-No.**

GTIN

DF10



10 mm

120351

4015613677194

■ **Euro 59,- | R2**

DF14



14 mm

120352

4015613677200

■ **Euro 59,- | R2**

Cutting disk for sticks / Julienne



Cutting thickness:

■ **Code-No.**

GTIN

DQ4



4 mm

120333

4015613676036

■ **Euro 98,- | R2**

DQ8



8 mm

120334

4015613676043

■ **Euro 98,- | R2**

Cutting disk for dices



Cutting thickness:

■ **Code-No.**

GTIN

PS8



8 x 8 mm

120358

4015613677248

■ **Euro 119,- | R2**

PS10



10 x 10 mm

120342

4015613676098

■ **Euro 105,- | R2**

PS14



14 x 14 mm

120345

4015613677255

■ **Euro 98,- | R2**

The cutting disks for dices can only be used in combination with the cutting disks for slices.

PS8 + DF8 / PS10 + DF10 / PS14 + DF14

Three cutting disks for grating cheese

DTV for hard cheese

DT7 for semi-hard cheese

DT9 for soft cheese



Cutting disk for grating



Cutting thickness:

■ **Code-No.**

GTIN

DTV



1 mm

120341

4015613676081

■ **Euro 54,- | R2**

DT2



2 mm

120347

4015613677224

■ **Euro 82,- | R2**

DT4



4 mm

120346

4015613677231

■ **Euro 74,- | R2**

DT7



7 mm

120337

4015613676067

■ **Euro 69,- | R2**

DTV8



8 mm

120338

4015613677217

■ **Euro 82,- | R2**

DT9



9 mm

120339

4015613676074

■ **Euro 72,- | R2**

SALAD SPINNER / MANDOLINE



Salad spinner

For effective, reliable and hygienic preparation of crisp lettuce and fresh vegetables.

It is very easy to use and clean.



Salad spinner K1-12L

Material: plastic

Colour: orange

Capacity: 12 litres

Crank handle

Draining colander, detachable

Food-safe, dishwasher safe

Also suitable for drying vegetables

Size: W 320 x D 320 x H 440 mm

Weight: 2,15 kg

GTIN 4015613678245

■ **Code-No. 120710**

■ **Euro 109,-** ■ R2



Salad spinner K1-25L

Material: plastic

Colour: orange

Capacity: 25 litres

Crank handle

Draining colander, detachable

Food-safe, dishwasher safe

Drain hose: 1,6 metres

Also suitable for drying vegetables

Size: W 420 x D 420 x H 520 mm

Weight: 3,28 kg

GTIN 4015613676586

■ **Code-No. 120709**

■ **Euro 119,-** ■ R2



Mandoline slicer* with 5 cutting inserts

Material: CNS 18/10, plastic

5 exchangeable inserts made of plastic, suitable for dishwasher:

- 3 inserts for slices, thickness: 1,5 mm, 2,5 mm and 3,5 mm

- 2 inserts for strips/gratings, thickness: 3,5 mm and 7 mm

Food holder made of plastic

Holder for 4 inserts, plastic

Non-slip feet

Size: W 400 x D 130 x H 145 mm

Weight: 0,95 kg

GTIN 4015613632308

■ **Code-No. 500393**

■ **Euro 55,-** ■ R2

*The device is not suitable for continuous commercial use.

Cutter T3N

Housing aluminium
Blades CNS 18/10
Lid polycarbonate
Stainless steel bowl: Ø 210 mm, height 110 mm
Capacity: 3 litres
Revolutions per minute: 730 r.p.m.
Power: 0,37 kW / 230 V 50 Hz
Size: W 400 x D 320 x H 320 mm
Weight: 12 kg
Double knife included
GTIN 4015613539683
■ **Code-No. 120831**
■ **Euro 769,-** ■ R2



Potato peeling machine 5 kg

CNS 18/10
Capacity per peeling process 5 kg
Capacity: 60 kg/h
1 speed level
Water connection: 3/4"
Power: 0,37 kW / 230 V 50 Hz 1 NAC
Size: W 610 x D 520 x H 560 mm
Weight: 28 kg
GTIN 4015613433448
■ **Code-No. A120181**
■ **Euro 1.798,-** ■ R2



Potato peeling machine 7,5 kg

CNS 18/10
Capacity per peeling process 7,5 kg
Capacity: 90 kg/h
Timer 0 - 4 min.
1 speed level
Water connection: 3/4"
Power: 0,75 kW / 230 V 50 Hz 1 NAC
Size: W 400 x D 770 x H 870 mm
Weight: 38 kg
GTIN 4015613433455
■ **Code-No. A120186**
■ **Euro 2.298,-** ■ R2





Meat grinder FW10* with flow and return motion

Whether for mince meat, pastrys, spread or shortbread - with its extensive collection of attachments, this mincer is perfect for multi-functional use for small quantities.

Plastic body, grinding funnel stainless steel/cast aluminium
Plate diameter: 62 mm

Maximum capacity: 10 kg/h

Integrated tray for storing the perforated plates

Power: 0,85 kW / 230 V 50/60 Hz

Size: W 350 x D 205 x H 340 mm

Weight: 4,95 kg

Delivery includes:

3 stainless steel perforated plates 3, 4,8 and 8 mm

1 4-bladed stainless steel knife

1 attachment for „Kebbe“ (oriental food)

1 sausage stuffer

1 plunger

1 cookie press attachment

GTIN 4015613580739

■ **Code-No. 370224**

■ **Euro 249,- | R2**



Meat grinder 12SQ0

Frame aluminum, grinding funnel of CNS 18/10

Material gearing box: steel

Disk diameter: 70 mm

Capacity per hour: 160 kg

Easy cleaning due to detachable grinding funnel and grinding device

Power: 0,75 kW / 230 V 50 Hz

Size: W 290 x D 460 x H 500 mm

Weight: 20 kg

Including: 1 knife, 1 perforated disk 6 mm

GTIN 4015613582849

■ **Code-No. 370213**

■ **Euro 969,- | R2**

Knife 12SQ0

GTIN 4015613429731

■ **Code-No. A370204**

■ **Euro 25,- | R2**

Perforated disk 12SQ0/2

Perforation: 2 mm

GTIN 4015613429700

■ **Code-No. A370201**

■ **Euro 59,- | R2**

Perforated disk 12SQ0/4,5

Perforation: 4,5 mm

GTIN 4015613429717

■ **Code-No. A370202**

■ **Euro 42,- | R2**

Perforated plate 12SQ0/8

Perforation: 8 mm

GTIN 4015613527086

■ **Code-No. A370207**

■ **Euro 42,- | R2**

*The device is not suitable for continuous commercial use.

Meat grinder 22CQ0

Frame and grinding funnel made of chrome nickel steel 18/10
Material gearing box: steel
Disk diameter: 82 mm
Capacity per hour: 200 kg
Easy cleaning due to detachable grinding funnel and grinding device
Power: 1,1 kW / 230 V 50 Hz
Size: W 255 x D 450 x H 450 mm
Weight: 27 kg
Including: 1 knife, 1 perforated disk 6 mm

GTIN 4015613531595

■ Code-No. 370223

■ Euro 1.298,- ■ R2



Knife 22CQ0

GTIN 4015613429786

■ Code-No. A370218

■ Euro 27,- ■ R2

Perforated disk 22CQ0/2

Perforation: 2 mm

GTIN 4015613429755

■ Code-No. A370215

■ Euro 75,- ■ R2

Perforated disk 22CQ0/4,5

Perforation: 4,5 mm

GTIN 4015613429762

■ Code-No. A370216

■ Euro 48,- ■ R2

Perforated disk 22CQ0/8

Perforation: 8 mm

GTIN 4015613527093

■ Code-No. A370220

■ Euro 48,- ■ R2

Meat grinder U22CQ0 Unger

Meat grinder with Unger system for meat production with very fine ground meat, for example sausages.
Frame and grinding funnel made of chrome nickel steel 18/10
Material gearing box: steel
Disk diameter: 82 mm
Capacity per hour: 300 kg
Unger system
Easy cleaning due to detachable grinding funnel and grinding device
Power: 1,1 kW / 230 V 50 Hz
Size: W 250 x D 530 x H 490 mm
Weight: 27,65 kg
Including:

1 precutter

2 knives Unger

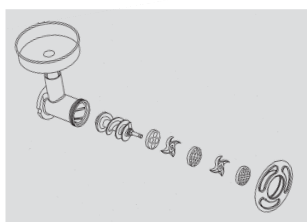
1 perforated disk Unger 8 mm

1 perforated disk Unger 4,5 mm

GTIN 4015613640006

■ Code-No. 370225

■ Euro 1.549,- ■ R2



Knife U22CQ0

GTIN 4015613659817

■ Code-No. A370226

■ Euro 35,- ■ R2

Precutter U22CQ0

GTIN 4015613659824

■ Code-No. A370227

■ Euro 42,- ■ R2

Perforated disk U22CQ0/2

Perforation: 2 mm

GTIN 4015613659831

■ Code-No. A370228

■ Euro 51,- ■ R2

Perforated disk U22CQ0/4,5

Perforation: 4,5 mm

GTIN 4015613659848

■ Code-No. A370229

■ Euro 31,- ■ R2

Perforated disk U22CQ0/8

Perforation: 8 mm

GTIN 4015613659855

■ Code-No. A370230

■ Euro 31,- ■ R2



Slicers

The size of the blades varies from 195, 220, 250, 275 to 300 mm.

The design of the optimised slicing machine stands out thanks to many technical features. The high-performance oblique slicer in 5 different sizes has a holder for remainders, a blade sharpener, a cutting guide and a two-fold blade guard as well as a solenoid switch to guarantee safety.



Slicer 195 Plus

Material: aluminium, plexiglas, plastic
Model: oblique cutter / gravity slice
Designed for: cold cuts
Blade diameter: 195 mm
Slicing height: 130 mm
Slicing length: 185 mm
Slice thickness: 1 - 12 mm
Carriage design: 2 handles
With blade sharpener
Revolutions max.: 277 rpm
Solenoid switch
Blade guard: 2-fold
Protection class: IP33
ON/OFF switch with control lamp
Cable length: 1,4 m
Power: 0,11 kW / 230 V 50 Hz
Size: W 335 x D 440 x H 340 mm
Weight: 11,20 kg
GTIN 4015613683188
Code-No. 174196
Euro 459,- R2

Blade 195, serrated blade

Material: steel, hard chrome-plated
Design blade: corrugated edge
Blade diameter: 195 mm
Size: W 195 x D 195 x H 13 mm
Weight: 0,64 kg
GTIN 4015613658254
Code-No. 174050
Euro 79,- R2



Blade 195, non-stick coated

Material: stainless steel, teflon-coated
Design blade: non-stick coating
Blade diameter: 195 mm
Size: W 195 x D 195 x H 13 mm
Weight: 0,64 kg
GTIN 4015613658261
Code-No. 174051
Euro 93,- R2



Slicer 220 Plus

Material: aluminium, plexiglas, plastic
Model: oblique cutter / gravity slice
Designed for: cold cuts
Blade diameter: 220 mm
Slicing height: 135 mm
Slicing length: 205 mm
Slice thickness: 1 - 12 mm
Carriage design: 2 handles
With blade sharpener
Revolutions max.: 191 rpm
Solenoid switch
Blade guard: 2-fold
Protection class: IP33
ON/OFF switch with control lamp
Cable length: 1,4 m
Power: 0,13 kW / 230 V 50 Hz
Size: W 410 x D 475 x H 360 mm
Weight: 14 kg
GTIN 4015613683195
Code-No. 174221
Euro 479,- R2

Blade 220, serrated blade

Material: steel, hard chrome-plated
Design blade: corrugated edge
Blade diameter: 220 mm
Size: W 220 x D 220 x H 15 mm
Weight: 0,67 kg
GTIN 4015613658278
Code-No. 174052
Euro 85,- R2



Blade 220, non-stick coated

Material: stainless steel, teflon-coated
Design blade: non-stick coating
Blade diameter: 220 mm
Size: W 220 x D 220 x H 15 mm
Weight: 0,67 kg
GTIN 4015613658285
Code-No. 174053
Euro 98,- R2



Slicer 250 Plus

Material: aluminium, plexiglas, plastic
 Model: oblique cutter / gravity slice
 Designed for: cold cuts
 Blade diameter: 250 mm
 Slicing height: 140 mm
 Slicing length: 195 mm
 Slice thickness: 1 - 12 mm
 Carriage design: 2 handles
 With blade sharpener
 Revolutions max.: 190 rpm
 Solenoid switch
 Blade guard: 2-fold
 Protection class: IP33
 ON/OFF switch with control lamp
 Cable length: 1,4 m
 Power: 0,13 kW / 230 V 50 Hz
 Size: W 435 x D 510 x H 385 mm
 Weight: 14,75 kg
 GTIN 4015613664064
Code-No. 174251
Euro 549,- | R2

Slicer 275 Plus

Material: aluminium, plexiglas, plastic
 Model: oblique cutter / gravity slice
 Designed for: cold cuts
 Blade diameter: 275 mm
 Slicing height: 150 mm
 Slicing length: 180 mm
 Slice thickness: 1 - 12 mm
 Carriage design: 2 handles
 With blade sharpener
 Revolutions max.: 190 rpm
 Solenoid switch
 Blade guard: 2-fold
 Protection class: IP33
 ON/OFF switch with control lamp
 Cable length: 1,4 m
 Power: 0,13 kW / 230 V 50 Hz
 Size: W 435 x D 520 x H 385 mm
 Weight: 16,85 kg
 GTIN 4015613673189
Code-No. 174276
Euro 639,- | R2

Slicer 300 Plus

Material: aluminium, plexiglas, plastic
 Model: oblique cutter / gravity slice
 Designed for: cold cuts
 Blade diameter: 300 mm
 Slicing height: 175 mm
 Slicing length: 230 mm
 Slice thickness: 1 - 15 mm
 Carriage design: 2 handles
 With blade sharpener
 Revolutions max.: 186 rpm
 Solenoid switch
 Blade guard: 2-fold
 Protection class: IP33
 ON/OFF switch with control lamp
 Cable length: 1,4 m
 Power: 0,2 kW / 230 V 50 Hz
 Size: W 480 x D 630 x H 461 mm
 Weight: 20,8 kg
 GTIN 4015613683201
Code-No. 174301
Euro 798,- | R2

Blade 250, serrated blade

Material: steel, hard chrome-plated
 Design blade: corrugated edge
 Blade diameter: 250 mm
 Size: W 250 x D 250 x H 18 mm
 Weight: 1,17 kg
 GTIN 4015613658292
Code-No. 174054
Euro 93,- | R2

Blade 250, non-stick coated

Material: stainless steel, teflon-coated
 Design blade: non-stick coating
 Blade diameter: 250 mm
 Size: W 250 x D 250 x H 18 mm
 Weight: 1,17 kg
 GTIN 4015613658308
Code-No. 174055
Euro 105,- | R2



Blade 275, serrated blade

Material: steel, hard chrome-plated
 Design blade: corrugated edge
 Blade diameter: 275 mm
 Size: W 275 x D 275 x H 22 mm
 Weight: 1,47 kg
 GTIN 4015613658315
Code-No. 174056
Euro 175,- | R2

Blade 275, non-stick coated

Material: stainless steel, teflon-coated
 Design blade: non-stick coating
 Blade diameter: 275 mm
 Size: W 275 x D 275 x H 22 mm
 Weight: 1,47 kg
 GTIN 4015613658322
Code-No. 174057
Euro 189,- | R2



Blade 300, serrated blade

Material: steel, hard chrome-plated
 Design blade: corrugated edge
 Blade diameter: 300 mm
 Size: W 300 x D 300 x H 23 mm
 Weight: 2,13 kg
 GTIN 4015613658339
Code-No. 174058
Euro 189,- | R2

Blade 300, non-stick coated

Material: stainless steel, teflon-coated
 Design blade: non-stick coating
 Blade diameter: 300 mm
 Size: W 300 x D 300 x H 23 mm
 Weight: 2,13 kg
 GTIN 4015613658346
Code-No. 174059
Euro 198,- | R2



VACUUM PACKAGING MACHINES



✓ For vacuum packaging use special vacuum bags only (one-side corrugated, embossed bags).



Vacuum packaging machine 100*

Plastic, white
Electronic vacuum control Functions:
automatic vacuuming and sealing
External connection for vacuum container (code-no. 300422)
Vacuum pump: 0,72 m³/h (approx. 12 l/min.)
Length of seal bar: 300 mm
Integrated knife
Power: 0,13 kW / 220-240 V 50 Hz
Size: W 400 x D 185 x H 100 mm
Including:
1 vacuum foil roll (20 cm x 3 m)
1 vacuum foil roll (30 cm x 3 m)
1 connecting hose
(for external vacuuming)
Weight: 2,8 kg
GTIN 4015613617671
| Code-No. 300741
| Euro 155,- | R2

Vacuum container

for vacuum packaging machine 100*
Plastic, container transparent, lid white
Content: 1,5 litre
Stackable
Size: W 135 x D 135 x H 180 mm
Weight: 0,3 kg
GTIN 4015613632445
| Code-No. 300422
| Euro 25,- | R2



Vacuum sealer roll set 220

Set consists of 2 foil rolls,
each 22 cm wide, 5 m long
GTIN 4015613474946
| Code-No. 300418
| Euro 15,- | R2

Vacuum sealer roll set 280

Set consists of 2 foil rolls,
each 28 cm wide, 5 m long
GTIN 4015613474953
| Code-No. 300419
| Euro 17,- | R2



Vacuum packaging machine 300P/MSD

Plastic, colour light grey
Electronic vacuum control
Vacuum pump: 0,9 m³/h
Length of seal bar: 320 mm
Power: 0,49 kW / 230 V 50-60 Hz
Size: W 390 x D 310 x H 140 mm
Weight: 4,5 kg
GTIN 4015613469775
| Code-No. 300305
| Euro 498,- | R2

Vacuum bags G

for external vacuum packaging machine

One-side corrugated, embossed, four-ply
Heat resistant up to 95 °C
Suitable for sous-vide
Food-safe, free from plasticisers
Tasteless and odourless
50 bags in the package



Vacuum bags G1,2L

Capacity: 1,2 litre
Size: 160 x 250 mm
Weight: 0,32 kg
GTIN 4015613459196
| Code-No. 300411
| Euro 9,- | R2

Vacuum bags G2,5L

Capacity: 2,5 litres
Size: 200 x 300 mm
Weight: 0,5 kg
GTIN 4015613459202
| Code-No. 300412
| Euro 11,- | R2



Vacuum bags G7,5L

Capacity: 7,5 litre
Size: 300 x 400 mm
Weight: 1,05 kg
GTIN 4015613459219
| Code-No. 300413
| Euro 21,- | R2

*The device is not suitable for continuous commercial use.

Vacuum packaging machine 390MA*

Stainless steel, plastic
 Digital display
 LED lighting
 Electronic vacuum control
 Marinating function
 External connection for vacuum container
 Vacuuming intensity: in 3 stages and manually adjustable
 Vacuum pump: 0,96 m³/h (approx. 16 l/min.)
 Maximum vacuum: -931 mbar
 Seal bar: 1 seal seam, 390 mm
 Adjustable sealing time: 0 - 9 seconds
 Power: 0,67 kW / 220-240 V 50 Hz
 Size: W 485 x D 210 x H 200 mm
 Weight: 7,28 kg
 GTIN 4015613632810
Code-No 300742
Euro 449,- | R2



Suitable for the vacuum packaging machine 390MA
 ✓ Vacuum sealer roll sets 300418, 300419
 ✓ Vacuum container 300422, hose E0ACO229P

Vacuum packaging machine 400M including roll holder

To vacuum food conveniently and in portions. Professional and versatile: helps to keep fish, meat and vegetables fresh for longer.
 Chrome nickel steel 18/10
 Vacuum pump: 1,9 m³/h (approx. 31,5 l/min.)
 Seal bar: 1 seal seam, 400 mm long
 Maximum vacuum: -850 mbar
 Pressure display with manometer
 Roll holder with integrated knife
 Removable drip tray insert for liquids
 Power: 0,38 kW / 230 V 50 Hz
 Size: W 550 x D 325 x H 270 mm
 Includes
 1 vacuum foil roll (40 cm x 3 m)
 5 vacuum bags (40 x 50 cm)
 1 connecting hose for vacuum sealing containers
 Weight: 12,45 kg
 GTIN 4015613578491
Code-No. 300435
Euro 1.249,- | R2



Vacuum bags one-side corrugated, embossed

each with 50 bags in one package
 Size: 400 x 600 mm
 Capacity: 20 litres
 GTIN 4015613473345
Code-No. 300414
Euro 44,- | R2



Vacuum sealer roll set 400

Set consists of 2 foil rolls, each 40 cm wide, 6 m long
 GTIN 4015613592022
Code-No. 300421
Euro 25,- | R2



- ✓ Roll holder with integrated knife
- ✓ For vacuum packaging use special vacuum bags only (one-side corrugated, embossed bags)



*The device is not suitable for continuous commercial use.

VACUUM PACKAGING MACHINES



Vacuum sealer roll sets
300418, 300419
see catalogue page 280



Vacuum packaging machine 290/4

Stainless steel
Lid made of polymethylmethacrylate (PMMA)
Digital display
Electronic vacuum control
Marinating function
Vacuuming intensity: in 5 stages and manually adjustable
Vacuum pump: 4,62 m³/h (approx. 77 l/min.)
Maximum vacuum: -992 mbar (in the chamber)
Seal bar: 1 seal seam, 290 mm
Adjustable sealing time: 0 - 6 seconds
Chamber size: W 350 x D 300 x H 110 mm
Power: 0,63 kW / 220-240 V 50 Hz
Size: W 360 x D 470 x H 350 mm
Weight: 24,95 kg
GTIN 4015613651897
Code-No. 300744
Euro 1.198,- | R2



Vacuum packaging machine 315/8

Chrome nickel steel
Lid made of plexiglass
Digital display
Time-controlled vacuum control
Vacuum pump: 8 m³/h (approx. 133 l/min.)
Maximum vacuum: -990 mbar (in the chamber)
Seal bar: 1 seal seam, 315 mm long
Chamber size: W 322 x D 365 x H 160 mm
Power: 0,5 kW / 230 V 50/60 Hz
Size: W 382 x D 488 x H 345 mm
Weight: 33 kg
GTIN 4015613582405
Code-No. 300308
Euro 2.598,- | R2

Vacuum bags K for chamber vacuum packaging machine

Smooth, four-ply
Boil-proof up to 120 °C
Suitable for sous-vide
Food-safe, free from plasticisers
Tasteless and odourless
100 bags in the package



Vacuum bags K1,2L

Capacity: 1,2 litre
Size: 160 x 250 mm
Weight: 0,32 kg
GTIN 4015613610320
Code-No. 300311
Euro 15,- | R2

Vacuum bags K2,5L

Capacity: 2,5 litre
Size: 200 x 300 mm
Weight: 0,5 kg
GTIN 4015613610337
Code-No. 300312
Euro 22,- | R2

Vacuum bags K7,5L

Capacity: 7,5 litre
Size: 300 x 350 mm
Weight: 1 kg
GTIN 4015613610344
Code-No. 300313
Euro 39,- | R2



Bread cutting board KSE475

Cutting board made of wood, detachable - with integrated knife compartment
Bread knife made of stainless steel with plastic handle

Crumb tray made of stainless steel

Size: W 475 x D 260 x H 40 mm

Weight: 1,85 kg

GTIN 4015613412795

■ **Code-No. C120100**

■ **Euro 32,-** ■ R2



Bread cutting board KSM450

The integrated melamine crumb tray keeps the buffet clean.

Material: wood, melamine

Crumb tray, melamine

Size: W 450 x D 300 x H 43 mm

Weight: 1,7 kg

GTIN 4015613692630

■ **Code-No. A120120**

■ **Euro 42,-** ■ R2

Bread cutting board KSM600

The integrated melamine crumb tray keeps the buffet clean.

Material: wood, melamine

Crumb tray, melamine

Size: W 600 x D 400 x H 43 mm

Weight: 3,15 kg

GTIN 4015613692647

■ **Code-No. A120121**

■ **Euro 59,-** ■ R2



Cutting board

Material plastic, food safe

Size: W 580 x D 375 x H 45 mm

All round juice groove, stop-edge

With bent down front edge to prevent cutting board from slipping.

Weight: 2,1 kg

GTIN 4015613405025

■ **Code-No. A120588**

■ **Euro 24,-** ■ R2



Cutting board made of polyethylene

Size: W 400 x D 250 x H 15 mm

Weight: 1,5 kg

GTIN 4015613397054

■ **Code-No. A120586**

■ **Euro 22,50** ■ R2

Cutting board made of polyethylene

Size: W 500 x D 300 x H 15 mm

Weight: 2,2 kg

GTIN 4015613397061

■ **Code-No. A120591**

■ **Euro 31,-** ■ R2

Cutting board made of polyethylene

Size: W 600 x D 400 x H 15 mm

Weight: 3,5 kg

GTIN 4015613397078

■ **Code-No. A120596**

■ **Euro 45,-** ■ R2



Knife sharpener MS310

Material: plastic

Designed for: smooth blades, curved blades, serrated blades

Material of grinder: diamond (micrometer in size, mono-crystalline), ceramic stone

Grinding levels: smooth blades: 2 levels (grinding, fine grinding), serrated edge: 1 level

Magnetic collection plate for grinding dust

Non-slip feet

Power: 0,031 kW / 220-240 V 50 Hz

Size: W 190 x D 131 x H 109 mm

Weight: 1,35 kg

GTIN 4015613675824

■ **Code-No. 120558**

■ **Euro 79,-** ■ R2



Rubbish bin "Swing" with swing lid

Stainless steel

Inner container: stainless steel, zinc coated - removable, for an easy emptying and cleaning

Capacity: 50 litres

Size: Ø 350 mm, H 750 mm

Weight: 6,3 kg

GTIN 4015613521213

■ **Code-No. 860003**

■ **Euro 125,-** ■ R2





Digital thermometer

Insertion thermometer for measuring core temperature
Automatic switch off after 5 minutes
Temperature range: -50 °C up to 150 °C (-58°F up to 302°F)
Size approx.: W 20 x D 15 x H 160 mm
Insertion depth of stainless steel probe: approx. 83 mm
GTIN 4015613317595
■ **Code-No. A292042**
■ **Euro 21,-** ■ R2



Thermometer 361-01

Material: plastic ABS, colour: light grey
With core temperature sensor: insertion depth: 140 mm, cable: silicone-coated, length: 1100 mm
Temperature range: -31 °C to 200 °C (-25°F to 392°F)
Temperature measurement units: °C, °F
Design: digital
Display: 3 sections (time, countdown, temperature (nominal/actual), size: 57 x 38 mm
Timer
Acoustic signal at 80 db
Stand/suspension device: standing base with rubber feet, metal suspension bracket, 2 magnets
Integrated bracket for the core temperature sensor
Degree of protection: IP44
Battery-operated by 3 (1,5 V AAA LR03) cells – not included
Size: W 90 x D 34 x H 105 mm
Weight: 0,18 kg
GTIN 4015613681948
■ **Code-No. 291040**
■ **Euro 66,-** ■ R2



Thermometer 480 for measuring infrared surface and core temperature

Infrared and penetration probe in one unit
Clip
Auto shut off
Memory function (storage of maximum, minimum temperature)
Temperature measuring range infrared: -33 °C to 220 °C (-27°F to 428°F)
Temperature measuring range penetration probe: -55 °C to 330 °C (-67°F to 626°F)
Size: W 33 x D 22 x H 160 mm
GTIN 4015613475974
■ **Code-No. 292480**
■ **Euro 135,-** ■ R2

Insertion thermometer

for measuring core temperature

Temperature range: -10 °C up to 100 °C

Insertion depth of stainless steel probe approx. 120 mm

GTIN 4015613322872

■ **Code-No. A292044**

■ **Euro 7,50** ■ R2



Insertion thermometer

for measuring core temperature

Digital thermometer

LCD display

Temperature range: -50 °C up to 150 °C

Insertion depth of stainless steel probe: approx. 120 mm

GTIN 4015613322865

■ **Code-No. A292043**

■ **Euro 23,-** ■ R2



Freezer/fridge thermometer

Temperature range: -30 °C up to 50 °C

Display Ø approx. 44 mm

GTIN 4015613322896

■ **Code-No. A292049**

■ **Euro 5,50** ■ R2



Freezer/fridge thermometer

Stainless steel body for hanging up or free standing

Temperature range: -30 °C up to 30 °C

Display Ø approx. 42 mm

GTIN 4015613322889

■ **Code-No. A292048**

■ **Euro 6,50** ■ R2



Freezer/fridge thermometer

Stainless steel body with hanging up device

Temperature range: -40 °C up to 25 °C (-40°F to 80°F)

Size approx.: W 122 x D 20 x H 20 mm

GTIN 4015613317601

■ **Code-No. A292043**

■ **Euro 7,-** ■ R2



Deep fat fryer thermometer

Stainless steel

Adjustable holding clip

Stainless steel probe: length 300 mm

Temperature range: 10 °C up to 300 °C (50 °F up to 570 °F)

Size: Ø 50 mm, height 320 mm

Weight: 0,2 kg

GTIN 4015613633152

■ **Code-No. 292046**

■ **Euro 7,50** ■ R2



ICE-CREAM MAKER* / CHOCOLATE FOUNTAIN



Ice-cream maker 1,4L*

For fast and individual preparation of fresh ice-cream variations.
An easy way to create sorbets, semi-frozen desserts or „frozen yoghurt“.

Housing: stainless steel, plastic
Removable ice-cream container made of aluminium,
capacity: approx. 1,4 litres
Freezing range: to approx. -35 °C
Compressor refrigeration
Ice-cream production time:
approx. 30-60 minutes
Power: 0,15 kW / 230 V 50 Hz
Size: W 295 x D 395 x H 315 mm
Weight: 10,6 kg
Including measuring cup and ice-cream scoop
GTIN 4015613536910

■ **Code-No. 135002**

■ **Euro 289,-** ■ R2

Ice-cream container 1,4L

Aluminium
Capacity: approx. 1,4 litres
Weight: 0,2 kg
GTIN 4015613658353

■ **Code-No. 135014**

■ **Euro 19,-** ■ R2



Ice-cream maker 2L*

Create different ice-creams on your own using fresh ingredients.
Give your ice-cream, frozen yoghurt, sorbet or semi-frozen deserts
a very personal flavour.

Housing: stainless steel, plastic
Removable ice-cream container made of stainless steel,
capacity: 2 litres
Freezing range: to approx. -32 °C
Coolant R600a
Compressor refrigeration
Ice-cream production time:
1,2 litres of ice-cream in approx. 30-60 minutes
Power: 0,18 kW / 220-240 V 50 Hz
Size: W 270 x D 315 x H 365 mm
Weight: 12,85 kg
GTIN 4015613665641

■ **Code-No. 135017**

■ **Euro 419,-** ■ R2

Ice-cream container 2L

Stainless steel
Capacity: 2 litres
Weight: 0,494 kg
GTIN 4015613666174

■ **Code-No. 135018**

■ **Euro 35,-** ■ R2



Ice cream spatula

Material: polymer
Size: W 43 x D 190 x H 13 mm
Weight: 0,024 kg
GTIN 4015613674407

■ **Code-No. 135019**

■ **Euro 1,50** ■ R2

Measuring cup 250

Material: polymer
Capacity: 250 ml
Size: W 80 x D 80 x H 73 mm
Weight: 0,02 kg
GTIN 4015613674414

■ **Code-No. 135020**

■ **Euro 1,80** ■ R2

Chocolate fountain SB 325

The highlight at every event - enjoy fresh fruit combined
with molten creamy chocolate.

This "dynamic dessert" melts away every guest.

Stainless steel body
Capacity: approx. 2,5 kg chocolate
Removable cascade plates, suitable for dishwasher
Temperature setting and drive system can be switched separately
Infinitely variable temperature control: to 60 °C

Power: 340 W / 230 V 50 Hz
Size: Ø 330 mm, height 480 mm

Weight: 7,65 kg

GTIN 4015613609256

■ **Code-No. 900003**

■ **Euro 598,-** ■ R2

*The device is not suitable for continuous commercial use.

Chocolate dispenser 9,5L

The perfect enjoyment: heating and keeping warm hot chocolate without burning or agglutinating.
 Plastic body, container made of polycarbonate
 Stirrer made of stainless steel, rotating stirring blade made of plastic
 Capacity: 9,5 litres
 Heating via water bath principle
 Infinitely variable temperature control: 0 °C to 85 °C
 Cup height: max. 10 cm
 Drip tray with filling level sensor
 Removable outlet tap
 Stainless steel boiler with overheating protection
 On/Off switch with indicator light
 Power: 1,006 kW / 220 V 50 Hz
 Size: W 280 x D 410 x H 580 mm
 Weight: 7,5 kg
 GTIN 4015613633268
Code-No. 900004
Euro 629,- | R2



Citrus press "Joy"*

with 3 different pressing cones for oranges, grapefruits or lemons.
 Body made of cast aluminum
 Juice container and pressing cones made of plastic
 Power: 180 W / 230 V 50 Hz
 Size: W 210 x D 320 x H 415 mm
 Weight: 5,5 kg
 GTIN 4015613460253
Code-No. 150140
Euro 175,- | R2



Splash guard "Joy"

Clean and safe - suitable splash guard for the citrus press "Joy"
 Material: polycarbonate
 Size: Ø 177 mm, height 120 mm
 Weight: 0,1 kg
 GTIN 4015613660370
Code-No. 150158
Euro 4,50 | R2



Citrus press CS1*

Fruity and fresh - orange, grapefruit or pomegranate juice quickly and easily prepared.
 Body made of solid cast aluminium
 Container, pressing cone and sieve insert made of stainless steel, removable, suitable for dishwasher
 Automatic activation when pressing the lever
 Revolutions/min.: 980
 On/Off switch
 Power: 230 W / 230 V 50/60 Hz
 Size: W 220 x D 330 x H 375 mm
 Weight: 8,61 kg
 GTIN 4015613587226
Code-No. 150146
Euro 285,- | R2



*The device is not suitable for continuous commercial use.

JUICE EXTRACTORS*



Juice extractor "Top Juicer"*

Pure fruit delight and rich in vitamins. Juicing whole fruits (e.g. apples) or vegetables easily without pre-cutting.

Stainless steel housing

XXL feed chute, Ø 75 mm

Powerful, low-noise motor

2 speed levels, max. 18.000 r.p.m. (for soft and hard fruits or vegetables)

Fine stainless steel sieve for perfect fruit delight

Fast and easy cleaning, dishwasher-proof parts

(excluding basic unit)

Power: 0,7 kW / 230 V 50/60 Hz

Size: W 310 x D 210 x H 400 mm

Including cleaning brush and plastic cup

with splash guard (capacity: 1 litre)

Weight: 4 kg

GTIN 4015613544564

Code-No. 150145

Euro 102,- | R2



Combi Juicer*

... juice extractor and blender - two in one.

Body made of stainless steel

2 speed control, max. 20.000 r.p.m.

Power: 800 W / 230 V 50 Hz

Juice extractor

Feed chute Ø 70 mm

Size: W 290 x D 240 x H 430 mm

Plastic cup included, capacity: 1 litre

Mixer / Blender

Blade made of stainless steel

Mixing cup made of glass,

base and lid made of plastic

Capacity: 1,8 litres

Size: W 220 x D 240 x H 450 mm

Weight: 12 kg

GTIN 4015613457826

Code-No. 150139

Euro 155,- | R2



Vegetable cutter attachment*

Additional device for the Combi-Juicer*

Extra large feed chute

Universally applicable knife disk

for shredding or slicing

Size: W 220 x D 240 x H 450 mm

Weight: 1,5 kg

GTIN 4015613482002

Code-No. 1501390

Euro 37,- | R2

*The device is not suitable for continuous commercial use.

Juice extractor "Bartscher PRO"

Extracting juice in bulk: this professional juicer easily extracts fruit or vegetables - no need of pre-cutting.

Body made of stainless steel, plastic

XXL feed chute, Ø 83 mm

Revolutions/min.: max. 3.000

Fine stainless steel sieve for perfect fruit delight

Capacity pomace container: 7 litres

Safety switch

Motor thermostat

Fast disassembly for easy cleaning

Power: 0,7 kW / 230 V 50/60 Hz

Size: W 260 x D 430 x H 530 mm

Weight: 12,8 kg

GTIN 4015613640112

■ **Code-No. 150137**

■ **Euro 798,-** ■ R2



Blender 1,75L*

Ideal for pureeing fruit or chopping vegetables etc.

Blade made of stainless steel

2 speed levels, max. 16000 r.p.m.

Pulse function

Safety switch

Glass container, capacity: 1,75 litre

Power: 0,4 kW / 230 V 50 Hz

Size: Ø 220 mm, height 420 mm

Weight: 3,6 kg

GTIN 4015613580746

■ **Code-No. A135009**

■ **Euro 57,-** ■ R2



Food Processor FP1000*

The multi-functional food processor is convincing via both types of cap for diverse application: from mixing, shaking, pureeing to cutting, chopping, rasping and grating. With this robust and powerful food processor almost all tasks become quite quickly a success.

Base: aluminium

2 speed control, pulse-function

Revolutions/min.: max 18.000

Quick and easy cleaning, attachments suitable for dishwasher

Power: 1,0 kW / 220-240 V 50 Hz

Size: W 230 x D 250 x H 435 mm

Mixing cup

Glass cup, capacity: 1,6 litres

Plastic lid and base

Mixing bowl

Plastic, capacity: 2 litres

Feed chute: 54 x 74 mm

Accessories:

- 1 curved stainless steel knife for pureeing and chopping
- 1 curved plastic knife for pureeing cooked food
- 1 cutting disc for slicing with 2 slicing thicknesses: 2 mm and 3 mm
- 1 cutting disc for grating with 1 grating thickness of 0,3 mm
- 1 cutting disc for grating with 2 grating thickness of 1 mm and 3,5 mm

Weight: 6,35 kg

GTIN 4015613610535

■ **Code-No. 150148**

■ **Euro 185,-** ■ R2



*The device is not suitable for continuous commercial use.



From cocktails to supersmoothies: the mixer does it all!

Electrical mixers are always a trend: Equipped with rotating high-performance motors, they can be used to create smoothies, cocktails, soups, milkshakes, pesto and many more delicacies as desired. There are virtually no limits to the inventiveness and possible variants.

No matter which work area you are searching an appropriate mixer for: Bartscher provides you with a selection of powerful blenders and mixers that will meet your requirements.

We stock powerful models by Bartscher and Hamilton Beach.

Our offer ranges from bar mixers for preparing milkshakes to double spindle mixers and food blenders with 10 speed levels and 600 watts of power.

This variety means it's easy to chop, puree and mix.



Fruit smoothies

Did you know that the popular smoothies were available in American juice bars as early as the 1920s?

While the first drinks consisted solely of fruits, nowadays fruits, vegetables, wild herbs and sometimes even exotic ingredients like acai berries, baobab or moringa find their way into the healthy mixed drinks.

Multi-Blender 3,2L*

This blender impresses not only with its power - you can even crush ice with ease. Its large capacity, great stability and simple operation all speak for this device.

Housing stainless steel, plastic

Blending tumbler made of plastic

Blade made of CNS 18/10

3 speed levels, pulse function, On/Off switch

Blending tumbler: contents 3200 ml, maximum filling capacity 2150 ml

Safety switch on the lid

Lockable nozzle

Power: 1000 W / 220-240 V 50 Hz

Size: W 215 x D 215 x H 460 mm

Weight: 3,23 kg

GTIN 4015613632902

■ **Code-No. 150151**

■ **Euro 132,-** ■ **R2**



Blender PRO 2,5L

The powerful motor and easy operation of the blender helps when making smoothies, soups, cocktails, sauces, dressings and desserts.

Material: plastic ABS

Material blending tumbler: plastic, transparent

Design knife: stainless steel

Designed for:

chopping, mixing, mashing, shaking, mincing

Volume: 2,5 litres

Filling quantity: 2 litres

RPM max.: 25000 rpm.

Speed control via rpm controller

Pulse function

Safety switch

Overheating protection

On/Off switch

Setting feet: hard rubber

Power: 1,5 kW / 220-240 V 50/60 Hz

Size: W 225 x D 225 x H 555 mm

Weight: 4,45 kg

GTIN 4015613671123

■ **Code-No. 150159**

■ **Euro 219,-** ■ **R2**



*The device is not suitable for continuous commercial use.

Bartscher Bar product range

→ Shake • Mix

- ✓ Easy handling
- ✓ High visible measuring scale
- ✓ Safe stand



Bar mixer*

for milkshakes and cocktails.
 Chrome plated body
 Stainless steel mixing rod, plastic mixing disk
 With rotating head
 2 speed levels
 Cup made of CNS, capacity 700 ml
 Cup and mixing rod suitable for dishwasher
 Power: 85 W / 230 V 50 Hz
 Size: W 135 x D 185 x H 365 mm
 Weight: 1,4 kg
 GTIN 4015613470641
Code-No. 135100
Euro 71,- | R2



Bartscher dual bar mixer Turbo

Versatile, dual-spindle mixer with a stable base
 for preparing cocktails or milkshakes.
 Brushed stainless steel housing
 Shakers, mixing rods and mixing disks CNS 18/10
 2 robust stainless steel stirrers, can be actuated
 separately, 2 speed levels each
 2 shakers, dishwasher safe, content: 1000 ml each,
 capacity: max. 700 ml each
 Power: 800 W / 230 V 50 Hz
 Size: W 330 x D 195 x H 480 mm
 Weight: 7,45 kg
 GTIN 4015613563626
Code-No. 135102
Euro 298,- | R2



Bar mixer

Perfectly suitable for preparing cocktails or
 milkshakes - whether in the kitchen or at the bar.
 Body: lacquered sheet steel
 Shaker, mixing rod and mixing disks made of stainless steel
 2 speed levels
 1 micro switch at cup holder
 Safety stand
 Shaker: Content: 950 ml, capacity: max. 650 ml,
 dishwasher-proof
 Power: 400 W / 230 V 50 Hz
 Size: W 160 x D 205 x H 500 mm
 Weight: 6,22 kg
 GTIN 4015613529523
Code-No. 135105
Euro 198,- | R2

*The device is not suitable for continuous commercial use.

Bar Blender

Perfect for smoothies, margaritas, daiquiris, iced cappuccino, sourbet etc.
 Plastic housing and shaker made of polycarbonate
 2 speed levels
 Long-lasting stainless steel blades, highly visible measuring scale
 Practical handle, safety feet
 Shaker content: 1400 ml, capacity: max. 1250 ml
 Power: 400 W / 230 V 50/60 Hz
 Size: W 165 x D 203 x H 387 mm
 Weight: 2,5 kg
 GTIN 4015613530123
Code-No. 150710
Euro 335,- R2



Bar Blender Rio

Fresh, fruity and simply delicious - regardless of milk shakes, yoghurt drinks, smoothies or cocktails
 Plastic housing
 Blending tumbler made of polycarbonate, stackable
 2 speed levels, pulse function, On/Off switch
 Highly durable metal drive clutch and stainless steel blades
 Highly visible measuring scale
 Practical handle
 Safety feet
 Blending tumbler: content 2000 ml, maximum filling capacity: 1300 ml
 Including measuring cap
 Power: 450 W / 220-240 V 50-60 Hz
 Size: W 170 x D 240 x H 411 mm
 Weight: 3,1 kg
 GTIN 4015613634838
Code-No. 150718
Euro 549,- R2

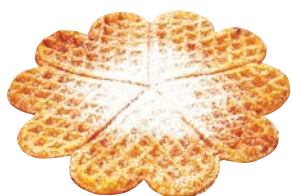


Food Blender

Chop, puree, grind, emulsify and mix
 These versatile functions allow for fast preparation of smoothies, margaritas, dips, sauces, soups and foods.
 Plastic housing, blending tumbler made of polycarbonate
 10 speed levels, additional chop and pulse function
 Highly durable metal drive clutch and stainless steel blades
 Highly visible measuring scale
 Practical handle, safety feet
 Blending tumbler: contents 1800 ml, maximum filling capacity 1400 ml
 Including measuring cap
 Power: 600 W / 230 V 50-60 Hz
 Size: W 178 x D 229 x H 483 mm
 Weight: 5,1 kg
 GTIN 4015613586830
Code-No. 150714
Euro 939,- R2



WAFFLE MAKERS



Waffle maker

with baking plate heart shaped
Baking plates made of cast iron,
housing stainless steel
- The baking plates are firmly mounted -
Waffle size: Ø 210 mm, height 16 mm
Temperature range: 25 °C to 300 °C
Power: 2,2 kW / 230 V 50/60 Hz
Size: W 285 x D 460 x H 255 mm
Weight: 15,5 kg
1 cleaning brush included
GTIN 4015613503431
Code-No. 370160
Euro 549,- | R2

Double waffle maker

with baking plates heart shaped
Baking plates made of cast iron,
housing stainless steel
- The baking plates are firmly mounted -
Waffle size: Ø 210 mm, height 16 mm
Temperature range: 25 °C to 300 °C
Power: 2 x 2,2 kW / 230 V 50/60 Hz
2 separate sockets required
Size: W 600 x D 460 x H 255 mm
Weight: 31,5 kg
1 cleaning brush included
GTIN 4015613503448
Code-No. 370161
Euro 919,- | R2

Baking spray
see catalogue page 81



Waffle maker

with baking plate "Brussels"
Baking plates made of cast iron,
housing stainless steel
- The baking plates are firmly mounted -
Waffle size: 160 x 100 mm, height 32 mm
Temperature range: 25 °C to 300 °C
Power: 2,2 kW / 230 V 50/60 Hz
Size: W 285 x D 460 x H 255 mm
Weight: 23,5 kg
1 cleaning brush included
GTIN 4015613503455
Code-No. 370162
Euro 549,- | R2

Double waffle maker

with baking plates "Brussels"
Baking plates made of cast iron,
housing stainless steel
- The baking plates are firmly mounted -
Waffle size: 160 x 100 mm, height 32 mm
Temperature range: 25 °C to 300 °C
Power: 2 x 2,2 kW / 230 V 50/60 Hz
2 separate sockets required
Size: W 600 x D 460 x H 255 mm
Weight: 45,5 kg
1 cleaning brush included
GTIN 4015613503462
Code-No. 370163
Euro 919,- | R2

Waffle maker "Deluxe II"

Material: stainless steel
 Material backing plate: cast aluminium, coated
 Waffle shape: Brussels waffle
 Waffle size: W 100 x D 165 x H 10 mm
 Number of baking units: 1
 Baking plate type: fixed
 Rotating baking plate
 Rotation of the baking plate: 180° right / left rotation
 Temperature range: 50 °C to 300 °C
 Temperature control: thermostatic
 Protection class: IPX3
 ON/OFF switch
 Including: 2 drip trays, W 215 x D 285 x H 18 mm
 Power: 1,5 kW / 220-240 V 50/60 Hz
 Size: W 525 x D 340 x H 250 mm
 Weight: 14,3 kg
 GTIN 4015613655369
Code-No. 370165
Euro 459,- | R2



✓ Thanks to the 180° rotation during the baking process, the dough is distributed perfectly.



Waffle maker "Deluxe"

Housing stainless steel
 Material baking plates: die-cast aluminum, coated
 - The baking plates are firmly mounted -
 Waffle size: Ø 170 mm, height 35 mm
 Digital display for programming and storing the baking time and temperature
 Temperature range: 125 °C to 230 °C
 Power: 1,0 kW / 230 V 50/60 Hz
 Size: W 250 x D 495 x H 385 mm
 Includes drip collecting tray, W 250 x D 280 mm
 Weight: 10,5 kg
 GTIN 4015613581163
Code-No. 370164
Euro 519,- | R2



✓ The 180° left/right rotation of the baking plate guarantees an even dispersion of waffle dough and optimum browning.



Waffle maker 1BW16080

Material: stainless steel
 Material baking plates: cast iron with non-stick coating
 Waffle shape: Brussels-style waffle
 Waffle size: 160 x 80 mm, height 26 mm
 Number of baking units: 1
 Baking plate type: fixed
 Temperature range: 100 °C to 300 °C
 Temperature control: thermostat
 Digital display for programming and storing the baking time
 Timer
 Degree of protection: IP23
 ON/OFF switch with indicator light
 Heating indicator light
 Power: 2,2 kW / 220-230 V 50/60 Hz
 Size: W 290 x D 465 x H 320/530 mm
 Weight: 19,65 kg
 Including: cleaning scraper
 GTIN 4015613674612
Code-No. 370169
Euro 598,- | R2



CRÊPE MAKERS



Electric crêpe maker

Material: stainless steel
 Crêpe plate cast-iron, non-stick coated, Ø 400 mm
 Temperature range: 50 °C to 300 °C
 Power: 3,0 kW / 230 V 50/60 Hz
 Size: W 450 x D 510 x H 246 mm
 1 crêpe spreader, 1 crêpe spatula included
 Weight: 21,5 kg
 GTIN 4015613503479
Code-No. 104446
Euro 469,- | R2



Electric crêpe maker

Material: stainless steel
 2 crêpe plates cast-iron, non-stick coated, Ø 400 mm, separately controllable
 Temperature range: 50 °C to 300 °C
 Power: 2 x 3,0 kW / 230 V 50/60 Hz
 2 separate sockets required
 Size: W 870 x D 510 x H 246 mm
 1 crêpe spreader, 1 crêpe spatula included
 Weight: 40 kg
 GTIN 4015613503486
Code-No. 104447
Euro 839,- | R2



Gas crêpe maker

Material: stainless steel
 Plate, cast iron, face grinded, Ø 400 mm
 Plate detachable
 Temperature settings: 1-8
 Star burner (6 burner rods)
 Power: 6 kW
 Size: W 430 x D 430 x H 195 mm
 Preset to liquid gas
 Weight: 19 kg
 GTIN 4015613412948
Code-No. 1043413
Euro 919,- | R2



Gas crêpe maker

Material: stainless steel
 2 plates, cast iron, facegrinded, Ø 400 mm, separately controllable
 Plates detachable
 Temperature settings: 1-8
 Star burner (6 burner rods)
 Power: 12 kW
 Size: W 830 x D 430 x H 195 mm
 Preset to liquid gas
 Weight: 35,2 kg
 GTIN 4015613412955
Code-No. 1043423
Euro 1.598,- | R2



Bartscher coffee machines - Enjoyment in every cup

The ideal preparation for any occasion

Hot, strong, black, with sugar or milk - there are many ways to enjoy coffee

150 litres of this popular "stimulant" are consumed per person every year in Germany alone.

Bartscher offers the corresponding coffee machine for every gastronomic preference. The round filter percolator machine with practical high volume brewing system for example, is ideal for selective consumption at a specific time. It is very easy and quick to operate and can be prepared simply with cold water and filter paper.

The **basket filter system** is the perfect option for those situations where your guests are continuously ordering coffee. With a maximum brewing time of eight minutes, the hot beverage is ready quickly and can be kept warm easily.

Use the **professional espresso machine** for maximum enjoyment. In addition to preparing coffee with typical crema foam, the machine can also be used to dispense hot water for tea or instant beverages. The easy to regulate steam wand whips up the perfect milk froth every time. Espresso machines are ideal for continuous use thanks to the automatic level monitoring system in the boiler.

In addition, Bartscher also offers **useful accessories**, such as thermal jugs, hot plates and coffee stations or coffee grinders.

This allows you to brew coffee with our machines as it can and should be: **for enjoyment.**

OUR TIPS

Select a dosage of 5-7 g of coffee per cup, depending on the quality of the beans used and the desired intensity. We recommend to use professional quality coffee, as this will increase your capacity and ensure longer durability.

The use of partially desalinated water is preferred, as this will help ensure the longevity of the coffee machine.

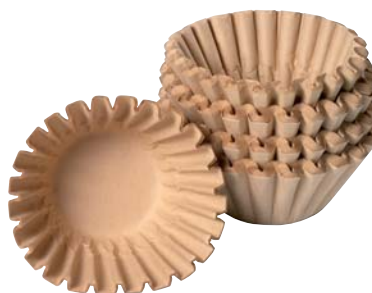
Suitable filter systems can be found on page 307.

Take care of your machine, for example, by using a special cleaning agent that removes coffee oil. You can prolong the service life of your coffee machine by descaling it on a regular basis and keeping the processing time to a minimum. A suitable **Bartscher descaler** is available for this purposer (code-no. 190065).



Coffee machine "Contessa 1000"

Chrome nickel steel
2 hot plates
1 glass jug
Capacity: 1,8 litre
Brewing time: approx. 7 minutes/jug
Min. brewing quantity: approx. 0,5 litre
Power: 2,0 kW / 230 V 50/60 Hz
Size: W 215 x D 385 x H 460 mm
Weight: 6,5 kg
GTIN 4015613580968
■ **Code-No. A190053**
■ **Euro 195,-** ■ R2



Filter paper 250/90-S

(250 filter papers per box)
GTIN 4015613638256
■ **Code-No. 190015250**
■ **Euro 6,50** ■ R2

Filter paper 250/90-L

(1000 filter papers per box)
GTIN 4015613638249
■ **Code-No. 190014**
■ **Euro 19,50** ■ R2



Descaler for coffee machines

30 bags 15 g each
Weight: 0,45 kg
GTIN 4015613541716
■ **Code-No. 190065**
■ **Euro 19,-** ■ R2



Coffee machine "Contessa 1002"

Chrome nickel steel
1 hot plate
1 thermo jug stainless steel, capacity: 2 litres
Brewing time: approx. 8 minutes/jug
Min. brewing quantity: 0,5 litre
Power: 2,0 kW / 230 V 50/60 Hz
Size: W 215 x D 400 x H 520 mm
Weight: 6,71 kg
GTIN 4015613412023
■ **Code-No. A190043**
■ **Euro 219,-** ■ R2

Substitute jug for Contessa 1002

Thermo jug 2L
Material: stainless steel
Lid, pouring mechanism and handle made of black plastic
Capacity: 2,0 litres
Size: W 170 x D 140 x H 260 mm
Weight: 0,76 kg
GTIN 4015613416229
■ **Code-No. A190122**
■ **Euro 21,50** ■ R2



Coffee machine "Aurora 22"

Chrome nickel steel
1 hot plate
1 stainless steel thermo pump jug, capacity: 2 litres
Brewing time: approx. 8 minutes/jug
Min. brewing quantity: 0,5 litre
Decalcification indicator
Power: 2,0 kW / 230 V 50 Hz
Size: W 215 x D 405 x H 520 mm
Weight: 8,0 kg
GTIN 4015613475561
■ **Code-No. 190048**
■ **Euro 329,-** ■ R2



Substitute jug for Aurora 22 Thermo jug 2L with pump system

Container stainless steel
Lid, pump mechanism and handle made of plastic, black
Excellent insulation properties
Perfect portion control through smooth-action pump mechanism
Double wall body for extra good hot and cold keeping
Safe transport via foldable carrying handle
Pump head completely detachable for easy filling and cleaning
Bottom with integrated ring allows the jug to be rotated by 360°
Capacity: 2 litres
Size: Ø 150 mm, height 320 mm
Weight: 0,8 kg
GTIN 4015613475578
■ **Code-No. 190124**
■ **Euro 36,-** ■ R2



Double coffee machine "Contessa Duo"

Chrome nickel steel
2 hot plates
2 thermo jugs stainless steel, capacity each: 2 litres
Brewing time: approx. 8 minutes/jug
Min. brewing quantity: 0,5 litre
Power: 3,3 kW / 230 V 50/60 Hz
Size: W 430 x D 400 x H 520 mm
Weight: 14,21 kg
GTIN 4015613505015
■ **Code-No. 190049**
■ **Euro 439,-** ■ R2



Substitute jug for Contessa Duo Thermo jug 2L

Material: stainless steel
Lid, pouring mechanism and handle made of black plastic
Capacity: 2,0 litres
Size: W 170 x D 140 x H 260 mm
Weight: 0,76 kg
GTIN 4015613416229
■ **Code-No. A190122**
■ **Euro 21,50** ■ R2



Glass jug 1,8L for coffee machines

Universal substitute jug fit to all prevalent coffee machines and warming plates.

Capacity: 1,8 litre

Handle, lid and outlet black

Size: Ø 165 mm, height 178 mm

Weight: 0,3 kg

GTIN 4015613658360

■ **Code-No. 190133**

■ **Euro 15,-** ■ **R2**



Thermo jug 1,5L

Material: stainless steel

Lid, pouring mechanism and handle made of plastic

Colour: chrome/black

Capacity: 1,5 litre

Size: W 170 x D 140 x H 215 mm

1 jug

Weight: 0,71 kg

GTIN 4015613460635

■ **Code-No. 190121**

■ **Euro 19,50** ■ **R2**

over 24 jugs **Euro 19,-**

over 60 jugs **Euro 18,50**



Thermo jug 5L with pump system

Container stainless steel

Handle and lid made of plastic, black

Carrying handle

Safety-lock pump lid

Bottom with integrated ring allows the jug to be rotated by 360°

Capacity: 5 litres

Size: Ø 170 mm, height 430 mm

Weight: 2,4 kg

GTIN 4015613617701

■ **Code-No. 190135**

■ **Euro 42,-** ■ **R2**

Coffee station 1190

fits 1 thermo jug

(for all thermo jugs with a diameter up to 19 cm)

Material: plastic

Removable plastic insert adjustable in 3 heights, so every thermo jug can be used for many cup sizes

With 5 compartments for cups, spoons/stirrers, milk and sugar

Size: W 440 x D 340 x H 145 mm

Including 1 plastic insert and 1 drip tray, removable

Weight: 1,15 kg

GTIN 4015613656861

■ Code-No. 190153

■ Euro 36,- ■ R2



Delivery without thermo jugs

Coffee station 2190

fits 2 thermo jugs

(for all thermo jugs with a diameter up to 19 cm)

Material: plastic

Two removable plastic inserts adjustable in 3 heights

so every thermo jug can be used for many cup sizes

With 5 compartments for cups, spoons/stirrers, milk and sugar

Size: W 660 x D 340 x H 145 mm

Including 2 plastic inserts and 2 drip trays, removable

Weight: 1,8 kg

GTIN 4015613656878

■ Code-No. 190154

■ Euro 59,- ■ R2



Thermo jug 2,5L with pump system

Container stainless steel

Carry handle

Safety-lock pump lid

Capacity: approx. 2,5 litres

Size: Ø 160 mm, height 330 mm

Weight: 1,4 kg

GTIN 4015613468655

■ Code-No. 190125

■ Euro 33,- ■ R2



Thermo jug 2L with pump system

Container stainless steel

Lid, pump mechanism and handle

made of plastic, black

Bottom with integrated ring allows

the jug to be rotated by 360°

Capacity: 2 litres

Size: Ø 150 mm, height 320 mm

Weight: 0,8 kg

GTIN 4015613475578

■ Code-No. 190124

■ Euro 36,- ■ R2





Percolator coffee maker "Regina Plus 40T"

Stainless steel body
Base and lid of plastic
Max. capacity: approx. 48 cups
Volume: 6,8 litres
Brewing time for 6,8 litres: 45 minutes
Min. brewing quantity: 3 litres (20 cups)
Filling level indicator
Decalcification indicator
2 separate heating systems for brewing and keep warm function
Power: 1,2 kW / 230 V 50/60 Hz 1 NAC
Size: Ø 220 mm, height 415 mm
Weight: 3,1 kg
GTIN 4015613629636
| **Code-No. A190146**
| **Euro 98,- | R2**

Filter paper 195-S

(250 pieces per box)
GTIN 4015613427980
| **Code-No. A190009250**
| **Euro 10,50 | R2**

Filter paper 195-L

(1000 pieces per box)
GTIN 4015613372983
| **Code-No. A190009**
| **Euro 36,- | R2**



Descaler for coffee machines

30 bags 15 g each
Weight: 0,45 kg
GTIN 4015613541716
| **Code-No. 190065**
| **Euro 19,- | R2**



Percolator coffee maker "Regina Plus 90T"

Stainless steel body
Base and lid of plastic
Max. capacity: approx. 80 - 90 cups
Volume: 15 litres
Brewing time for 15 litres: 60 minutes
Min. brewing quantity: 4,5 litres (30 cups)
Filling level indicator
Decalcification indicator
2 separate heating systems for brewing and keep warm function
Power: 1,6 kW / 230 V 50/60 Hz 1 NAC
Size: Ø 270 mm, height 475 mm
Weight: 4,1 kg
GTIN 4015613629995
| **Code-No. A190196**
| **Euro 139,- | R2**

Filter paper 245-S

(250 pieces per box)
GTIN 4015613561004
| **Code-No. A190011250**
| **Euro 11,50 | R2**

Filter paper 245-L

(1000 pieces per box)
GTIN 4015613400129
| **Code-No. A190011**
| **Euro 41,- | R2**



Coffee machine Bartscher PRO II 40T

Material: stainless steel, plastic
 Material filter: stainless steel, material heating system: stainless steel
 Design: round filter
 Maximum output: 40 - 48 cups
 Capacity: 6 litres
 Minimum brewing quantity: 3 litres (20 cups)
 Brewing time: 40 minutes for 6 litres
 Filling level indicator
 Decalcification signal
 Coffee machine can also be used without filter paper
 2 separate heating systems for brewing and warm-keeping function
 Power: 1,2 kW / 230 V 50/60 Hz
 Size: W 310 x D 320 x H 480 mm
 Weight: 3,18 kg
 GTIN 4015613670515

■ **Code-No. A190148**

■ **Euro 119,- | R2**



Coffee machine Bartscher PRO II 60T

Material: stainless steel, plastic
 Material filter: stainless steel, material heating system: stainless steel
 Design: round filter
 Maximum output: 60 - 72 cups
 Capacity: 9 litres
 Minimum brewing quantity: 4,5 litres (30 cups)
 Brewing time: 50 minutes for 9 litres
 Filling level indicator
 Decalcification signal
 Coffee machine can also be used without filter paper
 2 separate heating systems for brewing and warm-keeping function
 Power: 1,2 kW / 230 V 50/60 Hz
 Size: W 310 x D 320 x H 540 mm
 Weight: 3,8 kg
 GTIN 4015613670522

■ **Code-No. A190167**

■ **Euro 129,- | R2**



Filter paper 195-S

(250 pieces per box)

GTIN 4015613427980

■ **Code-No. A190009250**

■ **Euro 10,50 | R2**

Filter paper 195-L

(1000 pieces per box)

GTIN 4015613372983

■ **Code-No. A190009**

■ **Euro 36,- | R2**



Coffee machine Bartscher PRO II 100T

Material: stainless steel, plastic
 Material filter: stainless steel, material heating system: stainless steel
 Design: round filter
 Maximum output: 90 - 100 cups
 Capacity: 13,2 litres
 Minimum brewing quantity: 6 litres (40 cups)
 Brewing time: 55 minutes for 13,2 litres
 Filling level indicator
 Decalcification signal
 Coffee machine can also be used without filter paper
 2 separate heating systems for brewing and warm-keeping function
 Power: 1,6 kW / 230 V 50/60 Hz
 Size: W 350 x D 370 x H 575 mm
 Weight: 4,6 kg
 GTIN 4015613670539

■ **Code-No. A190198**

■ **Euro 159,- | R2**



Filter paper 245-S

(250 pieces per box)

GTIN 4015613561004

■ **Code-No. A190011250**

■ **Euro 11,50 | R2**

Filter paper 245-L

(1000 pieces per box)

GTIN 4015613400129

■ **Code-No. A190011**

■ **Euro 41,- | R2**





Milk frother - the perfect milk froth for your cappuccino or café au lait



Milk frother "Induction" MSI400

Create creamy or frothy milk automatically in 80-90 seconds or just warm it up. Ideal for hot or cold coffee creations.

Stainless steel base

Removable stainless steel mug with plastic lid

3 functions:

- cold foaming
- 65 °C frothing/heating
- 70 °C frothing/heating

Automatic switch-off

No preheating of milk required - suitable for fresh milk of all fat levels

Energy-saving induction technology: burned milk is impossible

Induction area with contact switch for stainless steel mug

Frothing or heating from 150 ml up to 400 ml of milk in approx. 80-90 seconds

4 non-slip silicone feet

Easy cleaning: mug, lid and mixing rods dishwasher safe

Cord storage

Power: 600 W / 230 V 50 Hz

Size: W 125 x D 150 x H 180 mm

Weight: 1,1 kg

3 magnetic mixing rods included:

- 1 x agitator for micro milk froth
- 2 x agitator for solid milk froth

GTIN 4015613613413

Code-No. 190129

Euro 86,- IR2





Bartscher Coffeeline coffee machines

The Bartscher Coffeeline portafiler series provides coffee for maximum enjoyment. As well as coffee with typical crema, the machine can also produce hot water for tea or instant beverages during the coffee-making process in order to provide a quick service in daily business. The easy to regulate steam generator whips up the perfect milk froth every time.

The portafilter machines are perfectly designed for permanent operation with their automatic filling level control in the boiler. The equipment also has passively heated cup storage and cup filling that can be electronically programmed to each individual's needs and require very little space thanks to their compact design.

The plus with the "plus" machines:

An additional kettle and an additional display for setting the temperature of each brewing unit enable the brewing temperature to be controlled to the nearest degree for optimal preparation of quality coffee specialties.

Example: left brewing unit 91 °C for lighter coffee types
right brewing unit 96 °C for darker roasted coffee beans

Coffee Machines

- ✓ Steel body
- ✓ Easy case removal
- ✓ Anti-vacuum valve for the boiler
- ✓ Hot water supplied directly from the interior of the boiler
- ✓ Chromium plated swivel-jointed outlet pipe for steam and hot water delivery
- ✓ Automatic water intake through magnetic valve
- ✓ Built in volumetric motor pump with 2 pressure valves
- ✓ Particles filter
- ✓ Pressure control valve
- ✓ PREE BREE SYSTEM (patented coffee pre-brewing process)
- ✓ Microprocessor controlled coffee dosing
- ✓ Automatic boiler filling
- ✓ Automatic cleaning of brewing group
- ✓ 4 different programs for dosing per group
- ✓ Boiler control light

Technical overview

Model	Groups	Power	Litres (boiler)	W (mm)	D (mm)	H (mm)	Code-No.
G1	1 Mini	2,85 kW, 230 V	6	475	580	523	190160
G2	2	3,30 kW, 230V	11,5	677	580	523	190161
G2 plus	2 (3 boiler)	3,30 kW, 230V	11,5 + 2 x 1,5	677	580	523	190163
G3	3	4,30 kW, 3 NAC 400V	17,5	967	580	523	190162
G3 plus	3 (4 boiler)	6,30 kW, 3 NAC 400V	17,5 + 3 x 1,5	967	580	523	190164



Bartscher Coffeeline G1

1 Brewing unit
1 steam tap
1 tea water tap
Boiler capacity: 6 litres
Power: 2,85 kW / 230 V 50 Hz
Size: W 475 x D 580 x H 523 mm
Weight: 35,4 kg
GTIN 4015613481708
Code-No. 190160
Euro 2.459,- | R1



Bartscher Coffeeline G2

2 Brewing unit each with a heat exchanger
2 steam taps
1 tea water tap
Boiler capacity: 11,5 litres
4 language display:
cup counter, date and time, maintenance indicator
Power: 3,3 kW / 230 V 50 Hz
Size: W 677 x D 580 x H 523 mm
Weight: 54 kg
GTIN 4015613481715
Code-No. 190161
Euro 3.459,- | R1

Bartscher Coffeeline G2 plus with 3 boilers

Each brewing unit has a separate 1,5 l kettle with an advanced PID sensor system for setting the brewing temperature precisely
Each brewing unit has a display for electronically setting the temperature independently
Power: 3,3 kW / 230 V 50 Hz
Size: W 677 x D 580 x H 523 mm
Weight: 62 kg
GTIN 4015613487908
Code-No. 190163
Euro 4.398,- | R1



Bartscher Coffeeline G3

3 Brewing unit each with a heat exchanger
2 steam taps
1 tea water tap
Boiler capacity: 17,5 litres
4 language display:
cup counter, date and time, maintenance indicator
Power: 4,3 kW / 400 V 50 Hz 3 NAC
Size: W 967 x D 580 x H 523 mm
Weight: 71,4 kg
GTIN 4015613481722
Code-No. 190162
Euro 4.249,- | R1

Bartscher Coffeeline G3 plus with 4 boilers

Each brewing unit has a separate 1,5 l kettle with an advanced PID sensor system for setting the brewing temperature precisely
Each brewing unit has a display for electronically setting the temperature independently
Power: 6,3 kW / 400 V 50 Hz 3 NAC
Size: W 967 x D 580 x H 523 mm
Weight: 87 kg
GTIN 4015613487915
Code-No. 190164
Euro 5.549,- | R1



The quality of drinks is crucially influenced by the water quality and hence by the filter technology used. The filter systems fulfill the highest requirements of the hot drinks market in respect to quality, costs and reliability.

The filter system is perfectly tailored to the appliance technology while providing the basis for a successful business: reliability, low costs and the highest drinks quality.

Water filter system for coffee machines

Single-use system for horizontal or vertical installation
Plastic

Capacity at 10° CH (carbon hardness): 1600 litres

Max. system pressure: 1,5 - 6 bar

Water temperature: 5 °C to 30 °C

Connection thread: 1/2"

Size: W 200 x D 140 x H 320 mm

Weight: 2,2 kg

GTIN 4015613630731

■ **Code-No. 109881**

■ **Euro 69,-** ■ **R2**



Water filter system for coffee machines including filter head and filter candle

for horizontal or vertical installation

Polypropylene

Capacity at 10° CH (carbon hardness): 1500 litres

Max. system pressure: 2 - 8 bar

Water temperature: 4 °C to 30 °C

Connection thread: 3/8"

Filter candle height: 315 mm

Filter candle: Ø 95 mm

Total height: 365 mm

Weight: 1,55 kg

GTIN 4015613501130

■ **Code-No. 109856**

■ **Euro 192,-** ■ **R2**

Replacement filter candle

Size: Ø 95 mm, height 315 mm

Weight: 1,3 kg

GTIN 4015613501147

■ **Code-No. 109857**

■ **Euro 109,-** ■ **R2**



Water meter

Weight: 0,2 kg

GTIN 4015613501154

■ **Code-No. 109861**

■ **Euro 125,-** ■ **R2**

Connecting set

Connecting hose: 1500 mm

Connection 3/8" x 3/8"

with hat filter and flat gasket

Weight: 0,3 kg

GTIN 4015613501161

■ **Code-No. 109864**

■ **Euro 32,-** ■ **R2**





Coffee grinders especially for coffee machines

- ✓ Stainless steel body
- ✓ Grinder Ø 60 mm
- ✓ Adjustable dosing from 5 - 12 g
- ✓ Collecting container for up to 600 g of ground coffee
- ✓ 1300 revolutions per minute
- ✓ ON/OFF switch, manual
- ✓ Overheating protection
- ✓ Degree of protection: IP21



Coffee grinder model Tauro

Bean container capacity:
1 kg of coffee beans
Power: 275 W / 230 V 50-60 Hz
Size: W 165 x D 390 x H 510 mm
Weight: 8 kg
GTIN 4015613492445
Code-No. 190175
Euro 389,- | R1

Coffee grinder model Space II

Bean container capacity:
2 kg of coffee beans
Power: 352 W / 230 V 50 Hz
Size: W 200 x D 390 x H 600 mm
Weight: 8,4 kg
GTIN 4015613658957
Code-No. 190174
Euro 435,- | R1



Tamper 57

Material: aluminium
Size: Ø 57 mm, height 92 mm
Weight: 0,2 kg
GTIN 4015613656380
Code-No. 190179
Euro 36,- | R1

Cappuccinatore - milk frother

Milk foam at its finest.

The amount of air supplied for creating the perfect milk foam can be adjusted very easily via a rotary valve on the Cappuccinatore frother. Equally as simple is installation on the Bartscher coffee line.



Cappuccinatore

Material: plastic

Weight: 0,13 kg

GTIN 4015613541143

■ **Code-No. 190173**

■ **Euro 89,-** ■ R1



Filter holder single 7 g

Material: chrome-plated brass

Handle: plastic

Weight: 0,55 kg

GTIN 4015613588377

■ **Code-No. 190180**

■ **Euro 39,-** ■ R1



Filter holder double 14 g

Material: chrome-plated brass

Handle: plastic

Weight: 0,58 kg

GTIN 4015613588384

■ **Code-No. 190181**

■ **Euro 49,-** ■ R1



Filter holder triple 21 g

Material: chrome-plated brass

Handle: plastic

Weight: 0,66 kg

GTIN 4015613588391

■ **Code-No. 190182**

■ **Euro 59,-** ■ R1

Coffee grounds drawer, small

Interior stainless steel

Capacity approx. 80 portions of coffee grounds

W 290 x D 515 x H 105 mm

Weight: 6 kg

GTIN 4015613494203

■ **Code-No. 190171**

■ **Euro 198,-** ■ R1



Coffee grounds drawer, large

Interior stainless steel

Capacity approx. 140 portions of coffee grounds

W 410 x D 515 x H 105 mm

Weight: 6,95 kg

GTIN 4015613494197

■ **Code-No. 190170**

■ **Euro 259,-** ■ R1



Connection bar for coffee grounds drawer

Weight: 1 kg

GTIN 4015613494210

■ **Code-No. 190172**

■ **Euro 35,-** ■ R1



The coffee drawers are freely expandable and very easy to assemble.





Drinks dispenser DTE5

Representative dispenser for the buffet sector - simple filling and removal of cooled drinks.

Thanks to the quiet thermoelectric cooling element your drinks are kept cool for longer.

Base and lid chrome nickel steel

Container polycarbonate: size: Ø 170 mm, height 280 mm

Capacity: 5 litres

Thermoelectric cooling

On/Off switch

Power: 60 W / 230 V 50 Hz

Size: W 220 x D 330 x H 520 mm

Weight: 4,15 kg

GTIN 4015613610726

Code-No. 150983

Euro 219,- R2



Insulated dispenser 9L

suitable for hot and cold drinks.

Container stainless steel

Capacity: 9 litres

Size: Ø 226 mm, height 385 mm

Weight: 2,0 kg

GTIN 4015613468662

Code-No. 150981

Euro 48,- R2



Insulated dispenser 3L, double-walled

Double-walled stainless steel vacuum insulation keeps drinks at the same temperature, hot or cold, for a long time.

Stainless steel body

Plastic base and lid

For cups and glasses of max. height 11 cm

Patented vacuum insulation system

Carry handle

Filling level indicator

Capacity: 3 litres, Ø 110 mm

Size: W 165 x D 185 x H 460 mm

Easy cleaning

Weight: 1,63 kg

GTIN 4015613491462

Code-No. 150982

Euro 57,- R2



Insulated dispenser 2,2L

The insulated dispenser impresses with 3 user-friendly features:

The silicone labels give you the ability to label the content, e.g., "coffee".

The base is designed to let you install any number of dispensers in a row.

The removable thermo jug ensures easy topping up and cleaning.

Container, removable:

steel sheet, powder-coated, size: Ø 150 mm, height 320 mm

Base, pluggable: plastic with drip tray

Carrying handle

Filling level indicator

Bottom with integrated ring allows the jug to be rotated by 360°

Capacity: 2,2 litres

Temperature loss: approx. 2.2 °C/hr.

Size: W 190 x D 245 x H 330 mm

Includes:

3 marked silicone labels "coffee", "tea" and "hot water"

3 unmarked silicone labels

Weight: 1,9 kg

GTIN 4015613635293

Code-No. 190990

Euro 69,- R2



Samovar 3,2L

Stainless steel, plastic
Capacity: 3,2 litres, Ø 200 mm
Heat-insulated handles
Overheating protection
Automatic switch-off function
Keep-warm function
Power: 2 kW / 220-240 V 50-60 Hz
Size: W 270 x D 275 x H 495 mm (including jug)
Tea jug made of stoneware included, capacity: 0,8 litre and tea strainer
Weight: 2,15 kg
GTIN 4015613622521
■ **Code-No. 191004**
■ **Euro 98,-** ■ **R2**



Hot Water Dispenser 5L

Body and lid made of stainless steel
Capacity: 5 litres
Temperature control 30 °C to 100 °C
Power: 1,8 kW / 230 V 50 Hz
Size: Ø 200 mm, height 400 mm
Weight: 1,8 kg
GTIN 4015613505541
■ **Code-No. 200061**
■ **Euro 85,-** ■ **R2**



Hot water dispenser 8,5L

Low heat losses and economical energy consumption are the benefits wherewith this double-walled hot water dispenser impresses.
Body and lid made of chrome nickel steel
Double-walled
Filling level indicator
Capacity: 8,5 litres
Temperature control: 30 °C to 100 °C
Power: 1,6 kW / 230 V 50/60 Hz
Size: Ø 225 mm, height 470 mm
Weight: 2,65 kg
GTIN 4015613649849
■ **Code-No. 200069**
■ **Euro 98,-** ■ **R2**



HOT WATER DISPENSERS / MULLED WINE POTS



Hot Water Dispenser 10L

Body and lid made of stainless steel
Base made of painted steel
Filling level indicator
Capacity: 10 litres
Temperature control 30 °C to 100 °C
Power: 2,5 kW / 230 V 50 Hz
Size: Ø 213 mm, height 505 mm
Weight: 2,3 kg
GTIN 4015613468778

■ **Code-No. 200054**

■ **Euro 112,-** ■ R2



Hot Water Dispenser 28L

Simple use - extra large capacity.
With a volume of 28 litres, the hot water dispenser offers plenty of capacity for hot drinks.
Body and lid made of stainless steel
Base made of plastic
Filling level indicator
Capacity: 28 litres
Temperature control: 30 °C to 100 °C
Power: 2,8 kW / 230 V 50/60 Hz
Size: Ø 300 mm, height 640 mm
Weight: 5,4 kg
GTIN 4015613592961

■ **Code-No. 200063**

■ **Euro 149,-** ■ R2



Mulled wine pot "MultiTherm"

Hot drinks for any occasion.
Ideal to keep warm: Mulled wine, jagertee or hot water for tea.
Body and lid made of stainless steel
Capacity: 20 litres
Temperature control: 30 °C to 90 °C
Power: 2,0 kW / 230 V 50/60 Hz
Size: Ø 265 mm, height 610 mm
Weight: 4,8 kg
GTIN 4015613396873

■ **Code-No. A200050**

■ **Euro 175,-** ■ R2



Heat-retaining lid for cups

fits the Bartscher mulled wine pot Code-No. A200050.

Suitable for approx. 10 - 15 cups

Made of stainless steel
Diameter: 354 mm
Rim height: 40 mm
Weight: 0,78 kg
GTIN 4015613503493

■ **Code-No. 200058**

■ **Euro 19,-** ■ R2



Mulled wine pot 7L

Whether it is mulled wine, punch or jagertee - the 7 litre capacity mulled wine pot is ideal for keeping warm smaller quantities of hot drinks.

Body and lid made of stainless steel

Capacity: 7 litres

Temperature control: 30 °C to 80 °C

Power: 2 kW / 220-240 V 50 Hz

Size: Ø 220 mm, height 490 mm

Weight: 2 kg

GTIN 4015613612409

■ **Code-No. 200065**

■ **Euro 89,-** ■ R2



Mulled wine pot / boiling-water canner GE 21

Pot with scratch-proof enamel coating

Base bottom, drain tap, handles and lid made of plastic

Concealed heating element

Capacity: 21 litres

Temperature control: 30 °C to 100 °C

Power: 1,8 kW / 220-240 V 50 Hz

Size: Ø 370 mm, height 500 mm

Weight: 5,4 kg

Grid included, size: Ø 320 mm

GTIN 4015613592794

■ **Code-No. 200049**

■ **Euro 98,-** ■ R2



Mulled wine pot / boiling-water canner GE 25

Pot made of stainless steel. Base bottom, drain tap and handles made of high quality plastic, lid made of glass.

Capacity: 25 litres

Temperature control: 30 °C to 100 °C

Power: 2 kW / 230 V 50/60 Hz

Size: Ø 450 mm, height 470 mm

Grid included, size: Ø 320 mm

Weight: 6,1 kg

GTIN 4015613443195

■ **Code-No. A200052**

■ **Euro 155,-** ■ R2



Mulled wine pot / boiling-water canner GE 30

Pot made of stainless steel. Base bottom, drain tap and handles made of high quality plastic, lid made of glass.

Capacity: 30 litres

Temperature control: 30 °C to 100 °C

Power: 2 kW / 230 V 50/60 Hz

Size: Ø 450 mm, height 520 mm

Grid included, size: Ø 320 mm

Weight: 5,47 kg

GTIN 4015613499420

■ **Code-No. 200057**

■ **Euro 175,-** ■ R2



Heat-retaining lid for cups

fits the Bartscher mulled wine pots Code-No. A200052 and 200057

Suitable for approx. 10 - 15 cups

Made of stainless steel

Diameter: 400 mm

Rim height: 39 mm

Weight: 0,76 kg

GTIN 4015613503509

■ **Code-No. 200059**

■ **Euro 21,-** ■ R2





Party stockpot 16L

Pot is all steel enamelled.
Base bottom, lid and handles
of high quality plastic.
Direct heating - without water
Volume: 16 litres
Power: 1,8 kW / 230 V 50/60 Hz 1 NAC
Size: Ø 365 mm, height 370 mm
Weight: 4,7 kg
GTIN 4016098101822
Code-No. A150510
Euro 152,- R2



Soup kettle 5,4L

Black body, lacquered sheet steel
Removable stainless steel insert pot
Temperature range: 35 °C to 95 °C
Hinged stainless steel lid with ladle cut-out,
heat-insulated handle
Volume: 5,4 litres
Power: 0,3 kW / 230 V 50/60 Hz
Size: Ø 255 mm, height 385 mm
8 magnetical adhesive soup labels included
Weight: 3,05 kg
GTIN 4015613634821
Code-No. 100062
Euro 76,- R2



Soup kettle "CLUB"

Black body, lacquered sheet steel
Removable stainless steel insert pot
Temperature range: 30 °C to 95 °C
Hinged stainless steel lid with ladle cut-out,
heat-insulated handle
Volume: approx. 8,5 litres
Power: 0,4 kW / 230 V 50 Hz
Size: Ø 295 mm, height 385 mm
8 magnetical adhesive soup labels included
Weight: 3,4 kg
GTIN 4015613442587
Code-No. 100067
Euro 79,- R2



Soup kettle 10L

The transparent polycarbonate lid allows you to peak inside the
soup pot at any time. No need to check the fill level of soups or
sauces by opening the lid and no unnecessary heat dissipation.
Plastic body, black
Removable stainless steel insert pot
Temperature range: 57 °C to 84 °C
Hinged polycarbonate see-through lid with ladle cut-out
Volume: 10 litres
Power: 0,45 kW / 230 V 50 Hz
Size: Ø 330 mm, height 380 mm
Weight: 3 kg
GTIN 4015613610702
Code-No. 100048
Euro 79,- R2

Party kettle

Black body, lacquered sheet steel
Removable stainless steel insert pot
Temperature range: 30 °C to 95 °C
Hinged stainless steel lid with ladle cut-out,
heat-insulated handle
Volume: approx. 9,0 litres
Power: 0,4 kW / 230 V 50 Hz
Size: Ø 345 mm, height 360 mm
8 magnetical adhesive soup labels included
Weight: 4,5 kg

GTIN 4015613353432

■ **Code-No. 100054**

■ **Euro 88,-** ■ R2



Soup kettle "Economic"

Black body, lacquered sheet steel
Removable stainless steel insert pot
Temperature range: 48 °C to approx. 94 °C
Hinged stainless steel lid with ladle cut-out,
heat-insulated handle
Volume: approx. 9,0 litres
Power: 0,4 kW / 230 V 50/60 Hz
Size: Ø 330 mm, height 360 mm
8 magnetical adhesive soup labels included
Weight: 4,1 kg

GTIN 4015613421292

■ **Code-No. 100061**

■ **Euro 87,-** ■ R2



Soup kettle "De Luxe"

Body stainless steel
Removable stainless steel insert pot
Temperature range: 30 °C to 95 °C
Hinged stainless steel lid with ladle cut-out,
heat-insulated handle
Volume: approx. 9,0 litres
Power: 0,4 kW / 230 V 50 Hz
Size: Ø 345 mm, height 360 mm
8 magnetical adhesive soup labels included
Weight: 4,5 kg

GTIN 4015613367736

■ **Code-No. 100058**

■ **Euro 125,-** ■ R2



Soup kettle "Gourmet"

Body, black plastic
Removable insert pot of CNS
Temperature range: 50 °C to 95 °C
Hinged stainless steel lid with ladle cut-out,
heat-insulated handle
Capacity: 10 litres
Power: 0,45 kW / 230 V 50 Hz 1 NAC
Size: Ø 390 mm, height 380 mm
Soup ladle included
Weight: 5,2 kg

GTIN 4015613364704

■ **Code-No. 100047**

■ **Euro 129,-** ■ R2



CHOCOLATE WARMER / FOODWARMERS



Chocolate warmer 1,25L

Whether milk chocolate, dark chocolate or white chocolate - carefully keeping warm up to 1,25 litres of chocolate without burning.

Material: stainless steel

Inner pot: ceramic, removable

Capacity: 1,25 litres

Temperature range: 40 °C to 58 °C

Suitable for: milk chocolate, dark chocolate, white chocolate

Power: 0,12 kW / 230 V 50/60 Hz

Size: W 230 x D 220 x H 200 mm

Weight: 2 kg

GTIN 4015613669892

■ Code-No. 900005

■ Euro 34,- ■ R2



Foodwarmer "Mini" 1,25L

Foodwarmer with ceramic insert - for a safe warm keeping without burning. For small portions, sauces or tapas, etc.

Material: stainless steel

Inner pot: ceramic, removable

Temperature range: 65 °C to 75 °C

Capacity: 1,25 litres

Power: 120 W / 230 V 50/60 Hz

Size: Ø 190 mm, height 200 mm

Weight: 2,05 kg

GTIN 4015613610580

■ Code-No. A100266

■ Euro 31,- ■ R2



Foodwarmer 5,5L

... for soups, sauces and meals.

Material: stainless steel

Inner pot: ceramic, removable

Temperature range: 20 °C to 96 °C

Capacity: 5,5 litres

Power: 280 W / 230 V 50/60 Hz

Size: Ø 245 mm, height 276 mm

Weight: 5,4 kg

GTIN 4015613397894

■ Code-No. A100155

■ Euro 46,- ■ R2



Foodwarmer 6,5L

... for soups, sauces and meals.

Material: stainless steel

Inner pot: ceramic, removable

Temperature range: 20 °C to 96 °C

Capacity: 6,5 litres

Power: 320 W / 230 V 50/60 Hz

Size: W 419 x D 295 x H 253 mm

Weight: 5,65 kg

GTIN 4015613405346

■ Code-No. A100265

■ Euro 49,- ■ R2

Electric chafing dish round

Chrome nickel steel
Capacity 3,8 litres
Food container Ø 300 mm - 65 mm deep
Thermostatic control 1-8
Power: 0,5 kW / 230 V 50 Hz
Size: Ø 330 mm, height 220 mm
Weight: 3,7 kg
GTIN 4015613390857
Code-No. 500835
Euro 115,- I R2



Electric Chafing Dish Elegance 1/1 GN

Chafing Dish with an elegant design - its lid has a user-friendly soft-close mechanism that gives the buffet guest an overview of the choice of foods through the view window before opening.
Chrome nickel steel
Water container made of black plastic
Food pan 1/1 GN, 100 mm deep
Digital temperature control
Temperature range: 20 °C to 85 °C
Lid with view window
Soft-close mechanism (hydraulically hinged lid)
Condensate return system
Power: 0,76-0,9 kW / 230 V 50 Hz
Size: W 670 x D 420 x H 370 mm
Weight: 9,6 kg
GTIN 4015613610719
Code-No. 500834
Euro 325,- I R2



Electric chafing dish "COOL + HOT" 1/1 GN

One device - two functions: for cold and hot use.
Ideal for a space-saving presentation of warm or cold meals/cold drinks e.g for a buffet, catering or party service.
Body lacquered sheet steel, base stainless steel
Food pan 1/1 GN, 65 mm deep
Temperature range: -5 °C to 75 °C
Coolant R134a
Power: 0,7 kW / 230 V 50 Hz
Size: W 610 x D 360 x H 450 mm
1 stainless steel GN container 1/1 GN 65 mm depth and 1 detachable polycarbonate rolltop lid included
Weight: 15,3 kg
GTIN 4015613525860
Code-No. 500850
Euro 505,- I R2



This Chafing Dish is also compatible with the Bartscher stainless steel rolltop lid, code-no. 500833 and code-no. 500459.

CHAFING DISHES



Electric chafing dish 1/1 GN

Chrome nickel steel
Food container 1/1 GN, 100 mm deep
Thermostatic control 1-8
Power: 1,0 kW / 230 V 50 Hz
Size: W 623 x D 356 x H 285 mm
Lid holder included
Weight: 8,3 kg
GTIN 4015613389820
■ **Code-No. 500831**
■ **Euro 205,-** ■ **R2**



Electric chafing dish 1/1 GN

Chrome nickel steel
Water container made of black plastic
Food container 1/1 GN, 100 mm deep
Thermostatic control 1-8
Power: 2,2 kW / 230 V 50 Hz
Size: W 636 x D 357 x H 287 mm
Lid holder included
Weight: 6,2 kg
GTIN 4015613370033
■ **Code-No. 500830**
■ **Euro 159,-** ■ **R2**



Rolltop cover for electric chafing dish 1/1 GN

(fits for chafing dishes 500830, 500850)
Chrome nickel steel
Size: W 525 x D 330 x H 165 mm
Weight: 3,6 kg
GTIN 4015613433479
■ **Code-No. 500833**
■ **Euro 69,-** ■ **R2**



Electric hot-pot station with 2 soup pots each 4 l

Chrome nickel steel
Water container made of black plastic
Power: 2,2 kW / 230 V 50 Hz
Size: W 636 x D 357 x H 460 mm
1 lid holder, 2 soup ladles included
Weight: 7 kg
GTIN 4015613370040
■ **Code-No. 500840**
■ **Euro 189,-** ■ **R2**

Chafing dish 1/1 GN electric heater included

Chrome nickel steel
Stackable
Lid holder on one side
1/1 GN, 65 mm deep
2 fuel holders
1 Electric heater
Size: W 610 x D 350 x H 320 mm
Weight: 5,45 kg
GTIN 4015613417400
■ **Code-No. 500482V**
■ **Euro 89,50** ■ R2



Chafing dish 1/2 GN

Chrome nickel steel
stackable
Food pan 1/2 GN, 65 mm deep
1 fuel holder
Size: W 375 x D 290 x H 320 mm
Weight: 2,7 kg
GTIN 4015613366708
■ **Code-No. 500481**
■ **Euro 42,-** ■ R2



Chafing dish 1/1 GN

Chrome nickel steel
stackable
Lid holder on one side
Food pan 1/1 GN, 65 mm deep
2 fuel holders
Size: W 610 x D 350 x H 320 mm
Weight: 4,25 kg
GTIN 4015613366715
■ **Code-No. 500482**
■ **Euro 53,-** ■ R2



■ **over 18 pieces** Euro 51,50

2 Chafing dishes 1/1 GN

Chrome nickel steel
Stackable
each with:
Lid holder on one side
Food pan 1/1 GN, 65 mm deep
2 fuel holders
Size: W 610 x D 355 x H 300 mm
Weight: 8,6 kg
GTIN 4015613439617
■ **Code-No. 500486**
■ **Euro 99,-** ■ R2



"Twin Pack"

CHAFING DISHES

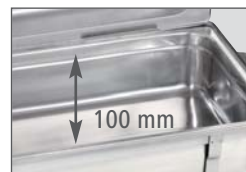


Chafing Dish 1/1 GN, 100 mm deep

Chrome nickel steel
Stackable
Lid holder on one side
Food pan 1/1 GN, 100 mm deep
2 fuel holders
Size: W 605 x D 350 x H 305 mm
Weight: 4,1 kg
GTIN 4015613536903

■ **Code-No. 500494**

■ **Euro 66,-** ■ R2



Extra deep, more volume
due to the 100 mm deep
GN insert.



Chafing dish 1/1 GN

Chrome nickel steel
Plastic handles, wooden design
Lid holder on three sides
Food pan 1/1 GN, 65 mm deep
2 fuel holders
Size: W 620 x D 350 x H 385 mm
Weight: 6,35 kg
GTIN 4015613443089

■ **Code-No. 500456**

■ **Euro 132,-** ■ R2



Rolltop chafing dish 1/1 GN

Chrome nickel steel
Plastic handles, wooden design
Roll-top cover
Food pan 1/1 GN, 65 mm deep
2 fuel holders
Size: W 620 x D 350 x H 430 mm
Weight: 8 kg
GTIN 4015613412771

■ **Code-No. 500458**

■ **Euro 176,-** ■ R2



Rolltop cover

Chrome nickel steel
for chafing dish 1/1 GN
(fits for chafing dishes 500456,
500458, 500482, 500482V, 500850)
Size: W 535 x D 365 x H 170 mm
Weight: 3 kg
GTIN 4015613412788

■ **Code-No. 500459**

■ **Euro 73,-** ■ R2



Electric heater for chafing dish

(500482, 500486)
Stainless steel
Overheating protection
Power: 450 W / 220-230 V 50/60 Hz
Size: Ø 130 mm, height 100 - 140 mm
Weight: 1,2 kg
GTIN 4015613410166

■ **Code-No. 500464** ■ R2

■ **Euro 39,50** ■ R2

Apexa chafing fuel

Contains non-toxic ethanol
Burns clean and odourless
Content/can: 200 g, burning time: approx. 2,5 hours
48 cans in a carton
With green dot
GTIN 4015613651507
| Code-No. 500048
| Piece Euro 1,05 | R2

Burning time
approx.
2,5 hours

Order quantity unit	Euro per can	Euro per carton
1 box (48 cans) GTIN 4015613651514	1,05	50,40
24 boxes (1 pallet)	1,02	48,96
72 boxes (3 pallets)	1,-	48,-



ECO-Fire chafing fuel

Contains non-toxic ethanol
Burns clean and odourless
Content/can: 200 g, burning time: approx. 2,5 hours
48 cans in a carton
With green dot
GTIN 4015613653396
| Code-No. 500653
| Piece Euro 1,06 | R2

Burning time
approx.
2,5 hours

Order quantity unit	Euro per can	Euro per carton
1 box (48 cans) GTIN 4015613653402	1,06	50,88
24 boxes (1 pallet)	1,03	49,44
72 boxes (3 pallets)	1,01	48,48



Bartscher chafing fuel

Contains non-toxic ethanol
Burns clean and odourless
Content/can: 200 g, burning time: approx. 3,5 hours
72 cans in a carton
With green dot
GTIN 4015613467726
| Code-No. 500060
| Piece Euro 1,10 | R2

Burning time
approx.
3,5 hours

Order quantity unit	Euro per can	Euro per carton
1 box (72 cans) GTIN 4015613467733	1,10	79,20
20 boxes (1 pallet)	1,07	77,04
60 boxes (3 pallets)	1,05	75,60



Bartscher chafing fuel - Storage can

Serving to refill Bartscher chafing fuel cans
Contains non-toxic ethanol
Burns clean and odourless
Content/can: 3,2 kg - 4 cans in a carton
With green dot
GTIN 4015613467740
| Code-No. 500063
| Piece Euro 16,50 | R2

Order quantity unit	Euro per can	Euro per carton
1 box (4 cans) GTIN 4015613467757	16,50	66,-





Trolley TS 200 with 2 shelves

Chrome nickel steel
4 swivel castors (2 with brakes)
Carrying capacity: 100 kg
Size: W 920 x D 600 x H 945 mm
Shelf size approx.: W 830 x D 510 mm
Distance between shelves 570 mm
Easy assembling kit
Size: W 920 x D 600 x H 945 mm
Weight: 10 kg
GTIN 4015613433509
■ **Code-No. A300062**
■ **Euro 125,-** ■ R2



Trolley TS 301 with 3 shelves

Material: chrome nickel steel
Design: frame made of round pipes, Ø 25,8 mm
Shelves: 3, size, each: W 827 x D 510 mm
Distance between shelves: 265 mm
Carrying capacity, max.: 90 kg in total, 30 kg per shelf
4 rubber swivel wheels, Ø 100 mm,
each with 1 wheel buffer, 2 with brakes
Easy assembling kit
Size: W 920 x D 600 x H 945 mm
Weight: 13,4 kg
GTIN 4015613671611
■ **Code-No. A300073**
■ **Euro 145,-** ■ R2



Trolley TS 210 with 2 shelves and extra deep clearing basin

Chrome nickel steel
4 swivel castors (2 with brakes)
Carrying capacity: 100 kg
Shelf size: approx. W 830 x D 510 mm
Clearing basin inside: W 760 x D 440 mm, 100 mm deep
Distance between the shelves:
intermediate space between upper shelves 270 mm
intermediate space between lower shelves 265 mm
Easy assembling kit
Size: W 920 x D 600 x H 945 mm
Weight: 14,1 kg
GTIN 4015613455730
■ **Code-No. A300056**
■ **Euro 169,-** ■ R2

Trolley TS 500 with 5 shelves

Robust and versatile: from transport in the catering sector to laundry distribution in hotels, etc.
The serving trolley offers plenty of storage space with 5 shelves.

Chrome nickel steel

4 swivel castors (2 with brakes)

Carrying capacity: 100 kg

Shelf size: approx. W 827 x D 510 mm

Distance between shelves 265 mm

Easy assembling kit

Size: W 920 x D 600 x H 1540 mm

Weight: 18 kg

GTIN 4015613534633

■ **Code-No. 300065**

■ **Euro 215,-** ■ R2



Trolley "Adjutant" with 3 shelves

Plastic, supporting poles made of aluminum

4 swivel castors

Carrying capacity: 120 kg

Shelf size: approx. W 620 x D 405 mm

Distance between shelves 300 mm

Easy assembling kit

Size: W 830 x D 415 x H 940 mm

Weight: 9,1 kg

GTIN 4015613433578

■ **Code-No. A300049**

■ **Euro 104,-** ■ R2



Clearing Container Set suitable for Serving Trolley "Adjutant"

made of robust plastic

Waste container, capacity: approx. 30 litres,

Size: W 335 x D 237 x H 560 mm

Cutlery container, capacity: approx. 9 litres,

Size: W 333 x D 230 x H 178 mm

Weight: 2,7 kg

GTIN 4015613454986

■ **Code-No. A300047**

■ **Euro 36,-** ■ R2



Crate clearing trolley ENK-3EB

Material: chrome nickel steel
 Design: frame made of a square tube 25,8 x 25,8 mm
 Designed for: Eurocode crates E1, E2, E3 (butchers / bakeries), size: 600 x 400 mm
 Slots: 3
 Distance between slots: top 118 mm (E1), middle 380 mm (E1, E2, E3), bottom 250 mm (E1, E2)
 Carrying capacity max.: 100 kg in total, 40 kg per slot
 4 rubber swivel wheels, Ø 100 mm, each with 1 wheel buffer, 2 with brakes
 Easy assembling kit
 Size: W 720 x D 500 x H 965 mm
 Weight: 9,4 kg
 GTIN 4015613673516
Code-No. 300064
Euro 149,- R2



Bottle crate trolley with 4 grid shelves

Chrome nickel steel
 4 grid shelves 1000 x 360 mm, each suitable for 2 standard bottle crates (400 x 300 mm) or 3 bottle crates 300 x 200 mm
 Distance between grid shelves: 345 mm
 Carrying capacity: approx. 120 kg
 4 rubber swivel wheels, Ø 125 mm, 2 with brakes
 Easy assembling kit
 Size: W 1080 x D 570 x H 1610 mm
 Weight: 35 kg
 GTIN 4015613587608
Code-No. 300084
Euro 579,- R2



Trolley / Platform trolley

Chrome nickel steel
 Carrying capacity: 200 kg
 Platform size: W 560 x D 940 mm
 2 fixed castors, 2 swivel castors, Ø 125 mm
 Size: W 560 x D 1050 x H 925 mm
 Weight: 14,4 kg
 GTIN 4015613523705
Code-No. 300142
Euro 198,- R2

Tray transport trolley/clearing trolley suitable for 1/1 GN or standard canteen trays measuring 443 x 343 mm

Chrome nickel steel
For transporting up to 16 trays, 2 x 8 slots for 500 x 360 mm,
standard canteen trays 443 x 343 mm or 1/1 GN
Trays can be inserted from both sides
Distance between slots: 145 mm
Carrying capacity: approx. 48 kg
1 shelf with railing, W 775 x D 530 x H 150 mm
4 rubber swivel wheels, Ø 125 mm, 2 with brakes
Easy assembling kit
Size: W 925 x D 620 x H 1700 mm
Weight: 38 kg
GTIN 4015613587615
■ **Code-No. 300083**
■ **Euro 519,-** ■ R2



Tray KN45350-HG

Material: plastic (polypropylene)
Norm format: canteen norm
Worktop surface: structured,
size: W 415 x D 315 mm
Stackable
Dishwasher-proof
Size: W 450 x D 355 x H 20 mm
Weight: 0,39 kg
GTIN 4015613695310
■ **Code-No. 701054**
■ **Euro 9,-** ■ R2



Tray clearing trolley TA100

Suitable for serving trays and fast-food trays
Aluminium, plastic (white)
Suitable for up to 10 trays, 10 slots for serving trays 370 x 570 mm
or fast-food trays 356 x 456 mm
Trays can be inserted from both sides
Distance between slots 120 mm
Carrying capacity max.: 50 kg in total, 5 kg per slot
4 swivelling rubber castors, Ø 125 mm, 2 with brakes
Side walls writeable with standard whiteboard markers
(not included in the delivery)
Size: W 470 x D 685 x H 1660 mm
Including:
Glass collection basket made of stainless steel, W 385 x D 645 x H 75 mm
Drip tray made of stainless steel, W 435 x D 645 x H 25 mm
Weight: 29 kg
GTIN 4015613651927
■ **Code-No. 300079**
■ **Euro 735,-** ■ R2



Glass collection basket TA100

Fits the tray clearing trolley TA100
Stainless steel
Size: W 385 x D 645 x H 75 mm
Weight: 2,75 kg
GTIN 4015613673127
■ **Code-No. 300179**
■ **Euro 79,-** ■ R2



Drip tray TA100

Fits the tray clearing trolley TA100
Stainless steel
Size: W 435 x D 645 x H 25 mm
Weight: 1,25 kg
GTIN 4015613673134
■ **Code-No. 300279**
■ **Euro 35,-** ■ R2



STANDING/TABLE-TOP GRILL / MENU BOARD



... also suitable for table-top use.

Standing and table-top grill "barbecue grill"*

Ideal for barbecuing and frying without fat!
Flat and ribbed grill surface, non-stick coated
Spare fat runs via the drain gutter into a drip tray
Detachable wind protection lid
Adjustable thermostat
Grill surface: W 480 x D 300 mm
Power: 2,0 kW / 230 V 50 Hz
Size: W 595 x D 540 x H 1080 mm
Including base with spice-holder
Weight: 7,3 kg
GTIN 4015613467702
■ **Code-No. 200641**
■ **Euro 129,-** ■ R2

*The device is not suitable for continuous commercial use.

Pavement sign / A board double-sided, suitable for poster sizes of up to DIN A1

Aluminium frame
Steel back panels
Plastic feet
Snap-shut frame makes inserting posters easy
Anti-reflective poster protection cover
Size: W 630 x D 700 x H 1145 mm
Weight: 7,4 kg
GTIN 4015613499413
■ **Code-No. 181136**
■ **Euro 93,-** ■ R2

Menu board "Bartscher Bistro" for inside and for the covered outside area

Advertising board in timeless design with solid wood frame.
Offer your daily specials and recommendations of the house
with personal hand-written chalk messages.
Real wood frame (from sustainable sources)
Writing area: size: W 530 x H 795 mm,
HDF-board (high density fibreboard), finished in UV varnish
Double-sided writable with chalk/chalk sticks (not included)
Easy cleaning
Ready assembled, space-saving storage
Size: W 660 x D 565 x H 1210 mm
Weight: 7,4 kg
GTIN 4015613610559
■ **Code-No. 181137**
■ **Euro 115,-** ■ R2



Luggage stand 40 with wall protectors

Be it in a hotel, holiday apartment, guest house, or in the comfort of your own home - 4 durable nylon textile straps make the luggage stand particularly hard-wearing.

Frame: stainless steel tubes with plastic trims

4 nylon textile straps, black

Carrying capacity: max. 40 kg

Ready to use

Foldable, saves space during storage

Size: W 655 x D 500 x H 733 mm

Weight: 2,2 kg

GTIN 4015613612423

■ **Code-No. 181138**

■ **Euro 65,-** ■ **R2**



✓ Foldable,
saves space during storage



Shoe polisher

Shiny shoes without effort - foot-operated via button

Steel, powder-coated, matt black

With 3 low noise running rotary brushes:

2 polishing brushes made of Terylene (polyester) for light or dark shoes

1 cleaning brush for coarse dirt

Shoe polish dispenser with ball valve for 100 ml liquid shoe polish, unfilled

Foot-operation via button (ON/OFF)

1 carry handle on the top of the device, 2 lateral recessed grips

Dirt collection mat for easy cleaning

Free of servicing motor

Power: 120 W / 230 V 50 Hz

Size: W 400 x D 240 x H 260 mm

Includes funnel for easy filling of the shoe polish dispenser

Weight: 6,4 kg

GTIN 4015613544328

■ **Code-No. 120109**

■ **Euro 106,-** ■ **R2**



✓ 2 polishing brushes
for light or dark shoes



Shoe-cream, colourless, content: 1000 ml

GTIN 4016098160539

■ **Code-No. A120101**

■ **Euro 59,-** ■ **R2**



Electric patio heater 2000D I*

Easy ON/OFF switching
 Quartz-heater - 3 heat settings
 Adjustable height from 1,80 m to 2,10 m
 Power cord at the top of the heater
 Length of power cord approx. 7 meters
 Power: 2 kW / 230 V 50 Hz
 Size: W 550 x D 500 x H 1800-2100 mm
 Weight: 8,75 kg
 GTIN 4015613500249
Code-No. 825207
Euro 83,- IR2



Gas patio heater, mobile

Stainless steel, professional quality
 Safety pilot, piezo ignition
 For liquid gas
 Power: 13,5 kW/h
 Height: 2220 mm
 Aluminium reflector Ø 780 mm
 Weight: 18 kg
 Delivery without connection fittings
 GTIN 4015613457970
Code-No. 825131
Euro 254,- IR2

Gas connection kit for commercial use

suitable for outdoor use
 Weight: 1,5 kg
 GTIN 4015613419015
Code-No. 825152
Euro 72,- IR2

*The device is not suitable for continuous commercial use.

Electric infrared heater W2000 for wall mounting

The ideal heating source for indoor and outdoor use.
With a tremendous radiance the infrared heating tube provides
an immediate and pleasant heat.

Aluminium

Infrared heating tube with 2000 W

Protection class: IP54

Suitable for indoor and outdoor use

Wall holder for easy mounting:

swivelable up to 90°, tiltable up to 90°

Main switch, On/Off switch

Cable outlet at the rear of the heater

Cable length: 1,7 metres

Power: 2 kW / 230 V 50 Hz

Size: W 615 x D 60 x H 100 mm

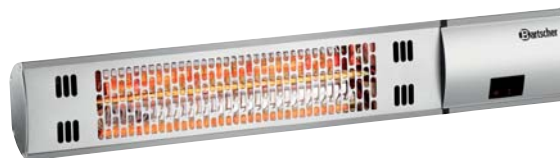
Remote control included

Weight: 1,6 kg

GTIN 4015613651415

■ **Code-No. 825215**

■ **Euro 198,-** ■ R2



Infrared heating tube 2000 W

for infrared heater W2000

Weight: 0,061 kg

GTIN 4015613665955

■ **Code-No. 825219**

■ **Euro 29,-** ■ R2

Electric infrared heater W3000 for wall mounting

The ideal heating source for indoor and outdoor use.
With a tremendous radiance the infrared heating tubes provide
an immediate and pleasant heat.

Aluminium

2 infrared heating tubes with 1500 W each,

can be switched in 2 levels

Protection class: IP54

Suitable for indoor and outdoor use

Wall holder for easy mounting: tiltable up to 90°

Main switch, On/Off switch

Cable outlet at the rear of the heater

Cable length: 1,8 metres

Power: 3 kW / 220-240 V 50 Hz

Size: W 1050 x D 60 x H 100 mm

Remote control included

Weight: 2,2 kg

GTIN 4015613639086

■ **Code-No. 825214**

■ **Euro 298,-** ■ R2



Infrared heating tube 1500 W, left

left heating tube for infrared heater W3000

Gewicht: 0,058 kg

GTIN 4015613660226

■ **Code-No. 825218**

■ **Euro 25,-** ■ R2

Infrared heating tube 1500 W, right

right heating tube for infrared heater W3000

Weight: 0,079 kg

GTIN 4015613660219

■ **Code-No. 825217**

■ **Euro 25,-** ■ R2

Electric infrared heater ST1800*

The individually adjustable infrared heating tubes provide an
immediate and pleasant heat indoors as well as outdoors.

Aluminium, stainless steel base

2 infrared heating tubes with 900 W each (Ruby Red tubes),

can be switched in 2 levels (3 settings)

Protection class: IP55

Suitable for indoor and outdoor use

Main switch, On/Off switch

Cable outlet at the rear of the heater

Cable length: 1,8 metres

Power: 1,8 kW / 220-240 V 50 Hz

Size: W 495 x D 240 x H 1610 mm

Remote control included

Weight: 16,1 kg

GTIN 4015613615073

■ **Code-No. 825212**

■ **Euro 379,-** ■ R2

Infrared heating tube 900 W

Ruby Red tube for infrared heater ST1800

Weight: 0,11 kg

GTIN 4015613660202

■ **Code-No. 825216**

■ **Euro 65,-** ■ R2



*The device is not suitable for continuous commercial use.



Wall-mounted ashtray, black

Easy emptying via a lockable front flap.

Sheet steel casing, painted black

Volume: approx. 1 litre

Size: W 160 x D 90 x H 200 mm

Weight: 1,1 kg

GTIN 4015613470542

Code-No. 860000

Euro 19,- | R2

Wall-mounted ashtray, silver

Easy emptying via a lockable front flap.

Stainless steel casing

Volume: approx 6,5 litres

Size: W 280 x D 140 x H 373 mm

Weight: 2,75 kg

GTIN 4015613470559

Code-No. 860001

Euro 69,- | R2



Standing ashtray KOMBI11L

Simply clean: The ashtray and the inner waste container can both be completely removed for emptying and cleaning. Its compact size means it can fit in every corner.

Material: stainless steel

Ashtray: stainless steel, capacity: 0,5 litre

- container with lid, detachable

- opening: Ø 45 mm

- size: Ø 180 mm, height: 150 mm

With litter bin

Inner waste container: galvanised steel, capacity: 11 litres

- removable, with hinged handle

- opening: W 155 x H 100 mm

- size: Ø 190 mm, height: 400 mm

Size: W 210 x D 210 x H 574 mm

Weight: 2,3 kg

GTIN 4015613671215

Code-No. 860008

Euro 65,- | R2



Standing ashtray KOMBI52L

Practical combination of a sand ashtray and a rubbish bin.

The removable sieve insert of the ashtray and the removable waste container allow easy and quick emptying.

Zinc sheet body, painted

Sand ashtray Ø 175 mm:

- sieve insert with handles, Ø 170 mm

Inner waste container removable:

- zinc sheet, with folding handles

- volume: 52 litres

- waste bin slot: 325 x 140 mm

Size: Ø 380 mm, height 945 mm

Weight: 10,5 kg

GTIN 4015613637068

Code-No. 860007

Euro 125,- | R2



Standing ashtray, silver

Easy emptying via a lockable front flap.

Stainless steel casing

Volume: approx 5,5 litres

Size: W 240 x D 240 x H 870 mm

Weight: 8,5 kg

GTIN 4015613470566

Code-No. 860002

Euro 159,- | R2

Multi-table, folding

Carrying handle
Stable plastic surface
Steel feet, lacquered
Size: W 1829 x D 762 x H 736 mm
Weight: 19,3 kg
GTIN 4015613419053
Code-No. 601170
Euro 92,- | R2



Party Bench, folding

Carrying handle
Solid plastic surface
Rack: steel, lacquered
Size: W 1840 x D 295 x H 440 mm
Weight: 11 kg
GTIN 4015613465937
Code-No. 601176
Euro 49,- | R2



Party - Bistro Table

... simple to set up, easy transport and space-saving storage.
Table top stable plastic surface, Ø 700 mm
Height: 675 mm / 1170 mm
Frame: chrome plated, slide-in system
Weight: 9 kg
GTIN 4015613505268
Code-No. 601177
Euro 102,- | R2



Bistro table slip cover set 700

matching the Bartscher Party - Bistro Table (code-no. 601177)
Whether in the restaurant and catering industry or at private events. The protective cover protects the slip cover and makes cleaning easier.

Set consisting of:

bistro table slip cover, protective cover for table top

Material: micro polyester (90 %), elastane (10 %)

Colour: white

Design for high tables with 5 legs:

- table top diameter 700 mm

- height 1170 mm

- foot diameter of 700 mm

Exact wrapping of the 5 support feet, base plate plastic

Washable up to 40 °C

Non-iron

Do not tumble-dry

Weight: 0,414 kg

GTIN 4015613673448

Code-No. 601168

Euro 34,- | R2

Protective cover for slip cover 700

fits the high table slip cover set 700

(code- no. 601168)

This replacement protective cover makes replacing the protective cover of the high table slip cover set 700 quick and easy.

Material: micro polyester (90 %), elastane (10 %)

Colour: white

For table top diameter 700 mm

Washable up to 40 °C

Non-iron

Do not tumble-dry

Weight: 0,084 kg

GTIN 4015613673455

Code-No. 601169

Euro 13,50 | R2





Insect killer IV-22

can be wall mounted or suspended from ceiling with chain providedlly
Insects are eliminated electrically without any pesticide and fall into
an easily removable drawer.

Plastic body, radius of efficacy: 6 - 8 m

Grid voltage: 2500 V

Rating: 24 W / 230 V 50/60 Hz

Source of light: 2x 6 W

Size: W 265 x D 95 x H 265 mm

Chain included

Weight: 2,1 kg

GTIN 4015613534138

Code-No. 300306

Euro 39,- | R2

UV-A 6 W neon tube for insect killer IV-22

GTIN 4015613658001

Code-No. 300336

Euro 3,80 | R2



Insect killer IV-36

can be wall mounted or suspended from ceiling with chain providedlly
Insects are eliminated electrically without any pesticide and fall into
an easily removable drawer.

Plastic body, radius of efficacy: 10 m

Grid voltage: 2500 V

Rating: 33 W / 230 V 50/60 Hz

Source of light: 2x 10 W

Size: W 390 x D 95 x H 305 mm

Chain included

Weight: 2,84 kg

GTIN 4015613534152

Code-No. 300314

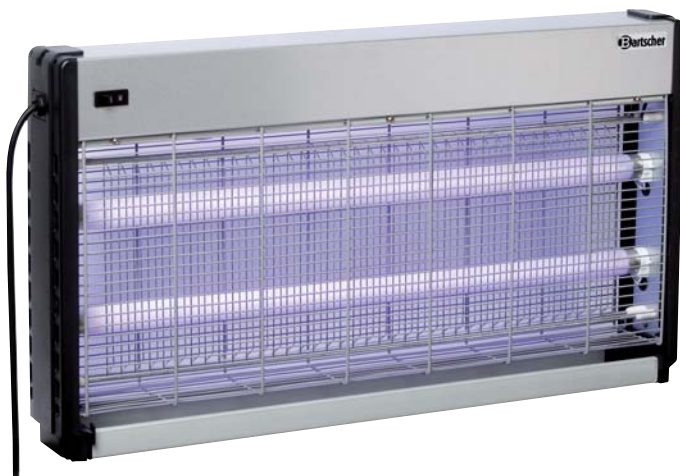
Euro 65,- | R2

UV-A 10 W neon tube for insect killer IV-36

GTIN 4015613658018

Code-No. 300334

Euro 4,80 | R2



Insect killer IV-65

can be wall mounted or suspended from ceiling with chain providedlly
Insects are eliminated electrically without any pesticide and fall into
an easily removable drawer.

Plastic body, radius of efficacy: 12 m

Grid voltage: 2500 V

Rating: 45 W / 230 V 50/60 Hz

Source of light: 2x 20 W

Size: W 645 x D 100 x H 365 mm

Chain included

Weight: 3,7 kg

GTIN 4015613534169

Code-No. 300317

Euro 89,- | R2

UV-A 20 W neon tube for insect killer IV-65

GTIN 4015613658025

Code-No. 300337

Euro 6,80 | R2

Insect trap IF-92

Safe, silent and hygienic.

Insects are lured by UV-light and stick to the overlying adhesive sheet.

Steel, lacquered

1 UVA illuminant: 20 W

Adhesive sheet: W 320 x H 180 mm

Radius of efficacy: 9 m

Power: 20 W / 220-240 V 50/60 Hz

Size: W 450 x D 175 x H 160 mm

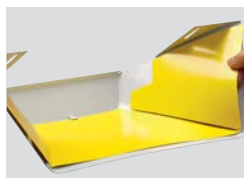
Includes 1 adhesive sheet, fixtures

Weight: 1,44 kg

GTIN 4015613655413

■ **Code-No. 300323**

■ **Euro 59,-** ■ R2



Adhesive sheet IF-92

5 pieces

Weight: 0,27 kg

GTIN 4015613659183

■ **Code-No. 300326**

■ **Euro 16,-** ■ R2

UV-A 20 W illuminant for insect trap IF-92

GTIN 4015613659206

■ **Code-No. 300328**

■ **Euro 8,-** ■ R2

Insect trap IF-91

Safe, silent and hygienic.

Insects are lured by UV-light and stick to the overlying adhesive sheet.

Chrome nickel steel

1 UVA neon tubes: 18 W

Adhesive sheet: W 330 x H 340 mm

Radius of efficacy: 9 m

Power: 18 W / 230 V 50/60 Hz

Size: W 360 x D 125 x H 236 mm

Includes 1 adhesive sheet, fixtures

Weight: 2,6 kg

GTIN 4015613655420

■ **Code-No. 300324**

■ **Euro 98,-** ■ R2



Adhesive sheet IF-91

5 pieces

Weight: 0,27 kg

GTIN 4015613659190

■ **Code-No. 300327**

■ **Euro 18,-** ■ R2

UV-A 18 W neon tube for insect trap IF-91

GTIN 4015613659213

■ **Code-No. 300330**

■ **Euro 7,-** ■ R2

Insect trap IF-100

for wall-mounting or free-standing

Safe, silent and hygienic.

Insects are lured by UV-light and stick to the underlying adhesive sheet.

Plastic and aluminium body

2 UVA neon tubes: 2x 15 W

Adhesive sheet: W 390 x H 313 mm

Radius of efficacy: 10 m

Power: 38 W / 230 V 50/60 Hz

Size: W 620 x D 90 x H 355 mm

Includes 2 adhesive sheets and fixtures

Weight: 2,4 kg

GTIN 4015613638195

■ **Code-No. 300321**

■ **Euro 115,-** ■ R2



Adhesive sheet IF-100

5 pieces

Weight: 0,3 kg

GTIN 4015613638201

■ **Code-No. 300322**

■ **Euro 22,-** ■ R2

UV-A 15 W neon tube for insect trap IF-100

GTIN 4015613657981

■ **Code-No. 300325**

■ **Euro 6,-** ■ R2



HAND DRYERS / PAPER TOWEL DISPENSER



Hand dryer wall-mounted

Plastic housing, white
Automatic ON/OFF switch triggered by an infrared sensor
Air flow rate: approx. 53 litres / sec.
Power: 2,1 kW / 230 V 50 Hz
Size: W 244 x D 264 x H 200 mm
Wall-mounting plastic bar included
Weight: 2,6 kg
GTIN 4015613459592
Code-No. 850000
Euro 84,- R2



Hand dryer wall-mounted

Stainless-steel housing, highly polished
Automatic ON/OFF control via infrared sensor
Air nozzle can be rotated
Air flow rate: approx. 58 litres / sec.
Power: 2,3 kW / 230 V 50 Hz
Size: W 260 x D 235 x H 210 mm
Weight: 4,8 kg
GTIN 4015613482019
Code-No. 850001
Euro 239,- R2



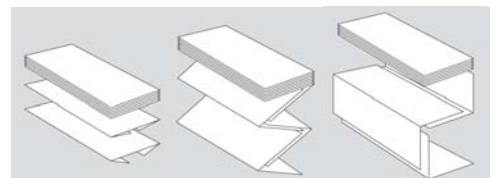
Hand dryer Jet 1800 wall-mounted

High-performance air nozzles allow a fast and thorough drying of hands.
This efficient hand drying method is hygienic and economical at the same time.
Plastic housing, silver-grey coated
Contactless infrared activation
Automatic switch-off after 30 seconds
Digital display
Red LED lighting in air shaft
2 high-performance air nozzle rails
Air flow rate: approx. 47 litres / sec.
Removable receptacle for condensation at the bottom of the device, capacity: 0,6 litre
Air filter
Power: 1,8 kW / 230 V 50 Hz
Size: W 295 x D 240 x H 650 mm
Fastening material included
Weight: 10,2 kg
GTIN 4015613610665
Code-No. 850002
Euro 689,- R2



Paper towel dispenser wall-mounted

For uncomplicated and economic dispensing of paper towels. Filled with standard folded paper towels, the paper towel dispenser is perfectly suited for public lavatories like e.g. in restaurants, hotels, airports or companies.
Chrome nickel steel, brushed
Easy refilling via lockable front flap
Suitable for standard folded paper towels
- Quire folding, zigzag folding, interfold folding
Inspection slot for fill level check
Size: W 285 x D 100 x H 370 mm
Fastening material included (four-point attachment)
Delivery without filling
Weight: 2,2 kg
GTIN 4015613536958
Code-No. 850006
Euro 62,- R2



Soap dispenser wall-mounted

User-friendly, reliable and timeless design.

Chrome nickel steel, brushed

Volume: 1 liter

Manual non-cartridge pump system for liquid soap

Window as fill level indicator

Size: W 123 x D 110 x H 204 mm

Low-maintenance

Fastening material included

Delivery without filling

Weight: 0,5 kg

GTIN 4015613536965

■ **Code-No. 850007**

■ **Euro 33,-** ■ **R2**



Soap dispenser wall-mounted

For hygienic dispensing of retail liquid soaps

by single-handed or elbow operation

Aluminium body

Volume: 1 liter

Manual non-cartridge pump system for liquid soap

Plastic tank with complete visual control

Size: W 95 x D 222 x H 330 mm

Low-maintenance

Wall holder and fastening material included

Delivery without filling

Weight: 0,65 kg

GTIN 4015613588599

■ **Code-No. 850008**

■ **Euro 36,-** ■ **R2**



Soap dispenser with infrared sensor S1 wall-mounted

Hygienic, user-friendly and economical: the integrated infrared sensor allows a contactless and dosed release of liquid soap.

CNS 18/10, brushed

Volume: 1 Litre

Dosage by infrared sensor

Non-cartridge liquid soap dosage system

Window as fill level indicator

Battery-operated by 4 (1,5 V AA LR6) cells - not included

Size: W 138 x D 100 x H 210 mm

Fastening material and 2 keys for battery compartment and soap tank included

Delivery without filling

Weight: 1 kg

GTIN 4015613610672

■ **Code-No. 850009**

■ **Euro 85,-** ■ **R2**



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INTERNATIONAL CONDITIONS OF SALE - for Customers not Resident in Germany, 01/2014

I. Application of the International Conditions of Sale

- These International Conditions of Sale apply to all customers of Bartscher GmbH - hereinafter referred to as Bartscher - if the relevant place of business of the customer is not in Germany. For customers whose place of business is in Germany, the General Conditions of Sale (Allgemeine Verkaufsbedingungen) of Bartscher apply, which will be forwarded on request. In each case, the relevant place of business is the one which concludes the contract in its own name.
- These International Conditions of Sale apply to all contracts made on or after 1 January 2014 whose preponderant object is the supply of goods to the customer. Additional obligations assumed by Bartscher do not affect the application of these International Conditions of Sale.
- Conflicting or differing terms of business of the customer do not bind Bartscher, even if Bartscher does not object to them or even if Bartscher unconditionally renders performance or accepts the customer's performance. The provisions of this paragraph equally apply insofar as the terms of business of the customer, irrespective of the contents of these International Conditions of Sale, deviate from statutory provisions.
- These International Conditions of Sale do not apply, if the customer buys the goods for personal, family or household use and if Bartscher knew or should have known that at the conclusion of the contract.

II. Formation of the Contract

- The customer is under an obligation to give written notice to Bartscher prior to the formation of a contract if the goods to be delivered are to be fit not only for normal use or will be used in circumstances which are unusual or which present a particular risk to health, safety or the environment, or which require a more demanding use or if there is a risk of atypical damages or unusual amounts of loss of which the customer is or ought to have been aware.
- Orders of the customer are to be put in writing. If the customer's order deviates from the proposal or the tender submitted by Bartscher, the customer will emphasize the differences as such. Illustrations and drawings just like the measures and weight indications featuring in Bartscher's proposals or offers are only there as guidelines.
- All orders, in particular also those received by employees of Bartscher, will take effect exclusively if followed by a written acknowledgement of the order by Bartscher. The actual delivery of the goods ordered, any other conduct of Bartscher or silence on the part of Bartscher does not allow the customer to assume the formation of the contract. Bartscher can dispatch such written acknowledgement of the order up to and including fourteen (14) calendar days after the customer's order has been received by Bartscher. Until this time, the customer's order is irrevocable.
- The written acknowledgement of the order by Bartscher shall be received in time, if it is received by the customer within fourteen (14) calendar days after its date of issue. The customer will inform Bartscher without delay, if the written acknowledgement of the order is received with some delay.
- The written acknowledgement of the order by Bartscher sets out all the terms of the contract and brings the contract into effect even if - except for the price for the goods and the quantity to be delivered - the written acknowledgement is not consistent with the declarations of the customer in every respect, especially with reference to the exclusive application of these International Conditions of Sale. Particular wishes of the customer, namely warranties or guarantees with reference to the goods or the performance of the contract therefore require express written confirmation by Bartscher in every case. The contract will only fail to come into existence if the customer objects in writing that the acknowledgement of the order by Bartscher is not completely consistent with the declarations of the customer, the customer specifies the deviations in writing and if the objection is received by Bartscher within a short time, at the latest seven (7) calendar days, after receipt of the written acknowledgement of the order by the customer.
- Confirmations produced by the customer are of no effect without any objection by Bartscher being necessary. In particular, neither the actual delivery of the goods, any other conduct of Bartscher or silence on the part of Bartscher shall give rise to any belief by the customer in the relevance of his confirmation.
- Bartscher's employees, commercial agents or other sales intermediaries are not authorized to dispense with the requirement of a written acknowledgement of the order by Bartscher or to make promises which differ from its content or guarantees. If and to what extent such persons are authorized to make or receive declarations with effect for or against Bartscher, is to be determined according to German law.
- Amendments to the concluded contract always require written confirmation by Bartscher.

III. Obligations of Bartscher

- Subject to an exemption according to section VII.-1. b) Bartscher must deliver the goods specified in the written acknowledgement of the order and transfer the property in the goods. Bartscher is not obliged to perform obligations not stated in the written acknowledgement of the order by Bartscher or in these International Conditions of Sale, in particular Bartscher is under no obligation to render planning-services, if not explicitly agreed upon in writing to furnish information, to supply documents or certificates, or to deliver accessories, to install additional safety devices, to carry out assemblies or to advise the customer.
- Bartscher's obligations under the contract made with the customer are owed only to the customer. Third parties not involved in the conclusion of the contract, in particular the customer's clients, are not entitled to request delivery to be made to them or to assert any other claim arising from the customer's contract with Bartscher. The customer gives Bartscher an unlimited indemnity against all claims made by third parties against Bartscher out of the contract made with the customer. The customer's responsibility to take delivery continues to exist even if he assigns rights to third parties.
- Taking account of the tolerances customary in trade Bartscher undertakes to deliver to the customer goods of the agreed kind and quantity which meet the common standards applicable in Germany. If the goods cannot be delivered in the condition offered at the time of the formation of the contract because technical improvements to goods of series production were made, Bartscher is entitled to deliver the goods with the technical improvements. Bartscher is entitled to make part deliveries and to invoice them separately and ensures that at the time of delivery the goods are free from rights or claims of third parties which could prevent its use within the European Union.
- If further specification is required in relation to the goods to be delivered, Bartscher will carry this out having regard to his own interests and to the identifiable and legitimate interests of the customer. A request to the customer to specify the goods, or to participate in the specification, is not required. Bartscher does not undertake to inform the customer of the specification he has made or to give the customer the option of a differing specification.
- Bartscher undertakes to place the goods packaged and marked according to Bartscher's standard at disposal for collection by the customer FCA (Incoterms 2010) at the place of delivery indicated in the written acknowledgement of the order or - if a place of delivery is not indicated - at the premises in Salzkotten/Germany at the agreed time of delivery. Previous separation or marking of the goods or notification to the customer of the goods being placed at disposal is not required. Under no circumstances, not even when other Incoterms are agreed is Bartscher obliged to inform the customer of the delivery, to examine the goods with respect to their conformity with the contract on the occasion of delivery, to check the operational safety of the means of transport and the transportation safe loading or to furnish proof of the delivery being effected. The agreement of other Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
- The organization of the transport and the insurance of the goods beyond the place of delivery decisive according to section III.-5. is none of Bartscher's obligations, but is incumbent to the customer. If the customer does not give a counter instruction in writing in time, Bartscher is entitled - without the customer asking for it or without existing such a commercial practice - to contract on terms usual in Germany in the customer's name and at the customer's risk and expense for carriage and/or insurance of the goods to the destination indicated in writing by the customer and - if such a destination is not indicated - to the place of business of the customer.
- Agreed delivery time periods or delivery dates are subject to the customer's procuring any required documents, releases, permits, approvals, licences or any other authorizations or consents in sufficient time, opening letters of credit and/or making down-payments as agreed and performing all other obligations incumbent upon him properly and in good time and subject to no delay caused by pre-shipment inspections mandated by authorities. Moreover, agreed delivery time-periods begin on the date of the written acknowledgement of the order by Bartscher. Bartscher is entitled to deliver earlier than at the agreed delivery time or to select the date of delivery within the agreed period for delivery.
- Without prejudice to his continuing legal rights, Bartscher is entitled to fulfil his obligations after the delivery time agreed upon, if the customer is informed that Bartscher will exceed the delivery time limit and of the time period for late performance. Subject to the aforesaid conditions, Bartscher is entitled to make repeated attempts at late performance. The customer can object to late performance within reasonable time, if the late performance is unreasonable. An objection is only effective, if it is received by Bartscher before commencing late performance. Bartscher will reimburse necessary additional expenditure, proven and incurred by the customer as a result of exceeding the delivery time to the extent that Bartscher is liable for this under the provisions laid down in section VII.

- Risks as to price and performance even in relation to goods which are not clearly identifiable to the contract and without it being necessary for Bartscher to give notice, pass to the customer with delivery pursuant to section III.-5., albeit irrespective of delivery as soon as the title to the goods has passed to the customer. The loading of the goods is part of the customer's obligations. The agreement of other Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
- Bartscher is not obliged to clear the goods for export. However, Bartscher will apply for necessary export licences and customs formalities necessary for the export after the customer has furnished Bartscher with the data essential for the export in a written notice attending to this purpose exclusively. If the goods are not cleared for export without any fault on the part of Bartscher, Bartscher is entitled to avoid the contract of sale in whole or in part without compensation. The agreement of other Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
- Bartscher is not obliged to procure documents or certificates not expressly agreed, to obtain any licences, authorizations or other documents necessary for the export, transit or import, or to provide security or customs clearance. The agreement of other Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
- Bartscher is in no case liable to perform duties associated with the making available of the goods on the market outside Germany, to bear levies, duties and charges accruing outside Germany, to comply with weight and measuring systems, packaging, labelling or marking requirements or registration or certification obligations applicable outside Germany or to comply with any other legal provisions applicable to the goods outside Germany. The customer will arrange for translations in any language other than German of instructions, safety information, performance declarations or other written materials about the goods required by law or called for otherwise at his risk and expense.
- Without prejudice to his continuing legal rights and without a previous notice to the customer being necessary, Bartscher is entitled to suspend the performance of his obligations so long as, in the opinion of Bartscher, there are grounds for concern that the customer will wholly or partly fail to fulfil his obligations in accordance with the contract. In particular, the right to suspend arises if the customer insufficiently performs his obligations to enable payment to Bartscher or a third party or pays late or if the limit set by a credit insurer has been exceeded or will be exceeded with the forthcoming delivery. Instead of suspending performance Bartscher is entitled at his own discretion to make future deliveries, even if confirmed, conditional on payment in advance or on opening of a letter of credit confirmed by one of the big German commercial banks. Bartscher is not required to continue with performance of his obligations, if an assurance given by the customer to avoid the suspension does not provide adequate security or could be challenged pursuant to an applicable law.
- Except as provided in section III.-8., Bartscher is only obliged to inform the customer of possible disruption in performance, once the commencement of the disruption is definitely certain for Bartscher.

IV. Obligations of the Customer

- Irrespective of continuing obligations of the customer to guarantee or to enable payment, the customer undertakes to pay the agreed price for the goods in the currency specified in the written acknowledgement of the order transferring it without deduction and free of expenses and costs to one of the financial institutions designated by Bartscher. To the extent that a price for the goods has not been agreed, the price which is at the agreed time of delivery Bartscher's usual price for the goods will apply. Bartscher's employees, commercial agents or other sales intermediaries are not authorized to accept payments.
- The payment to be made by the customer is in any event due for payment at the time specified in the written acknowledgement of the order or - if a time for payment is not indicated - on receipt of the invoice. The due time for payment arises without any further pre-condition and, in particular, does not depend on whether the customer has already taken delivery of the goods and/or the documents and/or has had an opportunity to examine the goods. The periods granted for payment will cease to apply and outstanding accounts will be due for immediate payment, if insolvency proceedings relating to the assets of the customer are applied for, if the customer without providing a justifiable reason does not meet fundamental obligations due towards Bartscher or towards third parties, if the customer has provided inaccurate information regarding his creditworthiness or to the extent that the cover given by a credit insurer is reduced on grounds for which Bartscher is not responsible.
- The customer warrants that all legal requirements and documentations for the handling regarding customs laws and value added tax of the delivery and/or any service will be fulfilled. To the extent that Bartscher has to pay German and/or foreign customs duties and/or value added tax, the customer will indemnify Bartscher in all and every respect without prejudice to any continuing claim by Bartscher. The indemnity is granted by the customer waiving any further requirements or other defences, in particular waiving the defence of limitation or prescription and also includes the reimbursement of the expenses incurred by Bartscher.
- Regardless of the currency and of the jurisdiction of any court, Bartscher is entitled at his own discretion to set off incoming payments against claims existing against the customer by virtue of his own or assigned rights at the time of payment.
- Any statutory rights of the customer to set-off against claims of Bartscher, to withhold payment or taking delivery of the goods, to suspend the performance of his obligations or to raise defences or counterclaims are excluded, except where the corresponding claim of the customer against Bartscher is in the same currency, is founded in the customer's own right and is either due and undisputed or has been finally adjudicated or where despite written warning by the customer Bartscher has committed a fundamental breach of his obligations due and arising out of the same contractual relationship, and has not offered any adequate assurance.
- The customer undertakes to furnish Bartscher with the data to apply for the customs formalities according to section III.-10. reasonable time ahead, to take delivery of the goods either by himself or by a person appointed by him to Bartscher at the delivery time without taking any additional period of time and at the place of delivery resulting from section III.-5. and shall fulfil all the duties imposed by the contract, by these International Conditions of Sale, by the rules of the ICC for the use of Incoterms® 2010 and by statutory provisions. The customer is only entitled to refuse to take delivery of the goods if he avoids the contract in accordance with the rules in section VI.-1.
- Irrespective of any statutory provisions, the customer shall at his own cost take care of or in any other way ensure renewed utilization, material recycling or otherwise prescribed waste-disposal of the goods delivered by Bartscher to the customer and of the packaging material.

V. Delivery of non-conforming Goods or Goods with Defective Title

- Without prejudice to any exclusion or reduction of liability of the seller provided by law, goods do not conform with the contract if the customer proves that, taking into account the terms in section III., at the time the risk passes the packaging, quantity, quality or the description of the goods is significantly different to the specifications laid down in the written acknowledgement of the order, or in the absence of agreed specifications, the goods are not fit for the purpose which is usual in Germany. Changes in design, construction or material which reflect technical improvements do not constitute a lack of conformity with the contract. Regardless of the stipulation established in sentence 1, the goods shall be deemed to conform with the contract to the extent that the legal regulations applicable at the place of business of the customer do not prevent the usual use of the goods. Second-hand goods are delivered without any liability for their conformity.
- To the extent that the written acknowledgement of the order by Bartscher does not contain an explicit statement to the contrary, Bartscher is in particular not liable for the goods being fit for a purpose which is not usual in Germany or for complying with further reaching expectations of the customer or for possessing the qualities of a sample or a model or for their compliance with the legal regulations existing outside Germany, for instance in the customer's country. Bartscher shall also not be liable for any non-conformity with the contract that did not exist at the time the risk has passed. To the extent that the customer, either himself or through third parties, initiates the removal of non-conformities without the prior consent of Bartscher in writing, Bartscher will be released from his liability.
- The customer is obliged vis-à-vis Bartscher to examine or to have examined every single delivery comprehensively for any discoverable or typical lack of conformity with the contract and moreover as required by law.
- Without prejudice to any exclusion or reduction of liability of the seller provided by law, goods have a deficiency in title if the customer proves that the goods are not free from enforceable rights or claims of third parties at the time risk passes. Without pre-judice to further legal requirements, third parties rights or claims founded on industrial or other intellectual property constitute a deficiency in title only to the extent that the rights are registered, made public and in legal force in Germany and prevent the usual use of the goods in Germany. Regardless of the stipulation established in sentence 1, title to the goods shall be deemed not to be defective to the extent that the legal regulations applicable at the place of business of the customer do not prevent the usual use of the goods.

5. Without prejudice to the statutory obligations of the customer to give notice within reasonable time, the customer is obliged vis-à-vis Bartscher to give notice to Bartscher of any lack of conformity with the contract or any deficiency in title at the latest within one (1) year after taking delivery in accordance with section IV.6. Such notice has to be made in writing and directly to Bartscher and to be formulated in such a precise manner as to enable Bartscher to effect remedy measures without need for further inquiries at the customer and to secure claims against Bartscher's suppliers and moreover as required by law. Bartscher's employees, commercial agents or other sales intermediaries are not authorised to accept notices outside Bartscher's premises or to make any statements concerning lack of conformity with the contract or of title and its consequences.
6. Following due notice according to section V-5., the customer can rely on the remedies provided by these International Conditions of Sale. The customer has no other rights or claims whatsoever and no claims of a non-contractual nature. In the event of notice not having been properly given, the customer may only rely on remedies if Bartscher has fraudulently concealed the lack of conformity with the contract or the deficiency in title. Statements by Bartscher as to the lack of conformity with the contract or as to the deficiency in title are for the purpose of explaining the factual position only, but do not entail any waiver by Bartscher of the requirement of proper notice.
7. The customer is not entitled to remedies for delivery of non-conforming goods or goods with a deficiency in title, insofar as the customer is liable vis-à-vis third parties for conditions of the goods or their fitness for a use which are not subject of the agreement with Bartscher, or if the customer's claim is based on foreign law not in force in Germany.
8. To the extent that the customer in accordance with the terms of these International Conditions of Sale is entitled to remedies because of delivery of non-conforming goods or goods with defective title, he is entitled to demand in accordance with the terms of the UN Sales Convention delivery of substitute goods or repair or to reduce the price for the goods. The delivery of substitute goods or repair does not lead to a recommencement of the limitation period. The reduction of the price for the goods is limited to the damages suffered by the customer. Further claims for performance are not available to the customer. Irrespective of the customer's remedies, Bartscher is always entitled in accordance with the provision in section III-8. to repair goods which do not conform with the contract or to supply substitute goods or to avert the customer's remedies by giving him a credit note of an appropriate amount.
9. Without prejudice to the limitation period barring remedies for delivery of non-conforming goods, Bartscher will provide the customer free of charge with spare parts during the second year after delivery, if the customer without taking into consideration the limitation period and in accordance with the regulations of these International Conditions of Sale would be entitled to remedies for delivery of non-conforming goods and if the non-conformity can be removed by the spare part. The spare part is placed at disposal for collection by the customer at the place of delivery indicated in the written acknowledgement of the order or by way of precaution at the premises in Salzkotten/Germany. All expenditures including expenses for the installation of the spare part are to be borne by the customer. Bartscher is at his own discretion entitled to demand from the customer return of the non-conforming part.

VI. Avoidance of the Contract

1. The customer is entitled to declare the contract avoided, if the respective applicable legal requirements are complied with, after he has threatened Bartscher with avoidance of the contract in writing and an additional period of time of reasonable length for performance fixed in writing has expired to no avail. If the customer claims delivery of substitute goods, repair or other performance, he is bound for a reasonable period of time to the chosen remedy, without being able to exercise the right of declaring the contract avoided. In any event, the customer must give notice of avoidance of the contract within reasonable time in writing and to Bartscher directly.
2. Without prejudice to his continuing legal rights, Bartscher is entitled to avoid the contract in whole or in part if the customer objects to the application of these International Conditions of Sale, if on grounds for which Bartscher is not responsible the written acknowledgement of the order by Bartscher is received by the customer more than fourteen (14) calendar days after its date of issue, if insolvency proceedings relating to the assets of the customer are applied for, if Bartscher through no fault of his own does not receive supplies properly or on time, or if for other reasons Bartscher cannot be expected to fulfil his obligations by means which - taking into consideration his own interests and that of the customer as far as ascertainable and legitimate at the time of formation of the contract - are unreasonable, in particular in relation to the agreed counter-performance. Likewise Bartscher is entitled to avoid the contract after prior warning if the customer does not furnish Bartscher with the data necessary to apply for customs formalities in due time, if the customer without providing a justifiable reason does not meet fundamental obligations due towards Bartscher or towards third parties, if the customer has provided inaccurate information regarding his creditworthiness or to the extent that the cover given by a credit insurer is reduced on grounds for which Bartscher is not responsible.

VII. Damages

1. Without waiving the legal requirements Bartscher is only obliged to pay damages due to the violation of obligations resulting from the contract with the customer, the contractual negotiations carried on with the customer or the business relation with the customer in accordance with the following provisions:
 - a) The customer is required in the first instance to rely on other remedies and can only claim damages in the event of a continuing deficiency. The customer cannot claim damages as an alternative to other remedies.
 - b) Bartscher is not liable for the conduct of suppliers, subcontractors, carriers or freight-forwarders or for damages to which the customer has contributed. Neither is Bartscher liable for impediments which occur, as a consequence of natural or political events, acts of state, industrial disputes, sabotage, accidents, terrorism, biological, physical or chemical processes or comparable circumstances and which cannot be controlled by Bartscher with reasonable means. Moreover, Bartscher is only liable to the extent that the customer proves that the executive bodies or members of staff of Bartscher have deliberately or negligently breached contractual obligations owed to the customer.
 - c) In the event of liability Bartscher will compensate within the limits of lit. d) the losses of the customer to the extent that the customer proves that he has suffered an unavoidable loss caused by the breach of obligations owed to the customer by Bartscher and foreseeable to Bartscher, at the time of the formation of the contract in respect of the occurrence of the loss and its amount. Moreover, the customer is required to mitigate his loss as soon as a breach of contract is or ought to be known.
 - d) Bartscher is not liable for loss of profit or damage to reputation. Moreover, the amount of damages for late or non-existent delivery is limited to 0,5 per cent for each full week of delay, up to a maximum of 5 per cent, and in case of remedies because of delivery of non-conforming goods and/or goods with a deficiency in title is limited to an amount of 200 per cent of the value of the non-conforming part of the contract. However, this subparagraph does not apply to injury of life, body or health, to fraudulent concealment of the non-conformity or deficiency in title of the goods and to other breaches of contractual obligations due to intentional harm or gross negligence.
 - e) For breach of contractual, pre-contractual and/or obligations resulting from the business relation owed to the customer, Bartscher is obliged to pay damages exclusively in accordance with the provisions of these International Conditions of Sale. Any recourse to concurrent bases of claim, in particular of a non-contractual nature, is excluded. Equally excluded is any recourse against Bartscher's company organs, employees, servants, members of staff, representatives and/or those employed by Bartscher in the performance of his obligations on grounds of breach of contractual obligations owed by Bartscher.
 - f) Insofar as the limitation period may not already have barred the claim, claims for damages brought by the customer are excluded after six (6) months beginning with the rejection of the claim for damages by Bartscher.
2. Irrespective of continuing legal or contractual claims the customer is obliged to pay damages to Bartscher as follows:
 - a) In the event of delay in payment the customer will pay the costs of judicial and extra-judicial means and proceedings, usual and accruing within the country and abroad, as well as (without evidence being necessary) interest at the rate applicable in Salzkotten/Germany for unsecured short-term loans in the agreed currency, at least however interest at 8 per-cent points over the base rate of the German Federal Bank (Deutsche Bundesbank).
 - b) In the case of a failure to take delivery of the goods by the customer or of seriously late taking delivery of the goods by the customer, Bartscher is entitled to claim damages without evidence being necessary up to 15 per cent of the value of the goods to be delivered.
3. Within the bounds of what is legally possible as well as within what is usual in the trade, the customer is in his commercial relationships with his clients obliged to limit his liability both in principle and in amount.

VIII. Other Provisions

1. Title of the goods that have been delivered remains with Bartscher until settlement of all claims existing against the customer. The allocation of risk as to price and performance in section III-9. is not affected by the reservation of title.
2. The customer shall, without any demand being necessary, inform Bartscher in writing if Bartscher has to observe any particular duties of reporting or registration or providing information or prior notification or retaining documents or any other requirements for access to market, under the provisions in force in the customer's country or in the country where the goods are to be used. Moreover, the customer will monitor the delivered goods in the market and inform Bartscher directly and in writing of any concern that the goods might pose a risk to third parties.
3. Without prejudice to Bartscher's continuing claims, the customer will indemnify Bartscher without limit against all claims of third parties which are brought against Bartscher on the grounds of product liability or similar provisions, to the extent that the liability is based on circumstances which - such as, for example, the presentation of the product - were caused by the customer or other third parties without express written consent of Bartscher. In particular, the indemnity also includes the reimbursement for expenses incurred by Bartscher and is granted by the customer waiving further conditions or other objections, in particular without requiring compliance with control and recall obligations, and waiving any defence of limitation.
4. In relation to pictures, drawings, calculations and other documents as well as computer-software, which have been made available by Bartscher in a material or electronic form, the latter reserves all proprietary rights, copyrights, other industrial property rights as well as know-how rights.
5. All communications, declarations, notices etc. are to be drawn up exclusively in German or English. Communications by means of fax or e-mail fulfil the requirement of being in writing.

IX. General Basis of Contracts

1. The place of delivery results from section III-5. of these International Conditions of Sale and applies likewise to the delivery of substitute goods or the repair of delivered goods. The place of payment and performance for all the rest of obligations arising from the legal relationship between Bartscher and the customer is Salzkotten/Germany. These provisions also apply if Bartscher assumes the costs of money remittance, renders performance for the customer somewhere else or payment is to be made in exchange of documents or goods or in the case of restitution of performances already rendered. The agreement of other Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
2. The United Nations Convention of 11 April 1980 on Contracts for the International Sale of Goods (UN Sales Convention / CISG) in the English version governs the legal relationship with the customer. The UN Sales Convention applies, above and beyond its own area of application, and regardless of reservations adopted by other states, to all contracts to which these International Conditions of Sale are to be applied according to the provisions of section I. Where standard terms of business are used, in case of doubt the Incoterms® 2010 of the International Chamber of Commerce apply taking into account the provisions stipulated in these International Conditions of Sale.
3. The formation of contract, including agreements as to the jurisdiction of courts and arbitrators, and the rights and obligations of the parties, also including the liability for death or personal injury caused by the goods to any person and breach of pre-contractual and collateral obligations, as well as the interpretation are exclusively governed by the UN Sales Convention together with these International Conditions of Sale. Subject to differing provisions in these International Conditions of Sale, the rest of the legal relationship between the parties is governed by the Swiss Code of Obligations.
4. All contractual and extra-contractual disputes as well as disputes under insolvency law, arising out of or in connection with contracts to which these International Conditions of Sale apply, including their validity, invalidity, violation or cancellation as well as other disputes arising out of the business relationship with the customer shall be finally resolved, without recourse to the ordinary courts of law, by arbitration according to the Swiss Rules of International Arbitration (Swiss Rules) in force on the date when the Notice of Arbitration is received in accordance with these Rules. The tribunal shall consist of three arbitrators, one (1) of them shall be nominated by the claimant, one (1) of them by the respondent and the chairman of the tribunal shall be designated by the two arbitrators so nominated, or if the amount in dispute is inferior to € 100.000, there shall be one (1) arbitrator appointed according to the Swiss Rules of International Arbitration. The place of the arbitration shall be Zurich/ Switzerland, the languages used in the arbitral proceedings shall be German and/or English. The competence of the Arbitral Tribunal excludes especially every statutory competence, which is provided by reason of a personal or substantive relation. If this arbitration clause is ineffective or ceases to be effective, the exclusive local and international jurisdiction of the courts which have jurisdiction for Salzkotten/Germany is agreed for all disputes instead. Instead of bringing an action before the arbitral tribunal and irrespective of any ineffectiveness of the arbitration clause, Bartscher is also entitled to bring an action before the State Court which has jurisdiction for Salzkotten/Germany or the State Court of the customer's place of business, or any national court with jurisdiction according to domestic or foreign law.
5. If provisions of these International Conditions of Sale should be or become partly or wholly ineffective, the remaining arrangements will continue to apply. The parties are bound to replace the ineffective provision with a legally valid provision, as close as possible to the commercial meaning and purpose of the ineffective provision.

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