



euroquip  
food service equipment



VOL.20



# Our story

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Euroquip are importers and distributors of high quality, Italian Made catering equipment for the food service industry. With a large range that serves leading restaurants, pizzerias, bakeries, patisseries, hospitals, supermarkets, clubs, cafes, casinos, hotels, take-away food outlets, and more, Euroquip are sure to have equipment that suit your needs.

We specialise in commercial ovens, commercial refrigeration, woodfired ovens, pizza tools & accessories, gelato machinery and pastry equipment.

Euroquip have been in the food service industry for over 15 years and have a broad understanding and ability to identify with the needs of the food service and hospitality industries.

Euroquip values the importance of effective, efficient, reliable equipment, delivering high performance, innovation and functionality for the food service industry.

We have an extensive portfolio of key dealers across Australia and New Zealand as well as service agents and provide extensive product support and training. Euroquip also offers consulting services; from the initial design stage of your restaurant or kitchen through to completion, business development, product training and ongoing support.

We understand that every customer is unique and has different needs and requirements. Our reputation confirms that we are truly professional in our approach and provide a friendly and personalised service.

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ORETTI  
ORNI



Neapolis

# Our Brands



Pizza Deck Ovens - Conveyor Ovens - Bakery Deck Ovens - Spiral Mixers  
Dough Rollers - Planetary Mixers - Dough Sheeters



Underbench Counters - Pizza Prep Counters - Ingredient Wells - Cabinets  
Roll-In Cabinets - Blast Chillers - Retarder Provers - VISION



Vertical Batch Freezers - Horizontal Batch Freezers - Combined Machines  
Pastuerisers - Cream Cookers - Multifunction Machines

## Italmix

Artisan Twin-Arm Mixers - Professional Twin-Arm Mixers



Gelato & Ice Cream Showcases - Refrigerated Showcases - Ambient Showcases  
Heated Showcases

 **MORETTI  
FORNI**



serie X



serie X

# Products



**PIZZA DECK OVENS**



**CONVEYOR OVENS**



**DOUGH & PASTRY EQUIPMENT**



**BAKERY & PASTRY OVENS**



**COMMERCIAL REFRIGERATION**



**GELATO MACHINES & DISPLAYS**



**PIZZA TOOLS & ACCESSORIES**

# Pizza Deck Ovens



Neapolis



Neapolis4



Neapolis6



Neapolis9

serieX  
INNOVATION



SerieX

serieS  
EVOLUTION



SerieS



SerieS ICON

serieP  
TRADITION



Amalfi

iDeck  
MORETTI FORNI



Electronical



Accessories

## The wood burning oven turns electric!



Moretti Forni present **Neapolis®**, the only electric oven for Neapolitan Pizza that reaches the max temperature of 510°C. The oven is able to keep the heat exactly at the pre-set temperature. This is a fundamental element especially during the busiest moments of a pizzeria when the service needs to provide customers with precision and obviously a perfectly baked pizza.

Neapolis® has been designed to reproduce exactly the taste of authentic Neapolitan Pizza baked in a wood fired oven; the modern and slender design integrate perfectly with the frenetic style of modern catering, the vintage touch brings us back to the pleasures of tradition. The most famous Italian and international pizza makers immediately embraced the new technology of Neapolis® that revolutionizes the way of making Neapolitan pizza.

### Standard Features

- Complete with: fume capturing hood, oven chamber and prover
- Steel construction coated with high temperature powder coating
- Cast iron opening with insulated door
- Black granite ledge
- Front facing controls with retractable cover
- Electronic controls with digital display and separate prover controls
- Entire chamber in refractory brick - floor is 55mm thick
- Double high-density insulation
- Reinforced internal lighting
- Max temperature 510°C - ideal for Neapolitan style pizzas
- Baking programs & timers
- Economy mode - Power mode - Auto switch on and cleaning programs
- Separate ceiling and floor



| Model | Capacity (Ø30cm) | Chamber Dim. mm W - D - H | Ext. Dim. mm W - D - H | Weight KG | Power                | Price Ex Gst |
|-------|------------------|---------------------------|------------------------|-----------|----------------------|--------------|
| NEAP4 | 4                | 750 x 753 x 150           | 1084 x 1414 x 2229     | 450       | 415V, 3N, 12kW 16.8A | \$43,100     |
| NEAP6 | 6                | 758 x 1116 x 150          | 1084 x 1786 x 2229     | 525       | 415V, 3N, 12.9kW 18A | \$49,300     |
| NEAP9 | 9                | 1125 x 1125 x 150         | 1465 x 1842 x 2229     | 725       | 415V, 3N, 21.9kW 32A | \$61,400     |

## Optional features

| Option                                                        | Price Ex Gst |
|---------------------------------------------------------------|--------------|
| Kit with motor for vapour extraction (for hood)               | \$3,200      |
| Self condensing hood                                          | \$250        |
| Additional Trayholder Slides                                  | \$250        |
| Removable Stainless steel door with special glass front panel | \$1,100      |

# The world's first oven with Inclusive Technology™



Moretti Forni present **SerieX** - the world's first oven with Inclusive Technology. The SerieX is the only oven with the lowest energy consumption that bakes perfectly, sustainable and accessible to any user. SerieX takes baking to next level.

**Any Business** - Ideal for any business, whether restaurant, pizzeria, bakery, pastry shop, bistro, hotel, chain stores and bars.

**Any Product** - Designed to cook any product perfectly, enhancing its taste, aroma and quality.

**Any Place** - The outstanding 45% reduction in consumption makes SerieX the most sustainable oven for any location.

**Any Chef** - From the most experienced professionals to less trained operators, everyone can achieve perfect baking with SerieX.

Technology becomes inclusive with **AnyChef™ Technology**, an innovative set of algorithm that automatically sets the ideal baking cycle, suggesting on the display the best zone to bake in. Cycle can also be integrated with your product recipe in every detail, from the type of flour and size to the degree of hydration and texture.

**SmartDeck™ Technology** - The adaptive deck is equipped with special sensors in each zone, self-regulating the heat more than 100 times per second according to the quantity and type of product being baked.

With this technology, along with other great features, the SerieX becomes the best tool to any kitchen!

## serieX Standard Features

| SerieX Technology                                                                                               | Description                                                                                                                                                                                                                                                |
|-----------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  <b>Smart Deck™</b>          | The adaptive deck is equipped with special sensors in each zone, self-regulating the heat more than 100 times per second according to the quantity and type of product being baked. Perfect baking without operator intervention.                          |
|  <b>Adaptive BakingTime™</b> | For pizza, the baking time is automatically adjusted to suit the product and the amount of heat applied. The baking process is managed by the algorithm: once complete, an acoustic signal indicates the right moment to take the product out of the oven. |
|  <b>Auto PowerBooster™</b>   | serieX detects the product load on each zone of the baking surface. The technology activates the extra power reserve in case of high loads.                                                                                                                |
|  <b>Auto EcoStandby™</b>     | The technology that modulates and balances the heat delivered to each baking zone. Delivers perfect results from the beginning of service or after a pause.                                                                                                |
|  <b>FlexLoad™</b>            | The oven automatically the exact location of the product, activating the heating element in the corresponding area. Making becomes adaptive for greater efficiency and zero energy waste.                                                                  |
|  <b>DeltaPower+™</b>         | Customises the power balance between the front and rear zones of the oven, while the oven calibrates itself between the left and right zones. Baking uniformity ensured.                                                                                   |
|  <b>DualPower+™</b>          | Manual baking mode for separate and independent management of power and temperature of upper and lower deck. Perfect calibration for heat balance.                                                                                                         |
|  <b>ReadyToGo Timer</b>      | The algorithm automatically sets the start timer, based on the baking time set for the start of work. You can set two switch-on and two switch-off time per day. It simplifies your work and saves both time and labour.                                   |

## serieX Single Deck Oven on Stand

### Standard Features

- Complete with: fume capturing hood, single chamber & stand
- Stainless steel construction with high-density insulation and industrial finishing
- Colour multi-language touch display
- Sandblasted baking floor
- Reinforced double internal lighting
- Self Limited max temperature of 400°C
- Built in Baking programs & multi timer
- Auto Standby, Auto boost and other helpful functions
- Ready to go Time and Auto cleaning mode



| Model          | Capacity (Ø35cm) | Chamber Dim. mm W - D - H | Ext. Dim. mm W - D - H | Weight KG | Power                  | Price Ex Gst |
|----------------|------------------|---------------------------|------------------------|-----------|------------------------|--------------|
| COMP X100E/1/S | 4                | 950 x 735 x 160           | 1431 x 1440 x 1770     | 368       | 415V, 3N, 8.8kW, 12.3A | \$44,500     |

## serieX Single Deck Oven on Prover

### Standard Features

- Complete with: fume capturing hood, single chamber & prover
- Stainless steel construction with high-density insulation and industrial finishing
- Colour multi-language touch display
- Sandblasted baking floor
- Reinforced double internal lighting
- Self Limited max temperature of 400°C
- Built in Baking programs & multi timer
- Auto Standby, Auto boost and other helpful functions
- Ready to go Time and Auto cleaning mode



| Model          | Capacity (Ø35cm) | Chamber Dim. mm W - D - H | Ext. Dim. mm W - D - H | Weight KG | Power (Deck)<br>Power (Prover)                  | Price Ex Gst |
|----------------|------------------|---------------------------|------------------------|-----------|-------------------------------------------------|--------------|
| COMP X100E/1/L | 4                | 950 x 735 x 160           | 1431 x 1440 x 1770     | 368       | 415V, 3N, 8.8kW, 12.3A<br>240V, 1N, 1.5kW, 6.3A | \$52,900     |

## serieX Double Deck Oven on Stand

### Standard Features

- Complete with: fume capturing hood, double chamber & stand
- Stainless steel construction with high-density insulation and industrial finishing
- Colour multi-language touch display
- Sandblasted baking floor
- Reinforced double internal lighting
- Self Limited max temperature of 400°C
- Built in Baking programs & multi timer
- Auto Standby, Auto boost and other helpful functions
- Ready to go Time and Auto cleaning mode



| Model          | Capacity (Ø35cm) | Chamber Dim. mm W - D - H | Ext. Dim. mm W - D - H | Weight KG | Power (Per Deck)       | Price Ex Gst |
|----------------|------------------|---------------------------|------------------------|-----------|------------------------|--------------|
| COMP X100E/2/S | 8                | 950 x 735 x 160           | 1431 x 1440 x 1980     | 528       | 415V, 3N, 8.8kW, 12.3A | \$76,700     |

## serieX Double Deck Oven on Prover

### Standard Features

- Complete with: fume capturing hood, double chamber & prover
- Stainless steel construction with high-density insulation and industrial finishing
- Colour multi-language touch display
- Sandblasted baking floor
- Reinforced double internal lighting
- Self Limited max temperature of 400°C
- Built in Baking programs & multi timer
- Auto Standby, Auto boost and other helpful functions
- Ready to go Time and Auto cleaning mode



| Model             | Capacity<br>(Ø35cm) | Chamber Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power (Per Deck)<br>Power (Prover)              | Price<br>Ex Gst |
|-------------------|---------------------|------------------------------|---------------------------|--------------|-------------------------------------------------|-----------------|
| COMP<br>X100E/2/L | 8                   | 950 x 735 x 160              | 1431 x 1440 x 1980        | 528          | 415V, 3N, 8.8kW, 12.3A<br>240V, 1N, 1.5kW, 6.3A | \$85,100        |

## serieX Triple Deck Oven on Stand

### Standard Features

- Complete with: fume capturing hood, Triple chamber & stand
- Stainless steel construction with high-density insulation and industrial finishing
- Colour multi-language touch display
- Sandblasted baking floor
- Reinforced double internal lighting
- Self Limited max temperature of 400°C
- Built in Baking programs & multi timer
- Auto Standby, Auto boost and other helpful functions
- Ready to go Time and Auto cleaning mode



| Model             | Capacity<br>(Ø35cm) | Chamber Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power (Per Deck)       | Price<br>Ex Gst |
|-------------------|---------------------|------------------------------|---------------------------|--------------|------------------------|-----------------|
| COMP<br>X100E/3/S | 12                  | 950 x 735 x 160              | 1431 x 1440 x 2140        | 680          | 415V, 3N, 8.8kW, 12.3A | \$108,900       |

## serieX Triple Deck Oven on Prover

### Standard Features

- Complete with: fume capturing hood, Triple chamber & prover
- Stainless steel construction with high-density insulation and industrial finishing
- Colour multi-language touch display
- Sandblasted baking floor
- Reinforced double internal lighting
- Self Limited max temperature of 400°C
- Built in Baking programs & multi timer
- Auto Standby, Auto boost and other helpful functions
- Ready to go Time and Auto cleaning mode



| Model             | Capacity<br>(Ø35cm) | Chamber Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power (Per Deck)<br>Power (Prover)              | Price<br>Ex Gst |
|-------------------|---------------------|------------------------------|---------------------------|--------------|-------------------------------------------------|-----------------|
| COMP<br>X100E/3/L | 12                  | 950 x 735 x 160              | 1431 x 1440 x 2140        | 680          | 415V, 3N, 8.8kW, 12.3A<br>240V, 1N, 1.5kW, 6.3A | \$116,400       |

## serieS Optional Features & Accessories

|                                                                                   | Option               | Description                                     | Price<br>Ex Gst |
|-----------------------------------------------------------------------------------|----------------------|-------------------------------------------------|-----------------|
|  | Extraction Motor     | Kit with motor for vapour extraction (for hood) | \$3,300         |
|                                                                                   | Reverse Door Opening | Reverse Door Opening                            | \$2,000         |
|                                                                                   | Steamer              | Steamer 1.6kW                                   | \$4,400         |
|                                                                                   | Trayholder Slides    | Trayholder Slides for support - pair            | \$250           |



## The worlds most advance and customisable oven!



serieS uses **ECO Smartbaking® Technology** that allows shorter working time and energy saving never seen before in a traditional electric deck oven. Cutting edge materials and innovative insulation systems have been implemented to reduce the amount of heat loss.

The electronic control is easy and intuitive thanks to the colour, user-friendly graphic display. The serieS has an unmistakable style: revolutionary in design, stainless steel and smooth surfaces to maintain cleanliness and an excellent internal visibility with double lighting.

International patents and exclusive applications distinguish serieS:

Adaptive Power® Technology automatically manages the power according to the load inside the baking chamber, thus energy saving is guaranteed.

With the exclusive Dual-Temp® Technology it is possible to separately manage the temperatures of ceiling and floor, for a perfect baking process with any type of product.

The revolutionary Smart-Baking® Technology allows the user to separately manage the power of ceiling and floor. The exclusive functionalities introduced by Moretti Forni make serieS a suitable solution for any needs.

With the Power-Booster® Technology it is possible to efficiently manage the peak periods; for partial loads, the Half-Load® Technology allows to switch off the part of the chamber not in use and the Eco-Standby® Technology is the new innovative function for the breaks/quiet periods.

## serieS Standard Features

**35%**  
di consumo in meno  
less power consumption  
de consommation en moins  
weniger Verbrauch

**20%**  
più veloce • faster  
plus rapide • schneller

**eco SMARTBAKING  
TECH inside**

| SerieS Technology                                                                                                     | Description                                                            |
|-----------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------|
|  <b>Adaptive-Power®</b> Technology | Manages the electrical power determined by the load inside the chamber |
|  <b>Dual-Temp®</b> Technology      | Control 2 temperatures for Optimum cooking                             |
|  <b>Dual-Power®</b> Technology     | Separate Ceiling and Floor Power                                       |
|  <b>Power-Booster®</b> Technology  | Extra power for peak periods                                           |
|  <b>Half-Load®</b> Technology      | Use half of the deck for partial loading                               |
|  <b>Eco-Standby®</b> Technology    | Reduces consumption dramatically during quiet periods                  |

## serieS Single Deck Oven on Stand

### Standard Features

- Complete with: fume capturing hood, single chamber & stand
- Stainless steel construction with high-density insulation
- Colour multi-language LCD display
- Sandblasted baking floor
- Reinforced double internal lighting
- Max temperature 450°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



| Model          | Capacity (Ø35cm) | Chamber Dim. mm W - D - H | Ext. Dim. mm W - D - H | Weight KG | Power                 | Price Ex Gst |
|----------------|------------------|---------------------------|------------------------|-----------|-----------------------|--------------|
| COMP S50E/1/S  | 2                | 435 x 735 x 160           | 890 x 1443 x 1660      | 225       | 415, 3N, 5.1kW, 7.5A  | \$27,600     |
| COMP S100E/1/S | 4                | 950 x 735 x 160           | 1365 x 1443 x 1660     | 327       | 415V, 3N, 9kW, 12.5A  | \$32,400     |
| COMP S120E/1/S | 6                | 1245 x 735 x 160          | 1660 x 1443 x 1660     | 366       | 415V, 3N, 12kW, 17A   | \$34,400     |
| COMP S140E/1/S | 8                | 1400 x 935 x 160          | 1815x 1408 x 1660      | 510       | 415V, 3N, 16kW, 22.3A | \$38,800     |
| COMP S125E/1/S | 10               | 1245 x 1265 x 160         | 1660 x 1973 x 1660     | 550       | 415V, 3N, 17.3kW, 25A | \$40,800     |

## serieS Single Deck Oven on Prover

### Standard Features

- Complete with: fume capturing hood, single chamber & prover
- Stainless steel construction with high-density insulation
- Colour multi-language LCD display
- Sandblasted baking floor
- Reinforced double internal lighting
- Max temperature 450°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



| Model          | Capacity (Ø35cm) | Int. Dim. mm W - D - H | Ext. Dim. mm W - D - H | Weight KG | Power (Deck)<br>Power (Prover)                 | Price Ex Gst |
|----------------|------------------|------------------------|------------------------|-----------|------------------------------------------------|--------------|
| COMP S50E/1/L  | 2                | 435 x 735 x 160        | 890 x 1443 x 1660      | 225       | 415, 3N, 5.1kW, 7.5A<br>240V, 1N, 1.5kW, 6.3A  | \$31,000     |
| COMP S100E/1/L | 4                | 950 x 735 x 160        | 1365 x 1443 x 1660     | 327       | 415V, 3N, 9kW, 12.5A<br>240V, 1N, 1.5kW, 6.3A  | \$37,900     |
| COMP S120E/1/L | 6                | 1245 x 735 x 160       | 1660 x 1443 x 1660     | 366       | 415V, 3N, 12kW, 17A<br>240V, 1N, 1.5kW, 6.3A   | \$40,000     |
| COMP S140E/1/L | 8                | 1400 x 935 x 160       | 1815x 1408 x 1660      | 510       | 415V, 3N, 16kW, 22.3A<br>240V, 1N, 1.5kW, 6.3A | \$42,900     |
| COMP S125E/1/L | 10               | 1245 x 1265 x 160      | 1660 x 1973 x 1660     | 550       | 415V, 3N, 17.3kW, 25A<br>240V, 1N, 1.5kW, 6.3A | \$45,200     |

## serieS Double Deck Oven on Stand

### Standard Features

- Complete with: fume capturing hood, double chamber & stand
- Stainless steel construction with high-density insulation
- Colour multi-language LCD display
- Sandblasted baking floor
- Reinforced double internal lighting
- Max temperature 450°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



| Model             | Capacity<br>(Ø35cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power<br>(Per Deck)   | Price<br>Ex Gst |
|-------------------|---------------------|---------------------------|---------------------------|--------------|-----------------------|-----------------|
| COMP<br>S50E/2/S  | 4                   | 435 x 735 x 160           | 890 x 1443 x 1870         | 335          | 415, 3N, 5.1kW, 7.5A  | \$47,600        |
| COMP<br>S100E/2/S | 8                   | 950 x 735 x 160           | 1365 x 1443 x 1870        | 476          | 415V, 3N, 9kW, 12.5A  | \$55,700        |
| COMP<br>S120E/2/S | 12                  | 1245 x 735 x 160          | 1660 x 1443 x 1870        | 537          | 415V, 3N, 12kW, 17A   | \$59,200        |
| COMP<br>S140E/2/S | 16                  | 1400 x 935 x 160          | 1815x 1408 x 1870         | 751          | 415V, 3N, 16kW, 22.3A | \$65,500        |
| COMP<br>S125E/2/S | 20                  | 1245 x 1265 x 160         | 1660 x 1973 x 1870        | 794          | 415V, 3N, 17.3kW, 25A | \$68,900        |

## serieS Double Deck Oven on Prover

### Standard Features

- Complete with: fume capturing hood, double chamber & prover
- Stainless steel construction with high-density insulation
- Colour multi-language LCD display
- Sandblasted baking floor
- Reinforced double internal lighting
- Max temperature 450°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



| Model             | Capacity<br>(Ø35cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power (Per Deck)<br>Power (Prover)             | Price<br>Ex Gst |
|-------------------|---------------------|---------------------------|---------------------------|--------------|------------------------------------------------|-----------------|
| COMP<br>S50E/2/L  | 4                   | 435 x 735 x 160           | 890 x 1443 x 1870         | 335          | 415, 3N, 5.1kW, 7.5A<br>240V, 1N, 1.5kW, 6.3A  | \$51,100        |
| COMP<br>S100E/2/L | 8                   | 950 x 735 x 160           | 1365 x 1443 x 1870        | 476          | 415V, 3N, 9kW, 12.5A<br>240V, 1N, 1.5kW, 6.3A  | \$61,200        |
| COMP<br>S120E/2/L | 12                  | 1245 x 735 x 160          | 1660 x 1443 x 1870        | 537          | 415V, 3N, 12kW, 17A<br>240V, 1N, 1.5kW, 6.3A   | \$53,000        |
| COMP<br>S140E/2/L | 16                  | 1400 x 935 x 160          | 1815x 1408 x 1870         | 751          | 415V, 3N, 16kW, 22.3A<br>240V, 1N, 1.5kW, 6.3A | \$69,500        |
| COMP<br>S125E/2/L | 20                  | 1245 x 1265 x 160         | 1660 x 1973 x 1870        | 794          | 415V, 3N, 17.3kW, 25A<br>240V, 1N, 1.5kW, 6.3A | \$73,200        |

## serieS Triple Deck Oven on Stand

### Standard Features

- Complete with: fume capturing hood, triple chamber & stand
- Stainless steel construction with high-density insulation
- Colour multi-language LCD display
- Sand blasted baking floor
- Reinforced double internal lighting
- Max temperature 450°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



| Model          | Capacity (Ø35cm) | Int. Dim. mm W - D - H | Ext. Dim. mm W - D - H | Weight KG | Power (Per Deck)      | Price Ex Gst |
|----------------|------------------|------------------------|------------------------|-----------|-----------------------|--------------|
| COMP S50E/3/S  | 6                | 435 x 735 x 160        | 890 x 1443 x 2030      | 445       | 415, 3N, 5.1kW, 7.5A  | \$67,700     |
| COMP S100E/3/S | 12               | 950 x 735 x 160        | 1365 x 1443 x 2030     | 616       | 415V, 3N, 9kW, 12.5A  | \$78,900     |
| COMP S120E/3/S | 18               | 1245 x 735 x 160       | 1660 x 1443 x 2030     | 699       | 415V, 3N, 12kW, 17A   | \$84,000     |
| COMP S140E/3/S | 24               | 1400 x 935 x 160       | 1815x 1408 x 2030      | 981       | 415V, 3N, 16kW, 22.3A | \$92,100     |
| COMP S125E/3/S | 30               | 1245 x 1265 x 160      | 1660 x 1973 x 2030     | 1023      | 415V, 3N, 17.3kW, 25A | \$97,000     |

## serieS Triple Deck Oven on Prover

### Standard Features

- Complete with: fume capturing hood, Triple chamber & prover
- Stainless steel construction with high-density insulation
- Colour multi-language LCD display
- Sandblasted baking floor
- Reinforced double internal lighting
- Max temperature 450°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



| Model          | Capacity (Ø35cm) | Int. Dim. mm W - D - H | Ext. Dim. mm W - D - H | Weight KG | Power (Per Deck)<br>Power (Prover)             | Price Ex Gst |
|----------------|------------------|------------------------|------------------------|-----------|------------------------------------------------|--------------|
| COMP S50E/3/L  | 6                | 435 x 735 x 160        | 890 x 1443 x 2030      | 445       | 415, 3N, 5.1kW, 7.5A<br>240V, 1N, 1.5kW, 6.3A  | \$70,800     |
| COMP S100E/3/L | 12               | 950 x 735 x 160        | 1365 x 1443 x 2030     | 616       | 415V, 3N, 9kW, 12.5A<br>240V, 1N, 1.5kW, 6.3A  | \$83,900     |
| COMP S120E/3/L | 18               | 1245 x 735 x 160       | 1660 x 1443 x 2030     | 699       | 415V, 3N, 12kW, 17A<br>240V, 1N, 1.5kW, 6.3A   | \$89,000     |
| COMP S140E/3/S | 24               | 1400 x 935 x 160       | 1815x 1408 x 2030      | 981       | 415V, 3N, 16kW, 22.3A<br>240V, 1N, 1.5kW, 6.3A | \$95,500     |
| COMP S125E/3/L | 30               | 1245 x 1265 x 160      | 1660 x 1973 x 2030     | 1023      | 415V, 3N, 17.3kW, 25A<br>240V, 1N, 1.5kW, 6.3A | \$100,700    |

serieS Optional Features & Accessories

|                                                                                   | Option            | Description                                               | Price<br>Ex Gst |
|-----------------------------------------------------------------------------------|-------------------|-----------------------------------------------------------|-----------------|
|                                                                                   | <b>I C O N</b>    | Industrial type finishing (see below) Contact for pricing | \$POA           |
|  | 0E050070          | Kit with motor for vapour extraction (for hood)           | \$2,650         |
|                                                                                   | Trayholder Slides | Trayholder Slides for support - pair                      | \$250           |



## SerieP Electric - Safe, Reliable and Efficient



Safety, reliability, efficiency and high quality are the characteristics of Series P cooking: with electronic management and temperature adjustment for ceiling and floor, timer, an economy mode, cooking programs, reinforced and insulated doors with high density material and a special insert for a durable design.

When the best is not enough, Amalfi is the solution. Handmade using the finest components, each Amalfi is treated as a unique oven. The entire chamber is completely made of Refractory Brick with the heating elements inside each floor and ceiling stone, allowing an incomparable temperature retention and a quality of baking very much appreciated all over the world. The Amalfi is available in 4 sizes, lots of accessories available to customize the oven and available in a special vintage version.

## SerieP | Amalfi

### Amalfi Single Deck Oven on Stand

#### Standard Features

- Complete with: fume capturing hood, single chamber, base & stand
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and entire chamber in stone
- Reinforced double internal lighting
- Max temperature 450°C
- 20 cooking programs & timer
- Economy mode
- Separate floor and ceiling heating



| Model       | Capacity (Ø30cm) | Int. Dim. mm W - D - H | Ext. Dim. mm W - D - H | Weight KG | Power               | Price Ex Gst |
|-------------|------------------|------------------------|------------------------|-----------|---------------------|--------------|
| COMP A/1/SP | 6                | 650 x 1035 x 180       | 1020 x 1650 x 1700     | 305       | 415V 3N, 7.1kW, 10A | \$28,400     |
| COMP B/1/SP | 6                | 950 x 735 x 180        | 1320 x 1350 x 1700     | 317       | 415V 3N, 7.1kW, 10A | \$29,900     |
| COMP C/1/SP | 9                | 950 x 1035 x 180       | 1320 x 1650 x 1700     | 381       | 415V 3N, 9.6kW, 14A | \$31,600     |

## Amalfi Single Deck Oven on Prover

### Standard Features

- Complete with: fume capturing hood, single chamber, base & prover
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and entire chamber in stone
- Reinforced double internal lighting
- Max temperature 450°C
- 20 cooking programs & timer
- Economy mode
- Separate floor and ceiling heating



| Model         | Capacity<br>(Ø30cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power (Deck)<br>Power (Prover)               | Price<br>Ex Gst |
|---------------|---------------------|---------------------------|---------------------------|--------------|----------------------------------------------|-----------------|
| COMP<br>A/1/L | 6                   | 650 x 1035 x 180          | 1020 x 1650 x 1700        | 305          | 415V 3N, 7.1kW, 10A<br>240V, 1N, 1.5kW, 6.3A | \$32,900        |
| COMP<br>B/1/L | 6                   | 950 x 735 x 180           | 1320 x 1350 x 1700        | 317          | 415V 3N, 7.1kW, 10A<br>240V, 1N, 1.5kW, 6.3A | \$33,500        |
| COMP<br>C/1/L | 9                   | 950 x 1035 x 180          | 1320 x 1650 x 1700        | 381          | 415V 3N, 9.6kW, 14A<br>240V, 1N, 1.5kW, 6.3A | \$35,300        |

## Amalfi Double Deck Oven on Stand

### Standard Features

- Complete with: fume capturing hood, double chamber, base & stand
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and entire chamber in stone
- Reinforced double internal lighting
- Max temperature 450°C
- 20 cooking programs & timer
- Economy mode
- Separate floor and ceiling heating



| Model          | Capacity<br>(Ø30cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power (Per Deck)    | Price<br>Ex Gst |
|----------------|---------------------|---------------------------|---------------------------|--------------|---------------------|-----------------|
| COMP<br>A/2/SP | 12                  | 650 x 1035 x 180          | 1020 x 1650 x 1950        | 461          | 415V 3N, 7.1kW, 10A | \$47,600        |
| COMP<br>B/2/SP | 12                  | 950 x 735 x 180           | 1320 x 1350 x 1950        | 472          | 415V 3N, 7.1kW, 10A | \$49,600        |
| COMP<br>C/2/SP | 18                  | 950 x 1035 x 180          | 1320 x 1650 x 1950        | 574          | 415V 3N, 9.6kW, 14A | \$52,600        |

## Amalfi Double Deck Oven on Prover

### Standard Features

- Complete with: fume capturing hood, double chamber, base & prover
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and entire chamber in stone
- Reinforced double internal lighting
- Max temperature 450°C
- 20 cooking programs & timer
- Economy mode
- Separate floor and ceiling heating



| Model      | Capacity (Ø30cm) | Int. Dim. mm W - D - H | Ext. Dim. mm W - D - H | Weight KG | Power (Per Deck)<br>Power (Prover)           | Price Ex Gst |
|------------|------------------|------------------------|------------------------|-----------|----------------------------------------------|--------------|
| COMP A/2/L | 12               | 650 x 1035 x 180       | 1020 x 1650 x 1950     | 461       | 415V 3N, 7.1kW, 10A<br>240V, 1N, 1.5kW, 6.3A | \$52,100     |
| COMP B/2/L | 12               | 950 x 735 x 180        | 1320 x 1350 x 1950     | 472       | 415V 3N, 7.1kW, 10A<br>240V, 1N, 1.5kW, 6.3A | \$53,200     |
| COMP C/2/L | 18               | 950 x 1035 x 180       | 1320 x 1650 x 1950     | 574       | 415V 3N, 9.6kW, 14A<br>240V, 1N, 1.5kW, 6.3A | \$56,400     |

## Amalfi Triple Deck Oven on Stand

### Standard Features

- Complete with: fume capturing hood, triple chamber, base & stand
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and entire chamber in stone
- Reinforced double internal lighting
- Max temperature 450°C
- 20 cooking programs & timer
- Economy mode
- Separate floor and ceiling heating



| Model       | Capacity (Ø30cm) | Int. Dim. mm W - D - H | Ext. Dim. mm W - D - H | Weight KG | Power (Per Deck)    | Price Ex Gst |
|-------------|------------------|------------------------|------------------------|-----------|---------------------|--------------|
| COMP A/3/SP | 18               | 650 x 1035 x 180       | 1020 x 1650 x 2150     | 617       | 415V 3N, 7.1kW, 10A | \$64,200     |
| COMP B/3/SP | 18               | 950 x 735 x 180        | 1320 x 1350 x 2150     | 627       | 415V 3N, 7.1kW, 10A | \$66,700     |
| COMP C/3/SP | 27               | 950 x 1035 x 180       | 1320 x 1650 x 2150     | 767       | 415V 3N, 9.6kW, 14A | \$71,000     |

## serieP Electric Optional features

| Option             | Price Ex Gst |
|--------------------|--------------|
| Tray holder slides | \$250        |

# iDeck - "Upgrade Your Work!"



The iDeck line is characterized by intelligent products that are remarkably easy to use, with an excellent quality/price ratio, dynamic design and full functionality. All models are made of stainless steel and are equipped with door with single handrail for easy grip. The cooking floor is Sandblasted refractory brick, just like the more advanced Moretti Forni models. The maximum operating temperature is 450° C: a characteristic that makes iDeck ovens unique in their category.

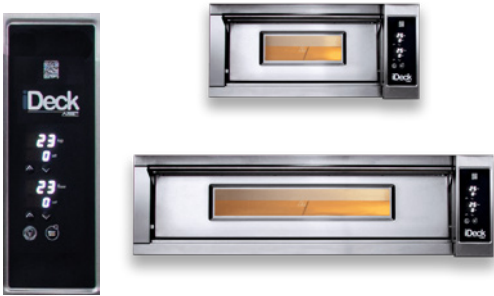
The iDM and iDD models are available in 5 sizes, in either the single or double chambers. They are heated using thick steel plated elements. A separate floor and ceiling temp can be set, thanks to the Dual-Temp® Technology. The floor and ceiling power is also adjustable separately thanks to the Smart-Baking® Technology function. All models are available with an optional prover or a standard support on castors.

## iDeck | Electronic iDM-iDD

### Single Deck - iDM

#### Standard Features

- Electric single deck oven
- Stainless steel construction
- Easy to use electronic controls with digital display
- Separate floor/ceiling temperature
- Separate floor/ceiling power
- Sandblasted cooking floor
- Internal lighting
- Max temperature 450°C
- Spring loaded door with ergonomic handle

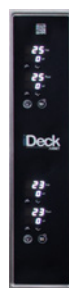


| Model      | Capacity (Ø30cm) | Int. Dim. mm W - D - H | Ext. Dim. mm W - D - H | Weight KG | Power                                       | Price Ex Gst |
|------------|------------------|------------------------|------------------------|-----------|---------------------------------------------|--------------|
| iDM60.60   | 4                | 614 x 660 x 140        | 850 x 991 x 363        | 80        | 240V, 1N, 4.2kW, 18A<br>415V, 3N, 4.2kW, 6A | \$7,100      |
| iDM72.42   | 2<br>(35cm)      | 720 x 420x 140         | 988 x 798 x 363        | 80        | 415V, 3N, 5kW, 7A<br>On Request: 240V       | \$7,300      |
| iDM72.72   | 4<br>(35cm)      | 720 x 720 x 140        | 988 x 1152 x 363       | 105       | 415V, 3N, 6kW, 9A                           | \$8,300      |
| iDM105.65  | 6                | 1056 x 660 x 140       | 1320 x 1095 x 363      | 123       | 415V, 3N, 8.2kW, 12A                        | \$10,700     |
| iDM105.105 | 9                | 1056 x 1056 x 140      | 1320 x 1495 x 363      | 164       | 415V, 3N, 11.6kW, 17A                       | \$14,300     |

## Double Deck - iDD

### Standard Features

- Electric double deck oven
- Stainless steel construction
- Easy to use electronic controls with digital display
- Separate floor/ceiling temperature
- Separate floor/ceiling power
- Sandblasted cooking floor
- Internal lighting
- Max temperature 450°C
- Spring loaded door with ergonomic handle



| Model      | Capacity<br>(Ø30cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                                        | Price<br>Ex Gst |
|------------|---------------------|---------------------------|---------------------------|--------------|----------------------------------------------|-----------------|
| iDD60.60   | 8                   | 614 x 660 x 140           | 850 x 991 x 660           | 133          | 240V, 1N, 8.4kW, 35A<br>415V, 3N, 8.4kW, 12A | \$11,700        |
| iDD72.42   | 4<br>(35cm)         | 720 x 420 x 140           | 988 x 798 x 660           | 130          | 415V, 3N, 5kW, 7A<br>On Request: 240V        | \$12,300        |
| iDD72.72   | 8<br>(35cm)         | 720 x 720 x 140           | 988 x 1152 x 660          | 175          | 415V, 3N, 12kW, 17A                          | \$13,100        |
| iDD105.65  | 12                  | 1056 x 660 x 140          | 1320 x 1095 x 660         | 200          | 415V, 3N, 16.3kW, 23A                        | \$18,000        |
| iDD105.105 | 18                  | 1056 x 1056 x 140         | 1320 x 1495 x 660         | 282          | 415V, 3N, 23.1kW, 33A                        | \$24,300        |

## iDeck | Accessories

### Fume Capturing Hood\*

\*Still requires ventilation



| Model    | Models to suit | Price<br>Ex Gst |
|----------|----------------|-----------------|
| K60.60   | iDM-iDD60.60   | \$1,250         |
| K72.42   | iDM-iDD72.72   | \$1,300         |
| K72.72   | iDM-iDD72.72   | \$1,350         |
| K105.65  | iDM-iDD105.65  | \$1,600         |
| K105.105 | iDM-iDD105.105 | \$1,950         |

### Stand with Castors



| Model    | Models to suit | Price<br>Ex Gst |
|----------|----------------|-----------------|
| S60.60   | iDM-iDD60.60   | \$1,900         |
| S72.42   | iDM-iDD72.42   | \$1,900         |
| S72.72   | iDM-iDD72.72   | \$1,900         |
| S105.65  | iDM-iDD105.65  | \$1,950         |
| S105.105 | iDM-iDD105.105 | \$2,400         |

### Prover on Castors



| Model    | Models to suit                  | Price<br>Ex Gst |
|----------|---------------------------------|-----------------|
| L60.60   | PM-PD60.60 and iDM-iDD60.60     | \$5,100         |
| L72.72   | PM-PD72.72 and iDM-iDD72.72     | \$5,600         |
| L105.65  | PM-PD105.65 and iDM-iDD105.65   | \$6,400         |
| L105.105 | PM-PD105.105 and iDM-iDD105.105 | \$7,200         |



# iDeck | Accessories

## Stacking Kits\*

\*For 2 ovens

| Model    | Models to suit | Price<br>Ex Gst |
|----------|----------------|-----------------|
| OK180000 | iDM-iDD60.60   | \$400           |
| OK012710 | iDM-iDD72.42   | \$550           |
| OK011330 | iDM-iDD72.72   | \$700           |

## Other Accessories

| Model  | Models to suit                                | Price<br>Ex Gst |
|--------|-----------------------------------------------|-----------------|
| Slides | Additonal slides for All Stand & Prover sizes | \$250           |



# Conveyor Ovens



## serieT CONVEYOR

T64



16" Belt

## serieT CONVEYOR

T65



19" Belt

## serieT CONVEYOR

TT96



25" Belt

## serieT CONVEYOR

TT98



32" Belt

## SerieT is the evolution!



serieT range is assurance of constant reliability: a new generational leap in the history of conveyor ovens. Four international patents and 2 primary goals achieved: unparalleled cooking quality and the lowest external temperature in its category, and it's not just pizza. Meat, pasta, vegetables and many other food products can be cooked using the serieT.

All ovens are produced with the Cool-Around Technology®. A sophisticated system for cooling the outer surface exposed to touch for total operator safety, a cooler working area and also reducing air conditioning costs.

With the electric versions there is the Adaptive-Power Technology®; Proportional Power Control – automatically manages the power according to the load inside the baking chamber, thus energy saving is guaranteed. Dual-Temp Technology® makes the serieT extremely easy to use, with results guaranteed. Just set the time and two temperatures of the ceiling and bedplate (exclusive patent from Moretti Forni): the oven will take care of the rest.

Gas versions are equipped with Adaptive-Gas Technology® for optimal cooking quality and considerable savings on consumption by managing the gas power determined by the load inside the chamber. Temperature management is managed electronically through modulation of the burner. The TT98G is also equipped with the sophisticated patented Dual Flow Technology®, which allows you to differentiate the blower capacity of the top and bottom heating for optimal cooking results.

The T64E & T64G, a cutting edge countertop conveyor oven that unites the best baking process, energy consumption all adapted from the large units before it, makes it very useful in small working areas. The T64 introduces new solutions such as the standby and the smart belt which allow having discontinuous baking process or with the double passage on the belt, particularly useful on small places.

The New TT96E joins the TT98E and TT98G, ensuring constant reliability but with higher production capacity and is suitable for large production volumes of pizza chains. The oven is able to guarantee max reactivity with energy absorption kept at a minimum, depending on your particular needs. The cooking efficiency is achieved thanks to the intense air blowing through two fans to cook high quantities of pizza at temperature, resulting in reduced consumption without neglecting the quality and uniformity of cooking.

| SerieT Technology                                                                                                     | Description                                                                                     | T64E/G       | TT96E         | TT98E/G              |
|-----------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|--------------|---------------|----------------------|
|  <b>Adaptive-Power®</b> Technology | Manages the electrical power determined by the load inside the chamber                          | T64E: •<br>- | TT96E: •<br>- | TT98E: •<br>-        |
|  <b>Dual-Temp®</b> Technology      | Control 2 temperatures for Optimum cooking                                                      | T64E: •<br>- | TT96E: •<br>- | TT98E: •<br>TT98G: • |
|  <b>Adaptive-Gas®</b> Technology   | Manages the gas power determined by the load inside the chamber                                 | -<br>T64G: • | -<br>TT96G: • | -<br>TT98G: •        |
|  <b>Dual-Flow®</b> Technology      | Adjustable blower capacity of the top and bottom heating                                        | -<br>T64G: • | -<br>TT96G: • | -<br>TT98G: •        |
|  <b>Cool-Around®</b> Technology    | A sophisticated system for cooling the outer surface exposed to touch for total operator safety | •            | •             | •                    |
|  <b>Best-Flow®</b> System          | A special diaphragm to avoid air recirculation                                                  | -            | -             | -                    |
|  <b>Eco-Standby®</b> Technology    | Reduces consumption dramatically during quite periods                                           | -            | •             | •                    |

## T64 | 16" (406mm) Belt Conveyor Oven

### T64 - 1 Chamber Benchtop Oven

#### Standard Features

- Single conveyor oven - 16" (406mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



| Model  | Production/hr<br>(Ø33cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                                             | Price<br>Ex Gst |
|--------|--------------------------|---------------------------|---------------------------|--------------|---------------------------------------------------|-----------------|
| T64E/1 | 25                       | 510 x 406 x 80            | 1234 x 800 x 510          | 93           | 240V, 1N, 6.9kW, 29A<br>415V, 3N 6.9kW, 10A       | \$20,800        |
| T64G/1 | 25                       | 510 x 406 x 80            | 1234 x 895 x 510          | 109          | N: 240V, 1N 43Mj/h 10A<br>LP: 240V, 1N 37Mj/h 10A | \$24,000        |

### T64 - 2 Chamber Benchtop Oven

#### Standard Features

- Double conveyor oven - 16" (406mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



| Model  | Production/hr<br>(Ø33cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power<br>(per deck)                               | Price<br>Ex Gst |
|--------|--------------------------|---------------------------|---------------------------|--------------|---------------------------------------------------|-----------------|
| T64E/2 | 50                       | 510 x 406 x 80            | 1234 x 800 x 1020         | 186          | 240V, 1N, 6.9kW, 29A<br>415V, 3N 6.9kW, 10A       | \$41,500        |
| T64G/2 | 50                       | 510 x 406 x 80            | 1234 x 895 x 1020         | 218          | N: 240V, 1N 43Mj/h 10A<br>LP: 240V, 1N 37Mj/h 10A | \$48,000        |

### T64 - 3 Chamber Oven w/Support

#### Standard Features

- Triple conveyor oven on support w/casters - 16" (406mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



| Model    | Production/hr<br>(Ø33cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power<br>(per deck)                                 | Price<br>Ex Gst |
|----------|--------------------------|---------------------------|---------------------------|--------------|-----------------------------------------------------|-----------------|
| T64E/3 S | 75                       | 510 x 406 x 80            | 1234 x 800 x 1577         | 289          | 240V, 1N, 6.9kW, 29A<br>415V, 3N 6.9kW, 10A         | \$63,300        |
| T64G/3 S | 75                       | 510 x 406 x 80            | 1234 x 895 x 1577         | 337          | N: 240V, 1N 43Mj/h, 10A<br>LP: 240V, 1N 37Mj/h, 10A | \$73,100        |

## serieT T64 Accessories

|              | Option                                 | Price Ex Gst |
|--------------|----------------------------------------|--------------|
| Single Phase | Single Phase Conversion for T64E       | \$650        |
| T64 SC/60    | Closed Support with Castors 60cm       | \$2,000      |
| T64 SC/14    | Support with Castors 14cm              | \$1,100      |
| 0A050710     | Conveyor Roller feeder                 | \$1,000      |
| 0A050720     | Collection Basket for bread / pastries | \$320        |
| 0A050490     | Left side extension shelf              | \$230        |

## T65 | 19" (500mm) Belt Conveyor Oven

### T65 - 1 Chamber Benchtop Oven

#### Standard Features

- Single conveyor oven - 19" (500mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



| Model  | Production/hr<br>(Ø33cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                                     | Price<br>Ex Gst |
|--------|--------------------------|---------------------------|---------------------------|--------------|-------------------------------------------|-----------------|
| T65E/1 | 31                       | 510 x 500 x 80            | 1314 x 895 x 560          | 121          | 415V, 3N 8.9kW, 12.4A<br>On Request: 240V | \$27,400        |

## T65 - 2 Chamber Benchtop Oven

#### Standard Features

- Double conveyor oven - 19" (500mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



| Model  | Production/hr<br>(Ø33cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power<br>(per deck)                       | Price<br>Ex Gst |
|--------|--------------------------|---------------------------|---------------------------|--------------|-------------------------------------------|-----------------|
| T65E/2 | 62                       | 510 x 500 x 80            | 1314 x 895 x 1090         | 242          | 415V, 3N 8.9kW, 12.4A<br>On Request: 240V | \$54,800        |

## T65 | 19" (406mm) Belt Conveyor Oven

### T65 - 3 Chamber Oven w/Support

#### Standard Features

- Triple conveyor oven on support w/castors - 19" (500mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



| Model    | Production/hr<br>(Ø33cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power<br>(per deck)                       | Price<br>Ex Gst |
|----------|--------------------------|---------------------------|---------------------------|--------------|-------------------------------------------|-----------------|
| T65E/3 S | 93                       | 510 x 500 x 80            | 1314 x 895 x 1727         | 378          | 415V, 3N 8.9kW, 12.4A<br>On Request: 240V | \$83,300        |

### serieT T65 Accessories

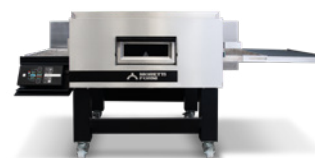
|           | Option                           | Price Ex Gst |
|-----------|----------------------------------|--------------|
| T65 SC/60 | Closed stand with castors - T65  | \$2,200      |
| T65 SC/14 | Support with Castors 14cm - T65  | \$1,200      |
| 0A051330  | Conveyor Roller feeder - T65     | \$1,000      |
| 66015920  | Right side extension shelf - T65 | \$250        |
| 0A051370  | Left side extension shelf - T65  | \$250        |

# TT96 | 25" (650mm) Belt Conveyor Oven

## TT96 - 1 Chamber Oven

### Standard Features

- Single conveyor oven with legs (and castors) - 25" (650mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display with LCD
- Max temperature 320°C **with 4 temperature zones**
- 100 customisable programs
- Economy mode
- Adjustable belt speed (2mins to 20 mins)



| Model   | Production/hr<br>(Ø33cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                 | Price<br>Ex Gst |
|---------|--------------------------|---------------------------|---------------------------|--------------|-----------------------|-----------------|
| TT96E/1 | 100                      | 910 x 650 x 80            | 2050 x 1256 x 1220        | 325          | 415V, 3N, 17.8kW, 26A | \$52,700        |

## TT96 - 2 Chamber Oven

### Standard Features

- Double conveyor oven with legs (and castors) - 25" (650mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display with LCD
- Max temperature 320°C **with 4 temperature zones**
- 100 customisable programs
- Economy mode
- Adjustable belt speed (2mins to 20 mins)



| Model   | Production/hr<br>(Ø33cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power<br>(per deck)   | Price<br>Ex Gst |
|---------|--------------------------|---------------------------|---------------------------|--------------|-----------------------|-----------------|
| TT96E/2 | 200                      | 910 x 650 x 80            | 2050 x 1256 x 1840        | 642          | 415V, 3N, 17.8kW, 26A | \$98,300        |

## TT96 - 3 Chamber Oven

### Standard Features

- Triple conveyor oven with legs (and castors) - 25" (650mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display with LCD
- Max temperature 320°C **with 4 temperature zones**
- 100 customisable programs
- Economy mode
- Adjustable belt speed (2mins to 20 mins)



| Model   | Production/hr<br>(Ø33cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power<br>(per deck)   | Price<br>Ex Gst |
|---------|--------------------------|---------------------------|---------------------------|--------------|-----------------------|-----------------|
| TT96E/3 | 300                      | 910 x 650 x 80            | 2050 x 1256 x 2013        | 907          | 415V, 3N, 17.8kW, 26A | \$145,300       |

## TT98 | 32" (810mm) Belt Conveyor Oven

### TT98 - 1 Chamber Oven

#### Standard Features

- Single conveyor oven with legs (and castors) - 32" (810mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display with LCD
- Max temperature 320°C **with 4 temperature zones**
- 100 customisable programs
- Economy mode
- Adjustable belt speed (2mins to 20 mins)



| Model   | Production/hr<br>(Ø33cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                                                 | Price<br>Ex Gst |
|---------|--------------------------|---------------------------|---------------------------|--------------|-------------------------------------------------------|-----------------|
| TT98E/1 | 125                      | 910 x 810 x 80            | 2050 x 1534 x 1220        | 382          | 415V, 3N, 21.8kW, 31A                                 | \$59,500        |
| TT98G/1 | 125                      | 910 x 810 x 80            | 2050 x 1531 x 1220        | 389          | N:240V, 1N, 110Mj/h, 10A<br>L: 240V, 1N, 100Mj/h, 10A | \$63,300        |

### TT98 - 2 Chamber Oven

#### Standard Features

- Double conveyor oven with legs (and castors) - 32" (810mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display with LCD
- Max temperature 320°C **with 4 temperature zones**
- 100 customisable programs
- Economy mode
- Adjustable belt speed (2mins to 20 mins)



| Model   | Production/hr<br>(Ø33cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power<br>(per deck)                                   | Price<br>Ex Gst |
|---------|--------------------------|---------------------------|---------------------------|--------------|-------------------------------------------------------|-----------------|
| TT98E/2 | 250                      | 910 x 810 x 80            | 2050 x 1534 x 1840        | 740          | 415V, 3N, 21.8kW, 31A                                 | \$116,700       |
| TT98G/2 | 250                      | 910 x 810 x 80            | 2050 x 1531 x 1840        | 754          | N:240V, 1N, 110Mj/h, 10A<br>L: 240V, 1N, 100Mj/h, 10A | \$124,500       |

### TT98 - 3 Chamber Oven

#### Standard Features

- Triple conveyor oven with legs (and castors) - 32" (810mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display with LCD
- Max temperature 320°C **with 4 temperature zones**
- 100 customisable programs
- Economy mode
- Adjustable belt speed (2mins to 20 mins)



| Model   | Production/hr<br>(Ø33cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power<br>(per deck)                                   | Price<br>Ex Gst |
|---------|--------------------------|---------------------------|---------------------------|--------------|-------------------------------------------------------|-----------------|
| TT98E/3 | 375                      | 910 x 810 x 80            | 2050 x 1534 x 2013        | 1090         | 415V, 3N, 21.8kW, 31A                                 | \$173,200       |
| TT98G/3 | 375                      | 910 x 810 x 80            | 2050 x 1531 x 2013        | 1111         | N:240V, 1N, 110Mj/h, 10A<br>L: 240V, 1N, 100Mj/h, 10A | \$184,900       |

# Pizza/hr with alternate cooking times

We understand that all pizzerias offer different styles of pizzas, therefore require different baking times. We have broken down cooking times to outline what production capacity of each model would like depending on your required baking time. Please note, figures below are indicative only, actual figures vary depending on the product being cooked and process efficiency.



## T64 Capacity 🍕🍕

| Cooking Time           | Pizzas/hr (33cm) |
|------------------------|------------------|
| 2 Minutes              | 45               |
| 3 Minutes              | 30               |
| 3:45 Minutes (Average) | 25               |
| 4 Minutes              | 22               |
| 5 Minutes              | 18               |
| 6 Minutes              | 15               |
| 7 Minutes              | 12               |
| 8 Minutes              | 11               |
| 9 Minutes              | 10               |
| 10 Minutes             | 9                |



## T65 Capacity 🍕🍕

| Cooking Time           | Pizzas/hr (33cm) |
|------------------------|------------------|
| 2 Minutes              | 60               |
| 3 Minutes              | 40               |
| 3:45 Minutes (Average) | 31               |
| 4 Minutes              | 30               |
| 5 Minutes              | 24               |
| 6 Minutes              | 20               |
| 7 Minutes              | 17               |
| 8 Minutes              | 15               |
| 9 Minutes              | 13               |
| 10 Minutes             | 12               |



## TT96 Capacity 🍕🍕🍕🍕🍕

| Cooking Time        | Pizzas/hr (33cm) |
|---------------------|------------------|
| 2 Minutes           | 150              |
| 3 Minutes (Average) | 100              |
| 3:45 Minutes        | 79               |
| 4 Minutes           | 75               |
| 5 Minutes           | 60               |
| 6 Minutes           | 50               |
| 7 Minutes           | 43               |
| 8 Minutes           | 37               |
| 9 Minutes           | 33               |
| 10 Minutes          | 30               |



## TT98 Capacity 🍕🍕🍕🍕🍕

| Cooking Time        | Pizzas/hr (33cm) |
|---------------------|------------------|
| 2 Minutes           | 180              |
| 3 Minutes (Average) | 125              |
| 3:45 Minutes        | 95               |
| 4 Minutes           | 90               |
| 5 Minutes           | 72               |
| 6 Minutes           | 60               |
| 7 Minutes           | 51               |
| 8 Minutes           | 44               |
| 9 Minutes           | 39               |
| 10 Minutes          | 36               |

# Dough & Pastry Equipment



Italmix



**Dough Mixers**  
Spiral, Fork & Twin Arm



**Planetary Mixers**



**Dough Rollers/  
Moulders**

Pg. 43 - 44



**Dividers &  
Rounders**



## Spiral

### Variable Speed - Benchtop

#### Standard Features

- Variable speed - fixed bowl
- Belt driven - Spiral, basin, dough breaker and safety grill in stainless steel
- Bowl reversal and inching button
- Safety device - stops working when safety grill is lifted
- Perfect for home and dough testing labs



| Model | Bowl Capacity<br>(flour - finished - volume) | Bowl Dim. mm<br>Int. Ø x height | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                  | Price<br>Ex Gst |
|-------|----------------------------------------------|---------------------------------|---------------------------|--------------|------------------------|-----------------|
| SD-10 | 4kg - 8kg - 10L                              | 280 x 200                       | 280 x 540 x 490           | 45           | 240V, 1N, 0.75kW, 3.2A | \$2,100         |

## Single Speed - Fixed Bowl

#### Standard Features

- Made In Italy
- Single speed - fixed bowl
- Chain driven
- Easy to use controls - with stop timer
- On full rotation castors (2 with brakes)
- Spiral, basin, dough breaker and safety grill in stainless steel
- The spiral's shape ensures low and constant dough temperature
- Safety device - stops working when safety grill is lifted



| Model | Bowl Capacity<br>(flour - finished - volume) | Bowl Dim. mm<br>Int. Ø x height | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|-------|----------------------------------------------|---------------------------------|---------------------------|--------------|----------------------|-----------------|
| iM12  | 6kg - 12kg - 15L                             | 320 x 210                       | 350 x 664 x 680           | 60           | 240V, 1N, 0.88kW, 4A | \$4,200         |
| iM25  | 12.5kg - 25kg - 33L                          | 400 x 260                       | 430 x 748 x 760           | 95           | 240V, 1N, 1.1W, 5A   | \$5,700         |
| iM38  | 18kg - 38kg - 40L                            | 450 x 260                       | 450 x 805 x 760           | 105          | 240V, 1N, 1.5kW, 7A  | \$6,400         |
| iM44  | 25kg - 44kg - 50L                            | 500 x 270                       | 530 x 831 x 760           | 105          | 240V, 1N, 1.5kW, 7A  | \$6,900         |

## Two Speed - Fixed Bowl

### Standard Features

- 2 Chain driven
- Easy to use controls - with stop timer
- On full rotation castors (2 with brakes)
- Spiral, basin, dough breaker and safety grill in stainless steel
- The spiral's shape ensures low and constant dough temperature
- Safety device - stops working when safety grill is lifted



| Model     | Bowl Capacity<br>(flour - finished - volume) | Bowl Dim. mm<br>Int. Ø x height | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power               | Price<br>Ex Gst |
|-----------|----------------------------------------------|---------------------------------|---------------------------|--------------|---------------------|-----------------|
| iMSP 25/2 | 12.5kg - 25kg - 33L                          | 400 x 260                       | 430 x 748 x 760           | 95           | 415V, 3N, 1.4W, 2A  | \$6,300         |
| iMSP 38/2 | 18kg - 38kg - 40L                            | 450 x 260                       | 450 x 805 x 760           | 105          | 415V, 3N, 2.2kW, 4A | \$7,100         |
| iMSP 44/2 | 25kg - 44kg - 50L                            | 500 x 270                       | 530 x 831 x 760           | 105          | 415V, 3N, 2.2kW, 4A | \$7,500         |
| iM 60/2   | 32kg - 60kg - 75L                            | 550 x 370                       | 575 x 1020 x 1010         | 250          | 415V, 3N, 3.4kW, 5A | \$14,400        |

## Two Speed - Removable Bowl

### Standard Features

- Chain driven - Spiral, basin, dough breaker and safety grill in stainless steel
- Easy to use controls - with stop timer
- On full rotation castors (2 with brakes)
- The spiral's shape ensures low and constant dough temperature
- Safety device - stops working when safety grill is lifted



| Model    | Bowl Capacity<br>(flour - finished - volume) | Bowl Dim. mm<br>Int. Ø x height | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power               | Price<br>Ex Gst |
|----------|----------------------------------------------|---------------------------------|---------------------------|--------------|---------------------|-----------------|
| iMR 25/2 | 12.5kg - 25kg - 33L                          | 400 x 260                       | 450 x 750 x 760           | 95           | 415V, 3N, 1.4W, 2A  | \$7,500         |
| iMR 38/2 | 18kg - 38kg - 40L                            | 450 x 260                       | 450 x 805 x 760           | 105          | 415V, 3N, 2.2kW, 4A | \$8,200         |
| iMR 44/2 | 25kg - 44kg - 50L                            | 500 x 270                       | 530 x 831 x 760           | 105          | 415V, 3N, 2.2kW, 4A | \$8,700         |

## Twin Arm Mixers



Thanks to their design and the mechanical arms, the twin arm kneading machines reproduce the ancient traditional motion of kneading by hand. Italmix have been studying the gestures of Italian master bakers for over 30 years, in order to maintain the same quality of kneading with simple and practical solutions. The twin-arm action (kneading, lifting, stretching and folding) ensures perfect gluten development and maximum water absorption without heating the dough, unlike the spiral and fork mixers.

## Manual Control - 2 Speeds, 3 Phase

### Standard Features

- Made in Italy
- Structure in white powder coated stainless steel (other colours on request)
- Bowl and kneading arms in Stainless Steel
- Digital Control with 2 speeds (no timers)
- Plexi-glass Cover with safety switch
- On 4 Castors for easy moving
- Two adjustable stabilising feet



| Model          | Bowl Capacity<br>(flour - finished - volume) | Bowl Dim. mm<br>Ø x height | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                 | Price<br>Ex Gst |
|----------------|----------------------------------------------|----------------------------|---------------------------|--------------|-----------------------|-----------------|
| iTWIN45<br>MAN | 30kg - 48kg - 70L                            | 520 x 330                  | 692 x 973 x 1424          | 320          | 415V, 3N, 2.2kW, 3.1A | \$31,100        |
| iTWIN55<br>MAN | 35kg - 56kg - 80L                            | 550 x 340                  | 692 x 973 x 1434          | 325          | 415V, 3N, 2.2kW, 3.1A | \$31,700        |
| iTWIN65<br>MAN | 40kg - 64kg - 90L                            | 550 x 390                  | 692 x 977 x 1484          | 330          | 415V, 3N, 2.2kW, 3.1A | \$32,200        |

## Touch Control - Variable, Single Phase

### Standard Features

- Made in Italy
- Structure in white powder coated stainless steel (other colours on request)
- Bowl and kneading arms in Stainless Steel
- Touch Control with variable speed, built with Inverter, programable recipes
- Plexi-glass Cover with safety switch
- On 4 Castors for easy moving
- Two adjustable stabilising feet



| Model                | Bowl Capacity<br>(flour - finished - volume) | Bowl Dim.<br>mm | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                 | Price<br>Ex Gst |
|----------------------|----------------------------------------------|-----------------|---------------------------|--------------|-----------------------|-----------------|
| iTWIN45<br>TOUCH/1PH | 30kg - 48kg - 70L                            | 520 x 330       | 692 x 973 x 1424          | 320          | 240V, 1N, 2.2kW, 9.2A | \$34,700        |
| iTWIN55<br>TOUCH/1PH | 35kg - 56kg - 80L                            | 550 x 340       | 692 x 973 x 1434          | 325          | 240V, 1N, 2.2kW, 9.2A | \$35,300        |
| iTWIN65<br>TOUCH/1PH | 40kg - 64kg - 90L                            | 550 x 390       | 692 x 977 x 1484          | 330          | 240V, 1N, 2.2kW, 9.2A | \$35,800        |

## Planetary Mixers



The Planetary Mixers by Moretti are extremely versatile, robust and safe. Ideal for the dough preparation for pastry shops, available in 2 versions in 4 different capacities; 20Lt, 40Lt, 60Lt and 80Lt .  
The machines come in 3 speed or variable speed, manual or electric lifting (MP20 fixed bowl) and simple or electronic control. They are all supplied with a "French" shape bowl and a tub reduction kit is available on request (to allow smaller sized bowls).

## Planetary Mixers - Manual Lift

### Standard Features

- Made in Italy
- Structure in powder coated stainless steel
- 3 Mixing tools: whisk, hook and spatula
- Control panel on front side
- Removable bowl fixed with 2 handles
- Manual lever uplift (not on MP20V - fixed bowl)
- Mixer for pastry, ice-cream parlour, catering and bakery
- Thick frame to avoid vibrations in every working phase
- Easy to change mixing tools



| Model             | Bowl Capacity (Lt) | Bowl Dim. mm Ø x height | Ext. Dim. mm W - D - H | Weight KG | Power               | Price Ex Gst |
|-------------------|--------------------|-------------------------|------------------------|-----------|---------------------|--------------|
| MP20V<br>Variable | 20                 | 315 x 300               | 500 x 700 x 1200       | 110       | 415V, 3N, 750W, 2A  | \$15,500     |
| MP40T<br>3 Speed  | 40                 | 400 x 380               | 650 x 910 x 1520       | 250       | 415V, 3N, 1.3kW, 2A | \$20,100     |
| MP60V<br>Variable | 60                 | 450 x 430               | 680 x 1000 x 1600      | 280       | 415V, 3N, 3kW, 5A   | \$27,800     |
| MP80V<br>Variable | 80                 | 480 x 500               | 680 x 1000 x 1600      | 290       | 415V, 3N, 3kW, 5A   | \$33,200     |

## Planetary Mixer Accessories

| Options              | MP20    | MP40    | MP60    | MP80    |
|----------------------|---------|---------|---------|---------|
| Whisk                | \$1,100 | \$1,400 | \$1,600 | \$2,400 |
| Spatula              | \$500   | \$700   | \$800   | \$2,000 |
| Hook                 | \$500   | \$700   | \$800   | \$2,000 |
| Bowl Holder Trolley  | -       | -       | \$1,600 | \$1,600 |
| Stainless Steel Bowl | \$1,900 | \$2,600 | \$3,000 | \$4,100 |

## Pizza Dough Rollers/Moulders



The iF roller pizza moulder has been designed to solve disc rolling problems when preparing pizzas, pies, cakes, bread and so on. It helps to spare time and above all it does not require skilled staff. The machine does not warm the dough and then it does not alterate its characteristics. The dough thickness and width are adjustable according to the work demand.

## Angled Dough Rollers

### Standard Features

- Belt driven
- Easy to use controls
- Adjustable rollers in teflon - enclosed in transparent cover
- Structure in stainless steel
- Weighted hook turns dough automatically
- Dough scrapers to
- Perfect for round pizzas



| Model | Dough Portion Weight (Min - Max)gr | Max Ømm | Ext. Dim. mm W - D - H | Weight KG | Power              | Price Ex Gst |
|-------|------------------------------------|---------|------------------------|-----------|--------------------|--------------|
| iF30  | 80 - 210                           | 300     | 420 x 450 x 650        | 35        | 240V, 1N, 380W, 2A | \$3,800      |
| iF40  | 80 - 400                           | 400     | 520 x 450 x 712        | 45        | 240V, 1N, 380W, 2A | \$4,200      |

## Parallel Dough Roller

### Standard Features

- Belt driven
- Easy to use controls
- Adjustable rollers in teflon - enclosed in transparent cover
- Structure in stainless steel
- Weighted hook turns dough automatically
- Dough scrapers to
- Perfect for round and slab pizzas



| Model | Dough Portion Weight (Min - Max)gr | Max Width mm | Ext. Dim. mm W - D - H | Weight KG | Power              | Price Ex Gst |
|-------|------------------------------------|--------------|------------------------|-----------|--------------------|--------------|
| iF40P | 100 - 700                          | 400          | 520 x 450 x 750        | 46        | 240V, 1N, 380W, 2A | \$4,700      |

## Optional Foot Pedal

| To Suit            | Price Ex Gst |
|--------------------|--------------|
| iF30, iF40 & iF40P | \$330        |



## Pizza Moulder - Cold Press System



The Sprizza reproduces the manual skill of a pizzaiolo (pizza-maker) as closely as possible by imitating their delicate handling. The original protected microrolling system, patented, developed in order to knead the dough in the same way as the hands of an expert would without the necessary skill.

The exceptional performance of the machine is to achieve cold dough with the same kind of rim as would be obtained by a skilful pizza-maker, without any alteration. The machine is really easy and practical to use and the portions of dough are always perfectly flattened.

## Sprizza - Manual

### Standard Features

- Made in Italy
- Structure in painted stainless steel
- Cold system for spreading the pizza dough
- Patented micro-rolling system
- Cloth surface to avoid sticking and mis-shape
- Manual execution of the edge
- Adjustable pizza thickness
- Automatic start and stop using lever



| Model | Max Ø (mm) | Production (Pz/Hr) | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power              | Price<br>Ex Gst |
|-------|------------|--------------------|---------------------------|--------------|--------------------|-----------------|
| SPZ40 | 400        | 200-250            | 570x 720 x 770            | 120          | 240V, 1N, 550W, 3A | \$17,300        |
| SPZ50 | 500        | 200-250            | 700 x 820 x 840           | 150          | 240V, 1N, 750W, 4A | \$22,500        |

## Dough Dividers & Rounders

The right machinery can save you time and in this day and age, time is money! With a great dough dividing and rounding machine, labour and time can dramatically be reduced able to cut costs and spend time on other areas of the business. The BLM by Ball-matic uses a cylindrical spiral system to tightly round pre-portioned dough pieces from as little as 20gr up to 1000gr balls!

The iR260 by Moretti Forni combines both the portioning and rounding in the one machine. Able to produce 15 pieces in under 30 seconds!

### Dough Rounder - AR/MINI

#### Standard Features

- Made in Italy
- Basic controls
- Structure in stainless steel
- Dough ball resting/catching tray
- Easy to clean and maintain
- On full rotation castors (with brakes)



| Model   | Portion Weight Gr<br>(Min - Max) | Production<br>(Pz/hr) | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|---------|----------------------------------|-----------------------|---------------------------|--------------|----------------------|-----------------|
| AR/MINI | 30 - 300                         | 1800                  | 390 x 580 x 810           | 47           | 240V, 1N, 370W, 1.6A | \$8,200         |

### Dough Rounder - AR/MAXI

#### Standard Features

- Made in Italy
- Basic controls
- Structure in stainless steel
- Dough ball resting/catching tray
- Easy to clean and maintain
- On full rotation castors (with brakes)



| Model   | Portion Weight Gr<br>(Min - Max) | Production<br>(Pz/hr) | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|---------|----------------------------------|-----------------------|---------------------------|--------------|----------------------|-----------------|
| AR/MAXI | 20 - 800                         | 1800                  | 410 x 610 x 820           | 75           | 240V, 1N, 370W, 1.6A | \$12,000        |

# Bakery & Pastry Ovens



**serieS**  
E V O L U T I O N

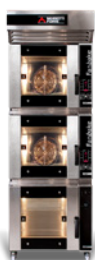


SerieS



SerieS ICON

**serieF**  
F A N B A K E



F50E



F100E

**serieR**  
R O T O R B A K E



R14E

## The worlds most advance and customisable oven!



The SerieS can be configured in over 4,000,000 combinations, making it the most customisable oven on the market!

serieS uses ECO Smartbaking® Technology that allows shorter working time and energy saving never seen before in a traditional electric deck oven. Cutting edge materials and innovative insulation systems have been implemented to reduce the amount of heat loss. The SerieS presents: StarBake.

The electronic control is easy and intuitive thanks to the colour, user-friendly graphic display. The serieS has an unmistakable style: revolutionary in design, stainless steel and smooth surfaces to maintain cleanliness and an excellent internal visibility with double lighting.

International patents and exclusive applications distinguish serieS:

Adaptive Power® Technology automatically manages the power according to the load inside the baking chamber, thus energy saving is guaranteed.

With the exclusive Dual-Temp® Technology it is possible to separately manage the temperatures of ceiling and floor, for a perfect baking process with any type of product.

The revolutionary Smart-Baking® Technology allows the user to separately manage the power of ceiling and floor. The exclusive functionalities introduced by Moretti Forni make serieS a suitable solution for any needs.

With the Power-Booster® Technology it is possible to efficiently manage the peak periods; for partial loads, the Half-Load® Technology allows to switch off the part of the chamber not in use and the Eco-Standby® Technology is the new innovative function for the breaks/quiet periods.

## serieS Standard Features

**35%**  
di consumo in meno  
less power consumption  
de consommation en moins  
weniger Verbrauch

**20%**  
più veloce • faster  
plus rapide • schneller

**eco SMARTBAKING  
TECH inside**

| SerieT Technology                 | Description                                                            |
|-----------------------------------|------------------------------------------------------------------------|
| <b>Adaptive-Power®</b> Technology | Manages the electrical power determined by the load inside the chamber |
| <b>Dual-Temp®</b> Technology      | Control 2 temperatures for Optimum cooking                             |
| <b>Dual-Power®</b> Technology     | Separate Ceiling and Floor Power                                       |
| <b>Power-Booster®</b> Technology  | Extra power for peak periods                                           |
| <b>Half-Load®</b> Technology      | Use half of the deck for partial loading                               |
| <b>Eco-Standby®</b> Technology    | Reduces consumption dramatically during quite periods                  |

## serieS Single Deck Oven on Stand

### Standard Features

- Complete with: fume capturing hood, single deck chamber & stand
- Sand blasted baking floor
- Stainless steel construction with high-density insulation
- Colour multilanguage LCD display
- Reinforced double internal lighting
- Max temperature 270°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



| Model              | Capacity<br>Trays (60x40cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power (Deck)          | Price<br>Ex Gst |
|--------------------|-----------------------------|---------------------------|---------------------------|--------------|-----------------------|-----------------|
| COMP<br>S50E/1A/S  | 1                           | 435 x 735 x 220           | 890 x 1443 x 1735         | 245          | 415, 3N, 5.1kW, 7.5A  | \$26,600        |
| COMP<br>S100E/1A/S | 2                           | 950 x 735 x 220           | 1365 x 1443 x 1735        | 340          | 415V, 3N, 9kW, 13A    | \$33,800        |
| COMP<br>S120E/1A/S | 3                           | 1245 x 735 x 220          | 1660 x 1443 x 1735        | 384          | 415V, 3N, 12kW, 17A   | \$35,700        |
| COMP<br>S125E/1A/S | 6                           | 1245 x 1265 x 220         | 1660 x 1973 x 1735        | 566          | 415V, 3N, 17.3kW, 25A | \$42,500        |

## serieS Single Deck Oven on Prover

### Standard Features

- Complete with: fume capturing hood, single deck chamber & prover
- Sand blasted baking floor
- Stainless steel construction with high-density insulation
- Colour multilanguage LCD display
- Reinforced double internal lighting
- Max temperature 270°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



| Model              | Capacity<br>Trays (60x40cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power (Per Deck)<br>Power (Prover)            | Price<br>Ex Gst |
|--------------------|-----------------------------|---------------------------|---------------------------|--------------|-----------------------------------------------|-----------------|
| COMP<br>S50E/1A/L  | 1                           | 435 x 735 x 220           | 890 x 1443 x 1585         | 245          | 415, 3N, 5.1kW, 7.5A<br>240V, 1N, 1.5kW, 10A  | \$31,700        |
| COMP<br>S100E/1A/L | 4                           | 950 x 735 x 220           | 1365 x 1443 x 1585        | 340          | 415V, 3N, 9kW, 13A<br>240V, 1N, 1.5kW, 10A    | \$38,700        |
| COMP<br>S120E/1A/L | 6                           | 1245 x 735 x 220          | 1660 x 1443 x 1585        | 384          | 415V, 3N, 12kW, 17A<br>240V, 1N, 1.5kW, 10A   | \$40,800        |
| COMP<br>S125E/1A/L | 12                          | 1245 x 1265 x 220         | 1660 x 1973 x 1585        | 566          | 415V, 3N, 17.3kW, 25A<br>240V, 1N, 1.5kW, 10A | \$46,000        |

## serieS Double Deck Oven on Stand

### Standard Features

- Complete with: fume capturing hood, double deck chamber & stand
- Sand blasted baking floor
- Stainless steel construction with high-density insulation
- Colour multilanguage LCD display
- Reinforced double internal lighting
- Max temperature 270°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



| Model              | Capacity<br>Trays (60x40cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power (Per Deck)<br>Power (Prover) | Price<br>Ex Gst |
|--------------------|-----------------------------|---------------------------|---------------------------|--------------|------------------------------------|-----------------|
| COMP<br>S50E/2A/S  | 2                           | 435 x 735 x 220           | 890 x 1443 x 2020         | 355          | 415, 3N, 5.1kW, 7.5A               | \$46,600        |
| COMP<br>S100E/2A/S | 4                           | 950 x 735 x 220           | 1365 x 1443 x 2020        | 502          | 415V, 3N, 9kW, 13A                 | \$57,900        |
| COMP<br>S120E/2A/S | 6                           | 1245 x 735 x 220          | 1660 x 1443 x 2020        | 573          | 415V, 3N, 12kW, 17A                | \$61,300        |
| COMP<br>S125E/2A/S | 12                          | 1245 x 1265 x 220         | 1660 x 1973 x 2020        | 826          | 415V, 3N, 17.3kW, 25A              | \$71,500        |

## serieS Double Deck Oven on Prover

### Standard Features

- Complete with: fume capturing hood, double deck chamber & prover
- Sand blasted baking floor
- Stainless steel construction with high-density insulation
- Colour multilanguage LCD display
- Reinforced double internal lighting
- Max temperature 270°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



| Model              | Capacity<br>Trays (60x40cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power (Per Deck)<br>Power (Prover)            | Price<br>Ex Gst |
|--------------------|-----------------------------|---------------------------|---------------------------|--------------|-----------------------------------------------|-----------------|
| COMP<br>S50E/2A/L  | 2                           | 435 x 735 x 220           | 890 x 1443 x 2020         | 355          | 415, 3N, 5.1kW, 7.5A<br>240V, 1N, 1.5kW, 10A  | \$52,500        |
| COMP<br>S100E/2A/L | 4                           | 950 x 735 x 220           | 1365 x 1443 x 2020        | 502          | 415V, 3N, 9kW, 13A<br>240V, 1N, 1.5kW, 10A    | \$62,800        |
| COMP<br>S120E/2A/L | 6                           | 1245 x 735 x 220          | 1660 x 1443 x 2020        | 573          | 415V, 3N, 12kW, 17A<br>240V, 1N, 1.5kW, 10A   | \$66,400        |
| COMP<br>S125E/2A/L | 12                          | 1245 x 1265 x 220         | 1660 x 1973 x 2020        | 826          | 415V, 3N, 17.3kW, 25A<br>240V, 1N, 1.5kW, 10A | \$75,000        |

## serieS Triple Deck Oven on Stand

### Standard Features

- Complete with: fume capturing hood, triple deck chamber & Stand
- Sand blasted baking floor
- Stainless steel construction with high-density insulation
- Colour multilanguage LCD display
- Reinforced double internal lighting
- Max temperature 270°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



| Model              | Capacity<br>Trays (60x40cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power (Per Deck)<br>Power (Prover) | Price<br>Ex Gst |
|--------------------|-----------------------------|---------------------------|---------------------------|--------------|------------------------------------|-----------------|
| COMP<br>S50E/3A/S  | 3                           | 435 x 735 x 220           | 890 x 1443 x 2255         | 465          | 415, 3N, 5.1kW, 7.5A               | \$66,700        |
| COMP<br>S100E/3A/S | 6                           | 950 x 735 x 220           | 1365 x 1443 x 2255        | 655          | 415V, 3N, 9kW, 13A                 | \$81,900        |
| COMP<br>S120E/3A/S | 9                           | 1245 x 735 x 220          | 1660 x 1443 x 2255        | 753          | 415V, 3N, 12kW, 17A                | \$86,900        |
| COMP<br>S125E/3A/S | 18                          | 1245 x 1265 x 220         | 1660 x 1973 x 2255        | 1071         | 415V, 3N, 17.3kW, 25A              | \$100,400       |

## serieS Triple Deck Oven on Prover

### Standard Features

- Complete with: fume capturing hood, triple deck chamber & prover
- Sand blasted baking floor
- Stainless steel construction with high-density insulation
- Colour multilanguage LCD display
- Reinforced double internal lighting
- Max temperature 270°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



| Model              | Capacity<br>Trays (60x40cm) | Int. Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power (Per Deck)<br>Power (Prover)            | Price<br>Ex Gst |
|--------------------|-----------------------------|---------------------------|---------------------------|--------------|-----------------------------------------------|-----------------|
| COMP<br>S50E/3A/L  | 3                           | 435 x 735 x 220           | 890 x 1443 x 2255         | 465          | 415, 3N, 5.1kW, 7.5A<br>240V, 1N, 1.5kW, 10A  | \$73,000        |
| COMP<br>S100E/3A/L | 6                           | 950 x 735 x 220           | 1365 x 1443 x 2255        | 655          | 415V, 3N, 9kW, 13A<br>240V, 1N, 1.5kW, 10A    | \$86,300        |
| COMP<br>S120E/3A/L | 9                           | 1245 x 735 x 220          | 1660 x 1443 x 2255        | 753          | 415V, 3N, 12kW, 17A<br>240V, 1N, 1.5kW, 10A   | \$91,400        |
| COMP<br>S125E/3A/L | 18                          | 1245 x 1265 x 220         | 1660 x 1973 x 2255        | 1071         | 415V, 3N, 17.3kW, 25A<br>240V, 1N, 1.5kW, 10A | \$103,300       |

# serieS Optional Features & Accessories

|                                                                                   | Option            | Description                                                              | Price<br>Ex Gst |
|-----------------------------------------------------------------------------------|-------------------|--------------------------------------------------------------------------|-----------------|
|                                                                                   | <b>I C O N</b>    | Industrial type finishing (see below) Contact for pricing (02) 9707 2977 | \$POA           |
|  | 0E050070          | Kit with motor for vapour extraction (for hood)                          | \$2,700         |
|                                                                                   | 0E024070          | 1.2kW Steamer Attachment to suit S50E                                    | \$3,600         |
|                                                                                   | 0E024090          | 2.1kW Steamer Attachment to suit S100E                                   | \$4,400         |
|                                                                                   | 0E024080          | 3.2kW Steamer Attachment to suit S120//125E                              | \$5,300         |
|                                                                                   | Trayholder Slides | Trayholder Slides for support - pair                                     | \$250           |



The convection oven with the most efficient and gentle baking technology.



The new range of electric convection ovens, serieF Fanbake anticipates technological features that establish an end point in its category. The use of innovative materials and sophisticated electronic technologies have generated the intelligent device named ecoSmartBaking®Tech, managed through an intuitive TFT colour display. The ecoSmartBaking®Tech technology gathers several cutting edge functions such as Adaptive-Power®Technology, that allows to manage the power control according to the load inside the baking chamber, Power-Booster®Technology, for efficiently manage the pick times and EcoStandby®Technology for breaks. All models are equipped with double tempered glass door, interior in stainless steel & control panel finished without protrusions for easier cleaning.

F100-50 are versatile electric convection ovens that take 60x40 trays, they are equipped with stainless steel chamber, (F100 - double fan) and uses alternating ventilation system, 2 thermocouples which control 2 areas of the oven (F100 only), 100 programs with pre-heating function and can be automatically operated with steam injections included with the possibility to program up to 9 baking phases.

Bake&Pizza allows for users to bake bread or pastries using the FanBake and also offer Pizza using the iDeck. This can all be achieved within a space of less 1m<sup>2</sup> - it is really a small yet complete baking corner. These combinations can be assembled using the F50E convection ovens and manual or digital control iDeck range (single or double chamber).

## serieF Standard Features (F50-100E)

**35%**  
di consumo in meno  
less power consumption  
de consommation en moins  
weniger Verbrauch

**20%**  
più veloce • faster  
plus rapide • schneller

**eco SMARTBAKING  
TECH inside**

| SerieT Technology                                                                                                     | Description                                                            |
|-----------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------|
|  <b>Adaptive-Power®</b> Technology | Manages the electrical power determined by the load inside the chamber |
|  <b>Power-Booster®</b> Technology  | Extra power for peak periods                                           |
|  <b>Custom-Bake®</b> Technology    | Allows to program up to 9 phases within the same baking cycle          |
|  <b>Eco-Standby®</b> Technology    | Reduces consumption dramatically during quite periods                  |

# SerieF | with ecoSmartBaking®Tech

## F50-100E Electric Convection Oven

### Standard Features

- Convection oven
- Stainless steel construction with high-density Insulation
- Internal construction in stainless steel
- Colour multilanguage LCD display
- Max temperature 270°C
- 100 programs and timer
- Easy to clean double tempered glass door
- Electronic vapour ducting valve
- Steam injection by timer controller, program or manual



| Model | Capacity<br>(Tray 60x40cm) | Int. Dim. mm<br>W - D - H (Pitch) | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                   | Price<br>Ex Gst |
|-------|----------------------------|-----------------------------------|---------------------------|--------------|-------------------------|-----------------|
| F50E  | 5                          | 610 x 440 x 97                    | 850 X 1065 X 698          | 105          | 415V, 3N, 9.3kW, 13A    | \$20,700        |
| F100E | 10                         | 610 x 440 x 97                    | 1610 x 1479 x 1820        | 145          | 415V, 3N, 18.5kW, 25.8A | \$26,100        |

## SerieF | Accessories

### Fume Capturing Hood\*

\*Still requires ventilation



| Model    | Models to suit | Price<br>Ex Gst |
|----------|----------------|-----------------|
| F50-100K | All Models     | \$2,200         |

### Stand with Castors



| Model  | Height mm | Price<br>Ex Gst |
|--------|-----------|-----------------|
| F S14  | 140       | \$1,300         |
| F S50  | 500       | \$2,000         |
| F S80  | 800       | \$2,000         |
| F S100 | 1000      | \$2,000         |

### Prover on Castors

With Humidifier



| Model    | Models to suit                       | Price<br>Ex Gst |
|----------|--------------------------------------|-----------------|
| F L/60U  | 60cm Height - 3 x Trayholder Slides  | \$6,200         |
| F L/80U  | 80cm Height - 3 x Trayholder Slides  | \$6,500         |
| F L/100U | 100cm Height - 3 x Trayholder Slides | \$6,500         |

## Serie R - Electric Rotary Ovens



The ideal choice for high production is a serieR rotary oven by Moretti Forni. With both electric and gas feeding, the hot air flow inside the baking chamber together with the rotating trolley, guarantee a unrivalled baking uniformity.

The model R14E is equipped with the electronic temperature control, complete of some of Moretti Forni's exclusive functions: Adaptive-Power®Technology to manage the electrical power determined by the load inside. The result is a perfect baking with low consumptions.

Custom-Bake®Technology to program up to 9 phases within the same baking cycle.

The R14E includes; removable rotary trolley (14 or 18 tray), 2 fans with rotation reversal, Double thermocouple, motorised vapor extraction hood, auto switch-on timer, 100 programs that can be automatically operated, steam injection included. Equipped with exclusive control panel design with new colors graphic display.

## serieR Standard Features

**35%**

di consumo in meno  
less power consumption  
de consommation en moins  
weniger Verbrauch



**20%**

più veloce • faster  
plus rapide • schneller



**eco SMARTBAKING**  
TECH *inside*

| SerieT Technology                                                                                                     | Description                                                            |
|-----------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------|
|  <b>Adaptive-Power®</b> Technology | Manages the electrical power determined by the load inside the chamber |
|  <b>Custom-Bake®</b> Technology    | Allows to program up to 9 phases within the same baking cycle          |
|  <b>Eco-Standby®</b> Technology    | Reduces consumption dramatically during quite periods                  |

## SerieR | with ecoSmartBaking®Tech R14E Electric Rotory Oven

### Standard Features

- Stainless steel construction with high-density insulation
- Internal construction in stainless steel
- Electronic controls with LCD display
- Max temperature 270°C
- 100 programs, easy programs, auto diagnostics and timer
- Double tempered glass door
- Electronic vapour ducting valve
- Steam injection with timer
- Adaptive-Power®Technology and Custom-Bake®Technology



| Model   | Capacity<br>(Tray 60x40cm)           | Trolley Dim. mm<br>W - D - H | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                  | Price<br>Ex Gst |
|---------|--------------------------------------|------------------------------|---------------------------|--------------|------------------------|-----------------|
| R14E    | 14 or 18                             | 610 X 445 X 1603             | 1142 X 1761 X 2481        | 590          | 415V, 3N, 25.56kW, 36A | \$66,800        |
| Trolley | Trolley to Suit R14 - 14 or 18 Trays |                              |                           |              |                        | \$4,500         |



# Refrigeration

 coldline

## Counters Underbench

Smart - GN 1/1



## Counters Pizza Preparation

Pizza - EN 60x40



## Ingredient Display Case

1450mm Wide



2005mm Wide



2560mm Wide



## Cabinets

Smart



## Blast Chillers

MODI - Up



## Retarder Provers

Levtronic



Levtronic - Roll-In



## Vision Range

Blast Chillers



Retarder Provers



## Counters | Smart



### Smart Counters

- External back in co-laminated steel
- PVC handle
- Soundproofed engine compartment, right only
- Plug-In only version
- Temp Ranges: -2°C to +8°C only
- Body height: 710 mm
- Depth: 700 mm

## Underbench Counters | Smart - GN 1/1

The Smart refrigerated counters, thanks to reduced consumption and quality of preservation, are suitable for both small kitchens and large cooking centers. Temperature range -2°+8°C to store fresh and semi-processed foods. The Smart body is made of thick steel, making it sturdy and resistant. It is made to be reliable and to last.

The worktop is reinforced with a front and rear edge allowing for easier and more efficient cleaning. The splashback is sealed at the back in order to prevent accumulation of dirt.

The Smart counters, can be fitted with (on request);

- Top: without worktop, with top or top with splashback
- Drawers: GN 1/2 - 1/3 - 2/3
- Modular base: feet or wheels
- Opening: left or right hinge



### Robust worktop

Reinforced top with a rounded front and back edge, sealed at the back to avoid accumulation of dirt.



### Condensing unit

Removable on slides for inspection and cleaning.



### Slides and racks

Removable AISI 304 stainless steel racks and slides, without the need tools.



### Forced air refrigeration

Forced air refrigeration creates a perfect uniform temperature in each compartment and drawer.



### Reinforced drawers

Each compartment can be customised with GN 1/2 - 1/3 - 2/3, -2°C to +8°C refrigerated drawers.



### Replaceable gaskets

Triple chamber body with D7 compound, which grants 35% higher insulation efficiency than traditional models.



### Reinforced base

The modular reinforced base allows installation on castors, feet, a fixed or mobile plinth.



### Doors

Reversible self-closing doors with 105° stop. PVC handle.

## Smart Counters - 2 Door

### Standard Features

- Standard equipment: 2 x Plastic coated shelves (GN 1/1)
- Temp Range: -2°+8°C
- Internal construction in stainless steel
- Worktop (and splashback) in stainless steel
- Feet in stainless steel - adjustable 100-150mm
- Ventilated refrigeration - R290a Cooling Gas
- Tropicalised +43°C cooling with FSS (fast service system)
- Self closing door (reversible) with 105° dwell
- 60mm insulation - CFC/HCFC free
- Auto hot gas defrost - Auto Condensation Evaporation



| Model    | Worktop Type                                                                                             | Capacity (L) | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|----------|----------------------------------------------------------------------------------------------------------|--------------|---------------------------|--------------|----------------------|-----------------|
| TS13/1ME | Without Top<br>         | 280          | 1300 x 680 x 810          | 110          | 240V, 1N, 250W, 1.2A | \$6,500         |
| TP13/1ME | With Top<br>            | 280          | 1300 x 700 x 850          | 125          | 240V, 1N, 250W, 1.2A | \$7,000         |
| TA13/1ME | Top with Splashback<br> | 280          | 1300 x 700 x 950          | 130          | 240V, 1N, 250W, 1.2A | \$7,100         |

## Smart Counters - 3 Door

### Standard Features

- Standard equipment: 3 x Plastic coated shelves (GN 1/1)
- Temp Range: -2°+8°C
- Internal construction in stainless steel
- Worktop (and splashback) in stainless steel
- Feet in stainless steel - adjustable 100-150mm
- Ventilated refrigeration - R290a Cooling Gas
- Tropicalised +43°C cooling with FSS (fast service system)
- Self closing door (reversible) with 105° dwell
- 60mm insulation - CFC/HCFC free
- Auto hot gas defrost - Auto Condensation Evaporation



| Model    | Worktop Type                                                                                               | Capacity (L) | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|----------|------------------------------------------------------------------------------------------------------------|--------------|---------------------------|--------------|----------------------|-----------------|
| TS17/1ME | Without Top<br>         | 440          | 1780 x 680 x 810          | 135          | 240V, 1N, 250W, 1.2A | \$7,300         |
| TP17/1ME | With Top<br>            | 440          | 1780 x 700 x 850          | 150          | 240V, 1N, 250W, 1.2A | \$8,200         |
| TA17/1ME | Top with Splashback<br> | 440          | 1780 x 700 x 950          | 155          | 240V, 1N, 250W, 1.2A | \$8,300         |

## Pizza Preparation Counters | EN60x40

The Pizza counters have a depth of 80 cm, a capacity of 7 EN60x40 containers per compartment and operate at temperatures from -2°C to +8°C. You can rely to roll out your dough without the risk of sticking to its surface thanks to a large, strong and 30 mm thick granite worktop. Splashbacks on three sides (h 200 mm) allow you to place the refrigerated display cabinet with toppings above the worktop, allowing you to use the space below.

The Pizza counters, can be fitted with (on request);

- Top: Granite work top, with option of display cabinet
- Drawers: Ambient or refrigerated
- Opening: left or right hinge



### Reinforced base

The modular reinforced base allows installation on castors, feet, a fixed or mobile plinth.



### Condensing unit

Removable on slides for inspection and cleaning.



### Neutral drawer units

The addition of neutral drawers with 2, 4 or 7 drawers adds storage space while keeping the work space tidy.



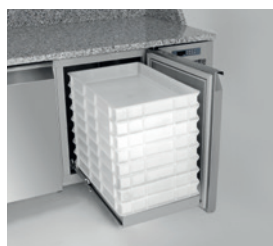
### Glass and lid

The food contained in the display case can be protected by the perimeter glass and a stainless steel cover (optional).



### Reinforced drawers

Each compartment can be customised with GN 1/2 - 1/3 - 2/3, -2°C to +8°C refrigerated drawers.



### EN60x40 removable frame

Extractable frame with telescopic slides for removing pizza containers EN60x40 (optional).



### Worktop in granite

Granite worktop 30 mm thick, with rear and sides raised to support glass display case.



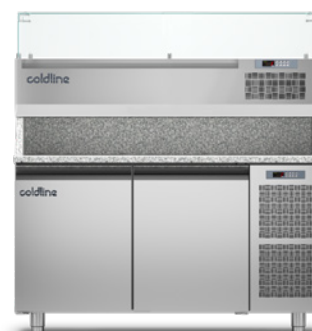
### Evaporation at zero cost

The water produced by thawing evaporates by exploiting the heat dissipated by the refrigeration system.

## Pizza Preparation Counters - 2 Door

### Standard Features

- Standard equipment: 2 x Plastic coated shelves EN60x40
- Temp Range: -2 +8°C
- Internal & External construction in stainless steel
- Worktop (and splashback) in 30mm granite
- Feet in stainless steel - adjustable 100-150mm
- Ventilated refrigeration - R290a Cooling Gas
- Tropicalised +43°C cooling with FSS (fast service system)
- Self closing door (reversible) with 105° dwell
- 60mm insulation - CFC/HCFC free
- Auto hot gas defrost - Auto Condensation Evaporation



| Model      | Worktop Type                                                                                             | Capacity (L) | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                                            | Price<br>Ex Gst |
|------------|----------------------------------------------------------------------------------------------------------|--------------|---------------------------|--------------|--------------------------------------------------|-----------------|
| TZ13/1M    | With Top<br>          | 389          | 1450 x 800 x 1040         | 220          | 240V, 1N, 250W, 1.2A                             | \$10,500        |
| TZ13/1M VP | With Display Case<br> | 389          | 1450 x 800 x 1525         | 285          | 240V, 1N, 250W, 1.2A<br>VP: 240V, 1N, 250W, 1.2A | \$14,300        |

## Pizza Preparation Counters - 3 Door

### Standard Features

- Standard equipment: 3 x Plastic coated shelves EN60x40
- Temp Range: -2 +8°C
- Internal & External construction in stainless steel
- Worktop (and splashback) in 30mm granite
- Feet in stainless steel - adjustable 100-150mm
- Ventilated refrigeration - R290a Cooling Gas
- Tropicalised +43°C cooling with FSS (fast service system)
- Self closing door (reversible) with 105° dwell
- 60mm insulation - CFC/HCFC free
- Auto hot gas defrost - Auto Condensation Evaporation



| Model      | Worktop Type                                                                                           | Capacity (L) | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                                            | Price<br>Ex Gst |
|------------|--------------------------------------------------------------------------------------------------------|--------------|---------------------------|--------------|--------------------------------------------------|-----------------|
| TZ17/1M    | With Top<br>          | 607          | 2005 x 800 x 1040         | 260          | 240V, 1N, 250W, 1.2A                             | \$12,600        |
| TZ17/1M VP | With Display Case<br> | 607          | 2005 x 800 x 1525         | 340          | 240V, 1N, 250W, 1.2A<br>VP: 240V, 1N, 250W, 1.2A | \$16,800        |

## Pizza Preparation Counters - 4 Door

### Standard Features

- Standard equipment: 4 x Plastic coated shelves EN60x40
- Temp Range: -2 +8°C
- Internal & External construction in stainless steel
- Worktop (and splashback) in 30mm granite
- Feet in stainless steel - adjustable 100-150mm
- Ventilated refrigeration - R290a Cooling Gas
- Tropicalised +43°C cooling with FSS (fast service system)
- Self closing door (reversible) with 105° dwell
- 60mm insulation - CFC/HCFC free
- Auto hot gas defrost - Auto Condensation Evaporation



| Model      | Worktop Type                                                                                             | Capacity (L) | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                                            | Price<br>Ex Gst |
|------------|----------------------------------------------------------------------------------------------------------|--------------|---------------------------|--------------|--------------------------------------------------|-----------------|
| TZ21/1M    | With Top<br>          | 825          | 2560 x 800 x 1040         | 300          | 240V, 1N, 250W, 1.2A                             | \$14,700        |
| TZ21/1M VP | With Display Case<br> | 825          | 2560 x 800 x 1525         | 390          | 240V, 1N, 250W, 1.2A<br>VP: 240V, 1N, 250W, 1.2A | \$19,400        |

## Pizza Preparation | Display Cases

The Pizza display cases meets all your needs and allows you to organise your workspace efficiently. Available in 7 lengths, 2 depths, with or without tempered glass, they are the ideal solution to store your carefully selected ingredients, from +2°C to +10°C.



### Design

Simple to operate control panel for easy temperature adjustment.



### Tempered glass

The high-strength tempered glass protects food by offering a comfortable work surface.



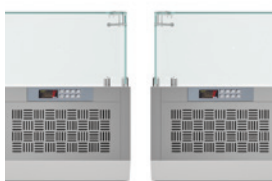
### Wall fixing kit

The display case can be fixed to the wall



### Feet fixing kit

The height-adjustable feet allow the display cabinet to be placed on refrigerated counters and worktops.



### Technical compartment

Engine, right or left side, plug-in or remote.



### Water drain

The water drain plug at the bottom allows for cleaning and drainage of water following defrosting and cleaning.



### Compartment inspection

The technical compartment can be inspected for maintenance and cleaning purposes.



### Cooling

The technical compartment ventilator takes the air in from the front and expels it from the rear or the side.

## Display Cases with Glass

### Standard Features

- **Pans, lids and adaptor bars not included**
- Temp Range: +2 +10°C
- Internal & External construction in stainless steel
- Sneeze guard in tempered glass
- Static refrigeration - R290a Cooling Gas
- Tropicalised +43°C cooling with FSS (fast service system)
- 30mm insulation - CFC/HCFC free
- Auto hot gas defrost - Auto Condensation Evaporation
- Technical compartment on the right side
- Water drain with plug for cleaning



| Model     | Pan Capacity            | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|-----------|-------------------------|---------------------------|--------------|----------------------|-----------------|
| VP14/6NL  | 2 x GN1/2<br>3 x GN1/3  | 1450 x 380 x 485          | 60           | 240V, 1N, 250W, 1.2A | \$3,900         |
| VP20/9NL  | 1 x GN1/2<br>7 x GN1/3  | 2005 x 380 x 485          | 80           | 240V, 1N, 250W, 1.2A | \$4,300         |
| VP25/13NL | 1 x GN1/2<br>10 x GN1/3 | 2560 x 380 x 485          | 90           | 240V, 1N, 250W, 1.2A | \$4,800         |

## Cabinets | Smart



### Smart Cabinets

- A range of 24 models
- PVC handle
- PVC evaporator cap

## Upright Cabinets | Smart

All SMART refrigerators are equipped with R290 natural gas which guarantees a higher efficiency compared to traditional refrigerant gases. The class A models ensure an energy saving of up to 80% compared to similar devices in lower classes which gives you an immediate economic advantage and reduces the impact on the environment.

The Smart cabinets are available in;

- 600, 700, 1200 and 1400Lt capacities
- -2°+8° and -18°-22° temperature ranges
- remote versions (on request)
- half doors (on request)



**Modular base**  
Allows installation on wheels, feet, fixed or mobile plinth.



**75 mm insulation thickness**  
CFC/HCFC FREE insulation for improved thermal efficiency.



**Door locks and stops**  
Reversible door with lock and self-closes below 105° and stays open above 105°.



**Replaceable gaskets**  
Triple chamber body with D7 compound, which grants 35% higher insulation efficiency than traditional models.



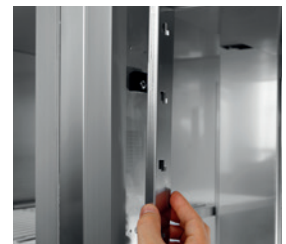
**Pedal opening system**  
The system allows hands-free access to the interior and facilitates the insertion of trays and heavy containers. (Optional)



**Evaporation at zero cost**  
defrosting evaporates by exploiting the heat dissipated by the refrigeration system.



**Intelligent ventilation**  
Fans stop automatically when the door is opened to avoid hot air intake and to reduce energy consumption.



**Racks and slides**  
Removable stainless steel racks and slides, without the need for tools.

## Smart Cabinets - Single Door

### Standard Features

- *Standard equipment: 3 x Plastic coated shelves (GN 2/1)*
- Internal construction in stainless steel
- Evaporator fan cover and handle in food safe PVC
- Feet in stainless steel - adjustable 100-150mm
- Ventilated refrigeration - R290a (-2°+8°C) and R452a (-15 -22°C) Cooling Gas
- Tropicalised +43°C cooling with FSS (fast service system)
- Self closing door (reversible) with 105° dwell
- 75mm insulation - CFC/HCFC free
- Evaporator in anti-corrosion coating
- Auto hot gas defrost - Auto Condensation Evaporation



| Model   | Temperature Range | Capacity (L) | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|---------|-------------------|--------------|---------------------------|--------------|----------------------|-----------------|
| A70/1NE | -2°+8°C           | 700          | 740 x 815 x 2085          | 125          | 240V, 1N, 220W, 1A   | \$5,800         |
| A70/1BE | -15 -22°C         | 700          | 740 x 815 x 2085          | 135          | 240V, 1N, 810W, 3.7A | \$7,200         |

## Smart Cabinets - Double Door

### Standard Features

- *Standard equipment: 6 x Plastic coated shelves (GN 2/1)*
- Internal construction in stainless steel
- Evaporator fan cover and handle in food safe PVC
- Feet in stainless steel - adjustable 100-150mm
- Ventilated refrigeration - R290a (-2°+8°C) and R452a (-15 -22°C) Cooling Gas
- Tropicalised +43°C cooling with FSS (fast service system)
- Self closing door (reversible) with 105° dwell
- 75mm insulation - CFC/HCFC free
- Evaporator in anti-corrosion coating
- Auto hot gas defrost - Auto Condensation Evaporation



| Model    | Temperature Range | Capacity (L) | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|----------|-------------------|--------------|---------------------------|--------------|----------------------|-----------------|
| A140/2NE | -2°+8°C           | 1400         | 1480 x 815 x 2085         | 190          | 240V, 1N, 260W, 1.2A | \$8,300         |
| A140/2BE | -15 -22°C         | 1400         | 1480 x 815 x 2085         | 200          | 240V, 1N, 1kW, 4.6A  | \$11,100        |

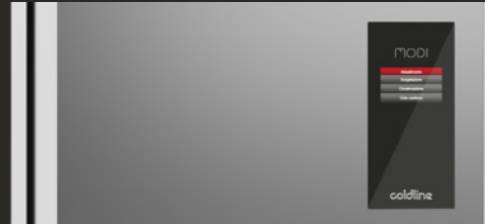
## Blast Chillers | MODI Up & Active

The days of blast chillers being limited to chilling food are over. The modern catering company requires a greater range of tools. So MODI was developed.

A single device which allow you to carry out numerous functions, and which operates 24 hours a day, not only saving you space, but also money and eliminating the need to purchase additional appliances.

Blast Chillers are available in many versions;

- 700 or 800mm depths
- GN 1/1 or EN6040 capacities
- 3 Tray (GN 2/3) up to 20 Tray
- Air or water cooled
- plug in or remote units
- Up (-40°+10°C) or Active (-40°+65°C) models



MODI dynamically manages the intensity of the cold and the heat by constantly modulating temperature, ventilation and the cycle time. A technology that preserves the characteristics of food and extends their shelf life.

Protected by robust tempered glass, the MODI touch screen 4.3" makes it simple to use. With one touch you can access available programs, or create one of your own in the personal menu.

**MODI  
UP  
-40°+10°C**

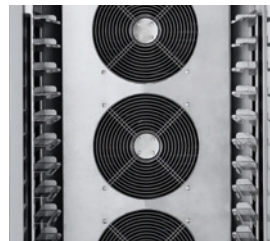
**Functions:**  
Blast Freezing  
Blast Chilling  
Manual Storage



**Modular base**  
Allows installation on wheels, feet, fixed or mobile base.



**Electronic expansion valve**  
Regulates the quantity of the refrigerant fluid injected, improving performance by 25% and reducing consumption.



**Air flow circulation conveyor**  
The innovative air circulation system envelops the food while reducing the time of the cooling cycle.



**Replaceable gaskets**  
Triple chamber body with D7 compound, which grants 35% higher insulation efficiency than traditional models.



**Easy maintenance**  
The quick release front panel allows the quick condenser cleaning, ensuring constant performance.



**Ventilation panel opening**  
The evaporator is easy to inspect. Its quick release system makes cleaning and maintenance easy.



**Slides and racks**  
Racks with positioning holes allow easy repositioning of the slides for EN60x40 and GN1/1 (excluded models L 710 mm).



**Core probe**  
Ergonomic design that can be easily dismantled and replaced thanks to a simple connector. Multipoint or heated optional.

## MODI "UP" Blast Chillers - 5 Tray

### Standard Features

- Intuitive 4.3" Touch display with COSMO wireless monitoring
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas, Ventilated refrigeration
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Anti-corrosion evaporator with S/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 22kg  
(+90) > (-18)°C | 17kg



**-40°+10°C**

| Model | Standard Equipment       | Capacity        | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                 | Price<br>Ex Gst |
|-------|--------------------------|-----------------|---------------------------|--------------|-----------------------|-----------------|
| W5U   | 5 x Pair GN/EN<br>Slides | 5 x GN/EN Trays | 780 x 800 x 853           | 115          | 240V, 1N, 1.1kW, 5.2A | \$11,800        |

## MODI "UP" Blast Chillers - 10 Tray

### Standard Features

- Intuitive 4.3" Touch display with COSMO wireless monitoring
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas, Ventilated refrigeration
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 50kg  
(+90) > (-18)°C | 40kg



**-40°+10°C**

| Model | Standard Equipment        | Capacity         | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                 | Price<br>Ex Gst |
|-------|---------------------------|------------------|---------------------------|--------------|-----------------------|-----------------|
| W10U  | 10 x Pair GN/EN<br>Slides | 10 x GN/EN Trays | 780 x 800 x 1563          | 190          | 415V, 3N, 4.2kW, 7.5A | \$21,100        |

## MODI "UP" Blast Chillers - 14 Tray

### Standard Features

- Intuitive 4.3" Touch display with COSMO wireless monitoring
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas, Ventilated refrigeration
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 70kg  
(+90) > (-18)°C | 56kg



**-40°+10°C**

| Model | Standard Equipment        | Capacity         | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                 | Price<br>Ex Gst |
|-------|---------------------------|------------------|---------------------------|--------------|-----------------------|-----------------|
| W14U  | 14 x Pair GN/EN<br>Slides | 14 x GN/EN Trays | 780 x 800 x 1778          | 200          | 415V, 3N, 4.2kW, 7.5A | \$24,200        |

## Retarder Provers | Levtronic

Proving is a delicate process which determines the quality and fragrance of the finished product: the variables involved are time, temperature and humidity, which change with the changing of the seasons.

The new generation of LEVTRONIC counters, cabinets and Roll-In models create a microclimate ideal for maturing any dough, regardless of the weather conditions. You can customise a program based on the type of yeast and flour, and water characteristics to achieve extraordinary results every time.

Levtronic are available in;

- Cabinet and Roll-in
- 6 size capacities (4 cabinets and 2 Roll-in)
- Solid or glass doors
- plug in or remote units
- standard (-6 °C/+40 °C) or freezer (-20 °C/+40 °C) versions



Protected by robust tempered glass, the LEVTRONIC touch screen 4.3" makes it simple to use. With one touch you can access available programs, or create one of your own in the personal menu.

### Relax with Levtronic's Automatic 5 Phase Cycle



# 0

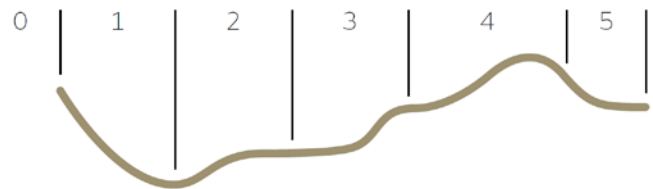
#### Temperature

Temperature of the finished dough, forming the cooked gluten.

# 1

#### Stopping

The dough is rapidly cooled and the fermentation of the yeasts is inhibited.



# 2

#### Holding

The temperature is kept below 3°C. The yeast remains inactive until reactivated.

# 3

#### Reactivation

The temperature gradually increases. The yeast is slowly reactivated.

# 4

#### Proving

The temperature and humidity increase to the set levels. The dough fermentation is now complete.

# 5

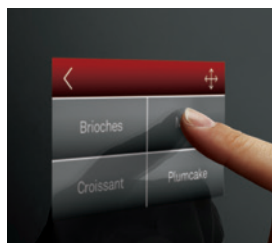
#### Storage

The proved dough is kept at a controlled temperature and humidity until cooked.



#### Homogeneous leavening

The air flow envelops the prover enwrapping the products homogeneously throughout the cabinet



#### Touch screen panel

4.3" touch screen display equipped with a USB socket to save HACCP data.



#### Lighting

LED lighting, which does not affect the temperature in the chamber.



#### Water filter

The water purification filter is included. The cartridge is replaceable in order to maintain high performance standards.



#### Replaceable gaskets

Triple chamber body with D7 compound, which grants 35% higher insulation efficiency than traditional models.



#### Door locks and door stops

Reversible self-closing doors with 105° stop, equipped with key lock.



#### Slides and racks

Racks with positioning holes allow easy repositioning of the slides.



#### Key lock

Key lock on the front of the cabinet or on the handle in the Roll-In models. (ROLL-IN models only)

## Levtronic Cabinets - 700Lt

### Standard Features

- Intuitive 4.3" Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data
- Exterior/interior finishing and door handle in stainless steel
- 75 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit
- Forced air refrigeration with R452a cooling gas
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Adjustable Humidity (45-95%) and Ventilation (25 - 100%)



| Model   | Temperature Range | Standard Equipment  | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                 | Price<br>Ex Gst |
|---------|-------------------|---------------------|---------------------------|--------------|-----------------------|-----------------|
| A70/1FH | -6°+40°C          | 20 x Pair EN Slides | 740 x 815 x 2085          | 165          | 240V, 1N, 1.4kW, 6.2A | \$15,500        |

## Levtronic Roll-In - EN60x80 Trolley

### Standard Features

- Intuitive 4.3" Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data
- Exterior/interior finishing and door handle in stainless steel
- 75 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit
- Forced air refrigeration with R452a cooling gas
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Adjustable Humidity (45-95%) and Ventilation (25 - 100%)



| Model    | Temperature Range | Standard Equipment | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                 | Price<br>Ex Gst |
|----------|-------------------|--------------------|---------------------------|--------------|-----------------------|-----------------|
| J120/1FH | -6°+40°C          | -                  | 810 x 1015 x 2115         | 180          | 240V, 1N, 1.4kW, 6.2A | \$24,900        |

## Levtronic Retarder Provers | Accessories

|                                                                                   | Code         | Option                                         | Price Ex Gst |
|-----------------------------------------------------------------------------------|--------------|------------------------------------------------|--------------|
|  | O541000020   | Foot pedal kit                                 | \$310        |
|  | M643000020   | Purity C Quell ST 50 filter cartridge          | \$510        |
|  | O222400600   | Plastic coated shelf EN60x40                   | \$100        |
|  | O12124024001 | Pair of type L slides 398 mm for EN60x40 shelf | \$100        |
|                                                                                   | O12127552001 | Pair of type L slides 755 mm for EN60x80 shelf | \$110        |
|  | O660906040   | Trolley 20T EN60x80, 648x810x1490              | \$4,800      |
|  | -            | RAL customisable colouring                     | \$POA        |

## Vision Range | Blast Chillers

VISION blast chillers - freedom from -40° to +85°C with steam. The VISION blast chiller replaces several devices by integrating multiple functions in a small space: blast chilling, blast freezing, thawing, proving, chocolate, desiccation, holding, Yoghurt, Pasteurisation, slow steam cooking, sanitisation with 100°C steam.



Blast chill and freeze without a probe: Devote™ takes care of it  
Devote™ - Dynamic Evolution Temperature - is the innovative system developed by Coldline that autonomously recognises the weight, size and initial temperature of the food.

Devote™ automatically modulates temperature and ventilation on blast chilling and blast freezing cycles in the shortest time possible without using a core probe.

Limiting the use of the core probe allows you to speed up the blast chilling and freezing processes, thus avoiding bacterial contamination between different foods.

**VISION  
F**  
**-40°+65°C**

**Functions:**  
Blast Freezing - Blast Chilling  
Manual Storage - Thawing  
Holding - Desiccation - Proving  
Chocolate crystallisation  
Yoghurt

**MODI  
NUVO™**  
**-40°+85°C**

**Functions  
(in addition to VISION F):**  
Pasteurisation  
Low Temp Steam Cooking  
Steam Sanitation

## VISION blast chillers - Features

|                                                                                                                                                  |                                                                                                                                                                       |                                                                                                                                                  |                                                                                                                                                             |
|--------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  <p><b>BLAST CHILLING</b><br/>VISION F   NUVO™</p>            | <p>Quickly cools raw or freshly cooked food to a core temperature of +3°C, stops bacterial growth, increases fridge life by 70% while maintaining quality intact.</p> |  <p><b>BLAST FREEZING</b><br/>VISION F   NUVO™</p>            | <p>Quickly freezes food to a core temperature of -18°C, favouring the micro-crystallisation of liquids. Fibres, flavour and structure remain unchanged.</p> |
|  <p><b>MANUAL CYCLE</b><br/>VISION F   NUVO™</p>              | <p>VISION works at the temperature you want: -40°C +65°C (VISION F), or -40°C +85°C (VISION NUVO™) with Ventilation control.</p>                                      |  <p><b>THAWING</b><br/>VISION F   NUVO™</p>                   | <p>Thaw frozen food safely with VISION. Careful management of temperature and humidity prevents the bacterial growth.</p>                                   |
|  <p><b>PROVING AND RETARDER</b><br/>VISION F   NUVO™</p>      | <p>Dough is perfectly proved immediately or at a scheduled time; increasing humidity allows you to maintain the ideal hydration for the regular proving of yeast.</p> |  <p><b>CHOCOLATE CRYSTALLISATION</b><br/>VISION F   NUVO™</p> | <p>Pralines, chocolates and chocolate bars crystallise in a few minutes, remaining shiny and crispy thanks to the ideal temperature and humidity.</p>       |
|  <p><b>HOLDING</b><br/>VISION F   NUVO™</p>                   | <p>Allows you to gently thaw frozen ice cream and frozen desserts and bring them back to serving temperature.</p>                                                     |  <p><b>DESICCATION</b><br/>VISION F   NUVO™</p>               | <p>Dehydrates fruit, vegetables, mushrooms and legumes, which making them available all year round</p>                                                      |
|  <p><b>YOGHURT</b><br/>VISION F   NUVO™</p>                   | <p>It allows you to make creamy natural yoghurt using only good-quality milk.</p>                                                                                     |  <p><b>PASTEURISATION</b><br/>VISION NUVO™</p>                | <p>Removes pathogenic micro-organisms and most of the vegetative organisms present in food and extends the shelf life.</p>                                  |
|  <p><b>LOW TEMPERATURE STEAM COOKING</b><br/>VISION NUVO™</p> | <p>Gently cooks food at a controlled temperature while adding moisture. Low temperature and steam allow for optimal cooking and results.</p>                          |  <p><b>STEAM SANITISATION</b><br/>VISION NUVO™</p>            | <p>Combines detergent and hot steam action avoiding formation of mold and removing unpleasant odors.</p>                                                    |

## Vision F Blast Chiller - 5 Tray

### Standard Features

- Intuitive 7" Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data and updating software
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Ventilated refrigeration
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 22kg  
(+90) > (-18)°C | 17kg



**-40°+65°C**

| Model | Standard Equipment       | Capacity        | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power               | Price<br>Ex Gst |
|-------|--------------------------|-----------------|---------------------------|--------------|---------------------|-----------------|
| W5F   | 5 x Pair GN/EN<br>Slides | 5 x GN/EN Trays | 780 x 859 x 853           | 120          | 240V, 1N, 1.5kW, 7A | \$26,200        |

## Vision F Blast Chiller - 10 Tray

### Standard Features

- Intuitive 7" Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data and updating software
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Ventilated refrigeration
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 50kg  
(+90) > (-18)°C | 40kg



**-40°+65°C**

| Model | Standard Equipment        | Capacity         | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|-------|---------------------------|------------------|---------------------------|--------------|----------------------|-----------------|
| W10F  | 10 x Pair GN/EN<br>Slides | 10 x GN/EN Trays | 780 x 859 x 1563          | 195          | 415V, 3N, 5.7kW, 10A | \$36,800        |

## Vision F Blast Chiller - 14 Tray

### Standard Features

- Intuitive 7" Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data and updating software
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Ventilated refrigeration
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield:
  - (+90) > (+3)°C | 70kg
  - (+90) > (-18)°C | 56kg



**-40°+65°C**

| Model | Standard Equipment        | Capacity         | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|-------|---------------------------|------------------|---------------------------|--------------|----------------------|-----------------|
| W14F  | 14 x Pair GN/EN<br>Slides | 14 x GN/EN Trays | 780 x 859 x 1778          | 205          | 415V, 3N, 5.7kW, 10A | \$41,300        |

## Vision NUVO™ Blast Chiller - 5 Tray

### Standard Features

- Intuitive 7" Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data and updating software
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Ventilated refrigeration
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 22kg  
(+90) > (-18)°C | 17kg



**-40°+85°C**

| Model | Standard Equipment       | Capacity        | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power               | Price<br>Ex Gst |
|-------|--------------------------|-----------------|---------------------------|--------------|---------------------|-----------------|
| W5H   | 5 x Pair GN/EN<br>Slides | 5 x GN/EN Trays | 780 x 859 x 853           | 120          | 240V, 1N, 1.5kW, 7A | \$28,400        |

## Vision NUVO™ Blast Chiller - 10 Tray

### Standard Features

- Intuitive 7" Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data and updating software
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Ventilated refrigeration
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield: (+90) > (+3)°C | 50kg  
(+90) > (-18)°C | 40kg



**-40°+85°C**

| Model | Standard Equipment        | Capacity         | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|-------|---------------------------|------------------|---------------------------|--------------|----------------------|-----------------|
| W10H  | 10 x Pair GN/EN<br>Slides | 10 x GN/EN Trays | 780 x 859 x 1563          | 195          | 415V, 3N, 5.7kW, 10A | \$39,900        |

## Vision NUVO™ Blast Chiller - 14 Tray

### Standard Features

- Intuitive 7" Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data and updating software
- Exterior/interior finishing and door handle in stainless steel
- R452a cooling gas
- 60 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit - access from the front
- Ventilated refrigeration
- Anti-corrosion evaporator with s/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Yield:
  - (+90) > (+3)°C | 70kg
  - (+90) > (-18)°C | 56kg



| Model | Standard Equipment        | Capacity         | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|-------|---------------------------|------------------|---------------------------|--------------|----------------------|-----------------|
| W14H  | 14 x Pair GN/EN<br>Slides | 14 x GN/EN Trays | 780 x 859 x 1778          | 205          | 415V, 3N, 5.7kW, 10A | \$44,700        |

## VISION Blast Chillers | Accessories

|                                                                                     | Code         | Option                                       | Price Ex Gst |
|-------------------------------------------------------------------------------------|--------------|----------------------------------------------|--------------|
|    | M643000020   | Purity C Quell ST 50 filter cartridge        | \$510        |
|    | M021055020   | Lowered foot h 55/70 mm (each)               | \$70         |
|    | O44400002001 | 4 Swivel and brake castors, h 128 mm         | \$190        |
|    | O221325530   | Plastic coated shelf GN1/1                   | \$100        |
|                                                                                     | O222400600   | Plastic coated shelf EN60x40                 | \$90         |
|    | O12124022001 | Pair of type L slides 398 mm for GN-EN shelf | \$110        |
|    | O12124024001 | Pair of type L slides 398 mm for EN shelf    | \$100        |
|   | -            | Core probe with 3 reading points             | \$1,400      |
|  | -            | Heated core probe with 1 reading point       | \$1,400      |
|  | O330100010   | Sanitizing detergent                         | \$70         |
|  | -            | RAL customisable colouring                   | \$POA        |

## Vision Range | Retarder Provers

Check every parameter that determines the quality of proving: time, temperature, ventilation and humidity to obtain extraordinary yeasts regardless of the season and weather conditions. Cabinets, Roll-In and retarder prover counters are available with temperature range  $-30^{\circ}+40^{\circ}\text{C}$  and  $-6^{\circ}+40^{\circ}\text{C}$ .



### Functions to prove dough

**Retarder prover** Allows you to program the dough proving at a given time. Ventilation intensity, humidity percentage, temperature and duration can be set for 5 working phases: stopping, holding, reactivation, proving, storage.

**Manual proving** The dough rises for the time defined by the user at the desired temperature, humidity and ventilation. At the end of the program, VISION retards the development of the yeasts, keeping the dough ready for baking or blast freezing.

**Continuous cycle** VISION proves the dough uninterrupted at a controlled temperature, humidity and ventilation intensity.

## Additional features

### Storage

Creates the ideal storage conditions to preserve foods with specific characteristics and needs. By changing the ventilation intensity, refrigeration can be semi-static or ventilated. Temperature range  $-30^{\circ}+15^{\circ}\text{C}$  and  $-5^{\circ}+15^{\circ}\text{C}$ .

### Thawing

Bring previously frozen foods back to the desired temperature. Variable-phase temperature management helps avoid bacterial build-up and ensures food safety.

### Chocolate crystallisation

Creates the ideal micro-climate to preserve pralines, chocolates, chocolate bars and multi-layered chocolates. The reduced percentage of humidity and the uniform temperature help lower crystallisation times and prevents the efflorescence of cocoa butter, keeping the chocolate shiny and crispy.

### Ice cream

Keeps ice cream in tubs or carapine, semifreddi, ice cream biscuits, cakes and cold pastry products at low temperatures (low-temperature models only).

## VISION retarder prover - Controls



### Time

Select the duration of the proving phase



### Temperature

Choose the right temperature for the maturation of the dough



### Humidity

Set the humidifier between 45% and 95% to determine the humidity percentage



### Ventilation

Set the optimum ventilation intensity between 25% and 100%

## Vision Retarder Prover - EN60x40

### Standard Features

- Intuitive 7" Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data and updating software
- Exterior/interior finishing and door handle in stainless steel
- 75 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit
- Forced air refrigeration with R452a cooling gas
- Anti-corrosion evaporator with S/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Adjustable Humidity (40-95%) and Ventilation (25 - 100%)



| Model   | Temperature Range | Standard Equipment          | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                 | Price<br>Ex Gst |
|---------|-------------------|-----------------------------|---------------------------|--------------|-----------------------|-----------------|
| AF30/1M | -6°+40°C          | 20 x Pair EN60x40<br>Slides | 810 x 796 x 2215          | 190          | 240V, 1N, 1.1kW, 4.7A | \$25,800        |

## Vision Retarder Prover - EN60x80

### Standard Features

- Intuitive 7" Touch display with COSMO wireless monitoring
- USB port for downloading HACCP data and updating software
- Exterior/interior finishing and door handle in stainless steel
- 75 mm thick insulation - CFC/HCFC free
- Self-closing door - reversible with 105° dwell
- Magnetic door gasket - easy to replace
- Tropicalized +43°C cooling unit
- Forced air refrigeration with R452a cooling gas
- Anti-corrosion evaporator with S/steel removable cover
- FSS - Fast Service System - replaceable refrigeration system
- Automatic hot gas defrost with auto condensation evaporation
- Adjustable Humidity (40-95%) and Ventilation (25 - 100%)



| Model   | Temperature Range | Standard Equipment          | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                 | Price<br>Ex Gst |
|---------|-------------------|-----------------------------|---------------------------|--------------|-----------------------|-----------------|
| AF60/1M | -6°+40°C          | 20 x Pair EN60x80<br>Slides | 810 x 1096 x 2215         | 220          | 240V, 1N, 1.1kW, 4.7A | \$29,800        |

## VISION Retarder Prover | Accessories

|                                                                                   | Code         | Option                                     | Price Ex Gst |
|-----------------------------------------------------------------------------------|--------------|--------------------------------------------|--------------|
|  | M643000020   | Purity C Quell ST 50 filter cartridge      | \$5,100      |
|  | O44400002001 | 4 Swivel and brake castors, h 128 mm       | \$900        |
|  | O222400600   | Plastic coated shelf EN60x40               | \$100        |
|  | O12124024001 | Pair of type L slides 398 mm for EN60x40   | \$100        |
|                                                                                   | O12127552001 | Pair of type L slides – 755 mm for EN60x80 | \$110        |
|  | -            | RAL customisable colouring                 | \$POA        |

# Gelato Machinery & Displays

**STAF59**  
the friendly ice cream company

**ROBO**  
cream

**INNOVA**  
LE MACCHINE PER IL GELATO

**frigomeccanica**

## MASTERGEL

Vertical batch freezers



## SMARTGEL

Horizontal batch freezers



## SMARTMIX

Horizontal 3-in1

Batch freezer - Pasteuriser - Cream Cooker



## INNOVA

Batch freezer - Combined - Pasteuriser



## Gelato Displays



## MASTERGEL | Vertical Batch Freezers

MASTERGEL are a range of Digital vertical batch freezers with automatic extraction with electronic control of the correct consistency of the gelato / ice cream. The algorithm developed for the agitator torque control in Newton per meter allows to obtain gelato / ice cream and sorbets, with different structures and to control the operation of the compressor.

### Benchtop - 2L Tank

#### Standard Features

- Built-in inverter to preserve transmission and energy usage
- Digital controls with variable speed agitator
- Density controlled programmability - Air cooled
- Magnetic safety device, it stops working when lid is opened
- Double lid to add ingredients while the machine in working
- Vertical tank to check state of mixture and for easy extraction
- Parts in contact with mixture in S/steel or non-toxic material
- Agitator easily removed for cleaning
- Adjustable shelf for container while extracting
- Removeable magnetic chute for extraction - for easy cleaning



| Model    | Gelato/Cycle<br>Min-Max kg | Gelato L/hr | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power               | Price<br>Ex Gst |
|----------|----------------------------|-------------|---------------------------|--------------|---------------------|-----------------|
| VT152P A | 1.15 - 2.3                 | 15          | 435 x 695 x 597           | 58           | 230V, 1N, 1.5kW, 6A | \$20,500        |

### Free-Standing - 7L Tank

#### Standard Features

- Built-in inverter to preserve transmission and energy usage
- Digital controls with variable speed agitator
- Density controlled programmability - Air cooled
- Magnetic safety device, it stops working when lid is opened
- Double lid to add ingredients while the machine in working
- Vertical tank to check state of mixture and for easy extraction
- Parts in contact with mixture in S/steel or non-toxic material
- Agitator easily removed for cleaning
- Adjustable shelf for container while extracting
- Removeable magnetic chute for extraction - for easy cleaning



| Model   | Gelato/Cycle<br>Min-Max kg | Gelato L/hr | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|---------|----------------------------|-------------|---------------------------|--------------|----------------------|-----------------|
| V607P W | 2.3 - 8                    | 60          | 600 x 835 x 1335          | 207          | 400V, 3N, 4.4kW, 11A | \$43,500        |

## SMARTGEL | Horizontal Batch Freezers

SMARTGEL are a range of Digital horizontal batch freezers with automatic extraction and electronic control for a proper gelato consistency. The algorithm developed for the agitator torque control in Newton per meter allows to obtain gelato and sorbets with different structures and to control the operation of the compressor.

### Benchtop - 3.5L Tank

#### Standard Features

- Built-in inverter to preserve transmission and energy usage
- Digital controls with variable speed agitator
- Density controlled programmability - Air cooled
- Self Adjusting scrappers
- Wide and extendable hopper for fast mix filling
- Horizontal tank for traditional extraction
- Parts in contact with mixture in S/steel or non-toxic material
- Agitator with double seal, easily removed for cleaning
- Adjustable shelf for container while extracting
- Removeable magnetic chute for extraction - for easy cleaning



| Model    | Gelato/Cycle<br>Min-Max kg | Gelato L/hr | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                 | Price<br>Ex Gst |
|----------|----------------------------|-------------|---------------------------|--------------|-----------------------|-----------------|
| HT203P A | 1.15 - 3.7                 | 20          | 515 x 898 x 795           | 100          | 230V, 1N, 2.1kW, 9.2A | \$24,900        |

### Free-Standing - 7L Tank

#### Standard Features

- Built-in inverter to preserve transmission and energy usage
- Digital controls with variable speed agitator
- Density controlled programmability - Air cooled
- Self Adjusting scrappers
- Wide and extendable hopper for fast mix filling
- Horizontal tank for traditional extraction
- Parts in contact with mixture in S/steel or non-toxic material
- Agitator with double seal, easily removed for cleaning
- Adjustable shelf for container while extracting
- Removeable magnetic chute for extraction - for easy cleaning



| Model     | Gelato/Cycle<br>Min-Max kg | Gelato L/hr | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                  | Price<br>Ex Gst |
|-----------|----------------------------|-------------|---------------------------|--------------|------------------------|-----------------|
| H607P W   | 2.3 - 8                    | 60          | 606 x 885 x 1465          | 345          | 400V, 3N, 6.9kW, 17.3A | \$63,300        |
| H10014P W | 3.5 - 16                   | 100         | 606 x 885 x 1465          | 405          | 400V, 3N, 8kW, 20A     | \$86,400        |

## SMARTMIX | Horizontal 3-in-1

SMARTMIX are a range of Electronic 3-in-1 machines (Batch freezer - Pasteuriser - Cream Cooker + More) equipped with Automatic extraction and Density controlled programmability. The ergonomic design allows for easy use, with controls located on the front of each machine. The Controls include two separate pannels, each with a 2.5" digital screen with up to 50 programs, variable agitator speed, density control and hot gas defrost.

### Benchtop - 3.5L Tank

#### Standard Features

- Separate Heating and Freezing tanks - working independently
- Built-in inverter to preserve transmission and energy usage
- Digital controls with variable speed agitator
- Density controlled programmability - Air cooled (Water cooled on request)
- Self Adjusting scrappers
- Wide and extendable hopper for fast mix filling
- Horizontal tank for traditional extraction
- Parts in contact with mixture in S/steel or non-toxic material
- Agitator with double seal, easily removed for cleaning
- Adjustable shelf for container while extracting
- Removeable magnetic chute for extraction - for easy cleaning



| Model    | Gelato/Cycle<br>Min-Max L | Gelato L/hr | Cream/Base<br>L/Cycle | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                  | Price<br>Ex Gst |
|----------|---------------------------|-------------|-----------------------|---------------------------|--------------|------------------------|-----------------|
| RHT203 A | 1.15 - 3.7                | 20          | 4                     | 560 x 898 x 735           | 107          | 230V, 1N, 3.7kW, 16.1A | \$31,600        |

### Free-Standing - 7L Tank

#### Standard Features

- Separate Heating and Freezing tanks - working independently
- Built-in inverter to preserve transmission and energy usage
- Digital controls with variable speed agitator
- Density controlled programmability - Air cooled (Water cooled on request)
- Self Adjusting scrappers
- Wide and extendable hopper for fast mix filling
- Horizontal tank for traditional extraction
- Parts in contact with mixture in S/steel or non-toxic material
- Agitator with double seal, easily removed for cleaning
- Adjustable shelf for container while extracting
- Removeable magnetic chute for extraction - for easy cleaning



| Model    | Gelato/Cycle<br>Min-Max L | Gelato L/hr | Cream/Base<br>L/Cycle | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                  | Price<br>Ex Gst |
|----------|---------------------------|-------------|-----------------------|---------------------------|--------------|------------------------|-----------------|
| RH607 W  | 2.3 - 8                   | 60          | 15                    | 606 x 885 x 1465          | 345          | 400V, 3N, 6.9kW, 17.3A | \$84,900        |
| RH8011 W | 3.5 - 16                  | 100         | 15                    | 606 x 885 x 1465          | 405          | 400V, 3N, 8kW, 20A     | \$94,900        |

# MOVI | Horizontal Batch Freezers

## Benchtop - 8L Tank

### Standard Features

- Built-in inverter to preserve transmission and energy usage
- Digital controls with precise programs
- Cooling System controlled by density - Air Cooled or Water cooled
- Self Adjusting scrapers
- Wide and ergonomic hopper feeder for fast mix filling
- Horizontal tank for extraction - very little wastage
- Parts in contact with mixture in s/steel or non-toxic material
- Agitator with double seal, easily removed for cleaning



| Model            | Gelato/Cycle<br>Min-Max kg | Gelato L/hr | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|------------------|----------------------------|-------------|---------------------------|--------------|----------------------|-----------------|
| MOVI SMART<br>30 | 2-6                        | 55          | 580 x 920 x 830           | 205          | 400V, 3N, 5kW, 12.5A | \$54,600        |

## Freestanding - 12L & 17L Tank

### Standard Features

- Built-in inverter to preserve transmission and energy usage
- Digital controls with precise programs
- Cooling System controlled by density - Water Cooled
- Self Adjusting scrapers
- Wide and ergonomic hopper feeder for fast mix filling
- Horizontal tank for extraction - very little wastage
- Parts in contact with mixture in s/steel or non-toxic material
- Agitator with double seal, easily removed for cleaning



| Model    | Gelato/Cycle<br>Min-Max kg | Gelato L/hr | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                   | Price<br>Ex Gst |
|----------|----------------------------|-------------|---------------------------|--------------|-------------------------|-----------------|
| MOVI 60  | 4 - 9                      | 95          | 610 x 850 x 1430          | 265          | 400V, 3N, 7kW, 17.5A    | \$81,300        |
| MOVI 100 | 6 - 13                     | 130         | 610 x 850 x 1430          | 290          | 400V, 3N, 7.5kW, 18.75A | \$99,200        |

## MOVISwitch | Combine Machines

### Freestanding - 8L & 12L Tank

#### Standard Features

- Built-in inverter to preserve transmission and energy usage
- Digital controls with precise programs for each tank
- Cooling System controlled by density - Water cooled
- Self Adjusting scrapers
- Wide and ergonomic hopper feeder for fast mix filling
- Vertical tank for pasteurising (10L)
- Horizontal tank for churning - very little wastage
- Parts in contact with mixture in s/steel or non-toxic material



| Model            | Gelato/Cycle<br>Min-Max L | Gelato L/hr | Pasturising<br>L/Cycle | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|------------------|---------------------------|-------------|------------------------|---------------------------|--------------|----------------------|-----------------|
| MOVISWITCH<br>30 | 2-6                       | 65          | 10                     | 610 x 850 x 1640          | 270          | 400V, 3N, 7kW, 17.5A | \$83,000        |
| MOVISWITCH<br>60 | 4-9                       | 95          | 10                     | 610 x 850 x 1640          | 310          | 400V, 3N, 10kW, 25A  | \$98,400        |

## FLU | Pasteuriser

### Pasteuriser - 60L & 110L Tank

#### Standard Features

- Built-in inverter to preserve transmission and energy usage
- Digital controls with fast programming
- Water-Cooled
- Lid easily removable for easy cleaning
- Internal shower head for convenient cleaning
- Parts in contact with mixture in s/steel or non-toxic material
- Agitator easily removed for cleaning



| Model   | Liters/Cycle<br>Min-Max | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                 | Price<br>Ex Gst |
|---------|-------------------------|---------------------------|--------------|-----------------------|-----------------|
| FLU 70  | 30-60                   | 420 x 930 x 1140          | 185          | 400V, 3N, 6kW, 15A    | \$59,600        |
| FLU 120 | 60-110                  | 750 x 1050 x 1140         | 250          | 400V, 3N, 13kW, 32.5A | \$76,700        |

# MIRABELLA "H" | Scoop Gelato Displays

Mirabella H are a line of gelato storage solutions without an expensive pricetag. With a temperature range of -5°/-20°C, it is the perfect temperature for storage of gelato and ice cream.

MondialFramec have an extensive range of gelato and cake displays, with various styles, designs and sizes to suit each application. From the traditional "Pozzetti" gelato cabinets to vertical cake displays, if you have any interest in alternate models, please give us a call.

## Gelato Display - Square Glass

### Standard Features

- High visibility display
- Digital controls with adjustable temperature (-5°/-20°C)
- Electronic thermostat with Automatic defrost
- Low emissivity curved viewing glass with internal lighting
- Under storage with self closing door
- Built on 4 x full swivel castors (with lock)
- Double stack pans in display case (120mm high)
- **Pans NOT included**



| Model            | Capacity Pans       | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|------------------|---------------------|---------------------------|--------------|----------------------|-----------------|
| MIRABELLA<br>H6G | 12 x 2.5L<br>6 x 5L | 1187 x 677 x 1190         | 117          | 240V, 1N, 530W, 2.3A | \$12,100        |
| MIRABELLA<br>H7G | 14 x 2.5L<br>7 x 5L | 1337 x 677 x 1190         | 124          | 240V, 1N, 610W, 2.6A | \$12,500        |
| MIRABELLA<br>H9G | 18 x 2.5L<br>9 x 5L | 1652 x 677 x 1190         | 136          | 240V, 1N, 740W, 3.1A | \$13,800        |

# Frigomeccanica | Professional Gelato Showcases

The range of Frigomeccanica Ice Cream Display Cases includes professional ventilated Premium, Magnum, Artika, Visual, Elettra, Prima, Fusion & Twin display cases, which is suitable for professional and top quality ice cream shops, ducted to the pastry cases of the same series and illuminated with high brightness LEDs.

The collection, all Made in Italy, also includes ALBA and Alba Squared, the professional ventilated ice-cream display case which fit in smaller spaces but with the quality of the larger display cases.

Stiltek is another brand under the Frigomeccanica Group umbrella that offers drop-in and raw showcases that can be designed to suit solutions for gelato & pastry shops, bakeries, bars, supermarkets and delicatessens.

## Ventilated Showcase - Twin

### Standard Features

- High visibility display with electrically heated tempered coated glass
- Sliding perspex doors on operator side
- LED lighting system on the ceiling, energy-saving and durability
- Cooling system with hermetic compressor
- Electronic check panel with digital thermometer and thermostat
- Reverse Cycle defrosting
- Colour: White (Standard - RAL colours on request)
- **Pans NOT included**



| Model     | Capacity Pans | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                   | Price<br>Ex Gst |
|-----------|---------------|---------------------------|--------------|-------------------------|-----------------|
| TWIN 12 L | 12 x 5L       | 1190x1128x1200            | 320          | 240V, 1N, 2.21kW, 8.8A  | \$32,800        |
| TWIN 16 L | 16 x 5L       | 1540x1128x1200            | 380          | 240V, 1N, 2.99kW, 12.5A | \$38,900        |
| TWIN 18 L | 18 x 5L       | 1690x1128x1200            | 410          | 240V, 1N, 3.1kW, 12.8A  | \$42,100        |
| TWIN 20 L | 20 x 5L       | 1890x1128x1200            | 440          | 240V, 1N, 3.1kW, 12.8A  | \$44,500        |
| TWIN 24 L | 24 x 5L       | 2190x1128x1200            | 510          | 240V, 1N, 4.51kW, 18.8A | \$47,600        |

## Ventilated Showcase - Pozzetti

### Standard Features

- Traditional "Pozzetti" Display with Raw Finish
- Small size, low energy consumption, large storage space
- 70mm thick insulated walls
- Cooling system with hermetic compressor
- Ventilator-cooling (Glycol version also available on Request)
- Reserve or Storage for tubs beneath tub in use
- Remote motor & Drop-in versions also available
- **Tubs NOT included**



| Model           | Capacity Tubs | Ext. Dim. mm<br>W - D - H | Weight<br>KG | Power                | Price<br>Ex Gst |
|-----------------|---------------|---------------------------|--------------|----------------------|-----------------|
| POZZETTI V6+6   | 6+6           | 1500x865x950              | 160          | 240V, 1N, 365W, 1.6A | \$29,300        |
| POZZETTI V8+8   | 8+8           | 1750x865x950              | 190          | 240V, 1N, 485W, 2.1A | \$38,400        |
| POZZETTI V10+10 | 10+10         | 2000x865x950              | 220          | 240V, 1N, 485W, 2.1A | \$42,900        |
| POZZETTI V12+12 | 12+12         | 2500x865x950              | 250          | 240V, 1N, 560W, 2.4A | \$44,900        |

# Pizza Tools & Accessories



## Pizza Tool Sets



## Aluminium Pizza Peels



## Stainless Steel Pizza Peels



## Oven Brushes & Accessories



## Pizza Peel Racks



## Tools & Accessories



## Tools & Accessories



## Pizza Tool Sets | Square, Round & Brush

### 3 Piece Tool Set - Stainless Steel

#### Standard Features

- Square and Round peel blades in Stainless Steel
- Black Aluminium handles
- Round Peel with black sliding grip
- Brush complete with brass bristles on wooden support
- Rotating brush head with stainless steel scraper
- Suitable for both residential and commercial use

| Model | Tool   | Blade/Head Size<br>W - D mm | Handle<br>Length mm | Weight<br>KG | Price<br>Ex Gst |
|-------|--------|-----------------------------|---------------------|--------------|-----------------|
| DTS3  | Square | 300 x 320                   | 1200                | 1            | \$210           |
|       | Round  | 230                         | 1200                | 0.75         |                 |
|       | Brush  | 60 x 190                    | 1200                | 0.65         |                 |



### 3 Piece Tool Set - Hard Anodised Aluminium

#### Standard Features

- Square and Round peel blades in Hard Anodised Aluminium
- Black Aluminium handles
- Square Peel with perforations - releases excessive flour
- Round Peel with black sliding grip
- Brush complete with brass bristles on wooden support
- Rotating brush head with stainless steel scraper
- Suitable for both residential and commercial use

| Model | Tool   | Blade/Head Size<br>W - D mm | Handle<br>Length mm | Weight<br>KG | Price<br>Ex Gst |
|-------|--------|-----------------------------|---------------------|--------------|-----------------|
| HTS3  | Square | 300 x 320                   | 1200                | 0.75         | \$260           |
|       | Round  | 230                         | 1200                | 0.68         |                 |
|       | Brush  | 60 x 190                    | 1200                | 0.65         |                 |



## Aluminium Peels | Square & Round

### Round Pizza Peel

#### Standard Features

- Made from light Aluminium
- Anodised coating for smooth surface
- Handle in Black Aluminium - with black sliding grips
- Suitable for both residential and commercial use

| Model    | Blade/Head Size<br>W - D mm | Handle Length<br>mm | Weight<br>KG | Price<br>Ex Gst |
|----------|-----------------------------|---------------------|--------------|-----------------|
| HR23/120 | 230                         | 1200                | 0.68         | \$95            |



## Square Perforated Pizza Peel

### Standard Features

- Made from light Aluminium
- Hard Anodised Blade with perforations - releases excessive flour
- Handle in Black Aluminium
- Suitable for both residential and commercial use

| Model     | Blade/Head Size<br>W - D mm | Handle Length<br>mm | Weight<br>KG | Price<br>Ex Gst |
|-----------|-----------------------------|---------------------|--------------|-----------------|
| HSF30/120 | 300 x 320                   | 1200                | 0.75         | \$135           |
| HSF36/120 | 360 x 380                   | 1200                | 0.80         | \$165           |



## Stainless Steel Peels | Square & Round

### Round Pizza Peel

#### Standard Features

- Made from Stainless Steel
- Strong and sturdy structure
- Handle in Black Aluminium - with black sliding grips
- Suitable for both residential and commercial use

| Model    | Blade/Head Size<br>W - D mm | Handle Length<br>mm | Weight<br>KG | Price<br>Ex Gst |
|----------|-----------------------------|---------------------|--------------|-----------------|
| DR23/120 | 230                         | 1200                | 0.75         | \$85            |
| DR23/150 | 230                         | 1500                | 0.80         | \$90            |



### Square Pizza Peel

#### Standard Features

- Made from Stainless Steel
- Strong and sturdy structure
- Handle in Black Aluminium
- Suitable for both residential and commercial use

| Model    | Blade/Head Size<br>W - D mm | Handle Length<br>mm | Weight<br>KG | Price<br>Ex Gst |
|----------|-----------------------------|---------------------|--------------|-----------------|
| DS30/120 | 300 x 320                   | 1200                | 1            | \$85            |



## Brass Bristle Brushes | Rectangular & Round

### Rectangular Brass Bristle Brush

#### Standard Features

- Rotating wooden support with Brass bristles
- Stainless scraper on reverse
- Handle in Black Aluminium
- Suitable for both residential and commercial use

| Model      | Head Size<br>W - D mm | Handle Length<br>mm | Weight<br>KG | Price<br>Ex Gst |
|------------|-----------------------|---------------------|--------------|-----------------|
| DB1650/120 | 190 x 60              | 1200                | 0.65         | \$65            |
| DB1650/150 | 190 x 60              | 1500                | 0.67         | \$75            |



### Replacement Brush Heads

| Model    | To suit | Head Size<br>W - D mm | Price<br>Ex Gst |
|----------|---------|-----------------------|-----------------|
| DBHR1650 | DB1650  | 200 x 60              | \$40            |



### Domestic Free Standing Peel Rack

#### Standard Features

- Powder Coated Steel Construction
- Free Standing - No walls required!
- Holds 3 Tools
- Tools not included

| Model | Tools Held | Price<br>Ex Gst |
|-------|------------|-----------------|
| 3TS   | 3 x Tools  | \$130           |



## Other Tools & Accessories | Woodstands

### Commercial Woodstand / Fire Dog

#### Standard Features

- Made in mild steel
- Shape allows oxygenation of wood for optimum burning

| Model | Dimensions<br>W - D - H mm | Weight<br>KG | Price<br>Ex Gst |
|-------|----------------------------|--------------|-----------------|
| AC-AL | 280 x 490 x 240            | 4.90         | \$150           |



## Domestic Woodstand / Fire Dog

### Standard Features

- Made in mild steel
- Shape allows oxygenation of wood for optimum burning

| Model   | Dimensions<br>W - D - H mm | Weight<br>KG | Price<br>Ex Gst |
|---------|----------------------------|--------------|-----------------|
| ACH-AL1 | 280 x 160 x 90             | 0.65         | \$55            |



## Tools & Accessories | Other Utensils

### Aluminium Pizza Screens

#### Standard Features

- Very lightweight
- Mesh allows for direct heating, cooking faster
- Perfect for achieving stone baked results in conveyor ovens
- Minimal cleaning and maintenance
- No oiling or seasoning required

| Model | Size Ø<br>mm - inches | Weight<br>KG | Price<br>Ex Gst |
|-------|-----------------------|--------------|-----------------|
| DF20  | 200 - 8               | 0.08         | \$8             |
| DF24  | 230 - 9               | 0.11         | \$9             |
| DF26  | 255 - 10              | 0.12         | \$10            |
| DF30  | 300 - 12              | 0.15         | \$11            |
| DF33  | 330 - 13              | 0.18         | \$12            |
| DF36  | 355 - 14              | 0.20         | \$14            |
| DF38  | 380 - 15              | 0.24         | \$16            |



### Pizza Cutter

#### Standard Features

- Stainless Steel cutting blade with red plastic handle

| Model     | Cutting Wheel Ø mm | Weight<br>KG | Price<br>Ex Gst |
|-----------|--------------------|--------------|-----------------|
| JCPC-10PR | 100                | 0.20         | \$16            |
| JCPC-12PR | 120                | 0.25         | \$20            |



### Infrared Laser Thermometer

#### Standard Features

- Simple point and shoot operation for instant temperature reading
- Perfect for reading surface temperature for woodfired ovens

| Model | Dimensions<br>W - D - H mm | Temp Range | Weight<br>KG | Price<br>Ex Gst |
|-------|----------------------------|------------|--------------|-----------------|
| E-600 | 125 x 160 x 50             | -60 > +580 | 0.50         | \$90            |



## Other Tools & Accessories | Dough/Pasta Trays

### Dough Ball & Confectionary Trays

#### Standard Features

- High density polyethylene solid container
- Stackable - air tight so no moisture is lost
- Perfect for food storage

| Model  | Dimensions<br>W - D - H mm | Capacity<br>(250gr Balls) | Weight<br>KG | Price<br>Ex Gst |
|--------|----------------------------|---------------------------|--------------|-----------------|
| VAS007 | 400 x 600 x 70             | 12                        | 1.30         | \$37            |
| VAS010 | 400 x 600 x 100            | 12                        | 1.50         | \$41            |



### Dough Ball & Confectionary Tray Lids

#### Standard Features

- High density polyethylene solid container lid
- Perfect for food storage

| Model   | Dimensions<br>W - D - H mm | To Suit Models  | Weight<br>KG | Price<br>Ex Gst |
|---------|----------------------------|-----------------|--------------|-----------------|
| COP6040 | 400 x 600 x 20             | VAS007 & VAS010 | 0.90         | \$32            |



### Tray Drolley

#### Standard Features

- High density polyethylene drolley to suit 600 x 400 trays
- 4 x full swivel castors for easy moving

| Model  | Dimensions<br>W - D - H mm | Load Capacity<br>Kg | Weight<br>KG | Price<br>Ex Gst |
|--------|----------------------------|---------------------|--------------|-----------------|
| CA6040 | 420 x 620 x 165            | 250                 | 3.70         | \$210           |



## Euroquip Trading Terms & Conditions

### 1. GENERAL

- 1.1 These terms and conditions apply to all contracts for the supply of goods and service by Euroquip to the Customer.
- 1.2 Euroquip is prepared to supply goods and service only upon these Trading Terms and Conditions.
- 1.3 All orders placed by the customer holding credit accounts and non-credit account holders shall be subject to these Trading Terms and Conditions.
- 1.4 Any amendment of these Trading Terms and Conditions by the Customer shall have no effect unless agreed to in writing by Euroquip.
- 1.5 Euroquip may amend these Trading Terms and Conditions at any time; any amendments will apply following notification to the Customer.
- 1.6 These Trading Terms and Conditions replace any previous Trading Terms and Conditions.

### 2. PRICING & QUOTATIONS

- 2.1 All prices listed in this catalogue are full retail prices only.
- 2.2 All prices are subject to change without notice.
- 2.3 All prices listed do not include GST.
- 2.4 Prices do not include freight.
- 2.5 All prices included in any quotation apply only to that quotation and do not apply to any other quotations.
- 2.6 All goods will be invoiced with prices in effect at the requested date of delivery.
- 2.7 All quotations are valid for a period of 30 days from the date of issue.

### 3. ORDERING & TERMS OF PAYMENT

- 3.1 Euroquip requires all orders to be placed by written official purchase order.
- 3.2 Purchase orders must be made out to Euroquip and clearly state the following;
  - a) product/s required, this will also need to include product code
  - b) quantity required
  - c) any special conditions
  - d) required delivery date, means of delivery and if crane or tailgate is required
- 3.3 Purchase orders placed by the Customer will not be binding until Euroquip has forwarded back to the Customer an order confirmation.
- 3.4 Discrepancies to the order should be immediately addressed and notified to Euroquip within 3 hours of receiving the order confirmation. Should the Customer not notify Euroquip of any discrepancies then the order will be processed according to the conditions of the order confirmation. Failure in notifying Euroquip of any discrepancies to the order confirmation will void the right to claim credit or alter conditions for the items ordered at a later date.
- 3.5 Orders will be processed as soon as possible. Euroquip does not guarantee delivery times and cannot make any assurance that quoted delivery times can be met.
- 3.6 Customers holding credit accounts will have their purchase order processed under their credit account, this is subject to their credit account still being open and within their credit terms 30 days from invoice date.
- 3.7 Customers not holding a credit account with Euroquip will be required to pay in full for the goods on a cash before delivery basis.

### 4. UNPAID ACCOUNTS

- 4.1 In any event that the Customer has not met their terms of payment under their credit account and payment for any invoice has not been received within 30 days from invoice date, Euroquip reserves the right to;
  - a) Immediately cease any extension of credit
  - b) Refuse to dispatch any goods the Customer has on order
  - c) Refuse to hold any goods the Customer has on order
  - d) Refuse to accept further orders
  - e) Charge the Customer applicable interest on overdue amounts, said interest is to be charged daily on the balance outstanding, accrued from the last date of payment of each account.
  - f) Charge the Customer all administrative, legal and other costs incurred by Euroquip in relation to recovering any outstanding amounts owed by the Customer
- 4.2 Should payment for goods supplied to the Customer not be received by the due date specified by Euroquip, then the Customer must return the goods to Euroquip upon Euroquip's demand. Should the customer not adhere to this demand within 48 hours of receiving this demand, then Euroquip shall be entitled to enter the Customer's and/or the end user's premises at any time to recover the goods. The Customer shall be liable for all costs incurred by Euroquip associated with this exercise of its rights, which shall be repayable, by the Customer to Euroquip immediately upon demand.

### 5. DELIVERY

- 5.1 Euroquip offers delivery free into store (FIS) Customer (dealer) store Sydney. Delivery will be to ground floor, kerbside, dock or goods receiving area. Crane or tailgate for unloading is excluded, if required, will only be from truck to ground level. This will be an extra charge borne by the Customer in which case the Customer will be invoiced for this.
- 5.2 Should crane or tailgate be required, the Customer will need to specify this on the purchase order.
- 5.3 For deliveries outside Sydney and in other states all transport will be at Customer's cost in which case the customer will be invoiced for all transport costs, or, free on board (FOB) your transport company.
- 5.4 Euroquip may, at the request of Customer, agree to site-deliver direct to the end user. This will be at the cost of the Customer or end user in which case the Customer will be invoiced for all transport costs. Where Euroquip agrees to site-deliver direct to end user, the delivery will be to ground floor level, kerbside, dock or goods receiving area of the delivery address supplied. Crane or tailgate for unloading is excluded, should this be required, will only be from truck to ground level and will be at the Customer or end user's cost in which case the Customer will be invoiced for this.
- 5.5 Euroquip reserves the right not to agree to site-deliver direct to the end user and deliver only to the Customer (dealer) store for any reason as it sees fit.
- 5.6 It is not the responsibility of Euroquip to unload the product. The Customer must provide labour and equipment to unload and position the goods on site at their own expense.
- 5.7 The purchase price of goods or delivery fees does not include the following;
  - a) unpacking, placement or positioning of equipment
  - b) removal of rubbish and/or packing and/or crates
  - c) connection to services
- 5.8 Insurance for goods in transit is not included in the purchase price. If the Customer requires insurance the Customer must arrange this direct with their insurance agent or transport company at the Customer's own cost.
- 5.9 Delivery times cannot be guaranteed.
- 5.10 If the Customer fails to take delivery of goods for whatever reason, additional charges applicable to that of transport company fees will be charged to the Customer for each failed delivery.
- 5.11 The Customer must inspect the goods immediately after their delivery or collection. If the goods are found to be damaged, supplied short, undelivered, defective or do not conform, the Customer must give written notification to Euroquip within 24 hours of the delivery or collection date. Failure to provide notification within 24 hours will void any further claims.
- 5.12 If the Customer makes any claim for goods in pursuance of clause 6.11, then a resolution shall be negotiated between Euroquip and the Customer.

### 6. RETURNED GOODS

- 6.1 No goods will be accepted for return by Euroquip unless a written request is made by the Customer. This request may be accepted or refused by Euroquip in its sole discretion and right.
  - 6.2 A 25% restocking fee applies to authorised returned goods.
  - 6.3 Upon acceptance by Euroquip for the return of goods, Euroquip will provide the Customer a return authorisation number. No goods will be accepted for return unless this authorisation number has been issued.
  - 6.4 In the case that goods have been accepted for return by Euroquip then the goods must be returned in their original state and condition that they were delivered or collected with the return authorisation number clearly marked. If goods are not left in their original state in which they were delivered, then the Customer shall have deemed to accept the goods and shall be liable for payment of purchase of the goods.
  - 6.5 All portable goods must be returned to Euroquip at the Customer's own cost. Any goods returned to Euroquip shall be at the Customer's own risk as to loss or damage. .
  - 6.6 Non-portable goods must be left in the state in which they were delivered until such time that the goods have been inspected by Euroquip or its authorised agent after written notification by the Customer. If goods are not left in their original state in which they were delivered, then the Customer shall have deemed to accept the goods and shall be liable for payment of purchase of the goods.
  - 6.7 Claims for incorrectly sent goods must be left in their original state, notified to Euroquip in writing and will be credited in full.
- Special orders and/or custom made orders will not be accepted for return

### 7. WARRANTY

- 7.1 Euroquip warrants new Euroquip products to the original purchaser against defective material or workmanship for 12 months from the invoice date.
- 7.2 The Goods must have originated from Euroquip and easily identified as a Euroquip product.
- 7.3 The Customer must complete Warranty Card when supplied with goods and return the Warranty Card to Euroquip within 7 days of purchase. Failure to do so may void warranty.
- 7.4 Euroquip will during it's normal business hours 9am-4pm Monday – Friday (excluding Public Holidays) through its branch or service agents, repair or replace at its discretion, including service and labour, all parts found to be defective and subject to warranty.
- 7.5 Warranty repairs may be available outside the normal business hours of Euroquip but will be not be treated as warranty and subject to call-out fees and hourly charges and penalty rates where applicable.
- 7.6 To become eligible for this warranty the Customer must give notice to Euroquip immediately upon awareness of any alleged defect and before the expiration of the 12 months warranty period by completing Warranty Request Form containing; Customer Name, Address, Contact Numbers, Make, Model, Serial Number and machine fault.
- 7.7 This warranty does not extend to any damage to the Goods or failure of the Goods resulting from an installation that was undertaken outside the direct control of Euroquip or of its authorised service/installation.
- 7.8 Euroquip will not be responsible for any costs involved in gaining access to Goods for the purposes of repairs, checks or modifications. Any expense associated with obtaining reasonable access to the Goods including any modification of cabinetry, relocation of furniture, modifications to building structure(s) such as the removal of doors and glass panels etc., is the responsibility of the Purchaser.
- 7.9 The liability of Euroquip under this warranty is limited to repair or replacement of defective goods or components. All other costs including, delivery and installation shall be borne by the Customer or end-user.
- 7.10 Goods or components which fail as a result of incorrect or misuse, abuse, inappropriate operation, incorrect power supply will void warranty and not be replaced or repaired under warranty.
- 7.11 All portable goods claimed under this warranty must be returned to Euroquip at the Customer's own cost. Any goods returned to Euroquip shall be at the Customer's own risk as to loss or damage.
- 7.12 Items not covered under Warranty include: glass elements, glass covers, glass doors, light bulbs, refractory material, ceramic fibre panels, quartz tubes, and all other parts subject to normal wear in the equipment and its accessories.
- 7.13 This warranty does not extend to any fault or damage resulting from alteration, power surges, carelessness, neglect or misuse by the Customer or user.
- 7.14 This warranty does not extend to damages incurred during handling, transport, or due to repairs or handling carried out by anyone other than an authorised personnel.
- 7.12 For non-portable goods on-site warranty service will be provided where the site is not in excess of 100km from the nearest authorised service agent. Suitable access to the product for inspection

and service must be provided. Failure to provide suitable access will void warranty claims and any cost for repair or labour shall be borne by the Customer or end user.

7.13 The cost of any travel for repair and labour outside metropolitan areas will be at the cost of the Customer or end user and must be paid for prior to the commencement of repair.

7.14 Any warranty claims for repairs or replacement of defective goods or materials must be authorised by a director of Euroquip prior to action any being taken. Euroquip reserves the right to reject a claim for warranty if it is not completely satisfied with the circumstances under which the fault or defect occurred.

7.15 This warranty does not extend to cover; loss of profits, damage to other equipment, damage to fixtures & fittings, damage to buildings.

7.16 This warranty does not extend to cover; damage of failure of goods as a consequence of not removing packaging and transport materials before use.

7.17 This warranty does not extend to cover; problems arising from blocked drains.

7.18 Items not covered under Warranty include: glass elements, glass covers, glass doors, light bulbs, refractory material, ceramic fibre panels, quartz tubes, plastic components, door seals, wire shelves, fluorescent tubes, gaskets or components which have been damaged by exposure due to spillage and all other parts subject to normal wear in the equipment and its accessories including but not limited to filters, oil, fuses, lamps, batteries, handles, locks, hinges.

7.19 This warranty does not extend to any fault or damage resulting from alteration, power surges, carelessness, neglect or misuse by the Customer or user.

7.20 This warranty does not extend to; damages incurred during handling, transport, goods which have not been installed in accordance with the manufacturer's specifications or due to repairs, modification or handling carried out by anyone other than an authorised personnel.

7.21 This warranty does not extend to; Compressor failure due to insufficient regular maintenance (of the type specified by the relevant manufacturer) of components including but not limited to condensers, filters etc.

7.22 Insufficient and/or irregular cleaning of the condenser (monthly & more frequently if required). Failure to provide adequate ventilation for Goods as specified by the manufacturer. Fair wear and tear of the Goods.

7.23 Goods not performing correctly as a result of Goods being used in an environment whereby the ambient temperature and relative humidity are outside the operating parameters specified for those particular Goods.

## 8. ADVANCED AND HELD ORDERS

8.1 Euroquip cannot guarantee to hold stock of advanced orders for longer than two weeks from the purchase order date. Should the Customer choose to delay delivery for whatever reason, the Customer must notify Euroquip in writing.

8.2 Euroquip reserves the right to reallocate stock to other orders as it sees fit should delivery be delayed further than two weeks and will notify the Customer of stock reallocation.

8.3 Orders that have been placed in advance, Euroquip will attempt if possible to meet the Customer's requested delivery date, however, cannot guarantee the requested delivery date.

8.4 For special orders or custom made orders, payment is required at the time of order placement. Upon order placement Euroquip will advise order estimated time of delivery.

8.5 For special orders or custom made orders, payment is required at the time of order placement, after which cannot be cancelled.

## 9. CANCELLATIONS

9.1 Any cancelled orders must be notified to Euroquip in writing.

9.2 For orders cancelled after the goods have been dispatched will incur a 25% restocking fee.

9.3 For orders cancelled the Customer must pay for the return freight to our store.

9.4 Special orders and/or custom made orders will not be accepted for return. For special orders or custom made orders, payment is required at the time of order placement, after which orders cannot be cancelled or refunded.

## 10. TITLE & RISK

10.1 The Customer shall assume all risks and responsibility in all goods supplied by Euroquip upon their collection by or delivery to the Customer.

10.2 The Customer acknowledges that Euroquip shall retain legal ownership of all goods supplied and that ownership of the goods will not pass on to the Customer until the Customer, as fiduciary holder of the goods, makes payment in full of all moneys owing to Euroquip.

10.3 The Customer irrevocably grants to Euroquip, its agents and servants an unrestricted right and licence to enter, without notice, premises occupied by the Customer to identify and remove any goods that are the property of Euroquip.

Euroquip has the right to sell or dispose of any goods removed from the Customer's premises in respect of Clause 9.3

## 11. DEFAULT

11.1 In the event of default by the Customer under these Trading Terms and Conditions:

a) Euroquip shall become immediately due and payable of all moneys owing

b) In addition to any other rights it may have, Euroquip may, without notice:

i) suspend or cancel any credit account provided to the Customer;

ii) suspend or cancel any orders placed by the Customer; or

iii) exercise any rights

11.2 The Customer shall be in default of these Trading Terms and Conditions if:

a) the Customer fails to comply with any of these Trading Terms and Conditions

iv) the Customer, being a natural person or persons, commits any act of bankruptcy or, being a corporation, passes a resolution for winding up or enters into any arrangement with creditors or a receiver and/or manager and/or administrator is appointed to any property or assets of the Customer

11.3 Clause 11.2 (a) shall apply:

a) irrespective of the date of supply of the goods or services; and

b) regardless of whether the goods ordered have been collected, delivered or installed.

## 12. INDIRECT LOSS

12.1 Euroquip shall not be liable to the Customer and/or the end user in any way whatsoever for any indirect or consequential loss or damage to persons or property, loss of property, or for death or injury caused by or arising out of, or in connection with any act, matter or thing, including negligent acts or omissions by Euroquip, its servants or agents.

12.2 Euroquip shall not be liable for any losses, damages, costs, (including legal costs) loss of profits or expenses suffered by the customer as a result of delay, defective, failure or faulty materials or workmanship, negligence or any act, matter of thing, permitted or omitted to be done by Euroquip, its servants or agents.

## 13. CREDIT ACCOUNTS

13.1 At any time, Euroquip may review any credit account and in its sole discretion may, do any one or more of the following:

a) seek further information from the Customer regarding their financial position;

b) increase or decrease the credit limit provided to the Customer

c) suspend or cancel credit.

13.2 If Euroquip cancels any credit account held by the Customer, then Euroquip shall inform the Customer of such cancellation.

13.3 The Customer consents to Euroquip obtaining information concerning the Customer from credit reporting agencies upon completion and submission of a credit application

## 14. CONSIGNMENT STOCK

14.1 Euroquip shall from time to time at its discretion allocate consignment stock to specific dealers for the purpose of showroom display. Consignment stock must not be used and must kept in original condition at all times. Consignment stock not sold after 6 months must be returned to Euroquip.

14.2 Unsold Consignment stock returned to Euroquip must be returned in the original packaging and original state. Charges will apply should this not be the case. These charges will be determined by Euroquip and invoiced to the Customer.

14.3 The Customer must arrange for unsold consignment stock to be returned to Euroquip at the customer's expense.

14.4 The Customer shall be liable for any losses, damages to Consignment stock.

14.5 Euroquip must be notified within 24 hours of Consignment stock which has been sold, by means of purchase order.

## 15. GOVERNING LAW

15.1 These Trading Terms and Conditions shall be governed and construed in accordance with the laws of New South Wales.

## 16. INDEMNITY BY THE CUSTOMER

16.1 The Customer hereby indemnifies Euroquip against all losses, damages, costs (including legal costs on an indemnity basis) and expenses which Euroquip suffers by reason of:

a) the breach by the Customer of these Trading Terms and Conditions; and

b) the operation of or the exercise by Euroquip of the rights, benefits and concessions conferred by these Trading Terms and Conditions.

## 17. INDIRECT LOSS

17.1 Euroquip shall not be liable to the Customer and/or the end user in any way whatsoever for any indirect or consequential loss or damage to persons or property, loss of property, or for death or injury caused by or arising out of, or in connection with any act, matter or thing, including fire, flood, or acts of God, negligent acts or omissions by Euroquip, its servants or agents.

17.2 Euroquip shall not be liable for any direct or indirect or consequential losses, damages, costs, (including legal costs) loss of profits or expenses suffered by the customer as a result of delay, defective, failure or faulty materials or workmanship, negligence or any act, matter of thing, permitted or omitted to be done by Euroquip, its servants or agents. Euroquip shall not be liable for direct or indirect economic loss including losses arising from food or product spoilage.







**euroquip**  
food service equipment

## **Euroquip - Food Service Equipment**

[www.euroquip.com.au](http://www.euroquip.com.au)  
[sales@euroquipfse.co.nz](mailto:sales@euroquipfse.co.nz)

Unit 3, 4 Laurenson Rd, Hobsonville Auckland 0618  
+64 021 984 620