



euroquip

VOL.20



Our story

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 and accessories, gelato machinery and pastry equipment.

Euroquip have been in the food service industry for over 20 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.

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



Artisan Twin-Arm Mixers - Professional Twin-Arm Mixers



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



Pizza Peels - Pizza Brushes - Pizza Cutters & Other Pizza Accesories

 **MORETTI
FORNI**



Products



PIZZA DECK OVENS



CONVEYOR OVENS



DOUGH & PASTRY EQUIPMENT



BAKERY & PASTRY OVENS



COMMERCIAL REFRIGERATION



GELATO & SOFT SERVE MACHINES



PIZZA TOOLS & ACCESSORIES

Pizza Deck Ovens



Neapolis



Neapolis4



Neapolis6



Neapolis9

serieX
INNOVATION



X50



X100

serieS
EVOLUTION



SerieS



SerieS ICON

serieP
TRADITION



Amalfi

iDeck



Electronical



Accessories

Link



LINK

CORE
Condection® Technology



CORE



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	1084x 1414 x 2229	450	415V, 3N, 12kW 16.8A	\$37,100
NEAP6	6	758 x 1116 x 150	1084 x 1786 x 2229	525	415V, 3N, 12.9kW 18A	\$44,100
NEAP9	9	1125 x 1125 x 150	1465 x 1842 x 2229	725	415V, 3N, 21.9kW 32A	\$54,100

Optional features

Code	Option	Price Ex Gst
0A000990	Kit with motor for vapour extraction	\$2,800
0A001560	Additional Trayholder Slides - Neapolis 4	\$300
0A000340	Additional Trayholder Slides - Neapolis 6 & 9	\$300
68010710	Removable Stainless steel door with special glass front panel	\$1,200

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
 Smart Deck™	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.
 Adaptive BakingTime™	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.
 Auto PowerBooster™	serieX detects the product load on each zone of the baking surface. The technology activates the extra power reserve in case of high loads.
 Auto EcoStandby™	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.
 FlexLoad™	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.
 DeltaPower+™	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.
 DualPower+™	Manual baking mode for separate and independent management of power and temperature of upper and lower deck. Perfect calibration for heat balance.
 ReadyToGo Timer	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 X50E/1/S	2	475 x 735 x 160	942 x 1161 x 1685	228	415V, 3N, 4.4kW, 6.2A	\$32,000
COMP X100E/1/S	4	950 x 735 x 160	1431 x 1440 x 1770	368	415V, 3N, 8.8kW, 12.3A	\$38,100

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) Power (Prover)	Price Ex Gst
COMP X50E/1/L	2	475 x 735 x 160	942 x 1161 x 1685	228	415V, 3N, 4.4kW, 6.2A 240V, 1N, 1.5kW, 6.3A	\$35,600
COMP X100E/1/L	4	950 x 735 x 160	1431 x 1440 x 1770	368	415V, 3N, 8.8kW, 12.3A 240V, 1N, 1.5kW, 6.3A	\$45,400

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 X50E/2/S	4	475 x 735 x 160	942 x 1161 x 1895	341	415V, 3N, 4.4kW, 6.2A	\$55,700
COMP X100E/2/S	8	950 x 735 x 160	1431 x 1440 x 1980	528	415V, 3N, 8.8kW, 12.3A	\$65,700

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 (Ø35cm)	Chamber Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Per Deck) Power (Prover)	Price Ex Gst
COMP X50E/2/L	4	475 x 735 x 160	942 x 1161 x 1895	341	415V, 3N, 4.4kW, 6.2A 240V, 1N, 1.5kW, 6.3A	\$59,000
COMP X100E/2/L	8	950 x 735 x 160	1431 x 1440 x 1980	528	415V, 3N, 8.8kW, 12.3A 240V, 1N, 1.5kW, 6.3A	\$72,700

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 (Ø35cm)	Chamber Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Per Deck)	Price Ex Gst
COMP X50E/3/S	6	475 x 735 x 160	942 x 1161 x 2055	446	415V, 3N, 4.4kW, 6.2A	\$78,500
COMP X100E/3/S	12	950 x 735 x 160	1431 x 1440 x 2140	680	415V, 3N, 8.8kW, 12.3A	\$93,300

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 (Ø35cm)	Chamber Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Per Deck) Power (Prover)	Price Ex Gst
COMP X50E/3/L	6	475 x 735 x 160	942 x 1161 x 2055	446	415V, 3N, 4.4kW, 6.2A 240V, 1N, 1.5kW, 6.3A	\$82,000
COMP X100E/3/L	12	950 x 735 x 160	1431 x 1440 x 2140	680	415V, 3N, 8.8kW, 12.3A 240V, 1N, 1.5kW, 6.3A	\$99,300

serieX Optional Features & Accessories

Code	Option	Price Ex Gst
0E050900	Kit with motor for vapour extraction (X100E only)	\$2,800
0A000750	Self condensing hood (Separate unit)	\$29,900
0E020610	Additional Trayholder Slides - X50E	\$220
0E020610	Additional Trayholder Slides - X100E	\$220
68503420	Door with reverse opening - X50E	\$1,700
68503160	Door with reverse opening - X100E	\$1,700
0E023500	Steamer 1.2kW	\$3,200
0E023220	Steamer 1.6kW	\$3,700



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
 Adaptive-Power® Technology	Manages the electrical power determined by the load inside the chamber
 Dual-Temp® Technology	Control 2 temperatures for Optimum cooking
 Dual-Power® Technology	Separate Ceiling and Floor Power
 Power-Booster® Technology	Extra power for peak periods
 Half-Load® Technology	Use half of the deck for partial loading
 Eco-Standby® 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	\$24,700
COMP S100E/1/S	4	950 x 735 x 160	1365 x 1443 x 1660	327	415V, 3N, 9kW, 12.5A	\$27,100
COMP S120E/1/S	6	1245 x 735 x 160	1660 x 1443 x 1660	366	415V, 3N, 12kW, 17A	\$28,700
COMP S140E/1/S	9 6 (45cm/18")	1400 x 935 x 160	1815 x 1408 x 1660	510	415V, 3N, 16kW, 22.3A	\$32,000
COMP S125E/1/S	10	1245 x 1265 x 160	1660 x 1973 x 1660	550	415V, 3N, 17.3kW, 25A	\$34,100

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) 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 240V, 1N, 1.5kW, 6.3A	\$27,300
COMP S100E/1/L	4	950 x 735 x 160	1365 x 1443 x 1660	327	415V, 3N, 9kW, 12.5A 240V, 1N, 1.5kW, 6.3A	\$31,800
COMP S120E/1/L	6	1245 x 735 x 160	1660 x 1443 x 1660	366	415V, 3N, 12kW, 17A 240V, 1N, 1.5kW, 6.3A	\$33,400
COMP S140E/1/L	9 6 (45cm/18")	1400 x 935 x 160	1815 x 1408 x 1660	510	415V, 3N, 16kW, 22.3A 240V, 1N, 1.5kW, 6.3A	\$35,900
COMP S125E/1/L	10	1245 x 1265 x 160	1660 x 1973 x 1660	550	415V, 3N, 17.3kW, 25A 240V, 1N, 1.5kW, 6.3A	\$37,800

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 (Ø35cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Per Deck)	Price Ex Gst
COMP S50E/2/S	4	435 x 735 x 160	890 x 1443 x 1870	335	415, 3N, 5.1kW, 7.5A	\$42,900
COMP S100E/2/S	8	950 x 735 x 160	1365 x 1443 x 1870	476	415V, 3N, 9kW, 12.5A	\$46,600
COMP S120E/2/S	12	1245 x 735 x 160	1660 x 1443 x 1870	537	415V, 3N, 12kW, 17A	\$49,400
COMP S140E/2/S	18 12 (45cm/18")	1400 x 935 x 160	1815 x 1408 x 1870	751	415V, 3N, 16kW, 22.3A	\$54,100
COMP S125E/2/S	20	1245 x 1265 x 160	1660 x 1973 x 1870	794	415V, 3N, 17.3kW, 25A	\$57,600

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 (Ø35cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Per Deck) Power (Prover)	Price Ex Gst
COMP S50E/2/L	4	435 x 735 x 160	890 x 1443 x 1870	335	415, 3N, 5.1kW, 7.5A 240V, 1N, 1.5kW, 6.3A	\$45,600
COMP S100E/2/L	8	950 x 735 x 160	1365 x 1443 x 1870	476	415V, 3N, 9kW, 12.5A 240V, 1N, 1.5kW, 6.3A	\$51,200
COMP S120E/2/L	12	1245 x 735 x 160	1660 x 1443 x 1870	537	415V, 3N, 12kW, 17A 240V, 1N, 1.5kW, 6.3A	\$54,100
COMP S140E/2/L	18 12 (45cm/18")	1400 x 935 x 160	1815 x 1408 x 1870	751	415V, 3N, 16kW, 22.3A 240V, 1N, 1.5kW, 6.3A	\$57,500
COMP S125E/2/L	20	1245 x 1265 x 160	1660 x 1973 x 1870	794	415V, 3N, 17.3kW, 25A 240V, 1N, 1.5kW, 6.3A	\$61,100

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	\$61,400
COMP S100E/3/S	12	950 x 735 x 160	1365 x 1443 x 2030	616	415V, 3N, 9kW, 12.5A	\$65,900
COMP S120E/3/S	18	1245 x 735 x 160	1660 x 1443 x 2030	699	415V, 3N, 12kW, 17A	\$70,100
COMP S140E/3/S	27 18 (45cm/18")	1400 x 935 x 160	1815 x 1408 x 2030	981	415V, 3N, 16kW, 22.3A	\$77,000
COMP S125E/3/S	30	1245 x 1265 x 160	1660 x 1973 x 2030	960	415V, 3N, 17.3kW, 25A	\$81,000

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) 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 240V, 1N, 1.5kW, 6.3A	\$65,200
COMP S100E/3/L	12	950 x 735 x 160	1365 x 1443 x 2030	616	415V, 3N, 9kW, 12.5A 240V, 1N, 1.5kW, 6.3A	\$70,000
COMP S120E/3/L	18	1245 x 735 x 160	1660 x 1443 x 2030	699	415V, 3N, 12kW, 17A 240V, 1N, 1.5kW, 6.3A	\$74,400
COMP S140E/3/L	27 18 (45cm/18")	1400 x 935 x 160	1815 x 1408 x 2030	981	415V, 3N, 16kW, 22.3A 240V, 1N, 1.5kW, 6.3A	\$78,900
COMP S125E/3/L	30	1245 x 1265 x 160	1660 x 1973 x 2030	960	415V, 3N, 17.3kW, 25A 240V, 1N, 1.5kW, 6.3A	\$84,100

serieS Optional Features & Accessories

Code	Option	Price Ex Gst
Industrial type finishing (see below) Contact for pricing (02) 9707 2977		\$POA
Self Condensing Hood Contact for pricing (02) 9707 2977		\$POA
0E050070	Vapor Extraction Motor Kit to suit Serie S	\$2,200
0E020610	Trayholder Slides - S50E	\$220
0E020610	Trayholder Slides - S100E	\$220
0E020610	Trayholder Slides (Stand) - S120E	\$220
0E020640	Trayholder Slides (Prover) - S120E	\$220
0E023730	Trayholder Slides (Stand) - S140E	\$220
0E023740	Trayholder Slides (Prover) - S140E	\$220
0E020860	Trayholder Slides (Stand) - S125E	\$220
0E020870	Trayholder Slides (Prover) - S125E	\$220



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.

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	\$23,800
COMP B/1/SP	6	950 x 735 x 180	1320 x 1350 x 1700	317	415V 3N, 7.1kW, 10A	\$25,000
COMP C/1/SP	9	950 x 1035 x 180	1320 x 1650 x 1700	381	415V 3N, 9.6kW, 14A	\$26,500

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 (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Deck) Power (Prover)	Price Ex Gst
COMP A/1/L	6	650 x 1035 x 180	1020 x 1650 x 1700	305	415V 3N, 7.1kW, 10A 240V, 1N, 1.5kW, 6.3A	\$27,500
COMP B/1/L	6	950 x 735 x 180	1320 x 1350 x 1700	317	415V 3N, 7.1kW, 10A 240V, 1N, 1.5kW, 6.3A	\$28,000
COMP C/1/L	9	950 x 1035 x 180	1320 x 1650 x 1700	381	415V 3N, 9.6kW, 14A 240V, 1N, 1.5kW, 6.3A	\$29,500

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 (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Per Deck)	Price Ex Gst
COMP A/2/SP	12	650 x 1035 x 180	1020 x 1650 x 1950	461	415V 3N, 7.1kW, 10A	\$39,800
COMP B/2/SP	12	950 x 735 x 180	1320 x 1350 x 1950	472	415V 3N, 7.1kW, 10A	\$41,500
COMP C/2/SP	18	950 x 1035 x 180	1320 x 1650 x 1950	574	415V 3N, 9.6kW, 14A	\$43,900

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) 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 240V, 1N, 1.5kW, 6.3A	\$43,500
COMP B/2/L	12	950 x 735 x 180	1320 x 1350 x 1950	472	415V 3N, 7.1kW, 10A 240V, 1N, 1.5kW, 6.3A	\$44,400
COMP C/2/L	18	950 x 1035 x 180	1320 x 1650 x 1950	574	415V 3N, 9.6kW, 14A 240V, 1N, 1.5kW, 6.3A	\$47,700

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	\$53,700
COMP B/3/SP	18	950 x 735 x 180	1320 x 1350 x 2150	627	415V 3N, 7.1kW, 10A	\$57,400
COMP C/3/SP	27	950 x 1035 x 180	1320 x 1650 x 2150	767	415V 3N, 9.6kW, 14A	\$59,300

serieP Electric Optional features

Code	Option	Price Ex Gst
0A060300	Tray holder slides - A & C	\$220
0A060400	Tray holder slides - B	\$220

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 6 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 PM-PD

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

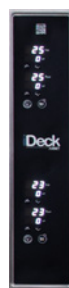


Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
iDM60.60	4	614 x 660 x 140	850 x 991 x 363	80	415V, 3N, 4.2kW, 6A On Request: 240V	\$6,400
IDM72.42	2 (35cm)	720 x 420 x 140	988 x 798 x 363	80	415V, 3N, 5kW, 7A On Request: 240V	\$6,500
iDM72.72	4 (35cm)	720 x 720 x 140	988 x 1152 x 363	105	415V, 3N, 6kW, 9A	\$7,000
iDM65.105	6	660 x 1056 x 140	924 x 1495 x 363	118	415V, 3N, 7.7kW, 11A	\$9,400
iDM105.65	6	1056 x 660 x 140	1320 x 1095 x 363	123	415V, 3N, 8.2kW, 12A	\$9,400
iDM105.105	9	1056 x 1056 x 140	1320 x 1495 x 363	164	415V, 3N, 11.6kW, 17A	\$12,100

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 (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
iDD60.60	8	614 x 660 x 140	850 x 991 x 660	133	240V, 1N, 8.4kW, 35A 415V, 3N, 8.4kW, 12A	\$10,200
IDD72.42	4 (35cm)	720 x 420 x 140	988 x 798 x 660	130	415V, 3N, 10kW, 14A On Request: 240V	\$10,500
iDD72.72	8 (35cm)	720 x 720 x 140	988 x 1152 x 660	175	415V, 3N, 12kW, 17A	\$11,100
iDD65.105	12	660 x 1056 x 140	924 x 1495 x 660	208	415V, 3N, 15.4kW, 22A	\$15,300
iDD105.65	12	1056 x 660 x 140	1320 x 1095 x 660	200	415V, 3N, 16.3kW, 23A	\$15,300
iDD105.105	18	1056 x 1056 x 140	1320 x 1495 x 660	282	415V, 3N, 23.1kW, 33A	\$20,300

iDeck | Accessories

Fume Capturing Hood*

*Still requires ventilation



Model	Models to suit	Price Ex Gst
K60.60	iDM-iDD60.60	\$1,400
K72.42	iDM-iDD72.42	\$1,400
K72.72	iDM-iDD72.72	\$1,500
K65.105	iDM-iDD65.105	\$1,600
K105.65	iDM-iDD105.65	\$1,600
K105.105	iDM-iDD105.105	\$1,700

Stand with Castors



Model	Models to suit	Price Ex Gst
S60.60	iDM-iDD60.60	\$1,700
S72.42	iDM-iDD72.42	\$1,600
S72.72	iDM-iDD72.72	\$1,700
S65.105	iDM-iDD65.105	\$1,800
S105.65	iDM-iDD105.65	\$1,800
S105.105	iDM-iDD105.105	\$2,100

iDeck | Accessories

Prover on Castors



Model	Models to suit	Price Ex Gst
L60.60	iDM-iDD60.60	\$4,300
L72.72	iDM-iDD72.72	\$4,700
L65.105	iDM-iDD65.105	\$5,100
L105.65	iDM-iDD105.65	\$5,400
L105.105	iDM-iDD105.105	\$6,100

Stacking Kits*

*For 2 ovens

Model	Models to suit	Price Ex Gst
OK180000	iDM-iDD60.60	\$600
OK012710	iDM-iDD72.42	\$600
OK011330	iDM-iDD72.72	\$800

LINK - Specific technology for perfect re-heating

Link represents the necessary connection for a complete solution. It's the first heater with smart technology: it boasts temperature electronic control thanks to two probes (max 280°), independent managing of two chambers with separate control panel and a special algorithm developed to extract the right amount of product humidity.

The Bakingstone deck allows a perfect heat distribution across the entire surface making Link extremely suitable both for direct or in tray heating. Thanks to its compact dimensions (W60 x D58 x H42 cm) Link can be perfectly integrated in any kind of setting.

Benchtop LINK Oven

Standard Features

- Double deck benchtop oven
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Refractory cooking floor and internal lighting
- Max temperature 280°C
- Perfect algorithm developed to extract the right amount of humidity
- Independently controlled chambers



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
LINK	2	410 x 410 x 100	600 x 585 x 420	43	240V, 1N, 3kW, 12.5A	\$6,600

CORE - Compact oven, Designed for Refining

CORE recalls pre-cooking parameters, completing the cooking process later (Refining®), obtaining freshly baked products! The service will be more efficient and sustainable. In fact, CORE's maximum power is 4 kW, with an average consumption of 1.5 kW/h.

The exclusive patented Condecktion® technology combines the perfection of static cooking with the speed of controlled ventilation of heat flows that naturally occur within the chamber. Optimize the work and maximize service speed.

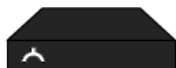
The compactness and modularity of CORE facilitate integration into any space. Its versatility allows to finish cooking products like pizza bases, oven-ready semi-finished goods, and cook from scratch gastronomy, small pastries, etc., reaching a maximum temperature of 290°C.

CORE - Refining Deck Oven with Tablet

Standard Features

- Modular Benchtop Refining oven
- Stainless steel construction with high-density insulation
- Wireless tablet control
- Refractory cooking floor and internal lighting
- Max temperature 290°C
- Top and bottom heating elements with counter rotation fans
- Independantly controlled chambers - via wireless tablet
- Chamber Internal Dimensions: W610 x D410 x H180mm
- Chamber Weight: 50kgs
- Chamber Power (each deck): 240V,1N, 4kW, 16.7A
- Pizza Capacity (Ø30cm Each Deck): 2



Model	Composition Layout	Ext. Dim. mm W - D - H	Total Weight KG	Price Ex Gst
COMP CORE 1		1000 x 690 x 352	53	\$16,000
COMP CORE 2		1000 x 690 x 674	103	\$27,100
COMP CORE 3		1000 x 690 x 996	303	\$38,300
COMP CORE 4		1800 x 690 x 674	403	\$49,400
CORE HOOD		800 x 818 x 150mm	10	\$1,500

Conveyor Ovens



serieT CONVEYOR

T64



16" Belt

serieT CONVEYOR

T65



19" Belt

serieT CONVEYOR

TT96



25" Belt

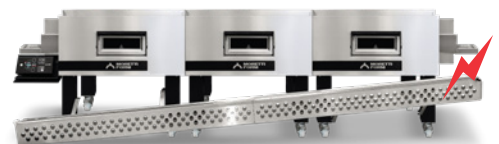
serieT CONVEYOR

TT98



32" Belt

TT98L-XL



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	T65E	TT96E	TT98E/G
 Adaptive-Power® Technology	Manages the electrical power determined by the load inside the chamber	T64E: • -	T65E: • -	TT96E: • -	TT98E: • -
 Dual-Temp® Technology	Control 2 temperatures for Optimum cooking	T64E: • -	T65E: • -	TT96E: • -	TT98E: • TT98G: •
 Adaptive-Gas® Technology	Manages the gas power determined by the load inside the chamber	- T64G: •	- -	- TT96G: •	- TT98G: •
 Dual-Flow® Technology	Adjustable blower capacity of the top and bottom heating	- T64G: •	- -	- TT96G: •	- TT98G: •
 Cool-Around® Technology	A sophisticated system for cooling the outer surface exposed to touch for total operator safety	•	•	•	•
 Best-Flow® System	A special diaphragm to avoid air recirculation	-	•	-	-
 Eco-Standby® 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 (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
T64E/1	25	510 x 406 x 80	1234 x 800 x 510	93	415V, 3N 6.9kW, 10A On Request: 240V	\$17,400
T64G/1	25	510 x 406 x 80	1234 x 895 x 510	109	240V, 1N 43Mj/h 10A On Request: LPG	\$20,700

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 (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (per deck)	Price Ex Gst
T64E/2	50	510 x 406 x 80	1234 x 800 x 1020	186	415V, 3N 6.9kW, 10A On Request: 240V	\$34,300
T64G/2	50	510 x 406 x 80	1234 x 895 x 1020	218	240V, 1N 43Mj/h 10A On Request: LPG	\$41,100

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 (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (per deck)	Price Ex Gst
T64E/3 S	75	510 x 406 x 80	1234 x 800 x 1577	289	415V, 3N 6.9kW, 10A On Request: 240V	\$52,600
T64G/3 S	75	510 x 406 x 80	1234 x 895 x 1577	337	240V, 1N 43Mj/h 10A On Request: LPG	\$62,200

serieT T64 Accessories

	Option	Price Ex Gst
Single Phase (T64E)	Single Phase Conversion for T64E (per chamber)	\$400
LPG (T64G)	LPG Conversion for T64G (per chamber)	\$400
T64 SC/60	Closed Support with Castors 60cm	\$1,800
T64 SC/14	Support with Castors 14cm (for triple stack)	\$1,100
0A050710	Conveyor Roller feeder	\$900
0A050720	Collection Basket for bread / pastries	\$330
66006030	Right side extension shelf	\$220
0A050490	Left side extension shelf	\$220
68502510	T64E VENTLESS UPGRADE (Per Chamber)	\$1,600

T65 | 19" (406mm) 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 (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
T65E/1	31	510 x 500 x 80	1314 x 895 x 560	121	415V, 3N 8.9kW, 12.4A On Request: 240V	\$22,900

T65 | 19" (406mm) Belt Conveyor Oven

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 (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (per deck)	Price Ex Gst
T65E/2	62	510 x 500 x 80	1314 x 895 x 1090	242	415V, 3N 8.9kW, 12.4A On Request: 240V	\$45,700

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 (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (per deck)	Price Ex Gst
T65E/3 S	93	510 x 500 x 80	1314 x 895 x 1727	378	415V, 3N 8.9kW, 12.4A On Request: 240V	\$69,600

serieT T65 Accessories

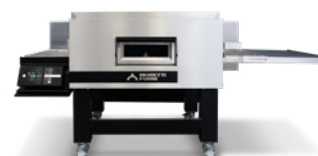
	Option	Price Ex Gst
T65 SC/60	Closed stand with castors - T65	\$1,900
T65 SC/14	Support with Castors 14cm - T65	\$1,000
0A051330	Conveyor Roller feeder - T65	\$900
66015920	Right side extension shelf - T65	\$230
0A051370	Left side extension shelf - T65	\$230

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 (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
TT96E/1	100	910 x 650 x 80	2050 x 1256 x 1220	325	415V, 3N, 17.8kW, 26A	\$44,000

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 (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (per deck)	Price Ex Gst
TT96E/2	200	910 x 650 x 80	2050 x 1256 x 1840	642	415V, 3N, 17.8kW, 26A	\$83,000

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)



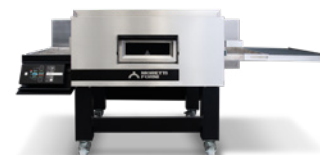
Model	Production/hr (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (per deck)	Price Ex Gst
TT96E/3	300	910 x 650 x 80	2050 x 1256 x 2013	907	415V, 3N, 17.8kW, 26A	\$122,800

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 (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
TT98E/1	125	910 x 810 x 80	2050 x 1534 x 1220	382	415V, 3N, 21.8kW, 31A	\$49,700
TT98G/1	125	910 x 810 x 80	2050 x 1531 x 1220	389	N:240V, 1N, 110Mj/h, 10A L: 240V, 1N, 100Mj/h, 10A	\$52,700

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 (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (per deck)	Price Ex Gst
TT98E/2	250	910 x 810 x 80	2050 x 1534 x 1840	740	415V, 3N, 21.8kW, 31A	\$97,500
TT98G/2	250	910 x 810 x 80	2050 x 1531 x 1840	754	N:240V, 1N, 110Mj/h, 10A L: 240V, 1N, 100Mj/h, 10A	\$103,200

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 (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (per deck)	Price Ex Gst
TT98E/3	375	910 x 810 x 80	2050 x 1534 x 2013	1090	415V, 3N, 21.8kW, 31A	\$144,700
TT98G/3	375	910 x 810 x 80	2050 x 1531 x 2013	1111	N:240V, 1N, 110Mj/h, 10A L: 240V, 1N, 100Mj/h, 10A	\$154,400

serieT TT96 & 98 Accessories

	Option	Price Ex Gst
66011230	Right or Left side extension shelf for TT96	\$400
LPG (TT98G)	LPG Conversion for TT98G (per chamber)	\$600
68504280	Loading Belt for TT98E (per chamber)	\$12,300
68504290	Unloading Belt for TT98E	\$12,300
0A050740	Special Belt for direct baking	\$5,400
68506710	Blue loading conveyor belt kit for dough spreading (time: from 1':40" to 6':00")	\$22,800
66003160	Right or Left side extension shelf for TT98	\$400

TT98E-L/XL | High Volume Production Ovens

TT98E-L - Double Chamber Length

Standard Features

- Double Length conveyor on 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 (1min to 10 mins)

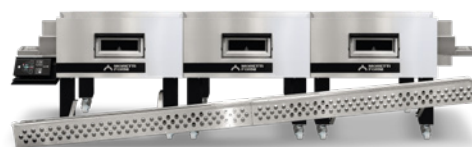


Model	Production/hr (Ø33cm)	Belt Length mm	Ext. Dim. mm W - D - H	Weight KG	Power (per deck)	Price Ex Gst
TT98E-L	250	3075	3216 x 1596 x 1220	755	415V, 3N, 43.8kW, 63.3A	\$124,100

TT98E-XL - Triple Chamber Length

Standard Features

- Triple Length conveyor on 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 (1min to 10 mins)



Model	Production/hr (Ø33cm)	Belt Length mm	Ext. Dim. mm W - D - H	Weight KG	Power (per deck)	Price Ex Gst
TT98E-XL	375	4245	4386 x 1596 x 1220	1130	415V, 3N, 65.7kW, 95A	\$168,500

serieT TT98L-XL Accessories

	Option	Price Ex Gst
68013000	Telescopic inclined rail for screens return	\$4,600
68504280	Load belt kit	\$12,300
68504290	Unload belt kit	\$12,300
68506180	Special Belt for direct baking - TT98E-L	\$11,400
68505750	Special Belt for direct baking - TT98E-XL	\$17,400

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



Dividers & Rounders



Spiral Mixers

Benchtop

Standard Features

- Made in Italy
- Single speed - fixed bowl
- Chain driven
- Easy to use flat stop/start panel
- 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 (flour - finished - volume)	Bowl Dim. mm Int. Ø x height	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
iM8	4kg - 8kg - 10L	260 x 200	280 x 543 x 547	36	240V, 1N, 0.37kW, 2A	\$2,900

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 (flour - finished - volume)	Bowl Dim. mm Int. Ø x height	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
iM12	6kg - 12kg - 15L	320 x 210	350 x 664 x 680	60	240V, 1N, 0.88kW, 4A	\$3,500
iM18	9kg - 18kg - 20L	360 x 210	380 x 680 x 680	65	240V, 1N, 0.88kW, 4A	\$4,000
iM25	12.5kg - 25kg - 33L	400 x 260	430 x 748 x 760	95	240V, 1N, 1.1W, 5A	\$4,800
iM38	18kg - 38kg - 40L	450 x 260	450 x 805 x 760	105	240V, 1N, 1.5kW, 7A	\$5,400
iM44	25kg - 44kg - 50L	500 x 270	530 x 831 x 760	105	240V, 1N, 1.5kW, 7A	\$5,900

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 (flour - finished - volume)	Bowl Dim. mm Int. Ø x height	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
iMSP 25/2	12.5kg - 25kg - 33L	400 x 260	430 x 748 x 760	95	415V, 3N, 1.4kW, 2A	\$5,400
iMSP 38/2	18kg - 38kg - 40L	450 x 260	450 x 805 x 760	105	415V, 3N, 2.2kW, 4A	\$6,000
iMSP 44/2	25kg - 44kg - 50L	500 x 270	530 x 831 x 760	105	415V, 3N, 2.2kW, 4A	\$6,400
iM 60/2	32kg - 60kg - 75L	550 x 370	575 x 1020 x 1010	250	415V, 3N, 3.4kW, 5A	\$12,100

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 (flour - finished - volume)	Bowl Dim. mm Int. Ø x height	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
iMR 25/2	12.5kg - 25kg - 33L	400 x 260	450 x 750 x 760	95	415V, 3N, 1.4kW, 2A	\$6,700
iMR 38/2	18kg - 38kg - 40L	450 x 260	450 x 805 x 760	105	415V, 3N, 2.2kW, 4A	\$7,300
iMR 44/2	25kg - 44kg - 50L	500 x 270	530 x 831 x 760	105	415V, 3N, 2.2kW, 4A	\$7,800

Variable Speed - Benchtop

TECNOMIX

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 (flour - finished - volume)	Bowl Dim. mm Int. Ø x height	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
SD-10	4kg - 8kg - 10L	280 x 200	280 x 540 x 490	45	240V, 1N, 0.75kW, 3.2A	\$1,900

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 (flour - finished - volume)	Bowl Dim. mm Ø x height	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
iTWIN45 MAN	30kg - 48kg - 70L	520 x 330	692 x 973 x 1424	320	415V, 3N, 2.2kW, 3.1A	\$26,100
iTWIN55 MAN	35kg - 56kg - 80L	550 x 340	692 x 973 x 1434	325	415V, 3N, 2.2kW, 3.1A	\$26,600
iTWIN65 MAN	40kg - 64kg - 90L	550 x 390	692 x 977 x 1484	330	415V, 3N, 2.2kW, 3.1A	\$27,100

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 (flour - finished - volume)	Bowl Dim. mm	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
iTWIN45 TOUCH/1PH	30kg - 48kg - 70L	520 x 330	692 x 973 x 1424	320	240V, 1N, 2.2kW, 9.2A	\$29,100
iTWIN55 TOUCH/1PH	35kg - 56kg - 80L	550 x 340	692 x 973 x 1434	325	240V, 1N, 2.2kW, 9.2A	\$29,600
iTWIN65 TOUCH/1PH	40kg - 64kg - 90L	550 x 390	692 x 977 x 1484	330	240V, 1N, 2.2kW, 9.2A	\$30,100

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 Variable	20	315 x 300	500 x 700 x 1200	110	415V, 3N, 750W, 2A	\$13,000
MP40T 3 Speed	40	400 x 380	650 x 910 x 1520	250	415V, 3N, 1.3kW, 2A	\$16,900
MP60V Variable	60	450 x 430	680 x 1000 x 1600	280	415V, 3N, 3kW, 5A	\$23,200
MP80V Variable	80	480 x 500	680 x 1000 x 1600	290	415V, 3N, 3kW, 5A	\$27,800

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	\$3,400
iF40	80 - 400	400	520 x 450 x 712	45	240V, 1N, 380W, 2A	\$3,600

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	\$3,800

Optional Foot Pedal

To Suit	Price Ex Gst
iF30, iF40 & iF40P	\$220



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 W - D - H	Weight KG	Power	Price Ex Gst
SPZ40	400	200-250	570x 720 x 770	120	240V, 1N, 550W, 3A	\$14,400
SPZ50	500	200-250	700 x 820 x 840	150	240V, 1N, 750W, 4A	\$18,800

Dough Dividers

Standard Features

- Made in Italy
- Basic controls with cone/feeler regulation
- Structure in stainless steel - Includes Stand
- Cutting Error variance of +/- 5gr
- Easy to clean and maintain



Hopper



Hopper Plus



Stand

Model	Model to Suit	Dough Capacity	Portion Range	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
HOPPER	AR/MINI	30kg	30-300gr	500 x 840 x 540	74	400V, 3N, 930W, 2.4A	\$15,000
HOPPER PLUS	AR/MAXI	30kg	30-900gr	500 x 840 x 670	85	400V, 3N, 930W, 2.4A	\$18,300

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 (Min - Max)	Production (Pz/hr)	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
AR/MINI	20 - 280	1800	390 x 440 x 790	47	240V, 1N, 370W, 2A	\$7,300

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 (Min - Max)	Production (Pz/hr)	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
AR/MAXI	20 - 800	1800	610 x 500 x 820	65	240V, 1N, 370W, 2A	\$10,800

Bakery & Pastry Ovens



serieS
E V O L U T I O N

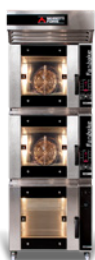


SerieS



SerieS ICON

serieF
F A N B A K E



F45E - 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
Adaptive-Power® Technology	Manages the electrical power determined by the load inside the chamber
Dual-Temp® Technology	Control 2 temperatures for Optimum cooking
Dual-Power® Technology	Separate Ceiling and Floor Power
Power-Booster® Technology	Extra power for peak periods
Half-Load® Technology	Use half of the deck for partial loading
Eco-Standby® Technology	Reduces consumption dramatically during quite periods

serieS Single Deck Oven on Stand

Standard Features

- Complete with: fume capturing hood, single deck chamber & stand
- **Choice of Embossed Steel or Micro-rugged refractory 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 Trays (60x40cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Deck)	Price Ex Gst
COMP S50E/1A/S	1	435 x 735 x 220	890 x 1443 x 1735	245	415, 3N, 5.1kW, 7.5A	\$26,500
COMP S100E/1A/S	2	950 x 735 x 220	1365 x 1443 x 1735	340	415V, 3N, 9kW, 13A	\$29,100
COMP S120E/1A/S	3	1245 x 735 x 220	1660 x 1443 x 1735	384	415V, 3N, 12kW, 17A	\$31,000
COMP S140E/1A/S	4	1400 x 935 x 220	1815 x 1638 x 1735	526	415V, 3N, 16kW, 22.3A	\$33,700
COMP S125E/1A/S	6	1245 x 1265 x 220	1660 x 1973 x 1735	566	415V, 3N, 17.3kW, 25A	\$35,000

serieS Single Deck Oven on Prover

Standard Features

- Complete with: fume capturing hood, single deck chamber & prover
- **Choice of Embossed Steel or Micro-rugged refractory 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 Trays (60x40cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Per Deck) Power (Prover)	Price Ex Gst
COMP S50E/1A/L	1	435 x 735 x 220	890 x 1443 x 1585	245	415, 3N, 5.1kW, 7.5A 240V, 1N, 1.5kW, 10A	\$28,900
COMP S100E/1A/L	2	950 x 735 x 220	1365 x 1443 x 1585	502	415V, 3N, 9kW, 13A 240V, 1N, 1.5kW, 10A	\$32,400
COMP S120E/1A/L	3	1245 x 735 x 220	1660 x 1443 x 1585	384	415V, 3N, 12kW, 17A 240V, 1N, 1.5kW, 10A	\$34,100
COMP S140E/1A/L	4	1400 x 935 x 220	1815 x 1638 x 1585	526	415V, 3N, 16kW, 22.3A 240V, 1N, 1.5kW, 10A	\$36,700
COMP S125E/1A/L	6	1245 x 1265 x 220	1660 x 1973 x 1585	566	415V, 3N, 17.3kW, 25A 240V, 1N, 1.5kW, 10A	\$38,500

serieS Double Deck Oven on Stand

Standard Features

- Complete with: fume capturing hood, double deck chamber & stand
- **Choice of Embossed Steel or Micro-rugged refractory 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 Trays (60x40cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Per Deck) Power (Prover)	Price Ex Gst
COMP S50E/2A/S	2	435 x 735 x 220	890 x 1443 x 2020	355	415, 3N, 5.1kW, 7.5A	\$45,600
COMP S100E/2A/S	4	950 x 735 x 220	1365 x 1443 x 2020	502	415V, 3N, 9kW, 13A	\$48,400
COMP S120E/2A/S	6	1245 x 735 x 220	1660 x 1443 x 2020	573	415V, 3N, 12kW, 17A	\$53,200
COMP S140E/2A/S	8	1400 x 935 x 220	1815 x 1638 x 2020	659	415V, 3N, 16kW, 22.3A	\$56,800
COMP S125E/2A/S	12	1245 x 1265 x 220	1660 x 1973 x 2020	826	415V, 3N, 17.3kW, 25A	\$59,900

serieS Double Deck Oven on Prover

Standard Features

- Complete with: fume capturing hood, double deck chamber & prover
- **Choice of Embossed Steel or Micro-rugged refractory 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 Trays (60x40cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Per Deck) Power (Prover)	Price Ex Gst
COMP S50E/2A/L	2	435 x 735 x 220	890 x 1443 x 2020	355	415, 3N, 5.1kW, 7.5A 240V, 1N, 1.5kW, 10A	\$47,700
COMP S100E/2A/L	4	950 x 735 x 220	1365 x 1443 x 2020	502	415V, 3N, 9kW, 13A 240V, 1N, 1.5kW, 10A	\$52,500
COMP S120E/2A/L	6	1245 x 735 x 220	1660 x 1443 x 2020	573	415V, 3N, 12kW, 17A 240V, 1N, 1.5kW, 10A	\$55,200
COMP S140E/2A/L	8	1400 x 935 x 220	1815 x 1638 x 2020	659	415V, 3N, 16kW, 22.3A 240V, 1N, 1.5kW, 10A	\$59,700
COMP S125E/2A/L	12	1245 x 1265 x 220	1660 x 1973 x 2020	826	415V, 3N, 17.3kW, 25A 240V, 1N, 1.5kW, 10A	\$62,700

serieS Triple Deck Oven on Stand

Standard Features

- Complete with: fume capturing hood, triple deck chamber & Stand
- **Choice of Embossed Steel or Micro-rugged refractory 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 Trays (60x40cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Per Deck) Power (Prover)	Price Ex Gst
COMP S50E/3A/S	3	435 x 735 x 220	890 x 1443 x 2255	465	415, 3N, 5.1kW, 7.5A	\$65,000
COMP S100E/3A/S	6	950 x 735 x 220	1365 x 1443 x 2255	655	415V, 3N, 9kW, 13A	\$68,500
COMP S120E/3A/S	9	1245 x 735 x 220	1660 x 1443 x 2255	753	415V, 3N, 12kW, 17A	\$72,700
COMP S140E/3A/S	12	1400 x 935 x 220	1815 x 1638 x 2255	916	415V, 3N, 16kW, 22.3A	\$79,800
COMP S125E/3A/S	18	1245 x 1265 x 220	1660 x 1973 x 2255	1071	415V, 3N, 17.3kW, 25A	\$83,900

serieS Triple Deck Oven on Prover

Standard Features

- Complete with: fume capturing hood, triple deck chamber & prover
- **Choice of Embossed Steel or Micro-rugged refractory 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



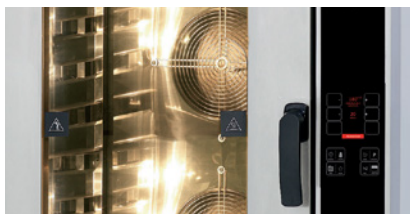
Model	Capacity Trays (60x40cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Per Deck) Power (Prover)	Price Ex Gst
COMP S50E/3A/L	3	435 x 735 x 220	890 x 1443 x 2255	465	415, 3N, 5.1kW, 7.5A 240V, 1N, 1.5kW, 10A	\$67,000
COMP S100E/3A/L	6	950 x 735 x 220	1365 x 1443 x 2255	655	415V, 3N, 9kW, 13A 240V, 1N, 1.5kW, 10A	\$72,100
COMP S120E/3A/L	9	1245 x 735 x 220	1660 x 1443 x 2255	753	415V, 3N, 12kW, 17A 240V, 1N, 1.5kW, 10A	\$76,300
COMP S140E/3A/L	12	1400 x 935 x 220	1815 x 1638 x 2255	916	415V, 3N, 16kW, 22.3A 240V, 1N, 1.5kW, 10A	\$82,200
COMP S125E/3A/L	18	1245 x 1265 x 220	1660 x 1973 x 2255	1071	415V, 3N, 17.3kW, 25A 240V, 1N, 1.5kW, 10A	\$86,000

serieS Optional Features & Accessories

Option	Description	Price Ex Gst
I C O N	Industrial type finishing (see below) Contact for pricing (02) 9707 2977	\$POA
0E050070	Kit with motor for vapour extraction (for hood)	\$2,300
0E020610	Trayholder Slides - S50E	\$220
0E020610	Trayholder Slides - S100E	\$220
0E020640	Trayholder Slides (Prover) - S120E	\$220
0E023730	Trayholder Slides (Prover) - S140E	\$220
0E020870	Trayholder Slides (Prover) - S125E	\$220
0E024070	1.2kW Steamer Attachment to suit S50E	\$3,100
0E024090	2.1kW Steamer Attachment to suit S100E	\$3,700
0E024080	3.2kW Steamer Attachment to suit S120/140/125E	\$4,500



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

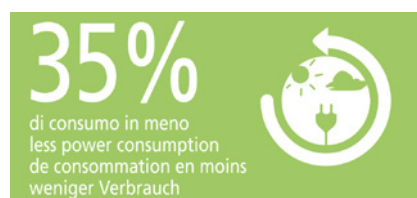


The new range of electric convection ovens, serieF Fanbake anticipates technological features that establish an end point in its category. The use of innovative materials and sophisticated electronic technologies have generated the intelligent device named ecoSmartBaking®Tech, managed through an intuitive 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 1m² - 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)



SerieT Technology	Description
 Adaptive-Power® Technology	Manages the electrical power determined by the load inside the chamber
 Power-Booster® Technology	Extra power for peak periods
 Custom-Bake® Technology	Allows to program up to 9 phases within the same baking cycle
 Eco-Standby® 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 (Tray 60x40cm)	Int. Dim. mm W - D - H (Pitch)	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
F50E	5	610 x 440 x 97	850 X 1065 X 698	105	415V, 3N, 9.3kW, 13A	\$17,500
F100E	10	610 x 440 x 97	1610 x 1479 x 1820	145	415V, 3N, 18.5kW, 25.8A	\$21,900

SerieF | Accessories

Fume Capturing Hood*

*Still requires ventilation



Model	Models to suit	Price Ex Gst
F50-100K	All Models	\$1,900

Stand with Castors



Model	Height mm	Price Ex Gst
F S14	140	\$1,200
F S50	500	\$1,700
F S80	800	\$1,700
F S100	1000	\$1,700

Prover on Castors

With Humidifier



Model	Models to suit	Price Ex Gst
F L/60U	60cm Height - 3 x Trayholder Slides	\$5,400
F L/80U	80cm Height - 3 x Trayholder Slides	\$5,500
F L/100U	100cm Height - 3 x Trayholder Slides	\$5,500

serieF Optional features

Model	Option	Price Ex Gst
	Kit with motor for vapour extraction (for hood)	\$4,000
	Tray-holder Slides (pair)	\$310
F KIT/3	Stacking Kit 3cm (for FanBake Oven Stacking)	\$410
F KIT/6	Stacking Kit 6cm (for FanBake/iDeck Oven Stacking)	\$2,000

SerieF + iDeck | Bake&Pizza Corner

Convection and Deck Oven

Standard Features

- Hood, Convection oven, single/double deck oven on a stand/prover
- Stainless steel construction with high-density Insulation
- Internal construction in stainless steel (Convection)
- Sandblasted baking floor
- Digital display or Colour multilanguage LCD display (Convection)
- Manual control or Digital control (Deck Oven)
- Max temperature: 270°C (Convection) & 450°C (Deck Oven)
- 100 programs and timer (Convection)
- Easy to clean double tempered glass door (Convection)
- Electronic vapour ducting valve (Convection)
- Steam injection by timer controller, program or manual (Convection)



BUILD YOUR CONFIGURATION

Hood



Convection
Oven



Pizza Deck
Oven



OR



Support



OR



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
 Adaptive-Power® Technology	Manages the electrical power determined by the load inside the chamber
 Custom-Bake® Technology	Allows to program up to 9 phases within the same baking cycle
 Eco-Standby® 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 (Tray 60x40cm)	Trolley Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
R14E	14 or 18	610 X 445 X 1603	1142 X 1761 X 2481	590	415V, 3N, 25.56kW, 36A	\$56,100
Trolley	Trolley to Suit R14 - 14 or 18 Trays					\$3,400
	Kit with motor for vapour extraction (for hood)					\$3,800

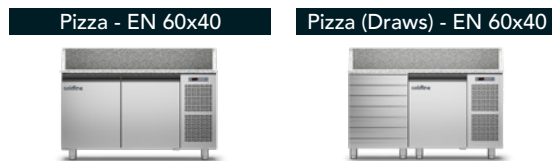
Refrigeration

 coldline

Counters Underbench



Counters Pizza Preparation



Ingredient Display Case



Cabinets



Roll-In



Blast Chillers



Retarder Provers



Vision Range



Counters | Smart & Master



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



Master Counters

- The back is made of stainless steel AISI 304
- Stainless steel handle, thickness 2 mm
- Soundproofed engine compartment, left or right
- Plug-In and remote versions available
- Versions -2°C to +8°C and -15°C to -22°C
- Body height: 650-660-700-710-750-760 mm
- Depth: 600-700 mm
- Customised finish with RAL paint

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 for 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 W - D - H	Weight KG	Power	Price Ex Gst
TS13/1ME	Without Top 	280	1300 x 680 x 810	110	240V, 1N, 250W, 1.2A	\$5,500
TP13/1ME	With Top 	280	1300 x 700 x 850	125	240V, 1N, 250W, 1.2A	\$6,000
TA13/1ME	Top with Splashback 	280	1300 x 700 x 950	130	240V, 1N, 250W, 1.2A	\$6,050

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 W - D - H	Weight KG	Power	Price Ex Gst
TS17/1ME	Without Top 	440	1780 x 680 x 810	135	240V, 1N, 250W, 1.2A	\$6,200
TP17/1ME	With Top 	440	1780 x 700 x 850	150	240V, 1N, 250W, 1.2A	\$6,900
TA17/1ME	Top with Splashback 	440	1780 x 700 x 950	155	240V, 1N, 250W, 1.2A	\$6,950

Underbench Counters | Master - GN 1/1

Master counters offer an infinite array of solutions to meet your every need. Reduced consumption and high quality storage make them ideal for any work environment. Each compartment can be configured with doors, glass doors and a refrigerated drawer in both the -2°+8°C and -15°-22°C versions. The innovative dual air recirculation system ensures maximum refrigeration efficiency and optimal distribution of the cold air, even with a full load.

The Master 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.



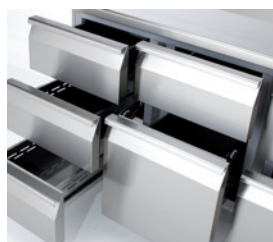
Slides and racks

Removable AISI 304 stainless steel racks and slides, without the need for 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. Stainless steel handle, thickness 2 mm.

Master Counters - 2 Door

Standard Features

- Standard equipment: 2 x Plastic coated shelves (GN 1/1)
- Temp Range: -2°+8°C
- Internal & External 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 W - D - H	Weight KG	Power	Price Ex Gst
TS13/1M	Without Top 	280	1300 x 680 x 810	120	240V, 1N, 250W, 1.2A	\$6,500
TP13/1M	With Top 	280	1300 x 700 x 850	135	240V, 1N, 250W, 1.2A	\$7,000
TA13/1M	Top with Splashback 	280	1300 x 700 x 950	140	240V, 1N, 250W, 1.2A	\$7,050

Master Counters - 3 Door

Standard Features

- Standard equipment: 3 x Plastic coated shelves (GN 1/1)
- Temp Range: -2°+8°C
- Internal & External 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 W - D - H	Weight KG	Power	Price Ex Gst
TS17/1M	Without Top 	440	1780 x 680 x 810	145	240V, 1N, 250W, 1.2A	\$7,400
TP17/1M	With Top 	440	1780 x 700 x 850	160	240V, 1N, 250W, 1.2A	\$8,000
TA17/1M	Top with Splashback 	440	1780 x 700 x 950	165	240V, 1N, 250W, 1.2A	\$8,050

Master Counters - 2 Door Freezer

Standard Features

- Standard equipment: 2 x Plastic coated shelves (GN 1/1)
- Temp Range: -15°-22°C
- Internal & External 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 W - D - H	Weight KG	Power	Price Ex Gst
TS13/1B	Without Top 	280	1300 x 680 x 810	130	240V, 1N, 850W, 3.9A	\$7,600
TP13/1B	With Top 	280	1300 x 700 x 850	145	240V, 1N, 850W, 3.9A	\$8,100
TA13/1B	Top with Splashback 	280	1300 x 700 x 950	150	240V, 1N, 850W, 3.9A	\$8,150

Master Counters - 3 Door Freezer

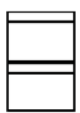
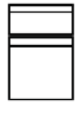
Standard Features

- Standard equipment: 3 x Plastic coated shelves (GN 1/1)
- Temp Range: -15°-22°C
- Internal & External 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 W - D - H	Weight KG	Power	Price Ex Gst
TS17/1B	Without Top 	440	1780 x 680 x 810	155	240V, 1N, 850W, 3.9A	\$8,800
TP17/1B	With Top 	440	1780 x 700 x 850	170	240V, 1N, 850W, 3.9A	\$9,400
TA17/1B	Top with Splashback 	440	1780 x 700 x 950	175	240V, 1N, 850W, 3.9A	\$9,450

Smart & Master Counters | Accessories

	Code	Option	Price Ex Gst
	O60221211101	Smart - Refrigerated drawers 1/2	\$1,800
	O60121211101	Master - Refrigerated drawers 1/2 for -2°+8°C and -15°-22°C counters	\$1,850
	O60221311101	Smart - Refrigerated drawers 1/3	\$2,800
	O60121311101	Master - Refrigerated drawers 1/3 for -2°+8°C and -15°-22°C counters	\$2,900
	O60223211101	Smart - Refrigerated drawers 1/3 + 2/3	\$2,100
	O60123211101	Master - Refrigerated drawers 1/3 + 2/3 for -2°+8°C and -15°-22°C counters	\$2,150
		Glass door for -2°+8°C versions, h 710	\$690
	M021145020	Adjustable height of feet 145/195 mm, 1 piece	\$70
	O44400002001	4 Swivel and brake castors	\$190
	O221325530	Plastic coated shelf GN1/1	\$100
	O12115052001	Pair of type C slides 505 mm for GN1/1 shelf	\$80

Underbench Counters | Pastry EN60x40

Create your personalised counters by choosing from the infinite solutions offered by the Pastry series. You will be able to organise the kitchen to satisfy your everyday need, improving convenience and practicality. Perfect for taking EN 60x40 baking trays.

The Pastry 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.



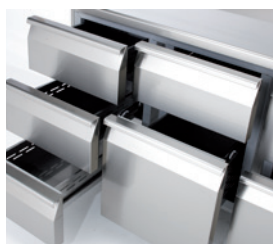
Slides and racks

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



Evaporation at zero cost

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

Pastry Counters - 2 Door

Standard Features

- Standard equipment: 8 x Pairs of Stainless Steel Slides (605mm)
- Temp Range: -2°+8°C
- Internal & External 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 W - D - H	Weight KG	Power	Price Ex Gst
TS13/1MJ	Without Top 	389	1450 x 780 x 810	130	240V, 1N, 250W, 1.2A	\$7,450
TP13/1MJ	With Top 	389	1450 x 800 x 850	145	240V, 1N, 250W, 1.2A	\$8,400
TA13/1MJ	Top with Splashback 	389	1450 x 800 x 950	150	240V, 1N, 250W, 1.2A	\$8,450

Pastry Counters - 3 Door

Standard Features

- Standard equipment: 12 x Pairs of Stainless Steel Slides (605mm)
- Temp Range: -2°+8°C
- Internal & External 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 W - D - H	Weight KG	Power	Price Ex Gst
TS17/1MJ	Without Top 	607	2005 x 780 x 810	155	240V, 1N, 250W, 1.2A	\$8,800
TP17/1MJ	With Top 	607	2005 x 780 x 850	170	240V, 1N, 250W, 1.2A	\$9,900
TA17/1MJ	Top with Splashback 	607	2005 x 780 x 950	175	240V, 1N, 250W, 1.2A	\$9,950

Pastry Counters - 2 Door Freezer

Standard Features

- Standard equipment: 8 x Pairs of Stainless Steel Slides (605mm)
- Temp Range: -15°-22°C
- Internal & External 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 W - D - H	Weight KG	Power	Price Ex Gst
TS13/1BJ	Without Top 	389	1450 x 780 x 810	145	240V, 1N, 850W, 3.9A	\$8,600
TP13/1BJ	With Top 	389	1450 x 800 x 850	155	240V, 1N, 850W, 3.9A	\$9,500
TA13/1BJ	Top with Splashback 	389	1450 x 800 x 950	160	240V, 1N, 850W, 3.9A	\$9,550

Pastry Counters - 3 Door Freezer

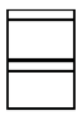
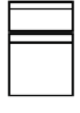
Standard Features

- Standard equipment: 12 x Pairs of Stainless Steel Slides (605mm)
- Temp Range: -15°-22°C
- Internal & External 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 W - D - H	Weight KG	Power	Price Ex Gst
TS17/1BJ	Without Top 	607	2005 x 780 x 810	165	240V, 1N, 850W, 3.9A	\$9,800
TP17/1BJ	With Top 	607	2005 x 800 x 850	180	240V, 1N, 850W, 3.9A	\$11,000
TA17/1BJ	Top with Splashback 	607	2005 x 800 x 950	185	240V, 1N, 850W, 3.9A	\$11,050

Pastry Counters | Accessories

	Code	Option	Price Ex Gst
	O60131211101	Refrigerated drawers 1/2 for -2°+8°C and -15°-22°C counters	\$2,800
	O60131311101	Refrigerated drawers 1/3 for -2°+8°C and -15°-22°C counters	\$2,900
	O60133211101	Refrigerated drawers 1/3 + 2/3 for -2°+8°C and -15°-22°C counters	\$2,500
	M021145020	Adjustable height of feet 145/195 mm, 1 piece	\$70
	O44400002001	4 Swivel and brake castors	\$190
	O222400600	Plastic coated shelf EN60x40	\$90
	O121260520	Pair of type L slides 605 mm for EN60x40 shelf	\$90

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
- Modular base: feet or wheels
- 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.



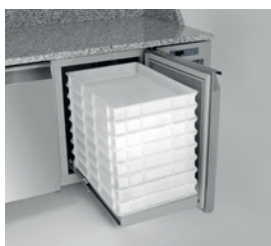
Neutral drawer units
The addition of neutral drawers with 2, 4 or 7 drawers adds storage space while keeping the work space tidy.



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 W - D - H	Weight KG	Power	Price Ex Gst
TZS13/1M	Without Top 	389	1450 x 780 x 810	130	240V, 1N, 250W, 1.2A	\$7,300
TZ13/1M	With Top 	389	1450 x 800 x 1040	220	240V, 1N, 250W, 1.2A	\$8,800
TZ13/1M VP	With Display Case 	389	1450 x 800 x 1525	285	240V, 1N, 250W, 1.2A VP: 240V, 1N, 250W, 1.2A	\$12,000

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 W - D - H	Weight KG	Power	Price Ex Gst
TZS17/1M	Without Top 	607	2005 x 780 x 810	145	240V, 1N, 250W, 1.2A	\$8,500
TZ17/1M	With Top 	607	2005 x 800 x 1040	260	240V, 1N, 250W, 1.2A	\$10,600
TZ17/1M VP	With Display Case 	607	2005 x 800 x 1525	340	240V, 1N, 250W, 1.2A VP: 240V, 1N, 250W, 1.2A	\$14,100

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 W - D - H	Weight KG	Power	Price Ex Gst
TZS21/1M	Without Top 	825	2560 x 780 x 810	155	240V, 1N, 250W, 1.2A	\$9,700
TZ21/1M	With Top 	825	2560 x 800 x 1040	300	240V, 1N, 250W, 1.2A	\$12,300
TZ21/1M VP	With Display Case 	825	2560 x 800 x 1525	390	240V, 1N, 250W, 1.2A VP: 240V, 1N, 250W, 1.2A	\$16,300

Pizza Prep Counters - 1 Door + Drawers

Standard Features

- Standard equipment: 1 x Plastic coated shelves EN60x40
- 1 x Refrigerated Door and 7 x Ambient Drawers
- 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 W - D - H	Weight KG	Power	Price Ex Gst
TZS09/1MC	Without Top 	171	1450 x 780 x 810	120	240V, 1N, 250W, 1.2A	\$9,200
TZ09/1MC	With Top 	171	1450 x 800 x 1040	210	240V, 1N, 250W, 1.2A	\$10,700
TZ09/1MC VP	With Display Case 	171	1450 x 800 x 1525	275	240V, 1N, 250W, 1.2A VP: 240V, 1N, 250W, 1.2A	\$13,900

Pizza Prep Counters - 2 Door + Drawers

Standard Features

- Standard equipment: 2 x Plastic coated shelves EN60x40
- 2 x Refrigerated Doors and 7 x Ambient Drawers
- 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

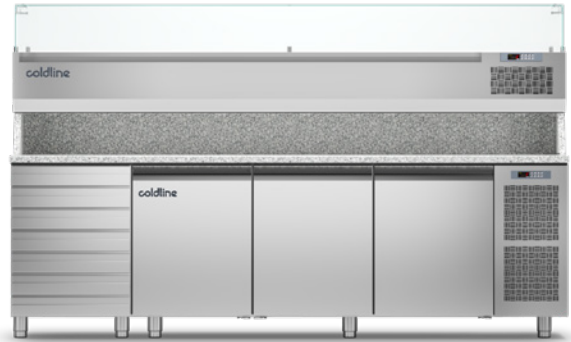


Model	Worktop Type	Capacity (L)	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
TZS13/1MC	Without Top 	389	2005 x 780 x 810	135	240V, 1N, 250W, 1.2A	\$10,400
TZ13/1MC	With Top 	389	2005 x 800 x 1040	250	240V, 1N, 250W, 1.2A	\$12,200
TZ13/1MC VP	With Display Case 	389	2005 x 800 x 1525	370	240V, 1N, 250W, 1.2A VP: 240V, 1N, 250W, 1.2A	\$15,800

Pizza Prep Counters - 3 Door + Drawers

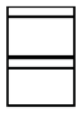
Standard Features

- Standard equipment: 3 x Plastic coated shelves EN60x40
- 3 x Refrigerated Doors and 7 x Ambient Drawers
- 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 W - D - H	Weight KG	Power	Price Ex Gst
TZS17/1MC	Without Top 	607	2560 x 780 x 810	145	240V, 1N, 250W, 1.2A	\$11,600
TZ17/1MC	With Top 	607	2560 x 800 x 1040	290	240V, 1N, 250W, 1.2A	\$14,100
TZ17/1MC VP	With Display Case 	607	2560 x 800 x 1525	380	240V, 1N, 250W, 1.2A VP: 240V, 1N, 250W, 1.2A	\$18,100

Pizza Counters | Accessories

	Code	Option	Price Ex Gst
	O60131211101	Refrigerated drawers 1/2 for -2°+8°C counters	\$2,800
	O60131311101	Refrigerated drawers 1/3 for -2°+8°C counters	\$2,900
	O60133211101	Refrigerated drawers 1/3 + 2/3 for -2°+8° counters	\$2,500
	M021145020	Adjustable height of feet 145/195 mm, 1 piece	\$70
	O64055502001	Frame fitted with telescopic EN60x40 slides	\$900
	O222400600	Plastic coated shelf EN60x40	\$90
	O121260520	Pair of type L slides 605 mm for EN60x40 shelf	\$90

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.



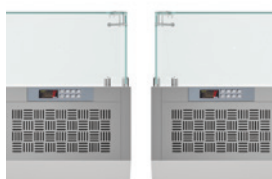
Wall fixing kit

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 W - D - H	Weight KG	Power	Price Ex Gst
VP14/6NL	2 x GN1/2 3 x GN1/3	1450 x 380 x 485	60	240V, 1N, 250W, 1.2A	\$3,300
VP20/9NL	1 x GN1/2 7 x GN1/3	2005 x 380 x 485	80	240V, 1N, 250W, 1.2A	\$3,600
VP25/13NL	1 x GN1/2 10 x GN1/3	2560 x 380 x 485	90	240V, 1N, 250W, 1.2A	\$4,000

Cabinets | Smart & Master



Smart Cabinets

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

Master Cabinets

- A range of 78 models
- Stainless steel handle with a thickness of 2 mm
- Stainless steel evaporator cap
- Internal LED lighting
- RAL customised colouring (optional)

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 W - D - H	Weight KG	Power	Price Ex Gst
A70/1NE	-2°+8°C	700	740 x 815 x 2085	125	240V, 1N, 220W, 1A	\$4,800
A70/1BE	-15 -22°C	700	740 x 815 x 2085	135	240V, 1N, 810W, 3.7A	\$6,100

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 W - D - H	Weight KG	Power	Price Ex Gst
A140/2NE	-2°+8°C	1400	1480 x 815 x 2085	190	240V, 1N, 260W, 1.2A	\$7,000
A140/2BE	-15 -22°C	1400	1480 x 815 x 2085	200	240V, 1N, 1kW, 4.6A	\$9,300

Upright Cabinets | Master

All Master cabinets are equipped with natural gas R290 that guarantees a higher efficiency compared to traditional refrigerant gases. Devices in energy class A are ensuring an energy saving of up to 80% compared to similar appliances in lower classes. Benefits are an immediate economic saving for the operator and reduces the impact on the environment.

The Master cabinets are available in;

- 350, 500, 600, 650, 700, 1200 and 1400Lt capacities
- -2°+8° and -18°-22° temperature ranges
- LED internal lighting
- remote versions (on request)
- half doors (on request)
- glass door options (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.



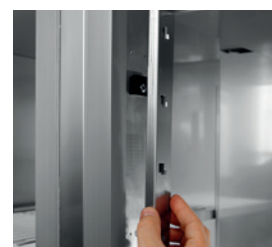
Pedal opening system
The system allows hands-free access to the interior and facilitates the insertion of trays and heavy containers. (Optional)



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.

Master 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 (2mm) in stainless steel
- 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 W - D - H	Weight KG	Power	Price Ex Gst
A70/1N	-2°+8°C	700	740 x 815 x 2085	140	240V, 1N, 220W, 1A	\$6,000
A70/1B	-15 -22°C	700	740 x 815 x 2085	150	240V, 1N, 810W, 3.7A	\$7,200

Master 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 (2mm) in stainless steel
- 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 W - D - H	Weight KG	Power	Price Ex Gst
A140/2N	-2°+8°C	1400	1480 x 815 x 2085	220	240V, 1N, 260W, 1.2A	\$8,900
A140/2B	-15 -22°C	1400	1480 x 815 x 2085	230	240V, 1N, 1kW, 4.6A	\$11,000

Smart & Master Cabinets | Accessories

	Code	Option	Price Ex Gst
	O541000020	Foot pedal kit (1200 and 1400lt models request from order)	\$270
	O44400002001	4 Swivel and brake castors	\$190
	O221650530	Plastic coated shelf GN2/1	\$100
	O12116052001	Pair of type C slides 605 mm for GN2/1 shelf	\$80
	-	Double engine for 1200 & 1400 (-18°-22°C) versions	\$1,000
	-	RAL customisable colouring (Master Range only)	\$POA

Upright Cabinets | Pastry "WIND"

All food, semi-finished or finished, finds its ideal conservation environment in the Wind range of cabinets. Indirect Forced air refrigeration guarantees the maintenance of the quality of your products over a longer time period. It is very versatile and has an excellent performance record.

The Wind cabinets are available in;

- 25 and 50 tray (EN6040) capacities
- -5°+10° C, -10°-22°C and -10°-30°C temperature ranges
- LED internal lighting
- 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°.



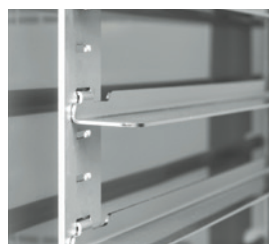
Replaceable gaskets
Triple chamber body with D7 compound, which grants 35% higher insulation efficiency than traditional models.



Plug-In and remote versions
An internal engine or a remotely positioned condensing unit creates a fresher and quieter working environment.



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.

Wind Cabinets - 25 Tray (EN6040)

Standard Features

- *Standard equipment: 20 x Pair of stainless steel slides*
- Internal construction in stainless steel
- Evaporator fan cover and handle (2mm) in stainless steel
- Feet in stainless steel - adjustable 100-150mm
- Ventilated refrigeration - R290a (fridge) and R452a (freezers) 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 W - D - H	Weight KG	Power	Price Ex Gst
A80/1M	-5°+10°C	650	810 x 715 x 2085	140	240V, 1N, 280W, 1.3A	\$6,700
A80/1B	-10 -22°C	650	810 x 715 x 2085	150	240V, 1N, 1kW, 4.6A	\$7,800
A80/1T	-10 -30°C	650	810 x 715 x 2085	150	240V, 1N, 1.2kW, 6.2A	\$9,100

Wind Cabinets - 50 Tray (EN6040)

Standard Features

- Standard equipment: 20 x Pair of stainless steel slides
- Internal construction in stainless steel
- Evaporator fan cover and handle (2mm) in stainless steel
- Feet in stainless steel - adjustable 100-150mm
- Ventilated refrigeration - R290a (fridge) and R452a (freezers) 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 W - D - H	Weight KG	Power	Price Ex Gst
A90/1M	-5°+10°C	900	810 x 1015 x 2085	170	240V, 1N, 280W, 1.3A	\$7,900
A90/1B	-10 -22°C	900	810 x1015 x 2085	180	240V, 1N, 1kW, 4.6A	\$9,300
A90/1T	-10 -30°C	900	810 x 1015 x 2085	180	240V, 1N, 1.2kW, 6.2A	\$10,600

Pastry "WIND" Cabinets | Accessories

	Code	Option	Price Ex Gst
	O541000020	Foot pedal kit	\$310
	O44400002001	4 Swivel and brake castors	\$190
	O222400600	Plastic coated shelf EN60x40	\$90
	O12124024001	Pair of type L slides 398 mm for EN60x40 shelf	\$90
	O12127552001	Pair of type L slides 755 mm for EN60x80 shelf	\$100
	-	RAL customisable colouring	\$POA

Upright Cabinets | Ice Cream "ICE"

By using both the ICE cabinet with the MODI blast chiller, you will obtain the best preservation results. Ice cream, semifreddi and desserts will keep their consistency, softness and creaminess for a longer time. After only a few minutes thawing, they will be ready for displaying and selling.

The Ice cabinets are available in;

- 650, 700 and 900Lt capacities
- 715, 815 and 1015mm depth
- LED internal lighting
- 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.



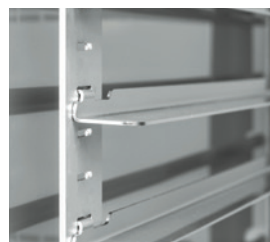
Plug-In and remote versions

An internal engine or a remotely positioned condensing unit creates a fresher and quieter working environment.



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.

ICE Cabinets - 650Lt

Standard Features

- Standard equipment: 8 x plastic coated shelves EN60x40
- Internal construction in stainless steel
- Evaporator fan cover and handle (2mm) 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
- 75mm insulation - CFC/HCFC free
- Evaporator in anti-corrosion coating
- Auto hot gas defrost - Auto Condensation Evaporation



Model	Temperature Range	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
A80/1BG	-10 -22°C	27 x basins 5 L (36x16,5x12 cm)	810 x 715 x 2085	150	240V, 1N, 1kW, 4.6A	\$8,000

ICE Cabinets - 700Lt

Standard Features

- Standard equipment: 8 x plastic coated shelves 53 x 53cm
- Internal construction in stainless steel
- Evaporator fan cover and handle (2mm) 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
- 75mm insulation - CFC/HCFC free
- Evaporator in anti-corrosion coating
- Auto hot gas defrost - Auto Condensation Evaporation



Model	Temperature Range	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
A70/1BG	-10 -22°C	36 x basins 5 L (36x16,5x12 cm)	740 x 815 x 2085	160	240V, 1N, 1kW, 4.6A	\$7,800

ICE Cabinets - 900Lt

Standard Features

- Standard equipment: 16 x plastic coated shelves EN60x40
- Internal construction in stainless steel
- Evaporator fan cover and handle (2mm) 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
- 75mm insulation - CFC/HCFC free
- Evaporator in anti-corrosion coating
- Auto hot gas defrost - Auto Condensation Evaporation



Model	Temperature Range	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
A90/1BG	-10 -22°C	54 x basins 5 L (36x16,5x12 cm)	740 x 1015 x 2085	180	240V, 1N, 1kW, 4.6A	\$9,500

Ice Cream "ICE" Cabinets | Accessories

	Code	Option	Price Ex Gst
	O541000020	Foot pedal kit	\$310
	O44400002001	4 Swivel and brake castors	\$190
	O222400600	Plastic coated shelf EN60x40	\$90
	O223530530	Plastic coated shelf 53 x 53cm	\$90
	O12124024001	Pair of type L slides 398 mm for EN60x40 shelf	\$110
	O12126056001	Pair of type L slides 605 mm for 53x53 shelf	\$100
	O12127552001	Pair of type L slides 755 mm for EN60x80 shelf	\$90
	-	RAL customisable colouring	\$POA

Roll-In Cabinets | Master

Safe refrigeration is combined with the practicality of the stainless steel trolley so that trays and serving dishes can be easily transported: a single front in the Roll-In model.

In canteens, industrial cooking complexes and catering companies, the handling of plates and trays plays an important role in the organisation of the work. The Roll-In refrigeration systems are designed to aid in this task in the best possible way, by reducing service times and improving overall efficiency: normal or glass doors to house 1 or 2 trolleys, containing grids or GN2/1 trays.



Elegant design
The control panel, with a simple and functional design, and is easy to use.



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



Lock and door stop
Reversible self-closing doors with 105° stop and lock with key.



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



Trolley
The Roll-In and Pass-Through models can house GN2/1 measuring L 598 D 660 H 1630



Impact protection
Special bumpers protect the internal walls from accidental impacts.



Bottom coated in stainless steel.
The bottom, and access ramp for the trolley is covered in stainless steel AISI 304.



Lighting
LED lamp installed on the upper dashboard.

Roll-In Cabinets - Single Door

Standard Features

- *Trolley not included*
- *Standard equipment: LED lighting & lock with key*
- Internal construction & Evaporator fan cover in Stainless Steel
- Handle in Snap-in chrome with integrated lock
- Internal floor and access ramp in Stainless Steel
- Ventilated refrigeration - R290a 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 W - D - H	Weight KG	Power	Price Ex Gst
J100/1M	-2°+8°C	754	810 x 815 x 2115	140	240V, 1N, 390W, 1.8A	\$10,500

Roll-In Cabinets - Double Door

Standard Features

- *Trolley(s) not included*
- Standard equipment: LED lighting & lock with key
- Internal construction & Evaporator fan cover in Stainless Steel
- Handle in Snap-in chrome with integrated lock
- Internal floor and access ramp in Stainless Steel
- Ventilated refrigeration - R290a 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 W - D - H	Weight KG	Power	Price Ex Gst
J160/1M	-2°+8°C	1679	1620 x 815 x 2115	220	240V, 1N, 390W, 1.8A	\$13,500

Roll-In Cabinets | Accessories

	Code	Option	Price Ex Gst
	O221650530	Plastic coated shelf GN2/1	\$100
	O660904020	Trolley GN2/1 20 trays 598x660x1630 mm	\$2,800

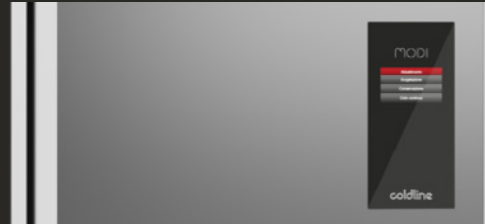
Blast Chillers | MODI Up & Active

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

**MODI
ACTIVE
-40°+65°C**

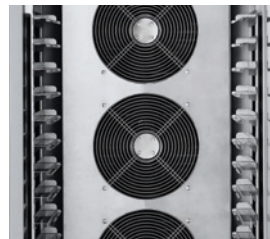
Functions:
Blast Freezing - Blast Chilling
Manual Storage - Thawing
Holding - Desiccation - Proving
Chocolate crystallisation



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 W - D - H	Weight KG	Power	Price Ex Gst
W5U	5 x Pair GN/EN Slides	5 x GN/EN Trays	780 x 800 x 853	115	240V, 1N, 1.1kW, 5.2A	\$9,900

MODI "UP" Blast Chillers - 7 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 | 34kg
 - (+90) > (-18)°C | 24kg



-40°+10°C

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
W7U	7 x Pair GN/EN Slides	7 x GN/EN Trays	780 x 800 x 1093	140	240V, 1N, 1.35kW, 6.8A	\$13,300

MODI "UP" Blast Chillers - 7 Tray Counter

Standard Features

- Intuitive 4.3" Touch display with COSMO wireless monitoring
- Exterior/interior finishing and door handle in stainless steel
- Worktop in sturdy 30mm thick 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 | 34kg
(+90) > (-18)°C | 24kg



Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
WTP7U	7 x Pair GN/EN Slides	7 x GN/EN Trays	1400 x 700 x 850	160	240V, 1N, 1.35kW, 6.8A	\$15,800

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



Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
W10U	10 x Pair GN/EN Slides	10 x GN/EN Trays	780 x 800 x 1563	190	415V, 3N, 4.2kW, 7.5A	\$17,700

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



Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
W14U	14 x Pair GN/EN Slides	14 x GN/EN Trays	780 x 800 x 1778	200	415V, 3N, 4.2kW, 7.5A	\$20,200

MODI "UP" Blast Chillers - 20 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 | 88kg
(+90) > (-18)°C | 62kg



-40°+10°C

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
W20U	20 x Pair GN/EN Slides	20 x GN/EN Trays	810 x 1015 x 2210	225	415V, 3N, 6.2kW, 10.9A	\$39,300

MODI "ACTIVE" Blast Chillers - 3 Tray (GN2/3)

Standard Features

- Exterior and interior finishing in stainless steel
- R452a cooling gas
- 50 mm thick insulation - CFC/HCFC free
- Door hinges on left - with 180° dwell
- Magnetic door frame with integrated door handle
- Tropicalized +43°C cooling unit
- Indirect airflow
- Fans with bearing for low temperatures
- 3 modes - soft / hard blast chilling / deep freezing
- Yield: (+90) > (+3)°C | 7kg
(+90) > (-18)°C | 5kg



-40°+65°C

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
W3AG	Internal wire rack in Stainless Steel	3 x GN2/3 Trays	625 x 600 x 421	56	240V, 1N, 270W, 1.7A	\$5,700
		2 x Pans 360x165x150mm				

MODI "ACTIVE" 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°+65°C

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
W5A	5 x Pair GN/EN Slides	5 x GN/EN Trays	780 x 800 x 853	115	240V, 1N, 1.5kW, 7.2A	\$10,800

MODI "ACTIVE" Blast Chillers - 7 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 | 34kg
(+90) > (-18)°C | 24kg



Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
W7A	7 x Pair GN/EN Slides	7 x GN/EN Trays	780 x 800 x 1093	140	240V, 1N, 1.95kW, 10A	\$14,400

MODI "ACTIVE" Blast Chillers - 7 Tray Counter

Standard Features

- Intuitive 4.3" Touch display with COSMO wireless monitoring
- Exterior/interior finishing and door handle in stainless steel
- Worktop in sturdy 30mm thick 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 | 34kg
(+90) > (-18)°C | 24kg



Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
WTP7A	7 x Pair GN/EN Slides	7 x GN/EN Trays	1400 x 700 x 850	160	240V, 1N, 1.95kW, 10A	\$17,000

MODI "ACTIVE" 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



Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
W10A	10 x Pair GN/EN Slides	10 x GN/EN Trays	780 x 800 x 1563	190	415V, 3N, 5.2kW, 9.1A	\$19,100

MODI "ACTIVE" 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



Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
W14A	14 x Pair GN/EN Slides	14 x GN/EN Trays	780 x 800 x 1778	200	415V, 3N, 5.2kW, 9.1A	\$21,900

MODI "ACTIVE" Blast Chillers - 20 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 | 88kg
(+90) > (-18)°C | 62kg



Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
W20A	20 x Pair GN/EN Slides	20 x GN/EN Trays	810 x 1015 x 2210	225	415V, 3N, 7.2kW, 12.6A	\$41,400

MODI Blast Chillers | Accessories

	Code	Option	Price Ex Gst
	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	\$90
	O222400600	Plastic coated shelf EN60x40	\$90
	O12124022001	Pair of type L slides 398 mm for GN-EN shelf	\$90
	O12124024001	Pair of type L slides 398 mm for EN shelf	\$100
	O92320002001	Sterilizing UV lamp	\$1,800
	-	RAL customisable colouring	\$POA

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



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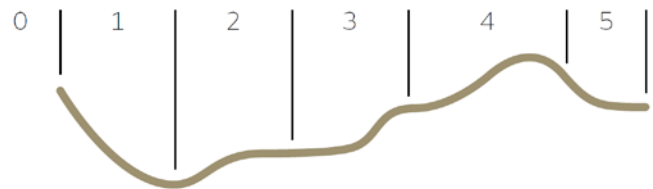
Temperature

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

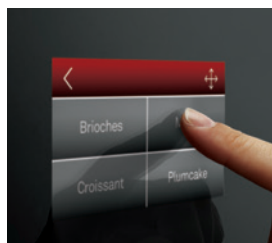
Storage

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 - 650Lt

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 W - D - H	Weight KG	Power	Price Ex Gst
A80/1FH	-6°+40°C	20 x Pair EN Slides	810 x 715 x 2085	155	240V, 1N, 1.4kW, 6.2A	\$13,500

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 W - D - H	Weight KG	Power	Price Ex Gst
A70/1FH	-6°+40°C	20 x Pair EN Slides	740 x 815 x 2085	165	240V, 1N, 1.4kW, 6.2A	\$13,000

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 W - D - H	Weight KG	Power	Price Ex Gst
J120/1FH	-6°+40°C	-	810 x 1015 x 2115	180	240V, 1N, 1.4kW, 6.2A	\$20,800

Levtronic Retarder Provers | Accessories

	Code	Option	Price Ex Gst
	O541000020	Foot pedal kit	\$270
	M643000020	Purity C Quell ST 50 filter cartridge	\$430
	O222400600	Plastic coated shelf EN60x40	\$90
	O12124024001	Pair of type L slides 398 mm for EN60x40 shelf	\$90
	O12127552001	Pair of type L slides 755 mm for EN60x80 shelf	\$100
	O660906040	Trolley 20T EN60x80, 648x810x1490	\$4,000
	-	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.

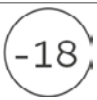
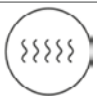
**VISION
F**
-40°+65°C

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

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

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 W - D - H	Weight KG	Power	Price Ex Gst
W5F	5 x Pair GN/EN Slides	5 x GN/EN Trays	780 x 859 x 853	120	240V, 1N, 1.5kW, 7A	\$22,000

Vision F Blast Chiller - 7 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 | 34kg
(+90) > (-18)°C | 24kg



-40°+65°C

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
W7F	7 x Pair GN/EN Slides	7 x GN/EN Trays	780 x 859 x 1093	145	240V, 1N, 2.5kW, 12.4A	\$24,100

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 W - D - H	Weight KG	Power	Price Ex Gst
W10F	10 x Pair GN/EN Slides	10 x GN/EN Trays	780 x 859 x 1563	195	415V, 3N, 5.7kW, 10A	\$30,900

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 W - D - H	Weight KG	Power	Price Ex Gst
W14F	14 x Pair GN/EN Slides	14 x GN/EN Trays	780 x 859 x 1778	205	415V, 3N, 5.7kW, 10A	\$34,500

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 W - D - H	Weight KG	Power	Price Ex Gst
W5H	5 x Pair GN/EN Slides	5 x GN/EN Trays	780 x 859 x 853	120	240V, 1N, 1.5kW, 7A	\$23,700

Vision NUVO™ Blast Chiller - 7 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 | 34kg
(+90) > (-18)°C | 24kg



-40°+85°C

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
W7H	7 x Pair GN/EN Slides	7 x GN/EN Trays	780 x 859 x 1093	145	240V, 1N, 2.5kW, 12.4A	\$26,100

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 W - D - H	Weight KG	Power	Price Ex Gst
W10H	10 x Pair GN/EN Slides	10 x GN/EN Trays	780 x 859 x 1563	195	415V, 3N, 5.7kW, 10A	\$33,400

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



-40°+85°C

Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
W14H	14 x Pair GN/EN Slides	14 x GN/EN Trays	780 x 859 x 1778	205	415V, 3N, 5.7kW, 10A	\$37,400

VISION Blast Chillers | Accessories

	Code	Option	Price Ex Gst
	M643000020	Purity C Quell ST 50 filter cartridge	\$450
	M021055020	Lowered foot h 55/70 mm (each)	\$60
	O44400002001	4 Swivel and brake castors, h 128 mm	\$190
	O221325530	Plastic coated shelf GN1/1	\$100
	O222400600	Plastic coated shelf EN60x40	\$100
	O12124022001	Pair of type L slides 398 mm for GN-EN shelf	\$100
	O12124024001	Pair of type L slides 398 mm for EN shelf	\$100
	-	Core probe with 3 reading points	\$1,300
	-	Heated core probe with 1 reading point	\$1,300
	O330100010	Sanitizing detergent	\$60
	-	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 W - D - H	Weight KG	Power	Price Ex Gst
AF30/1M	-6°+40°C	20 x Pair EN60x40 Slides	810 x 796 x 2215	190	240V, 1N, 1.1kW, 4.7A	\$21,700

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 W - D - H	Weight KG	Power	Price Ex Gst
AF60/1M	-6°+40°C	20 x Pair EN60x80 Slides	810 x 1096 x 2215	220	240V, 1N, 1.1kW, 4.7A	\$24,900

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
- 100 mm thick insulation - CFC/HCFC free
- Self-closing **dual 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 W - D - H	Weight KG	Power	Price Ex Gst
AF80/2M	-6°+40°C	20 x Pair EN60x80 Slides	900 x 1138 x 2465	290	240V, 1N, 1.8kW, 8A	\$38,000

VISION Retarder Prover | Accessories

	Code	Option	Price Ex Gst
	M643000020	Purity C Quell ST 50 filter cartridge	\$450
	O44400002001	4 Swivel and brake castors, h 128 mm	\$190
	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



MONDIALFRAMEC

frigomeccanica
ITALY

BATCH FREEZERS



COMBINED 3-in1

Batch freezer - Pasteuriser - Cream Cooker



INNOVA

Batch freezers/Combined/Pasteurisers



Gelato Displays



Soft Serve Machines



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 Min-Max kg	Gelato L/hr	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
VT152P A	1.15 - 2.3	15	435 x 695 x 597	58	230V, 1N, 1.5kW, 6A	\$17,200

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 Min-Max kg	Gelato L/hr	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
V607P W	2.3 - 8	60	600 x 835 x 1335	207	400V, 3N, 4.4kW, 11A	\$38,800

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

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 Min-Max kg	Gelato L/hr	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
H607P W	2.3 - 8	60	606 x 885 x 1465	345	400V, 3N, 6.9kW, 17.3A	\$57,100
H10014P W	3.5 - 16	100	606 x 885 x 1465	405	400V, 3N, 8kW, 20A	\$76,200

ROBOCREAM | Vertical 3-in-1

ROBOCREAM are a range of Digital vertical 3-in-1 machines (Batch freezer - Pasteuriser - Cream Cooker + More) machines with automatic extraction with electronic control of the correct consistency of products.
The algorithm developed for the agitator torque control in Newton per meter allows to obtain products, 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 is 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
- Removable magnetic chute for extraction - for easy cleaning



Model	Gelato/Cycle Min-Max kg	Gelato L/hr	Cream/Base L/Cycle	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
RT52 A	1.15 - 2.3	15	5 (50min)	435 x 695 x 597	58	230V, 1N, 1.5kW, 6.6A	\$20,100

Free-Standing - 7L Tank

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Digital controls with variable speed agitator
- Density controlled programmability - Water cooled
- Magnetic safety device, it stops working when lid is opened
- Double lid to add ingredients while the machine is 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
- Removable magnetic chute for extraction - for easy cleaning



Model	Gelato/Cycle Min-Max L	Gelato L/hr	Cream/Base L/Cycle	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
R157 W	2.3 - 8	60	15 (50min)	600 x 835 x 1335	215	400V, 3N, 4.4kW, 11A	\$55,900

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 Min-Max L	Gelato L/hr	Cream/Base L/Cycle	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
RHT203 A	1.15 - 3.7	20	4	560 x 898 x 735	107	230V, 1N, 3.7kW, 16.1A	\$26,500

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 Min-Max L	Gelato L/hr	Cream/Base L/Cycle	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
RH607 W	2.3 - 8	60	15	606 x 885 x 1465	345	400V, 3N, 6.9kW, 17.3A	\$70,900
RH8011 W	3.5 - 16	100	15	606 x 885 x 1465	405	400V, 3N, 8kW, 20A	\$79,200

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 Min-Max kg	Gelato L/hr	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
MOVI SMART 30	2-6	55	580 x 920 x 830	205	400V, 3N, 5kW, 12.5A	\$45,600

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 Min-Max kg	Gelato L/hr	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
MOVI 60	4 - 9	95	610 x 850 x 1430	265	400V, 3N, 7kW, 17.5A	\$67,900
MOVI 100	6 - 13	130	610 x 850 x 1430	290	400V, 3N, 7.5kW, 18.75A	\$82,900

Freestanding - with A+ & PRO System

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Touch Screen with precise programs (additional inverter to manage compressor)
- 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 Min-Max kg	Gelato L/hr	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
MOVISWITCH 30 A+ PRO	2.5 - 9	95	610 x 850 x 1430	265	400V, 3N, 7kW, 17.5A	\$86,000
MOVISWITCH 60 A+ PRO	4 - 13	130	610 x 850 x 1430	290	400V, 3N, 7.5kW, 18.75A	\$100,900

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 Min-Max L	Gelato L/hr	Pasturising L/Cycle	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
MOVISWITCH 30	2-6	65	10	610 x 850 x 1640	270	400V, 3N, 7kW, 17.5A	\$69,300
MOVISWITCH 60	4-9	95	10	610 x 850 x 1640	310	400V, 3N, 10kW, 25A	\$82,200

Freestanding - with A+ & PRO System

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Touch Screen with precise programs (additional inverter to manage compressor)
- 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 Min-Max L	Gelato L/hr	Pasturising L/Cycle	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
MOVISWITCH 30 A+ PRO	1.5 - 6	65	10	610 x 850 x 1640	270	400V, 3N, 7kW, 17.5A	\$90,300
MOVISWITCH 60 A+ PRO	2.5 - 9	95	10	610 x 850 x 1640	310	400V, 3N, 10kW, 25A	\$103,200

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 Min-Max	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
FLU 70	30-60	420 x 930 x 1140	185	400V, 3N, 6kW, 15A	\$49,800
FLU 120	60-110	750 x 1050 x 1140	250	400V, 3N, 13kW, 32.5A	\$64,100

MOVI, MOVISWITCH & FLU | ACCESSORIES

	Option	Price Ex Gst
INK00189	ATTACHMENT TO PORTION PRODUCT INTO JARS OR CONTAINERS	\$3,400



MONDIALFRAMEC

MondialFramec | Gelato Showcases

Mirabella H are a line of gelato storage solutions without an expensive price tag. 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.

Static Gelato Showcase - Mirabella H

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 W - D - H	Weight KG	Power	Price Ex Gst
MIRABELLA H6G	12 x 2.5L 6 x 5L	1187 x 677 x 1190	117	240V, 1N, 530W, 2.3A	\$10,200
MIRABELLA H7G	14 x 2.5L 7 x 5L	1337 x 677 x 1190	124	240V, 1N, 610W, 2.6A	\$10,600
MIRABELLA H9G	18 x 2.5L 9 x 5L	1652 x 677 x 1190	136	240V, 1N, 740W, 3.1A	\$11,500

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 Slim Showcase - Alba Squared

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 W - D - H	Weight KG	Power	Price Ex Gst
ALBA SQ 100 L	7 x 5L	1050x930x1200	280	240V, 1N, 546W, 2.3A	\$21,600
ALBA SQ 125 L	9 x 5L	1300x930x1200	300	240V, 1N, 978W, 4.1A	\$23,500
ALBA SQ 150 L	11 x 5L	1550x930x1200	340	240V, 1N, 978W, 4.1A	\$25,700
ALBA SQ 200 L	16 x 5L	2050x930x1200	400	240V, 1N, 1348W, 5.7A	\$29,100

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 W - D - H	Weight KG	Power	Price Ex Gst
TWIN 12 L	12 x 5L	1190x1128x1200	320	240V, 1N, 2.21kW, 8.8A	\$30,000
TWIN 16 L	16 x 5L	1540x1128x1200	380	240V, 1N, 2.99kW, 12.5A	\$36,300
TWIN 18 L	18 x 5L	1690x1128x1200	410	240V, 1N, 3.1kW, 12.8A	\$39,400
TWIN 20 L	20 x 5L	1890x1128x1200	440	240V, 1N, 3.1kW, 12.8A	\$41,900
TWIN 24 L	24 x 5L	2190x1128x1200	510	240V, 1N, 4.51kW, 18.8A	\$44,100

Ventilated Showcase - Drop Ice

Standard Features

- High visibility display with tempered coated glass
- Available in pans or pozzetti (tubs)
- Sliding perspex doors on operator side
- LED lighting system on the ceiling, energy-saving and durability
- Ventilated Cooling system with hermetic compressor
- Electronic check panel with digital thermometer and thermostat
- Hot gas defrosting
- Colour: White (Standard - RAL colours on request)
- **Pans or Tubs NOT included**



Model	Capacity Pans	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
DROP V6	12 x 5L	1190x760x1200	270	240V, 1N, 546W, 2.3A	\$19,600
DROP V9	16 x 5L	1690x760x1200	290	240V, 1N, 978W, 4.1	\$23,200
DROP PZ8	18 x 5L	1190x760x1200	270	240V, 1N, 546W, 2.3A	\$19,600
DROP PZ12	24 x 5L	1690x760x1200	290	240V, 1N, 978W, 4.1	\$23,200

Premium Ventilated Showcase - Premium

Standard Features

- Dual Ventilation for uniform temperature
- Multi-flow allows for optimum preservation, especially gelato above pan lip
- High visibility display
- Glass with electrically heated double coated glass, downward opening
- 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
- Auto Reverse Cycle defrosting
- Colour: White (Standard - RAL colours on request)
- **Tubs NOT included**



Model	Capacity Pans	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
PREMIUM 12 H	12 x 5L	1214x1170x1370	340	240V, 1N, 2.21kW, 8.8A	\$47,100
PREMIUM 18 H	18 x 5L	1714x1170x1370	520	400V, 3N, 2.3kW, 5.8A	\$55,400
PREMIUM 24 H	24 x 5L	2214x1170x1370	560	400V, 3N, 2.9kW, 7.2A	\$63,700

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
- Ventilated-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 W - D - H	Weight KG	Power	Price Ex Gst
POZZETTI V6+6	6+6	1500x865x950	160	240V, 1N, 365W, 1.6A	\$24,500
POZZETTI V8+8	8+8	1750x865x950	190	240V, 1N, 485W, 2.1A	\$32,100
POZZETTI V10+10	10+10	2000x865x950	220	240V, 1N, 485W, 2.1A	\$35,900
POZZETTI V12+12	12+12	2500x865x950	250	240V, 1N, 560W, 2.4A	\$37,500

Gelato Pans & Carapine

	Code	Description	Ext. Dim. mm W - D - H	Price Ex Gst
	GP-181612	Gelato Pan 2.5Lt	180 x 165 x 120	\$65
	GP-361612ECO	Gelato Pan 5Lt (Bright Annealed)	360 x 165 x 120	\$40
	GP-361612	Gelato Pan 5Lt (Annealed-Tumbled)	360 x 165 x 120	\$50
	GP-362508	Gelato Pan 5.8Lt (Bright Annealed)	360 x 250 x 80	\$40
	GP-362512	Gelato Pan 8Lt (Bright Annealed)	361 x 250 x 120	\$50
	CAR2025-AR2	Carapina 2-notch Anti-Rotation 7.3Lt (Mirror Polished)	Ø200 x 250	\$85
	CAR2025-AR4	Carapina 4-notch Anti-Rotation 7.3Lt (Mirror Polished)	Ø200 x 250	\$90
	COP-POZ225	Pozzetti Lid (Mirror Polished)	Ø225	\$150



ALBA SQUARED

DUAL SHOWCASE WITH CANNALISATION



PREMIUM

DUAL SHOWCASE (PASTRY + GELATO) WITH CANNALISATION

SOFT SERVE MACHINES

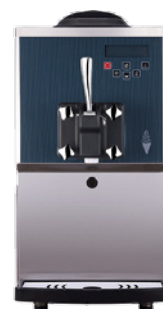


- PASMO PASCAL -

Single Flavour - S930T

Standard Features

- Compact and powerful design
- Intuitive controller with intelligent fault detection
- Cylinder heating function to avoid lumpy and icy ice-cream
- Solid discharge door with heavy duty lock nuts
- Smooth start up - efficient, low noise and energy saving
- Quick freezing - 6-8 minutes to be ready
- Air Cooled system (water cooled on request)



Model	Capacity (L)	Prod./Cycle (L)	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
S930T Gravity	9.5	35	380 x 635 x 803	110	240V, 1N, 2kW, 9.1A	\$10,800

2 Flavour (Plus mixed) - S121T

Standard Features

- Compact and powerful design
- Intuitive controller with intelligent fault detection
- Cylinder heating function to avoid lumpy and icy ice-cream
- Pasteuriser cycle
- Solid discharge door with heavy duty lock nuts
- Smooth start up - efficient, low noise and energy saving
- Quick freezing - 6-8 minutes to be ready
- Air Cooled system (water cooled on request)
- Seperate cooling system for each side



Model	Capacity (L)	Prod./Cycle (L)	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
S121T Gravity	2x9.5	2x35	530 x 890 x 980	250	240V, 1N, 3kW, 12.5A	\$20,200

2 Flavour (Plus Mixed) - S970F

Standard Features

- Compact and powerful design
- Intuitive controller with intelligent fault detection
- Solid discharge door with heavy duty lock nuts
- Smooth start up - efficient, low noise and energy saving
- Quick freezing - 6-8 minutes to be ready
- Air Cooled system (water cooled on request)
- Independant cooling systems & controls



Model	Capacity (L)	Prod./Cycle (L)	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
S970F Gravity	2x9.5	2x40	520 x 770 x 1444	250	240V, 1N, 3.2kW, 13.4A	\$19,800



2 Flavour (Plus Mixed) - S121L

Standard Features

- Compact and powerful design
- Intuitive controller with intelligent fault detection
- Cylinder heating function to avoid lumpy and icy ice-cream
- Pasteuriser cycle (Air Pump Model only)
- Solid discharge door with heavy duty lock nuts
- Smooth start up - efficient, low noise and energy saving
- Quick freezing - 6-8 minutes to be ready
- Air Cooled system (water cooled on request)
- Seperate cooling system for each side
- Optional relocation of controller for Self Service Bars



Model	Capacity (L)	Prod./Cycle (L)	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
S121L Gravity	2x9.5	2x35	530 x 890 x 1440	260	240V, 1N, 3kW, 12.5A	\$20,800

Pizza Tools & Accessories



Aluminium Pizza Peels



Stainless Steel Pizza Peels



Oven Brushes & Accessories



Pizza Peel Racks



Tools & Accessories



Tools & Accessories



Aluminium Peels | Special Hard Anodised

RECTANGULAR PERFORATED PEEL



> S.H.A treated aluminium head, anodised handle

Code					Q	\$
E-32RF/60		60	96	0.49	1	\$280
E-32RF/120	33	120	156	0.63	1	\$310
E-32RF		150	186	0.70	1	\$320
E-37RF/60		60	100	0.55	1	\$335
E-37RF/120	36	120	160	0.69	1	\$365
E-37RF		150	190	0.76	1	\$375

RECTANGULAR PERFORATED PEEL



> S.H.A treated aluminium head, anodised handle

Code					Q	\$
ANE-32RF	33	150	186	0.70	1	\$345
ANE-37RF	36	150	190	0.76	1	\$390

Aluminium Peels | Neapolitan

RECTANGULAR PERFORATED PEEL



> Neutral anodised aluminium head, light blue anodised handle

Code					Q	\$
AN-32RF	33	150	186	0.91	1	\$275
AN-37RF	36	150	190	0.99	1	\$310

Aluminium Peels | Neutral Anodised

RECTANGULAR PERFORATED PEEL



A Z Z U R R A

> Neutral anodised aluminium head, light blue anodised handle

Code					Q	\$
A-32RF/60	33	60	96	0.49	1	\$225
A-32RF/120		120	156	0.63	1	\$245
A-32RF		150	186	0.70	1	\$250
A-37RF/60	36	60	100	0.55	1	\$270
A-37RF/120		120	160	0.69	1	\$290
A-37RF		150	190	0.76	1	\$295

RECTANGULAR PEEL



A Z Z U R R A

> Neutral anodised aluminium head, light blue anodised handle

Code					Q	\$
A-32R/60	33	60	96	0.56	1	\$175
A-32R/120		120	156	0.70	1	\$195
A-32R		150	186	0.77	1	\$200
A-37R/60	36	60	100	0.64	1	\$200
A-37R/120		120	160	0.78	1	\$220
A-37R		150	190	0.85	1	\$225

RECTANGULAR PERFORATED PEEL



A L I C E

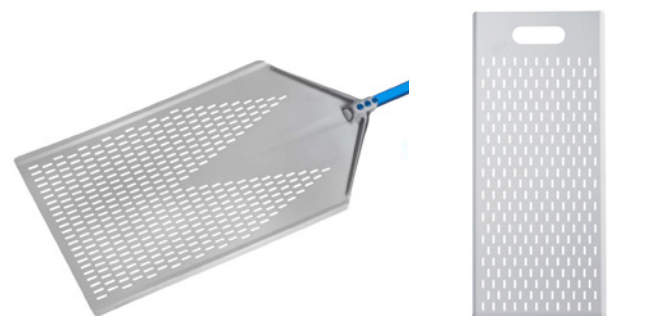
> Neutral anodised aluminium head, black anodised handle

Code					Q	\$
R-32RF/120	33	120	162	0.92	1	\$200
R-32RF		150	192	0.99	1	\$205
R-37RF/120	36	120	166	1.01	1	\$215
R-37RF		150	196	1.09	1	\$220

PIZZA BY THE METER PERFORATED PEEL

AMP-xxxxF...

AM-xxxxAF



A Z Z U R R A

> Neutral anodised aluminium head, light blue anodised handle

Code					Q	\$
AMP-3060F/30	30x60	30	92	1.14	1	\$340
AMP-4060F/30	40x60	30	92	1.48	1	\$365
AM-3070AF	30x60	10	70	0.97	1	\$200
AM-3090AF	30x80	10	90	1.25	1	\$245
AM-4070AF	40x60	10	70	1.29	1	\$245
AM-4090AF	40x80	10	90	1.66	1	\$290

Stainless Steel Peels | Round

STAINLESS STEEL SMALL PERFORTATED PEEL



EVOLUZIONE

> perf. stainless steel head, stainless steel handle

Code					Q	\$
IE-17F/120	17	120	138	0.65	1	\$195
IE-17F		150	168	0.73	1	\$200
IE-17F/180		180	198	0.82	1	\$210
IE-20F/120	20	120	141	0.69	1	\$200
IE-20F		150	171	0.77	1	\$205
IE-20F/180		180	201	0.86	1	\$215
IE-23F/120	23	120	145	0.76	1	\$205
IE-23F		150	175	0.84	1	\$210
IE-23F/180		180	205	0.92	1	\$220

STAINLESS STEEL SMALL PERFORATED PEEL



AZZURRA

> perf. stainless steel head, stainless steel handle

Code					Q	\$
I-17F/120	17	120	138	0.65	1	\$190
I-17F		150	168	0.73	1	\$195
I-17F/180		180	198	0.82	1	\$205
I-20F/120	20	120	141	0.69	1	\$195
I-20F		150	171	0.77	1	\$200
I-20F/180		180	201	0.86	1	\$210
I-23F/120	23	120	145	0.76	1	\$205
I-23F		150	175	0.84	1	\$210
I-23F/180		180	205	0.93	1	\$220

STAINLESS STEEL SMALL PEEL



AZZURRA

> stainless steel head, stainless steel handle

Code					Q	\$
I-17/120	17	120	138	0.68	1	\$160
I-17		150	168	0.77	1	\$165
I-17/180		180	198	0.85	1	\$175
I-20/120	20	120	141	0.73	1	\$170
I-20		150	171	0.81	1	\$175
I-20/180		180	201	0.90	1	\$185
I-23/120	23	120	145	0.81	1	\$175
I-23		150	175	0.89	1	\$180
I-23/180		180	205	0.98	1	\$190

STAINLESS STEEL SMALL PEEL

IN-XXF

IR-XX



Napoletana

ALICE

> IN-XXF - perf. s/steel head, stainless steel handle

Code					Q	\$
IN-17F	17	150	168	0.82	1	\$200
IN-20F	20	150	171	0.92	1	\$210
IN-23F	23	150	175	1.05	1	\$215

> IR-XX - solid s/steel head, stainless steel handle

Code					Q	\$
IR-20	20	150	171	1.05	1	\$150
IR-23	23	150	174	1.18	1	\$155

LEGEND



HEAD DIM.
(CM)



HANDLE
LENGTH (CM)



TOTAL LENGTH
(CM)



NET WEIGHT
(KG)



MIN QTY



PRICE
(EX GST)

Brass Bristle Brushes | Rectangular & Round

EVOLUZIONE

BRASS BRISTLES BRUSH



> brass bristles brush and anodised aluminium handle

Code					Q	\$
ACE-SP	20x6x h10.5	150	160	0.74	1	\$160
ACE-SP/180		180	190	0.81	1	\$180

AZZURRA

BRASS BRISTLES BRUSH FOR DECK OVENS



> brass bristles brush and anodised aluminium handle

Code					Q	\$
AC-SP3/120	20x6x h10.5	120	129	0.67	1	\$170
AC-SP3		150	159	0.74	1	\$175

AZZURRA

NATURAL BRISTLES BRUSH



> natural bristle brush and anodised aluminium handle

Code					Q	\$
AC-SPN2	20x6x h10.5	150	160	0.67	1	\$145
AC-SPN2/180		180	190	0.74	1	\$160

BRASS BRISTLES BRUSH

AC-SP...



AC-SP2...



AC-SPT...



> brass bristles brush and anodised aluminium handle

Code					Q	\$
AC-SP	20x6x h10.5	150	160	0.74	1	\$160
AC-SP/180		180	190	0.81	1	\$180
AC-SP2	27x6x h10.5	150	164	0.95	1	\$90
AC-SP2/180		180	194	1.02	1	\$200
AC-SPT	17x15x h10.5	150	159	0.99	1	\$180
AC-SPT/180		180	189	1.06	1	\$190

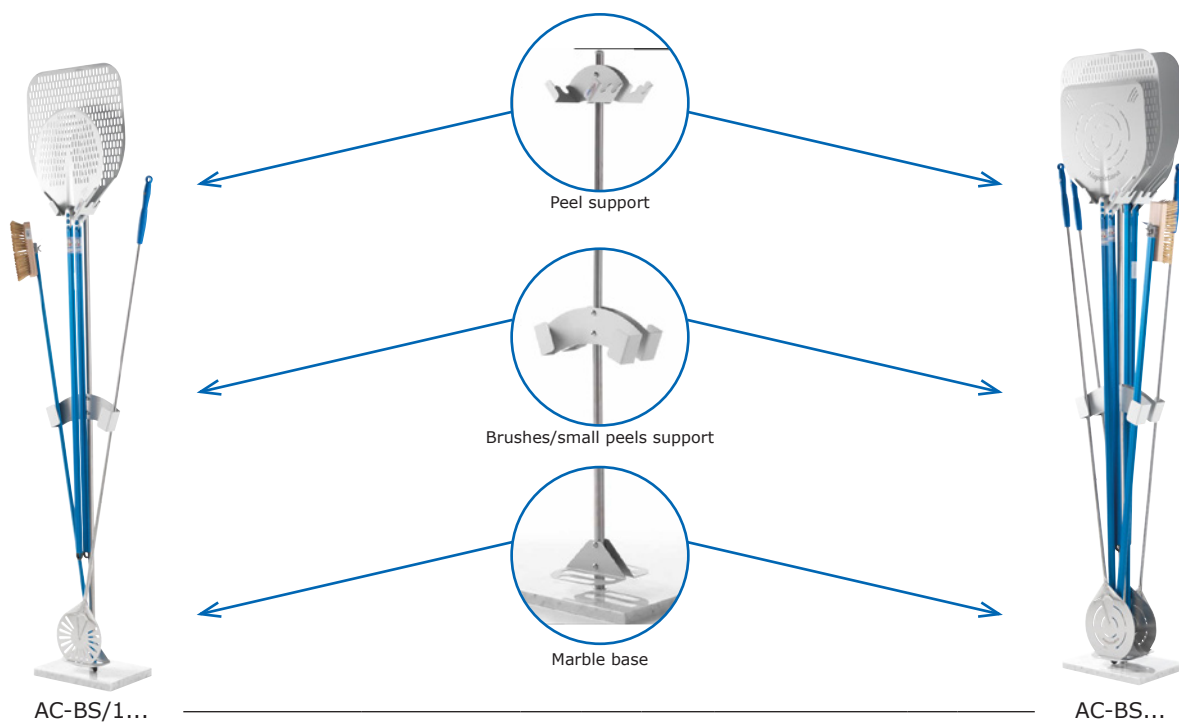
REPLACEMENTS



Code				*		Q	\$
R-SP	20x6x h10.5	5	BB	FOR AC-SP	0.33	1	\$65
R-SP2	27x6x h10.5	5	BB	FOR AC-SP2	0.47	1	\$80
R-SP3	20x6x h10.5	5	BB	FOR AC-SP3	0.33	1	\$65
R-SPN2	20x6x h10.5	4	NB	FOR AC-SPN2	0.27	1	\$55
R-SPT	17x15x h4.6	5	BB	FOR AC-SPT	0.57	1	\$75

Pizza Peel Racks - Free-standing & Wall Mounted

FREE-STANDING PEEL RACKS



Code					*	Q	\$
AC-BS1	25x35xh175	SM	4	8.60	for peels up to 150cm length, single sided	1	\$360
AC-BS 200/1	25x35xh220	SM	4	8.90	for peels up to 200cm length, single sided	1	\$415
AC-BS	25x35xh175	SM	8	8.80	for peels up to 150cm length, double sided	1	\$430
AC-BS 200	25x35xh220	SM	8	9.10	for peels up to 200cm length, double sided	1	\$485

WALL-MOUNTED PEEL RACKS



Code					*	Q	\$
AC-APL	32x10xh5	A	2	0.15	wall mounted for small peels & brushes	1	\$70
AC-APM	17.5x9xh9	A	2	0.08	wall mounted for peels	1	\$60

LEGEND		TOTAL LENGTH (CM)		MATERIAL		CAPACITY PEICES		NET WEIGHT (KG)	*	FEATURES	Q	MIN QTY	\$	PRICE (EX GST)
	A	ALUMINIUM	SS	STAINLESS STEEL	SM	STAINLESS STEEL / MARBLE BASE								

Other Tools & Accessories

WOODFIRED OVEN CLEANING AND HANDLING

AC-RS



AC-PL



AC-SB



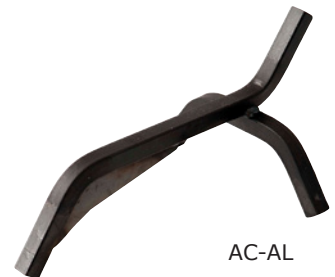
Code					Q	\$
AC-RS	154 24x4*	SS	AM	8.60	1	\$100
AC-PL	175 22x20*	SS	AM	8.90	1	\$140
AC-SB	179 25x7.5*	SS	SS	8.80	1	\$120

*Usable head dimensions

Code				Q	\$
ACH-AL1	25x15xh9	SR	0.75	1	50
AC-AL	50x30xh22.5	SR	4.80	1	135



ACH-AL1



AC-AL

PREPARATION - PIZZA SERVERS

Code					Q	\$
AC-STP71	21x18	SS	PH	0.50	1	\$60
AC-STP15F	19.5x14	SS	PH	0.24	1	\$60
AC-STP20	12x9	SS	PH	0.16	1	\$45



AC-STP71



AC-STP15F



AC-STP20

PREPARATION - OIL CAN

Code				Q	\$
OL05	0.45	CB	0.50	1	\$120
OL10	1.10	CB	0.24	1	\$145
OL15	1.40	CB	0.16	1	\$155



OL...

LEGEND		TOTAL LENGTH (CM)		MATERIAL		HANDLE MATERIAL		NET WEIGHT (KG)	Q	MIN QTY	\$	PRICE (EX GST)
AN		BLACK ANODISED ALUMINIUM	SS	STAINLESS STEEL	SR	UNTREATED STEEL	CB	COPPER & BRASS	PS	STANDARD PLASTIC		Capacity (L)

Other Tools & Accessories

PREPARATION - SPATULAS

Code					*	Q	\$
AC-STP31	9.5	SS	PH	0.12	flexible triangular	1	\$40
AC-STP32	11.5	SS	PH	0.14	flexible triangular	1	\$40
AC-ST	9.5	PH	PH	0.10	impact-resistant and scratch resistant	1	\$20
AC-STF10	10	PH	PH	0.13	flexible	1	\$25

*Usable head dimensions



AC-STP31

AC-STP32

AC-ST

AC-STF10

PREPARATION - DOUGH CUTTERS

Code					*	Q	\$
AC-TP	6.5x13.5*	PH	PH	0.18	impact-resistant and scratch resistant	1	\$25
AC-TPM	7.5x15*	SS	PS	0.18	rigid	1	\$20

*Usable head dimensions



AC-TP

AC-TPM

PREPARATION - PIZZA CUTTERS

Code					*	Q	\$
AC-ROM	ø10 23x10	SS	PH	0.15	Blade that can be dismantled	1	\$25
AC-RO5	ø10 23x10	SS	PS	0.17	Tempered stainless steel blade, can be dismantled and sharpened	1	\$60
AC-ROP6	ø10 26x10	SS	PH	0.19	Stainless steel blade, can be dismantled and sharpened, highly resistant polymer handle	1	\$90

AC-ROM

AC-RO5

AC-ROP6



Code					*	Q	\$
AC-MZP	48	SS	PH	0.50	Pizzas max. ø50 cm, adjustable rocking movement	1	145

How to use: traditional or with a single screw for the handle in the centre. In this second case, the blade can rock, enabling simple, natural movements.



LEGEND		TOTAL LENGTH (CM)		MATERIAL		HANDLE MATERIAL		NET WEIGHT (KG)	Q	MIN QTY	\$	PRICE (EX GST)
	PH	HIGHLY-RESSISTANT POLYMER	SS	STAINLESS STEEL	PS	STANDARD PLASTIC						

Other Tools & Accessories

Bamboo Cutting & Serving Board

Standard Features

- Heavy Duty & Hygienic
- Bevelled edge to slide pizzas off

Model	Dimensions W - D - H mm	Weight KG	Price Ex Gst
MX350	360 x 590 x 12	0.9	\$40



Pizza Cutter

Standard Features

- Stainless Steel cutting blade with red plastic handle

Model	Cutting Wheel Ø mm	Weight KG	Price Ex Gst
JCPC-10PR	100	0.20	\$15
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 W - D - H mm	Temp Range	Weight KG	Price Ex Gst
E-600	125 x 160 x 50	-50° > +580°C	0.50	\$80



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 mm - inches	Weight KG	Price Ex Gst
DF20	200 - 8	0.08	\$6
DF24	230 - 9	0.11	\$7
DF26	255 - 10	0.12	\$8
DF30	300 - 12	0.15	\$9
DF33	330 - 13	0.18	\$10
DF36	355 - 14	0.20	\$11
DF38	380 - 15	0.24	\$13



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 W - D - H mm	Capacity (250gr Balls)	Weight KG	Price Ex Gst
VAS007	400 x 600 x 70	12	1.30	\$34
VAS010	400 x 600 x 100	12	1.50	\$38
VAS013	400 x 600 x 130	12	1.65	\$48
VAS403010	300 x 400 x 100	6	0.75	\$28



Perforated Pasta Trays

Standard Features

- High density polyethylene perforated container
- Perfect for food storage that requires aeration

Model	Dimensions W - D - H mm	Capacity L	Weight KG	Price Ex Gst
VAS010FA	400 x 600 x 100	18	1.10	\$40



Dough Ball & Confectionary Tray Lids

Standard Features

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

Model	Dimensions W - D - H mm	To Suit Models	Weight KG	Price Ex Gst
COP6040	400 x 600 x 20	VAS007, VAS010, VAS013 & VAS010FA	0.90	\$30
COP4030	300 x 400 x 20	VAS403010	0.45	\$22



Tray Drolley

Standard Features

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

Model	Dimensions W - D - H mm	Load Capacity Kg	Weight KG	Price Ex Gst
CA6040	420 x 620 x 165	250	3.70	\$185



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

Euroquip - Food Service Equipment

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