



euroquip

VOL.17



Neapolitan

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.

Moretti
Ovens



Neapolis

Our Brands



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



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



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

Italmix

Artisan Twin-Arm Mixers - Professional Twin-Arm Mixers



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



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

 **KORRETTI
FORNI**



Products



PIZZA DECK OVENS



CONVEYOR OVENS



DOUGH & PASTRY EQUIPMENT



BAKERY & PASTRY OVENS



COMMERCIAL REFRIGERATION



GELATO MACHINES & DISPLAYS



PIZZA TOOLS & ACCESSORIES

Pizza Deck Ovens



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Neapolis9

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SerieS



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Electro-Mechanical



Electronical



Accessories

Link
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LINK

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
NEAP6	6	758 x 1116 x 150	1084 x 1786 x 2229	525	415V, 3N, 12.9kW 18A	\$39,820
NEAP9	9	1125 x 1125 x 150	1465 x 1842 x 2229	725	415V, 3N, 21.9kW 32A	\$48,840

Optional features

Option	Price Ex Gst
Kit with motor for vapour extraction (for hood)	\$2,145
Self condensing hood	\$20,790
Additional Trayholder Slides	\$165
Removable Stainless steel door with special glass front panel	\$880

New

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 X100E/1/S	4	950 x 735 x 160	1431 x 1440 x 1770	368	415V, 3N, 8.8kW, 12.3A	\$34,400

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 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	\$41,000

serieX Double Deck Oven on Stand

Standard Features

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



Model	Capacity (Ø35cm)	Chamber Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Per Deck)	Price Ex Gst
COMP X100E/2/S	8	950 x 735 x 160	1431 x 1440 x 1980	528	415V, 3N, 8.8kW, 12.3A	\$59,500

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 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	\$65,800

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 X100E/3/S	12	950 x 735 x 160	1431 x 1440 x 2140	680	415V, 3N, 8.8kW, 12.3A	\$84,400

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 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	\$89,900

serieS Optional Features & Accessories

	Option	Description	Price Ex Gst
	Extraction Motor	Kit with motor for vapour extraction (for hood)	\$2,145
	Reverse Door Opening	Reverse Door Opening	\$800
	Steamer	Steamer 1.6kW	\$2,850
	Trayholder Slides	Trayholder Slides for support - pair	\$165



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



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	Seperate 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	\$22,275
COMP S100E/1/S	4	950 x 735 x 160	1365 x 1443 x 1660	327	415V, 3N, 9kW, 12.5A	\$22,880
COMP S120E/1/S	6	1245 x 735 x 160	1660 x 1443 x 1660	366	415V, 3N, 12kW, 17A	\$24,310
COMP S125E/1/S	10	1245 x 1265 x 160	1660 x 1973 x 1660	550	415V, 3N, 17.3kW, 25A	\$27,500

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	\$24,640
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	\$26,400
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	\$27,940
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	\$31,625

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	\$38,830
COMP S100E/2/S	8	950 x 735 x 160	1365 x 1443 x 1870	476	415V, 3N, 9kW, 12.5A	\$39,710
COMP S120E/2/S	12	1245 x 735 x 160	1660 x 1443 x 1870	537	415V, 3N, 12kW, 17A	\$42,240
COMP S125E/2/S	20	1245 x 1265 x 160	1660 x 1973 x 1870	794	415V, 3N, 17.3kW, 25A	\$47,960

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	\$41,250
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	\$43,230
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	\$45,925
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	\$51,865

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	\$55,440
COMP S100E/3/S	12	950 x 735 x 160	1365 x 1443 x 2030	616	415V, 3N, 9kW, 12.5A	\$56,430
COMP S120E/3/S	18	1245 x 735 x 160	1660 x 1443 x 2030	699	415V, 3N, 12kW, 17A	\$60,225
COMP S125E/3/S	30	1245 x 1265 x 160	1660 x 1973 x 2030	960	415V, 3N, 17.3kW, 25A	\$68,420

serieS Triple Deck Oven on Prover



Standard Features

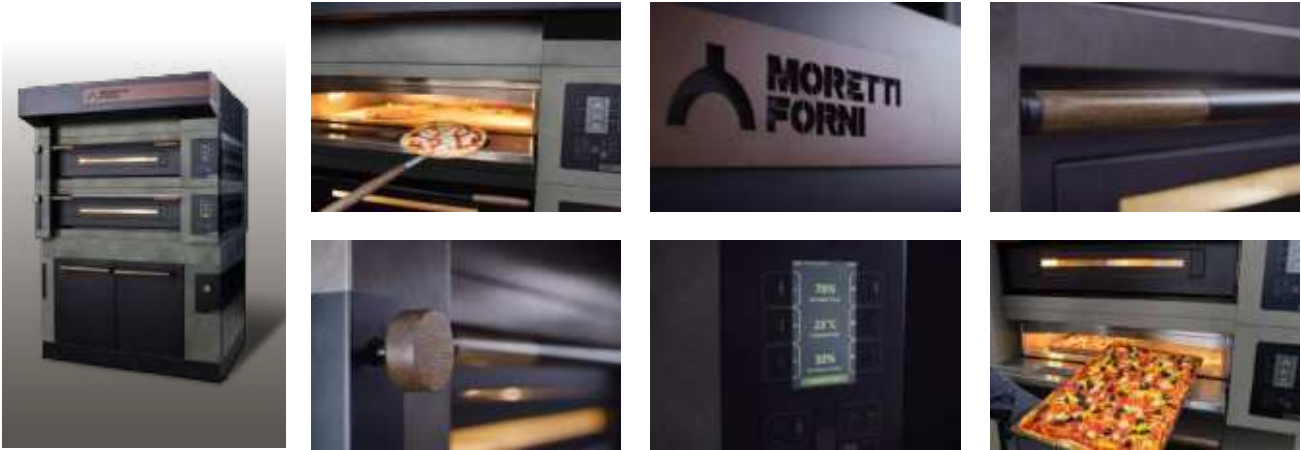
- Complete with: fume capturing hood, Triple chamber & prover
- Stainless steel construction with high-density insulation
- Colour multi-language LCD display
- Sandblasted baking floor
- Reinforced double internal lighting
- Max temperature 450°C
- 100 baking programs & double timer
- Standby, boost 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	\$58,960
COMP S100E/3/L	12	950 x 735 x 160	1365 x 1443 x 1870	616	415V, 3N, 9kW, 12.5A 240V, 1N, 1.5kW, 6.3A	\$59,950
COMP S120E/3/L	18	1245 x 735 x 160	1660 x 1443 x 1870	699	415V, 3N, 12kW, 17A 240V, 1N, 1.5kW, 6.3A	\$64,515
COMP S125E/3/L	30	1245 x 1265 x 160	1660 x 1973 x 1870	960	415V, 3N, 17.3kW, 25A 240V, 1N, 1.5kW, 6.3A	\$73,040

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
	Extraction Motor	Kit with motor for vapour extraction (for hood)	\$1,760
	Self Condensing Hood	Self Condensing Hood	\$20,790
	Trayholder Slides	Trayholder Slides for support - pair	\$165



SerieP Electric - Safe, Reliable and Efficient



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

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

SerieP | Amalfi

Amalfi Single Deck Oven on Stand

Standard Features

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



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
COMP A/1/S	6	650 x 1035 x 180	1020 x 1650 x 1700	305	415V 3N, 7.1kW, 10A	\$20,185
COMP B/1/S	6	950 x 735 x 180	1320 x 1350 x 1700	317	415V 3N, 7.1kW, 10A	\$20,185
COMP C/1/S	9	950 x 1035 x 180	1320 x 1650 x 1700	381	415V 3N, 9.6kW, 14A	\$21,120
COMP D/1/S	12	1150 x 1115 x 180	1520 x 1732 x 1700	504	415V 3N, 12.6kW, 18A	\$24,915

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	\$22,990
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	\$22,990
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	\$26,290
COMP D/1/L	12	1150 x 1115 x 180	1520 x 1732 x 1700	504	415V 3N, 12.6kW, 18A 240V, 1N, 1.5kW, 6.3A	\$30,470

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/S	12	650 x 1035 x 180	1020 x 1650 x 1950	461	415V 3N, 7.1kW, 10A	\$36,080
COMP B/2/S	12	950 x 735 x 180	1320 x 1350 x 1950	472	415V 3N, 7.1kW, 10A	\$36,080
COMP C/2/S	18	950 x 1035 x 180	1320 x 1650 x 1950	574	415V 3N, 9.6kW, 14A	\$38,830
COMP D/2/S	24	1150 x 1115 x 180	1520 x 1732 x 1950	756	415V 3N, 12.6kW, 18A	\$44,440

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	\$38,830
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	\$38,830
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	\$43,010
COMP D/2/L	24	1150 x 1115 x 180	1520 x 1732 x 1950	756	415V 3N, 12.6kW, 18A 240V, 1N, 1.5kW, 6.3A	\$49,940

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/S	18	650 x 1035 x 180	1020 x 1650 x 2150	617	415V 3N, 7.1kW, 10A	\$51,865
COMP B/3/S	18	950 x 735 x 180	1320 x 1350 x 2150	627	415V 3N, 7.1kW, 10A	\$51,865
COMP C/3/S	27	950 x 1035 x 180	1320 x 1650 x 2150	767	415V 3N, 9.6kW, 14A	\$55,550
COMP D/3/S	36	1150 x 1115 x 180	1520 x 1732 x 2150	1008	415V 3N, 12.6kW, 18A	\$63,910



serieP Electric Optional features

Option	Price Ex Gst
Canalization for hood + Kit with motor for vapour extraction	\$2,420
Self condensing hood	\$19,580
Heavy Duty Pack	\$440
Full door width Handle	\$POA
Tray holder slides	\$165

SerieP Gas - Safe, Reliable and Efficient



The P110G and P150G are energy saving, have high productivity and are totally safe. By using the finest technology comes serieP (GAS), an excellent work tool suitable for intensive use with a high quality standard that is respectful of the environment. It's the combination of many features that make the difference between a good product and a perfect working tool: this is why serieP (GAS) is able to go beyond the strictest safety standards required by gas regulations.

A special double refractory deck with a vacuum in the middle distributes heat coming from the burner, allowing for even baking. The heat generated by the burner rises up on the sides and to bake the top of the product, and then escapes through the special chimney. The P110G is available in natural gas or LPG and 2 different sizes, the P150G available in Natural gas and LPG in just the one size.

P110G Single Deck Oven on Stand

Standard Features

- Complete with: fume capturing hood, single chamber, stand & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
COMP P110G A/1/S	6	1100 x 738 x 180	1470 x 1450 x 1736	328	240V, 1N, 82Mj/h, 10A	\$17,215
COMP P110G B/1/S	9	1100 x 1100 x 180	1470 x 1850 x 1736	423	240V, 1N, 99Mj/h, 10A	\$19,910

P110G Single Deck Oven on Prover

Standard Features

- Complete with: fume capturing hood, single chamber, prover & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



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 P110G A/1/L	6	1100 x 738 x 180	1470 x 1450 x 1736	328	240V, 1N, 82Mj/h, 10A 240V, 1N, 1.5kW, 6.3A	\$20,790
COMP P110G B/1/L	9	1100 x 1100 x 180	1470 x 1850 x 1736	423	240V, 1N, 99Mj/h, 10A 240V, 1N, 1.5kW, 6.3A	\$24,365

P110G Double Deck Oven on Stand

Standard Features

- Complete with: fume capturing hood, double chamber, stand & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Per Deck)	Price Ex Gst
COMP P110G A/2/S	12	1100 x 738 x 180	1470 x 1450 x 2075	516	240V, 1N, 82Mj/h, 10A	\$30,470
COMP P110G B/2/S	18	1100 x 1100 x 180	1470 x 1850 x 2075	680	240V, 1N, 99Mj/h, 10A	\$35,805

P110G Double Deck Oven on Prover

Standard Features

- Complete with: fume capturing hood, double chamber, prover & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



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 P110G A/2/L	12	1100 x 738 x 180	1470 x 1450 x 2075	516	240V, 1N, 82Mj/h, 10A 240V, 1N, 1.5kW, 6.3A	\$34,155
COMP P110G B/2/L	18	1100 x 1100 x 180	1470 x 1850 x 2075	680	240V, 1N, 99Mj/h, 10A 240V, 1N, 1.5kW, 6.3A	\$39,820

P110G Triple Deck Oven on Stand

Standard Features

- Complete with: fume capturing hood, triple chamber, stand & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power (Per Deck)	Price Ex Gst
COMP P110G A/3/S	18	1100 x 738 x 180	1470 x 1450 x 2165	690	240V, 1N, 82Mj/h, 10A	\$43,780
COMP P110G B/3/S	27	1100 x 1100 x 180	1470 x 1850 x 2165	918	240V, 1N, 99Mj/h, 10A	\$51,480

P150G Single Deck Oven on Prover

Standard Features

- Complete with: fume capturing hood, single chamber, prover & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



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 P150G A/1	12	1470 x 850 x 180	2000 x 1676 x 1588	486	240V, 1N, 110Mj/h, 10A 240V, 1N, 1.5kW, 6.3A	\$33,660

P150G Double Deck Oven on Prover

Standard Features

- Complete with: fume capturing hood, double chamber, prover & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
COMP P150G A/2	24	1470 x 850 x 180	2000 x 1676 x 2078	766	240V, 1N, 110Mj/h, 10A 240V, 1N, 1.5kW, 6.3A	\$56,430

P150G Triple Deck Oven on Support

Standard Features

- Complete with: fume capturing hood, triple chamber, support & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
COMP P150G A/3	36	1470 x 850 x 180	2000 x 1676 x 2168	1013	240V, 1N, 110Mj/h, 10A 240V, 1N, 1.5kW, 6.3A	\$75,515

serieP Gas Optional features

Option	Price Ex Gst
Heavy Duty Pack	\$440
Baking vapours exhaust activator	\$880
Full door width handle (P110G Models)	\$660
Tray holder slides	\$165

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

iDeck | Electro-Mechanical PM-PD

Single Deck - PM

Standard Features

- Electric single deck oven
- Stainless steel construction
- Easy to use manual controls with temperature thermostat
- Sandblasted cooking floor
- Max temperature 450°C
- Internal lighting
- 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
PM60.60	4	614 x 660 x 140	850 x 921 x 363	80	240V, 1N, 4.2kW, 18A 415V, 3N, 4.2kW, 6A	\$4,180
PM72.72	4 (35cm)	720 x 720 x 140	988 x 1082 x 363	105	415V, 3N, 6kW, 9A	\$5,170
PM65.105	6	660 x 1056 x 140	924 x 1425 x 363	118	415V, 3N, 7.7kW, 11A	\$6,820
PM105.65	6	1056 x 660 x 140	1320 x 1025 x 363	123	415V, 3N, 8.2kW, 12A	\$6,820
PM105.105	9	1056 x 1056 x 140	1320 x 1425 x 363	164	415V, 3N, 11.6kW, 17A	\$8,250

Double Deck - PD

Standard Features

- Electric double deck oven
- Stainless steel construction
- Easy to use manual controls with temperature thermostat
- Sandblasted cooking floor
- Max temperature 450°C
- Internal lighting
- 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
PD60.60	8	614 x 660 x 140	850 x 921 x 660	133	240V, 1N, 8.4kW, 35A 415V, 3N, 8.4kW, 12A	\$6,710
PD72.72	8 (35cm)	720 x 720 x 140	988 x 1082 x 660	175	415V, 3N, 12kW, 17A	\$8,360
PD65.105	12	660 x 1056 x 140	924 x 1425 x 660	208	415V, 3N, 15.4kW, 22A	\$10,010
PD105.65	12	1056 x 660 x 140	1320 x 1025 x 660	200	415V, 3N, 16.3kW, 23A	\$10,010
PD105.105	18	1056 x 1056 x 140	1320 x 1425 x 660	282	415V, 3N, 23.1kW, 33A	\$12,650

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	133	240V, 1N, 4.2kW, 18A 415V, 3N, 4.2kW, 6A	\$5,720
iDM72.72	4 (35cm)	720 x 720 x 140	988 x 1152 x 363	175	415V, 3N, 6kW, 9A	\$6,160
iDM65.105	6	660 x 1056 x 140	924 x 1495 x 363	208	415V, 3N, 7.7kW, 11A	\$8,415
iDM105.65	6	1056 x 660 x 140	1320 x 1095 x 363	200	415V, 3N, 8.2kW, 12A	\$8,415
iDM105.105	9	1056 x 1056 x 140	1320 x 1495 x 363	164	415V, 3N, 11.6kW, 17A	\$10,780

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	\$9,130
iDD72.72	8 (35cm)	720 x 720 x 140	988 x 1152 x 660	175	415V, 3N, 12kW, 17A	\$9,900
iDD65.105	12	660 x 1056 x 140	924 x 1495 x 660	208	415V, 3N, 15.4kW, 22A	\$13,750
iDD105.65	12	1056 x 660 x 140	1320 x 1095 x 660	200	415V, 3N, 16.3kW, 23A	\$13,750
iDD105.105	18	1056 x 1056 x 140	1320 x 1495 x 660	282	415V, 3N, 23.1kW, 33A	\$18,260

iDeck | Accessories

Fume Capturing Hood*

*Still requires ventilation



Model	Models to suit	Price Ex Gst
K60.60	PM-PD60.60 and iDM-iDD60.60	\$1,100
K72.72	PM-PD72.72 and iDM-iDD72.72	\$1,210
K65.105	PM-PD65.105 and iDM-iDD65.105	\$1,265
K105.65	PM-PD105.65 and iDM-iDD105.65	\$1,265
K105.105	PM-PD105.105 and iDM-iDD105.105	\$1,430

Stand with Castors



Model	Models to suit	Price Ex Gst
S60.60	PM-PD60.60 and iDM-iDD60.60	\$1,320
S72.72	PM-PD72.72 and iDM-iDD72.72	\$1,430
S65.105	PM-PD65.105 and iDM-iDD65.105	\$1,485
S105.65	PM-PD105.65 and iDM-iDD105.65	\$1,485
S105.105	PM-PD105.105 and iDM-iDD105.105	\$1,760

Prover on Castors



Model	Models to suit	Price Ex Gst
L60.60	PM-PD60.60 and iDM-iDD60.60	\$3,630
L72.72	PM-PD72.72 and iDM-iDD72.72	\$3,960
L65.105	PM-PD65.105 and iDM-iDD65.105	\$4,180
L105.65	PM-PD105.65 and iDM-iDD105.65	\$4,675
L105.105	PM-PD105.105 and iDM-iDD105.105	\$4,840

iDeck | Accessories

Stacking Kits*

*For 2 ovens

Model	Models to suit	Price Ex Gst
OK180000	PM-PD60.60 and iDM-iDD60.60	\$330
OK011330	PM-PD72.72 and iDM-iDD72.72	\$550
OK010700	PM-PD65.105 and iDM-iDD65.105	\$770
OK010100	PM-PD105.65 and iDM-iDD105.65	\$770
OK180400	PM-PD105.105 and iDM-iDD105.105	\$880

Other Accessories

Model	Models to suit	Price Ex Gst
Slides	Additional slides for All Stand & Prover sizes	\$165

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
- Bakingstone 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	\$5,720

Conveyor Ovens



serieT CONVEYOR

T64

Pg. 32-33



16" Belt

serieT CONVEYOR

TT96

Pg. 34



25" Belt

serieT CONVEYOR

TT98

Pg. 35



32" Belt

SerieT is the evolution!



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

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

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

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

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

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

SerieT Technology	Description	T64E/G	T75E/G	TT96E	TT98E/G
Adaptive-Power® Technology	Manages the electrical power determined by the load inside the chamber	T64E: •	T75E: •	TT96E: •	TT98E: •
		-	-	-	-
Dual-Temp® Technology	Control 2 temperatures for Optimum cooking	T64E: •	T75E: •	TT96E: •	TT98E: •
		-	-	-	TT98G: •
Adaptive-Gas® Technology	Manages the gas power determined by the load inside the chamber	-	-	-	-
		T64G: •	T75G: •	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	240V, 1N, 6.9kW, 29A 415V, 3N 6.9kW, 10A	\$15,620
T64G/1	25	510 x 406 x 80	1234 x 895 x 510	109	N: 240V, 1N 43Mj/h 10A LP: 240V, 1N 37Mj/h 10A	\$18,590

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	240V, 1N, 6.9kW, 29A 415V, 3N 6.9kW, 10A	\$31,020
T64G/2	50	510 x 406 x 80	1234 x 895 x 1020	218	N: 240V, 1N 43Mj/h 10A LP: 240V, 1N 37Mj/h 10A	\$37,070

T64 - 1 Chamber Oven w/Support

Standard Features

- Single conveyor oven on support w/castors - 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 SC	25	510 x 406 x 80	1234 x 800 x 1080	113	240V, 1N, 6.9kW, 29A 415V, 3N 6.9kW, 10A	\$17,215
T64G/1 SC	25	510 x 406 x 80	1234 x 895 x 1080	129	N: 240V, 1N 43Mj/h 10A LP: 240V, 1N 37Mj/h 10A	\$20,185

T64 - 2 Chamber Oven w/Support

Standard Features

- Double conveyor oven on support w/castors - 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 SC	50	510 x 406 x 80	1234 x 800 x 1590	206	240V, 1N, 6.9kW, 29A 415V, 3N, 6.9kW, 10A	\$32,615
T64G/2 SC	50	510 x 406 x 80	1234 x 895 x 1590	238	N: 240V, 1N 43Mj/h, 10A LP: 240V, 1N 37Mj/h, 10A	\$38,665

T64 - 3 Chamber Oven w/Support

Standard Features

- Triple conveyor oven on support w/castors - 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	240V, 1N, 6.9kW, 29A 415V, 3N 6.9kW, 10A	\$47,500
T64G/3 S	75	510 x 406 x 80	1234 x 895 x 1577	337	N: 240V, 1N 43Mj/h, 10A LP: 240V, 1N 37Mj/h, 10A	\$56,300

serieT T64 Accessories

	Option	Price Ex Gst
T64 SC/60	Closed Support with Castors 60cm	\$1,595
T64 SC/14	Support with Castors 14cm	\$825
0A050710	Conveyor Roller feeder	\$770
0A050720	Collection Basket for bread / pastries	\$220
0A050490	Left side extension shelf	\$165

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	\$38,500
TT96G/1	100	910 x 650 x 80	2050 x 1295 x 1220	360	N:240V, 1N, 79Mj/h, 10A L: 240V, 1N, 79Mj/h, 10A	\$42,570

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	\$75,130
TT96G/2	200	910 x 650 x 80	2050 x 1295 x 1840	672	N:240V, 1N, 79Mj/h, 10A L: 240V, 1N, 79Mj/h, 10A	\$83,270

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	\$111,100
TT96G/3	300	910 x 650 x 80	2050 x 1295 x 2013	982	N:240V, 1N, 79Mj/h, 10A L: 240V, 1N, 65Mj/h, 10A	\$123,200

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	\$43,780
💧 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	\$47,575

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	\$86,020
💧 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	\$93,390

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	\$127,600
💧 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	\$138,655

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	23
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



Dough Mixers Spiral, Fork & Twin Arm

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New

Planetary Mixers

Pg. 41



Dough Sheeters

Pg. 42



Dough Rollers/ Moulders

Pg. 43 - 44



Dividers & Rounders

Pg. 45



Spiral

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	\$2,475

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	\$3,080
iM18	9kg - 18kg - 20L	360 x 210	380 x 680 x 680	65	240V, 1N, 0.88kW, 4A	\$3,520
iM25	12.5kg - 25kg - 33L	400 x 260	430 x 748 x 760	95	240V, 1N, 1.1kW, 5A	\$3,685
iM38	18kg - 38kg - 40L	450 x 260	450 x 805 x 760	105	240V, 1N, 1.5kW, 7A	\$4,290
iM44	25kg - 44kg - 50L	500 x 270	530 x 831 x 760	105	240V, 1N, 1.5kW, 7A	\$4,840

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	\$4,290
iMSP 38/2	18kg - 38kg - 40L	450 x 260	450 x 805 x 760	105	415V, 3N, 2.2kW, 4A	\$4,730
iMSP 44/2	25kg - 44kg - 50L	500 x 270	530 x 831 x 760	105	415V, 3N, 2.2kW, 4A	\$5,390
iM 60/2	32kg - 60kg - 75L	550 x 370	575 x 1020 x 1010	250	415V, 3N, 3.4kW, 5A	\$9,900

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, 1.4W, 2A	\$5,830
iMR 38/2	18kg - 38kg - 40L	450 x 260	450 x 805 x 760	105	415V, 3N, 2.2kW, 4A	\$6,490
iMR 44/2	25kg - 44kg - 50L	500 x 270	530 x 831 x 760	105	415V, 3N, 2.2kW, 4A	\$6,930

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

New



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	\$1,790

Variable Speed - Fixed Bowl - Single Phase

Standard Features

- Chain driven - Spiral, basin and dough breaker in s/steel - safety grill in plexi-glass
- Easy to use controls - with stop timer - variable speed
- On feet - wheel kit optional
- The spiral and bowl's shape ensures low and constant dough temp and perfect mix
- Safety device - stops working when safety grill is lifted



Model	Bowl Capacity (flour - water min- vol)	Bowl Dim. mm Int. Ø x height	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
Tauro22 PO/1PH	12.5kg - 7.5L - 29L	400 x 230	400 x 700 x 800	67	240V, 1N, 1.1W, 4.6A	
Tauro30 PO/1PH	18.5kg - 10L - 41L	450 x 260	400 x 750 x 800	75	240V, 1N, 1.55W, 6.5A	
Tauro40 PO/1PH	25kg - 15L - 60L	500 x 300	500 x 780 x 830	96	240V, 1N, 1.55W, 6.5A	

Fork Mixer - Two Speed

Standard Features

- Chain driven - Fork and basin in stainless steel
- Easy to use controls - with stop timer
- On full rotation castors (2 with brakes)
- The fork allows for perfect consistency and oxygenation
- Mixes dough with low temperature
- Safety device - stops working when safety cover is lifted



Model	Bowl Capacity (finished - volume)	Bowl Dim. mm Int. Ø x height	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
iK 25/2	25kg - 35L	500 x 200	550 x 850 x 880	141	415V, 3N, 1.1kW, 2A	\$9,570
iK 35/2	35kg - 43L	550 x 200	580 x 865 x 880	142	415V, 3N, 1.1kW, 2A	\$10,175

TWIN ARM

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. Italmixer 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	\$25,500
iTWIN55 MAN	35kg - 56kg - 80L	550 x 340	692 x 973 x 1434	325	415V, 3N, 2.2kW, 3.1A	\$26,000
iTWIN65 MAN	40kg - 64kg - 90L	550 x 390	692 x 977 x 1484	330	415V, 3N, 2.2kW, 3.1A	\$26,500

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	\$28,500
iTWIN55 TOUCH/1PH	35kg - 56kg - 80L	550 x 340	692 x 973 x 1434	325	240V, 1N, 2.2kW, 9.2A	\$29,000
iTWIN65 TOUCH/1PH	40kg - 64kg - 90L	550 x 390	692 x 977 x 1484	330	240V, 1N, 2.2kW, 9.2A	\$29,500

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	\$10,450
MP40T 3 Speed	40	400 x 380	650 x 910 x 1520	250	415V, 3N, 1.3kW, 2A	\$13,860
MP60V Variable	60	450 x 430	680 x 1000 x 1600	280	415V, 3N, 3kW, 5A	\$19,030
MP80V Variable	80	480 x 500	680 x 1000 x 1600	290	415V, 3N, 3kW, 5A	\$22,990

Planetary Mixer Accessories

Options	MP20	MP40	MP60	MP80
Whisk	\$880	\$1,045	\$1,210	\$1,815
Spatula	\$330	\$440	\$550	\$1,540
Hook	\$330	\$440	\$550	\$1,540
Bowl Holder Trolley	-	-	\$1,210	\$1,210
Stainless Steel Bowl	\$1,430	\$1,980	\$2,310	\$3,190

Pastry Sheeters



The SF and SB dough sheeters are extremely efficient and versatile, equipped with conveyor belts at different speeds in both directions of rotation and controllable via comfortable foot controls. All models offer the possibility of obtaining different levels of dough thickness, from 4 cm to a few mm, thanks to the precise adjustment of the rollers by means of an ergonomic lever.

Benchtop Sheeter

Standard Features

- Made in Italy
- Structure in painted stainless steel
- Reversible belt direction using hand lever
- Ergonomic handle to select thickness
- Raisable arms to reduce space taken up
- Flour holding basin easy to reach
- Chain driven
- The dough rollers extend any type dough pastry



Model	Roller Ø (mm)	Belt Dim. mm	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
SB/50 P	60	710 x 510	1776 x 873 x 640	115	415V, 3N, 550W, 1A	\$11,275

Floor Sheeter

Standard Features

- Made in Italy
- Structure in painted stainless steel
- Reversible belt direction using hand lever or foot pedal
- Ergonomic handle to select thickness
- Raisable arms to reduce space taken up
- Flour holding basin easy to reach
- Chain driven
- The dough rollers extend any type dough pastry
- Extractable conveyor belts



Model	Roller Ø (mm)	Belt Dim. mm	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
SF/50 P	60	950 x 490	2305 x 864 x 1110	180	415V, 3N, 750W, 2A	\$12,485
SF/60 P	60	1175 x 600	2797 x 1020 x 1145	215	415V, 3N, 750W, 2A	\$14,410
Larger Sheeters available - give us a Call on (02) 97072977						\$POA

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	\$2,915
iF40	80 - 400	400	520 x 450 x 712	45	240V, 1N, 380W, 2A	\$3,190

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	\$3,355

Optional Foot Pedal

To Suit	Price Ex Gst
iF30, iF40 & iF40P	\$190



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	\$10,900
SPZ50	500	200-250	700 x 820 x 840	150	240V, 1N, 750W, 4A	\$14,500

Sprizza - Automatic

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
- Pull out bottom plate for quick processing
- Digital control with 20 programable recipes (set thickness and press time)
- Automatic start and stop according to program



Model	Max Ø (mm)	Production (Pz/Hr)	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
SPZ Automatic	440	200 - 250	503 x 724 x 768	120	240V, 1N, 750W, 4A	\$23,900

Dough Dividers & Rounders

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

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

Ballmatic Rounder - BLM300

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
BLM300	20 - 300	1800	330 x 550 x 810	60	240V, 1N, 550W, 3A	\$7,100

Ballmatic Rounder - BLM1000

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
BLM1000	20 - 1000	1800	520 x 420 x 850	65	240V, 1N, 370W, 2A	\$10,500

Moretti Froni Divider & Rounder

Standard Features

- Made in Italy
- Hydraulic machine - 2 cylinders for pressing, 1 for cutting
- Easy to use controls
- Supplied with 3 rounding plates
- Can store up to 10 programs
- Makes 15 divisions



Model	Dough Weight Gr (Min - Max)	Production (Pz/hr)	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
iR260/15	1500 x 4000	400	665 x 660 x 1420	400	415V, 3N, 1.3kW, 2A	\$29,040

Bakery & Pastry Ovens



serieS
E V O L U T I O N

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SerieS



SerieS ICON

serieF
F A N B A K E

Pg. 52 - 55



F45E - F50E



F100E

serieR
R O T O R B A K E

Pg. 56



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



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 300	890 x 1443 x 1800	245	415, 3N, 5.1kW, 7.5A	\$23,870
COMP S100E/1A/S	2	950 x 735 x 300	1365 x 1443 x 1800	340	415V, 3N, 9kW, 13A	\$26,290
COMP S120E/1A/S	3	1245 x 735 x 300	1660 x 1443 x 1800	384	415V, 3N, 12kW, 17A	\$27,940
COMP S125E/1A/S	6	1245 x 1265 x 300	1660 x 1973 x 1800	566	415V, 3N, 17.3kW, 25A	\$31,625

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 300	890 x 1443 x 1800	245	415, 3N, 5.1kW, 7.5A 240V, 1N, 1.5kW, 10A	\$26,070
COMP S100E/1A/L	4	950 x 735 x 300	1365 x 1443 x 1800	502	415V, 3N, 9kW, 13A 240V, 1N, 1.5kW, 10A	\$27,720
COMP S120E/1A/L	6	1245 x 735 x 300	1660 x 1443 x 1800	573	415V, 3N, 12kW, 17A 240V, 1N, 1.5kW, 10A	\$29,260
COMP S125E/1A/L	12	1245 x 1265 x 300	1660 x 1973 x 1800	826	415V, 3N, 17.3kW, 25A 240V, 1N, 1.5kW, 10A	\$33,660

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 300	890 x 1443 x 2150	355	415, 3N, 5.1kW, 7.5A	\$41,250
COMP S100E/2A/S	4	950 x 735 x 300	1365 x 1443 x 2150	502	415V, 3N, 9kW, 13A	\$43,010
COMP S120E/2A/S	6	1245 x 735 x 300	1660 x 1443 x 2150	573	415V, 3N, 12kW, 17A	\$48,070
COMP S125E/2A/S	12	1245 x 1265 x 300	1660 x 1973 x 2150	826	415V, 3N, 17.3kW, 25A	\$54,230

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 300	890 x 1443 x 2150	355	415, 3N, 5.1kW, 7.5A 240V, 1N, 1.5kW, 10A	\$43,010
COMP S100E/2A/L	4	950 x 735 x 300	1365 x 1443 x 2150	502	415V, 3N, 9kW, 13A 240V, 1N, 1.5kW, 10A	\$45,760
COMP S120E/2A/L	6	1245 x 735 x 300	1660 x 1443 x 2150	573	415V, 3N, 12kW, 17A 240V, 1N, 1.5kW, 10A	\$49,940
COMP S125E/2A/L	12	1245 x 1265 x 300	1660 x 1973 x 2150	826	415V, 3N, 17.3kW, 25A 240V, 1N, 1.5kW, 10A	\$55,880

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 300	890 x 1443 x 2450	465	415, 3N, 5.1kW, 7.5A	\$58,740
COMP S100E/3A/S	6	950 x 735 x 300	1365 x 1443 x 2450	655	415V, 3N, 9kW, 13A	\$60,720
COMP S120E/3A/S	9	1245 x 735 x 300	1660 x 1443 x 2450	753	415V, 3N, 12kW, 17A	\$65,780
COMP S125E/3A/S	18	1245 x 1265 x 300	1660 x 1973 x 2450	1071	415V, 3N, 17.3kW, 25A	\$75,900

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 300	890 x 1443 x 2450	465	415, 3N, 5.1kW, 7.5A 240V, 1N, 1.5kW, 10A	\$60,500
COMP S100E/3A/L	6	950 x 735 x 300	1365 x 1443 x 2450	655	415V, 3N, 9kW, 13A 240V, 1N, 1.5kW, 10A	\$63,030
COMP S120E/3A/L	9	1245 x 735 x 300	1660 x 1443 x 2450	753	415V, 3N, 12kW, 17A 240V, 1N, 1.5kW, 10A	\$67,210
COMP S125E/3A/L	18	1245 x 1265 x 300	1660 x 1973 x 2450	1071	415V, 3N, 17.3kW, 25A 240V, 1N, 1.5kW, 10A	\$77,770

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
	Extraction Motor	Kit with motor for vapour extraction (for hood)	\$1,760
	Steamer	Steamer to suit S50-100-105 - 1.6kW	\$3,795
	Steamer Plus	Steamer to suit S120-125 - 3.2kW	\$4,620
	Trayholder Slides	Trayholder Slides for support - pair	\$165



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	\$15,675
F100E	10	610 x 440 x 97	1610 x 1479 x 1820	145	415V, 3N, 18.5kW, 25.8A	\$19,690

SerieF | Accessories

Fume Capturing Hood*

*Still requires ventilation



Model	Models to suit	Price Ex Gst
F50-100K	All Models	\$1,430

Stand with Castors



Model	Height mm	Price Ex Gst
F S14	140	\$880
F S50	500	\$1,430
F S80	800	\$1,430
F S100	1000	\$1,430

Prover on Castors

With Humidifier



Model	Models to suit	Price Ex Gst
F L/60U	60cm Height - 3 x Trayholder Slides	\$4,730
F L/80U	80cm Height - 3 x Trayholder Slides	\$4,730
F L/100U	100cm Height - 3 x Trayholder Slides	\$4,730

serieF Optional features

Model	Option	Price Ex Gst
	Kit with motor for vapour extraction (for hood)	\$3,520
	Tray-holder Slides (pair)	\$165
F KIT/3	Stacking Kit 3cm (for FanBake Oven Stacking)	\$275
F KIT/6	Stacking Kit 6cm (for FanBake/iDeck Oven Stacking)	\$275

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



OR



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



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	\$50,270
Trolley	Trolley to Suit R14 - 14 or 18 Trays					\$2,530
	Kit with motor for vapour extraction (for hood)					\$3,520

Refrigeration

coldline

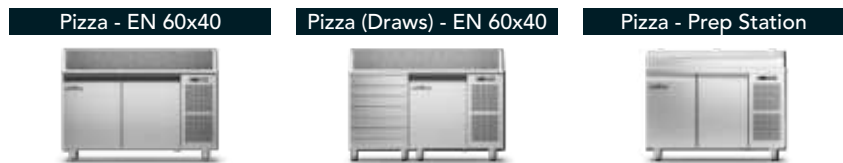
Counters Underbench

Pg. 59 - 65



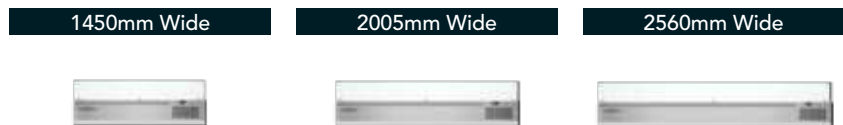
Counters Pizza Preparation

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Ingredient Display Case

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Cabinets

Pg. 74 - 81



Roll-In

Pg. 82 - 84



Blast Chillers

Pg. 85 - 89



Retarder Provers

Pg. 90 - 92



Vision Range

Pg. 93 - 101



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 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	\$5,000
TP13/1ME	With Top 	280	1300 x 700 x 850	125	240V, 1N, 250W, 1.2A	\$5,500
TA13/1ME	Top with Splashback 	280	1300 x 700 x 950	130	240V, 1N, 250W, 1.2A	\$5,550

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	\$5,600
TP17/1ME	With Top 	440	1780 x 700 x 850	150	240V, 1N, 250W, 1.2A	\$6,200
TA17/1ME	Top with Splashback 	440	1780 x 700 x 950	155	240V, 1N, 250W, 1.2A	\$6,290

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 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




eversible 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	\$5,900
TP13/1M	With Top 	280	1300 x 700 x 850	135	240V, 1N, 250W, 1.2A	\$6,400
TA13/1M	Top with Splashback 	280	1300 x 700 x 950	140	240V, 1N, 250W, 1.2A	\$6,450

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	\$6,700
TP17/1M	With Top 	440	1780 x 700 x 850	160	240V, 1N, 250W, 1.2A	\$7,300
TA17/1M	Top with Splashback 	440	1780 x 700 x 950	165	240V, 1N, 250W, 1.2A	\$7,390

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	\$7,000
TP13/1B	With Top 	280	1300 x 700 x 850	145	240V, 1N, 850W, 3.9A	\$7,500
TA13/1B	Top with Splashback 	280	1300 x 700 x 950	150	240V, 1N, 850W, 3.9A	\$7,550

Master Counters - 3 Door Freezer

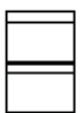

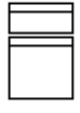





Standard Features

- 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	\$8,200
TP17/1B	With Top 	440	1780 x 700 x 850	170	240V, 1N, 850W, 3.9A	\$8,800
TA17/1B	Top with Splashback 	440	1780 x 700 x 950	175	240V, 1N, 850W, 3.9A	\$8,890

Smart & Master Counters | Accessories

	Code	Option	Price Ex Gst
	O60221211101	Smart - Refrigerated drawers 1/2	\$1,700
	O60121211101	Master - Refrigerated drawers 1/2 for -2°+8°C and -15°-22°C counters	\$1,750
	O60221311101	Smart - Refrigerated drawers 1/3	\$2,600
	O60121311101	Master - Refrigerated drawers 1/3 for -2°+8°C and -15°-22°C counters	\$2,650
	O60223211101	Smart - Refrigerated drawers 1/3 + 2/3	\$1,900
	O60123211101	Master - Refrigerated drawers 1/3 + 2/3 for -2°+8°C and -15°-22°C counters	\$2,000
		Glass door for -2°+8°C versions, h 710	\$690
	M021145020	Adjustable height of feet 145/195 mm, 1 piece	\$60
	O44400002001	4 Swivel and brake castors	\$175
	O221325530	Plastic coated shelf GN1/1	\$95
	O12115052001	Pair of type C slides 505 mm for GN1/1 shelf	\$70

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 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.



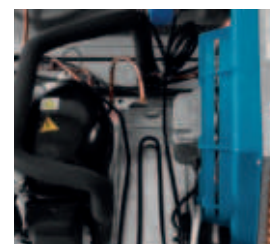
Replaceable gaskets

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	\$7,200
TP13/1MJ	With Top 	389	1450 x 800 x 850	145	240V, 1N, 250W, 1.2A	\$7,700
TA13/1MJ	Top with Splashback 	389	1450 x 800 x 950	150	240V, 1N, 250W, 1.2A	\$7,750

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	\$8,400
TP17/1MJ	With Top 	607	2005 x 780 x 850	170	240V, 1N, 250W, 1.2A	\$9,000
TA17/1MJ	Top with Splashback 	607	2005 x 780 x 950	175	240V, 1N, 250W, 1.2A	\$9,090

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	\$8,100
TP13/1BJ	With Top 	389	1450 x 800 x 850	155	240V, 1N, 850W, 3.9A	\$8,600
TA13/1BJ	Top with Splashback 	389	1450 x 800 x 950	160	240V, 1N, 850W, 3.9A	\$8,650

Pastry Counters - 3 Door Freezer

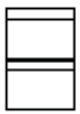

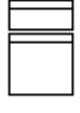




Standard Features

- 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	\$9,500
TP17/1BJ	With Top 	607	2005 x 800 x 850	180	240V, 1N, 850W, 3.9A	\$10,100
TA17/1BJ	Top with Splashback 	607	2005 x 800 x 950	185	240V, 1N, 850W, 3.9A	\$10,190

Pastry Counters | Accessories

	Code	Option	Price Ex Gst
	O60131211101	Refrigerated drawers 1/2 for -2°+8°C and -15°-22°C counters	\$2,650
	O60131311101	Refrigerated drawers 1/3 for -2°+8°C and -15°-22°C counters	\$2,800
	O60133211101	Refrigerated drawers 1/3 + 2/3 for -2°+8°C and -15°-22°C counters	\$2,450
	M021145020	Adjustable height of feet 145/195 mm, 1 piece	\$60
	O44400002001	4 Swivel and brake castors	\$175
	O222400600	Plastic coated shelf EN60x40	\$85
	O121260520	Pair of type L slides 605 mm for EN60x40 shelf	\$85

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

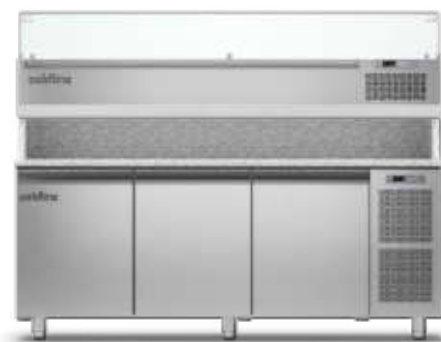




Model	Worktop Type	Capacity (L)	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
TZS13/1M	Without Top 	389	1450 x 780 x 810	130	240V, 1N, 250W, 1.2A	\$7,020
TZ13/1M	With Top 	389	1450 x 800 x 1040	220	240V, 1N, 250W, 1.2A	\$8,160
TZ13/1M VP	With Display Case 	389	1450 x 800 x 1525	285	240V, 1N, 250W, 1.2A VP: 240V, 1N, 250W, 1.2A	\$11,160

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	\$8,280
TZ17/1M	With Top 	607	2005 x 800 x 1040	260	240V, 1N, 250W, 1.2A	\$9,840
TZ17/1M VP	With Display Case 	607	2005 x 800 x 1525	340	240V, 1N, 250W, 1.2A VP: 240V, 1N, 250W, 1.2A	\$13,200

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	\$9,480
TZ21/1M	With Top 	825	2560 x 800 x 1040	300	240V, 1N, 250W, 1.2A	\$11,880
TZ21/1M VP	With Display Case 	825	2560 x 800 x 1525	390	240V, 1N, 250W, 1.2A VP: 240V, 1N, 250W, 1.2A	\$15,600

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	\$9,000
TZ09/1MC	With Top 	171	1450 x 800 x 1040	210	240V, 1N, 250W, 1.2A	\$10,200
TZ09/1MC VP	With Display Case 	171	1450 x 800 x 1525	275	240V, 1N, 250W, 1.2A VP: 240V, 1N, 250W, 1.2A	\$13,200

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	\$10,080
TZ13/1MC	With Top 	389	2005 x 800 x 1040	250	240V, 1N, 250W, 1.2A	\$11,520
TZ13/1MC VP	With Display Case 	389	2005 x 800 x 1525	370	240V, 1N, 250W, 1.2A VP: 240V, 1N, 250W, 1.2A	\$14,940

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	\$11,280
TZ17/1MC	With Top 	607	2560 x 800 x 1040	290	240V, 1N, 250W, 1.2A	\$13,380
TZ17/1MC VP	With Display Case 	607	2560 x 800 x 1525	380	240V, 1N, 250W, 1.2A VP: 240V, 1N, 250W, 1.2A	\$17,160

Pizza Counters | Accessories

	Code	Option	Price Ex Gst
	O60131211101	Refrigerated drawers 1/2 for -2°+8°C counters	\$2,650
	O60131311101	Refrigerated drawers 1/3 for -2°+8°C counters	\$2,800
	O60133211101	Refrigerated drawers 1/3 + 2/3 for -2°+8° counters	\$2,450
	M021145020	Adjustable height of feet 145/195 mm, 1 piece	\$60
	O64055502001	Frame fitted with telescopic EN60x40 slides	\$810
	O222400600	Plastic coated shelf EN60x40	\$85
	O121260520	Pair of type L slides 605 mm for EN60x40 shelf	\$85

Pizza Preparation Counters | Prep-Stations

The Prep-Station counters allow you to create handy and organized workstations. Making pizza and snacks is quick and easy thanks to the proximity of all necessary ingredients. The Prep-Station can be configured with 700 mm (GN) and 800 mm (EN) depths and refrigerated lid for GN1/3 and GN1/6 containers.

The Pastry counters, can be configured with;

- Top: Granite or Stainless Steel worktop
- Refrigerated drawers
- Modular base: feet or wheels
- Opening: left or right hinge
- Two Depths: 700mm (GN) and 800mm (EN)
- Two Pan Capacities: GN1/6 and GN1/3



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.



GN1/3 or GN 1/6 containers

Specific models are available with refrigerated spaces for GN1/3 or GN1/6 containers.



Counters with 2 depths

Models available with depths 700 mm (GN1/1 trays) or 800 mm (EN60x40 trays).



Slides and racks

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



Replaceable gaskets

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



Worktops available in stainless steel (granite on request)

The solid and sturdy worktop is made of stainless steel AISI 304 or granite (optional).



Doors

Reversible self-closing doors with 105° stop.

Prep Stations - 2 Door | 800mm

Standard Features

- Standard equipment: 2 x Plastic coated shelves EN60x40
- Temp Range: -2 +8°C
- Internal & External construction in stainless steel
- Sturdy worktop in Stainless Steel (30mm thickness)
- 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	Pan Capacity	Capacity (L)	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
TV13/1MZ-1/3	7 x GN 1/3	389	1450 x 800 x 1005	165	240V, 1N, 250W, 1.2A	\$10,695

Prep Stations - 3 Door | 800mm

Standard Features

- Standard equipment: 3 x Plastic coated shelves EN60x40
- Temp Range: -2 +8°C
- Internal & External construction in stainless steel
- Sturdy worktop in Stainless Steel (30mm thickness)
- 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	Pan Capacity	Capacity (L)	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
TV17/1MZ-1/3	10 x GN 1/3	607	2005 x 800 x 1005	190	240V, 1N, 250W, 1.2A	\$12,305

Prep Stations - 4 Door | 800mm

Standard Features

- Standard equipment: 4 x Plastic coated shelves EN60x40
- Temp Range: -2 +8°C
- Internal & External construction in stainless steel
- Sturdy worktop in Stainless Steel (30mm thickness)
- 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	Pan Capacity	Capacity (L)	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
TV21/1MZ-1/3	14 x GN 1/3	825	2560 x 800 x 1005	240	240V, 1N, 250W, 1.2A	\$14,260

Prep Station Counters | Accessories

	Code	Option	Price Ex Gst
	O60131211101	Refrigerated drawers 1/2 for -2°+8°C counters - 800mm Depth	\$2,650
	O60131311101	Refrigerated drawers 1/3 for -2°+8°C counters - 800mm Depth	\$2,800
	O60133211101	Refrigerated drawers 1/3 + 2/3 for -2°+8°C counters - 800mm Depth	\$2,450
	M021145020	Adjustable height of feet 145/195 mm, 1 piece	\$60
	O44400002001	4 Swivel and brake castors	\$175
	O44600002001	6 Swivel and brake castors	\$230
	O222400600	Plastic coated shelf EN60x40	\$85
	O121260520	Pair of type L slides 605 mm for EN60x40 shelf	\$85

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.



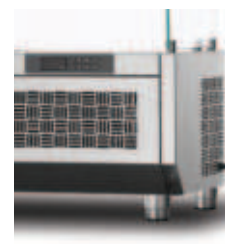
Tempered glass

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	\$3,000
VP20/9NL	1 x GN1/2 7 x GN1/3	2005 x 380 x 485	80	240V, 1N, 250W, 1.2A	\$3,360
VP25/13NL	1 x GN1/2 10 x GN1/3	2560 x 380 x 485	90	240V, 1N, 250W, 1.2A	\$3,840

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	\$4,560
A70/1BE	-15 -22°C	700	740 x 815 x 2085	135	240V, 1N, 810W, 3.7A	\$5,760

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	\$6,720
A140/2BE	-15 -22°C	1400	1480 x 815 x 2085	200	240V, 1N, 1kW, 4.6A	\$9,000

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.



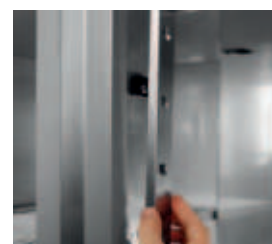
Pedal opening system
The system allows hands-free access to the interior and facilitates the insertion of trays and heavy containers. (Optional)



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	\$5,640
A70/1B	-15 -22°C	700	740 x 815 x 2085	150	240V, 1N, 810W, 3.7A	\$6,840

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	\$8,640
A140/2B	-15 -22°C	1400	1480 x 815 x 2085	230	240V, 1N, 1kW, 4.6A	\$10,620

Smart & Master Cabinets | Accessories

	Code	Option	Price Ex Gst
	O541000020	Foot pedal kit (1200 and 1400lt models request from order)	\$220
	O44400002001	4 Swivel and brake castors	\$165
	O221650530	Plastic coated shelf GN2/1	\$90
	O12116052001	Pair of type C slides 605 mm for GN2/1 shelf	\$70
	-	Double engine for 1200 & 1400 (-18°-22°C) versions	\$850
	-	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	\$5,830
A80/1B	-10 -22°C	650	810 x 715 x 2085	150	240V, 1N, 1kW, 4.6A	\$6,930
A80/1T	-10 -30°C	650	810 x 715 x 2085	150	240V, 1N, 1.2kW, 6.2A	\$8,030

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	\$7,040
A90/1B	-10 -22°C	900	810 x1015 x 2085	180	240V, 1N, 1kW, 4.6A	\$8,250
A90/1T	-10 -30°C	900	810 x 1015 x 2085	180	240V, 1N, 1.2kW, 6.2A	\$9,460

Pastry "WIND" Cabinets | Accessories

	Code	Option	Price Ex Gst
	O541000020	Foot pedal kit	\$220
	O44400002001	4 Swivel and brake castors	\$165
	O222400600	Plastic coated shelf EN60x40	\$80
	O12124024001	Pair of type L slides 398 mm for EN60x40 shelf	\$80
	O12127552001	Pair of type L slides 755 mm for EN60x80 shelf	\$90
	-	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.



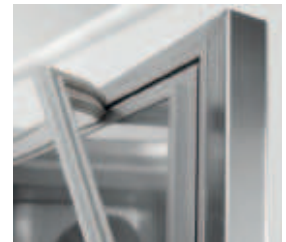
75 mm insulation thickness

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	\$7,095

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	\$6,820

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	\$8,470

Ice Cream "ICE" Cabinets | Accessories

	Code	Option	Price Ex Gst
	O541000020	Foot pedal kit	\$220
	O44400002001	4 Swivel and brake castors	\$165
	O222400600	Plastic coated shelf EN60x40	\$80
	O223530530	Plastic coated shelf 53 x 53cm	\$70
	O12124024001	Pair of type L slides 398 mm for EN60x40 shelf	\$80
	O12126056001	Pair of type L slides 605 mm for 53x53 shelf	\$90
	O12127552001	Pair of type L slides 755 mm for EN60x80 shelf	\$80
	-	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.



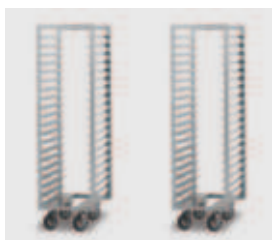
75 mm insulation thickness
CFC/HCFC FREE insulation for improved thermal efficiency.



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	\$9,240

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	\$12,100

Roll-In Cabinets | Accessories

	Code	Option	Price Ex Gst
	O221650530	Plastic coated shelf GN2/1	\$90
	O660904020	Trolley GN2/1 20 trays 598x660x1630 mm	\$2,500

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**

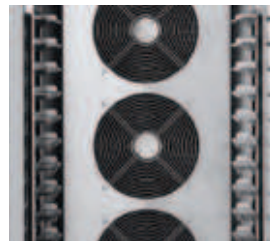
Functions:
Blast Freezing - Blast Chilling
Manual Storage - Thawing
Holding - Desiccation - Proving
Chocolate crystallisation



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	\$8,635

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	\$11,660

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



-40°+10°C

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	\$13,860

MODI "UP" Blast Chillers - 10 Tray

Standard Features

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



-40°+10°C

Model	Standard Equipment	Capacity	Ext. Dim. mm 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	\$15,730

MODI "UP" Blast Chillers - 14 Tray

Standard Features

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



-40°+10°C

Model	Standard Equipment	Capacity	Ext. Dim. mm 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	\$18,040

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	\$36,410

MODI "ACTICE" 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	\$5,300
		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	\$9,350

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



-40°+65°C

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	\$12,650

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



-40°+65°C

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	\$14,960

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



-40°+65°C

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	\$17,050

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



-40°+65°C

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	\$19,470

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



-40°+65°C

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	\$38,280

MODI Blast Chillers | Accessories

	Code	Option	Price Ex Gst
	M021055020	Lowered foot h 55/70 mm (each)	\$55
	O44400002001	4 Swivel and brake castors, h 128 mm	\$165
	O221325530	Plastic coated shelf GN1/1	\$80
	O222400600	Plastic coated shelf EN60x40	\$80
	O12124022001	Pair of type L slides 398 mm for GN-EN shelf	\$80
	O12124024001	Pair of type L slides 398 mm for EN shelf	\$80
	O92320002001	Sterilizing UV lamp	\$770
	-	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



0

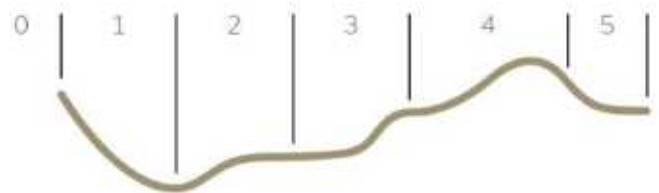
Temperature

Temperature of the finished dough, forming the cooked gluten.

1

Stopping

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



2

Holding

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

3

Reactivation

The temperature gradually increases. The yeast is slowly reactivated.

4

Proving

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

5

Storage

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



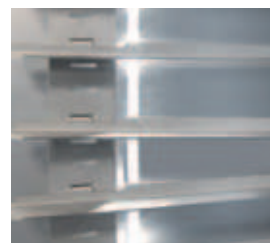
Homogeneous leavening

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



Touch screen panel

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



Lighting

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



Water filter

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



Replaceable gaskets

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



Door locks and door stops

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



Slides and racks

Racks with positioning holes allow easy repositioning of the slides.



Key lock

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

Levtronic Cabinets - 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	\$12,100

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	\$11,550

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	\$18,700

Levtronic Retarder Provers | Accessories

	Code	Option	Price Ex Gst
	O541000020	Foot pedal kit	\$220
	M643000020	Purity C Quell ST 50 filter cartridge	\$440
	O222400600	Plastic coated shelf EN60x40	\$80
	O12124024001	Pair of type L slides 398 mm for EN60x40 shelf	\$80
	O12127552001	Pair of type L slides 755 mm for EN60x80 shelf	\$90
	O660905040	Trolley 20T EN60x40, 620x470x1500	\$2,310
	O660906040	Trolley 20T EN60x80, 648x810x1490	\$3,630
	-	RAL customisable colouring	\$POA

Vision Range | Blast Chillers

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



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

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

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













**VISION
F**
-40°+65°C

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

**MODI
NUVO™**
-40°+85°C

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

VISION blast chillers - Features

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

Vision F Blast Chiller - 5 Tray

Standard Features

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



-40°+65°C

Model	Standard Equipment	Capacity	Ext. Dim. mm 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	\$20,570

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	\$22,660

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	\$29,150

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	\$32,780

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	\$22,330

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	\$24,530

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	\$31,625

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

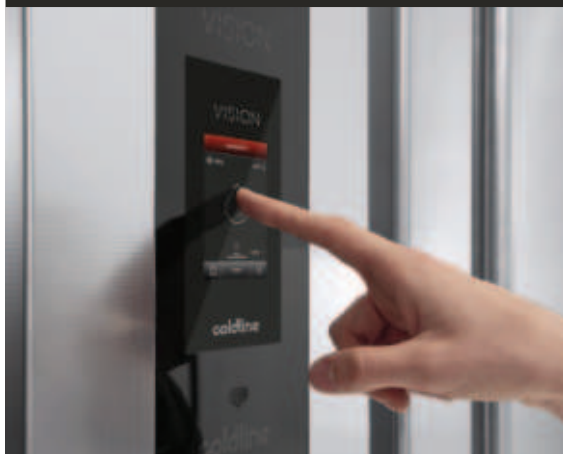
Model	Standard Equipment	Capacity	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
W14H	14 x Pair GN/EN Slides	14 x GN/EN Trays	780 x 859 x 1778	205	415V, 3N, 5.7kW, 10A	\$35,420

VISION Blast Chillers | Accessories

	Code	Option	Price Ex Gst
	M643000020	Purity C Quell ST 50 filter cartridge	\$440
	M021055020	Lowered foot h 55/70 mm (each)	\$55
	O44400002001	4 Swivel and brake castors, h 128 mm	\$165
	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	\$90
	-	Core probe with 3 reading points	\$1,100
	-	Heated core probe with 1 reading point	\$1,100
	O330100010	Sanitizing detergent	\$55
	-	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	\$20,350

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	\$23,430

Vision Retarder Prover - EN60x80



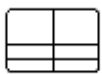


Standard Features

- 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	\$35,915

VISION Retarder Prover | Accessories

	Code	Option	Price Ex Gst
	M643000020	Purity C Quell ST 50 filter cartridge	\$440
	O44400002001	4 Swivel and brake castors, h 128 mm	\$165
	O222400600	Plastic coated shelf EN60x40	\$90
	O12124024001	Pair of type L slides 398 mm for EN60x40	\$90
	O12127552001	Pair of type L slides – 755 mm for EN60x80	\$100
	-	RAL customisable colouring	\$POA

Gelato Machinery & Displays

STAF59
the friendly ice cream company

ROBO
cream



MONDIALFRAMEC



EASY BEST

MASTERGEL

Vertical batch freezers

Pg. 103



SMARTGEL

Horizontal batch freezers

Pg. 104



ROBOTCREAM

Vertical 3-in1

Batch freezer - Pasteuriser - Cream Cooker

Pg. 105



SMARTMIX

Horizontal 3-in1

Batch freezer - Pasteuriser - Cream Cooker

Pg. 106



Gelato Displays

Pg. 106 - 109



MASTERGEL | Vertical Batch Freezers

MASTERGEL are a range of Electro-Mechanical Batch Freezers equipped with Automatic extraction and timer controlled cooling system. The ergonomic design allows for easy use, with controls located on the front of each machine. The Controls include a timer (initiates cooling system), 3 speed agitator settings and hot gas defrost.

Energy Saving Integrated is the integrated Inverter system designed by Staff Ice System making their machines both energy efficient and environmentally friendly. "Staff Ice System, machines made of steel with a sensitive soul." Intergrated Inverter Technology in each of Staff Ice System's machines allow for the opportunity to control the volume of Gelato / Ice Cream by adjusting the speed accordingly. The inverter also protects the mechanical transmission and optimises the electric motor's power consumption.

Benchtop - 2L Tank

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Electro-mechanical controls with 3 speed agitator
- Cooling Sytem controlled by timer
- 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	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
BTE150 A	1-2	15	435 x 592 x 595	58	240V, 1N, 1.8kW, 7.5A	\$13,915

Free-Standing - 7L Tank

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Electro-mechanical controls with 3 speed agitator
- Cooling System controlled by timer
- 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	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
BFE600 W	2-7	60	600 x 850 x 1335	207	415V, 3N, 5.8kW, 8.1A	\$33,005

Larger Free-Standing Machines

Model	Gelato/Cycle Min-Max L	Gelato L/hr	Ext. Dim. mm W - D - H	Price
BFE1000 W	5-14	100	600 x 942 x 1335	\$POA
BFE1500 W	7-21	150	600 x 942 x 1335	\$POA



SMARTGEL | Horizontal Batch Freezers

SMARTGEL are a range of Electro-Mechanical Batch Freezers equipped with Automatic extraction and timer controlled cooling system. The ergonomic design allows for easy use, with controls located on the front of each machine. The Controls include a timer (initiates cooling system), 3 speed agitator settings and hot gas defrost.

Energy Saving Integrated is the integrated Inverter system designed by Staff Ice System making their machines both energy efficient and environmentally friendly. "Staff Ice System, machines made of steel with a sensitive soul." Intergrated Inverter Technology in each of Staff Ice System's machines allow for the opportunity to control the volume of Gelato / Ice Cream by adjusting the speed accordingly. The inverter also protects the mechanical transmission and optimises the electric motor's power consumption.

Benchtop - 3.5L Tank

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Electro-mechanical controls with 3 speed agitator
- Cooling System controlled by timer - 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
- Removable magnetic chute for extraction - for easy cleaning



Model	Gelato/Cycle Min-Max L	Gelato L/hr	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
HTE200 A	1-3.5	20	435 x 800 x 655	90	240V, 1N, 1.5kW, 6.3A	\$18,745

Free-Standing - 7L Tank

Standard Features

- Built-in inverter to preserve transmission and energy usage
- Electro-mechanical controls with 3 speed agitator
- Cooling System controlled by timer - Water 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
- Removable magnetic chute for extraction - for easy cleaning



Model	Gelato/Cycle Min-Max L	Gelato L/hr	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
HSE600 W	2-7	60	600 x 824 x 1396	257	415V, 3N, 5.8kW, 8.1A	\$48,875

Larger Free-Standing Machines

Model	Gelato/Cycle Min-Max L	Gelato L/hr	Ext. Dim. mm W - D - H	Price
HSE800 W	4-11	80	600 x 824 x 1396	\$POA
HSE1000 W	4-14	100	600 x 824 x 1396	\$POA



ROBOTCREAM | Vertical 3-in-1

ROBOTCREAM 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 a 2.5" digital screen with up to 50 programs, variable agitator speed, density control and hot gas defrost.

Energy Saving Integrated is the integrated Inverter system designed by Staff Ice System making their machines both energy efficient and environmentally friendly. "Staff Ice System, machines made of steel with a sensitive soul." Intergrated Inverter Technology in each of Staff Ice System's machines allow for the opportunity to control the volume of Gelato / Ice Cream by adjusting the speed accordingly. The inverter also protects the mechanical transmission and optimises the electric motor's power consumption.

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 L	Gelato L/hr	Cream/Base L/Cycle	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
RT51 A	1-2	15	5 (50min)	435 x 605 x 595	58	240V, 1N, 2.2kW, 9.2A	\$17,825

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
R151 W MAX	2-7	60	15 (50min)	600 x 850 x 1335	215	415V, 3N, 7.8kW, 10.9A	\$51,750

Larger Free-Standing Machines

Model	Gelato/Cycle Min-Max L	Gelato L/hr	Ext. Dim. mm W - D - H	Price
R4014 W	5-14	100	600 x 942 x 1335	\$POA
R4021 W	7-21	150	600 x 942 x 1335	\$POA



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.

Energy Saving Integrated is the integrated Inverter system designed by Staff Ice System making their machines both energy efficient and environmentally friendly. "Staff Ice System, machines made of steel with a sensitive soul." Intergrated Inverter Technology in each of Staff Ice System's machines allow for the opportunity to control the volume of Gelato / Ice Cream by adjusting the speed accordingly. The inverter also protects the mechanical transmission and optimises the electric motor's power consumption.

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
- 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
RHT4/20 A	1-3.5	20	3.5	435 x 800 x 735	105	240V, 1N, 3.3kW, 13.8A	\$23,805

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 - Water 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
- 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
RHS15/60 W	2-7	60	15	600 x 836 x 1510	58	U: 240V, 1N, 6.9kW, 28.8A L: 415V, 3N, 5.2kW, 7.3A	\$65,550

Larger Free-Standing Machines

Model	Gelato/Cycle Min-Max L	Gelato L/hr	Cream/Base L/Cycle	Ext. Dim. mm W - D - H	Price
RHS15/80 W	4-11	80	15	600 x 836 x 1510	\$POA
RHS15/100 W	4-14	100	15	600 x 836 x 1510	\$POA





MONDIALFRAMEC

MIRABELLA "H" | Scoop Gelato Displays

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

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

Gelato Display - Square Glass



Standard Features

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



Model	Capacity Pans	Ext. Dim. mm 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	\$9,900
MIRABELLA H7G	14 x 2.5L 7 x 5L	1337 x 677 x 1190	124	240V, 1N, 610W, 2.6A	\$10,300
MIRABELLA H9G	18 x 2.5L 9 x 5L	1652 x 677 x 1190	136	240V, 1N, 740W, 3.1A	\$11,200

Accessories

	Model	Description	Ext. Dim mm W - D - H	Price Ex Gst
	2611009	2.5L Gelato Pan	180 x 165 x 126	\$85
	2511001	5L Gelato Pan	360 x 165 x 126	\$95
	8530535	2.5L Pan Support Bar	-	\$65

EasyBest | Professional Gelato Showcases

EasyBest was established in 2005 and is an Italian-owned enterprise, specialising in the production of Gelato and Bakery Showcases. In 2012, the company officially entered the domestic market, committed to providing customers with professional and systematic store solutions. In 2017, the company joined the Italian CLABO Group, opening a new era of global strategy.

The "EasyBest" brand adopted advanced Italian refrigeration technology, Italian high-quality refrigeration accessories, Italian design and are produced in strict accordance with international standards.

EasyBest offer their professional lines such Easy EVO, Easy TECNICA and JULY, as well as many more designs. This is to ensure that there is a design to fit any solution.

Gelato Showcase - Curved Glass

Standard Features

- High visibility display with electrically heated tempered coated glass
- Opening front glass from down up
- LED lighting system on the ceiling, energy-saving and durability
- Cooling system with hermetic compressor
- Electronic check panel with digital thermometer and thermostat
- Automatic defrosting
- With wheels and feet, easy to move and fix.)
- **Pans NOT included**



Model	Capacity Pans	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
EASY EVO G6	12 x 5L	1192x1060x1372	262	240V, 1N, 1.2kW	\$20,400
EASY EVO G8	16 x 5L	1615x1060x1372	315	240V, 1N, 1.31kW	\$23,400
EASY EVO G9	18 x 5L	1692x1060x1372	332	240V, 1N, 1.44kW	\$24,400
EASY EVO G12	24 x 5L	2192x1060x1372	379	415V, 3N, 2.3kW	\$30,000

Gelato Showcase - Angled Glass

Standard Features

- Double, tempered and heated front glass openable upwards
- Heated side glasses
- LED lighting system on the ceiling, energy-saving and durability
- Operator's side closing by plexiglass sliding doors
- Cooling system with hermetic compressor
- Electronic check panel with digital thermometer and thermostat
- Automatic defrosting
- With wheels and feet, easy to move and fix.)
- **Pans NOT included**



Model	Capacity Pans	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
EASY TECNICA G6	12 x 5L	1220x1213x1388	320	240V, 1N, 1.2kW	\$23,000
EASY TECNICA G8	16 x 5L	1582x1213x1388	340	240V, 1N, 1.31kW	\$26,400
EASY TECNICA G9	18 x 5L	1677x1213x1388	380	240V, 1N, 1.44kW	\$27,400
EASY TECNICA G12	24 x 5L	2202x1213x1388	480	415V, 3N, 2.3kW	\$33,700

Gelato Showcase - Square Glass

Standard Features

- Double, tempered and heated front glass openable upwards
- Heated side glasses
- LED lighting system on the ceiling, energy-saving and durability
- Operator's side closing by plexiglass sliding doors
- Cooling system with hermetic compressor
- Electronic check panel with digital thermometer and thermostat
- Automatic defrosting
- With wheels and feet, easy to move and fix.)
- **Pans NOT included**



Model	Capacity Pans	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
JULY 12	12 x 5L	1252x1092x1188	262	240V, 1N, 1.2kW	\$17,700
JULY 16	16 x 5L	1582x1092x1188	315	240V, 1N, 1.31kW	\$20,400
JULY 18	18 x 5L	1747x1092x1188	332	240V, 1N, 1.44kW	\$21,000
JULY 24	24 x 5L	2242x1092x1188	379	415V, 3N, 2.3kW	\$26,000

FB Showcases | Premium Gelato & Pastry Displays

FB is the reference point in the refrigeration industry for professionals in the world of dessert. It always provides advanced technological solutions and an exclusive design for the realization of the world's best pastry shops and ice cream parlours.

Constant striving for innovation and craftsmanship, together creating unique products: this is the secret of the success of FB showcases. Not only furnishing objects, but design that seduces with class, elegance and luxury.

FB offers luxurious lines in horizontal displays (freezer, refrigerated and ambient), vertical displays, traditional "Pozzetti" as well as drop-in designs.

Contact us for options and pricing for your next project!

REFRIGERAZIONE



SINTESI ACT II



GRACE



LUMINA

Pizza Tools & Accessories



Pizza Tool Sets

Pg. 111



Aluminium Pizza Peels

Pg. 112 - 114



Stainless Steel Pizza Peels

Pg. 115 - 116



Oven Brushes & Accessories

Pg. 117



Pizza Peel Racks

Pg. 118



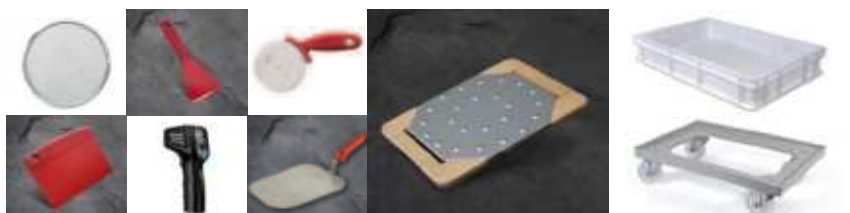
Tools & Accessories

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Tools & Accessories

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Pizza Tool Sets | Square, Round & Brush

3 Piece Tool Set - Stainless Steel

Standard Features

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

Model	Tool	Blade/Head Size W - D mm	Handle Length mm	Weight KG	Price Ex Gst
DTS3	Square	300 x 320	1200	1	\$175
	Round	230	1200	0.75	
	Brush	60 x 190	1200	0.65	



3 Piece Tool Set - Hard Anodised Aluminium

Standard Features

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

Model	Tool	Blade/Head Size W - D mm	Handle Length mm	Weight KG	Price Ex Gst
HTS3	Square	300 x 320	1200	0.75	\$220
	Round	230	1200	0.68	
	Brush	60 x 190	1200	0.65	
HTS3-140	Square	300 x 320	1400	0.82	\$250
	Round	230	1400	0.77	
	Brush	60 x 190	1400	0.67	



3 Piece Tool Set - Smart Line

Standard Features

- Square in Aluminised Sheet and Round peel in Stainless Steel
- Raw Aluminium handle and Stainless Steel handles
- Round Peel with red plastic sliding grip
- Brush complete with brass bristles on wooden support
- Rotating brush head
- Intended for both residential use

Model	Tool	Blade/Head Size W - D mm	Handle Length mm	Weight KG	Price Ex Gst
KIT795	Square	300 x 300	1200	1	\$285
	Round	200	1500	1	
	Brush	60 x 180	1500	1	



Aluminium Peels | Square & Round

Round Pizza Peel

Standard Features

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

Model	Blade/Head Size W - D mm	Handle Length mm	Weight KG	Price Ex Gst
HR23/120	230	1200	0.68	\$80
HR23/140	230	1400	0.69	\$85



Square Perforated Pizza Peel

Standard Features

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

Model	Blade/Head Size W - D mm	Handle Length mm	Weight KG	Price Ex Gst
HSF30/120	300 x 320	1200	0.75	\$115
HSF30/140	300 x 320	1400	0.77	\$120
HSF36/120	360 x 380	1200	0.80	\$140
HSF36/140	360 x 380	1400	0.82	\$150



"Tulip" Square Solid Pizza Peel

Standard Features

- Made from light-weight Aluminium
- Anodised coating - greater resistance to atmospheric agents, abrasion and greater homogeneity of the finish.
- Handle included

Model	Head Size W - D mm	Price Ex Gst		
		60cm Handle TS-...-60	120cm Handle TS-...-120	150cm Handle TS-...-150
TS-33-...	330 x 330	\$170	\$180	\$185
TS-36-...	360 x 360	\$190	\$200	\$205
TS-41-...	330 x 330	\$230	\$240	\$245
TS-45-...	450 x 450	\$245	\$265	\$270
TS-50-...	500 x 500	\$285	\$295	\$300



"Tulip" Square Solid Pizza Peel

Standard Features

- Made from light-weight Aluminium
- Anodised coating - greater resistance to atmospheric agents, abrasion and greater homogeneity of the finish.

Model	Head Size W - D mm	Price Ex Gst		
		60cm Handle TSF-...-60	120cm Handle TSF-...-120	150cm Handle TSF-...-150
TSF-33-...	330 x 330	\$220	\$230	\$235
TSF-36-...	360 x 360	\$245	\$250	\$255
TSF-41-...	330 x 330	\$280	\$290	\$295
TSF-45-...	450 x 450	\$305	\$315	\$320
TSF-50-...	500 x 500	\$335	\$345	\$350



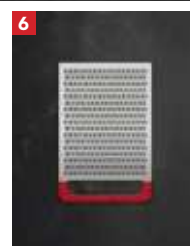
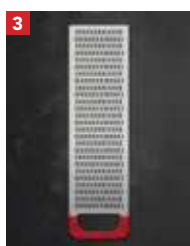
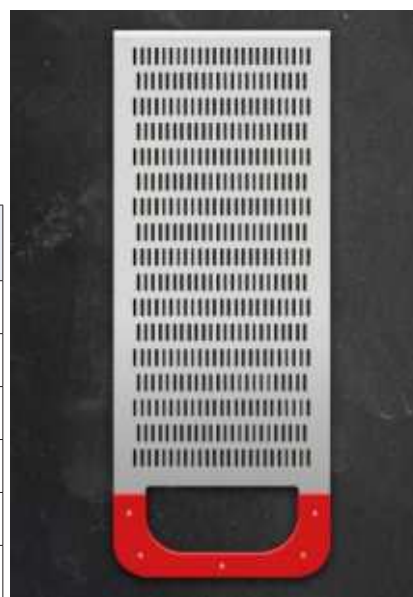
Roman Pizza Peels | Rectangular Peels

Roman Peel with Short Handle

Standard Features

- Made from light Aluminium
- Anodised coating for smooth surface with perforations
- Handle in strong and heat resistant plastic
- Perfect for "Pizza Romana" and "Pizza al Teglia"
- Suitable for both residential and commercial use

#	Model	Blade Size W - D mm	Total Size W - D mm	Weight KG	Price Ex Gst
1	PMF3-AP2065	200 x 650	200 x 750	0.80	\$180
2	PMF3-AP3065	300 x 650	300 x 750	0.85	\$210
3	PMF3-AP3095	300 x 950	300 x 1050	0.90	\$250
4	PMF3-AP4095	400 x 950	400 x 1050	1	\$305
5	PMF3-AP4065	400 x 650	400 x 750	0.85	\$240
6	PMF3-AP5065	500 x 650	500 x 750	0.90	\$275

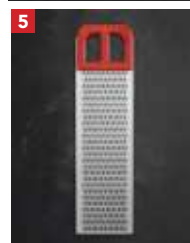


Roman Peel with Long Handle

Standard Features

- Made from light Aluminium
- Anodised coating for smooth surface with perforations
- Handle in strong and heat resistant plastic
- Perfect for "Pizza Romana" and "Pizza al Teglia"
- Suitable for both residential and commercial use

#	Model	Blade Size W - D mm	Total Size W - D mm	Weight KG	Price Ex Gst
1	PFD3-AP40C	400 x 580	420 x 830	0.90	\$310
2	PFD3-AP32C	300 x 580	324 x 830	0.85	\$270
3	PFD3-AP27C	250 x 580	270 x 830	0.80	\$230
4	PFD3-AP40L	400 x 920	420 x 1180	1.05	\$395
5	PFD3-AP30L	300 x 920	324 x 1180	1	\$325
6	PFD3-AP50C	500 x 580	520 x 830	0.95	\$355



Stainless Steel Peels | Square & Round

Round Pizza Peel

Standard Features

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

Model	Blade/Head Size W - D mm	Handle Length mm	Weight KG	Price Ex Gst
DR23/120	230	1200	0.75	\$70
DR23/150	230	1500	0.80	\$75



Square Pizza Peel

Standard Features

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

Model	Blade/Head Size W - D mm	Handle Length mm	Weight KG	Price Ex Gst
DS30/120	300 x 320	1200	1	\$70



Round Pizza Peel - Solid Blade

Standard Features

- Made from Stainless Steel
- Strong and sturdy structure - Light-weight
- Handle in stainless steel - with red sliding grips
- Small Round shape for turning pizzas inside the oven
- Suitable for commercial use

Model	Blade/Head Size W - D mm	Handle Length mm	Price Ex Gst
SI-15-150	150	1500	\$135
SI-20-150	200	1500	\$140
SI-25-150	250	1500	\$145
SI-15-180	150	1800	\$145
SI-20-180	200	1800	\$150
SI-25-180	250	1800	\$155



Round Pizza Peel - Perforated Blade

Standard Features

- Made from Stainless Steel
- Strong and sturdy structure - Light-weight
- Handle in stainless steel - with red sliding grips
- Small Round shape for turning pizzas inside the oven
- Suitable for commercial use

Model	Blade/Head Size W - D mm	Handle Length mm	Price Ex Gst
SIF-15-150	150	1500	\$150
SIF-20-150	200	1500	\$155
SIF-25-150	250	1500	\$160
SIF-15-180	150	1800	\$160
SIF-20-180	200	1800	\$165
SIF-25-180	250	1800	\$170



High Strength Round Pizza Peel - Solid Blade

Standard Features

- Made from Stainless Steel
- Extra Strong and sturdy structure - Light-weight
- Handle in stainless steel - with red sliding grips
- Used for turning pizzas inside the oven
- Suitable for commercial use

Model	Blade/Head Size W - D mm	Handle Length mm	Price Ex Gst
AI-16-150	160	1500	\$180
AI-21-150	210	1500	\$185
AI-25-150	250	1500	\$190
AI-16-180	160	1800	\$190
AI-21-180	210	1800	\$195
AI-25-180	250	1800	\$200



High Strength Round Pizza Peel - Perforated Blade

Standard Features

- Made from Stainless Steel
- Extra Strong and sturdy structure - Light-weight
- Handle in stainless steel - with red sliding grips
- Used for turning pizzas inside the oven
- Suitable for commercial use

Model	Blade/Head Size W - D mm	Handle Length mm	Price Ex Gst
AIF-16-150	160	1500	\$190
AIF-21-150	210	1500	\$195
AIF-25-150	250	1500	\$200
AIF-16-180	160	1800	\$200
AIF-21-180	210	1800	\$205
AIF-25-180	250	1800	\$210



Brass Bristle Brushes | Rectangular & Round

Rectangular Brass Bristle Brush

Standard Features

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

Model	Head Size W - D mm	Handle Length mm	Weight KG	Price Ex Gst
DB1650/120	190 x 60	1200	0.65	\$55
DB1650/150	190 x 60	1500	0.67	\$65



Professional Rectangular Brass Bristle Brushes

Standard Features

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

Model	Head Size W - D mm	Handle Length mm	Price Ex Gst
SR-22-150	220 x 60	1500	\$140
SR-27-180	270 x 60	1500	\$165



Professional Rectangular Natural Bristle Brushes

Standard Features

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

Model	Head Size W - D mm	Handle Length mm	Price Ex Gst
SRN-22-150	220 x 60	1500	\$135



Replacement Brush Heads

Model	To suit	Head Size W - D mm	Price Ex Gst
DBHR1650	DB1650	200 x 60	\$35
R-SR-22	SR-22-150	220 x 60	\$55
R-SR-27	SRN-27-150	270 x 60	\$70
R-SRN-22	SRN-22-150	220 x 60	\$45



Pizza Peel Racks | Wall Mounted

Single Peel Wall Mount

Standard Features

- Stainless Steel Construction
- Lightweight
- Prefect for all peels

Model	Tools Held	Price Ex Gst
PR1	1 x Peel	\$25



2 Peel Wall Mount

Standard Features

- Stainless Steel Construction
- Lightweight
- Prefect for all peels and 2 additional hooks

Model	Tools Held	Price Ex Gst
PRX2	2 x Peels + 2 Tools	\$60



3 Peel Wall Mount

Standard Features

- Stainless Steel Construction
- Lightweight
- Prefect for all peels

Model	Tools Held	Price Ex Gst
PR3	3 x Peels	\$60



Pizza Peel Racks | Free Standing

Prof. Free Standing Peel Rack

Standard Features

- Stainless Steel Construction with rubber base
- Free Standing - No walls required!
- Perfect for peels up to 37cm in width
- Tools not included

Model	Tools Held	Price Ex Gst
PRS3-37	3 x Tools	\$325



Domestic Free Standing Peel Rack

Standard Features

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

Model	Tools Held	Price Ex Gst
3TS	3 x Tools	\$110



Tools & Accessories | Oven Cleaning

Ember Mover/Adjuster

Standard Features

- Made in stainless steel
- Hook shape to move embers / timber inside woodfired ovens

Model	Head Size W - D mm	Overall Length mm	Price Ex Gst
EM-150	250 x 75	1760	\$110



Oven Ash Rake

Standard Features

- Made in stainless steel
- Angled shape to push or remove ash inside woodfired ovens

Model	Head Size W - D mm	Overall Length mm	Price Ex Gst
AR-150	220 x 50	1650	\$100



Oven Ash Shovel

Standard Features

- Made in stainless steel
- Shovel to collect and remove ash inside woodfired ovens

Model	Head Size W - D mm	Overall Length mm	Price Ex Gst
AS-150	175 x 210	1810	\$145



Other Tools & Accessories | Woodstands

Commercial Woodstand / Fire Dog

Standard Features

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

Model	Dimensions W - D - H mm	Weight KG	Price Ex Gst
AC-AL	280 x 490 x 240	4.90	\$130



Domestic Woodstand / Fire Dog

Standard Features

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

Model	Dimensions W - D - H mm	Weight KG	Price Ex Gst
ACH-AL1	280 x 160 x 90	0.65	\$45



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	\$39



Tools & Accessories | Other Utensils

Aluminium Pizza Screens

Standard Features

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

Model	Size Ø mm - inches	Weight KG	Price Ex Gst
DF20	200 - 8	0.08	\$5
DF24	230 - 9	0.11	\$6
DF26	255 - 10	0.12	\$7
DF30	300 - 12	0.15	\$8
DF33	330 - 13	0.18	\$9
DF36	355 - 14	0.20	\$10
DF38	380 - 15	0.24	\$12



Dough Cutter

Standard Features

- Made out of a highly resistant polymer
- Blade is impact-resistant and scratch-resistant

Model	Dimensions W - D mm	Weight KG	Price Ex Gst
APC-11	150 x 120	0.17	\$26



Dough Scraper

Standard Features

- Made out of a highly resistant polymer
- Blade is impact-resistant and scratch-resistant

Model	Dimensions W - D mm	Weight KG	Price Ex Gst
SPR-24	120 x 100	0.10	\$21
SPR-25	160 x 140	0.15	\$28



Small Pizza Peel/Server

Standard Features

- Pizza peel for lifting pizza for conveyor ovens
- Handle in technopolymer with solid stainless steel blade

Model	Dimensions W - D mm	Weight KG	Price Ex Gst
APC-29	200 x 250	0.48	\$50



Pizza Cutter

Standard Features

- Made in Italy - Stainless Steel cutting blade with red plastic handle

Model	Cutting Wheel Ø mm	Weight KG	Price Ex Gst
PC-1	100	0.20	\$20



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	\$12
JCPC-12PR	120	0.25	\$16



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
HP-880N	125 x 160 x 50	-60 > +600	0.50	\$75



Other Tools & Accessories | Cutting/Serving



Giusto
REGINA CLASSIC

Giusto Cutting & Serving Boards

Standard Features

- Made from wooden support and embossed steel plate
- Embossed steel allows for humidity to be released - keeps pizza crispy
- Embossed steel also suggest cutting directions
- Steel piece is removable and dishwasher safe
- Possibility to personalise each piece with your company logo!

#	Model	Plate Size W - D mm	Total Size W - D mm	Weight KG	Price Ex Gst
1	GSW-04	400 x 400	500 x 400	2	\$140
2	GSW-08	330 x 330	380 x 330	1.50	\$115
3	GSW-07	300 x 300	350 x 300	1	\$95
4	GSW-05	650 x 400	750 x 400	3.50	\$205
5	GSW-02	310 x 195	360 x 195	1	\$50



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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	\$32
VAS010	400 x 600 x 100	12	1.50	\$36
VAS013	400 x 600 x 130	12	1.65	\$46
VAS403010	300 x 400 x 100	6	0.75	\$26



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	\$38



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	\$28
COP4030	300 x 400 x 20	VAS403010	0.45	\$20



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	\$180



Euroquip Trading Terms & Conditions

1. GENERAL

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

2. PRICING & QUOTATIONS

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

3. ORDERING & TERMS OF PAYMENT

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

4. UNPAID ACCOUNTS

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

5. DELIVERY

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

6. RETURNED GOODS

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

7. WARRANTY

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

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

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

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

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

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

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

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

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

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

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

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

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

8. ADVANCED AND HELD ORDERS

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

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

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

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

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

9. CANCELLATIONS

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

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

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

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

10. TITLE & RISK

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

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

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

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

11. DEFAULT

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

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

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

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

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

iii) exercise any rights

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

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

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

11.3 Clause 11.2 (a) shall apply:

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

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

12. INDIRECT LOSS

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

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

13. CREDIT ACCOUNTS

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

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

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

c) suspend or cancel credit.

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

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

14. CONSIGNMENT STOCK

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

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

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

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

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

15. GOVERNING LAW

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

16. INDEMNITY BY THE CUSTOMER

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

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

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

17. INDIRECT LOSS

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

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



Euroquip - Food Service Equipment

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