

Cooking equipment for the catering industry



Price list 2023

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Important information:

Subject to change and technical modifications. Images are not technically binding and are only intended for illustration purposes.

Small appliances and countertop appliances must be sent back to the factory to be repaired.

All orders and deliveries are subject to our General Terms and Conditions.

Delivery:

If products are in stock, they are dispatched from our Durach warehouse within 2–5 days.

Free delivery for orders worth €500 excl. VAT and over.

(Only applies to delivery within Germany and Austria. Does not apply to deliveries to islands, mountains and ports).

In the event that Locher is unable to deliver your order in one shipment, outstanding products will be delivered at a later date at no extra charge.

Contact us:

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Flex 600

Appliances in the Flex 600 series have an overall depth of 600 mm and have been functionally designed with the needs of the professional kitchen in mind.

The benefits of the Flex 600 series at a glance:

- extremely reliable, stable and highly functional
- a wide collection of table-top appliances, free-standing appliances and ovens, as well as base units suitable for different widths of appliance.
- flush connection with a hairline joint
- high-performance, compact appliances
- available as gas or electric
- bottom units can be installed on bases
- optimised energy consumption, easy cleaning, practical functionality



Gas range with 4 burners and electric multi-purpose oven GN 1/1

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 2 chrome-plated pan support stands, each spanning 2 burners
 Multi-purpose electric oven with 8 different functions
 Top/bottom heat, bottom heat, top heat, fan-assisted top/bottom heat, convection heat, defrost and cool-down function
 Optimum temperature control between 50°C and 270°C
 Includes oven light and removable shelf rails for optimum, easy cleaning
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 oven grid shelf

Outer dimensions: W. 800 x D. 600 x H. 850/900 mm
 Front C burner: 2 x 3.5 kW (single ring)
 Back D burner: 2 x 5.5 kW (double ring)
 Nominal heat input: 18.0 kW gas, configured for natural gas H
 Connected load of oven: 33 kW / 230 V electric

Item no. 216003

Price 5990.00



Gas range with 2 burners

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: W. 400 x D. 600 x H. 250 mm
 Front C burner: 3.5 kW single ring
 Back D burner: 5.5 kW double ring
 Nominal heat input: 9.0 kW gas, configured for natural gas H

Item no. 216001

Price 2690.00



Gas range with 4 burners

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 800 x D. 600 x H. 250 mm
 Front C burner: 2 x 3.5 kW single ring
 Back D burner: 2 x 5.5 kW double ring
 Nominal heat input: 18.0 kW gas, configured for natural gas H

Item no. 216002

Price 3690.00

Flex 600

Accessories



Gas hotplate 602

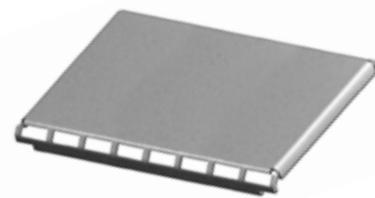
Material: 8 mm thick FE 510 steel
2 cooking zones, front and back

Dimensions: 550 x 330 mm

Weight: 7 kg

Item no. 206021

Price 460.00



Wok ring

Material: CNS 18/10
Suitable for use with all gas pan support stands
For Ø 360 and Ø 390 mm woks

Dimensions: Ø 250 x 45 / 60 mm

Item no. 209100

Price 250.00



Oven grid shelf GN 1/1

Material: Chrome-plated steel
For all GN 1/1 ovens

Dimensions: 530 x 325 mm
Weight: 1.4 kg

Item no. 206850

Price 85.00



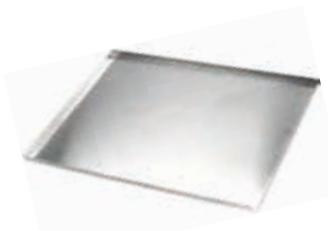
Baking tray GN 1/1

Material: Aluminium
For all GN 1/1 ovens

Dimensions: 530 x 325 mm
Weight: 1.4 kg

Item no. 206851

Price 35.00



Oven door with window

Oven door with window, incl. ventilation and oven light
suitable for use with a fan-assisted oven

Item no. 209995

Price 950.00



**Electric range with 4 cooking zones, 2.3 kW each, and electric multi-purpose oven**

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass
Fully adjustable power control dial with energy regulator
Overheat shut-off and main switch with ON lamp
Residual heat indicator beneath the Ceran glass
Multi-purpose electric oven with 8 different functions
Top/bottom heat, bottom heat, top heat, fan-assisted top/bottom heat, convection heat, defrost and cool-down function
Optimum temperature control between 50°C and 270°C
Includes oven light and removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper and 1 oven grid shelf

Outer dimensions: W. 600 x D. 600 x H. 850/900 mm incl. feet

Radiant hobs: 4 x round Ø 210 mm, 2.3 kW each

Ceran glass: 550 x 560 mm, 4 mm thick

Connected load: 12.5 kW / 400 V

Item no. 216308

Price 4990.00



Flex 600

Radiant hobs



Electric range with 4 cooking zones, 3 kW each, and electric multi-purpose oven GN 1/1

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass
Fully adjustable power control dial with energy regulator
Overheat shut-off and main switch with ON lamp
Residual heat indicator beneath the Ceran glass
Multi-purpose electric oven with 8 different functions
Top/bottom heat, bottom heat, top heat, fan-assisted top/bottom heat, convection heat, defrost and cool-down function
Optimum temperature control between 50°C and 270°C
Includes oven light and removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper and 1 oven grid shelf

Outer dimensions: W. 800 x D. 600 x H. 850/900 mm incl. feet

Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each

Ceran glass: 750 x 560 mm, 6 mm thick

Connected load: 15.3 kW / 400 V

Item no. 216306

Price 5990.00



Electric range with 4 cooking zones, 3 kW each, radiant hobs with electronic pan detection and electric multi-purpose oven GN 1/1

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass
Fully adjustable power control dial with energy regulator
Overheat shut-off and main switch with ON lamp
Residual heat indicator beneath the Ceran glass
Multi-purpose electric oven with 8 different functions
Top/bottom heat, bottom heat, top heat, fan-assisted top/bottom heat, convection heat, defrost and cool-down function
Optimum temperature control between 50°C and 270°C
Includes oven light and removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper and 1 oven grid shelf

Outer dimensions: W. 800 x D. 600 x H. 850/900 mm incl. feet

Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each

with electronic pan detection

Ceran glass: 750 x 560 mm, 6 mm thick

Connected load: 15.3 kW / 400 V

Item no. 216307

Price 6990.00



Oven door with window

Oven door with window, incl. ventilation and oven light
suitable for use with a fan-assisted oven

Item no. 209995

Price 950.00





Electric range with 2 cooking zones, 3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass
 Main switch with ON lamp
 Fully adjustable power control dial with energy regulator
 Residual heat indicator beneath the Ceran glass
 Includes: 1 Ceran scraper

Outer dimensions: W. 400 x D. 600 x H. 250 mm
 Radiant hobs: 2 x round Ø 230 mm, 3.0 kW each
 Ceran glass: W. 350 x D. 560 mm, 4 mm thick
 Connected load: 6.0 kW / 400 V

Item no. 216300
Price 2490.00



Electric range with 2 cooking zones, 3 kW each, radiant hobs with electronic pan detection

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass
 Main switch with ON lamp
 Fully adjustable power control dial with energy regulator
 Electric pan detection
 Pan detection can be turned off using the main switch
 Residual heat indicator beneath the Ceran glass
 Includes: 1 Ceran scraper

Outer dimensions: W. 400 x D. 600 x H. 250 mm
 Radiant hobs: 2 x round Ø 230 mm, 3.0 kW each
 Ceran glass: W. 350 x D. 560 mm, 4 mm thick
 Connected load: 6.0 kW / 400 V

Item no. 216301
Price 3090.00



Ceramic glass cleaning agent

Dimensions: 125 ml

Weight: 0.8 kg

Item no. 209227
Price 40.00



Wide Ceran scraper

Material: Professional die-cast scraper with blade

Width of blade: 100 mm
 Weight: 0.6 kg

Item no. 209226
Price 55.00

Flex 600

Radiant hobs



Electric range with 4 cooking zones, 2.3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass
Main switch with ON lamp
Fully adjustable power control dial with energy regulator
Residual heat indicator beneath the Ceran glass
Includes: 1 Ceran scraper

Outer dimensions: W. 600 x D. 600 x H. 250 mm
Radiant hobs: 4 x round Ø 210 mm, 2.3 kW each
Ceran glass: W. 550 x D. 560 mm, 4 mm thick
Connected load: 9.2 kW / 400 V

Item no. 216302
Price 3590.00



Electric range with 4 cooking zones, 2.3 kW each, radiant hobs with electronic pan detection

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass
Main switch with ON lamp
Fully adjustable power control dial with energy regulator
Electric pan detection
Pan detection can be turned off using the main switch
Residual heat indicator beneath the Ceran glass
Includes: 1 Ceran scraper

Outer dimensions: W. 600 x D. 600 x H. 250 mm
Radiant hobs: 4 x round Ø 210 mm, 2.3 kW each
Ceran glass: W. 550 x D. 560 mm, 4 mm thick
Connected load: 9.2 kW / 400 V

Item no. 216303
Price 4590.00





Flex 600 Induction



Induction range with 2 cooking zones

CNS 18/10 casing, fan integrated in base of appliance
20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass
Main switch and 2 fully adjustable power controls 1–9
Pan detection, pan quality control, overheat shut-off and residual heat indicator
Digital display beneath the Ceran glass
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 600 x H. 250 mm

Ceran glass: W. 350 x D. 560 mm, 4 mm thick

Coils Ø 210 mm, 1.8 kW

Connected load 3.5 kW / 230 V

Item no. 216202

Price 3890.00



Induction range with 2 cooking zones

CNS 18/10 casing, fan integrated in base of appliance
20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass
Main switch and 2 fully adjustable power controls 1–9
Pan detection, pan quality control, overheat shut-off and residual heat indicator
Digital display beneath the Ceran glass
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 600 x H. 250 mm

Ceran glass: W. 350 x D. 560 mm, 4 mm thick

Coils Ø 230 mm, 3.5 kW Ø 230 mm, 5.0 kW

Connected load 7.0 kW / 400 V 10.0 kW / 400 V

Item no. 216200

216203

Price 5090.00

5490.00



Induction range with 4 cooking zones

CNS 18/10 casing, fan integrated in base of appliance
20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass
Main switch and 4 fully adjustable power controls 1–9
Pan detection, pan quality control, overheat shut-off and residual heat indicator
Digital display beneath the Ceran glass
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 600 x D. 600 x H. 250 mm

Ceran glass: W. 550 x D. 560 mm, 4 mm thick

Coils Ø 210 mm, 1.8 kW Ø 230 mm, 3.5 kW

Connected load 7.0 kW / 400 V 14.0 kW / 400 V

Item no. 216205

216201

Price 6390.00

8890.00

Flex 600 Induction



Induction wok hob, 5.0 kW

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Ceran glass bowl flush-fitted from below
Pan detection, pan quality control and overheat shut-off
Fully adjustable power control (1–9)
Main switch with ON lamp
Digital display beneath the glass
Display includes residual heat indicators
Fan integrated in base of appliance
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 600 x H. 250 mm
Ceran glass bowl: Ø 300 mm
Connected load: 5.0 kW / 400 V

Item no. 216225
Price 4090.00



Wok

Material: Stainless steel CNS 18/10
Capacity 4 – 5 litres

Dimensions: Ø 390 mm
Weight: 1.8 kg
Item no. 209203
Price 225.00



Wok

Material: CNS 18/10 stainless steel, ultra-light for easy handling
Capacity 4 – 5 litres

Dimensions: Ø 360 mm
Weight: 1.15 kg
Item no. 209204
Price 190.00



Wok

Material: Stainless steel CNS 18/10 with non-stick coating
Capacity 4 – 5 litres

Dimensions: Ø 390 mm
Weight: 1.85 kg
Item no. 209205
Price 249.00



Wok

Material: Steel
Capacity 4 – 5 litres

Dimensions: Ø 360 mm
Weight: 1.45 kg
Item no. 209206
Price 135.00





Electric griddle 400

Smooth steel cooking surface

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

1 heat zone with removable splash guard

Griddle countersunk 20 mm with a seamless weld

Special steel (FE510) cooking surface, polished finish
(may rust if not oiled)

Chute (125 x 35 mm) into removable fat collection drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 400 x D. 600 x H. 250 mm**

Cooking surface: 320 x 520 mm

Temperature range 60°–300°C

Connected load: 4.5 kW / 400 V

Item no. 216431

Price 2890.00



Electric griddle 600

Smooth steel cooking surface

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Griddle countersunk 20 mm with a seamless weld

Special steel (FE510) cooking surface, polished finish
(may rust if not oiled)

Chute (125 x 35 mm) into removable fat collection drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 600 x D. 600 x H. 250 mm**

Cooking surface: 520 x 520 mm

Temperature range 60°–300°C

Connected load: 7.5 kW / 400 V

Item no. 216432

Price 3890.00



Flex 600 Griddles



Electric griddle 800

Smooth steel cooking surface

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Griddle countersunk 20 mm with a seamless weld

Special steel (FE510) cooking surface, polished finish
(may rust if not oiled)

Chute (125 x 35 mm) into removable fat collection drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Optional feature: Grid shelf for splash guard

Outer dimensions: W. 800 x D. 600 x H. 250 mm

Cooking surface: 720 x 520 mm

Temperature range 60°–300°C

Connected load: 10.5 kW / 400 V

Item no. 216433

Price 4990.00





Electric griddle 600

Steel cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Griddle countersunk 20 mm with a seamless weld

Special steel (FE510) cooking surface, polished finish
(may rust if not oiled)

Chute (125 x 35 mm) into removable fat collection drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 600 x D. 600 x H. 250 mm**

Cooking surface: 520 x 520 mm

Temperature range 60°–300°C

Connected load: 7.5 kW / 400 V

Item no. 216450

Price 4290.00



Electric griddle 800

Steel cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Griddle countersunk 20 mm with a seamless weld

Special steel (FE510) cooking surface, polished finish
(may rust if not oiled)

Chute (125 x 35 mm) into removable fat collection drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 800 x D. 600 x H. 250 mm**

Cooking surface: 720 x 520 mm

Temperature range 60°–300°C

Connected load: 10.5 kW / 400 V

Item no. 216451

Price 5390.00

Flex 600 Griddles



Electric griddle 400

Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
1 heat zone with removable splash guard
Special steel cooking surface, hard chrome-plated finish
Griddle countersunk 20 mm with a seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
Chute (125 x 35 mm) into removable fat collection drawer
Fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad
Optional feature: Grid shelf for splash guard

Outer dimensions: W. 400 x D. 600 x H. 250 mm

Cooking surface: 320 x 520 mm

Temperature range 50°–250°C

Connected load: 4.5 kW / 400 V

Item no. 216400

Price 3390.00



Electric griddle 600

Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
2 separate heat zones with removable splash guard
Special steel cooking surface, hard chrome-plated finish
Griddle countersunk 20 mm with a seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
Chute (125 x 35 mm) into removable fat collection drawer
Fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad
Optional feature: Grid shelf for splash guard

Outer dimensions: W. 600 x D. 600 x H. 250 mm

Cooking surface: 520 x 520 mm

Temperature range 50°–250°C

Connected load: 7.5 kW / 400 V

Item no. 216401

Price 4690.00



Speed heating elements are optional

Available for Flex 600 hard chrome-plated griddles

Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	5.6 kW	9.4 kW	13.4 kW
Item no.	299440	299460	299480
Price	900.00	1200.00	1400.00

Heat-up time in minutes 20°–200°C

Griddle 600 with aluminium block
7.5 kW

16 mins

Griddle 600 Speed
9.4 kW

6 mins



Electric griddle 800

Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Special steel cooking surface, hard chrome-plated finish

Griddle countersunk 20 mm with a seamless weld

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution

Chute (125 x 35 mm) into removable fat collection drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 800 x D. 600 x H. 250 mm**

Cooking surface: 720 x 520 mm

Temperature range 50°–250°C

Connected load: 10.5 kW / 400 V

Item no. 216402

Price 5690.00



Grid shelf for splash guard

Material: Chrome-plated steel

Removable, suitable for use with 400, 600 and 800 mm griddles

Item no.	209460	209461	209462
for width	400 mm	600 mm	800
Price	70.00	105.00	125.00

Teflon plug for chute 125 x 35 mm

Material: Teflon

Dimensions: 135 x 45 x 55 mm

Item no. 209400

Price 170.00

Food turner

Material: Stainless steel CNS 18/10

Dimensions: 90 x 280 mm

Item no. 209402

Price 45.00

Serrated scraper for steel griddles

Material: CNS 18/10 stainless steel blade

Dimensions: 120 x 250 mm

Item no. 209404

Price 198.00

Stainless steel cleaning set

Comprises 2 scouring pads

Dimensions: Ø approx. 80 mm

Item no. 209403

Price 6.00

Flex 600 Griddles



Electric griddle 600

Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
2 separate heat zones with removable splash guard
Special steel cooking surface, hard chrome-plated finish
Griddle countersunk 20 mm with a seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
Chute (125 x 35 mm) into removable fat collection drawer
Fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Includes: Removable splash guard,
fat collection drawer, food turner and stainless steel scouring pad
Optional feature: Grid shelf for splash guard

Outer dimensions: W. 600 x D. 600 x H. 250 mm

Cooking surface: 520 x 520 mm

Temperature range 50°–250°C

Connected load: 7.5 kW / 400 V

Item no. 216420

Price 5090.00



Electric griddle 800

Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
2 separate heat zones with removable splash guard
Special steel cooking surface, hard chrome-plated finish
Griddle countersunk 20 mm with a seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
Chute (125 x 35 mm) into removable fat collection drawer
Fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Includes: Removable splash guard,
fat collection drawer, food turner and stainless steel scouring pad
Optional feature: Grid shelf for splash guard

Outer dimensions: W. 800 x D. 600 x H. 250 mm

Cooking surface: 720 x 520 mm

Temperature range 50°–250°C

Connected load: 10.5 kW / 400 V

Item no. 216421

Price 6090.00



Speed heating elements are optional

Available for Flex 600 hard chrome-plated griddles
Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	5.6 kW	9.4 kW	13.4 kW
Item no.	299440	299460	299480
Price	900.00	1200.00	1400.00

Heat-up time in minutes 20°–200 °C

Griddle 600 with aluminium block 7.5 kW	16 mins
Griddle 600 Speed 9.4 kW	6 mins



Electric Rustica 400 chargrill

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Removable non-stick cast-iron cooking grid
 1 heat zone with fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off
 Fat drip pan with drain, including ¾" ball tap in the front panel
Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)
 Includes: Food turner

Outer dimensions: W. 400 x D. 600 x H. 250 mm

Cooking surface: 300 x 450 mm

Temperature range 60°–300°C

Connected load: 4.0 kW / 400 V

Item no. 216461

Price 3290.00



Electric Rustica 700 chargrill

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Removable non-stick cast-iron cooking grid
 2 heat zones with fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off
 Fat drip pan with drain, including ¾" ball tap in the front panel
Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)
 Includes: Food turner

Outer dimensions: W. 700 x D. 600 x H. 250 mm

Cooking surface: 600 x 450 mm

Temperature range 60°–300°C

Connected load: 8.0 kW / 400 V

Item no. 216462

Price 4890.00



Flex 600

Rustica lava-rock chargrills



LOCHER

Electric Rustica 400 lava-rock chargrill

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Removable non-stick cast-iron cooking grid
1 heat zone with fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Top heating element can be completely swung out, locked and heating turned off
Heating element permanently integrated beneath the lava rocks (can be turned off)
Removable drip collection drawer
Includes: Lava rocks and food turner

Outer dimensions: W. 400 x D. 600 x H. 250 mm

Cooking surface: 300 x 450 mm

Temperature range 60°–300°C

Connected load: 7.0 kW / 400 V

Item no. 216463

Price 4290.00



Electric Rustica 700 lava-rock chargrill

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Removable non-stick cast-iron cooking grid
2 heat zones with fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Top heating elements can be completely swung out, locked and heating turned off
Heating element permanently integrated beneath the lava rocks (can be turned off)
Removable drip collection drawer
Includes: Lava rocks and food turner

Outer dimensions: W. 700 x D. 600 x H. 250 mm

Cooking surface: 600 x 450 mm

Temperature range 60°–300°C

Connected load: 14.0 kW / 400 V

Item no. 216464

Price 5690.00



Lava rocks

For use in Rustica lava-rock chargrills

1 bag

Item no. 209490

Price 85.00





Electric bratt pan 400

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld

Inside height of pan 60 mm

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
 Round drain hole (Ø 55 mm) with Teflon plug and drip drawer
 Fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Includes: Teflon plug, food turner, drip drawer and stainless steel scouring pad

Outer dimensions: **W. 400 x D. 600 x H. 230 mm**

Cooking surface: 340 x 540 mm

Temperature range: 60°–300°C

Connected load: 4.5 kW / 400 V

Item no. 216473

Price 3990.00



Electric bratt pan 600

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld
 Inside height of pan 60 mm

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
 Round drain hole (Ø 55 mm) with Teflon plug and drip drawer
 Fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Includes: Teflon plug, food turner, drip drawer and stainless steel scouring pad

Outer dimensions: **W. 600 x D. 600 x H. 230 mm**

Cooking surface: 540 x 540 mm

Temperature range: 60°–300°C

Connected load: 7.5 kW / 400 V

Item no. 216474

Price 5290.00



Splash guard for bratt pans

Material: Stainless steel CNS 18/10

Removable, suitable for use with 400, 600 and 800 mm bratt pans

Item no.	209450	209451	209452
For width of bratt pan	400 mm	600 mm	800 mm
Price	230.00	320.00	360.00

Heat-up time in minutes 20°–200 °C

Bratt pans 600 with aluminium block 7.5 kW	16 mins
Bratt pan 600 Speed 9.8 kW	6 mins

Speed heating elements are optional

Available for stainless steel bratt pans. Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	5.8 kW	9.8 kW	13.8 kW
Item no.	299441	299461	299481
Price	900.00	1200.00	1400.00

Flex 600

Bratt pans



Electric bratt pan 400

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Special steel cooking surface hard-plated stainless steel finish
seamless weld, inside height of pan 60 mm
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
Round drain hole (Ø 55 mm) with Teflon plug and collection container GN 2/3-150 in the base unit
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Includes: Teflon plug, collection container
GN 2/3-150, food turner and stainless steel scouring pad

Outer dimensions: W. 400 x D. 600 x H. 850 / 900 mm incl. feet

Cooking surface: 340 x 540 mm

Temperature range: 60°–300°C

Connected load: 4.5 kW / 400 V

Item no. 216471

Price 4790.00



Electric bratt pan 600

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
2 separate heat zones
Special steel cooking surface, hard-plated stainless steel finish, seamless weld, inside height of pan 60 mm
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
Round drain hole (Ø 55 mm) with Teflon plug and collection container GN 2/3-150 in the base unit
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Includes: Teflon plug, collection container
GN 2/3-150, food turner and stainless steel scouring pad

Outer dimensions: W. 600 x D. 600 x H. 850 / 900 mm incl. feet

Cooking surface: 540 x 540 mm

Temperature range: 60°–300°C

Connected load: 7.5 kW / 400 V

Item no. 216472

Price 6150.00



Round Teflon plug for bratt pan drain Ø 55

Material: Teflon

Dimensions: Ø 60 mm x 110 mm

Weight: 0.4 kg

Item no. 209401

Price 175.00





Electric deep fat fryer, 1 tank, 1 x 10 litres

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by elements in the tank
 Heating element can be completely swung out of the tank, locked in place and heating turned off
 Fat drained at the front
 Thermostat-controlled temperature with warning light if the safety temperature limiter has been activated
 Control dial, ON lamp and heat display on the front panel
 Includes: Basket, lid and wide-mesh sieve above the heating element

Outer dimensions: W. 400 x D. 600 x H. 250 mm

Gross capacity/tank: 10 litres

Basket dimensions: W. 230 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 8.0 kW / 400 V

Item no. 216500

Price 2890.00

With reinforced heating element: 10 kW

Item no. 216501

Price 2990.00



Electric deep fat fryer, 2 tanks, 2 x 10 litres

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by elements in the tank
 Heating element can be completely swung out of the tank, locked in place and heating turned off
 Fat drained at the front
 Thermostat-controlled temperature with warning light if the safety temperature limiter has been activated
 Control dial, ON lamp and heat display on the front panel
 Includes: 2 baskets, 2 lids and 2 wide-mesh sieves above the heating element

Outer dimensions: W. 600 x D. 600 x H. 250 mm

Gross capacity/tank: 10 litres

Basket dimensions: 2 x W. 230 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 16.0 kW / 400 V

With reinforced heating element: 2 x 10 kW

Item no. 216513

Price 4190.00



Fryer basket

Chrome-plated steel

Suitable for use with 12-litre deep fat fryer

Dimensions: 230 x 280 x 100 mm

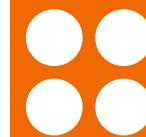
Weight: 0.4 kg

Item no. 209576

Price 98.00

Flex 600

Deep fat fryers



LOCHER

Electric deep fat fryer, 1 tank, 1 x 10 litres

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Heated by elements in the tank
Heating element can be completely swung out of the tank, locked in place and heating turned off
Fat drained at the front
Thermostat-controlled temperature with warning light if the safety temperature limiter has been activated
Control dial, ON lamp and heat display on the front panel
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Ball tap, basket, lid and wide-mesh sieve above the heating element

Outer dimensions: W. 400 x D. 600 x H. 850 / 900 mm incl. feet

Gross capacity/tank: 10 litres

Basket dimensions: W. 230 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 8.0 kW / 400 V

Item no. 216510

Price 3590.00

With reinforced heating element: 10 kW

Item no. 216521

Price 3690.00



Electric deep fat fryer, 2 tanks, 2 x 10 litres

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Heated by elements in the tank
Heating element can be completely swung out of the tank, locked in place and heating turned off
Fat drained at the front
Thermostat-controlled temperature with warning light if the safety temperature limiter has been activated
Control dial, ON lamp and heat display on the front panel
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: 2 ball taps, 2 baskets, 2 lids and 2 wide-mesh sieves above the heating element

Outer dimensions: W. 600 x D. 600 x H. 850 / 900 mm incl. feet

Gross capacity/tank: 10 litres

Basket dimensions: 2 x W. 230 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 16.0 kW / 400 V

Item no. 216511

Price 4750.00

With reinforced heating element: 2 x 10 kW

Item no. 216520

Price 4950.00



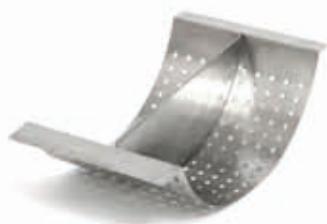
Asian version 195 °C

Operates at a maximum temperature of 195 °C For the Flex 600 deep fat fryers (**price per tank**)

Item no. 209510

Price 70.00



**Chip scuttle GN 1/1**

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Top and bottom heat, tray and lamp operate separately
Main switch with 3 settings (top heat, bottom heat or top and bottom heat) with ON lamp in the front panel
Easy to clean due to smooth surfaces and rounded corners
Includes: Perforated insert for GN containers

Outer dimensions: **W. 400 x D. 600 x H. 250 mm**
Connected load: 1.0 kW / 230 V

Item no. 216550
Price 2290.00

Perforated stainless steel tray with divider

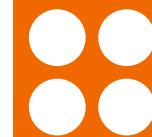
Made from CNS 18/10
For keeping different foods separate

Dimensions: 295 x 565 mm
Weight: 0.4 kg
Item no. 209595
Price 460.00



Flex 600

Boiling pans/bain-maries



LOCHER

Electric boiling pan GN 1/1

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Boiling tank GN 1/1-150 mm with shelf,
flush-fitted
Indirect heat, no heating elements in the tank
Fully adjustable thermostat-controlled temperature
Main switch (3 power settings) with ON lamp
Water drainage tap at the front
Includes: Perforated shelf
Containers not included

Outer dimensions: W. 400 x D. 600 x H. 250 mm

Temperature range: 50°–110°C
Connected load: 7.0 kW / 400 V

Item no. 216675

Price 2690.00



Draining tray 1/3

Stainless steel

suitable for use with boiling pan GN 1/1, prod. no. 206675

Item no. 209660

Price 115.00



Basic accessory set for boiling pan with drip tray

Made from CNS 18/10
Comprises 4 pasta baskets 1/6

Dimensions: For GN 2/3 - 150 mm

Item no. 206624

Price 385.00



Basic accessory set for boiling pan with no drip tray

Made from CNS 18/10
Comprises 4 pasta baskets 1/6 and 1 pasta basket 1/3

Dimensions: For GN 1/1 - 150 mm

Item no. 206625

Price 525.00



Electric bain-marie GN 1/1

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Tank to hold GN 1/1-150 mm with shelf,
flush-fitted
Indirect heat, no heating elements in the tank
Fully adjustable thermostat-controlled temperature
Main switch with ON lamp
water drained at the front
Includes: Perforated shelf
Containers not included

Outer dimensions: W. 400 x D. 600 x H. 250 mm

Temperature range: 30°–85°C
Connected load: 1.8 kW / 230 V

Item no. 216636

Price 1890.00





Electric pasta boiler GN 2/3

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

Boiling tank GN 2/3-150 mm with shelf, flush-fitted

Indirect heat, no heating elements in the tank

Even heat distribution

Fully adjustable thermostat-controlled temperature

Main switch (3 power settings) with ON lamp

Water inlet and drain (connected to mains water supply/drain)

Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: **W. 400 x D. 600 x H. 250 mm**

Temperature range: 50°–110°C

Connected load: 6.0 kW / 400 V

Item no. 216600

Price 3590.00



Sideways electric pasta boiler GN 1/1

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

Boiling tank GN 1/1-150 mm with shelf and draining tray, flush-fitted

Indirect heat, no heating elements in the tank

Even heat distribution

Fully adjustable thermostat-controlled temperature

Main switch (3 power settings) with ON lamp

Water inlet and drain (connected to mains water supply/drain)

Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: **W. 600 x D. 600 x H. 250 mm**

Temperature range: 50°–110°C

Connected load: 7.0 kW / 400 V

Item no. 216601

Price 4590.00



Flex 600

Accessories



Single-portion pasta basket with handle

Made from CNS 18/10
Suitable for use with 150 mm deep tanks

Dimensions: 102 x 140 x 160 mm

Weight: 0.5 kg

Item no. 206621

Price 90.00



Pasta basket 1/6 with handle

Made from CNS 18/10
Suitable for use with 150 mm deep tanks

Dimensions: 143 x 163 x 160 mm

Weight: 0.5 kg

Item no. 206622

Price 99.00



Pasta basket 1/3 with 2 handles

Made from CNS 18/10
Suitable for use with 150 mm deep tanks

Dimensions: 298 x 163 x 160 mm

Weight: 1.5 kg

Item no. 206623

Price 159.00



Basic accessory set for pasta boiler 2/3 - 150

Made from CNS 18/10
Comprises 4 pasta baskets 1/6

Dimensions: For GN 2/3 - 150 mm

Weight: 2.0 kg

Item no. 206624

Price 385.00



Basic accessory set for pasta boiler 1/1 - 150

Made from CNS 18/10
Comprises 4 pasta baskets 1/6 and 1 pasta basket 1/3

Dimensions: For GN 1/1 - 150 mm

Weight: 3.5 kg

Item no. 206625

Price 525.00





Counter unit with drawer

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint

Outer dimensions: **W. 400 x D. 600 x H. 250 mm**

Item no. 216900

Price 1290.00



Counter unit 400/600

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint

Outer dimensions: **W. 400 x D. 600 x H. 250 mm**

Item no. 216902

Price 990.00

Outer dimensions: **W. 600 x D. 600 x H. 250 mm**

Item no. 216903

Price 1190.00



Wall connection element

Material: Stainless steel CNS 18/10
Removable, suitable for extending the Flex 600 series of appliances to an overall depth of 650 mm

Appliance width	400 mm	600 mm	700 mm	800 mm
Item no.	206994	206996	206997	206998
Price	210.00	230.00	240.00	250.00



Fan-assisted warming cabinet 400

Not suitable for use beneath induction appliances

Made from CNS 18/10

1 swing door

Fully adjustable control

Warming cabinet temperature up to 85°C

Outer dimensions: **W. 400 x D. 540 x H. 620 mm incl. feet**

Connected load: 1.0 kW / 230 V

Item no. 206975

Price 1390.00



Fan-assisted warming cabinet 600

Not suitable for use beneath induction appliances

Made from CNS 18/10

2 swing doors

Fully adjustable control

Warming cabinet temperature up to 85°C

Outer dimensions: **W. 600 x D. 540 x H. 620 mm incl. feet**

Connected load: 1.0 kW / 230 V

Item no. 206976

Price 2290.00

Flex 600

Base units



Flex 600

Base unit 400

Made from CNS 18/10
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 400 x D. 490 x H. 620 mm incl. feet

Item no. 206904
Price 700.00



Base unit 600

Made from CNS 18/10
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 600 x D. 490 x H. 620 mm incl. feet

Item no. 206906
Price 760.00



Base unit 700

Made from CNS 18/10
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 700 x D. 490 x H. 620 mm incl. feet

Item no. 206907
Price 830.00



Base unit 800

Made from CNS 18/10
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 800 x D. 490 x H. 620 mm incl. feet

Item no. 206908
Price 880.00



Base unit 1000

Made from CNS 18/10
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 1000 x D. 490 x H. 620 mm incl. feet

Item no. 206910
Price 960.00



Wall connection panel

CNS panel to connect Flex 600/650 base units to the wall
Self-assembly

Outer dimensions: D. 50 x H. 470 mm

Item no. 206980
Price 65.00





Doors for 400 base units

Made from CNS 18/10, self-assembly
Double walled, hinges can be fitted right or left
Magnetic fastening

Outer dimensions: W. 400 mm

Item no. 209950

Price 230.00



Doors for 600 base units

Made from CNS 18/10, self-assembly
Double walled, hinges can be fitted right or left
Magnetic fastening

Outer dimensions: W. 600 mm

Item no. 209951

Price 290.00



Double doors for 600 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 600 mm

Item no. 209952

Price 440.00



Double doors for 700 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 700 mm

Item no. 209953

Price 470.00



Double doors for 800 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 800 mm

Item no. 209954

Price 480.00



Double doors for 1000 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 1000 mm

Item no. 209955

Price 690.00

Flex 700

Appliances in the Flex 700 series have an overall depth of 700 mm and have been functionally designed with the needs of the professional kitchen in mind.

The benefits of the Flex 700 series at a glance:

- extremely reliable, stable and highly functional
- a wide collection of modular countertop appliances and base units.
- flush connection system with a hairline joint
- high-performance, compact appliances
- available as gas or electric
- bottom units can be installed on bases
- optimised energy consumption, easy cleaning, practical functionality



Gas range with 2 burners

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 2 hobs, back and front
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**
 Front C burner: 3.5 kW
 Back D burner: 5.5 kW

Nominal heat input: 9.0 kW gas, configured for natural gas H

Item no. 237000

Price 2990.00



Gas range with 4 burners

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: **W. 800 x D. 700 x H. 250 mm**
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW
 Front right D burner: 5.5 kW, back right C burner: 3.5 kW
 Nominal heat input: 18.0 kW gas, configured for natural gas H

Item no. 237003

Price 4390.00



Gas range with 6 burners

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 3 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: **W. 1200 x D. 700 x H. 250 mm**
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW
 Front middle D burner: 5.5 kW, back middle C burner: 3.5 kW
 Front right C burner: 3.5 kW, back right D burner: 5.5 kW
 Nominal heat input: 27.0 kW gas, configured for natural gas H

Item no. 237005

Price 5890.00



Flex 700

Gas



Gas range with 2 burners

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
2 hobs, back and front
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: W. 400 x D. 700 x H. 250 mm
2 x 5.5 kW D burners
Nominal heat input: 11.0 kW gas, configured for natural gas H

Item no. 237100
Price 3090.00

Power



Gas range with 4 burners

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 800 x D. 700 x H. 250 mm
4 x 5.5 kW D burners
Nominal heat input: 22.0 kW gas, configured for natural gas H

Item no. 237101
Price 4490.00

Power



Gas range with 6 burners

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
3 chrome-plated pan support stands, each spanning 2 burners

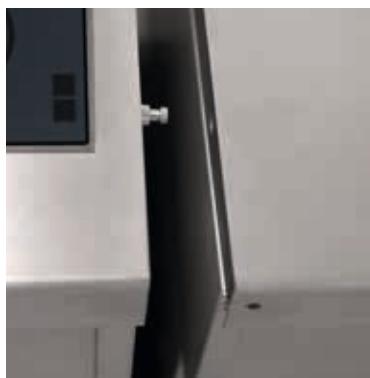
Outer dimensions: W. 1200 x D. 700 x H. 250 mm
6 x 5.5 kW D burners
Nominal heat input: 33.0 kW gas, configured for natural gas H

Item no. 237103
Price 5990.00

Power



Detachable connector system



Hygienic hairline joint

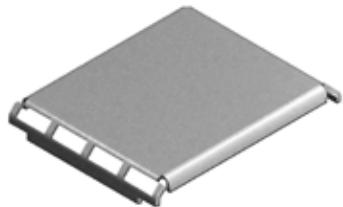


Side finishing strip



Flex 700

Accessories



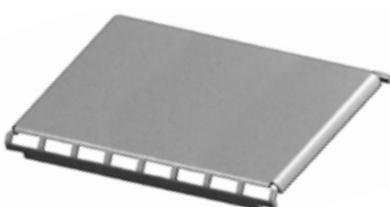
Gas hotplate 701

Material: 8 mm thick FE 510 steel
Single cooking zone

Dimensions: 290 x 360 mm

Item no. 207020

Price 300.00



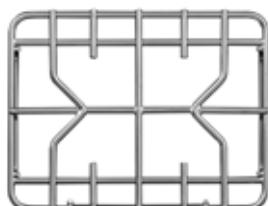
Gas hotplate 702

Material: 8 mm thick FE 510 steel
2 cooking zones, front and back

Dimensions: 580 x 360 mm

Item no. 207021

Price 580.00



Pan support stand 701

Material: Chrome-plated steel
Single cooking zone

Dimensions: 290 x 360 mm

Item no. 207030

Price 230.00



Wok ring

Material: CNS 18/10
Suitable for use with all gas pan support stands
For Ø 360 and Ø 390 mm woks

Dimensions: Ø 250 x 45 / 60 mm

Item no. 209100

Price 250.00



Left-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

Item no. 207996

Price 100.00



Right-hand finishing strip

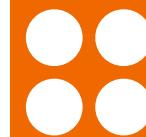
Made from CNS 18/10, needed when connecting units with a hairline joint

Item no. 207997

Price 100.00

Flex 700

Radiant hobs



LOCHER

Electric range with 2 cooking zones, 3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
2 hobs, back and front
Fully adjustable power control dial with energy regulator
Main switch with ON lamp
Overheat shut-off
Residual heat indicator beneath the Ceran glass
Includes: 1 Ceran scraper

Outer dimensions: W. 400 x D. 700 x H. 250 mm
Radiant hobs: 2 x round Ø 230 mm, 3.0 kW each
Ceran glass: 350 x 605 mm, 6 mm thick
Connected load: 6.0 kW / 400 V

Item no. 237300
Price 2990.00



Electric range with 2 cooking zones, 3 kW each, radiant hobs with electronic pan detection

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
2 hobs, back and front
Fully adjustable power control dial with energy regulator
Main switch with ON lamp
Electronic pan detection, pan quality control and overheat shut-off
Electronic pan detection can be turned off using the main switch
Residual heat indicator beneath the Ceran glass
Includes: 1 Ceran scraper

Outer dimensions: W. 400 x D. 700 x H. 250 mm
Radiant hobs: 2 x round Ø 230 mm, 3.0 kW each
with electronic pan detection
Ceran glass: W. 350 x D. 605 mm, 6 mm thick
Connected load: 6.0 kW / 400 V

Item no. 237301
Price 3690.00



Ceramic glass cleaning agent

Dimensions: 125 ml
Weight: 0.8 kg

Item no. 209227
Price 40.00



Wide Ceran scraper

Material: Professional die-cast scraper with blade

Width of blade: 100 mm
Weight: 0.6 kg
Item no. 209226
Price 55.00



Flex 700

Radiant hobs



Electric range with 4 cooking zones, 3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 Fully adjustable power control dial with energy regulator
 Main switch with ON lamp
 Overheat shut-off
 Residual heat indicator beneath the Ceran glass
 Includes: 1 Ceran scraper

Outer dimensions: W. 800 x D. 700 x H. 250 mm
 Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each
 Ceran glass: W. 750 x 605 mm, 6 mm thick
 Connected load: 12.0 kW / 400 V

Item no. 237302

Price 3990.00



Electric range with 4 cooking zones, 3 kW each, radiant hobs with electronic pan detection

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 Fully adjustable power control dial with energy regulator
 Main switch with ON lamp
 Electronic pan detection, pan quality control and overheat shut-off
 Electronic pan detection can be turned off using the main switch
 Residual heat indicator beneath the Ceran glass
 Includes: 1 Ceran scraper

Outer dimensions: W. 800 x D. 700 x H. 250 mm
 Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each
 with electronic pan detection
 Ceran glass: W. 750 x D. 605 mm, 6 mm thick
 Connected load: 12.0 kW / 400 V

Item no. 237303

Price 5090.00



Ceramic glass cleaning agent

Dimensions: 125 ml
 Weight: 0.8 kg

Item no. 209227

Price 40.00



Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no. 209260

Price 350.00

Flex 700

Radiant hobs



LOCHER

Electric range with 6 cooking zones, 3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
Fully adjustable power control dial with energy regulator
Main switch with ON lamp
Overheat shut-off
Residual heat indicator beneath the Ceran glass
Includes: 1 Ceran scraper

Outer dimensions: W. 1200 x D. 700 x H. 250 mm
Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each
Ceran glass: 1150 x 605 mm, 6 mm thick
Connected load: 18.0 kW / 400 V

Item no. 237304
Price 5450.00



Electric range with 6 cooking zones, 3 kW each, radiant hobs with electronic pan detection

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
Fully adjustable power control dial with energy regulator
Main switch with ON lamp
Electronic pan detection, pan quality control and overheat shut-off
Electronic pan detection can be turned off using the main switch
Residual heat indicator beneath the Ceran glass
Includes: 1 Ceran scraper

Outer dimensions: W. 1200 x D. 700 x H. 250 mm
Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each
with electronic pan detection
Ceran glass: W. 1150 x D. 605 mm, 6 mm thick
Connected load: 18.0 kW / 400 V

Item no. 237305
Price 6450.00



Ceran scraper

Material: Nickel-plated steel

Width of blade: 45 mm
Weight: 0.1 kg
Item no. 209225
Price 13.00



Wide Ceran scraper

Material: Professional die-cast scraper with blade

Width of blade: 100 mm
Weight: 0.6 kg
Item no. 209226
Price 55.00





Induction range with 2 cooking zones, 3.5 kW each

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 2 hobs, back and front
 2 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: W. 400 x D. 700 x H. 250 mm

2 x round coils Ø 260 mm, 3.5 kW each

Ceran glass: W. 350 x D. 605 mm, 6 mm thick

Connected load: 7.0 kW / 400 V

Item no. 237200

Price 5690.00



Induction range with 2 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 2 hobs, back and front
 2 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: W. 400 x D. 700 x H. 250 mm

2 x round coils Ø 260 mm, 5.0 kW each

Ceran glass: W. 350 x D. 605 mm, 6 mm thick

Connected load: 10.0 kW / 400 V

Item no. 237201

Price 6090.00



Induction range with 4 cooking zones, 3.5 kW each

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 4 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: W. 800 x D. 700 x H. 250 mm

4 x round coils Ø 260 mm, 3.5 kW each

Ceran glass: W. 750 x D. 605 x 6 mm thick

Connected load: 14.0 kW / 400 V

Item no. 237202

Price 9690.00



Induction temperature control

Cooking zones controlled with 1 to 9 power modes and temperature modes between 70°C and 250°C. Includes a 4-digit LED display

2 cooking zones **4 cooking zones** **6 cooking zones**

Item no.	209290	209291	209292
Price	900.00	1800.00	2700.00

Flex 700

Induction



Induction range with 4 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
4 fully adjustable power controls 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: W. 800 x D. 700 x H. 250 mm
4 x round coils Ø 260 mm, 5.0 kW each
Ceran glass: W. 750 x D. 605 x 6 mm thick
Connected load: 20.0 kW / 400 V

Item no. 237203
Price 10190.00



Induction range with 6 cooking zones, 3.5 kW each

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
6 fully adjustable power controls 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: W. 1200 x D. 700 x H. 250 mm
6 x round coils Ø 260 mm, 3.5 kW each
Ceran glass: W. 1150 x D. 605 mm, 6 mm thick
Connected load: 21.0 kW / 400 V

Item no. 237206
Price 13890.00



Induction range with 6 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
6 fully adjustable power controls 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: W. 1200 x D. 700 x H. 250 mm
6 x round coils Ø 260 mm, 5.0 kW each
Ceran glass: W. 1150 x D. 605 mm, 6 mm thick
Connected load: 30.0 kW / 400 V

Item no. 237207
Price 15190.00



Full-surface induction



Induction range with 2 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 2 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: W. 400 x D. 700 x H. 250 mm
 2 full-surface coils 280 x 280 mm, 5.0 kW each
 Ceran glass: W. 350 x D. 605 mm, 6 mm thick
 Connected load: 10.0 kW / 400 V

Item no. 237205
Price 7090.00



Induction range with 4 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 4 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: W. 800 x D. 700 x H. 250 mm
 4 full-surface coils 300 x 280 mm, 5.0 kW each
 Ceran glass: W. 750 x D. 605 mm, 6 mm thick
 Connected load: 20.0 kW / 400 V

Item no. 237204
Price 13350.00



Induction range with 6 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 6 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: W. 1200 x D. 700 x H. 250 mm
 6 full-surface coils 300 x 280 mm, 5.0 kW each
 Ceran glass: W. 1150 x D. 605 mm, 6 mm thick
 Connected load: 30.0 kW / 400 V

Item no. 237212
Price 16990.00

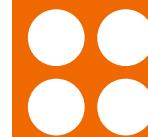


Fullrange Hold warming and cooking functions

Enhanced warming and cooking feature with a temperature range up to 250 °C with 4-digit LED display and integrated 5-sensor function

	2 cooking zones	4 cooking zones	6 cooking zones
Item no.	209295	209296	209297
Price	800.00	1400.00	2100.00

Flex 700 Induction



LOCHER

Free-standing induction wok hob, 5 kW

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Ceran glass bowl flush-fitted from below
Fully adjustable power control 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance with aluminium fat filter

Outer dimensions: W. 400 x D. 700 x H. 250 mm

Ceran glass bowl: Ø 300 mm

Connected load: 5.0 kW / 400 V

Item no. 237285

Price 4890.00



Wok

Material: Stainless steel CNS 18/10

Capacity 4 – 5 litres

Dimensions: Ø 390 mm

Weight: 1.8 kg

Item no. 209203

Price 225.00



Wok

Material: CNS 18/10 stainless steel, ultra-light for easy handling

Capacity 4 – 5 litres

Dimensions: Ø 360 mm

Weight: 1.15 kg

Item no. 209204

Price 190.00



Wok

Material: Stainless steel CNS 18/10 with non-stick coating

Capacity 4 – 5 litres

Dimensions: Ø 390 mm

Weight: 1.85 kg

Item no. 209205

Price 249.00



Wok

Material: Steel

Capacity 4 – 5 litres

Dimensions: Ø 360 mm

Weight: 1.45 kg

Item no. 209206

Price 135.00





Electric griddle 400

Smooth hard chrome-plated cooking surface

Made from CNS 18/10

Flush connection with a hairline joint

1 heat zone with removable splash guard

Special steel cooking surface, hard chrome-plated finish

Griddle countersunk 20 mm with a seamless weld

Aluminium block contact heating element ensures a high heat

storage capacity, and even heat distribution

Chute (125 x 35 mm) into removable fat collection drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**

Cooking surface: 320 x 520 mm

Temperature range 50°–250°C

Connected load: 4.5 kW / 400 V

Item no. 237400

Price 3990.00



Electric griddle 600

Smooth hard chrome-plated cooking surface

Made from CNS 18/10

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Special steel cooking surface, hard chrome-plated finish

Griddle countersunk 20 mm with a seamless weld

Aluminium block contact heating element ensures a high heat

storage capacity, and even heat distribution

Chute (125 x 35 mm) into removable fat collection drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 600 x D. 700 x H. 250 mm**

Cooking surface: 520 x 520 mm

Temperature range 50°–250°C

Connected load: 7.5 kW / 400 V

Item no. 237401

Price 4890.00

Heat-up time in minutes 20° – 200° C

Griddle 600 with aluminium block 7.5 kW	16 mins
Griddle 600 Speed 9.4 kW	6 mins

Speed heating elements are optional

Available for Flex 700 hard chrome-plated griddles

Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	5.6 kW	9.4 kW	13.4 kW
Item no.	299440	299460	299480
Price	900.00	1200.00	1400.00

Flex 700 Griddles



LOCHER

Electric griddle 800

Smooth hard chrome-plated cooking surface

Made from CNS 18/10

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Special steel cooking surface, hard chrome-plated finish

Griddle countersunk 20 mm with a seamless weld

Aluminium block contact heating element ensures a high heat

storage capacity, and even heat distribution

Chute (125 x 35 mm) into removable fat collection drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Optional feature: Grid shelf for splash guard

Outer dimensions: W. 800 x D. 700 x H. 250 mm

Cooking surface: 720 x 520 mm

Temperature range 50°–250°C

Connected load: 10.5 kW / 400 V

Item no. 237402

Price 6090.00



Grid shelf for splash guard

Material: Chrome-plated steel

Removable, suitable for use with 400, 600 and 800 mm griddles

Item no.	209460	209461	209462
for width	400 mm	600 mm	800 mm
Price	70.00	105.00	125.00



Teflon plug for chute 125 x 35 mm

Material: Teflon

Dimensions: 135 x 45 x 55 mm

Item no. 209400

Price 170.00



Food turner

Material: Stainless steel CNS 18/10

Dimensions: 90 x 280 mm

Item no. 209402

Price 45.00



Stainless steel cleaning set

Comprises 2 scouring pads

Dimensions: Ø approx. 80 mm

Item no. 209403

Price 6.00





Electric griddle 600

Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Special steel cooking surface, hard chrome-plated finish

Griddle countersunk 20 mm with a seamless weld

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution

Chute (125 x 35 mm) into removable fat collection drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 600 x D. 700 x H. 250 mm**

Cooking surface: 520 x 520 mm

Temperature range 50°–250°C

Connected load: 7.5 kW / 400 V

Item no. 237420

Price 5290.00



Electric griddle 800

Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Special steel cooking surface, hard chrome-plated finish

Griddle countersunk 20 mm with a seamless weld

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution

Chute (125 x 35 mm) into removable fat collection drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Optional feature: Grid shelf for splash guard

Outer dimensions: **W. 800 x D. 700 x H. 250 mm**

Cooking surface: 720 x 520 mm

Temperature range 50°–250°C

Connected load: 10.5 kW / 400 V

Item no. 237421

Price 6490.00



Serrated scraper for steel griddles

Material: CNS 18/10 stainless steel blade

Dimensions: 120 x 250 mm

Item no. 209404

Price 198.00

Flex 700 Griddles



Electric bratt pan 400

Made from CNS 18/10

Flush connection with a hairline joint

Special steel cooking surface, hard-plated stainless steel finish, seamless weld, inside height of pan 60 mm

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution

Round drain hole (Ø 55 mm) with Teflon plug and drip drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Teflon plug, food turner, drip drawer and stainless steel scouring pad

Outer dimensions: W. 400 x D. 700 x H. 250 mm

Cooking surface: 340 x 540 mm

Temperature range: 60°–300°C

Connected load: 4.5 kW / 400 V

Item no. 237471

Price 4590.00



Electric bratt pan 600

Made from CNS 18/10

Flush connection with a hairline joint

Special steel cooking surface, hard-plated stainless steel finish, seamless weld, inside height of pan 60 mm

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution

Round drain hole (Ø 55 mm) with Teflon plug and drip drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Teflon plug, food turner, drip drawer and stainless steel scouring pad

Outer dimensions: W. 600 x D. 700 x H. 250 mm

Cooking surface: 540 x 540 mm

Temperature range: 60°–300°C

Connected load: 7.5 kW / 400 V

Item no. 237472

Price 5490.00



Splash guard for bratt pans

Material: Stainless steel CNS 18/10

Removable, suitable for use with 400, 600 and 800 mm bratt pans

Item no.	209450	209451	209452
For width of bratt pan	400 mm	600 mm	800 mm
Weight in kg	2.8	3.6	4.5
Price	230.00	320.00	360.00

Speed heating elements are optional

Available for stainless steel bratt pans. Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	5.8 kW	9.8 kW	13.8 kW
Item no.	299441	299461	299481
Price	900.00	1200.00	1400.00

Heat-up time in minutes 20°–200 °C

**Bratt pans 600 with aluminium block
7.5 kW** 16 mins

**Bratt pan 600 Speed
9.8 kW** 6 mins



Electric Rustica 400 chargrill

Made from CNS 18/10

Flush connection with a hairline joint

Removable non-stick cast-iron cooking grid

1 heat zone with fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Heating element can be completely swung out of the fat drip tray, locked and heating turned off

Fat drip pan with drain, including ¾" ball tap in the front panel

Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)

Includes: Food turner

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**

Cooking surface: 300 x 450 mm

Temperature range 60°–300°C

Connected load: 4.0 kW / 400 V

Item no. 237461

Price 3690.00



Electric Rustica 700 chargrill

Made from CNS 18/10

Flush connection with a hairline joint

Removable non-stick cast-iron cooking grid

2 heat zones with fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Heating element can be completely swung out of the fat drip tray, locked and heating turned off

Fat drip pan with drain, including ¾" ball tap in the front panel

Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)

Includes: Food turner

Outer dimensions: **W. 700 x D. 700 x H. 250 mm**

Cooking surface: 600 x 450 mm

Temperature range 60°–300°C

Connected load: 8.0 kW / 400 V

Item no. 237462

Price 5190.00



Flex 700

Rustica lava-rock chargrills



Electric Rustica 400 lava-rock chargrill

Made from CNS 18/10

Flush connection with a hairline joint

Removable non-stick cast-iron cooking grid

1 heat zone with fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Top heating element can be completely swung out,

locked and heating turned off

Heating element permanently integrated beneath the lava rocks (can be turned off)

Removable drip collection drawer

Includes: Lava rocks and food turner

Outer dimensions: W. 400 x D. 700 x H. 250 mm

Cooking surface: 300 x 450 mm

Temperature range 60°–300°C

Connected load: 7.0 kW / 400 V

Item no. 237465

Price 4590.00



Electric Rustica 700 lava-rock chargrill

Made from CNS 18/10

Flush connection with a hairline joint

Removable non-stick cast-iron cooking grid

2 heat zones with fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Top heating elements can be completely swung out,

locked and heating turned off

Heating element permanently integrated beneath the lava rocks (can be turned off)

Removable drip collection drawer

Includes: Lava rocks and food turner

Outer dimensions: W. 700 x D. 700 x H. 250 mm

Cooking surface: 600 x 450 mm

Temperature range 60°–300°C

Connected load: 14.0 kW / 400 V

Item no. 237466

Price 6190.00



Lava rocks

For use in Rustica lava-rock chargrills

1 bag

Item no. 209490

Price 85.00





Electric deep fat fryer, 1 tank, 1 x 10 litres

Made from CNS 18/10

Flush connection with a hairline joint

Heated by elements in the tanks

Heating element can be completely swung out of the tank, locked in place and heating turned off

Fat drained at the front

Thermostat-controlled temperature with warning light if the safety temperature limiter has been activated

Control dial, ON lamp and heat display on the front panel

Includes: Basket, lid and wide-mesh sieve above the heating element

Outer dimensions: W. 400 x D. 700 x H. 250 mm

Gross capacity/tank: 10 litres

Basket dimensions: W. 230 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 8.0 kW / 400 V

Item no. 237500

Price 3490.00

With reinforced heating element: 10 kW

Item no. 237510

Price 3590.00



Electric deep fat fryer, 2 tanks, 2 x 10 litres

Made from CNS 18/10

Flush connection with a hairline joint

Heated by elements in the tanks

Heating element can be completely swung out of the tank, locked in place and heating turned off

Fat drained at the front

Thermostat-controlled temperature with warning light if the safety temperature limiter has been activated

Control dial, ON lamp and heat display on the front panel

Includes: 2 baskets, 2 lids and 2 wide-mesh sieves above the heating element

Outer dimensions: W. 600 x D. 700 x H. 250 mm

Gross capacity/tank: 10 litres

Basket dimensions: 2 x W. 230 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 16.0 kW / 400 V

Item no. 237503

Price 4690.00

With reinforced heating element: 2 x 10 kW

Item no. 237513

Price 4890.00



Fryer basket

Chrome-plated steel

Suitable for use with 12-litre deep fat fryer

Dimensions: 230 x 280 x 100 mm

Weight: 0.4 kg

Item no. 209576

Price 98.00

Flex 700

Chip scuttles



Chip scuttle GN 1/1

Made from CNS 18/10
Flush connection with a hairline joint
Top and bottom heat, tray and lamp operate separately
Main switch with 3 settings (top heat, bottom heat or top and bottom heat) with ON lamp in the front panel
Easy to clean due to smooth surfaces and rounded corners
Includes: Perforated insert for GN containers

Outer dimensions: W. 400 x D. 700 x H. 250 mm
Connected load: 1.0 kW / 230 V

Item no. 237550
Price 2590.00

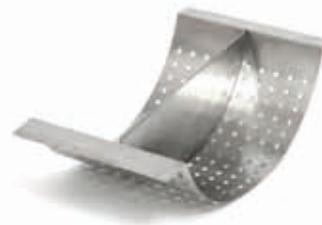


Perforated stainless steel tray with divider

Made from CNS 18/10
For keeping different foods separate

Dimensions: 295 x 565 mm
Weight: 0.4 kg

Item no. 209595
Price 460.00



Asian version 195 °C

Operates at a maximum temperature of 195 °C For Flex 700 deep fat fryers (**price per tank**)

Item no. 209510
Price 70.00





Electric bain-marie GN 1/1

Made from CNS 18/10

Flush connection with a hairline joint
Tank to hold GN 1/1-150 mm with shelf,
flush-fitted

Indirect heat, no heating elements in the tank
Fully adjustable thermostat-controlled temperature

Main switch with ON lamp

water drained at the front

Includes: Perforated shelf

Containers not included

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**

Temperature range: 30° – 85°C

Connected load: 1.8 kW / 230 V

Item no. 237636

Price 2490.00



Electric boiling pan GN 1/1

Made from CNS 18/10

Flush connection with a hairline joint
Boiling tank GN 1/1-150 mm with shelf,
flush-fitted

Indirect heat, no heating elements in the tank
Fully adjustable thermostat-controlled temperature

Main switch (3 power settings) with ON lamp

Water drainage tap at the front

Includes: Perforated shelf

Containers not included

Outer dimensions: **W. 400 x D. 700 x H. 250 mm**

Temperature range: 50° – 110°C

Connected load: 7.0 kW / 400 V

Item no. 237675

Price 3890.00



Draining tray 1/3

Stainless steel

suitable for use with boiling pan GN 1/1

Item no. 209660

Price 115.00



Basic accessory set for boiling pan & pasta boiler GN 2/3

Made from CNS 18/10

Comprises 4 pasta baskets 1/6

Dimensions: For GN 2/3 - 150 mm

Item no. 206624

Price 385.00



Basic accessory set for boiling pan & pasta boiler GN 1/1

Made from CNS 18/10

Comprises 4 pasta baskets 1/6 and 1 pasta basket 1/3

Dimensions: For GN 1/1 - 150 mm

Item no. 206625

Price 525.00

Flex 700

Pasta boilers



Electric pasta boiler GN 2/3

Made from CNS 18/10
Flush connection with a hairline joint
Boiling tank GN 2/3-150 mm with shelf, flush-fitted
Indirect heat, no heating elements in the tank
Even heat distribution

Fully adjustable thermostat-controlled temperature
Main switch (3 power settings) with ON lamp

Water inlet and drain (connected to mains water supply/drain)

Includes: Draining tray and perforated shelf. Containers not included

Outer dimensions: W. 400 x D. 700 x H. 250 mm

Temperature range: 50° – 110°C

Connected load: 6.0 kW / 400 V

Item no. 237600

Price 4890.00



Sideways electric pasta boiler GN 1/1

Made from CNS 18/10
Flush connection with a hairline joint
Boiling tank GN 1/1-150 mm with shelf and draining tray, flush-fitted
Indirect heat, no heating elements in the tank
Even heat distribution

Fully adjustable thermostat-controlled temperature
Main switch (3 power settings) with ON lamp

Water inlet and drain (connected to mains water supply/drain)

Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: W. 700 x D. 700 x H. 250 mm

Temperature range: 50° – 110°C

Connected load: 7.0 kW / 400 V

Item no. 237601

Price 5990.00



Single-portion pasta basket with handle

Made from CNS 18/10, suitable for use with 150 mm deep tanks

Dimensions: 102 x 140 x 160 mm

Item no. 206621

Price 90.00



Pasta basket 1/6 with handle

Made from CNS 18/10, suitable for use with 150 mm deep tanks

Dimensions: 143 x 163 x 160 mm

Item no. 206622

Price 99.00



Pasta basket 1/3 with 2 handles

Made from CNS 18/10, suitable for use with 150 mm deep tanks

Dimensions: 298 x 163 x 160 mm

Item no. 206623

Price 159.00





Counter unit with drawer

Made from CNS 18/10

Flush connection with a hairline joint

Outer dimensions: W. 400 x D. 700 x H. 250 mm

Item no. 237900

Price 1690.00



Counter unit 400

Made from CNS 18/10

Flush connection with a hairline joint

Outer dimensions: W. 400 x D. 700 x H. 250

Item no. 237902

Price 1190.00



Counter unit 600

Made from CNS 18/10

Flush connection with a hairline joint

Outer dimensions: W. 600 x D. 700 x H. 250

Item no. 237903

Price 1390.00



Flex 700

Accessories



Refrigerated prep bench base unit GN1/1, 2 doors

Fitted with plug, fan-assisted refrigeration
Inner and outer walls made of CNS (AISI304) Refrigerator carcass cast as a single piece of steel, with environmentally friendly CFC-free PSP Polyurethane insulation
Interior features hygienic design for easy cleaning
Doors fitted with magnetic fastening
Magnetic seals can be exchanged easily without the need for tools
Electronic controls with audio-visual alarm
Refrigeration unit can be pulled out frontwards
Automatic defrost function and automatic evaporation of defrost water using hot gas
Can be installed on a base once height-adjustable feet have been removed
50 mm insulation, R290 coolant, temperature: +2/+10°C

Outer dimensions: W. 1200 x D. 680 x H. 500/580 mm (with feet)

Countertop not included

Inner dimensions: W. 660 x D. 540 x H. 360 mm

Carcass height: 460 mm

Connected load: 310 W / 230 V

Item no. 522875

Price 3850.00



Refrigerated prep bench base unit GN1/1, 3 doors

Fitted with plug, fan-assisted refrigeration
Inner and outer walls made of CNS (AISI304) Refrigerator carcass cast as a single piece of steel, with environmentally friendly CFC-free PSP Polyurethane insulation
Interior features hygienic design for easy cleaning
Doors fitted with magnetic fastening
Magnetic seals can be exchanged easily without the need for tools
Electronic controls with audio-visual alarm
Refrigeration unit can be pulled out frontwards
Automatic defrost function and automatic evaporation of defrost water using hot gas
50 mm insulation, R290 coolant, temperature: +2/+10°C

Outer dimensions: W. 1600 x D. 680 x H. 500/580 mm (with feet)

Countertop not included

Inner dimensions: W. 990 x D. 540 x H. 300 mm

Carcass height: 460 mm

Connected load: 310 W / 230 V

Item no. 522876

Price 5280.00



Drawer set 1/2-1/2, instead of a door

Item no. 522877

Price 620.00

Single drawer kit for full height of unit, instead of a door

Item no. 522878

Price 410.00


Base unit 400

Made from CNS 18/10

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: **W. 400 x D. 590 x H. 620 mm incl. feet**

Item no. **237904**

Price **725.00**


Base unit 600

Made from CNS 18/10

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: **W. 600 x D. 590 x H. 620 mm incl. feet**

Item no. **237906**

Price **795.00**


Base unit 700

Made from CNS 18/10

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: **W. 700 x D. 590 x H. 620 mm incl. feet**

Item no. **237907**

Price **850.00**


Base unit 800

Made from CNS 18/10

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: **W. 800 x D. 590 x H. 620 mm incl. feet**

Item no. **237908**

Price **900.00**


Base unit 1000

Made from CNS 18/10

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: **W. 1000 x D. 590 x H. 620 mm incl. feet**

Item no. **237910**

Price **990.00**

Flex 700 Doors



Doors for 400 base units

Made from CNS 18/10, self-assembly
Double walled, hinges can be fitted right or left
Magnetic fastening

Outer dimensions: W. 400 mm

Item no. 209950

Price 230.00



Doors for 600 base units

Made from CNS 18/10, self-assembly
Double walled, hinges can be fitted right or left
Magnetic fastening

Outer dimensions: W. 600 mm

Item no. 209951

Price 290.00



Double doors for 600 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 600 mm

Item no. 209952

Price 440.00



Double doors for 700 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 700 mm

Item no. 209953

Price 470.00



Double doors for 800 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 800 mm

Item no. 209954

Price 480.00



Double doors for 1000 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 1000 mm

Item no. 209955

Price 690.00

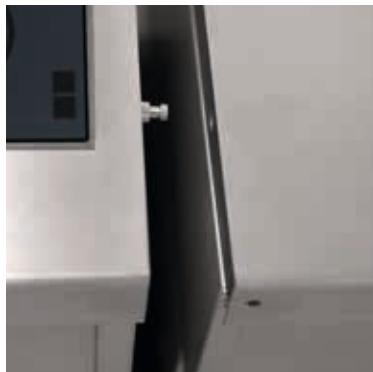




Detachable connector system

Hygienic hairline joint

Side finishing strip

**Left-hand finishing strip**

Made from CNS 18/10, needed when connecting units with a hairline joint

Item no. 207996
Price 100.00

**Right-hand finishing strip**

Made from CNS 18/10, needed when connecting units with a hairline joint

Item no. 207997
Price 100.00

Stand 700

Our future-oriented technical innovations in cooking appliance technology are testimony to our expertise in the field of catering equipment.

The Stand 700 range provides outstanding quality and performance, specifically to meet the demands of the hotel and catering industry.

Benefits:

- Modular design
- A large selection of compact free-standing appliances
- Entire top of appliance made from 2-mm-thick CNS 18/10
- Appliances are joined together using a flush connection system with a hairline joint (patent)
- available as gas or electric
- Appliances can be installed on a base once feet have been removed
- Optional features: Configured for energy optimisation or Hygiene H2 model

You will always find the perfect solution with Locher products. Ranging from individual appliances to entire kitchen workstations, our portfolio ensures that users enjoy the many benefits of our solutions.



Gas range with 4 burners and electric oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve on the front panel
 2 chrome-plated pan support stands, each spanning 2 burners
 Electric oven GN 1 1/2
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW
 Front right D burner: 5.5 kW, back right C burner: 3.5 kW
 Nominal heat input: 18.0 kW gas, configured for natural gas H
 Connected load of oven: 4.6 kW / 400 V electric

Item no. 227004
Price 6990.00



Gas range with 6 burners and electric oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve on the front panel
 3 chrome-plated pan support stands, each spanning 2 burners
 Electric oven GN 1 1/2
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW
 Front middle D burner: 5.5 kW, back middle c burner: 3.5 kW
 Front right C burner: 3.5 kW, back right D burner: 5.5 kW
 Nominal heat input: 27.0 kW gas, configured for natural gas H
 Connected load of oven: 4.6 kW / 400 V electric

Item no. 227006
Price 8890.00

Free-standing appliances 700

Gas



Gas range with 4 burners and electric oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve on the front panel
2 chrome-plated pan support stands, each spanning 2 burners
Electric oven GN 1 1/2
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
4 x 5.5 kW D burners
Nominal heat input: 22.0 kW gas, configured for natural gas H
Connected load of oven: 4.6 kW / 400 V electric

Item no. 227102
Price 7090.00

Power



D burner

Double ring 5.5 kW



Gas range with 6 burners and electric oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve on the front panel
3 chrome-plated pan support stands, each spanning 2 burners
Electric oven GN 1 1/2
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm
6 x 5.5 kW D burners
Nominal heat input: 33.0 kW gas, configured for natural gas H
Connected load of oven: 4.6 kW / 400 V electric

Item no. 227104
Price 8990.00

Power





Gas range with 4 burners and electric fan-assisted electric oven GN1/1+

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve on the front panel
 2 chrome-plated pan support stands, each spanning 2 burners
 Electric fan-assisted oven GN 1/1+:
 Top/bottom heat can be controlled separately (50°–270°C),
 fan-assisted temperature 50°–250°C
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: **W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm**
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW
 Front right D burner: 5.5 kW, back right C burner: 3.5 kW
 Nominal heat input: 18.0 kW gas, configured for natural gas H
 Connected load of oven: 4.6 kW / 400 V electric

Item no. 227007
Price 7390.00



Gas range with 6 burners and electric fan-assisted electric oven GN1/1+

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve on the front panel
 3 chrome-plated pan support stands, each spanning 2 burners
 Electric fan-assisted oven GN 1/1+:
 Top/bottom heat can be controlled separately (50°–270°C),
 fan-assisted temperature 50°–250°C
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: **W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm**
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW
 Front middle D burner: 5.5 kW, back middle c burner: 3.5 kW
 Front right C burner: 3.5 kW, back right D burner: 5.5 kW
 Nominal heat input: 27.0 kW gas, configured for natural gas H
 Connected load of oven: 4.6 kW / 400 V electric

Item no. 227008
Price 9290.00

Free-standing appliances 700

Gas



Gas range with 4 burners and electric fan-assisted electric oven GN1/1+

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve on the front panel
2 chrome-plated pan support stands, each spanning 2 burners
Electric fan-assisted oven GN 1/1+:
Top/bottom heat can be controlled separately (50°–270°C),
fan-assisted temperature 50°–250°C
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
4 x 5.5 kW D burners
Nominal heat input: 22.0 kW gas, configured for natural gas H
Connected load of oven: 4.6 kW / 400 V electric

Item no. 227105
Price 7490.00

Power



Stand 700



C burner

Single ring 3.5 kW



D burner

Double ring 5.5 kW

Gas range with 6 burners and electric fan-assisted electric oven GN1/1+

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve on the front panel
3 chrome-plated pan support stands, each spanning 2 burners
Electric fan-assisted oven GN 1/1+:
Top/bottom heat can be controlled separately (50°–270°C),
fan-assisted temperature 50°–250°C
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed. Includes:
1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm
6 x 5.5 kW D burners
Nominal heat input: 33.0 kW gas, configured for natural gas H
Connected load of oven: 4.6 kW / 400 V electric

Item no. 227106
Price 9390.00

Power





Gas range with 2 burners

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 2 hobs, back and front
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve in base unit
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: **W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm**
 Front C burner: 3.5 kW
 Back D burner: 5.5 kW
 Nominal heat input: 9.0 kW gas, configured for natural gas H

Item no. 227000
Price 3590.00



Gas range with 4 burners

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve in base unit
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: **W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm**
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW
 Front right D burner: 5.5 kW, back right C burner: 3.5 kW
 Nominal heat input: 18.0 kW gas, configured for natural gas H

Item no. 227003
Price 5290.00



Gas range with 6 burners

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve in base unit
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 3 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: **W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm**
 Front left C burner: 3.5 kW, back left D burner: 5.5 kW
 Front middle D burner: 5.5 kW, back middle C burner: 3.5 kW
 Front right C burner: 3.5 kW, back right D burner: 5.5 kW
 Nominal heat input: 27.0 kW gas, configured for natural gas H

Item no. 227005
Price 6890.00

Free-standing appliances 700

Gas



Gas range with 2 burners

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
2 hobs, back and front
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve in base unit
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
2 x 5.5 kW D burners
Nominal heat input: 11.0 kW gas, configured for natural gas H

Item no. 227100
Price 3690.00

Power



Gas range with 4 burners

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve in base unit
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
4 x 5.5 kW D burners
Nominal heat input: 22.0 kW gas, configured for natural gas H

Item no. 227101
Price 5390.00

Power



Gas range with 6 burners

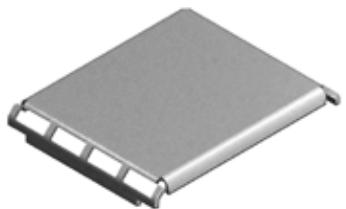
Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve in base unit
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
3 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm
6 x 5.5 kW D burners
Nominal heat input: 33.0 kW gas, configured for natural gas H

Item no. 227103
Price 6990.00

Power





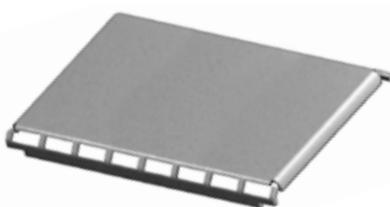
Gas hotplate 701

Material: 8 mm thick FE 510 steel
Single cooking zone

Dimensions: 290 x 360 mm

Item no. 207020

Price 300.00



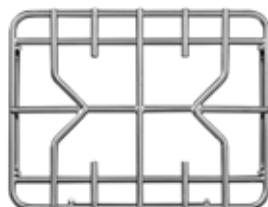
Gas hotplate 702

Material: 8 mm thick FE 510 steel
2 cooking zones, front and back

Dimensions: 580 x 360 mm

Item no. 207021

Price 580.00



Pan support stand 701

Material: Chrome-plated steel
Single cooking zone

Dimensions: 290 x 360 mm

Item no. 207030

Price 230.00



Wok ring

Material: CNS 18/10
Suitable for use with all gas pan support stands
For Ø 360 and Ø 390 mm woks

Dimensions: Ø 250 x 45 / 60 mm

Item no. 209100

Price 250.00



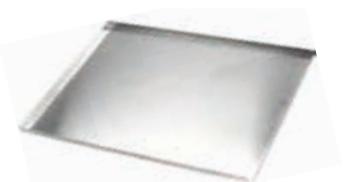
Oven grid GN 1 1/2

Material: Chrome-plated steel

Dimensions: 530 x 500 mm

Item no. 207850

Price 90.00



Baking tray GN 1 1/2

Material: Sheet steel

Dimensions: 530 x 500 mm

Item no. 207851

Price 150.00



Oven door with window

Oven door with window, incl. ventilation and oven light
suitable for use with a fan-assisted oven

Item no. 209995

Price 950.00

Free-standing appliances 700

Radiant hobs



Electric range with 4 cooking zones, 3 kW each, Radiant elements and oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
Fully adjustable power control dial with energy regulator
Main switch with ON lamp
Overheat shut-off
Residual heat indicator beneath the Ceran glass
Electric oven GN 1 1/2
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. H. 850 / 900 (Carcass height 700) mm
Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each
Ceran glass: W. 750 x 605 mm, 6 mm thick
Connected load: 16.6 kW / 400 V

Item no. 227306
Price 6990.00



Electric range with 4 cooking zones, 3 kW each, Radiant elements with electronic pan detection and oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
Fully adjustable power control dial with energy regulator
Main switch with ON lamp
Electronic pan detection, pan quality control and overheat shut-off
Electronic pan detection can be turned off using the main switch
Residual heat indicator beneath the Ceran glass
Electric oven GN 1 1/2
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each with electronic pan detection
Ceran glass: W. 750 x D. 605 mm, 6 mm thick
Connected load: 16.6 kW / 400 V

Item no. 227307
Price 7990.00





**Electric range with 4 cooking zones, 3 kW each,
Radiant elements and
fan-assisted oven GN1/1+**

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 Fully adjustable power control dial with energy regulator
 Main switch with ON lamp
 Overheat shut-off
 Residual heat indicator beneath the Ceran glass
 Fan-assisted oven GN 1/1+:
 Top/bottom heat can be controlled separately (50°–270°C),
 fan-assisted temperature 50°–250°C
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 Ceran scraper, 1 baking tray
 and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. H. 850 / 900 (Carcass height 700) mm
 Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each
 Ceran glass: W. 750 x 605 mm, 6 mm thick
 Connected load: 16.6 kW / 400 V

Item no. 227310
Price 7390.00



**Electric range with 4 cooking zones, 3 kW each,
Radiant elements with electronic pan detection and
fan-assisted oven GN 1/1+**

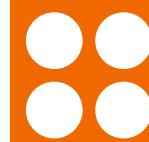
Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 Fully adjustable power control dial with energy regulator
 Main switch with ON lamp
 Overheat shut-off
 Residual heat indicator beneath the Ceran glass
 Fan-assisted oven GN 1/1+:
 Top/bottom heat can be controlled separately (50°–270°C),
 fan-assisted temperature 50°–250°C
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 Ceran scraper, 1 baking tray
 and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each
 with electronic pan detection
 Ceran glass: W. 750 x D. 605 mm, 6 mm thick
 Connected load: 16.6 kW / 400 V

Item no. 227311
Price 8390.00

Free-standing appliances 700

Accessories



LOCHER

Ceran scraper

Material: Nickel-plated steel

Width of blade: 45 mm

Weight: 0.1 kg

Item no. 209225

Price 13.00



Wide Ceran scraper

Material: Professional die-cast scraper with blade

Width of blade: 100 mm

Weight: 0.6 kg

Item no. 209226

Price 55.00



Ceramic glass cleaning agent

Dimensions: 125 ml

Weight: 0.8 kg

Item no. 209227

Price 40.00





Electric range with 6 cooking zones, 3 kW each, radiant elements and oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 Fully adjustable power control dial with energy regulator
 Main switch with ON lamp
 Overheat shut-off
 Residual heat indicator beneath the Ceran glass
 GN 1 1/2 oven
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. H. 850 / 900 (Carcass height 700) mm
 Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each
 Ceran glass: 1150 x 605 mm, 6 mm thick
 Connected load: 22.6 kW / 400 V

Item no. 227312

Price 8790.00



Electric range with 6 cooking zones, 3 kW each, radiant hobs with electronic pan detection and oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 Fully adjustable power control dial with energy regulator
 Main switch with ON lamp
 Overheat shut-off
 Residual heat indicator beneath the Ceran glass
 GN 1 1/2 oven
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each with electronic pan detection
 Ceran glass: W. 1150 x D. 605 mm, 6 mm thick
 Connected load: 22.6 kW / 400 V

Item no. 227313

Price 9990.00

Free-standing appliances 700

Radiant hobs



Electric range with 6 cooking zones, 3 kW each, Radiant elements and fan-assisted oven GN1/1+

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
Fully adjustable power control dial with energy regulator
Main switch with ON lamp
Overheat shut-off
Residual heat indicator beneath the Ceran glass
Fan-assisted oven GN 1/1+:
Top/bottom heat can be controlled separately (50°–270°C),
fan-assisted temperature 50°–250°C
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper, 1 baking tray
and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. H. 850 / 900 (Carcass height 700) mm
Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each
Ceran glass: 1150 x 605 mm, 6 mm thick
Connected load: 22.6 kW / 400 V

Item no. 227314
Price 9190.00



Electric range with 6 cooking zones, 3 kW each, radiant hobs with electronic pan detection and fan-assisted oven GN 1/1+

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
Fully adjustable power control dial with energy regulator
Main switch with ON lamp
Overheat shut-off
Residual heat indicator beneath the Ceran glass
Fan-assisted oven GN 1/1+:
Top/bottom heat can be controlled separately (50°–270°C),
fan-assisted temperature 50°–250°C
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper, 1 baking tray
and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each
with electronic pan detection
Ceran glass: W. 1150 x D. 605 mm, 6 mm thick
Connected load: 22.6 kW / 400 V

Item no. 227315
Price 10390.00





Electric range with 2 cooking zones, 3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 2 hobs, back and front
 Fully adjustable power control dial with energy regulator
 Main switch with ON lamp
 Overheat shut-off
 Residual heat indicator beneath the Ceran glass
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 Ceran scraper

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Radiant hobs: 2 x round Ø 230 mm, 3.0 kW each
 Ceran glass: 350 x 605 mm, 6 mm thick
 Connected load: 6.0 kW / 400 V

Item no. 227300
Price 3590.00



Electric range with 2 cooking zones, 3 kW each, radiant hobs with electronic pan detection

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 2 hobs, back and front
 Fully adjustable power control dial with energy regulator
 Main switch with ON lamp
 Electronic pan detection, pan quality control and overheat shut-off
 Electronic pan detection can be turned off using the main switch
 Residual heat indicator beneath the Ceran glass
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 Ceran scraper

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Radiant hobs: 2 x round Ø 230 mm, 3.0 kW each
 with electronic pan detection
 Ceran glass: W. 350 x D. 605 mm, 6 mm thick
 Connected load: 6.0 kW / 400 V

Item no. 227301
Price 4190.00

Free-standing appliances 700

Radiant hobs



Electric range with 4 cooking zones, 3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
Fully adjustable power control dial with energy regulator
Main switch with ON lamp
Overheat shut-off
Residual heat indicator beneath the Ceran glass
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each
Ceran glass: W. 750 x 605 mm, 6 mm thick
Connected load: 12.0 kW / 400 V

Item no. 227302
Price 4790.00



Electric range with 4 cooking zones, 3 kW each, radiant hobs with electronic pan detection

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
Fully adjustable power control dial with energy regulator
Main switch with ON lamp
Electronic pan detection, pan quality control and overheat shut-off
Electronic pan detection can be turned off using the main switch
Residual heat indicator beneath the Ceran glass
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Radiant hobs: 4 x round Ø 230 mm, 3.0 kW each
with electronic pan detection
Ceran glass: W. 750 x D. 605 mm, 6 mm thick
Connected load: 12.0 kW / 400 V

Item no. 227303
Price 5790.00



Stand 700



Electric range with 6 cooking zones, 3 kW each, Radiant hobs

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 Fully adjustable power control dial with energy regulator
 Main switch with ON lamp
 Overheat shut-off
 Residual heat indicator beneath the Ceran glass
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 Ceran scraper

Outer dimensions: W. 1200 x D. 700 x H. H. 850 / 900 (Carcass height 700) mm
 Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each
 Ceran glass: 1150 x 605 mm, 6 mm thick
 Connected load: 18.0 kW / 400 V

Item no. 227304
Price 6390.00



Electric range with 6 cooking zones, 3 kW each, radiant hobs with electronic pan detection

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 Fully adjustable power control dial with energy regulator
 Main switch with ON lamp
 Electronic pan detection, pan quality control and overheat shut-off
 Electronic pan detection can be turned off using the main switch
 Residual heat indicator beneath the Ceran glass
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 Ceran scraper

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Radiant hobs: 6 x round Ø 230 mm, 3.0 kW each
 with electronic pan detection
 Ceran glass: W. 1150 x D. 605 mm, 6 mm thick
 Connected load: 18.0 kW / 400 V

Item no. 227305
Price 7590.00



Ceramic glass cleaning agent

Dimensions: 125 ml
 Weight: 0.8 kg

Item no. 209227
Price 40.00

Free-standing appliances 700

Options & accessories



Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no. 209260
Price 350.00



H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.

Not available for ovens.

Item no. 209900
Price 1090.00



H2 oven design

H2 hygienic design for ovens

Supplement per appliance.

Only available for ovens.

Item no. 209990
Price 1990.00



Oven door with window

Oven door with window, incl. ventilation and oven light
suitable for use with a fan-assisted oven

Item no. 209995
Price 950.00



Ceran scraper

Material: Nickel-plated steel

Width of blade: 45 mm

Weight: 0.1 kg

Item no. 209225
Price 13.00



Wide Ceran scraper

Material: Professional die-cast scraper with blade

Width of blade: 100 mm

Weight: 0.6 kg

Item no. 209226
Price 55.00





Induction range with 4 cooking zones, 5 kW each and oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 4 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Removable aluminium fat filter (dishwasher-safe)
 GN 1 1/2 oven
 Top/bottom heat can be controlled separately (60°–300°C) for optimal individual temperature control
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 4 x round coils Ø 260 mm, 5.0 kW each

Electric oven GN 1 1/2, 4.6 kW

Ceran glass: W. 750 x D. 605 mm, 6 mm thick

Connected load: 24.6 kW / 400 V

Item no. 227208
Price 16090.00



Induction range with 4 cooking zones, 5 kW each with fan-assisted oven GN 1/1+

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 4 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Removable aluminium fat filter (dishwasher-safe)
 Fan-assisted oven GN 1/1+:
 Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 4 x round coils Ø 260 mm, 5.0 kW each

Oven GN 1 1/2, 6.0 kW

Ceran glass: W. 750 x D. 605 mm, 6 mm thick

Connected load: 24.6 kW / 400 V

Item no. 227209
Price 17090.00

Free-standing appliances 700

Induction



Induction range with 6 cooking zones, 5 kW each and oven GN 1 1/2 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
4 fully adjustable power controls 1-9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
GN 1 1/2 oven
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm
6 x round coils Ø 260 mm, 5.0 kW each
Electric oven GN 1 1/2, 4.6 kW
Ceran glass: W. 1150 x D. 605 mm, 6 mm thick
Connected load: 34.6 kW / 400 V

Item no. 227210
Price 17990.00



Induction range with 6 cooking zones, 5 kW each with fan-assisted oven GN 1/1+

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
6 fully adjustable power controls 1-9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
Fan-assisted oven GN 1/1+
Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm
6 x round coils Ø 260 mm, 5.0 kW each
Oven GN 1 1/2, 6.0 kW
Ceran glass: W. 1150 x D. 605 mm, 6 mm thick
Connected load: 34.6 kW / 400 V

Item no. 227211
Price 18590.00





Induction range with 2 cooking zones, 3.5 kW each

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 2 hobs, back and front
 2 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 2 x round coils Ø 260 mm, 3.5 kW each
 Ceran glass: W. 350 x D. 605 mm, 6 mm thick
 Connected load: 7.0 kW / 400 V

Item no. 227200
Price 6390.00



Induction range with 2 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 2 hobs, back and front
 2 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 2 x round coils Ø 260 mm, 5.0 kW each
 Ceran glass: W. 350 x D. 605 mm, 6 mm thick
 Connected load: 10.0 kW / 400 V

Item no. 227201
Price 6790.00

Free-standing appliances 700

Induction



Induction range with 4 cooking zones, 3.5 kW each

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
4 fully adjustable power controls 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm

4 x round coils Ø 260 mm, 3.5 kW each

Ceran glass: W. 750 x D. 605 x 6 mm thick

Connected load: 14.0 kW / 400 V

Item no. 227202

Price 10390.00



Induction range with 4 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
4 fully adjustable power controls 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm

4 x round coils Ø 260 mm, 5.0 kW each

Ceran glass: W. 750 x D. 605 x 6 mm thick

Connected load: 20.0 kW / 400 V

Item no. 227203

Price 10990.00



Induction temperature control

Cooking zones controlled with 1 to 9 power modes and temperature modes between 70°C and 250°C. Includes a 4-digit LED display

	2 cooking zones	4 cooking zones	6 cooking zones
Item no.	209290	209291	209292
Price	900.00	1800.00	2700.00





Induction range with 6 cooking zones, 3.5 kW each

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 6 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Removable aluminium fat filter (dishwasher-safe)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 6 x round coils Ø 260 mm, 3.5 kW each
 Ceran glass: W. 1150 x D. 605 mm, 6 mm thick
 Connected load: 21.0 kW / 400 V

Item no. 227206
Price 14990.00



Induction range with 6 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 6 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Removable aluminium fat filter (dishwasher-safe)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 6 x round coils Ø 260 mm, 5.0 kW each
 Ceran glass: W. 1150 x D. 605 mm, 6 mm thick
 Connected load: 30.0 kW / 400 V

Item no. 227207
Price 16190.00

Free-standing appliances 700

Induction



Induction range with 2 cooking zones, 5 kW each

Full-surface induction

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
2 fully adjustable power controls 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
2 full-surface coils 280 x 280 mm, 5.0 kW each
Ceran glass: W. 350 x D. 605 mm, 6 mm thick
Connected load: 10.0 kW / 400 V

Item no. 227205
Price 7790.00



Full-surface induction

Induction range with 4 cooking zones, 5 kW each

Full-surface induction

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
4 fully adjustable power controls 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
4 full-surface coils 300 x 280 mm, 5.0 kW each
Ceran glass: W. 750 x D. 605 mm, 6 mm thick
Connected load: 20.0 kW / 400 V

Item no. 227204
Price 14990.00



Full-surface induction


Induction range with 6 cooking zones, 5 kW each
Full-surface induction

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 6 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Removable aluminium fat filter (dishwasher-safe)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 1200 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 6 full-surface coils 300 x 280 mm, 5.0 kW each
 Ceran glass: W. 1150 x D. 605 mm, 6 mm thick
 Connected load: 30.0 kW / 400 V

Item no. 227212
Price 18290.00


Fullrange Hold warming and cooking functions

Enhanced warming and cooking feature with a temperature range up to 250 °C
 with 4-digit LED display and integrated 5-sensor function

	2 cooking zones	4 cooking zones	6 cooking zones
Item no.	209295	209296	209297
Price	800.00	1400.00	2100.00


H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.
 Not available for ovens.

Item no. 209900
Price 1090.00


Induction energy optimisation

Preparation for connection to an energy optimisation device

	2 cooking zones	4 cooking zones	6 cooking zones
Item no.	209250	209251	209252
Price	420.00	840.00	1260.00

Free-standing appliances 700

Induction



Free-standing induction wok hob, 5 kW

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Ceran glass bowl flush-fitted from below
Fully adjustable power control 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Ceran glass bowl: Ø 300 mm
Connected load: 5.0 kW / 400 V

Item no. 227285
Price 5590.00



Wok

Material: Stainless steel CNS 18/10
Capacity 4 – 5 litres

Dimensions: Ø 390 mm
Weight: 1.8 kg

Item no. 209203
Price 225.00



Wok

Material: CNS 18/10 stainless steel, ultra-light for easy handling
Capacity 4 – 5 litres

Dimensions: Ø 360 mm
Weight: 1.15 kg

Item no. 209204
Price 190.00



Wok

Material: Stainless steel CNS 18/10 with non-stick coating
Capacity 4 – 5 litres

Dimensions: Ø 390 mm
Weight: 1.85 kg

Item no. 209205
Price 249.00



Wok

Material: Steel
Capacity 4 – 5 litres

Dimensions: Ø 360 mm
Weight: 1.45 kg

Item no. 209206
Price 135.00





Electric griddle 400

Smooth steel cooking surface

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 1 heat zone with removable splash guard
 Griddle countersunk 20 mm with a seamless weld
 Special steel (FE510) cooking surface, polished finish
 (may rust if not oiled)
 Fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Chute (125 x 35 mm) into removable fat collection drawer
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad
 Optional feature: Chrome-plated grid shelf (375 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 320 x 520 mm

Temperature range 60°–300°C

Connected load: 4.5 kW / 400 V

Item no. 227431

Price 4190.00



Electric griddle 600

Smooth steel cooking surface

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 2 separate heat zones with removable splash guard
 Griddle countersunk 20 mm with a seamless weld
 Special steel (FE510) cooking surface, polished finish
 (may rust if not oiled)
 Fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Chute (125 x 35 mm) into removable fat collection drawer
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad
 Optional feature: Chrome-plated grid shelf (575 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 600 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 520 x 520 mm

Temperature range 60°–300°C

Connected load: 7.5 kW / 400 V

Item no. 227432

Price 5190.00

Free-standing appliances 700

Griddles



Electric griddle 800

Smooth steel cooking surface

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Griddle countersunk 20 mm with a seamless weld

Special steel (FE510) cooking surface, polished finish
(may rust if not oiled)

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Chute (125 x 35 mm) into removable fat collection drawer

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Includes: Removable splash guard, fat collection drawer, food turner
and stainless steel scouring pad

Optional feature: Chrome-plated grid shelf (775 x 180 mm) to fit on
top of the splash guard

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 720 x 520 mm

Temperature range: 60°–300°C

Connected load: 10.5 kW / 400 V

Item no. 227433

Price 5990.00





Electric griddle 600

Steel cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Griddle countersunk 20 mm with a seamless weld

Special steel (FE510) cooking surface with polished finish, one half ridged (may rust if not oiled)

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Chute (125 x 35 mm) into removable fat collection drawer

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 600 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 520 x 520 mm

Temperature range 60°–300°C

Connected load: 7.5 kW / 400 V

Item no. 227450

Price 5590.00



Electric griddle 800

Steel cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Griddle countersunk 20 mm with a seamless weld

Special steel (FE510) cooking surface with polished finish, one half ridged (may rust if not oiled)

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Chute (125 x 35 mm) into removable fat collection drawer

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 720 x 520 mm

Temperature range 60°–300°C

Connected load: 10.5 kW / 400 V

Item no. 227451

Price 6390.00

Free-standing appliances 700

Griddles



Electric griddle 400

Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
1 heat zone with removable splash guard
Special steel cooking surface, hard chrome-plated finish
Griddle countersunk 20 mm with a seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
Fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Chute (125 x 35 mm) into removable fat collection drawer
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Cooking surface: 320 x 520 mm
Temperature range: 50°–250°C
Connected load: 4.5 kW / 400 V

Item no. 227400
Price 4590.00



Electric griddle 600

Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
2 separate heat zones with removable splash guard
Special steel cooking surface, hard chrome-plated finish
Griddle countersunk 20 mm with a seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
Fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Chute (125 x 35 mm) into removable fat collection drawer
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 600 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Cooking surface: 520 x 520 mm
Temperature range: 50°–250°C
Connected load: 7.5 kW / 400 V

Item no. 227401
Price 5590.00



Speed heating elements are optional

Available for the Stand 700 hard chrome-plated griddles
Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	5.6 kW	9.4 kW	13.4 kW
Item no.	299440	299460	299480
Price	900.00	1200.00	1400.00

Heat-up time in minutes 20° – 200° C

Griddle 600 with aluminium block 7.5 kW	16 mins
Griddle 600 Speed 9.4 kW	6 mins



Electric griddle 800

Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Special steel cooking surface, hard chrome-plated finish

Griddle countersunk 20 mm with a seamless weld

Aluminium block contact heating element ensures a high heat

storage capacity, and even heat distribution

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Chute (125 x 35 mm) into removable fat collection drawer

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm**

Cooking surface: 720 x 520 mm

Temperature range: 50°–250°C

Connected load: 10.5 kW / 400 V

Item no. 227402

Price 6890.00



Grid shelf for splash guard

Material: Chrome-plated steel

Removable, suitable for use with 400, 600 and 800 mm griddles

Item no.	209460	209461	209462
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for width	400 mm	600 mm	800
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Weight in kg	2.1	3.2	4.1
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Price	70.00	105.00	125.00
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Teflon plug for chute 125 x 35 mm

Material: Teflon

Dimensions: 135 x 45 x 55 mm

Item no. 209400

Price 170.00



Food turner

Material: Stainless steel CNS 18/10

Dimensions: 90 x 280 mm

Item no. 209402

Price 45.00



Serrated scraper for steel griddles

Material: CNS 18/10 stainless steel blade

Dimensions: 120 x 250 mm

Item no. 209404

Price 198.00

Free-standing appliances 700

Griddles



Electric griddle 600

Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
2 separate heat zones with removable splash guard
Special steel cooking surface, hard chrome-plated finish
Griddle countersunk 20 mm with a seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
Fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Chute (125 x 35 mm) into removable fat collection drawer
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 600 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Cooking surface: 520 x 520 mm
Temperature range: 50°–250°C
Connected load: 7.5 kW / 400 V

Item no. 227420
Price 5990.00



Electric griddle 800

Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
2 separate heat zones with removable splash guard
Special steel cooking surface, hard chrome-plated finish
Griddle countersunk 20 mm with a seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
Fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Chute (125 x 35 mm) into removable fat collection drawer
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Cooking surface: 720 x 520 mm
Temperature range: 50°–250°C
Connected load: 10.5 kW / 400 V

Item no. 227421
Price 7290.00



Speed heating elements are optional

Available for the Stand 700 hard chrome-plated griddles
Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	5.6 kW	9.4 kW	13.4 kW
Item no.	299440	299460	299480
Price	900.00	1200.00	1400.00

Heat-up time in minutes 20° – 200° C

Griddle 600 with aluminium block 7.5 kW	16 mins
Griddle 600 Speed 9.4 kW	6 mins



Electric bratt pan 400

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
 1 heat zone with fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Teflon plug, collection container GN 1/1-150, food turner and stainless steel scouring pad

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Cooking surface: 340 x 540 mm
 Inside pan height: 80 mm
 Temperature range: 60°–300°C
 Connected load: 4.5 kW / 400 V

Item no. 227471
Price 5290.00



Electric bratt pan 600

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
 2 heat zones with fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Teflon plug, collection container GN 1/1-150, food turner and stainless steel scouring pad

Outer dimensions: W. 600 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Cooking surface: 540 x 540 mm
 Inside pan height: 80 mm
 Temperature range: 60°–300°C
 Connected load: 7.5 kW / 400 V

Item no. 227472
Price 6190.00



Splash guard for bratt pans

Material: Stainless steel CNS 18/10
 Removable, suitable for use with 400, 600 and 800 mm bratt pans

Item no.	209450	209451	209452
For width of bratt pan	400 mm	600 mm	800 mm
Weight in kg	2.8	3.6	4.5
Price	230.00	320.00	360.00

Free-standing appliances 700

Bratt pans/multi-purpose bratt pans



Electric bratt pan 800

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
 2 heat zones with fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Teflon plug, collection container
 GN 1/1-150, food turner and stainless steel scouring pad

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Cooking surface: 740 x 540 mm
 Inside pan height: 80 mm
 Temperature range: 60°–300°C
 Connected load: 10.5 kW / 400 V

Item no. 227473
 Price 7790.00



Speed heating elements are optional

Available for stainless steel bratt pans. Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	5.8 kW	9.8 kW	13.8 kW
Item no.	299441	299461	299481
Price	900.00	1200.00	1400.00

Heat-up time in minutes 20° – 200 °C

Bratt pans 600 with aluminium block 7.5 kW	16 mins
Bratt pan 600 Speed 9.8 kW	6 mins

Electric bratt pan GN 2/1

with a double-walled hinged lid
 Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
 2 heat zones with fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Round drain hole (Ø 55 mm) with Teflon plug and 2" ball tap
 Base unit closed on 3 sides, with a pull-out GN 1/1-200 collection container in the drawer
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Teflon plug, collection container
 GN 1/1-200, food turner and stainless steel scouring pad

Outer dimensions: W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Cooking surface: 630 x 510 mm
 Inside pan height: 215 mm, net capacity 56 litres
 Temperature range: 60°–300°C
 Connected load: 9 kW / 400 V

Automatic water inlet with switch and magnetic valve 209651

Item no. 227480 209651
 Price 10990.00 750.00





Multi-speed combi bratt pan/boiler GN1/1+

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld
 Inside height of pan 215 mm, double-walled lid
 Water inlet and drainage into a pull-out GN container
 High-performance speed heating element with 1 heat zone, 1 'Boil' setting and 'Soft' setting to bring up to the boil
 Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Can be installed on a base
 2" drain tap available as optional feature at the front
 Electronic controls with sensor keypad available as optional feature

Outer dimensions: W. 500 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 420 x 510 mm

Inside pan height: 215 mm, net capacity 37 litres

Temperature range: 60°–300°C

Connected load: 10.8 kW / 400 V

Power reduction to 7.2 kW, item number 209442 at no extra charge

Item no. 227485

Price 9790.00



Multi-speed combi bratt pan/boiler GN 2/1

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld
 Inside height of pan 215 mm, double-walled lid
 Water inlet and drainage into a pull-out GN container
 High-performance speed heating element with 2 heat zones, 1 'Boil' setting and 'Soft' setting to bring up to the boil
 Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Can be installed on a base
 2" drain tap available as optional feature at the front
 Electronic controls with sensor keypad available as optional feature

Outer dimensions: W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 630 x 510 mm

Inside pan height: 215 mm, net capacity 56 litres

Temperature range: 60°–300°C

Connected load: 16.8 kW / 400 V

Power reduction to 11.2 kW, item number 209443 at no extra charge

Item no. 227486

Price 14190.00

Free-standing appliances 700

Multispeed



Multi-speed combi bratt pan/boiler GN 3/1

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Special steel cooking surface, hard-plated stainless steel finish, seamless weld
Inside height of pan 215 mm, double-walled lid
Water inlet and drainage into a pull-out GN container
High-performance speed heating element with 2 heat zones, 1 'Boil' setting and 'Soft' setting to bring up to the boil
Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Can be installed on a base
2" drain tap available as optional feature at the front
Electronic controls with sensor keypad available as optional feature

Outer dimensions: W. 1100 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Cooking surface: 950 x 510 mm
Inside pan height: 215 mm, net capacity 85 litres
Temperature range: 60°–300°C
Connected load: 25.8 kW / 400 V
Power reduction to 17.2 kW, item number 209444 at no extra charge

Item no. 227487
Price 17290.00



Perforated GN container that fits inside boiling tank

Item no. 209465
Price Upon request



Pasta baskets to hang inside a boiler

Item no. 209466
Price Upon request



Drain tap at the front

Item no. 209441
Price 1080.00



Hand-held rinsing spray

Pull-out hand-held rinsing spray for multi-speed bratt pans and tilting bratt pans
Item no. 209933
Price Upon request

Drain tap for cleaning

Integrated collection container connected to the main water drain
Item no. 209440
Price 790.00

IPX 5



Tilting bratt pan

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

Pan with motorised tilting mechanism and double-walled lid

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution

2 heat zones with fully adjustable thermostat-controlled temperature

Cavity in pan enables GN containers to be hung inside

and the lid closed

Hygienically designed base unit

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: **W. 1050 x D. 700 x H. 850 / 900 (Carcass height 700) mm**

Cooking surface: 595 x 507 mm

Inside pan height: 215 mm, net capacity 50 litres

Temperature range: 60°–300°C

Connected load: 9.6 kW / 400 V

Water inlet on option
Hot/ cold

Item no. 227491 **209652**

Price 13890.00 **750.00**



IPX 5



SPEED tilting combi bratt pan/boiler

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

Pan with motorised tilting mechanism and double-walled lid

Water inlet with a swivel tap

High-performance speed heating element with 2 heat zones,

1 'Boil' setting and 'Soft' setting to bring up to the boil

Cavity in pan enables GN containers to be hung inside and contents

boiled with the lid on.

Hygienically designed base unit

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: **W. 1050 x D. 700 x H. 850 / 900 (Carcass height 700) mm**

Cooking surface: 595 x 507 mm

Inside pan height: 215 mm, net capacity 50 litres

Temperature range: 60°–300°C

Connected load: 14.8 kW / 400 V

Item no. 227490

Price 16180.00

Perforated GN container that fits inside boiling tank



Water inlet



Bratt pan and boil controls include 'Soft' setting



Free-standing appliances 700

Boiling pans



50-litre boiling pan

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Double-walled lid
Interior pan made from chrome-nickel-steel (1,4571)
Inner pan emptied via a DN40 safety drain valve (11/2")
Drain pipe keeps top of appliance free of water
Water filled from a swivelling tap activated by the lid,
Mixer tap with two DN16 (1/2") angle valves
Water level indicator with measuring rod
Cooking temperature set manually
Dial to select one of the three cook settings
Automatic water level monitoring and refill to ensure continuous operational readiness
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Volume: 50 litres
Connected load: 14.0 kW / 400 V

Item no. 227680
Price 10150.00

IPX 5



80-litre boiling pan

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Double-walled lid
Interior pan made from chrome-nickel-steel (1,4571)
Inner pan emptied via a DN40 safety drain valve (11/2")
Drain pipe keeps top of appliance free of water
Water filled from a swivelling tap activated by the lid,
Mixer tap with two DN16 (1/2") angle valves
Water level indicator with measuring rod
Cooking temperature set manually
Dial to select one of the three cook settings
Automatic water level monitoring and refill to ensure continuous operational readiness
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Volume: 80 litres
Connected load: 18.0 kW / 400 V

Item no. 227681
Price 11150.00

IPX 5





Electric Rustica 400 chargrill

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Removable non-stick cast-iron cooking grid
 1 heat zone with fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off
 Fat drip pan with drain, including 1" ball tap in base unit

Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)

Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: food turner and scouring pad

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Cooking surface: 300 x 450 mm

Temperature range 60°–300°C

Connected load: 4.0 kW / 400 V

Item no. 227461

Price 4390.00



Electric Rustica 700 chargrill

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Removable non-stick cast-iron cooking grid
 2 heat zones with fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off
 Fat drip pan with drain, including 1" ball tap in base unit

Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)

Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: food turner and scouring pad

Outer dimensions: W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Cooking surface: 600 x 450 mm

Temperature range 60°–300°C

Connected load: 8.0 kW / 400 V

Item no. 227462

Price 5890.00

Free-standing appliances 700

Rustica Lava-rock chargrills



Electric Rustica 400 lava-rock chargrill

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Removable non-stick cast-iron cooking grid
1 heat zone with fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Heating element can be completely swung out of the fat drip tray, locked and heating turned off
Control dial and ON lamp on the front panel
Top heating element can be completely swung out, locked and heating turned off
Heating element permanently integrated beneath the lava rocks (can be turned off)
Removable drip collection drawer
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: food turner and scouring pad

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Cooking surface: 300 x 450 mm
Temperature range 60°–300°C
Connected load: 7.0 kW / 400 V

Item no. 227465
Price 5290.00



Electric Rustica 700 lava-rock chargrill

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Removable non-stick cast-iron cooking grid
2 heat zones with fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Heating element can be completely swung out of the fat drip tray, locked and heating turned off
Control dial and ON lamp on the front panel
Top heating element can be completely swung out, locked and heating turned off
Heating element permanently integrated beneath the lava rocks (can be turned off)
Removable drip collection drawer
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: food turner and scouring pad

Outer dimensions: W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Cooking surface: 600 x 450 mm
Temperature range 60°–300°C
Connected load: 14.0 kW / 400 V

Item no. 227466
Price 6890.00



Lava rocks

For use in Rustica lava-rock chargrills

1 bag
Item no. 209490
Price 85.00





Electric deep fat fryer with 1 x 10-litre tank

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by elements in the tanks
 Heating element can be completely swung out of the tank, locked in place and heating turned off
 Thermostat-controlled temperature
 Control dial, ON lamp and heat display on the front panel
 Fat drained into the base unit with a 1" ball tap
 (Fat collection container as optional feature)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: ball tap, basket, lid and wide-mesh sieve

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (carcass height 700) mm
 Gross capacity/tank: 10 litres
 Basket dimensions: W. 230 x D. 280 x H. 100 mm
 Temperature range: 50°–180°C
 Connected load: 8.0 kW / 400 V

Item no. 227507

Price 3890.00

With reinforced heating element: 10 kW

Item no. 227517

Price 3990.00



Electric deep fat fryer with 1 x 12.5-litre tank

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by elements in the tanks
 Heating element can be completely swung out of the tank, locked in place and heating turned off
 Thermostat-controlled temperature
 Control dial, ON lamp and heat display on the front panel
 Fat drained into the base unit with a 1" ball tap
 (Fat collection container as optional feature)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: ball tap, basket, lid and wide-mesh sieve above the heating element

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (carcass height 700) mm
 Gross capacity/tank: 12.5 litres
 Basket dimensions: W. 290 x D. 280 x H. 100 mm
 Temperature range: 50°–180°C
 Connected load: 16.5 kW / 400 V

Item no. 227501

Price 4990.00



Electronic controls with melting function

For Stand 700, 850 and 900B deep fat fryers
 Supplement per tank

Item no. 209500

Price 495.00

Free-standing appliances 700

Deep fat fryers



Electric deep fat fryer with 2 tanks, 2 x 7.5 litres

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Heated by elements in the tanks
Heating element can be completely swung out of the tank, locked in place and heating turned off
Thermostat-controlled temperature
Control dial, ON lamp and heat display on the front panel
Fat drained into the base unit with a 1" ball tap
(Fat collection container as optional feature)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: ball tap, 2 baskets, 1 lid and 2 wide-mesh sieves

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (carcass height 700) mm
Gross capacity/tank: 7.5 litres
Basket dimensions: 2 x W. 120 x D. 280 x H. 100 mm
Temperature range: 50°–180°C
Connected load: 12.0 kW / 400 V

Item no. 227502

Price 5290.00

With reinforced heating element: 2 x 8 kW

Item no. 227512

Price 5490.00



Electric deep fat fryer with 2 tanks, 2 x 8.5 litres

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Heated by elements in the tanks
Heating element can be completely swung out of the tank, locked in place and heating turned off
Thermostat-controlled temperature
Control dial, ON lamp and heat display on the front panel
Fat drained into the base unit with a 1" ball tap
(Fat collection container as optional feature)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: ball tap, 2 baskets, 1 lid and 2 wide-mesh sieves

Outer dimensions: W. 500 x D. 700 x H. 850 / 900 (carcass height 700) mm
Gross capacity/tank: 8.5 litres
Basket dimensions: 2 x W. 160 x D. 280 x H. 100 mm
Temperature range: 50°–180°C
Connected load: 14.0 kW / 400 V

Item no. 227508

Price 5390.00

With reinforced heating element: 2 x 9 kW

Item no. 227518

Price 5690.00



Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no. 209260

Price 350.00





Electric deep fat fryer with 2 x 10-litre tanks

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by elements in the tanks
 Heating element can be completely swung out of the tank, locked in place and heating turned off
 Thermostat-controlled temperature
 Control dial, ON lamp and heat display on the front panel
 Fat drained into the base unit with a 1" ball tap
 (Fat collection container as optional feature)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: ball tap, 2 baskets, 1 lid and 2 wide-mesh sieves

Outer dimensions: W. 600 x D. 700 x H. 850 / 900 (Carcass height 700)

mm Gross capacity/tank: 10 litres

Basket dimensions: 2 x W. 230 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 16.0 kW / 400 V

Item no. 227503

Price 5490.00

With reinforced heating element: 2 x 10 kW

Item no. 227513

Price 5590.00



Electric deep fat fryer with 2 tanks, 2 x 12.5 litres

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by elements in the tanks
 Heating element can be completely swung out of the tank, locked in place and heating turned off
 Thermostat-controlled temperature
 Control dial, ON lamp and heat display on the front panel
 Fat drained into the base unit with a 1" ball tap
 (Fat collection container as optional feature)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: ball tap, 2 baskets, 1 lid and 2 wide-mesh sieves

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (carcass height 700) mm

Gross capacity/tank: 12.5 litres

Basket dimensions: 2 x W. 290 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 33.0 kW / 400 V

Item no. 227511

Price 7990.00



Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no. 209260

Price 350.00

Free-standing appliances 700

Deep fat fryers with Automatic basket lift



LOCHER

Electric deep fat fryer, 1 tank with automatic basket lift 1 x 13 litres

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by swivelling elements in the tank.
 Thermostat-controlled temperature
 Control dial, ON lamp and heat display on the front panel
 Fat drained into the base unit with a 1" ball tap
 (fat collection container included)
 Base unit closed on 3 sides, with swing door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: ball tap, basket, lid and wide-mesh sieve

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (carcass height 700) mm
 Gross capacity/tank: 13 litres
 Basket dimensions: W. 220 x D. 300 x H. 120 mm
 Temperature range: 50°–190°C
 Connected load: 12.0 kW / 400 V

Item no. 227504
Price 6290.00
With reinforced heating element: 15 kW
Item no. 227514
Price 6390.00



Electric deep fat fryer, 2 tanks with automatic basket lift 2 x 13 litres

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by swivelling elements in the tank.
 Thermostat-controlled temperature
 Control dial, ON lamp and heat display on the front panel
 Fat drained into the base unit with a 1" ball tap
 (fat collection container included)
 Base unit closed on 3 sides, with swing door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: ball tap, basket, lid and wide-mesh sieve

Outer dimensions: W. 600 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Gross capacity/tank: 13 litres
 Basket dimensions: W. 220 x D. 300 x H. 120 mm
 Temperature range: 50°–190°C
 Connected load: 24.0 kW / 400 V

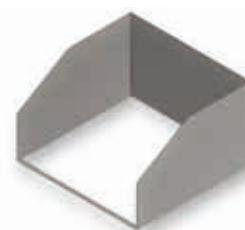
Item no. 227506
Price 8990.00
With reinforced heating element: 30 kW
Item no. 227516
Price 9190.00



Splash guard for deep fat fryers

Made from CNS 18/10

Height	350 mm	350 mm	350 mm	350 mm
for width	400 mm	500 mm	600 mm	800 mm
Item no.	209591	209592	209593	209594
Price	390.00	430.00	470.00	580.00





Gas deep fat fryer with 1 x 13-litre tank

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by a gas unit
 No burner in the tank
 Includes basket, wide-mesh sieve above the heating element and lid
 Fat drained into the base unit with a 1" ball tap
 (Fat collection container as optional feature)
 Base unit closed on 3 sides, with doors
 Cannot be installed on a base
 Includes: ball tap, 1 basket, 1 lid and 1 wide-mesh sieve

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (carcass height 700) mm
 Gross capacity/tank: 13 litres
 Temperature range: 50°–180°C
 Power: 12.0 kW / 400 V

Item no. 227520
Price 5190.00



Chip scuttle GN 1/1

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heating beneath the tanks and the heating lamp above can be operated separately
 Main switch with 3 settings (top heat, bottom heat or top and bottom heat)
 With ON lamp in the front panel
 Easy to clean due to smooth surfaces and rounded corners
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Perforated stainless steel tray

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Connected load: 1.0 kW / 230 V

Item no. 227550
Price 3390.00



Perforated stainless steel tray with divider

Made from CNS 18/10
 For keeping different foods separate

Dimensions: 295 x 565 mm
 Weight: 0.4 kg

Item no. 209595
Price 460.00



Fryer basket

Chrome-plated steel

Dimensions (mm)	230 x 280 x 100	120 x 280 x 100	290 x 280 x 100
Item no.	209576	209578	209580
Price	98.00	89.00	155.00

Free-standing appliances 700

Options & accessories



Asian version 195 °C

Operates at a maximum temperature of 195 °C For Stand 700 deep fat fryers without automatic basket lift (**price per tank**)

Item no. 209510
Price 70.00



Narrow fat drip container

Made from CNS 18/10, 12-litre capacity
Incl. wide-mesh sieve

Dimensions: 130 x 550 x 180 mm
Weight: 1.4 kg

Item no. 209552
Price 325.00

Narrow fine-mesh sieve
209558
59.00



Wide fat drip container

Made from CNS 18/10, 25-litre capacity
Incl. wide-mesh sieve

Dimensions: 270 x 550 x 180 mm
Weight: 1.8 kg

Item no. 209553
Price 400.00

Wide fine-mesh sieve
209559
65.00



20-litre filter system for 1-tank deep fat fryers

Made from CNS 18/10. Cannot be retrofitted
Oil collection container with 1 removable wide- and fine-mesh filter
A base unit containing the oil pump to transfer oil into the collection container
A tube with a quick connection mechanism for attaching it to the fryer tanks
A splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container
Regular use saves approx. 40–50% oil

Dimensions: 322 x 568 x 287 mm
Connected load: 0.1 kW / 230 V

Item no. 209550
Price 1990.00



20-litre filter system for 2-tank deep fryers

Made from CNS 18/10. Cannot be retrofitted
Oil collection container with 2 removable wide- and fine-mesh filters
A base unit containing the oil pump to transfer oil into the collection container
A tube with a quick connection mechanism for attaching it to the fryer tanks
A splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container
Regular use saves approx. 40–50% oil

Dimensions: 322 x 568 x 287 mm
Connected load: 0.1 kW / 230 V

Item no. 209551
Price 2090.00



Free-standing appliances 700

Boiling pans/pasta boilers



Electric pasta boiler GN 2/3

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

Boiling tank GN 2/3-220 mm with shelf and draining tray, flush-fitted

Indirect heat, no heating elements in the tank

Main switch (3 power settings) with ON lamp

Fully adjustable thermostat-controlled temperature

Water inlet and drain (connected to mains water supply/drain)

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Temperature range: 50°–110°C

Connected load: 8.0 kW / 400 V

Automatic water inlet with water level control system



Item no. 227600

209650

Price 5190.00

910.00



Basic accessory set for pasta boiler GN 2/3

Made from CNS 18/10

Comprises 4 pasta baskets GN 1/6

Dimensions: 4 x 143 x 163 x 230 mm

Item no. 209630

Price 495.00



Sideways electric pasta boiler GN 1/1

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

Boiling tank GN 1/1-220 mm with shelf and draining tray, flush-fitted

Indirect heat, no heating elements in the tank

Main switch (3 power settings) with ON lamp

Fully adjustable thermostat-controlled temperature

Water inlet and drain (connected to mains water supply/drain)

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Temperature range: 50°–110°C

Connected load: 12.0 kW / 400 V

Automatic water inlet with water level control system



Item no. 227601

209650

Price 5990.00

910.00



Basic accessory set for pasta boiler GN 1/1

Made from CNS 18/10

Comprises 4 pasta baskets GN 1/6 and 1 pasta basket GN 1/3

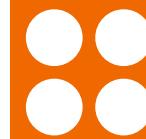
Dimensions: 4 x 143 x 163 x 230 mm + 1 x 298 x 163 x 230 mm

Item no. 209631

Price 650.00

Free-standing appliances 700

Pasta boilers



LOCHER

Electric pasta boiler GN 2/3 with lifting device

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Boiling tank GN 2/3-220 mm with shelf and draining tray, flush-fitted
Indirect heat, no heating elements in the tank
Main switch with ON lamp and electronic controls
Water level control system with automatic water inlet and electric
water outlet with actuator
Water inlet and drain (connected to mains water supply/drain)
3 separately controllable lifting motors with pre-set timer
Base unit closed on 3 sides, with doors
Can be installed on a base once height-adjustable feet have been removed
Includes: Draining tray, perforated shelf
and 3 x GN 2/9 pasta baskets

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Temperature range: 50°–110°C
Connected load: 8.0 kW / 400 V

Item no. 227602
Price 8790.00



Electric boiling pan GN 1/1

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted boiling tank GN 1/1-200 mm with shelf
Indirect heat, no heating elements in the tank
Fully adjustable thermostat-controlled temperature
Main switch (3 power settings) with ON lamp
Water inlet connected to mains water supply
Water drained using a 1" ball tap in the base unit
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Drain tap and perforated shelf. Containers and draining shelf
not included

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Temperature range: 50°–110°C
Connected load: 7.0 kW / 400 V

Item no. 227675
Price 4590.00



Connection kit for permanently connected water drainage

90° elbow with a flexible 500–1000 mm long stainless steel pipe
Suitable for use with item 227675. Self-assembly

Item no. 209600
Price 155.00





GN 1/6 pasta basket with handle

Made from CNS 18/10

Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 143 x 163 x 230 mm

Weight: 0.5 kg

Item no. 209622

Price 120.00



GN 1/3 pasta basket with 2 handles

Made from CNS 18/10

Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 298 x 163 x 230 mm

Weight: 1.6 kg

Item no. 209624

Price 160.00



GN 2/3 pasta basket with 2 handles

Made from CNS 18/10

Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 298 x 328 x 230 mm

Weight: 2.2 kg

Item no. 209625

Price 220.00



GN 1/1 pasta basket with 2 handles

Made from CNS 18/10

Suitable for use with GN 1/1 200 deep tanks

Dimensions: 298 x 488 x 230 mm

Weight: 2.5 kg

Item no. 209626

Price 270.00



Pasta basket 2/9 with handle for automatic lifting device

Made from CNS 18/10

Only suitable for use with pasta boiler 207602

Dimensions: 94 x 298 x 230 mm

Weight: 1.2 kg

Item no. 209627

Price 150.00

Free-standing appliances 700

Options & accessories



Lid for pasta boiler GN 2/3

Made from CNS 18/10
Suitable for use with GN 2/3 tanks

Dimensions: 325 x 530 x 20 mm

Weight: 1.0 kg

Item no. 209640

Price 190.00



Lid for pasta boiler GN 1/1

Made from CNS 18/10
Suitable for use with GN 1/1 tanks

Dimensions: 425 x 530 x 20 mm

Weight: 1.2 kg

Item no. 209641

Price 220.00



Automatic water inlet with level control system

For Stand 700, 850 and 900B pasta boilers

Item no. 209650

Price 910.00



Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no. 209260

Price 350.00





Electric bain-marie GN 1/1

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 GN 1/1-220 mm tank with shelf, flush-fitted
 Indirect heat, no heating elements in the tank
 Even heat distribution
 Fully adjustable thermostat-controlled temperature
 Main switch with ON lamp
 Water inlet connected to mains water supply
 Water drained using a 3/4" ball tap in the base unit
 (Connection kit for connection to the main water supply optional)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Temperature range: 30°–85°C

Connected load: 1.8 kW / 230 V

Item no. 227636

Price 2990.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long
 Self-assembly

suitable for use with items 227636 and 227638

Item no. 209600

Price 155.00



Electric bain-marie GN 1/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 GN 1/1-220 mm tank with shelf, flush-fitted

Fan-assisted plate-warming cabinet underneath, 1 swing door
 Indirect heat, no heating elements in the tank
 Even heat distribution
 Fully adjustable thermostat-controlled temperature
 Main switch with ON lamp

Water inlet and drain (connected to mains water supply/drain)

Can be installed on a base once height-adjustable feet have been removed
 Includes: Perforated shelf,
 Containers not included

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Temperature range: 30°–85°C

Temperature range of the plate-warming cabinet: up to 85°C (1.0 kW)
 Total connected load: 3.8 kW / 400 V

Item no. 227640

Price 3890.00

Free-standing appliances 700

Bain-maries



Electric bain-marie GN 2/1

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
GN 2/1-220 mm tank with shelf, flush-fitted
Indirect heat, no heating elements in the tank
Even heat distribution
Fully adjustable thermostat-controlled temperature
Main switch with ON lamp
Water inlet connected to mains water supply
Water drained using a 3/4" ball tap in the base unit
(Connection kit for connection to the main water supply optional)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Temperature range: 30°–85°C
Connected load: 3.6 kW / 400 V

Item no. 227638
Price 3590.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long
Self-assembly

suitable for use with items 227636 and 227638

Item no. 209600
Price 155.00



Electric bain-marie GN 2/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
GN 2/1-220 mm tank with shelf, flush-fitted
Fan-assisted plate-warming cabinet underneath, 2 swing doors
Indirect heat, no heating elements in the tank
Even heat distribution
Fully adjustable thermostat-controlled temperature
Main switch with ON lamp

Water inlet and drain (connected to mains water supply/drain)
Can be installed on a base once height-adjustable feet have been removed
Includes: Perforated shelf,
Containers not included

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Temperature range: 30°–85°C
Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)
Total connected load: 5.6 kW / 400 V

Item no. 227641
Price 4590.00



Free-standing appliances 700

Bain-maries



Right-hand electric bain-marie GN 1/1

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 GN 1/1-220 mm tank with shelf, flush-fitted
 Indirect heat, no heating elements in the tank
 Even heat distribution
 Fully adjustable thermostat-controlled temperature
 Main switch with ON lamp
 Water inlet connected to mains water supply
 Water drained using a 3/4" ball tap in the base unit
 (Connection kit for connection to the main water supply optional)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
 Temperature range: 30°–85°C

Total connected load: 1.8 kW / 230 V

Item no. 227637

Price 3490.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long
 Self-assembly

suitable for use with items 227637 and 227639

Item no. 209600

Price 155.00



Right-hand electric bain-marie GN 1/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 GN 1/1-220 mm tank with shelf, flush-fitted
 Fan-assisted plate-warming cabinet underneath, 2 swing doors
 Indirect heat, no heating elements in the tank
 Even heat distribution
 Fully adjustable thermostat-controlled temperature
 Main switch with ON lamp

Water inlet and drain (connected to mains water supply/drain)

Can be installed on a base once height-adjustable feet have been removed
 Includes: Perforated shelf,
 Containers not included

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Temperature range: 30°–85°C

Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)

Total connected load: 3.8 kW / 400 V

Item no. 227645

Price 4490.00

Free-standing appliances 700

Bain-maries



Left-hand electric bain-marie GN 1/1

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
GN 1/1-220 mm tank with shelf, flush-fitted
Indirect heat, no heating elements in the tank
Even heat distribution
Fully adjustable thermostat-controlled temperature
Main switch with ON lamp
Water inlet connected to mains water supply
Water drained using a 3/4" ball tap in the base unit
(Connection kit for connection to the main water supply optional)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Temperature range: 30°–85°C
Total connected load: 1.8 kW / 230 V

Item no. 227639
Price 3490.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long
Self-assembly

suitable for use with items 227637 and 227639

Item no. 209600
Price 155.00



Left-hand electric bain-marie GN 1/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
GN 1/1-220 mm tank with shelf, flush-fitted
Fan-assisted plate-warming cabinet underneath, 2 swing doors
Indirect heat, no heating elements in the tank
Even heat distribution
Fully adjustable thermostat-controlled temperature
Main switch with ON lamp

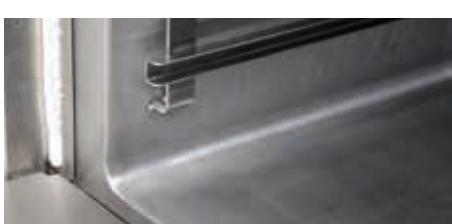
Water inlet and drain (connected to mains water supply/drain)

Can be installed on a base once height-adjustable feet have been removed
Includes: Perforated shelf,
Containers not included

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm
Temperature range: 30°–85°C
Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)
Total connected load: 3.8 kW / 400 V

Item no. 227646
Price 4490.00





Induction energy optimisation

Preparation for connection to an energy optimisation device

	2 cooking zones	4 cooking zones	6 cooking zones
Item no.	209250	209251	209252
Price	420.00	840.00	1260.00

Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no.	209260
Price	350.00

Griddle and bratt pan energy optimisation

Preparation for connection to an energy optimisation device

For griddles and bratt pans
Supplement per appliance.

Item no.	209270
Price	350.00

H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.

Not available for ovens.

Item no.	209900
Price	1090.00

H2 oven design

H2 hygienic design for ovens

Supplement per appliance.

Only available for ovens.

Item no.	209990
Price	1990.00

Assembly plate

Used to connect 2 free-standing appliances with just one height-adjustable foot
Self-assembly. (Height-adjustable foot not included)

suitable for use with all appliances in the Stand 700/850 series

Item no.	209920
Price	110.00

Socket

Design

230 V

Item no.	959900
Price	Upon request

Free-standing appliances 700

Appliance connectors



Standard appliance connection

Hairline joint connection system

flush hairline joint connection of appliances with invisible screw fastening



Bevelled edges or lips

Bevelled on the left- and right-hand sides
Bevelled edge or a high lip at the back

Supplement per appliance

Item no. 207990

Price Upon request



Left-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

Item no. 207996

Price 100.00



Right-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

Item no. 207997

Price 100.00

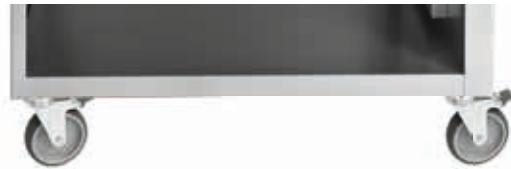


Set of casters

4 casters, 2 of which with brakes, wheel diameter 125 mm

Item no. 209940

Price 495.00



KWC
Swiss Water Experience



KWC
Swiss Water Experience



Single-hole mixer tap 3/4" with a 100 mm stem

360° swivelling spout with aerator and drip-stop function
Projection 300 mm, spout height 355 mm Drillhole in countertop Ø 42 mm
Can only be installed on a countertop. (Installation not included)

Flow volume: 40 litres/ min (3 bar)

Item no. 209930

Price 930.00

Single-hole mixer tap 3/4" with a 300 mm stem

360° swivelling spout with aerator and drip-stop function
Projection 300 mm, spout height 555 mm Drillhole in countertop Ø 42 mm
Can only be installed on a countertop. (Installation not included)

Flow volume: 40 litres/ min (3 bar)

Item no. 209931

Price 1035.00

Counter unit with drawer

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Item no. 227900

Price 2390.00

Counter unit 200

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 200 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Item no. 227901

Price 1790.00

Counter unit 400

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 400 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Item no. 227902

Price 1890.00

Free-standing appliances 700

Counter units



Counter unit 600

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 600 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Item no. 227903
Price 2190.00



Counter unit 700

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 700 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Item no. 227904
Price 2290.00



Counter unit 800

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 800 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Item no. 227905
Price 2390.00



Counter unit 1000

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 1000 x D. 700 x H. 850 / 900 (Carcass height 700) mm

Item no. 227906
Price 2590.00



Custom-width counter unit

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W.? x D. 700 x H. 850 / 900 (Carcass height 700) mm

Item no. 227930
Price Upon request





Doors for 400 base units

Made from CNS 18/10, self-assembly
Double walled, hinges can be fitted right or left
Magnetic fastening

Outer dimensions: W. 400 mm

Item no. 209950

Price 230.00



Doors for 600 base units

Made from CNS 18/10, self-assembly
Double walled, hinges can be fitted right or left
Magnetic fastening

Outer dimensions: W. 600 mm

Item no. 209951

Price 290.00



Double doors for 600 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 600 mm

Item no. 209952

Price 440.00



Double doors for 700 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 700 mm

Item no. 209953

Price 470.00



Double doors for 800 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 800 mm

Item no. 209954

Price 480.00



Double doors for 1000 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 1000 mm

Item no. 209955

Price 690.00

Stand 850

Our future-oriented technical innovations in cooking appliance technology are testimony to our expertise in the field of catering equipment.

The Stand 850 range provides outstanding quality and performance, specifically to meet the demands of the upmarket hotel and catering industry, corporate catering and institutional catering.

Benefits:

- Modular design
- A large selection of compact free-standing appliances
- Entire top of appliance made from 2-mm-thick CNS 18/10
- Appliances are joined together using a flush connection system with a hairline joint
- available as gas or electric
- Appliances can be installed on a base once feet have been removed
- Optional features: Configured for energy optimisation or Hygiene H2 model

You will always find the perfect solution with Locher products.

Ranging from individual appliances to entire kitchen workstations, our portfolio ensures that users enjoy the many benefits of our solutions.



Gas range with 4 burners and electric oven GN 2/1 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve on the front panel
 2 chrome-plated pan support stands, each spanning 2 burners
 Electric oven GN 2/1
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Front left C burner: 3.5 kW, back left E burner: 7.5 kW
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW
 Nominal heat input: 22.0 kW gas, configured for natural gas H
 Connected load of oven: 5.6 kW / 400 V electric

Item no. 228002
 Price 7890.00

C burner



Single ring 3.5 kW

D burner



Double ring 5.5 kW

E burner



Double ring 7.5 kW



Gas range with 6 burners and electric oven GN 2/1 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve on the front panel
 3 chrome-plated pan support stands, each spanning 2 burners
 Electric oven GN 2/1
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Front left E burner: 7.5 kW, back left E burner: 7.5 kW
 Front middle C burner: 3.5 kW, back middle E burner: 7.5 kW
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW
 Nominal heat input: 37.0 kW gas, configured for natural gas H
 Connected load of oven: 5.6 kW / 400 V electric

Item no. 228004
 Price 9990.00

Free-standing appliances 850

Gas



Gas range with 4 burners and electric oven GN 2/1 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve on the front panel
2 chrome-plated pan support stands, each spanning 2 burners
Electric oven GN 2/1
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
4 x 7.5 kW E burners
Nominal heat input: 30.0 kW gas, configured for natural gas H
Connected load of oven: 5.6 kW / 400 V electric

Item no. 228102
Price 7990.00

Power



Gas range with 6 burners and electric oven GN 2/1 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve on the front panel
3 chrome-plated pan support stands, each spanning 2 burners
Electric oven GN 2/1
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Front left E burner: 7.5 kW, back left E burner: 7.5 kW
Front middle D burner: 5.5 kW, back middle D burner: 5.5 kW
Front right E burner: 7.5 kW, back right E burner: 7.5 kW
Nominal heat input: 41.0 kW gas, configured for natural gas H
Connected load of oven: 5.6 kW / 400 V electric

Item no. 228104
Price 10090.00

Power





Gas range with 4 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve on the front panel
 2 chrome-plated pan support stands, each spanning 2 burners
 Electric fan-assisted oven GN 1 1/2:
 Top/bottom heat can be controlled separately (50°–270°C),
 fan-assisted temperature 50°–250°C
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Front left C burner: 3.5 kW, back left E burner: 7.5 kW
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW
 Nominal heat input: 22.0 kW gas, configured for natural gas H
 Connected load of oven: 5.6 kW / 400 V electric

Item no. 228007
Price 8490.00



Gas range with 6 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve on the front panel
 3 chrome-plated pan support stands, each spanning 2 burners
 Electric fan-assisted oven GN 1 1/2:
 Top/bottom heat can be controlled separately (50°–270°C),
 fan-assisted temperature 50°–250°C
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Front left E burner: 7.5 kW, back left E burner: 7.5 kW
 Front middle C burner: 3.5 kW, back middle E burner: 7.5 kW
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW
 Nominal heat input: 37.0 kW gas, configured for natural gas H
 Connected load of oven: 5.6 kW / 400 V electric

Item no. 228008
Price 10590.00

Free-standing appliances 850

Gas



Gas range with 4 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve on the front panel
2 chrome-plated pan support stands, each spanning 2 burners
Electric fan-assisted oven GN 1 1/2:
Top/bottom heat can be controlled separately (50°–270°C),
fan-assisted temperature 50°–250°C
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
4 x 7.5 kW E burners
Nominal heat input: 30.0 kW gas, configured for natural gas H
Connected load of oven: 5.6 kW / 400 V electric

Item no. 228105
Price 8690.00

Power



Gas range with 6 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve on the front panel
3 chrome-plated pan support stands, each spanning 2 burners
Electric fan-assisted oven GN 1 1/2:
Top/bottom heat can be controlled separately (50°–270°C),
fan-assisted temperature 50°–250°C
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Front left E burner: 7.5 kW, back left E burner: 7.5 kW
Front middle D burner: 5.5 kW, back middle D burner: 5.5 kW
Front right E burner: 7.5 kW, back right E burner: 7.5 kW
Nominal heat input: 41.0 kW gas, configured for natural gas H
Connected load of oven: 5.6 kW / 400 V electric

Item no. 228106
Price 10690.00

Power





Gas range with 2 burners

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 2 hobs, back and front
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve in base unit
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Front C burner: 3.5 kW
 Back E burner: 7.5 kW
 Nominal heat input: 11.0 kW gas, configured for natural gas H

Item no. 228000
Price 4090.00



Gas range with 4 burners

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve in base unit
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Front left C burner: 3.5 kW, back left E burner: 7.5 kW
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW
 Nominal heat input: 22.0 kW gas, configured for natural gas H

Item no. 228001
Price 5690.00



Gas range with 6 burners

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve in base unit
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 3 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Front left E burner: 7.5 kW, back left E burner: 7.5 kW
 Front middle C burner: 3.5 kW, back middle E burner: 7.5 kW
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW
 Nominal heat input: 37.0 kW gas, configured for natural gas H

Item no. 228003
Price 7390.00

Free-standing appliances 850

Gas



Gas range with 2 burners

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
2 hobs, back and front
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve in base unit
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
2 x 7.5 kW E burners
Nominal heat input: 15.0 kW gas, configured for natural gas H

Item no. 228100
Price 4190.00

Power



Gas range with 4 burners

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve in base unit
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
4 x 7.5 kW E burners
Nominal heat input: 30.0 kW gas, configured for natural gas H

Item no. 228101
Price 5890.00

Power



Gas range with 6 burners

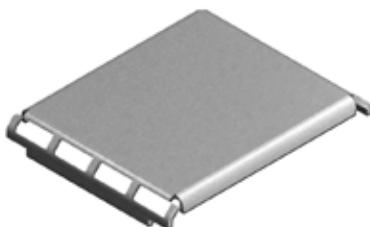
Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve in base unit
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
3 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Front left E burner: 7.5 kW, back left E burner: 7.5 kW
Front middle D burner: 5.5 kW, back middle D burner: 5.5 kW
Front right E burner: 7.5 kW, back right E burner: 7.5 kW
Nominal heat input: 41.0 kW gas, configured for natural gas H

Item no. 228103
Price 7490.00

Power



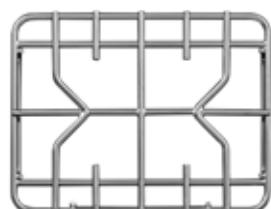


Gas hotplate 851

Material: 8 mm thick FE 510 steel
Heated with a single burner (3.5 kW and 5.5 kW burners)

Dimensions: 390 x 360 mm
Weight: 10 kg

Item no. 208020
Price 310.00



Pan support stand 851

Material: Chrome-plated steel
Single cooking zone

Dimensions: 390 x 360 mm
Weight: 10 kg

Item no. 208030
Price 240.00



Wok ring

Material: CNS 18/10
Suitable for use with all gas pan support stands
For Ø 360 and Ø 390 mm woks

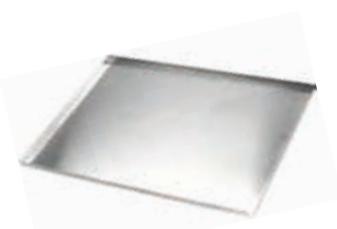
Dimensions: Ø 250 x 45 / 60 mm
Item no. 209100
Price 250.00



Oven grid GN 2/1

Material: Chrome-plated steel
For all GN 2/1 ovens

Dimensions: 650 x 530 mm
Weight: 1.4 kg
Item no. 208850
Price 115.00



Baking tray GN 2/1

Material: Sheet steel
For all GN 2/1 ovens

Dimensions: 650 x 530 x 20 mm
Weight: 1.4 kg
Item no. 208851
Price 165.00



Oven door with window

Oven door with window, incl. ventilation and oven light
suitable for use with a fan-assisted oven

Item no. 209995
Price 950.00

Free-standing appliances 850

Radiant hobs



Electric range with 4 cooking zones, 4 kW each, Radiant elements with electronic pan detection and oven GN 2/1 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
Fully adjustable temperature control/overheating preventer
Electronic pan detection can be turned off using the main switch
Residual heat indicator beneath the Ceran glass
GN 2/1 oven
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Radiant hobs: 4 x square 270 mm, 4.0 kW each
Ceran glass: W. 750 x D. 720 mm, 6 mm thick
Connected load: 21.6 kW / 400 V

Item no. 228306
Price 9990.00



Electric range with 4 cooking zones, 4 kW each, Radiant elements with electronic pan detection and fan-assisted oven GN 1 1/2

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
Fully adjustable temperature control/overheating preventer
Electronic pan detection can be turned off using the main switch
Residual heat indicator beneath the Ceran glass
Fan-assisted oven GN 1 1/2:
Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Radiant hobs: 4 x square 270 mm, 4.0 kW each
Ceran glass: W. 750 x D. 720 mm, 6 mm thick
Connected load: 21.6 kW / 400 V

Item no. 228310
Price 10690.00





Electric range with 6 cooking zones, 4 kW each, radiant hobs with electronic pan detection and oven GN 2/1 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 Fully adjustable temperature control/overheating preventer
 Electronic pan detection can be turned off using the main switch
 Residual heat indicator beneath the Ceran glass
 GN 2/1 oven
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Radiant hobs: 6 x square 270 mm, 4.0 kW each with electronic pan detection
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick
 Connected load: 29.6 kW / 400 V

Item no. 228307
Price 11990.00



Electric range with 6 cooking zones, 4 kW each, radiant hobs with electronic pan detection and fan-assisted oven GN 1 1/2

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 Fully adjustable temperature control/overheating preventer
 Electronic pan detection can be turned off using the main switch
 Residual heat indicator beneath the Ceran glass
 Fan-assisted oven GN 1 1/2:
 Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Radiant hobs: 6 x square 270 mm, 4.0 kW each with electronic pan detection
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick
 Connected load: 29.6 kW / 400 V

Item no. 228311
Price 12590.00

Free-standing appliances 850

Radiant hobs



Electric range with 2 cooking zones, 4 kW each, Radiant hobs with electronic pan detection

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
2 hobs, back and front
Fully adjustable temperature control
Main switch with ON lamp
Electronic pan detection can be turned off using the main switch
Residual heat indicator beneath the Ceran glass
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm

Radiant hobs: 2 x square 270 mm, 4.0 kW each

with electronic pan detection

Ceran glass: W. 350 x D. 720 mm, 6 mm thick

Connected load: 8.0 kW / 400 V

Item no. 228301

Price 5590.00



Electric range with 4 cooking zones, 4 kW each, radiant hobs with electronic pan detection

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
4 cooking zones
Fully adjustable temperature control
Main switch with ON lamp
Electronic pan detection can be turned off using the main switch
Residual heat indicator beneath the Ceran glass
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm

Radiant hobs: 4 x square 270 mm, 4.0 kW each

with electronic pan detection

Ceran glass: W. 750 x D. 720 mm, 6 mm thick

Connected load: 16.0 kW / 400 V

Item no. 228303

Price 7990.00





Electric range with 6 cooking zones, 4 kW each, radiant hobs with electronic pan detection

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 Fully adjustable temperature control
 Main switch with ON lamp
 Electronic pan detection can be turned off using the main switch
 Residual heat indicator beneath the Ceran glass
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 Ceran scraper

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Radiant hobs: 6 x square 270 mm, 4.0 kW each with electronic pan detection
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick
 Connected load: 24.0 kW / 400 V

Item no. 228305
Price 10590.00



Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no. 209260
Price 350.00



Oven grid GN 2/1

Material: Chrome-plated steel
 For all GN 2/1 ovens

Dimensions: 650 x 530 mm
 Weight: 1.4 kg

Item no. 208850
Price 115.00



Baking tray GN 2/1

Material: Sheet steel
 For all GN 2/1 ovens

Dimensions: 650 x 530 x 20 mm
 Weight: 1.4 kg

Item no. 208851
Price 165.00

Free-standing appliances 850

Induction



Induction range with 4 cooking zones, 5 kW each and oven GN 2/1 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
4 fully adjustable power controls 1–9
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
GN 2/1 oven
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
4 square coils 270 x 270 mm, 5.0 kW each
Electric oven GN 2/1, 5.6 kW
Ceran glass: W. 750 x D. 720 mm, 6 mm thick
Connected load: 25.6 kW / 400 V

Item no. 228208

Price 16690.00



Induction range with 4 cooking zones, 5 kW each with fan-assisted oven GN 1 1/2

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
4 fully adjustable power controls 1–9
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
Fan-assisted oven GN 1 1/2:
Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
4 square coils 270 x 270 mm, 5.0 kW each
GN 2/1 oven, 5.6 kW
Ceran glass: W. 750 x D. 720 mm, 6 mm thick
Connected load: 25.6 kW / 400 V

Item no. 228209

Price 17690.00





Induction range with 6 cooking zones, 5 kW each and oven GN 2/1 with top/bottom heat

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 6 fully adjustable power controls 1–9
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Removable aluminium fat filter (dishwasher-safe)
 GN 2/1 oven
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: **W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm**
 6 square coils 270 x 270 mm, 5.0 kW each
 Electric oven GN 2/1, 5.6 kW
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick
 Connected load: 35.6 kW / 400 V

Item no. 228210
Price 21990.00



Induction range with 6 cooking zones, 5 kW each and fan-assisted oven GN1 1/2

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 6 fully adjustable power controls 1–9
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Removable aluminium fat filter (dishwasher-safe)
 Fan-assisted oven GN 1 1/2:
 Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: **W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm**
 6 square coils 270 x 270 mm, 5.0 kW each
 GN 2/1 oven, 5.6 kW
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick
 Connected load: 35.6 kW / 400 V

Item no. 228211
Price 22990.00

Free-standing appliances 850

Induction



Induction range with 2 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
2 hobs, back and front
2 fully adjustable power controls 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm

2 square coils 270 x 270 mm, 5.0 kW each

Ceran glass: W. 350 x D. 720 mm, 6 mm thick

Connected load: 10.0 kW / 400 V

Item no. 228200

Price 8390.00



Induction range with 4 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
4 fully adjustable power controls 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm

4 square coils 270 x 270 mm, 5.0 kW each

Ceran glass: W. 750 x D. 720 x 6 mm thick

Connected load: 20.0 kW / 400 V

Item no. 228201

Price 12490.00



Induction temperature control

Cooking zones controlled with 1 to 9 power modes and temperature modes between 70°C and 250°C. Includes a 4-digit LED display

	2 cooking zones	4 cooking zones	6 cooking zones
Item no.	209290	209291	209292
Price	900.00	1800.00	2700.00





Induction range with 6 cooking zones, 5 kW each

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 6 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Removable aluminium fat filter (dishwasher-safe)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 1200 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 6 square coils 270 x 270 mm, 5.0 kW each
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick
 Connected load: 30.0 kW / 400 V

Item no. 228202
Price 17690.00



Free-standing appliances 850

Induction



Induction range with 2 cooking zones, 7 kW each

Full-surface induction

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
2 fully adjustable power controls 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
2 full-surface coils 300 x 280 mm, 7.0 kW each
Ceran glass: W. 350 x D. 720 x 6 mm thick
Connected load: 14.0 kW / 400 V

Item no. 228203
Price 9390.00



Full-surface induction

Induction range with 4 cooking zones, 7 kW each

Full-surface induction

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
4 fully adjustable power controls 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
4 full-surface coils 300 x 300 mm, 7.0 kW each
Ceran glass: W. 750 x D. 720 x 6 mm thick
Connected load: 28.0 kW / 400 V

Item no. 228204
Price 15590.00



Full-surface induction


Induction range with 6 cooking zones, 7 kW each
Full-surface induction

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 6 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Removable aluminium fat filter (dishwasher-safe)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: **W. 1200 x D. 850 x H. 850 / 900** (Carcass height 700) mm
 6 full-surface coils 300 x 300 mm, 7.0 kW each
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick
 Connected load: 42.0 kW / 400 V

Item no. 228212
Price 19590.00


Fullrange Hold warming and cooking functions

Enhanced warming and cooking feature with a temperature range up to 250 °C with 4-digit LED display and integrated 5-sensor function

	2 cooking zones	4 cooking zones	6 cooking zones
Item no.	209295	209296	209297
Price	800.00	1400.00	2100.00


H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.
 Not available for ovens.

Item no. 209900
Price 1090.00


Induction energy optimisation

Preparation for connection to an energy optimisation device

	2 cooking zones	4 cooking zones	6 cooking zones
Item no.	209250	209251	209252
Price	420.00	840.00	1260.00

Free-standing appliances 850

Options & accessories



Free-standing induction wok hob, 7 kW

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Ceran glass bowl flush-fitted from below
Fully adjustable power control 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Ceran glass bowl: Ø 300 mm
Connected load: 7.0 kW / 400 V

Item no. 228285
Price 6990.00



Wok

Material: Stainless steel CNS 18/10
Capacity 4 – 5 litres

Dimensions: Ø 390 mm
Weight: 1.8 kg

Item no. 209203
Price 225.00



Wok

Material: CNS 18/10 stainless steel, ultra-light for easy handling
Capacity 4 – 5 litres

Dimensions: Ø 360 mm
Weight: 1.15 kg

Item no. 209204
Price 190.00



Wok

Material: Stainless steel CNS 18/10 with non-stick coating
Capacity 4 – 5 litres

Dimensions: Ø 390 mm
Weight: 1.85 kg

Item no. 209205
Price 249.00



Wok

Material: Steel
Capacity 4 – 5 litres

Dimensions: Ø 360 mm
Weight: 1.45 kg

Item no. 209206
Price 135.00





Electric griddle 400

Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 1 heat zone with removable splash guard
 Special steel cooking surface, hard chrome-plated finish
 Griddle countersunk 20 mm with a seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
 Fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Chute (125 x 35 mm) into removable fat collection drawer
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad
 Optional feature: Chrome-plated grid shelf (375 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 320 x 670 mm

Temperature range: 50°–250°C

Connected load: 6.0 kW / 400 V

Item no. 228400

Price 5490.00



Electric griddle 600

Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 2 separate heat zones with removable splash guard
 Special steel cooking surface, hard chrome-plated finish
 Griddle countersunk 20 mm with a seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
 Fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Chute (125 x 35 mm) into removable fat collection drawer
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad
 Optional feature: Chrome-plated grid shelf (575 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 600 x D. 850 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 520 x 670 mm

Temperature range: 50°–250°C

Connected load: 10.0 kW / 400 V

Item no. 228401

Price 6590.00

Free-standing appliances 850

Griddles



Electric griddle 800

Smooth hard chrome-plated cooking surface

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Special steel cooking surface, hard chrome-plated finish

Griddle countersunk 20 mm with a seamless weld

Aluminium block contact heating element ensures a high heat

storage capacity, and even heat distribution

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Chute (125 x 35 mm) into removable fat collection drawer

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Includes: Removable splash guard, fat collection drawer, food turner

and stainless steel scouring pad

Optional feature: Chrome-plated grid shelf (775 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 720 x 670 mm

Temperature range: 50°–250°C

Connected load: 14.0 kW / 400 V

Item no. 228402

Price 7990.00



Speed heating elements are optional

Available for Stand 850 hard chrome-plated griddles

Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	7.4 kW	12.4 kW	17.6 kW
Item no.	299444	299466	299488
Price	1000.00	1300.00	1500.00

Heat-up time in minutes 20° – 200° C

Griddle 600 with aluminium block
7.5 kW

16 mins

Griddle 600 Speed
9.4 kW

6 mins





Electric griddle 600

Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Special steel cooking surface, hard chrome-plated finish

Griddle countersunk 20 mm with a seamless weld

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Chute (125 x 35 mm) into removable fat collection drawer

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Optional feature: Chrome-plated grid shelf (575 x 180 mm) to fit on top of the splash guard

Outer dimensions: **W. 600 x D. 850 x H. 850 / 900 (Carcass height 700) mm**

Cooking surface: 520 x 670 mm

Temperature range: 50°–250°C

Connected load: 10.0 kW / 400 V

Item no. 228420

Price 7090.00



Electric griddle 800

Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Special steel cooking surface, hard chrome-plated finish

Griddle countersunk 20 mm with a seamless weld

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Chute (125 x 35 mm) into removable fat collection drawer

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Optional feature: Chrome-plated grid shelf (775 x 180 mm) to fit on top of the splash guard

Outer dimensions: **W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm**

Cooking surface: 720 x 670 mm

Temperature range: 50°–250°C

Connected load: 14.0 kW / 400 V

Item no. 228421

Price 8490.00

Free-standing appliances 850

Accessories & extras



LOCHER

Speed heating elements are optional

Available for Stand 850 hard chrome-plated griddles
Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	7.4 kW	12.4 kW	17.6 kW
Item no.	299444	299466	299488
Price	1000.00	1300.00	1500.00

Heat-up time in minutes 20 ° – 200 ° C

Griddle 600 with aluminium block 7.5 kW	16 mins
Griddle 600 Speed 9.4 kW	6 mins

Grid shelf for splash guard

Material: Chrome-plated steel
Removable, suitable for use with 400, 600 and 800 mm griddles

for width	400 mm	600 mm	800
Weight in kg	2.1	3.2	4.1
Item no.	209460	209461	209462
Price	70.00	105.00	125.00



Griddle and bratt pan energy optimisation

Preparation for connection to an energy optimisation device

For griddles and bratt pans
Supplement per appliance.
Item no. 209270
Price 350.00



H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.
Not available for ovens.

Item no. 209900
Price 1090.00



Teflon plug for chute 125 x 35 mm

Material: Teflon

Dimensions: 135 x 45 x 55 mm
Item no. 209400
Price 170.00



Food turner

Material: Stainless steel CNS 18/10

Dimensions: 90 x 280 mm
Item no. 209402
Price 45.00





Electric bratt pan 400

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
 1 heat zone with fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Teflon plug, collection container
 GN 1/1-150, food turner and stainless steel scouring pad
 Optional feature: Removable CNS splash guard

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Cooking surface: 340 x 540 mm
 Inside pan height: 80 mm
 Temperature range: 60°–300°C
 Connected load: 4.5 kW / 400 V

Item no. 228471
 Price 5990.00



Electric bratt pan 600

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
 2 heat zones with fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Teflon plug, collection container
 GN 1/1-150, food turner and stainless steel scouring pad
 Optional feature: Removable CNS splash guard

Outer dimensions: W. 600 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Cooking surface: 540 x 540 mm
 Inside pan height: 80 mm
 Temperature range: 60°–300°C
 Connected load: 7.5 kW / 400 V

Item no. 228472
 Price 6890.00

Heat-up time in minutes 20° – 200 °C

Bratt pans 600 with aluminium block 7.5 kW	16 mins
Bratt pan 600 Speed 9.8 kW	6 mins

Speed heating elements are optional

Available for stainless steel bratt pans. Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	5.8 kW	9.8 kW	13.8 kW
Item no.	299441	299461	299481
Price	900.00	1200.00	1400.00

Free-standing appliances 850

Bratt pans/multi-purpose bratt pans



Electric bratt pan 800

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Special steel cooking surface, hard-plated stainless steel finish, seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
2 heat zones with fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Teflon plug, collection container
GN 1/1-150, food turner and stainless steel scouring pad
Optional feature: Removable CNS splash guard

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Cooking surface: 740 x 540 mm
Inside pan height: 80 mm
Temperature range: 60°–300°C
Connected load: 10.5 kW / 400 V

Item no. 228473
Price 8690.00



Electric bratt pan GN 2/1 with a double-walled hinged lid

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Special steel cooking surface, hard-plated stainless steel finish, seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
2 heat zones with fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Round drain hole (Ø 55 mm) with Teflon plug and 2" ball tap
Base unit closed on 3 sides, with a pull-out GN 1/1-200 collection container in the drawer
Can be installed on a base once height-adjustable feet have been removed
Includes: Teflon plug, collection container
GN 1/1-200, food turner and stainless steel scouring pad

Outer dimensions: W. 700 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Cooking surface: 630 x 510 mm
Inside pan height: 215 mm, net capacity 56 litres
Temperature range: 60°–300°C
Connected load: 9 kW / 400 V

Item no. 228480
Price 11590.00



Automatic water inlet with switch and magnetic valve for 228480

Item no. 209651
Price 750.00





Multi-speed combi bratt pan/boiler GN1/1+

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld
 Inside height of pan 215 mm, double-walled lid
 Water inlet and drainage into a pull-out GN container
 High-performance speed heating element with 1 heat zone, 1 'Boil' setting and 'Soft' setting to bring up to the boil
 Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Can be installed on a base
 2" drain tap available as optional feature at the front
 Electronic controls with sensor keypad available as optional feature

Outer dimensions: W. 500 x D. 850 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 420 x 510 mm

Inside pan height: 215 mm, net capacity 37 litres

Temperature range: 60°–300°C

Connected load: 11.4 kW / 400 V

Power reduction to 7.2 kW (at no extra charge, item number 209442)

Item no. 228485

Price 10690.00



Multi-speed combi bratt pan/boiler GN 2/1

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Special steel cooking surface, hard-plated stainless steel finish, seamless weld
 Inside height of pan 215 mm, double-walled lid
 Water inlet and drainage into a pull-out GN container
 High-performance speed heating element with 2 heat zones, 1 'Boil' setting and 'Soft' setting to bring up to the boil
 Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Can be installed on a base
 2" drain tap available as optional feature at the front
 Electronic controls with sensor keypad available as optional feature

Outer dimensions: W. 700 x D. 850 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 630 x 510 mm

Inside pan height: 215 mm, net capacity 56 litres

Temperature range: 60°–300°C

Connected load: 16.8 kW / 400 V

Power reduction to 11.2 kW (at no extra charge, item number 209443)

Item no. 228486

Price 14790.00

Free-standing appliances 850

Multispeed



Multi-speed combi bratt pan/boiler GN 3/1

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Special steel cooking surface, hard-plated stainless steel finish, seamless weld
Inside height of pan 215 mm, double-walled lid
Water inlet and drainage into a pull-out GN container
High-performance speed heating element with 2 heat zones, 1 'Boil' setting and 'Soft' setting to bring up to the boil
Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on. Can be installed on a base
2" drain tap available as optional feature at the front
Electronic controls with sensor keypad available as optional feature

Outer dimensions: W. 1100 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Cooking surface: 950 x 510 mm
Inside pan height: 215 mm, net capacity 85 litres
Temperature range: 60°–300°C
Connected load: 25.8 kW / 400 V
Power reduction to 17.2 kW (at no extra charge, item number 209444)

Item no. 228487
Price 17990.00



Perforated GN container that fits inside boiling tank

Item no. 209465
Price Upon request



Pasta baskets to hang inside a boiler

Item no. 209466
Price Upon request



Drain tap at the front

Item no. 209441
Price 1080.00



Hand-held rinsing spray

Pull-out hand-held rinsing spray for multi-speed bratt pans and tilting bratt pans

Item no. 209933
Price Upon request

Drain tap for cleaning

Integrated collection container connected to the main water drain

Item no. 209440
Price 790.00

IPX 5



Tilting bratt pan

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

Pan with motorised tilting mechanism and double-walled lid

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution

2 heat zones with fully adjustable thermostat-controlled temperature

Cavity in pan enables GN containers to be hung inside

and the lid closed

Hygienically designed base unit

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: **W. 1100 x D. 850 x H. 850 / 900 (Carcass height 700) mm**

Cooking surface: 645 x 540 mm

Inside pan height: 215 mm, net capacity 60 litres

Temperature range: 60°–300°C

Connected load: 15.0 kW / 400 V

Item no. 228491

Price 14990.00



IPX 5



SPEED tilting combi bratt pan/boiler

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

Pan with motorised tilting mechanism and double-walled lid

Water inlet with a swivel tap

High-performance speed heating element with 2 heat zones, 1 'Boil' setting and 'Soft' setting to bring up to the boil

Cavity in pan enables GN containers to be hung inside and contents boiled with the lid on.

Hygienically designed base unit

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: **W. 1100 x D. 850 x H. 850 / 900 (Carcass height 700) mm**

Cooking surface: 645 x 540 mm

Inside pan height: 215 mm, net capacity 60 litres

Temperature range: 60°–300°C

Connected load: 18.0 kW / 400 V

Item no. 228490

Price 17190.00

Perforated GN container that fits inside boiling tank



Water inlet



Bratt pan and boil controls include 'Soft' setting



Free-standing appliances 850

Boiling pans



100-litre boiling pan

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Double-walled lid
Interior pan made from chrome-nickel-steel (1,4571)
Inner pan emptied via a DN40 safety drain valve (11/2")
Drain pipe keeps top of appliance free of water
Water filled from a swivelling tap activated by the lid,
Mixer tap with two DN20 (3/4") angle valves
Water level indicator with measuring rod
Cooking temperature set manually
Dial to select one of the three cook settings
Automatic water level monitoring and refill to ensure continuous operational readiness
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Volume: 100 litres
Connected load: 20.0 kW / 400 V

Item no. 228680
Price 13190.00

IPX 5



150-litre boiling pan

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Double-walled lid
Interior pan made from chrome-nickel-steel (1,4571)
Inner pan emptied via a DN40 safety drain valve (11/2")
Drain pipe keeps top of appliance free of water
Water filled from a swivelling tap activated by the lid,
Mixer tap with two DN20 (3/4") angle valves
Water level indicator with measuring rod
Cooking temperature set manually
Dial to select one of the three cook settings
Automatic water level monitoring and refill to ensure continuous operational readiness
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Volume: 150 litres
Connected load: 26.0 kW / 400 V

Item no. 228681
Price 17190.00

IPX 5





Electric Rustica 400 chargrill

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Removable non-stick cast-iron cooking grid
 1 heat zone with fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off
 Fat drip pan with drain, including 1" ball tap in base unit

Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)

Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Food turner and
 Scouring pad

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Cooking surface: 300 x 450 mm

Temperature range 60°–300°C
 Connected load: 4.0 kW / 400 V

Item no. 228461

Price 5090.00



Electric Rustica 700 chargrill

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Removable non-stick cast-iron cooking grid
 2 heat zones with fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off
 Fat drip pan with drain, including 1" ball tap in base unit

Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)

Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Food turner and
 Scouring pad

Outer dimensions: W. 700 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Cooking surface: 600 x 450 mm

Temperature range 60°–300°C
 Connected load: 8.0 kW / 400 V

Item no. 228462

Price 6390.00

Free-standing appliances 850

Rustica lava-rock chargrills



Electric Rustica 400 lava-rock chargrill

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Removable non-stick cast-iron cooking grid
1 heat zone with fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Heating element can be completely swung out of the fat drip tray, locked and heating turned off
Control dial and ON lamp on the front panel
Top heating element can be completely swung out, locked and heating turned off
Heating element permanently integrated beneath the lava rocks (can be turned off)
Removable drip collection drawer
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Food turner and
Scouring pad

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Cooking surface: 300 x 450 mm
Temperature range 60°–300°C
Connected load: 7.0 kW / 400 V

Item no. 228465
Price 5990.00



Electric Rustica 700 lava-rock chargrill

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Removable non-stick cast-iron cooking grid
2 heat zones with fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Heating element can be completely swung out of the fat drip tray, locked and heating turned off
Control dial and ON lamp on the front panel
Top heating element can be completely swung out, locked and heating turned off
Heating element permanently integrated beneath the lava rocks (can be turned off)
Removable drip collection drawer
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Food turner and
Scouring pad

Outer dimensions: W. 700 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Cooking surface: 600 x 450 mm
Temperature range 60°–300°C
Connected load: 14.0 kW / 400 V

Item no. 228466
Price 7390.00



Lava rocks

For use in Rustica lava-rock chargrills

1 bag
Item no. 209490
Price 85.00





Electric deep fat fryer with 1 x 10-litre tank

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by elements in the tanks
 Heating element can be completely swung out of the tank, locked in place and heating turned off
 Thermostat-controlled temperature
 Control dial, ON lamp and heat display on the front panel
 Fat drained into the base unit with a 1" ball tap
 (Fat collection container as optional feature)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: ball tap, 1 basket, 1 lid and 1 wide-mesh sieve

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Gross capacity/tank: 10 litres
 Basket dimensions: W. 230 x D. 280 x H. 100 mm
 Temperature range: 50°–180°C
 Connected load: 8.0 kW / 400 V

Item no. 228507

Price 4390.00

With reinforced heating element: 10 kW

Item no. 228517

Price 4490.00



Electric deep fat fryer with 1 x 12.5-litre tank

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by elements in the tanks
 Heating element can be completely swung out of the tank, locked in place and heating turned off
 Thermostat-controlled temperature
 Control dial, ON lamp and heat display on the front panel
 Fat drained into the base unit with a 1" ball tap
 (Fat collection container as optional feature)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: ball tap, 1 basket, 1 lid and 1 wide-mesh sieve

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Gross capacity/tank: 12.5 litres
 Basket dimensions: W. 290 x D. 280 x H. 100 mm
 Temperature range: 50°–180°C
 Connected load: 16.5 kW / 400 V

Item no. 228501

Price 5990.00



Electronic controls with melting function

For Stand 700, 850 and 900B deep fat fryers
 Supplement per tank

Item no. 209500

Price 495.00

Free-standing appliances 850

Deep fat fryers



Electric deep fat fryer with 2 tanks, 2 x 7.5 litres

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Heated by elements in the tanks
Heating element can be completely swung out of the tank, locked in place and heating turned off
Thermostat-controlled temperature
Control dial, ON lamp and heat display on the front panel
Fat drained into the base unit with a 1" ball tap
(Fat collection container as optional feature)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: 2 ball taps, 2 baskets, 2 lids and 2 wide-mesh sieves

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Gross capacity/tank: 7.5 litres
Basket dimensions: 2 x W. 120 x D. 280 x H. 120 mm
Temperature range: 50°–180°C
Connected load: 12.0 kW / 400 V

Item no. 228502
Price 5790.00

With reinforced heating element: 2 x 8 kW

Item no. 228512
Price 5990.00



Electric deep fat fryer with 2 tanks, 2 x 8.5 litres

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Heated by elements in the tanks
Heating element can be completely swung out of the tank, locked in place and heating turned off
Thermostat-controlled temperature
Control dial, ON lamp and heat display on the front panel
Fat drained into the base unit with a 1" ball tap
(Fat collection container as optional feature)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: ball tap, 2 baskets, 1 lid and 2 wide-mesh sieves

Outer dimensions: W. 500 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Gross capacity/tank: 8.5 litres
Basket dimensions: 2 x W. 120 x D. 280 x H. 120 mm
Temperature range: 50°–180°C
Connected load: 14.0 kW / 400 V

Item no. 228508
Price 5990.00

With reinforced heating element: 2 x 9 kW

Item no. 228518
Price 6190.00



Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no. 209260
Price 350.00





Electric deep fat fryer with 2 x 10-litre tanks

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by elements in the tanks
 Heating element can be completely swung out of the tank, locked in place and heating turned off
 Thermostat-controlled temperature
 Control dial, ON lamp and heat display on the front panel
 Fat drained into the base unit with a 1" ball tap
 (Fat collection container as optional feature)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 2 ball taps, 2 baskets, 2 lids and 2 wide-mesh sieves

Outer dimensions: W. 600 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Gross capacity/tank: 10 litres
 Basket dimensions: 2 x W. 230 x D. 280 x H. 100 mm
 Temperature range: 50°–180°C
 Connected load: 16.0 kW / 400 V

Item no. 228503

Price 6190.00

With reinforced heating element: 2 x 10 kW

Item no. 228513

Price 6390.00



Electric deep fat fryer with 2 x 12-litre tanks

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by elements in the tanks
 Heating element can be completely swung out of the tank, locked in place and heating turned off
 Thermostat-controlled temperature
 Control dial, ON lamp and heat display on the front panel
 Fat drained into the base unit with a 1" ball tap
 (Fat collection container as optional feature)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 2 ball taps, 2 baskets, 2 lids and 2 wide-mesh sieves above the heating element

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Gross capacity/tank: 12 litres
 Basket dimensions: 2 x W. 290 x D. 280 x H. 100 mm
 Temperature range: 50°–180°C
 Connected load: 33.0 kW / 400 V

Item no. 228511

Price 8690.00

Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no. 209260

Price 350.00



Free-standing appliances 850

Deep fat fryers with Automatic basket lift



Electric deep fat fryer, 1 tank with automatic basket lift 1 x 13 litres

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by swivelling elements in the tank.
 Thermostat-controlled temperature
 Control dial, ON lamp and heat display on the front panel
 Fat drained into the base unit with a 1" ball tap
 (Fat collection container as optional feature)
 Base unit closed on 3 sides, with swing door on front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: ball tap, basket, lid and wide-mesh sieve

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Gross capacity/tank: 13 litres
 Basket dimensions: W. 220 x D. 300 x H. 120 mm
 Temperature range: 50°–190°C
 Connected load: 12.0 kW / 400 V

Item no. 228504
Price 7190.00
With reinforced heating element: 15 kW
Item no. 228514
Price 7290.00



Electric deep fat fryer, 2 tanks with automatic basket lift 2 x 13 litres

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by swivelling elements in the tank.
 Thermostat-controlled temperature
 Control dial, ON lamp and heat display on the front panel
 Fat drained into the base unit with a 1" ball tap
 (Fat collection container as optional feature)
 Base unit closed on 3 sides, with swing door on front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: ball tap, basket, lid and wide-mesh sieve

Outer dimensions: W. 600 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Gross capacity/tank: 13 litres
 Basket dimensions: W. 220 x D. 300 x H. 120 mm
 Temperature range: 50°–190°C
 Connected load: 24.0 kW / 400 V

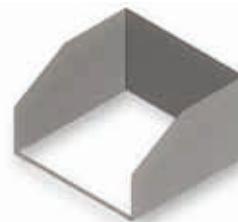
Item no. 228506
Price 9990.00
With reinforced heating element: 30 kW
Item no. 228516
Price 10190.00



Splash guard for deep fat fryers

Made from CNS 18/10

Height	350 mm	350 mm	350 mm	350 mm
for width	400 mm	500 mm	600 mm	800 mm
Item no.	209591	209592	209593	209594
Price	390.00	430.00	470.00	580.00





Gas deep fat fryer with 1 x 13-litre tank

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heated by a gas unit
 No burner in the tank
 Includes basket, wide-mesh sieve above the heating element and lid
 Fat drained into the base unit with a 1" ball tap
 (Fat collection container as optional feature)
 Base unit closed on 3 sides, with doors
 Cannot be installed on a base
 Includes: ball tap, 1 basket, 1 lid and 1 wide-mesh sieve

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Gross capacity/tank: 13 litres
 Temperature range: 50°–180°C
 Power: 12.0 kW / 400 V

Item no. 228520
Price 5790.00

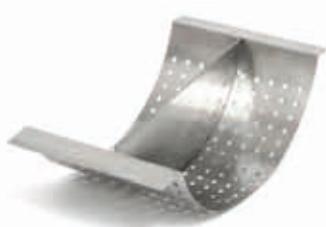


Chip scuttle GN 1/1

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Heating beneath the tanks and the heating lamp above can be operated separately
 Main switch with 3 settings (top heat, bottom heat or top and bottom heat)
 With ON lamp in the front panel
 Easy to clean due to smooth surfaces and rounded corners
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Perforated stainless steel tray

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Connected load: 1.0 kW / 230 V

Item no. 228550
Price 3890.00



Perforated stainless steel tray with divider

Made from CNS 18/10
 For keeping different foods separate

Dimensions: 295 x 565 mm
 Weight: 0.4 kg

Item no. 209595
Price 460.00



Fryer basket

Chrome-plated steel

Dimensions (mm)	230 x 280 x 100	120 x 280 x 100	290 x 280 x 100
Item no.	209576	209578	209580
Price	98.00	89.00	155.00

Free-standing appliances 850

Options & accessories



Asian version 195 °C

Operates at a maximum temperature of 195 °C
For Stand 850 deep fat fryers without automatic basket lift
(price per tank)

Item no. 209510
Price 70.00



Narrow fat drip container

Made from CNS 18/10, 12-litre capacity
Incl. wide-mesh sieve

Dimensions: 130 x 550 x 180 mm
Weight: 1.4 kg

Item no.	209552	Narrow fine-mesh sieve
Price	325.00	209558
		59.00



Wide fat drip container

Made from CNS 18/10, 25-litre capacity
Incl. wide-mesh sieve

Dimensions: 270 x 550 x 180 mm
Weight: 1.8 kg

Item no.	209553	Wide fine-mesh sieve
Price	400.00	209559
		65.00



20-litre filter system for 1-tank deep fat fryers

Made from CNS 18/10. Cannot be retrofitted
Oil collection container with 1 removable wide- and fine-mesh filter
A base unit containing the oil pump to transfer oil into the collection container
A tube with a quick connection mechanism for attaching it to the fryer tanks
A splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container
Regular use saves approx. 40–50% oil

Dimensions: 322 x 568 x 287 mm
Connected load: 0.1 kW / 230 V

Item no. 209550
Price 1990.00



20-litre filter system for 2-tank deep fryers

Made from CNS 18/10. Cannot be retrofitted
Oil collection container with 2 removable wide- and fine-mesh filters
A base unit containing the oil pump to transfer oil into the collection container
A tube with a quick connection mechanism for attaching it to the fryer tanks
A splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container
Regular use saves approx. 40–50% oil

Dimensions: 322 x 568 x 287 mm
Connected load: 0.1 kW / 230 V

Item no. 209551
Price 2090.00





Electric pasta boiler GN 1/1

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Boiling tank GN 1/1-220 mm with shelf and draining tray, flush-fitted
 Indirect heat, no heating elements in the tank
 Even heat distribution

Main switch (3 power settings) with ON lamp
 Fully adjustable thermostat-controlled temperature

Water inlet and drain (connected to mains water supply/drain)

Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Temperature range: 50° – 110°C

Connected load: 12.0 kW / 400 V

Automatic water inlet
 with water level control system



Item no.	228600	209650
Price	6090.00	910.00



Sideways electric pasta boiler GN 1/1

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 Boiling tank GN 1/1-220 mm with shelf and draining tray, flush-fitted
 Indirect heat, no heating elements in the tank
 Even heat distribution

Main switch (3 power settings) with ON lamp
 Fully adjustable thermostat-controlled temperature

Water inlet and drain (connected to mains water supply/drain)

Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: W. 700 x D. 850 x H. 850 / 900 (Carcass height 700) mm

Temperature range: 50° – 110°C

Connected load: 12.0 kW / 400 V

Automatic water inlet
 with water level control system



Item no.	228601	209650
Price	6790.00	910.00



Basic accessory set for pasta boiler GN 1/1

Made from CNS 18/10
 Comprises 4 pasta baskets GN 1/6 and 1 pasta basket GN 1/3

Dimensions: 4 x 143 x 163 x 230 mm + 1 x 298 x 163 x 230 mm

Item no.	209631
Price	650.00



Lid for pasta boiler GN 1/1

Made from CNS 18/10
 Suitable for use with GN 1/1 tanks

Dimensions: 425 x 530 x 20 mm

Item no.	209641
Price	220.00

Free-standing appliances 850

Pasta boilers



Electric pasta boiler GN 2/3 with lifting device

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Boiling tank GN 2/3-220 mm with shelf and draining tray, flush-fitted
Indirect heat, no heating elements in the tank
Main switch with ON lamp and electronic controls
Water level control system with automatic water inlet
Water inlet and drain (connected to mains water supply/drain)
3 separately controllable lifting motors with pre-set timer
Base unit closed on 3 sides, with doors
Can be installed on a base once height-adjustable feet have been removed
Includes: Draining tray, perforated shelf and 3 x GN 2/9 pasta baskets

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Temperature range: 50°–110°C
Connected load: 8.0 kW / 400 V

Item no. 228602
Price 9490.00



Electric boiling pan GN 1/1

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Flush-fitted boiling tank GN 1/1-200 mm with shelf
Indirect heat, no heating elements in the tank
Even heat distribution
Fully adjustable thermostat-controlled temperature
Main switch (3 power settings) with ON lamp
Water inlet connected to mains water supply
Water drained using a 1" ball tap in the base unit
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Temperature range: 50° – 110°C
Connected load: 7.0 kW / 400 V

Item no. 228675
Price 4990.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long
Suitable for use with item 228675. Self-assembly

Item no. 209600
Price 155.00



Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no. 209260
Price 350.00





GN 1/6 pasta basket with handle

Made from CNS 18/10
Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 143 x 163 x 230 mm
Weight: 0.5 kg

Item no. 209622
Price 120.00



GN 1/3 pasta basket with 2 handles

Made from CNS 18/10
Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 298 x 163 x 230 mm
Weight: 1.6 kg

Item no. 209624
Price 160.00



GN 2/9 pasta basket with handle

Made from CNS 18/10
Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 94 x 298 x 230 mm
Weight: 1.2 kg

Item no. 209621
Price 150.00



GN 2/3 pasta basket with 2 handles

Made from CNS 18/10
Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 298 x 328 x 230 mm
Weight: 2.2 kg

Item no. 209625
Price 220.00



GN 1/1 pasta basket with 2 handles

Made from CNS 18/10
Suitable for use with GN 1/1 200 deep tanks

Dimensions: 298 x 488 x 230 mm
Weight: 2.5 kg

Item no. 209626
Price 270.00

Free-standing appliances 850

Bain-maries



Electric bain-marie GN 1/1

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
GN 1/1-220 mm tank with shelf, flush-fitted
Indirect heat, no heating elements in the tank
Even heat distribution
Fully adjustable thermostat-controlled temperature
Main switch with ON lamp
Water inlet connected to mains water supply
Water drained using a $\frac{3}{4}$ " ball tap in the base unit
(Connection kit for connection to the main water supply optional)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Temperature range: 30° – 85°C
Connected load: 1.8 kW / 230 V

Item no. 228636
Price 3690.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long
Suitable for use with item 228636. Self-assembly

Item no. 209600
Price 155.00



Electric bain-marie GN 1/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
GN 1/1-220 mm tank with shelf, flush-fitted
Fan-assisted plate-warming cabinet underneath, 1 swing door
Indirect heat, no heating elements in the tank
Even heat distribution
Fully adjustable thermostat-controlled temperature
Main switch with ON lamp
Water inlet and drain (connected to mains water supply/drain)
Can be installed on a base once height-adjustable feet have been removed
Includes: Perforated shelf,
Containers not included

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Temperature range: 30° – 85°C
Temperature range of the plate-warming cabinet: up to 85°C (1.0 kW)
Total connected load: 3.8 kW / 400 V

Item no. 228640
Price 4990.00





Electric bain-marie GN 4/3

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 GN 4/3-220 mm tank with shelf, flush-fitted
 Indirect heat, no heating elements in the tank
 Even heat distribution
 Fully adjustable thermostat-controlled temperature
 Main switch with ON lamp
 Water inlet connected to mains water supply
 Water drained using a $\frac{3}{4}$ " ball tap in the base unit
 (Connection kit for connection to the main water supply optional)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Temperature range: 30° – 85°C
 Connected load: 2.2 kW / 230 V

Item no. 228635
Price 4190.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long
 Suitable for use with item 228635. Self-assembly

Item no. 209600
Price 155.00



Electric bain-marie GN 4/3 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 GN 4/3-220 mm tank with shelf, flush-fitted
 Fan-assisted plate-warming cabinet underneath, 1 swing door
 Indirect heat, no heating elements in the tank
 Even heat distribution
 Fully adjustable thermostat-controlled temperature
 Main switch with ON lamp

Water inlet and drain (connected to mains water supply/drain)
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Perforated shelf,
 Containers not included

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Temperature range: 30° – 85°C
 Temperature range of the plate-warming cabinet: up to 85°C (1.0 kW)
 Total connected load: 4.2 kW / 400 V

Item no. 228642
Price 5290.00

Free-standing appliances 850

Bain-maries



Electric bain-marie GN 2/1

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
GN 2/1-220 mm tank with shelf, flush-fitted
Indirect heat, no heating elements in the tank
Even heat distribution
Fully adjustable thermostat-controlled temperature
Main switch with ON lamp
Water inlet connected to mains water supply
Water drained using a $\frac{3}{4}$ " ball tap in the base unit
(Connection kit for connection to the main water supply optional)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Temperature range: 30° – 85°C
Connected load: 3.6 kW / 400 V

Item no. 228638
Price 4290.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long
Suitable for use with item 228638. Self-assembly

Item no. 209600
Price 155.00



Electric bain-marie GN 2/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
GN 2/1-220 mm tank with shelf, flush-fitted
Fan-assisted plate-warming cabinet underneath, 2 swing doors
Indirect heat, no heating elements in the tank
Even heat distribution
Fully adjustable thermostat-controlled temperature
Main switch with ON lamp
Water inlet and drain (connected to mains water supply/drain)
Can be installed on a base once height-adjustable feet have been removed
Includes: Perforated shelf,
Containers not included

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Temperature range: 30° – 85°C
Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)
Total connected load: 5.6 kW / 400 V

Item no. 228641
Price 5990.00





Right-hand electric bain-marie GN 1/1

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 GN 1/1-220 mm tank with shelf, flush-fitted
 Indirect heat, no heating elements in the tank
 Even heat distribution
 Fully adjustable thermostat-controlled temperature
 Main switch with ON lamp
 Water inlet connected to mains water supply
 Water drained using a $\frac{3}{4}$ " ball tap in the base unit
 (Connection kit for connection to the main water supply optional)
 Base unit closed on 3 sides, open at front
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Temperature range: 30° – 85°C
 Connected load: 1.8 kW / 230 V

Item no. 228637
Price 4190.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose $\frac{3}{4}$ " 500–1000 mm long
 Suitable for use with item 228637. Self-assembly

Item no. 209600
Price 155.00



Right-hand electric bain-marie GN 1/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back
 Flush connection with a hairline joint
 GN 1/1-220 mm tank with shelf, flush-fitted
 Fan-assisted plate-warming cabinet underneath, 2 swing doors
 Indirect heat, no heating elements in the tank
 Even heat distribution
 Fully adjustable thermostat-controlled temperature
 Main switch with ON lamp

Water inlet and drain (connected to mains water supply/drain)
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Perforated shelf,
 Containers not included

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
 Temperature range: 30° – 85°C
 Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)
 Total connected load: 3.8 kW / 400 V

Item no. 228645
Price 5890.00

Free-standing appliances 850

Bain-maries



Left-hand electric bain-marie GN 1/1

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
GN 1/1-220 mm tank with shelf, flush-fitted
Indirect heat, no heating elements in the tank
Even heat distribution
Fully adjustable thermostat-controlled temperature
Main switch with ON lamp
Water inlet connected to mains water supply
Water drained using a $\frac{3}{4}$ " ball tap in the base unit
(Connection kit for connection to the main water supply optional)
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed
Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Temperature range: 30° – 85°C
Connected load: 1.8 kW / 230 V

Item no. 228639
Price 4190.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long
Suitable for use with item 228639. Self-assembly

Item no. 209600
Price 155.00



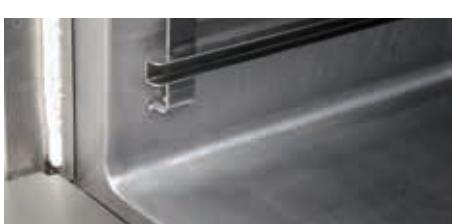
Left-hand electric bain-marie GN 1/1 with plate-warming cabinet and connection to mains water supply

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
GN 1/1-220 mm tank with shelf, flush-fitted
Fan-assisted plate-warming cabinet underneath, 2 swing doors
Indirect heat, no heating elements in the tank
Even heat distribution
Fully adjustable thermostat-controlled temperature
Main switch with ON lamp
Water inlet and drain (connected to mains water supply/drain)
Can be installed on a base once height-adjustable feet have been removed
Includes: Perforated shelf,
Containers not included

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm
Temperature range: 30° – 85°C
Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)
Total connected load: 3.8 kW / 400 V

Item no. 228646
Price 5890.00





Induction energy optimisation

Preparation for connection to an energy optimisation device

	2 cooking zones	4 cooking zones	6 cooking zones
Item no.	209250	209251	209252
Price	420.00	840.00	1260.00

Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no.	209260
Price	350.00

Griddle and bratt pan energy optimisation

Preparation for connection to an energy optimisation device

For griddles and bratt pans
Supplement per appliance.

Item no.	209270
Price	350.00

H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.
Not available for ovens.

Item no.	209900
Price	1090.00

H2 oven design

H2 hygienic design for ovens

Supplement per appliance.
Only available for ovens.

Item no.	209990
Price	1990.00

Assembly plate

Used to connect 2 free-standing appliances with just one height-adjustable foot
Self-assembly. (Height-adjustable foot not included)

suitable for use with all appliances in the Stand 700/850 series
Item no.
209920

Price 110.00

Socket

Design

230 V
Item no.
959900

Price Upon request

Free-standing appliances 850

Accessories



Standard appliance connection

Hairline joint connection system

flush hairline joint connection of appliances with invisible screw fastening



Bevelled edges or lips

Bevelled on the left- and right-hand sides
Bevelled edge or a high lip at the back

Supplement per appliance

Item no. 208990

Price Upon request



Left-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

Item no. 208996

Price 105.00



Right-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

Item no. 208997

Price 105.00



Set of casters

4 casters, 2 of which with brakes, wheel diameter 125 mm

Item no. 209940

Price 495.00



KWC
Swiss Water Experience



KWC
Swiss Water Experience



Single-hole mixer tap 3/4" with a 100 mm stem

360° swivelling spout with aerator and drip-stop function
Projection 300 mm, spout height 355 mm Drillhole in countertop Ø 42 mm
Can only be installed on a countertop. (Installation not included)

Flow volume: 40 litres/ min (3 bar)

Item no. 209930

Price 930.00

Single-hole mixer tap 3/4" with a 300 mm stem

360 ° swivelling spout with aerator and drip-stop function
Projection 300 mm, spout height 555 mm Drillhole in countertop Ø 42 mm
Only suitable for deck mounting

Flow volume: 40 litres/ min (3 bar)

Item no. 209931

Price 1035.00

Counter unit with drawer

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm

Item no. 228900

Price 2590.00

Counter unit 200

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 200 x D. 850 x H. 850 / 900 (Carcass height 700) mm

Item no. 228901

Price 1890.00

Counter unit 400

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 400 x D. 850 x H. 850 / 900 (Carcass height 700) mm

Item no. 228902

Price 1990.00

Counter unit 600

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 600 x D. 850 x H. 850 / 900 (Carcass height 700) mm

Item no. 228903

Price 2390.00

Free-standing appliances 850

Counter units



Counter unit 700

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 700 x D. 850 x H. 850 / 900 (Carcass height 700) mm

Item no. 228904
Price 2590.00



Counter unit 800

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 800 x D. 850 x H. 850 / 900 (Carcass height 700) mm

Item no. 228905
Price 2690.00



Counter unit 1000

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 1000 x D. 850 x H. 850 / 900 (Carcass height 700) mm

Item no. 228906
Price 2990.00



Custom-width counter unit

Made from CNS 18/10, 20 mm lip at back
Flush connection with a hairline joint
Base unit closed on 3 sides, open at front
Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W.? x D. 850 x H. 850 / 900 (Carcass height 700) mm

Item no. 228930
Price Upon request



Warming cabinet for counter units

Made from CNS 18/10
For base unit closed on 3 sides, open at front
Up to 600 mm wide with one swing door
Wider than 600 mm with two swing doors
Fan-assisted plate-warming cabinet inside
Temperature range up to 85°C
Connected load: 1.2 kW

Item no. 209981
Price Upon request





Doors for 400 base units

Made from CNS 18/10, self-assembly
 Double walled, hinges can be fitted right or left
 Magnetic fastening

Outer dimensions: W. 400 mm

Item no. 209950

Price 230.00



Doors for 600 base units

Made from CNS 18/10, self-assembly
 Double walled, hinges can be fitted right or left
 Magnetic fastening

Outer dimensions: W. 600 mm

Item no. 209951

Price 290.00



Double doors for 600 base units

Made from CNS 18/10, self-assembly
 Double-walled
 Magnetic fastening

Outer dimensions: W. 600 mm

Item no. 209952

Price 440.00



Double doors for 700 base units

Made from CNS 18/10, self-assembly
 Double-walled
 Magnetic fastening

Outer dimensions: W. 700 mm

Item no. 209953

Price 470.00



Double doors for 800 base units

Made from CNS 18/10, self-assembly
 Double-walled
 Magnetic fastening

Outer dimensions: W. 800 mm

Item no. 209954

Price 480.00



Double doors for 1000 base units

Made from CNS 18/10, self-assembly
 Double-walled
 Magnetic fastening

Outer dimensions: W. 1000 mm

Item no. 209955

Price 690.00

Stand 900B

‘double-sided’

Our future-oriented technical innovations in cooking appliance technology are testimony to our expertise in the field of catering equipment.

The Stand 900B ‘double-sided’ range provides outstanding quality and performance, specifically to meet the demands of the hotel and catering industry.

Benefits:

- Modular design for island configurations, operable from both sides
- A large selection of compact free-standing appliances with open base units accessible from both sides
- Appliances are joined together using a flush connection system with a hairline joint
- available as gas or electric
- Appliances can be installed on a base once feet have been removed
- Optional features: Appliance configuration for energy optimisation, oven accessible from both sides or base unit in Hygiene H2 design

You will always find the perfect solution with Locher products. Ranging from individual appliances to entire kitchen workstations, our portfolio ensures that users enjoy the many benefits of our solutions.



Gas range with 4 burners and electric oven GN 2/1

Made from CNS 18/10, operable from both sides - 2 / 2
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve on the front panel
 2 chrome-plated pan support stands, each spanning 2 burners
 Electric oven GN 2/1
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm
 Front left C burner: 3.5 kW, back left E burner: 7.5 kW
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW
 Nominal heat input: 22.0 kW gas, configured for natural gas H
 Connected load of oven: 5.6 kW / 400 V electric

Oven accessible from one side Oven accessible from both sides

Item no.	290002	291002
Price	8990.00	13290.00

C burner



Single ring 3.5 kW

D burner



Double ring 5.5 kW

E burner



Double ring 7.5 kW



Gas range with 6 burners and electric oven GN 2/1

Made from CNS 18/10, operable from both sides - 3 / 3
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve on the front panel
 3 chrome-plated pan support stands, each spanning 2 burners
 Electric oven GN 2/1
 Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm
 Front left E burner: 7.5 kW, back left E burner: 7.5 kW
 Front middle C burner: 3.5 kW, back middle E burner: 7.5 kW
 Front right D burner: 5.5 kW, back right D burner: 5.5 kW
 Nominal heat input: 37.0 kW gas, configured for natural gas H
 Connected load of oven: 5.6 kW / 400 V electric

Oven accessible from one side Oven accessible from both sides

Item no.	290004	291004
Price	10990.00	14990.00

Free-standing appliances 900B

Gas



Gas range with 4 burners and electric oven GN 2/1

Made from CNS 18/10, operable from both sides - 2 / 2
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve on the front panel
2 chrome-plated pan support stands, each spanning 2 burners
Electric oven GN 2/1
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm
4 x 7.5 kW E burners
Nominal heat input: 30.0 kW gas, configured for natural gas H
Connected load of oven: 5.6 kW / 400 V electric

Oven accessible from one side Oven accessible from both sides

Item no.	290102	291102
Price	9190.00	13490.00

Power



Gas range with 6 burners and electric oven GN 2/1

Made from CNS 18/10, operable from both sides - 3 / 3
Flush connection with a hairline joint
Sunken hob (approx. 65 mm) to facilitate cleaning
Ignition burner with pilot light
Gas shut-off valve on the front panel
3 chrome-plated pan support stands, each spanning 2 burners
Electric oven GN 2/1
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm
Front left E burner: 7.5 kW, back left E burner: 7.5 kW
Front middle D burner: 5.5 kW, back middle D burner: 5.5 kW
Front right E burner: 7.5 kW, back right E burner: 7.5 kW
Nominal heat input: 41.0 kW gas, configured for natural gas H
Connected load of oven: 5.6 kW / 400 V electric

Oven accessible from one side Oven accessible from both sides

Item no.	290104	291104
Price	11090.00	15090.00

Power





Gas range with 4 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, operable from both sides - 2 / 2

Flush connection with a hairline joint

Sunken hob (approx. 65 mm) to facilitate cleaning

Ignition burner with pilot light

Gas shut-off valve on the front panel

2 chrome-plated pan support stands, each spanning 2 burners

Electric fan-assisted oven GN 1 1/2:

Top/bottom heat can be controlled separately (50°–270°C),
fan-assisted temperature 50°–250°C

Fully removable shelf rails for optimum, easy cleaning

Ventilation valve integrated into door

Can be installed on a base once height-adjustable feet have been removed

Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Front left C burner: 3.5 kW, back left E burner: 7.5 kW

Front right D burner: 5.5 kW, back right D burner: 5.5 kW

Nominal heat input: 22.0 kW gas, configured for natural gas H

Connected load of oven: 5.6 kW / 400 V electric

Oven accessible from one side

Item no. 290007

Price 9750.00



Gas range with 6 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, operable from both sides - 3 / 3

Flush connection with a hairline joint

Sunken hob (approx. 65 mm) to facilitate cleaning

Ignition burner with pilot light

Gas shut-off valve on the front panel

3 chrome-plated pan support stands, each spanning 2 burners

Electric fan-assisted oven GN 1 1/2:

Top/bottom heat can be controlled separately (50°–270°C),
fan-assisted temperature 50°–250°C

Fully removable shelf rails for optimum, easy cleaning

Ventilation valve integrated into door

Can be installed on a base once height-adjustable feet have been removed

Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Front left E burner: 7.5 kW, back left E burner: 7.5 kW

Front middle C burner: 3.5 kW, back middle E burner: 7.5 kW

Front right D burner: 5.5 kW, back right D burner: 5.5 kW

Nominal heat input: 37.0 kW gas, configured for natural gas H

Connected load of oven: 5.6 kW / 400 V electric

Oven accessible from one side

Item no. 290008

Price 11740.00

Free-standing appliances 900B Gas



Gas range with 4 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, operable from both sides - 2 / 2

Flush connection with a hairline joint

Sunken hob (approx. 65 mm) to facilitate cleaning

Ignition burner with pilot light

Gas shut-off valve on the front panel

2 chrome-plated pan support stands, each spanning 2 burners

Electric fan-assisted oven GN 1 1/2:

Top/bottom heat can be controlled separately (50°–270°C),

fan-assisted temperature 50°–250°C

Fully removable shelf rails for optimum, easy cleaning

Ventilation valve integrated into door

Can be installed on a base once height-adjustable feet have been removed

Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm

4 x 7.5 kW E burners

Nominal heat input: 30.0 kW gas, configured for natural gas H

Connected load of oven: 5.6 kW / 400 V electric

Oven accessible from one side

Item no.

290105

Price

9950.00

Power



Gas range with 6 burners and electric fan-assisted oven GN 1 1/2

Made from CNS 18/10, operable from both sides - 3 / 3

Flush connection with a hairline joint

Sunken hob (approx. 65 mm) to facilitate cleaning

Ignition burner with pilot light

Gas shut-off valve on the front panel

3 chrome-plated pan support stands, each spanning 2 burners

Electric fan-assisted oven GN 1 1/2:

Top/bottom heat can be controlled separately (50°–270°C),

fan-assisted temperature 50°–250°C

Fully removable shelf rails for optimum, easy cleaning

Ventilation valve integrated into door

Can be installed on a base once height-adjustable feet have been removed

Includes: 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Front left E burner: 7.5 kW, back left E burner: 7.5 kW

Front middle D burner: 5.5 kW, back middle D burner: 5.5 kW

Front right E burner: 7.5 kW, back right E burner: 7.5 kW

Nominal heat input: 41.0 kW gas, configured for natural gas H

Connected load of oven: 5.6 kW / 400 V electric

Oven accessible from one side

Item no.

290106

Price

11840.00

Power





Gas range with 2 burners

Made from CNS 18/10, operable from both sides - 1 / 1
 Flush connection with a hairline joint
 2 hobs, back and front
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve in base unit
 Base unit accessible from both sides, open front and back
 Can be installed on a base once height-adjustable feet have been removed
 Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Front C burner: 3.5 kW

Back E burner: 7.5 kW

Nominal heat input: 11.0 kW gas, configured for natural gas H

Item no. 290000

Price 5090.00



Gas range with 4 burners

Made from CNS 18/10, operable from both sides - 2 / 2
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve in base unit
 Base unit accessible from both sides, open front and back
 Can be installed on a base once height-adjustable feet have been removed
 2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Front left C burner: 3.5 kW, back left E burner: 7.5 kW

Front right D burner: 5.5 kW, back right D burner: 5.5 kW

Nominal heat input: 22.0 kW gas, configured for natural gas H

Item no. 290001

Price 7290.00



Gas range with 6 burners

Made from CNS 18/10, operable from both sides - 3 / 3
 Flush connection with a hairline joint
 Sunken hob (approx. 65 mm) to facilitate cleaning
 Ignition burner with pilot light
 Gas shut-off valve in base unit
 Base unit accessible from both sides, open front and back
 Can be installed on a base once height-adjustable feet have been removed
 3 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Front left E burner: 7.5 kW, back left E burner: 7.5 kW

Front middle C burner: 3.5 kW, back middle E burner: 7.5 kW

Front right D burner: 5.5 kW, back right D burner: 5.5 kW

Nominal heat input: 37.0 kW gas, configured for natural gas H

Item no. 290003

Price 9190.00

Free-standing appliances 900B Gas



Gas range with 2 burners

Power

Made from CNS 18/10, operable from both sides - 1 / 1

Flush connection with a hairline joint

2 hobs, back and front

Sunken hob (approx. 65 mm) to facilitate cleaning

Ignition burner with pilot light

Gas shut-off valve in base unit

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Chrome-plated pan support stand, spanning 2 burners

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

2 x 7.5 kW E burners

Nominal heat input: 15.0 kW gas, configured for natural gas H

Item no. 290100

Price 5190.00



Gas range with 4 burners

Power

Made from CNS 18/10, operable from both sides - 2 / 2

Flush connection with a hairline joint

Sunken hob (approx. 65 mm) to facilitate cleaning

Ignition burner with pilot light

Gas shut-off valve in base unit

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

2 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm

4 x 7.5 kW E burners

Nominal heat input: 30.0 kW gas, configured for natural gas H

Item no. 290101

Price 7390.00



Gas range with 6 burners

Power

Made from CNS 18/10, operable from both sides - 3 / 3

Flush connection with a hairline joint

Sunken hob (approx. 65 mm) to facilitate cleaning

Ignition burner with pilot light

Gas shut-off valve in base unit

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

3 chrome-plated pan support stands, each spanning 2 burners

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Front left E burner: 7.5 kW, back left E burner: 7.5 kW

Front middle D burner: 5.5 kW, back middle D burner: 5.5 kW

Front right E burner: 7.5 kW, back right E burner: 7.5 kW

Nominal heat input: 41.0 kW gas, configured for natural gas H

Item no. 290103

Price 9290.00





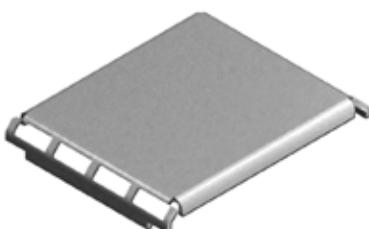
Burner drainage

Suitable for all gas ranges
 With removable CNS18/10 plug to protect against foreign bodies
 One drain hole per double burner recess
 Plumbed to the main water drain
 Made from CNS 18/10

Drainage 3/4 inch

Item no. 209000

Price 690.00



Gas hotplate 851

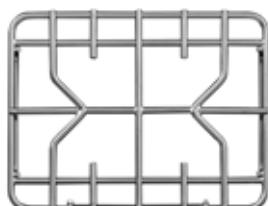
Material: 8 mm thick FE 510 steel
 Heated with a single burner (3.5 kW and 5.5 kW burners)

Dimensions: 390 x 360 mm

Weight: 10 kg

Item no. 208020

Price 310.00



Pan support stand 851

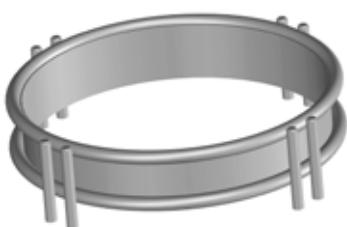
- Material: Chrome-plated steel
- Single cooking zone

Dimensions: 390 x 360 mm

Weight: 10 kg

Item no. 208030

Price 240.00



Wok ring

Material: CNS 18/10
 Suitable for use with all gas pan support stands
 For Ø 360 and Ø 390 mm woks

Dimensions: Ø 250 x 45 / 60 mm

Item no. 209100

Price 250.00



Oven grid GN 2/1

Material: Chrome-plated steel
 For all GN 2/1 ovens

Dimensions: 650 x 530 mm

Weight: 1.4 kg

Item no. 208850

Price 115.00



Baking tray GN 2/1

Material: Sheet steel
 For all GN 2/1 ovens

Dimensions: 650 x 530 x 20 mm

Weight: 1.4 kg

Item no. 208851

Price 165.00

Free-standing appliances 900B

Radiant hobs



Electric range with 4 cooking zones, 4 kW each, Radiant elements with electronic pan detection and oven GN 2/1

Made from CNS 18/10, operable from both sides - 2 / 2
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
Fully adjustable temperature control/overheating preventer
Electronic pan detection can be turned off using the main switch
Residual heat indicator beneath the Ceran glass
GN 2/1 oven
Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm
Radiant hobs: 4 x square 270 mm, 4.0 kW each
Ceran glass: W. 750 x D. 720 mm, 6 mm thick
Connected load: 21.6 kW / 400 V

	Oven accessible from one side	Oven accessible from both sides
Item no.	290306	291306
Price	11690.00	14990.00



Electric range with 4 cooking zones, 4 kW each, Radiant elements with electronic pan detection and fan-assisted oven GN 1 1/2

Made from CNS 18/10, operable from both sides - 2 / 2
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
Fully adjustable temperature control/overheating preventer
Electronic pan detection can be turned off using the main switch
Residual heat indicator beneath the Ceran glass
Fan-assisted oven GN 1 1/2:
Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm
Radiant hobs: 4 x square 270 mm, 4.0 kW each
Ceran glass: W. 750 x D. 720 mm, 6 mm thick
Connected load: 21.6 kW / 400 V

Item no.	290310
Price	12490.00



Oven door with window

Oven door with window, incl. ventilation and oven light
suitable for use with a fan-assisted oven

Item no.	209995
Price	950.00





Electric range with 6 cooking zones, 4 kW each, radiant hobs with electronic pan detection and oven GN 2/1

Made from CNS 18/10, operable from both sides - 3 / 3

Flush connection with a hairline joint

Flush-fitted Ceran glass, rounded corners

Fully adjustable temperature control/overheating preventer

Electronic pan detection can be turned off using the main switch

Residual heat indicator beneath the Ceran glass

GN 2/1 oven

Top/bottom heat can be controlled separately (50°–270°C) for optimal individual temperature control

Fully removable shelf rails for optimum, easy cleaning

Ventilation valve integrated into door

Can be installed on a base once height-adjustable feet have been removed

Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Radiant hobs: 6 x square 270 mm, 4.0 kW each with electronic pan detection

Ceran glass: W. 1150 x D. 720 mm, 6 mm thick

Connected load: 29.6 kW / 400 V

Oven accessible from one side

Oven accessible from both sides

Item no. 290307

291307

Price 14990.00

18990.00



Electric range with 6 cooking zones, 4 kW each, radiant hobs with electronic pan detection Fan-assisted oven GN 1 1/2

Made from CNS 18/10, operable from both sides - 3 / 3

Flush connection with a hairline joint

Flush-fitted Ceran glass, rounded corners

Fully adjustable temperature control/overheating preventer

Electronic pan detection can be turned off using the main switch

Residual heat indicator beneath the Ceran glass

Fan-assisted oven GN 1 1/2:

Top/bottom heat can be controlled separately (50°–270°C), fan-assisted temperature 50°–250°C

Fully removable shelf rails for optimum, easy cleaning

Ventilation valve integrated into door

Can be installed on a base once height-adjustable feet have been removed

Includes: 1 Ceran scraper, 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Radiant hobs: 6 x square 270 mm, 4.0 kW each with electronic pan detection

Ceran glass: W. 1150 x D. 720 mm, 6 mm thick

Connected load: 29.6 kW / 400 V

Item no. 290311

Price 15690.00

Free-standing appliances 900B

Radiant hobs



Electric range with 2 cooking zones, 4 kW each, Radiant hobs with electronic pan detection

Made from CNS 18/10, operable from both sides - 1 / 1
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
2 hobs, back and front
Fully adjustable temperature control
Main switch with ON lamp
Electronic pan detection can be turned off using the main switch
Residual heat indicator beneath the Ceran glass
Base unit accessible from both sides, open front and back
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm
Radiant hobs: 2 x square 270 mm, 4.0 kW each
with electronic pan detection

Ceran glass: W. 350 x D. 720 mm, 6 mm thick
Connected load: 8.0 kW / 400 V

Item no. 290301

Price 6990.00



Electric range with 4 cooking zones, 4 kW each, radiant hobs with electronic pan detection

Made from CNS 18/10, operable from both sides - 2 / 2
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
4 cooking zones
Fully adjustable temperature control
Main switch with ON lamp
Electronic pan detection can be turned off using the main switch
Residual heat indicator beneath the Ceran glass
Base unit accessible from both sides, open front and back
Can be installed on a base once height-adjustable feet have been removed
Includes: 1 Ceran scraper

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm
Radiant hobs: 4 x square 270 mm, 4.0 kW each
with electronic pan detection

Ceran glass: W. 750 x D. 720 mm, 6 mm thick
Connected load: 16.0 kW / 400 V

Item no. 290303

Price 9690.00





Electric range with 6 cooking zones, 4 kW each, radiant hobs with electronic pan detection

Made from CNS 18/10, operable from both sides - 3 / 3

Flush connection with a hairline joint

Flush-fitted Ceran glass, rounded corners

Fully adjustable temperature control

Main switch with ON lamp

Electronic pan detection can be turned off using the main switch

Residual heat indicator beneath the Ceran glass

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: 1 Ceran scraper

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Radiant hobs: 6 x square 270 mm, 4.0 kW each

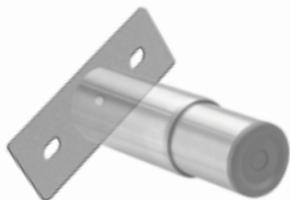
with electronic pan detection

Ceran glass: W. 1150 x D. 720 mm, 6 mm thick

Connected load: 24.0 kW / 400 V

Item no. 290305

Price 12990.00



Assembly plate

Used to connect 2 free-standing appliances with just one height-adjustable foot
Self-assembly. (Height-adjustable foot not included)

suitable for use with all appliances in the Stand 700/850 series

Item no. 209920

Price 110.00



Oven grid shelf GN 2/1

Material: Chrome-plated steel

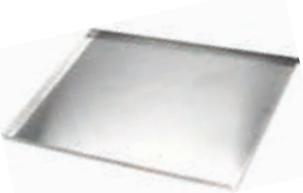
For all GN 2/1 ovens

Dimensions: 650 x 530 mm

Weight: 1.4 kg

Item no. 208850

Price 115.00



Baking tray GN 2/1

Material: Sheet steel

For all GN 2/1 ovens

Dimensions: 650 x 530 x 20 mm

Weight: 1.4 kg

Item no. 208851

Price 165.00

Free-standing appliances 900B

Induction



Induction range with 4 cooking zones, 5 kW each and oven GN 2/1

Made from CNS 18/10, operable from both sides - 2 / 2
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
4 fully adjustable power controls 1-9
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
GN 2/1 oven
Top/bottom heat can be controlled separately (50°-270°C) for optimal individual temperature control
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm
4 square coils 270 x 270 mm, 5.0 kW each
Oven GN 2/1, 5.6 kW
Ceran glass: W. 750 x D. 720 mm, 6 mm thick
Connected load: 25.6 kW / 400 V

Item no. 290208

Price 18490.00



Induction range with 4 cooking zones, 5 kW each with fan-assisted oven GN 1 1/2

Made from CNS 18/10, operable from both sides - 2 / 2
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
4 fully adjustable power controls 1-9
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
Fan-assisted oven GN 1 1/2:
Top/bottom heat can be controlled separately (50°-270°C), fan-assisted temperature 50°-250°C
Fully removable shelf rails for optimum, easy cleaning
Ventilation valve integrated into door
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm
4 square coils 270 x 270 mm, 5.0 kW each
GN 2/1 oven, 5.6 kW
Ceran glass: W. 750 x D. 720 mm, 6 mm thick
Connected load: 25.6 kW / 400 V

Item no. 290209

Price 19490.00





Induction range with 6 cooking zones, 5 kW each and oven GN 2/1

Made from CNS 18/10, operable from both sides - 3 / 3
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 6 fully adjustable power controls 1-9
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Removable aluminium fat filter (dishwasher-safe)
 GN 2/1 oven
 Top/bottom heat can be controlled separately (50°-270°C) for optimal individual temperature control
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm

6 square coils 270 x 270 mm, 5.0 kW each

Oven GN 2/1, 5.6 kW

Ceran glass: W. 1150 x D. 720 mm, 6 mm thick

Connected load: 35.6 kW / 400 V

Oven accessible from one side

Oven accessible from both sides

Item no. 290210

291210

Price 23390.00

27490.00



Induction range with 6 cooking zones, 5 kW each and fan-assisted oven GN1 1/2

Made from CNS 18/10, operable from both sides - 3 / 3
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 6 fully adjustable power controls 1-9
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Removable aluminium fat filter (dishwasher-safe)
 Fan-assisted oven GN 1 1/2:
 Top/bottom heat can be controlled separately (50°-270°C), fan-assisted temperature 50°-250°C
 Fully removable shelf rails for optimum, easy cleaning
 Ventilation valve integrated into door
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Aluminium fat filter (dishwasher-safe), 1 baking tray and 1 oven grid

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm

6 square coils 270 x 270 mm, 5.0 kW each

GN 2/1 oven, 5.6 kW

Ceran glass: W. 1150 x D. 720 mm, 6 mm thick

Connected load: 35.6 kW / 400 V

Item no. 290211

Price 24090.00

Free-standing appliances 900B

Induction



Induction range with 2 cooking zones, 5 kW each

Made from CNS 18/10, operable from both sides - 1 / 1
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
2 hobs, back and front
2 fully adjustable power controls 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Base unit accessible from both sides, open front and back
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm
2 square coils 270 x 270 mm, 5.0 kW each

Ceran glass: W. 350 x D. 720 mm, 6 mm thick

Connected load: 10.0 kW / 400 V

Item no. 290200

Price 9590.00



Induction range with 4 cooking zones, 5 kW each

Made from CNS 18/10, operable from both sides - 2 / 2
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
4 fully adjustable power controls 1–9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
Base unit accessible from both sides, open front and back
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm

4 square coils 270 x 270 mm, 5.0 kW each

Ceran glass: W. 750 x D. 720 x 6 mm thick

Connected load: 20.0 kW / 400 V

Item no. 290201

Price 14290.00



Induction temperature control

Cooking zones controlled with 1 to 9 power modes and temperature modes between 70°C and 250°C. Includes a 4-digit LED display

	2 cooking zones	4 cooking zones	6 cooking zones
Item no.	209290	209291	209292
Price	900.00	1800.00	2700.00





Induction range with 6 cooking zones, 5 kW each

Made from CNS 18/10, operable from both sides - 3 / 3

Flush connection with a hairline joint

Flush-fitted Ceran glass, rounded corners

6 fully adjustable power controls 1-9

Main switch with ON lamp

Pan detection, pan quality control and overheat shut-off

Digital display beneath the Ceran glass

Fan integrated in base of appliance

Removable aluminium fat filter (dishwasher-safe)

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm

6 square coils 270 x 270 mm, 5.0 kW each

Ceran glass: W. 1150 x D. 720 mm, 6 mm thick

Connected load: 30.0 kW / 400 V

Item no. 290202

Price 19790.00



Free-standing appliances 900B

Induction



Induction range with 2 cooking zones, 7 kW each

Full-surface induction

Made from CNS 18/10, operable from both sides - 1 / 1
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
2 fully adjustable power controls 1-9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
Base unit accessible from both sides, open front and back
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm
2 full-surface coils 300 x 280 mm, 7.0 kW each
Ceran glass: W. 350 x D. 720 x 6 mm thick
Connected load: 14.0 kW / 400 V

Item no. 290203

Price 10490.00



Full-surface induction

Stand 900B

Induction range with 4 cooking zones, 7 kW each

Full-surface induction

Made from CNS 18/10, operable from both sides - 2 / 2
Flush connection with a hairline joint
Flush-fitted Ceran glass, rounded corners
4 fully adjustable power controls 1-9
Main switch with ON lamp
Pan detection, pan quality control and overheat shut-off
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Removable aluminium fat filter (dishwasher-safe)
Base unit accessible from both sides, open front and back
Can be installed on a base once height-adjustable feet have been removed
Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm
4 full-surface coils 300 x 300 mm, 7.0 kW each
Ceran glass: W. 750 x D. 720 x 6 mm thick
Connected load: 28.0 kW / 400 V

Item no. 290204

Price 17590.00



Full-surface induction



Stand 900B

Induction range with 6 cooking zones, 7 kW each
Full-surface induction

Made from CNS 18/10, operable from both sides - 3 / 3
 Flush connection with a hairline joint
 Flush-fitted Ceran glass, rounded corners
 6 fully adjustable power controls 1–9
 Main switch with ON lamp
 Pan detection, pan quality control and overheat shut-off
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Removable aluminium fat filter (dishwasher-safe)
 Base unit accessible from both sides, open front and back
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 1200 x D. 900 x H. 850 / 900 (Carcass height 700) mm
 6 full-surface coils 300 x 300 mm, 7.0 kW each
 Ceran glass: W. 1150 x D. 720 mm, 6 mm thick
 Connected load: 42.0 kW / 400 V

Item no. 290212
Price 21990.00


Fullrange Hold warming and cooking functions

Enhanced warming and cooking feature with a temperature range up to 250 °C with 4-digit LED display and integrated 5-sensor function

	2 cooking zones	4 cooking zones	6 cooking zones
Item no.	209295	209296	209297
Price	800.00	1400.00	2100.00

H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.
 Not available for ovens.

Item no. 209900
Price 1090.00


Induction energy optimisation

Preparation for connection to an energy optimisation device

	2 cooking zones	4 cooking zones	6 cooking zones
Item no.	209250	209251	209252
Price	420.00	840.00	1260.00

Free-standing appliances 900B

Options & accessories



Free-standing induction wok hob, 7 kW

Made from CNS 18/10

Flush connection with a hairline joint

Ceran glass bowl flush-fitted from below

Fully adjustable power control 1–9

Main switch with ON lamp

Pan detection, pan quality control and overheat shut-off

Digital display beneath the Ceran glass

Fan integrated in base of appliance

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Ceran glass bowl: Ø 300 mm

Connected load: 7.0 kW / 400 V

Item no. 290285

Price 7990.00



Wok

Material: Stainless steel CNS 18/10

Capacity 4 – 5 litres

Dimensions: Ø 390 mm

Weight: 1.8 kg

Item no. 209203

Price 225.00



Wok

Material: CNS 18/10 stainless steel, ultra-light for easy handling

Capacity 4 – 5 litres

Dimensions: Ø 360 mm

Weight: 1.15 kg

Item no. 209204

Price 190.00



Wok

Material: Stainless steel CNS 18/10 with non-stick coating

Capacity 4 – 5 litres

Dimensions: Ø 390 mm

Weight: 1.85 kg

Item no. 209205

Price 249.00



Wok

Material: Steel

Capacity 4 – 5 litres

Dimensions: Ø 360 mm

Weight: 1.45 kg

Item no. 209206

Price 135.00





Electric griddle 400

Smooth hard chrome-plated cooking surface

Made from CNS 18/10
 Flush connection with a hairline joint
 1 heat zone with removable splash guard
 Special steel cooking surface, hard chrome-plated finish
 Griddle countersunk 20 mm with a seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
 Fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Chute (125 x 35 mm) into removable fat collection drawer
 Base unit accessible from both sides, open front and back
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad
 Optional feature: Chrome-plated grid shelf (375 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 320 x 670 mm

Temperature range: 50°–250°C

Connected load: 6.0 kW / 400 V

Item no. 290400

Price 6490.00



Electric griddle 600

Smooth hard chrome-plated cooking surface

Made from CNS 18/10
 Flush connection with a hairline joint
 2 separate heat zones with removable splash guard
 Special steel cooking surface, hard chrome-plated finish
 Griddle countersunk 20 mm with a seamless weld
Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution
 Fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Chute (125 x 35 mm) into removable fat collection drawer
 Base unit accessible from both sides, open front and back
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad
 Optional feature: Chrome-plated grid shelf (575 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 600 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 520 x 670 mm

Temperature range: 50°–250°C

Connected load: 10.0 kW / 400 V

Item no. 290401

Price 7790.00

Free-standing appliances 900B

Griddles



Electric griddle 800

Smooth hard chrome-plated cooking surface

Made from CNS 18/10

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Special steel cooking surface, hard chrome-plated finish

Griddle countersunk 20 mm with a seamless weld

Aluminium block contact heating element ensures a high heat

storage capacity, and even heat distribution

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Chute (125 x 35 mm) into removable fat collection drawer

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Removable splash guard, fat collection drawer, food turner

and stainless steel scouring pad

Optional feature: Chrome-plated grid shelf (775 x 180 mm) to fit on top of the splash guard

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 720 x 670 mm

Temperature range: 50°–250°C

Connected load: 14.0 kW / 400 V

Item no. 290402

Price 9390.00





Electric griddle 600

Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Special steel cooking surface, hard chrome-plated finish

Griddle countersunk 20 mm with a seamless weld

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Chute (125 x 35 mm) into removable fat collection drawer

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Optional feature: Chrome-plated grid shelf (575 x 180 mm) to fit on top of the splash guard

Outer dimensions: **W. 600 x D. 900 x H. 850 / 900 (Carcass height 700) mm**

Cooking surface: 520 x 670 mm

Temperature range: 50°–250°C

Connected load: 10.0 kW / 400 V

Item no. 290420

Price 8190.00



Electric griddle 800

Hard chrome-plated cooking surface, 1/2 ridged

Made from CNS 18/10

Flush connection with a hairline joint

2 separate heat zones with removable splash guard

Special steel cooking surface, hard chrome-plated finish

Griddle countersunk 20 mm with a seamless weld

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Chute (125 x 35 mm) into removable fat collection drawer

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Optional feature: Chrome-plated grid shelf (775 x 180 mm) to fit on top of the splash guard

Outer dimensions: **W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm**

Cooking surface: 720 x 670 mm

Temperature range: 50°–250°C

Connected load: 14.0 kW / 400 V

Item no. 290421

Price 9790.00

Free-standing appliances 900B

Accessories & extras



Speed heating elements are optional

Available for Stand 900B hard chrome-plated griddles
Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	7.4 kW	12.4 kW	17.6 kW
Item no.	299444	299466	299488
Price	1000.00	1300.00	1500.00

Heat-up time in minutes 20 ° – 200 ° C

Griddle 600 with aluminium block 7.5 kW	16 mins
Griddle 600 Speed 9.4 kW	6 mins

Grid shelf for splash guard

Material: Chrome-plated steel
Removable, suitable for use with 400, 600 and 800 mm griddles

for width	400 mm	600 mm	800
Weight in kg	2.1	3.2	4.1
Item no.	209460	209461	209462
Price	70.00	105.00	125.00



Griddle and bratt pan energy optimisation

Preparation for connection to an energy optimisation device

For griddles and bratt pans
Supplement per appliance.

Item no.	209270
Price	350.00



H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.
Not available for ovens.

Item no.	209900
Price	1090.00



Teflon plug for chute 125 x 35 mm

Material: Teflon

Dimensions:	135 x 45 x 55 mm
Item no.	209400
Price	170.00



Food turner

Material: Stainless steel CNS 18/10

Dimensions:	90 x 280 mm
Item no.	209402
Price	45.00





Electric bratt pan 400

Made from CNS 18/10

Flush connection with a hairline joint

Special steel cooking surface, hard-plated stainless steel finish, seamless weld

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution

1 heat zone with fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Teflon plug, collection container

GN 1/1-150, food turner and stainless steel scouring pad

Optional feature: Removable CNS splash guard

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 340 x 540 mm

Inside pan height: 80 mm

Temperature range: 60°–300°C

Connected load: 4.5 kW / 400 V

Item no. 290471

Price 6990.00



Electric bratt pan 600

Made from CNS 18/10

Flush connection with a hairline joint

Special steel cooking surface, hard-plated stainless steel finish, seamless weld

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution

2 heat zones with fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Teflon plug, collection container

GN 1/1-150, food turner and stainless steel scouring pad

Optional feature: Removable CNS splash guard

Outer dimensions: W. 600 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 540 x 540 mm

Inside pan height: 80 mm

Temperature range: 60°–300°C

Connected load: 7.5 kW / 400 V

Item no. 290472

Price 8090.00

Heat-up time in minutes 20°–200 °C

Bratt pans 600 with aluminium block 7.5 kW	16 mins
Bratt pan 600 Speed 9.8 kW	6 mins

Speed heating elements are optional

Available for stainless steel bratt pans. Significantly quicker to heat up

for width	400 mm	600 mm	800 mm
Connected load	5.8 kW	9.8 kW	13.8 kW
Item no.	299441	299461	299481
Price	900.00	1200.00	1400.00

Free-standing appliances 900B

Bratt pans



Electric bratt pan 800

Made from CNS 18/10

Flush connection with a hairline joint

Special steel cooking surface, hard-plated stainless steel finish, seamless weld

Aluminium block contact heating element ensures a high heat storage capacity, and even heat distribution

2 heat zones with fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Round drain hole (Ø 55 mm) with Teflon plug and drip container GN 1/1-150 in the base unit

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Teflon plug, collection container

GN 1/1-150, food turner and stainless steel scouring pad

Optional feature: Removable CNS splash guard

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 740 x 540 mm

Inside pan height: 80 mm

Temperature range: 60°-300°C

Connected load: 10.5 kW / 400 V

Item no. 290473

Price 9990.00



Splash guard for bratt pans

Material: Stainless steel CNS 18/10

Removable, suitable for use with 400, 600 and 800 mm bratt pans



Item no.	209450	209451	209452
For width of bratt pan	400 mm	600 mm	800 mm
Weight in kg	2.8	3.6	4.5
Price	230.00	320.00	360.00

Grid shelf for splash guard

Material: Chrome-plated steel

Removable, suitable for use with 400, 600 and 800 mm griddles



for width	400 mm	600 mm	800
Weight in kg	2.1	3.2	4.1
Item no.	209460	209461	209462
Price	70.00	105.00	125.00

Round Teflon plug for bratt pan drain Ø 55

Material: Teflon



Dimensions: Ø 60 mm x 110 mm

Weight: 0.4 kg

Item no. 209401

Price 175.00



Electric Rustica 400 chargrill

Made from CNS 18/10
 Flush connection with a hairline joint
 Removable non-stick cast-iron cooking grid
 1 heat zone with fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off
 Fat drip pan with drain, including 1" ball tap in base unit
Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)
 Base unit accessible from both sides, open front and back
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Food turner and
 Scouring pad

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm
 Cooking surface: 300 x 450 mm
 Temperature range 60°–300°C
 Connected load: 4.0 kW / 400 V

Item no. 290461
Price 5990.00



Electric Rustica 700 chargrill

Made from CNS 18/10
 Flush connection with a hairline joint
 Removable non-stick cast-iron cooking grid
 2 heat zones with fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Heating element can be completely swung out of the fat drip tray, locked and heating turned off
 Fat drip pan with drain, including 1" ball tap in base unit
Fat drip pan can be filled with water to facilitate cleaning (pan approx. 150 mm deep)
 Base unit accessible from both sides, open front and back
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Food turner and
 Scouring pad

Outer dimensions: W. 700 x D. 900 x H. 850 / 900 (Carcass height 700) mm
 Cooking surface: 600 x 450 mm
 Temperature range 60°–300°C
 Connected load: 8.0 kW / 400 V

Item no. 290462
Price 7590.00



Free-standing appliances 900B

Rustica lava-rock chargrills



Electric Rustica 400 lava-rock chargrill

Made from CNS 18/10

Flush connection with a hairline joint

Removable non-stick cast-iron cooking grid

1 heat zone with fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Heating element can be completely swung out of the fat drip tray, locked and heating turned off

Control dial and ON lamp on the front panel

Top heating element can be completely swung out, locked and heating turned off

Heating element permanently integrated beneath the lava rocks (can be turned off)

Removable drip collection drawer

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Food turner and

Scouring pad

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 300 x 450 mm

Temperature range 60°–300°C

Connected load: 7.0 kW / 400 V

Item no. 290465

Price 6990.00



Electric Rustica 700 lava-rock chargrill

Made from CNS 18/10

Flush connection with a hairline joint

Removable non-stick cast-iron cooking grid

2 heat zones with fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Heating element can be completely swung out of the fat drip tray, locked and heating turned off

Control dial and ON lamp on the front panel

Top heating element can be completely swung out, locked and heating turned off

Heating element permanently integrated beneath the lava rocks (can be turned off)

Removable drip collection drawer

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Food turner and

Scouring pad

Outer dimensions: W. 700 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Cooking surface: 600 x 450 mm

Temperature range 60°–300°C

Connected load: 14.0 kW / 400 V

Item no. 290466

Price 8590.00



Lava rocks

For use in Rustica lava-rock chargrills

1 bag

Item no. 209490

Price 85.00





Electric deep fat fryer with 1 x 10-litre tank

Made from CNS 18/10

Flush connection with a hairline joint

Heated by elements in the tanks

Heating element can be completely swung out of the tank, locked in place and heating turned off

Thermostat-controlled temperature

Control dial, ON lamp and heat display on the front panel

Fat drained into the open base unit with a 1" ball tap

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Includes: ball tap, 1 basket, 1 lid and 1 wide-mesh sieve

Outer dimensions: W. 300 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Gross capacity/tank: 9.5 litres

Basket dimensions: W. 230 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 8.0 kW / 400 V

Item no. 290500

Price 5090.00

With reinforced heating element: 10 kW

Item no. 290510

Price 5190.00



Electric deep fat fryer with 1 x 12.5-litre tank

Made from CNS 18/10

Flush connection with a hairline joint

Heated by elements in the tanks

Heating element can be completely swung out of the tank, locked in place and heating turned off

Thermostat-controlled temperature

Control dial, ON lamp and heat display on the front panel

Fat drained into the open base unit with a 1" ball tap

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Includes: ball tap, 1 basket, 1 lid and 1 wide-mesh sieve

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Gross capacity/tank: 12.5 litres

Basket dimensions: W. 290 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 16.5 kW / 400 V

Item no. 290501

Price 6890.00



Electronic controls with melting function

For Stand 700, 850 and 900B deep fat fryers

Supplement per tank

Item no. 209500

Price 495.00

Free-standing appliances 900B

Deep fat fryers



Electric deep fat fryer with 2 tanks, 2 x 7.5 litres

Made from CNS 18/10

Flush connection with a hairline joint

Heated by elements in the tanks

Heating element can be completely swung out of the tank, locked in place and heating turned off

Thermostat-controlled temperature

Control dial, ON lamp and heat display on the front panel

Fat drained into the open base unit with a 1" ball tap

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Includes: 2 ball taps, 2 baskets, 2 lids and 2 wide-mesh sieves

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Gross capacity/tank: 7.5 litres

Basket dimensions: 2 x W. 120 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 12.0 kW / 400 V

Item no. 290502

Price 6790.00

With reinforced heating element: 2 x 8 kW

Item no. 290512

Price 6990.00



Electric deep fat fryer with 2 x 10-litre tanks

Made from CNS 18/10

Flush connection with a hairline joint

Heated by elements in the tanks

Heating element can be completely swung out of the tank, locked in place and heating turned off

Thermostat-controlled temperature

Control dial, ON lamp and heat display on the front panel

Fat drained into the open base unit with a 1" ball tap

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Includes: 2 ball taps, 2 baskets, 2 lids and 2 wide-mesh sieves

Outer dimensions: W. 600 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Gross capacity/tank: 10 litres

Basket dimensions: 2 x W. 230 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 16.0 kW / 400 V

Item no. 290503

Price 7190.00

With reinforced heating element: 2 x 10 kW

Item no. 290513

Price 7390.00



Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no. 209260

Price 350.00





Electric deep fat fryer with 2 tanks, 2 x 12.5 litres

Made from CNS 18/10

Flush connection with a hairline joint

Heated by elements in the tanks

Heating element can be completely swung out of the tank, locked in place and heating turned off

Thermostat-controlled temperature

Control dial, ON lamp and heat display on the front panel

Fat drained into the base unit with a 1" ball tap

(Fat collection container as optional feature)

Base unit closed on 3 sides, open at front

Can be installed on a base once height-adjustable feet have been removed

Includes: 2 ball taps, 2 baskets, 2 lids and 2 wide-mesh sieves above the heating element

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Gross capacity/tank: 12.5 litres

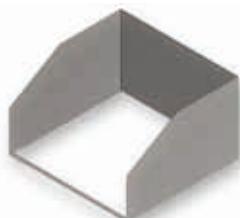
Basket dimensions: 2 x W. 290 x D. 280 x H. 100 mm

Temperature range: 50°–180°C

Connected load: 33.0 kW / 400 V

Item no. 290511

Price 9690.00



Splash guard for deep fat fryers

Made from CNS 18/10

Height for width	350 mm	350 mm	350 mm	350 mm
	400 mm	500 mm	600 mm	800 mm
Item no.	209591	209592	209593	209594
Price	390.00	430.00	470.00	580.00



Chip scuttle GN 1/1

Made from CNS 18/10

Flush connection with a hairline joint

Heating beneath the tanks and the heating lamp above can be operated separately

Main switch with 3 settings (top heat, bottom heat or top and bottom heat)

With ON lamp in the front panel

Easy to clean due to smooth surfaces and rounded corners

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Perforated stainless steel tray

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Connected load: 1.0 kW / 230 V

Item no. 290550

Price 4690.00



Perforated stainless steel tray with divider

Made from CNS 18/10

For keeping different foods separate

Dimensions: 295 x 565 mm

Item no. 209595

Price 460.00

Free-standing appliances 900B

Options & accessories



Asian version 195 °C

Operates at a maximum temperature of 195 °C For Stand 900B deep fat fryers (price per tank)

Item no. 209510
Price 70.00



Narrow fat drip container

Made from CNS 18/10, 12-litre capacity
Incl. wide-mesh sieve

Dimensions: 130 x 550 x 180 mm
Weight: 1.4 kg

Item no. 209552
Price 325.00

Narrow fine-mesh sieve
209558
59.00



Wide fat drip container

Made from CNS 18/10, 25-litre capacity
Incl. wide-mesh sieve

Dimensions: 270 x 550 x 180 mm
Weight: 1.8 kg

Item no. 209553
Price 400.00

Wide fine-mesh sieve
209559
65.00



20-litre filter system for 1-tank deep fat fryers

Made from CNS 18/10. Cannot be retrofitted
Oil collection container with 1 removable wide- and fine-mesh filter
A base unit containing the oil pump to transfer oil into the collection container
A tube with a quick connection mechanism for attaching it to the fryer tanks
A splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container
Regular use saves approx. 40–50% oil

Dimensions: 322 x 568 x 287 mm
Connected load: 0.1 kW / 230 V

Item no. 209550
Price 1990.00



20-litre filter system for 2-tank deep fryers

Made from CNS 18/10. Cannot be retrofitted
Oil collection container with 2 removable wide- and fine-mesh filters
A base unit containing the oil pump to transfer oil into the collection container
A tube with a quick connection mechanism for attaching it to the fryer tanks
A splitter that attaches to the quick connection mechanism, including waste removal tube for getting rid of waste in an external container
Regular use saves approx. 40–50% oil

Dimensions: 322 x 568 x 287 mm
Connected load: 0.1 kW / 230 V

Item no. 209551
Price 2090.00





Electric pasta boiler GN 1/1

Made from CNS 18/10

Flush connection with a hairline joint

Boiling tank GN 1/1-220 mm with shelf and draining tray, flush-fitted

Indirect heat, no heating elements in the tank

Even heat distribution

Main switch (3 power settings) with ON lamp

Fully adjustable thermostat-controlled temperature

Water inlet and drain (connected to mains water supply/drain)

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Temperature range: 50° – 110°C

Connected load: 12.0 kW / 400 V

Automatic water inlet
with water level control system



Item no. 290600

209650

Price 6990.00

910.00



Sideways electric pasta boiler GN 1/1

Made from CNS 18/10

Flush connection with a hairline joint

Boiling tank GN 1/1-220 mm with shelf and draining tray, flush-fitted

Indirect heat, no heating elements in the tank

Even heat distribution

Main switch (3 power settings) with ON lamp

Fully adjustable thermostat-controlled temperature

Water inlet and drain (connected to mains water supply/drain)

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Draining tray and perforated shelf. Containers and baskets not included

Outer dimensions: W. 700 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Temperature range: 50° – 110°C

Connected load: 12.0 kW / 400 V

Automatic water inlet
with water level control system



Item no. 290601

209650

Price 7990.00

910.00



Basic accessory set for pasta boiler GN 1/1

Made from CNS 18/10

Comprises 4 pasta baskets GN 1/6 and 1 pasta basket GN 1/3

Dimensions: 4 x 143 x 163 x 230 mm + 1 x 298 x 163 x 230 mm

Item no. 209631

650.00

Free-standing appliances 900B

Boiling pans & accessories



Electric boiling pan GN 1/1

Made from CNS 18/10

Flush connection with a hairline joint

Flush-fitted boiling tank GN 1/1-200 mm with shelf

Indirect heat, no heating elements in the tank

Even heat distribution

Fully adjustable thermostat-controlled temperature

Main switch (3 power settings) with ON lamp

Water inlet connected to mains water supply

Water drained using a 1" ball tap in the base unit

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Temperature range: 50° – 110°C

Connected load: 7.0 kW / 400 V

Item no. 290675

Price 5990.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long

Suitable for use with item 290675. Self-assembly

Item no. 209600

Price 155.00



Lid for pasta boiler GN 1/1

Made from CNS 18/10

Suitable for use with GN 1/1 tanks

Dimensions: 425 x 530 x 20 mm

Weight: 1.2 kg

Item no. 209641

Price 220.00



Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no. 209260

Price 350.00





GN 1/6 pasta basket with handle

Made from CNS 18/10

Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 143 x 163 x 230 mm

Weight: 0.5 kg

Item no. 209622

Price 120.00



GN 1/3 pasta basket with 2 handles

Made from CNS 18/10

Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 298 x 163 x 230 mm

Weight: 1.6 kg

Item no. 209624

Price 160.00



GN 2/9 pasta basket with handle

Made from CNS 18/10

Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 94 x 298 x 230 mm

Weight: 1.2 kg

Item no. 209621

Price 150.00



GN 2/3 pasta basket with 2 handles

Made from CNS 18/10

Suitable for use with GN 2/3 and 1/1 200 deep tanks

Dimensions: 298 x 328 x 230 mm

Weight: 2.2 kg

Item no. 209625

Price 220.00



GN 1/1 pasta basket with 2 handles

Made from CNS 18/10

Suitable for use with GN 1/1 200 deep tanks

Dimensions: 298 x 488 x 230 mm

Weight: 2.5 kg

Item no. 209626

Price 270.00

Free-standing appliances 900B

Bain-maries



Electric bain-marie GN 1/1

Made from CNS 18/10

Flush connection with a hairline joint
GN 1/1-220 mm tank with shelf, flush-fitted

Indirect heat, no heating elements in the tank

Even heat distribution

Fully adjustable thermostat-controlled temperature

Main switch with ON lamp

Water inlet connected to mains water supply

Water drained using a 3/4" ball tap in the base unit

(Connection kit for connection to the main water supply optional)

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Temperature range: 30° – 85°C

Connected load: 1.8 kW / 230 V

Item no. 290636

Price 4690.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long

Suitable for use with item 290675. Self-assembly

Item no. 209600

Price 155.00



Electric bain-marie GN 1/1 with plate-warming cabinet, accessible from both sides

Made from CNS 18/10

Flush connection with a hairline joint

GN 1/1-220 mm tank with shelf, flush-fitted

Fan-assisted plate-warming cabinet inside base unit,

Swing doors front/back

Indirect heat, no heating elements in the tank

Even heat distribution

Fully adjustable thermostat-controlled temperature

Main switch with ON lamp

Water inlet and drain (connected to mains water supply/drain)

Can be installed on a base once height-adjustable feet have been removed

Includes: Perforated shelf,

Containers not included

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Temperature range: 30° – 85°C

Temperature range of the plate-warming cabinet: up to 85°C (1.0 kW)

Total connected load: 3.8 kW / 400 V

Item no. 290640

Price 5890.00





Electric bain-marie GN 4/3

Made from CNS 18/10
 Flush connection with a hairline joint
 GN 1/1-220 mm tank with shelf, flush-fitted
 Indirect heat, no heating elements in the tank
 Even heat distribution
 Fully adjustable thermostat-controlled temperature
 Main switch with ON lamp
 Water inlet connected to mains water supply
 Water drained using a $\frac{3}{4}$ " ball tap in the base unit
 (Connection kit for connection to the main water supply optional)
 Base unit accessible from both sides, open front and back
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm
 Temperature range: 30° – 85°C

Connected load: 2.2 kW / 230 V

Item no. 290635

Price 4750.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long
 Suitable for use with item 290675. Self-assembly

Item no. 209600

Price 155.00



Electric bain-marie GN 4/3 with plate-warming cabinet, accessible from both sides

Made from CNS 18/10
 Flush connection with a hairline joint
 GN 1/1-220 mm tank with shelf, flush-fitted
 Fan-assisted plate-warming cabinet inside base unit,
 Swing doors front/back
 Indirect heat, no heating elements in the tank
 Even heat distribution
 Fully adjustable thermostat-controlled temperature
 Main switch with ON lamp

Water inlet and drain (connected to mains water supply/drain)

Can be installed on a base once height-adjustable feet have been removed
 Includes: Perforated shelf,
 Containers not included

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm
 Temperature range: 30° – 85°C

Temperature range of the plate-warming cabinet: up to 85°C (1.0 kW)
 Total connected load: 4.2 kW / 400 V

Item no. 290642

Price 6190.00

Free-standing appliances 900B

Bain-maries



Electric bain-marie GN 2/1

Made from CNS 18/10

Flush connection with a hairline joint
GN 2/1-220 mm tank with shelf, flush-fitted

Indirect heat, no heating elements in the tank

Even heat distribution

Fully adjustable thermostat-controlled temperature

Main switch with ON lamp

Water inlet connected to mains water supply

Water drained using a 3/4" ball tap in the base unit

(Connection kit for connection to the main water supply optional)

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Temperature range: 30° – 85°C

Connected load: 3.6 kW / 400 V

Item no. 290638

Price 5490.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long

Suitable for use with item 290675. Self-assembly

Item no. 209600

Price 155.00



Electric bain-marie GN 2/1 with plate-warming cabinet, accessible from both sides

Made from CNS 18/10

Flush connection with a hairline joint

GN 2/1-220 mm tank with shelf, flush-fitted

Fan-assisted plate-warming cabinet inside base unit,

2 swing doors front/back

Indirect heat, no heating elements in the tank

Even heat distribution

Fully adjustable thermostat-controlled temperature

Main switch with ON lamp

Water inlet and drain (connected to mains water supply/drain)

Can be installed on a base once height-adjustable feet have been removed

Includes: Perforated shelf,

Containers not included

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Temperature range: 30° – 85°C

Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)

Total connected load: 5.6 kW / 400 V

Item no. 290641

Price 7190.00





Right-hand electric bain-marie GN 1/1

Made from CNS 18/10
 Flush connection with a hairline joint
 GN 1/1-220 mm tank with shelf, flush-fitted
 Indirect heat, no heating elements in the tank
 Even heat distribution
 Fully adjustable thermostat-controlled temperature
 Main switch with ON lamp
 Water inlet connected to mains water supply
 Water drained using a $\frac{3}{4}$ " ball tap in the base unit
 (Connection kit for connection to the main water supply optional)
 Base unit accessible from both sides, open front and back
 Can be installed on a base once height-adjustable feet have been removed
 Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm
 Temperature range: 30° – 85°C

Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)
 Total connected load: 1.8 kW / 230 V

Item no. 290637

Price 5390.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long
 Suitable for use with item 290675. Self-assembly

Item no. 209600

Price 155.00



Right-hand electric bain-marie GN 1/1 with plate-warming cabinet, accessible from both sides

Made from CNS 18/10
 Flush connection with a hairline joint
 GN 1/1-220 mm tank with shelf, flush-fitted
 Fan-assisted plate-warming cabinet inside base unit,
 2 swing doors front/back
 Indirect heat, no heating elements in the tank
 Even heat distribution
 Fully adjustable thermostat-controlled temperature
 Main switch with ON lamp

Water inlet and drain (connected to mains water supply/drain)

Can be installed on a base once height-adjustable feet have been removed
 Includes: Perforated shelf,
 Containers not included

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm
 Temperature range: 30° – 85°C

Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)
 Total connected load: 3.8 kW / 400 V

Item no. 290645

Price 7190.00

Free-standing appliances 900B

Bain-maries



Left-hand electric bain-marie GN 1/1

Made from CNS 18/10

Flush connection with a hairline joint

GN 1/1-220 mm tank with shelf, flush-fitted

Indirect heat, no heating elements in the tank

Even heat distribution

Fully adjustable thermostat-controlled temperature

Main switch with ON lamp

Water inlet connected to mains water supply

Water drained using a 3/4" ball tap in the base unit

(Connection kit for connection to the main water supply optional)

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Includes: Drain tap and perforated shelf. Containers not included

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Temperature range: 30° – 85°C

Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)

Total connected load: 1.8 kW / 230 V

Item no. 290639

Price 5390.00



Connection kit for permanently connected water drainage

Flexible stainless steel hose 3/4" 500–1000 mm long

Suitable for use with item 290675. Self-assembly

Item no. 209600

Price 155.00



Left-hand electric bain-marie GN 1/1 with plate-warming cabinet, accessible from both sides

Made from CNS 18/10

Flush connection with a hairline joint

GN 1/1-220 mm tank with shelf, flush-fitted

Fan-assisted plate-warming cabinet inside base unit,

2 swing doors front/back

Indirect heat, no heating elements in the tank

Even heat distribution

Fully adjustable thermostat-controlled temperature

Main switch with ON lamp

Water inlet and drain (connected to mains water supply/drain)

Can be installed on a base once height-adjustable feet have been removed

Includes: Perforated shelf,

Containers not included

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Temperature range: 30° – 85°C

Temperature range of the plate-warming cabinet: up to 85°C (1.2 kW)

Total connected load: 3.8 kW / 400 V

Item no. 290646

Price 7190.00





Induction energy optimisation

Preparation for connection to an energy optimisation device

	2 cooking zones	4 cooking zones	6 cooking zones
Item no.	209250	209251	209252
Price	420.00	840.00	1260.00

Energy optimisation Electric

Preparation for connection to an energy optimisation device

For appliances with radiant hobs, deep fat fryers, boiling pans, bain-maries and ovens. Supplement per appliance.

Item no.	209260
Price	350.00

Griddle and bratt pan energy optimisation

Preparation for connection to an energy optimisation device

For griddles and bratt pans
Supplement per appliance.

Item no.	209270
Price	350.00

H2 design

H2 hygienic design for base units

Supplement per appliance/ base unit.
Not available for ovens.

Item no.	209900
Price	1090.00

H2 oven design

H2 hygienic design for ovens

Supplement per appliance.
Only available for ovens.

Item no.	209990
Price	1990.00

Set of casters

4 casters, 2 of which with brakes, wheel diameter 125 mm

Item no.	209940
Price	495.00

Socket

Design

Item no.	959900
Price	Upon request

Free-standing appliances 900B

Accessories



Single-hole mixer tap 3/4" with a 100 mm stem

360° swivelling spout with aerator and drip-stop function
Projection 300 mm, spout height 355 mm Drillhole in countertop Ø 42 mm
Can only be installed on a countertop. (Installation not included)

Flow volume: 40 litres/ min (3 bar)

Item no. 209930

Price 930.00



KWC
Swiss Water Experience

Single-hole mixer tap 3/4" with a 300 mm stem

360 ° swivelling spout with aerator and drip-stop function
Projection 300 mm, spout height 555 mm Drillhole in countertop Ø 42 mm
Only suitable for deck mounting

Flow volume: 40 litres/ min (3 bar)

Item no. 209931

Price 1035.00



KWC
Swiss Water Experience

Assembly plate

Used to connect 2 free-standing appliances with just one height-adjustable foot
Self-assembly. (Height-adjustable foot not included)

suitable for use with all appliances in the Stand 700/850 series

Item no. 209920

Price 110.00



Ceran scraper

Material: Nickel-plated steel

Width of blade: 45 mm

Weight: 0.1 kg

Item no. 209225

Price 13.00



Wide Ceran scraper

Material: Professional die-cast scraper with blade

Width of blade: 100 mm

Weight: 0.6 kg

Item no. 209226

Price 55.00



Food turner

Material: Stainless steel CNS 18/10

Dimensions: 90 x 280 mm

Weight: 0.170 kg

Item no. 209402

Price 45.00





Counter unit with drawer

Made from CNS 18/10

Flush connection with a hairline joint

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Item no. 290900

Price 3190.00



Counter unit 200

Made from CNS 18/10

Flush connection with a hairline joint

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 200 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Item no. 290901

Price 2590.00



Counter unit 400

Made from CNS 18/10

Flush connection with a hairline joint

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 400 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Item no. 290902

Price 2890.00



Counter unit 600

Made from CNS 18/10

Flush connection with a hairline joint

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 600 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Item no. 290903

Price 3490.00



Counter unit 700

Made from CNS 18/10

Flush connection with a hairline joint

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 700 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Item no. 290904

Price 3690.00

Free-standing appliances 900B

Counter units



Counter unit 800

Made from CNS 18/10

Flush connection with a hairline joint

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 800 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Item no. 290905

Price 3890.00



Counter unit 1000

Made from CNS 18/10

Flush connection with a hairline joint

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W. 1000 x D. 900 x H. 850 / 900 (Carcass height 700) mm

Item no. 290906

Price 4490.00



Custom-width counter unit

Made from CNS 18/10, 20 mm lip at back

Flush connection with a hairline joint

Base unit accessible from both sides, open front and back

Can be installed on a base once height-adjustable feet have been removed

Outer dimensions: W.? x D. 900 x H. 850 / 900 (Carcass height 700) mm

Item no. 290930

Price Upon request



Warming cabinet for counter units

Made from CNS 18/10

For base unit closed on 3 sides, open at front

Up to 600 mm wide with one swing door

Wider than 600 mm with two swing doors

Fan-assisted plate-warming cabinet inside

Temperature range up to 85°C

Connected load: 1.2 kW

Item no. 209981

Price Upon request





Doors for 400 base units

Made from CNS 18/10, self-assembly
Double walled, hinges can be fitted right or left
Magnetic fastening

Outer dimensions: W. 400 mm

Item no. 209950

Price 230.00



Doors for 600 base units

Made from CNS 18/10, self-assembly
Double walled, hinges can be fitted right or left
Magnetic fastening

Outer dimensions: W. 600 mm

Item no. 209951

Price 290.00



Double doors for 600 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 600 mm

Item no. 209952

Price 440.00



Double doors for 700 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 700 mm

Item no. 209953

Price 470.00



Double doors for 800 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 800 mm

Item no. 209954

Price 480.00



Double doors for 1000 base units

Made from CNS 18/10, self-assembly
Double-walled
Magnetic fastening

Outer dimensions: W. 1000 mm

Item no. 209955

Price 690.00

Free-standing appliances 900B Connector system



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Detachable connector system

Hygienic hairline joint

Side finishing strip



Left-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

Item no. 290996
Price 105.00



Right-hand finishing strip

Made from CNS 18/10, needed when connecting units with a hairline joint

Item no. 290997
Price 105.00





LOCHER

Saucepans & frying pans Suitable for induction



Sauté pan

Multi-layer stainless steel and aluminium

Item no.	SR160	SR180	SR200	SR240
Outer dimensions Ø	160 mm	180 mm	200 mm	240 mm
Base Ø	130 mm	140 mm	140 mm	165 mm
Volume:	1.2 litres	1.2 litres	2.2 litres	3.5 litres
Price	59.00	55.00	65.00	87.00



Saucepan without lid

Stainless steel

Item no.	TR1	TR2	TR3	TR4	TR5
Outer dimensions Ø	240 mm	280 mm	320 mm	350 mm	350 mm
Height of saucepan	240 mm	280 mm	310 mm	340 mm	140 mm
Volume:	10 litres	16.5 litres	24 litres	33.6 litres	13.6 litres
Price	99.00	149.00	210.00	340.00	170.00



Lid

Stainless steel

Item no.	TD1	TD2	TD3	TD4
Outer dimensions Ø	240 mm	280 mm	320 mm	350 mm
Price	22.00	28.00	35.00	42.00



Stockpot for stockpot stove

Stainless steel

Item no.	BHKT
Outer dimensions Ø	450 mm
Height of saucepan	460 mm
Volume:	70 litres
Price	450.00



Frying pans

Multi-layer stainless steel and aluminium

Item no.	PFR240	PFR280	PFR320
Outer dimensions Ø	240 mm	280 mm	320 mm
Base Ø	190 mm	215 mm	255 mm
Height	45 mm	50 mm	55 mm
Price	89.00	109.00	140.00



Non-stick frying pans

Multi-layer stainless steel and aluminium

Item no.	PFRA240	PFRA280	PFRA320
Outer dimensions Ø	240 mm	280 mm	320 mm
Base Ø	190 mm	215 mm	250 mm
Height	45 mm	50 mm	55 mm
Price	99.00	135.00	165.00

Saucepans & frying pans Suitable for induction



Stainless steel 3-part frying pan set

Multi-layer stainless steel and aluminium

	1 frying pan	1 frying pan	1 frying pan
Outer dimensions Ø	240 mm	280 mm	280 mm
Base Ø	190 mm	215 mm	215 mm
Height	45 mm	50 mm	50 mm
			non-stick coating

Item no. PSET1
Price 295.00



Stainless steel 5-part sauté pan set

Multi-layer stainless steel and aluminium

	2 sauté pan	2 sauté pan	1 sauté pan
Outer dimensions Ø	160 mm	180 mm	200 mm
Base Ø	130 mm	140 mm	140 mm
Volume:	1.2 litres	1.7 litres	2.2 litres

Item no. PSET2
Price 295.00



Stainless steel 7-part starter set

Multi-layer stainless steel and aluminium (except the saucepan)

	1 sauté pan	1 sauté pan	1 sauté pan	1 saucepan and lid
Outer dimensions Ø	160 mm	180 mm	200 mm	280 mm
Base Ø	130 mm	140 mm	140 mm	280 mm
Volume:	1.2 litres	1.7 litres	2.2 litres	16.5 litres
	1 frying pan	1 frying pan	1 frying pan	
Outer dimensions Ø	240 mm	280 mm	280 mm	
Base Ø	190 mm	215 mm	215 mm	
Height	45 mm	50 mm	50 mm	
				non-stick coating

Item no. PSET3
Price 650.00





Wok

Material: Stainless steel CNS 18/10
Capacity 4 – 5 litres

Dimensions: Ø 390 mm

Weight: 1.8 kg

Item no. 209203

Price 225.00



Wok

Material: CNS 18/10 stainless steel, ultra-light for easy handling
Capacity 4 – 5 litres

Dimensions: Ø 360 mm

Weight: 1.15 kg

Item no. 209204

Price 190.00



Wok

Material: Stainless steel CNS 18/10 with non-stick coating
Capacity 4 – 5 litres

Dimensions: Ø 390 mm

Weight: 1.85 kg

Item no. 209205

Price 249.00



Wok

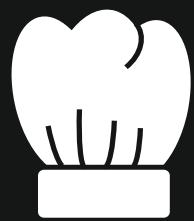
Material: Steel
Capacity 4 – 5 litres

Dimensions: Ø 360 mm

Weight: 1.45 kg

Item no. 209206

Price 135.00



Profikocher





Mono-hole, dual-knob tap with Ø25 mm spout

360° swivelling spout with aerator
Projection 250 mm, spout height 250mm
2 x 100% metal screw-fitted knobs
Push-in Ø25 mm pipe spout with 3/4" aerator
Threaded shaft 3/4" L 80 mm Flow rate 38 l/min.
Hole Ø30 mm with Ø1/2" screw thread

Item no. 128000

Price 310.00



Mono-hole, dual-knob tap with Ø25 mm spout

360° swivelling spout with aerator
Projection 300 mm, spout height 250mm
2 x 100% metal screw-fitted knobs
Push-in Ø25 mm pipe spout with 3/4" aerator
Threaded shaft 3/4" L 80 mm Flow rate 38 l/min.
Hole Ø30 mm with Ø1/2" screw thread

Item no. 128001

Price 310.00



Dual-hole, dual-knob deck-mounted tap with Ø25 mm spout

360° swivelling spout with aerator
Projection 250 mm, spout height 250mm
2 x 100% metal screw-fitted knobs
Push-in Ø25 mm pipe spout with 3/4" aerator
Flat-sealing 3/4" headparts
Threaded shaft 3/4" L 80 mm Flow rate 48 l/min.
Hole Ø30 mm with Ø3/4" screw thread

Item no. 128003

Price 335.00



Dual-hole, dual-knob deck-mounted tap with Ø25 mm spout

Dual-hole, dual-knob deck-mounted tap with Ø25 mm spout
360° swivelling spout with aerator
Projection 300 mm, spout height 250mm
2 x 100% metal screw levers
Push-in Ø25 mm pipe spout with 3/4" aerator
Flat-sealing 3/4" headparts
Threaded shaft 3/4" L 80 mm Flow rate 48 l/min.
Hole Ø30 mm with Ø3/4" screw thread

Item no. 128004

Price 335.00



Taps

Wall-mounted dual-knob 1/2" tap with Ø25mm spout

Wall-mounted dual-knob 1/2" tap with Ø25mm spout, outlet underneath, 360° swivelling spout with aerator
Projection 325 mm, height 70 mm
2 x 100% metal screw-fitted knobs
Ø25 mm pipe spout with 3/4" aerator
Flat-sealing 3/4" headparts, flow rate 48 l/min.
Connectors available in 1/2" x 3/4" or 3/4" x 3/4"



Item no. 128005
Price 350.00

Mono-hole LCA single-lever mixer tap with Ø25mm spout

Mono-hole LCA single-lever mixer tap with Ø25mm spout
360° swivelling spout with aerator
Projection 300 mm, spout height 300 mm
Short metal screw-fitted lever
Screw-in Ø25 mm pipe spout with 3/4" aerator
Ceramic cartridge, threaded shaft 6/4" L 80 mm
12 mm connection pipes with 12 mm x 1/2" AG adapter
Flow rate 35 l/min. Hole Ø 50 mm



Item no. 128006
Price 495.00

Single-hole LCA single-lever mixer tap with 120mm stem Spout Ø25mm

360° swivelling spout with aerator
Projection 300 mm, spout height 410 mm
Short screw-fitted metal lever
Screw-in Ø25 mm pipe spout with 3/4" aerator
Ceramic cartridge, Ø 50 mm hole
Pre-mounting unit 6/4" L 80 mm (fitted from the top)
12 mm connection pipes with 12 mm x 1/2" AG adapter
Flow rate 35 l/min. Anti-leak device can be combined with a U-shaped spout



Item no. 128008
Price 599.00

Single-hole LCA single-lever mixer tap with 300mm stem Spout Ø25mm

360° swivelling spout with aerator
Projection 300 mm, spout height 250mm
2 x 100% metal screw levers
Push-in Ø25 mm pipe spout with 3/4" aerator
Flat-sealing 3/4" headparts
Threaded shaft 3/4" L 80 mm Flow rate 48 l/min.
Hole Ø30 mm with Ø3/4" screw thread



Item no. 128009
Price 755.00



Pre-rinse spray with dual-hole, dual-knob deck-mounted 1/2" tap

Pre-rinse spray with dual-hole, dual-knob deck-mounted 1/2" tap with 100 mm stem, pre-rinse spray with Automatic shut-off spray and retaining bracket Kitchen spray hose L 1200 mm Push-in Ø25 mm swivel spout 3/4" aerator, Ø25mm spout Projection 300 mm, spout height 350mm Spout/spray switch Chrome-plated adjustable spray holder and wall bracket 2 x 100% metal screw-fitted knobs Flat-sealing 3/4" headparts Threaded shaft 3/4" L 80 mm, hole Ø23 mm Backflow preventer, flow rate 16–40 l/min.

Item no. 128011

Price 945.00

Pre-rinse spray with Two-hole LCA single-lever mixer tap

with a short handle, stem height 150 mm Pre-rinse spray and Ø25 mm swivel spout Automatic shut-off spray and retaining bracket Kitchen spray hose L 1200 mm, hole Ø23 mm Short screw-fitted metal lever Push-in 225 mm / Ø25 mm swivel spout Projection 225 mm, spout height 410mm Chrome-plated adjustable spray holder and wall bracket Ceramic cartridge, threaded shaft 1/2" L 80 mm Backflow preventer, flow rate 16–35 l/min.

Item no. 128013

Price 999.00

Single-hole dual-knob tap with 120 mm stem, Spout Ø25mm

100% metal screw knobs Projection 300 mm, spout height 390 mm Screw-in Ø25 mm pipe spout with 3/4" aerator Flat-sealing 3/4" headparts, Threaded shaft 6/4" L 80 mm, 360° swivel spout 15 mm connection pipes with 15 mm x 1/2" AG adapter Flow rate 60 l/min. / Ø 50 mm hole

Item no. 128014

Price 595.00

Single-hole dual-knob tap with 300mm stem, Spout Ø25mm

100% metal screw knobs Projection 300 mm, spout height 570 mm Screw-in Ø25 mm pipe spout with 3/4" aerator Flat-sealing 3/4" headparts, Threaded shaft 6/4" L 80 mm, 360° swivel spout 15 mm connection pipes with 15 mm x 1/2" AG adapter Flow rate 60 l/min. / Ø 50 mm hole

Item no. 128015

Price 695.00



Taps

Mains-operated (230 V) single-hole sensor mixer tap

Mains-operated (230V) and photoelectric (6V) mixer tap, with mixer lever for hot/cold water
Water temperature: max. 70°C / water pressure: min. 0.5 bar, Max. 4 bar
Infra-red sensor with noise filter and automatic distance calibration (from 0.5 cm to 10 cm)
Safety features:
Vandal-proof system: water turns off automatically after 15 sec. (anti-flooding system)
Anti-legionella function: After 24 hours of non-use, water automatically turns on for 7 seconds
Countertop hole: 35 mm
Dimensions D. 131 x H. 153 mm, Ø38 mm
Operating voltage: 230V

Item no. 128016
Price 595.00



Battery-operated (6V) single-hole sensor mixer tap

Battery-operated (6V) photoelectric mixer tap with mixer lever for hot/cold water
Water temperature: max. 70°C / water pressure: min. 0.5 bar, Max. 4 bar
Infra-red sensor with noise filter and automatic distance calibration (from 0.5 cm to 10 cm)
Safety features:
Vandal-proof system: water turns off automatically after 15 sec. (anti-flooding system)
Anti-legionella function: After 24 hours of non-use, water automatically turns on for 7 seconds
Countertop hole: 35 mm
Dimensions D. 131 x H. 153 mm, Ø38 mm
Operating voltage: 230V

Item no. 128017
Price 625.00





Gas range with 2 burners

Made from stainless steel
Stamped top panel with sunken hob,
ignition burner with pilot light and cast iron grate
Open base unit

2 x dual ring burners: 1x4.5 kW + 1x7.5 kW,
Nominal heat input: 12 kW,
Appliance configured for natural gas H
Outer dimensions: 400x700x900 mm

Item no. 362010

Price 1795.00



Gas range with 4 burners

Made from stainless steel
Stamped top panel with sunken hob,
ignition burner with pilot light and cast iron grate
Open base unit

4 x dual ring burners: 1x4.5 kW + 3x7.5 kW,
Nominal heat input: 27 kW,
Appliance configured for natural gas H
Outer dimensions: 800x700x900 mm

Item no. 362011

Price 2675.00



Gas range with 6 burners

Made from stainless steel
Stamped top panel with sunken hob,
ignition burner with pilot light and cast iron grate
Open base unit

6 x dual ring burners: 2 x 4.5 kW + 4 x 7.5 kW,
Nominal heat input: 39 kW,
Appliance configured for natural gas H
Outer dimensions: 1200x700x900 mm

Item no. 362012

Price 4125.00



Gas ranges with electric/gas ovens



Profikocher

Gas range with 4 burners with electric oven GN 2/1

Made from stainless steel
Stamped top panel with sunken hob,
ignition burner with pilot light and cast iron grate
Electric oven GN 2/1
Temperature control: 50°–300°C

4 x dual ring burners: 1x4.5 kW + 3x7.5 kW,
Nominal heat input: 27 kW, appliance configured for natural gas H
Connected load: 400 V / 6.3 kW
Outer dimensions: 800x700x900 mm

Item no. 362015
Price 4450.00



Gas range with 4 burners with electric fan-assisted oven GN 1/1

Made from stainless steel
Stamped top panel with sunken hob,
ignition burner with pilot light and cast iron grate
Electric fan-assisted oven GN 1/1
Temperature control: 50°–300°C

4 x dual ring burners: 1x4.5 kW + 3x7.5 kW,
Nominal heat input: 27 kW, appliance configured for natural gas H
Connected load: 230 V / 3.13 kW
Outer dimensions: 800x700x900 mm

Item no. 362013
Price 4150.00



Gas range with 4 burners and gas oven GN 2/1

Made from stainless steel
Stamped top panel with sunken hob,
ignition burner with pilot light and cast iron grate
Gas oven GN 2/1
Nominal heat input: 6 kW

4 x dual ring burners: 1x4.5 kW + 3x7.5 kW,
Total nominal heat input: 39 kW,
Appliance configured for natural gas H
Outer dimensions: 800x700x900 mm

Item no. 362014
Price 4495.00



Appliance connecting rod

Joint cover bevelled 10 mm on the left- and right-hand sides

Material: Stainless steel CNS 18/10

Dimensions: 621 x 8 x 12 mm

Item no. 362999
Price 40.00





Gas range with 6 burners with electric oven GN 2/1

Made from stainless steel

Stamped top panel with sunken hob,
ignition burner with pilot light and cast iron grate

Electric oven GN 2/1

Temperature control: 50°–300°C

6 x dual ring burners: 2x4.5 kW + 4x7.5 kW,

Nominal heat input: 39 kW, appliance configured for natural gas H

Connected load: 400 V / 6.3 kW

Outer dimensions: 1200x700x900 mm

Item no. 362017

Price 6100.00



Gas range with 6 burners and gas oven GN 2/1

Made from stainless steel

Stamped top panel with sunken hob,
ignition burner with pilot light and cast iron grate

Gas oven GN 2/1

Nominal heat input: 6 kW

6 x dual ring burners: 2x4.5 kW + 4x7.5 kW,

Total nominal heat input: 45 kW,

Appliance configured for natural gas H

Outer dimensions: 1200x700x900 mm

Item no. 362016

Price 6225.00



Electric ranges

Electric ranges, 2 rings

Made from stainless steel
Sunken hob for easy cleaning.
Base unit closed on 3 sides, open at front

Simmer plates: 2 x round Ø 220 mm, 2.6 kW
Connected load: 5.2 kW
Outer dimensions: 400x700x900 mm

Item no. 362320

Price 1375.00



Electric ranges, 4 rings

Made from stainless steel
Sunken hob for easy cleaning.
Base unit closed on 3 sides, open at front

Simmer plates: 4 x round Ø 220 mm, 2.6 kW
Connected load: 10.4 kW
Outer dimensions: 800x700x900 mm

Item no. 362321

Price 1950.00



Electric ranges, 6 rings

Made from stainless steel
Sunken hob for easy cleaning.
Base unit closed on 3 sides, open at front

Simmer plates: 6 x round Ø 220 mm, 2.6 kW
Connected load: 15.6 kW
Outer dimensions: 1200x700x900 mm

Item no. 362323

Price 2865.00



Electric ranges, 4 rings

with fan-assisted oven GN 1/1

Made from stainless steel
Sunken hob for easy cleaning.
Electric fan-assisted oven GN 1/1
Temperature control: 50°–300°C

Simmer plates: 4 x round Ø 220 mm, 2.6 kW
Total connected load: 13.4 kW
Outer dimensions: 800x700x900 mm

Item no. 362326

Price 3200.00



Electric ranges, 6 rings

with fan-assisted oven GN 1/1

Made from stainless steel
Sunken hob for easy cleaning.
Electric fan-assisted oven GN 1/1
Temperature control: 50°–300°C

Simmer plates: 6 x round Ø 220 mm, 2.6 kW
Connected load: 18.6 kW
Outer dimensions: 1200x700x900 mm

Item no. 362327

Price 4150.00





Steel griddle plates



Electric griddle plate 400

Smooth steel

Base unit closed on 3 sides, open at front,
Cooking surface: 396 x 510 mm, with large, 2.5-litre fat collection
container and removable splash guard

Temperature range: 50 ° - 300 °C
Connected load: 4.5 kW / 400 V
Outer dimensions: 400 x 700 x 900 mm

Item no. 362431

Price 1650.00



Electric griddle plate 400

Ridged steel

Base unit closed on 3 sides, open at front,
Cooking surface: 396 x 510 mm, with large, 2.5-litre fat collection
container and removable splash guard

Temperature range: 50 ° - 300 °C
Connected load: 4.5 kW / 400 V
Outer dimensions: 400 x 700 x 900 mm

Item no. 362452

Price 1775.00



Electric griddle plate 800

Smooth steel

Base unit closed on 3 sides, open at front, cooking surface:
796 x 510 mm, with large, 2.5-litre fat collection container and
removable splash guard, 2 independently controlled heat zones

Temperature range: 50 ° - 300 °C
Connected load: 9.0 kW / 400 V
Outer dimensions: 800 x 700 x 900 mm

Item no. 362433

Price 2475.00



Electric griddle plate 800

Steel, 1/2 ridged

Base unit closed on 3 sides, open at front,
Cooking surface: 796 x 510 mm, with large, 2.5-litre fat collection
container and removable splash guard
2 separately controlled heat zones, left side ridged

Temperature range: 50 ° - 300 °C
Connected load: 9.0 kW / 400 V
Outer dimensions: 800 x 700 x 900 mm

Item no. 362451

Price 2565.00

Hard-chrome griddle plates

Gas griddle plates



Profikocher

Electric griddle plate 400

hard chrome-plated, smooth

Base unit closed on 3 sides, open at front,

Cooking surface: 396 x 510 mm, with large, 2.5-litre fat collection container and removable splash guard

Temperature range: 50 ° - 300 °C

Connected load: 4.5 kW / 400 V

Outer dimensions: 400 x 700 x 900 mm

Item no. 362410

Price 1875.00



Electric griddle plate 800

hard chrome-plated, smooth

Base unit closed on 3 sides, open at front,

Cooking surface: 796 x 510 mm, with large, 2.5-litre fat collection container and removable splash guard

2 separately controlled heat zones

Temperature range: 50 ° - 300 °C

Connected load: 9 kW / 400 V

Outer dimensions: 800 x 700 x 900 mm

Item no. 362412

Price 2850.00



Gas griddle plate 400

hard chrome-plated, smooth

Base unit closed on 3 sides, open at front,

Cooking surface: 396 x 510 mm, with large, 2.5-litre fat collection container, removable splash guard and piezo ignition

Nominal heat input: 7 kW

Appliance configured for natural gas H

Outer dimensions: 400 x 700 x 900 mm

Item no. 362461

Price 2100.00



Gas griddle plate 800

hard chrome-plated, smooth

Base unit closed on 3 sides, open at front,

Cooking surface: 796 x 510 mm, with a large, 2.5-litre fat collection container, removable splash guard and piezo ignition. 2 separately controlled heat zones

Nominal heat input: 14 kW

Appliance configured for natural gas H

Outer dimensions: 800 x 700 x 900 mm

Item no. 362464

Price 3255.00



Appliance connecting rod

Joint cover bevelled 10 mm on the left- and right-hand sides

Material: Stainless steel CNS 18/10

Dimensions: 621 x 8 x 12 mm

Item no. 362999

Price 40.00





Gas griddle plates/ Gas lava rock grills



Gas griddle plate 400

Smooth steel

Base unit closed on 3 sides, open at front,
Cooking surface: 396 x 510 mm, with large, 2.5-litre fat collection
container, removable splash guard and piezo ignition

Nominal heat input: 7 kW

Appliance configured for natural gas H

Outer dimensions: 400 x 700 x 900 mm

Item no. 362460

Price 1875.00



Gas griddle plate 400

Ridged steel

Base unit closed on 3 sides, open at front,
Cooking surface: 396 x 510 mm, with large, 2.5-litre fat collection
container, removable splash guard and piezo ignition

Nominal heat input: 7 kW

Appliance configured for natural gas H

Outer dimensions: 400 x 700 x 900 mm

Item no. 362462

Price 1975.00



Gas griddle plate 800, smooth steel

Base unit closed on 3 sides, open at front,
Cooking surface: 796 x 510 mm, with a large, 2.5-litre fat
collection container, removable splash guard and piezo ignition. 2
separately controlled heat zones

Nominal heat input: 14 kW

Appliance configured for natural gas H

Outer dimensions: 800 x 700 x 900 mm

Item no. 362463

Price 2925.00



Gas lava rock grill

Base unit closed on 3 sides, open at front
Cooking grid: 380 x 520 mm with piezo ignition
Fat drip container, removable burner
Cooking grid for meat and lava rock for first-time use

Nominal heat input: 6.5 kW

Appliance configured for natural gas H

Outer dimensions: 400 x 700 x 900 mm

Item no. 362466

Price 1900.00



Gas lava rock grill

Base unit closed on 3 sides, open at front
Cooking grid: 2 x 380x520 mm with piezo ignition, fat drip
container, removable burner,
Cooking grid for meat and lava rock for first-time use

Nominal heat input: 2 x 6.5 kW,

Appliance configured for natural gas H

Outer dimensions: 800 x 700 x 900 mm

Item no. 362467

Price 2955.00



Tilting bratt pans

Tilting electric bratt pan 50 l

Stainless steel pan with 1 heat zone
Cooking surface made from 12 mm thick stainless steel
Cold water inlet via a tap
Pan tilted manually
Net capacity 50 litres

Temperature range: 50°–300°C
Connected load: 10.5 kW / 400 V
Outer dimensions: 800x700x900 mm

Item no. 362491

Price 5160.00



Tilting gas bratt pan 50 l

Stainless steel pan with 1 heat zone and piezo ignition
Cooking surface made from 12 mm thick stainless steel
Cold water inlet via a tap
Pan tilted manually
Net capacity 50 litres

Temperature range: 50°–300°C
Nominal heat input: 12 kW
configured for natural gas H
Outer dimensions: 800x700x900 mm

Item no. 362495

Price 5450.00



Tilting electric bratt pan 80 l

Stainless steel pan with 1 heat zone
Cooking surface made from 12 mm thick stainless steel
Cold water inlet via a tap
Pan tilted manually
Net capacity 80 litres

Temperature range: 50°–300°C
Connected load: 15.0 kW / 400 V
Outer dimensions: 800x900x900 mm

Item no. 362493

Price 5700.00



Tilting gas bratt pan 80 l

Stainless steel pan with 1 heat zone and piezo ignition
Cooking surface made from 12 mm thick stainless steel
Cold water inlet via a tap
Pan tilted manually
Net capacity 80 litres

Temperature range: 50°–300°C
Nominal heat input: 22 kW
configured for natural gas H
Outer dimensions: 800x900x900 mm

Item no. 362497

Price 5995.00



Appliance connecting rod

Joint cover bevelled 10 mm on the left- and right-hand sides

Material: Stainless steel CNS 18/10

Dimensions: 621 x 8 x 12 mm

Item no. 362999

Price 40.00





Bain-maries/pasta boiling pans



Bain-marie GN 1/1

Made from stainless steel
Tank GN 1/1-200 mm
Semi-automatic water refill system
Safety water drainage tap at the front
Base unit closed on 3 sides, open at front,
Temperature range: 30–90° C

Connected load: 1.6 kW / 230 V
Outer dimensions: W. 400 x D. 700 x H. 900 mm

Item no. 362636
Price 2200.00



Bain-marie GN 2/1

Bain-marie GN 2/1
Made from stainless steel
Tank GN 2/1-200 mm
Semi-automatic water refill system
Safety water drainage tap at the front
Base unit closed on 3 sides, open at front,
Temperature range: 30–90° C

Connected load: 3.2 kW / 230 V
Outer dimensions: W. 800 x D. 700 x H. 900 mm

Item no. 362638
Price 2650.00



Electric pasta boiler 23 litres

Base unit closed on 3 sides, with swing door
Heated by swing-out elements in the tank
Cold water filled electronically
Water inlet and drain (connected to mains water supply/drain)
Tank: 306 x 340 x 320 mm, 23 litres, containers not included

Temperature range: 30 ° - 110 °C
Connected load: 6.0 kW / 400 V
Outer dimensions: 400 x 700 x 900 mm

Item no. 362600
Price 3100.00



Electric pasta boiler 2 x 23 litres

Base unit closed on 3 sides, with swing door, heated by swivel elements in the tank. Cold water filled electronically, mains connection for water and drainage. Tanks: 2 x 306x340x320 mm, each 23 litres, containers not included

Temperature range: 30 ° - 110 °C
Connected load: 12.0 kW / 400 V
Outer dimensions: 800 x 700 x 900 mm

Item no. 362602
Price 5475.00

Electric and gas deep fat fryers



Profikocher

Electric deep fat fryer 1 x 17 litres

Base unit closed on 3 sides, with swing door
Heated by swing-out elements in the tank
Tank: 17 litres with fat collection container
Basket dimensions: 280 x 300 x 120 mm

Temperature range: 50 ° - 190 °C
Connected load: 13.5 kW / 400 V
Outer dimensions: 400 x 700 x 900 mm

Item no. 362501
Price 2725.00



Electric deep fat fryer 2 x 17 litres

Base unit closed on 3 sides, with swing door
Heated by swing-out elements in the tank
Tank: 2 x 17 litres with fat collection container
Basket dimensions: 2 x 280 x 300 x 120 mm,

Temperature range: 50 ° - 190 °C
Connected load: 2 x 13.5 kW / 400 V
Outer dimensions: 800 x 700 x 900 mm

Item no. 362512
Price 4495.00



Gas deep fat fryer 1 x 15 litres

Base unit closed on 3 sides, with swing door
Piezo ignition pipe burner in tank
Tank: 15 litres, basket dimensions: 280 x 295 x 100 mm,
with fat collection container

Temperature range: 50 ° - 190 °C
Nominal heat input: 12 kW
Outer dimensions: 400 x 700 x 900 mm

Item no. 362520
Price 2540.00



Gas deep fat fryer 2 x 15 litres

Base unit closed on 3 sides, with swing door
Piezo ignition pipe burner in tank
Tanks: 2 x 15 litres, basket dimensions: 280 x 295 x 100 mm,
with fat collection container

Temperature range: 50 ° - 190 °C
Nominal heat input: 2 x 12 kW
Outer dimensions: 800 x 700 x 900 mm

Item no. 362522
Price 4295.00



Appliance connecting rod

Joint cover bevelled 10 mm on the left- and right-hand sides

Material: Stainless steel CNS 18/10

Dimensions: 621 x 8 x 12 mm

Item no. 362999
Price 40.00





Electric boiling pan 50 l

Pan base made from non-corrosive AISI316; walls, lid and top panel made from AISI304

Double-shell design for indirect heating

Ergonomic handle to ensure safe opening of lid

Drain pipe keeps top of appliance free of water

Cold water filled via a swivelling tap activated by the lid

Semi-automatic filling

Safety valve 0.5 bar with manometer

Water level markings inside the pan

Thermostat-controlled temperature

Temperature control: 30–110 °C

Connected load: 10.5 kW / 400 V

Outer dimensions: 800x700x900 mm

Item no. 362680

Price 6100.00



Electric boiling pan 100 l

Pan base made from non-corrosive AISI316; walls, lid and top panel made from AISI304

Double-shell design for indirect heating

Ergonomic handle to ensure safe opening of lid

Drain pipe keeps top of appliance free of water

Cold water filled via a swivelling tap activated by the lid

Semi-automatic filling

Safety valve 0.5 bar with manometer

Water level markings inside the pan

Thermostat-controlled temperature

Temperature control: 30–110 °C

Connected load: 21.0 kW / 400 V

Outer dimensions: 800x900x900 mm

Item no. 362685

Price 7350.00



Free-standing units

Neutral counter unit with drawer



Outer dimensions: 400x700x900 mm

Item no. 362900
Price 1199.00

Neutral counter unit with drawer



Outer dimensions: 800x700x900 mm

Item no. 362905
Price 1675.00

Left-hand doors for 400 base units



Made from CNS 18/10

Item no. 362950
Price 185.00

Right-hand doors for 400 base units



Made from CNS 18/10

Item no. 362951
Price 185.00

Appliance connecting rod

Joint cover bevelled 10 mm on the left- and right-hand sides

Material: Stainless steel CNS 18/10

Dimensions: 621 x 8 x 12 mm

Item no. 362999
Price 40.00




Electric induction range
1 cooking zone, 3.5 kW

CNS 18/10 casing
 Flush-fitted Ceran glass
 Pan detection, pan quality control and overheat shut-off
 Fully adjustable power control 1–9 with residual heat indicator
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Includes: Cable with CEE plug and
 Aluminium fat filter (dishwasher-safe)

Outer dimensions: **W. 400 x D. 600 x H. 200 mm incl. feet**

1 square coil 270 x 270 mm, 3.5 kW

Ceran glass: 350 x 560 mm

Connected load: 3.5 kW / 230 V

Item no. 201225

Price 3390.00


Electric induction range
2 cooking zones, 1.8 kW each

CNS 18/10 casing
 Flush-fitted Ceran glass
 Pan detection, pan quality control and overheat shut-off
 Fully adjustable power control 1–9 with residual heat indicator
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Includes: Cable with CEE plug and
 Aluminium fat filter (dishwasher-safe)

Outer dimensions: **W. 400 x D. 600 x H. 200 mm incl. feet**

2 x round coils Ø 210 mm, 1.8 kW each

Ceran glass: 350 x 560 mm

Connected load: 3.5 kW / 230 V

Item no. 201226

Price 3590.00


Electric induction range
2 cooking zones, 3.5 kW each

CNS 18/10 casing
 Flush-fitted Ceran glass
 Pan detection, pan quality control and overheat shut-off
 Fully adjustable power control 1–9 with residual heat indicator
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Includes: Cable with CEE plug and
 Aluminium fat filter (dishwasher-safe)

Outer dimensions: **W. 400 x D. 600 x H. 200 mm incl. feet**

2 x round coils Ø 230 mm, 3.5 kW each

Ceran glass: 350 x 560 mm

Connected load: 7.0 kW / 400 V

Item no. 201227

Price 4490.00

Induction



Electric induction wok hob, 3.5 kW

CNS 18/10 casing
Ceran glass bowl (Ø 300 mm), flush-fitted
Pan detection, pan quality control and overheat shut-off
Fully adjustable power control 1–9 with residual heat indicator
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Includes: Cable with plug and
Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 600 x H. 200 mm incl. feet
Round coil Ø 300 mm, 3.5 kW
Connected load: 3.5 kW / 230 V

Item no. 201288
Price 3290.00



Electric induction wok hob, 5.0 kW

CNS 18/10 casing
Ceran glass bowl (Ø 300 mm), flush-fitted
Pan detection, pan quality control and overheat shut-off
Fully adjustable power control 1–9 with residual heat indicator
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Includes: Cable with CEE plug and
Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 400 x D. 600 x H. 200 mm incl. feet
Round coil Ø 300 mm, 5.0 kW
Connected load: 5.0 kW / 400 V

Item no. 201289
Price 3690.00



Wok

Material: Stainless steel CNS 18/10
Capacity 4–5 litres Ø 390 mm

Item no. 209203
Price 225.00



Wok

Material: CNS 18/10 stainless steel, ultra-light for easy handling
Capacity 4–5 litres Ø 360 mm

Item no. 209204
Price 190.00



Wok

Material: Stainless steel CNS 18/10 with non-stick coating
Capacity 4–5 litres Ø 390 mm

Item no. 209205
Price 249.00



Wok

Material: Steel
Capacity 4–5 litres Ø 360 mm

Item no. 209206
Price 135.00





Electric range with radiant elements, 2 cooking zones

CNS 18/10 casing
Flush-fitted Ceran glass
Fully adjustable power control dial with energy regulator
Residual heat indicator beneath the glass
Includes: Cable with CEE plug

Outer dimensions: **W. 400 x D. 600 x H. 200 mm incl. feet**
Radiant hobs: 2 x round Ø 230 mm, 3.0 kW each
Ceran glass: 350 x 560 mm
Connected load: 6.0 kW / 400 V

Item no. 201320
Price 2190.00



Countertop heated hotplate 110°C

CNS 18/10 casing
Flush-fitted Ceran glass
Fully adjustable power control dial with energy regulator
Residual heat indicator beneath the glass
Includes: Cable with plug

Outer dimensions: **W. 400 x D. 600 x H. 200 mm incl. feet**
Heating element: 1 x 315 x 490 mm
Temperature range: 30°–110°C
Ceran glass: 350 x 560 mm
Connected load: 1.5 kW / 230 V

Item no. 201330
Price 2290.00



Countertop heated hotplate 190°C

CNS 18/10 casing
Flush-fitted Ceran glass
Fully adjustable power control dial with energy regulator
Residual heat indicator beneath the glass
Includes: Cable with plug

Outer dimensions: **W. 400 x D. 600 x H. 200 mm incl. feet**
Heating element: 1 x 315 x 490 mm
Temperature range: 50°–190°C
Ceran glass: 350 x 560 mm
Connected load: 1.5 kW / 230 V

Item no. 201331
Price 2690.00



Sous-vide cooker LSV

Casing made from CNS 18/10. Tanks fitted with drain tap
Can also be used as a bain-marie
Suitable for **GN 1/1-150 mm** containers.
Heated indirectly with even heat distribution and fully adjustable
temperature control from 30°C to 80°C, using
manual pre-set or core temperature sensor
User-friendly touchscreen, microprocessor control
incl. core temperature sensor and stainless steel lid **GN 1/1**

Outer dimensions: **W. 400 x D. 600 x H. 200 mm**
Tank dimensions: W. 325 x D. 530 x H. 150
Connected load: 3.0 kW / 230 V

Item no. 201660
Price 3090.00

Bain-maries



Electric boiling pan GN 1/1

CNS 18/10 casing
Indirect heat
Flush-fitted boiling tank GN 1/1-150
Main switch with 3 power settings, thermostat, ON lamp and heat display lamp on the front panel
Incl. Water drain tap and perforated shelf.
Water inlet and containers not included
Includes: Cable with CEE plug

Outer dimensions: W. 400 x D. 600 x H. 200 mm
Temperature range: 30°-100° C
Connected load: 7.0 kW / **400 V**
Weight: 13 kg

Item no. 201675
Price 2390.00



Draining tray 1/3

Stainless steel

suitable for use with boiling pan GN 1/1, prod. no. 206675

Item no. 209660
Price 115.00



Basic accessory set for boiling pan with drip tray

Made from CNS 18/10
Comprises 4 pasta baskets 1/6

Dimensions: For GN 2/3 - 150 mm
Item no. 206624
Price 385.00



Basic accessory set for boiling pan with no drip tray

Made from CNS 18/10
Comprises 4 pasta baskets 1/6 and 1 pasta basket 1/3

Dimensions: For GN 1/1 - 150 mm
Item no. 206625
Price 525.00



Bain-marie GN 1/1

Casing made from CNS 18/10. Tanks fitted with drain tap
Main switch with ON lamp
Fully adjustable temperature between 50°C and 85°C
Suitable for **GN 1/1-150 mm containers**

Outer dimensions: W. 400 x D. 600 x H. 200 mm
Connected load: 1.8 kW / 230 V
Weight: 12 kg
Item no. 201650
Price 1590.00





Electric griddle 400, hard chrome-plated, smooth

CNS 18/10 casing
 Special steel cooking surface, hard chrome-plated finish
Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution
 Chute 125 x 35 mm into removable fat collection drawer
 Fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Incl. Cable with plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 400 x D. 600 x H. 200 mm**

Cooking surface: 320 x 520 mm

Temperature range: 50°–250°C

Connected load: 3.3 kW / 230 V

Item no. 201400

Price 3190.00

With reinforced heating element: 4.5 kW 400V

Item no. 201403

Price 3190.00



Electric griddle 600, hard chrome-plated, smooth

CNS 18/10 casing
 Special steel cooking surface, hard chrome-plated finish
Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution
 Chute 125 x 35 mm into removable fat collection drawer
 2 heat zones, fully adjustable temperature controlled by 2 thermostats
 Control dial and ON lamp on the front panel
 Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 600 x D. 600 x H. 200 mm**

Cooking surface: 520 x 520 mm

Temperature range: 50°–250°C

Connected load: 7.5 kW / 400 V

Item no. 201401

Price 4490.00



Electric griddle 800, hard chrome-plated, smooth

CNS 18/10 casing
 Special steel cooking surface, hard chrome-plated finish
Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution
 Chute 125 x 35 mm into removable fat collection drawer
 2 heat zones, fully adjustable temperature controlled by 2 thermostats
 Control dial and ON lamp on the front panel
 Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 800 x D. 600 x H. 200 mm**

Cooking surface: 720 x 520 mm

Temperature range: 50°–250°C

Connected load: 10.5 kW / 400 V

Item no. 201402

Price 5350.00

Beef & burgers Griddles



Electric griddle 400, hard chrome-plated, ridged

CNS 18/10 casing

Special steel cooking surface, hard chrome-plated finish

Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution

Chute 125 x 35 mm into removable fat collection drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Incl. Cable with plug, removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 400 x D. 600 x H. 200 mm**

Cooking surface: 320 x 520 mm

Temperature range: 50°–250°C

Connected load: 3.3 kW / 230 V

Item no. 201410

Price 3490.00

With reinforced heating element: 4.5 kW 400V

Item no. 201413

Price 3490.00



Electric griddle 600, hard chrome-plated, 1/2 ridged

CNS 18/10 casing

Special steel cooking surface, hard chrome-plated finish

Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution

Chute 125 x 35 mm into removable fat collection drawer

2 heat zones, fully adjustable temperature controlled by 2 thermostats

Control dial and ON lamp on the front panel

Incl. Cable with CEE plug, removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 600 x D. 600 x H. 200 mm**

Cooking surface: 520 x 520 mm

Temperature range: 50°–250°C

Connected load: 7.5 kW / 400 V

Item no. 201411

Price 4750.00



Electric griddle 800, hard chrome-plated, 1/2 ridged

CNS 18/10 casing

Special steel cooking surface, hard chrome-plated finish

Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution

Chute 125 x 35 mm into removable fat collection drawer

2 heat zones, fully adjustable temperature controlled by 2 thermostats

Control dial and ON lamp on the front panel

Incl. Cable with CEE plug, removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 800 x D. 600 x H. 200 mm**

Cooking surface: 720 x 520 mm

Temperature range: 50°–250°C

Connected load: 10.5 kW / 400 V

Item no. 201412

Price 5650.00





Burger griddle 1000, hard chrome-plated, smooth

CNS 18/10 casing

Special steel cooking surface, hard chrome-plated finish

Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution

Chute 125 x 35 mm into removable fat collection drawer

2 heat zones, fully adjustable temperature controlled by 3 thermostats

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Incl. Cable with plug, removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1000 x D. 600 x H. 200 mm**

Cooking surface: 920 x 520 mm

Temperature range: 50°–250°C

Connected load: 13.5 kW / 400 V

Item no. 201480

Price 5750.00



Burger griddle 1200, hard chrome-plated, smooth

CNS 18/10 casing

Special steel cooking surface, hard chrome-plated finish

Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution

Chute 125 x 35 mm into removable fat collection drawer

3 heat zones, fully adjustable temperature controlled by 3 thermostats

Control dial and ON lamp on the front panel

Incl. Cable with CEE plug, removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1200 x D. 600 x H. 200 mm**

Cooking surface: 1120 x 520 mm

Temperature range: 50°–250°C

Connected load: 16.5 kW / 400 V

Item no. 201481

Price 6950.00



Burger griddle 1400, hard chrome-plated, smooth

CNS 18/10 casing

Special steel cooking surface, hard chrome-plated finish

Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution

Chute 125 x 35 mm into removable fat collection drawer

3 heat zones, fully adjustable temperature controlled by 3 thermostats

Control dial and ON lamp on the front panel

Incl. Cable with CEE plug, removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1400 x D. 600 x H. 200 mm**

Cooking surface: 1320 x 520 mm

Temperature range: 50°–250°C

Connected load: 19.5 kW / 400 V

Item no. 201482

Price 7790.00

Beef & burgers Griddles



Burger griddle 1000, hard chrome-plated, ridged

CNS 18/10 casing

Special steel cooking surface, hard chrome-plated finish

Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution

Chute 125 x 35 mm into removable fat collection drawer

2 heat zones, fully adjustable temperature controlled by 3 thermostats

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Incl. Cable with plug, removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1000 x D. 600 x H. 200 mm**

Cooking surface: 920 x 520 mm

Temperature range: 50°–250°C

Connected load: 13.5 kW / 400 V

1/2 ridged

Item no. 201483

Price 6090.00

1/3 ridged

211483

6090.00



Burger griddle 1200, hard chrome-plated, ridged

CNS 18/10 casing

Special steel cooking surface, hard chrome-plated finish

Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution

Chute 125 x 35 mm into removable fat collection drawer

3 heat zones, fully adjustable temperature controlled by 3 thermostats

Control dial and ON lamp on the front panel

Incl. Cable with CEE plug, removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1200 x D. 600 x H. 200 mm**

Cooking surface: 1120 x 520 mm

Temperature range: 50°–250°C

Connected load: 16.5 kW / 400 V

1/2 ridged

Item no. 201484

Price 7250.00

1/3 ridged

211484

7250.00



Burger griddle 1400, hard chrome-plated, ridged

CNS 18/10 casing

Special steel cooking surface, hard chrome-plated finish

Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution

Chute 125 x 35 mm into removable fat collection drawer

3 heat zones, fully adjustable temperature controlled by 3 thermostats

Control dial and ON lamp on the front panel

Incl. Cable with CEE plug, removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1400 x D. 600 x H. 200 mm**

Cooking surface: 1320 x 520 mm

Temperature range: 50°–250°C

Connected load: 19.5 kW / 400 V

1/2 ridged

Item no. 201485

Price 8090.00

1/3 ridged

211485

8090.00





Burger griddle 1000, hard chrome-plated, smooth

CNS 18/10 casing
 Special steel cooking surface, hard chrome-plated finish
Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution
 Chute 125 x 35 mm into removable fat collection drawer
 2 heat zones, fully adjustable temperature controlled by 3 thermostats
 Fully adjustable thermostat-controlled temperature
 Control dial and ON lamp on the front panel
 Incl. Cable with plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1000 x D. 600 x H. 850 mm**

Cooking surface: 920 x 520 mm

Temperature range: 50°–250°C

Connected load: 13.5 kW / 400 V

Item no. 201490

Price 6700.00



Burger griddle 1200, hard chrome-plated, smooth

CNS 18/10 casing
 Special steel cooking surface, hard chrome-plated finish
Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution
 Chute 125 x 35 mm into removable fat collection drawer
 3 heat zones, fully adjustable temperature controlled by 3 thermostats
 Control dial and ON lamp on the front panel
 Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1200 x D. 600 x H. 850 mm**

Cooking surface: 1120 x 520 mm

Temperature range: 50°–250°C

Connected load: 16.5 kW / 400 V

Item no. 201491

Price 8100.00



Burger griddle 1400, hard chrome-plated, smooth

CNS 18/10 casing
 Special steel cooking surface, hard chrome-plated finish
Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution
 Chute 125 x 35 mm into removable fat collection drawer
 3 heat zones, fully adjustable temperature controlled by 3 thermostats
 Control dial and ON lamp on the front panel
 Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1400 x D. 600 x H. 850 mm**

Cooking surface: 1320 x 520 mm

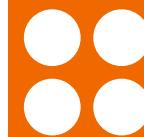
Temperature range: 50°–250°C

Connected load: 19.5 kW / 400 V

Item no. 201492

Price 9050.00

Beef & burgers Griddles



LOCHER

Burger griddle 1000, hard chrome-plated, ridged

CNS 18/10 casing

Special steel cooking surface, hard chrome-plated finish

Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution

Chute 125 x 35 mm into removable fat collection drawer

2 heat zones, fully adjustable temperature controlled by 3 thermostats

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Incl. Cable with plug, removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1000 x D. 600 x H. 850 mm**

Cooking surface: 920 x 520 mm

Temperature range: 50°–250°C

Connected load: 13.5 kW / 400 V

1/2 ridged

Item no. 201493

Price 7050.00

1/3 ridged

211493

7050.00



Burger griddle 1200, hard chrome-plated, ridged

CNS 18/10 casing

Special steel cooking surface, hard chrome-plated finish

Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution

Chute 125 x 35 mm into removable fat collection drawer

3 heat zones, fully adjustable temperature controlled by 3 thermostats

Control dial and ON lamp on the front panel

Incl. Cable with CEE plug, removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1200 x D. 600 x H. 850 mm**

Cooking surface: 1120 x 520 mm

Temperature range: 50°–250°C

Connected load: 16.5 kW / 400 V

1/2 ridged

Item no. 201494

Price 8725.00

1/3 ridged

211494

8725.00



Burger griddle 1400, hard chrome-plated, ridged

CNS 18/10 casing

Special steel cooking surface, hard chrome-plated finish

Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution

Chute 125 x 35 mm into removable fat collection drawer

3 heat zones, fully adjustable temperature controlled by 3 thermostats

Control dial and ON lamp on the front panel

Incl. Cable with CEE plug, removable splash guard,

fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1400 x D. 600 x H. 850 mm**

Cooking surface: 1320 x 520 mm

Temperature range: 50°–250°C

Connected load: 19.5 kW / 400 V

1/2 ridged

Item no. 201495

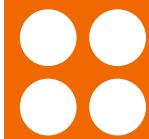
Price 9330.00

1/3 ridged

211495

9330.00





LOCHER

Teppanyaki griddles



Electric Asian teppanyaki griddle with 2 heat zones

CNS 18/10 casing, 2 separate heat zones

Special steel cooking surface, hard chrome-plated finish

Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution

Chute 125 x 35 mm into removable fat collection drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Cable with CEE plug, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 600 x D. 600 x H. 200 mm**

Cooking surface: 520 x 520 mm

Temperature range: 50°–250°C

Connected load: 7.5 kW / 400 V

Item no. 201420

Price 4320.00



Electric Asian teppanyaki griddle with 3 heat zones

CNS 18/10 casing, 3 separate heat zones

Special steel cooking surface, hard chrome-plated finish

Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution

Chute 125 x 35 mm into removable fat collection drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Cable with **32 A CEE plug**, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1200 x D. 600 x H. 200 mm**

Cooking surface: 1120 x 520 mm

Temperature range 50°–250°C

Connected load: 16.5 kW / 400 V

Item no. 201421

Price 6850.00



Electric Asian teppanyaki griddle with 3 heat zones

CNS 18/10 casing, 3 separate heat zones

Special steel cooking surface, hard chrome-plated finish

Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution

Chute 125 x 35 mm into removable fat collection drawer

Fully adjustable thermostat-controlled temperature

Control dial and ON lamp on the front panel

Includes: Cable with **32 A CEE plug**, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 1400 x D. 600 x H. 200 mm**

Cooking surface: 1320 x 520 mm

Temperature range 50°–250°C

Connected load: 18.0 kW / 400 V

Item no. 201422

Price 7670.00

Teppanyaki griddle base unit

Stainless steel CNS 18/10

Item no.	209971	209972	209773
for width	600 mm	1200 mm	1400 mm
Price	680.00	950.00	1050.00

Splash guard for teppanyaki griddles

Stainless steel CNS 18/10

Item no.	209453	209454	209455
for width	600 mm	1200 mm	1400 mm
Price	310.00	450.00	520.00

Bratt pans



Electric bratt pan 400

CNS 18/10 casing
Special steel cooking surface, hard-plated stainless steel finish
Inside height of pan 60 mm
Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution
Round drain hole (Ø 55 mm) with Teflon plug in a removable fat collection drawer
Fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Includes: Cable with CEE plug,
Teflon plug, fat and drip drawer, food turner and
stainless steel scouring pad
Optional feature: Removable CNS splash guard

Outer dimensions: **W. 400 x D. 600 x H. 200 mm**

Cooking surface: 340 x 540 mm

Temperature range: 60°–300°C

Connected load: 4.5 kW / 400 V

Item no. 201471

Price 3400.00



Electric bratt pan 600

CNS 18/10 casing
Special steel cooking surface, hard-plated stainless steel finish
Inside height of pan 60 mm
Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution
Round drain hole (Ø 55 mm) with Teflon plug in a removable fat collection drawer
Fully adjustable thermostat-controlled temperature
Control dial and ON lamp on the front panel
Includes: Cable with CEE plug,
Teflon plug, fat and drip drawer, food turner and
stainless steel scouring pad
Optional feature: Removable CNS splash guard

Outer dimensions: **W. 600 x D. 600 x H. 200 mm**

Cooking surface: 540 x 540 mm

Temperature range: 60°–300°C

Connected load: 7.5 kW / 400 V

Item no. 201472

Price 5150.00



Splash guard for bratt pans

CNS 18/10 stainless steel, suitable for use with 400, 600 and 800 mm bratt pans

Item no.	209450	209451	209452
for width	400 mm	600 mm	800 mm
Price	230.00	320.00	360.00



'Compact' electric induction range 1 hob

CNS 18/10 casing
 Flush-fitted Ceran glass
 Pan detection, pan quality control and overheat shut-off
 Fully adjustable power control 1–9 with residual heat indicator
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Includes: Cable with plug and aluminium fat filter (dishwasher-safe)

Outer dimensions: **W. 340 x D. 405 x H. 120 incl. feet**

Round coil Ø 210 mm

Ceran glass: 290 x 290 mm

Voltage	230 V	230 V	400 V
Connected load	2.5 kW	3.5 kW	5.0 kW
Item no.	201202	201203	201205
Price	1450.00	1550.00	2050.00



Top wok stand

Made from CNS 18/10

Suitable for use with the 'Compact' induction ranges: 201202, 201203, 201205

Outer dimensions: **W. 340 x D. 340 x H. 60 mm**

Weight: 1.8 kg

Item no. 209201

Price 235.00



Electric induction range 1 cooking zone

CNS 18/10 casing
 Flush-fitted Ceran glass
 Pan detection and overheat shut-off
 Fully adjustable power control 1–9 with residual heat indicator
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Includes: Cable with plug and
 Aluminium fat filter (dishwasher-safe)

Outer dimensions: **W. 400 x D. 455 x H. 120 mm incl. feet**

Round coil Ø 230 mm

Ceran glass: 350 x 350 mm

Voltage	230 V	400 V
Connected load	3.5 kW	5.0 kW
Item no.	201213	201215
Price	2220.00	2460.00



Top wok stand

Made from CNS 18/10

Suitable for use with induction ranges: 201213, 201215

Outer dimensions: **W. 400 x D. 400 x H. 60 mm**

Weight: 1.8 kg

Item no. 209202

Price 340.00

Countertop appliances

Induction



'1+1' electric induction range

2 cooking zones, 1.8 kW each or 1 x 3.5 kW

CNS 18/10 casing
Flush-fitted Ceran glass
Power function
Pan detection, pan quality control and overheat shut-off
2 fully adjustable power controls 1–9
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Includes: Cable with plug and Aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 340 x D. 585 x H. 110 mm incl. feet
2 x cooking zones with 1.8 kW each, or 3.5 kW when only the front cooking zone is used
2 x round coils Ø 210 mm, 1.8 kW each
Ceran glass: 290 x 475 mm
Connected load: 3.5 kW / 230 V

Item no. 201222

Price 1890.00



Electric induction range

2 cooking zones, 3.5 kW each

CNS 18/10 casing
Flush-fitted Ceran glass
Pan detection and overheat shut-off
Fully adjustable power control 1–9 with residual heat indicator
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Includes: Cable with CEE plug and Aluminium filter

Outer dimensions: W. 400 x D. 655 x H. 120 mm incl. feet
2 x round coils Ø 230 mm, 3.5 kW each
Ceran glass: 350 x 560 mm
Connected load: 7.0 kW / 400 V

Item no. 201223

Price 4375.00



'Compact' electric induction wok hob 3.5 kW

CNS 18/10 casing
Ceran glass bowl flush-fitted from below
Pan detection, pan quality control and overheat shut-off
Fully adjustable power control 1–9 with residual heat indicator
Digital display beneath the Ceran glass
Fan integrated in base of appliance
Includes: Cable with plug and Aluminium fat filter (dishwasher-safe). Wok not included.

Outer dimensions: W. 330 x D. 380 x H. 175 mm incl. feet
Round coil Ø 300 mm, 3.5 kW
Ceran glass bowl: Ø 300 mm
Connected load: 3.5 kW / 230 V

Item no. 201280

Price 1920.00





Electric induction wok hob, 3.5 kW

CNS 18/10 casing
 Ceran glass bowl flush-fitted from below
 Pan detection, pan quality control and overheat shut-off
 Fully adjustable power control 1–9 with residual heat indicator
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Includes: Cable with plug and
 Aluminium fat filter (dishwasher-safe). Wok not included.

Outer dimensions: **W. 400 x D. 455 x H. 180 mm incl. feet**
 Round coil Ø 300 mm, 3.5 kW
 Ceran glass bowl: Ø 300 mm
 Connected load: 3.5 kW / 230 V

Item no. 201281

Price 2660.00



Electric induction wok hob, 5 kW

CNS 18/10 casing
 Ceran glass bowl flush-fitted from below
 Pan detection, pan quality control and overheat shut-off
 Fully adjustable power control 1–9 with residual heat indicator
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Includes: Cable with CEE plug and
 Aluminium fat filter (dishwasher-safe). Wok not included.

Outer dimensions: **W. 400 x D. 455 x H. 180 mm incl. feet**
 Round coil Ø 300 mm, 5 kW
 Ceran glass bowl: Ø 300 mm
 Connected load: 5.0 kW / 400 V

Item no. 201282

Price 3175.00



Electric induction wok hob, 7 kW

CNS 18/10 casing
 Ceran glass bowl flush-fitted from below
 Pan detection, pan quality control and overheat shut-off
 Fully adjustable power control 1–9 with residual heat indicator
 Digital display beneath the Ceran glass
 Fan integrated in base of appliance
 Includes: Cable with CEE plug and
 Aluminium fat filter (dishwasher-safe). Wok not included.

Outer dimensions: **W. 400 x D. 455 x H. 180 mm incl. feet**
 Round coil Ø 300 mm, 7 kW
 Ceran glass bowl: Ø 300 mm
 Connected load: 7.0 kW / 400 V

Item no. 201283

Price 3475.00

Countertop appliances

Basic induction



Profikocher

Basic induction range 350

Stainless steel casing
Ceran glass hobs
Round coil Ø 260 mm
Power settings 1–10 (500–3500W)
Electronic overheating shut-off
Digital display, ON lamp
Appliance is not suitable for constant commercial use

Ceran glass: 285 x 285 mm,
Connected load: 3.5 kW / 230 V
Outer dimensions: 340 x 445 x 117 mm

Item no. 132203
Price 390.00



Profikocher



Induction



Electric range with radiant elements, 2.3 kW

1 hob

CNS 18/10 casing
 Flush-fitted Ceran glass
 Fully adjustable power control dial with energy regulator
 Residual heat indicator beneath the glass
 Includes: Cable with plug

Outer dimensions: **W. 340 x D. 410 x H. 100 mm incl. feet**
 Cooking zone 1 x 2.3 kW
 Radiant elements: round Ø 210 mm
 Ceran glass: 290 x 290 mm
 Connected load: 2.3 kW / 230 V

Item no. 201300
Price 650.00

Electric range with radiant elements, 3 kW

1 hob

CNS 18/10 casing
 Flush-fitted Ceran glass
 Fully adjustable power control dial with energy regulator
 Residual heat indicator beneath the glass
 Includes: Cable with plug

Outer dimensions: **W. 400 x D. 455 x H. 120 mm incl. feet**
 Cooking zone 1 x 3.0 kW
 Radiant elements: round Ø 230 mm
 Ceran glass: 350 x 350 mm
 Connected load: 3.0 kW / 230 V

Item no. 201301
Price 760.00

Electric range with radiant elements, 2 cooking zones

CNS 18/10 casing
 Flush-fitted Ceran glass
 Fully adjustable power control dial with energy regulator
 Residual heat indicator beneath the glass
 Includes: Cable with plug

Outer dimensions: **W. 340 x D. 585 x H. 110 mm incl. feet**
 Radiant element at the front: round Ø 200 mm, 2.0 kW
 Radiant element at the back: round Ø 160 mm, 1.5 kW
 Ceran glass: 290 x 475 mm
 Connected load: 3.5 kW / 230 V

Item no. 201302
Price 1075.00

Collo glass-ceramic care kit

Volume: Scraper (45 mm), cleaning fluid and polishing cloth

Dimensions: 125 ml
 Weight: 0.8 kg
Item no. 209227
Price 40.00

Electric stockpot stoves



Electric stockpot stove 5.0 kW

Made from heavy-duty CNS 18/10

1 cast iron cooking plate Ø 400 mm, main switch (3 power settings) with ON lamp, overheat shut-off, height-adjustable feet, and cable

Outer dimensions: 568 x 568 x 570 mm

Connected load: 5.0 kW / 400 V

Item no. 362835

Price 1400.00



Electric stockpot stove, 5 kW

CNS 18/10 casing

1 cast iron cooking plate Ø 400 mm

Main switch (3 power settings) with ON lamp

Overheat shut-off

Dirt collection drawer to facilitate cleaning

Height-adjustable feet

Includes: Cable with CEE plug

Outer dimensions: W. 550 x D. 550 x H. 500 mm

Connected load: 5.0 kW / 400 V

Item no. 201835

Price 2390.00



Electric induction stockpot stove, 9 kW

CNS 18/10 casing

Fully adjustable power control 1–9

Pan detection and overheat shut-off

Fan integrated in base of appliance

Removable aluminium fat filter (dishwasher-safe)

Suitable for up to 70-litre pans (minimum size Ø 240 mm)

Feet adjustable up to a height of 735 mm

Includes: Cable with CEE plug

and aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 480 x D. 480 x H. 465 mm

Round coil: 350 mm

Ceran glass: 468 x 468 mm

Connected load: 9.0 kW / 400 V

Item no. 201250

Price 4890.00



Electric induction stockpot stove, 9 kW, on casters

CNS 18/10 casing

Fully adjustable power control 1–9

Pan detection and overheat shut-off

Fan integrated in base of appliance

Removable aluminium fat filter (dishwasher-safe)

Suitable for up to 70-litre pans (minimum size Ø 240 mm)

Feet adjustable up to a height of 735 mm, fitted with casters, 2 of which are lockable. Includes: Cable with CEE plug and aluminium fat filter (dishwasher-safe)

Outer dimensions: W. 480 x D. 520 x H. 535 mm

Round coil: 350 mm

Ceran glass: 468 x 468 mm

Connected load: 9.0 kW / 400 V

Item no. 201251

Price 5090.00





Gas stockpot stoves



Gas stockpot stove, 7.5 kW

Made from stainless steel
1 burner with 7.5 kW connection
Includes control dial, ignition burner with pilot light
Height-adjustable feet
Does not include gas connection kit

Outer dimensions: **W. 400 x D. 400 x H. 350 mm**
Connected load: 7.5 kW gas, appliance configured for natural gas
Weight: 9 kg

Item no. 162007

Price 595.00



Gas stockpot stove, 12.0 kW

Made from stainless steel
1 burner with 12 kW connection
Includes control dial, ignition burner with pilot light
Height-adjustable feet
Does not include gas connection kit

Outer dimensions: **W. 500 x D. 500 x H. 450 mm**
Connected load: 12.0 kW gas, appliance configured for natural gas
Weight: 17 kg

Item no. 162012

Price 750.00



Gas connection kit

Suitable for indoor and outdoor connections
Comprises:
- Gas control EN61-DS 1.5 kg/h, 50 mbar
- Flexible metal hose MWS
G1/4LH-UEMxIG Rp1/2x1500

Item no. 920018

Price 245.00





Countertop gas bratt pans

Countertop gas combi bratt pan with 1 burner

Made from stainless steel with sheet steel bratt pan (60 mm high)
Piezo ignition with control dial and gas hose (not fitted)
Gas connection on the right-hand side
Includes pressure control device for 5 kg and 11 kg bottles
1.5kg/h 50 mbar with excess flow cut-off valve (for commercial use)

Outer dimensions: W. 340 x D. 530 x H. 270 mm

Single-flame burner

Connected load: 3.6 kW gas / Appliance configured for liquid gas

Weight: 12 kg

Item no. 152001

Price 315.00



Countertop gas combi bratt pan with 3 burners

Made from stainless steel with sheet steel bratt pan (60 mm high)
Piezo ignition with control dial and gas hose (not fitted)
Gas connection on the right-hand side
Includes pressure control device for 5 kg and 11 kg bottles
1.5kg/h 50 mbar with excess flow cut-off valve (for commercial use)

Outer dimensions: W. 650 x D. 530 x H. 270 mm

3-flame burner

Connected load: 11.0 kW gas / Appliance configured for liquid gas

Weight: 21 kg

Item no. 152003

Price 450.00



Countertop gas combi bratt pan with 5 burners

Made from stainless steel with sheet steel bratt pan (60 mm high)
Piezo ignition with control dial and gas hose (not fitted)
Gas connection on the right-hand side
Includes pressure control device for 5 kg and 11 kg bottles
1.5kg/h 50 mbar with excess flow cut-off valve (for commercial use)

Outer dimensions: W. 980 x D. 530 x H. 270 mm

5-flame burner

Connected load: 18.0 kW gas / Appliance configured for liquid gas

Weight: 30 kg

Item no. 152005

Price 850.00



Feet with shelf

4 feet with shelf (working height approx. 800 mm)

For bratt pans	152001	152003	152005
Item no.	152921	152923	152925
Price	80.00	95.00	155.00



Cooking grid set for countertop combi bratt pans

Grid shelf, flame cover and fat drip tray

For bratt pans	152001	152003	152005
Item no.	152901	152903	152905
Price	110.00	145.00	220.00





Warming cabinet LHS

CNS 18/10 casing

Precise temperature settings using a sensor keypad with digital display

Temperature can be set to desired °C

Ventilation front and back

Side handles

Swing door with hinges on right (hinges can be reversed)

Includes: hot appliance plug and removable rails for GN 1/1 container

Outer dimensions: **W. 400 x D. 650 x H. 390 mm**

Inner dimensions: W. 350 x D. 570 x H. 285 mm

Capacity: 4 x GN 1/1-65 mm

Temperature range 30°–130°C

Connected load: 1.5 kW / 230 V

Item no. 301710

Price 3490.00



Warming/low-temperature oven LHSK with core temperature control

CNS 18/10 casing

Precise temperature settings using a sensor keypad with digital display

Electronic temperature monitoring

with core temperature control

Temperature can be set to desired °C

Ventilation front and back

Side handles

Swing door with hinges on right (hinges can be reversed)

Includes: hot appliance plug and removable rails for GN 1/1 container

Outer dimensions: **W. 400 x D. 650 x H. 390 mm**

Inner dimensions: W. 350 x D. 570 x H. 285 mm

Capacity: 4 x GN 1/1-65 mm

Temperature range 30°–130°C

Connected load: 1.5 kW / 230 V

Item no. 301720

Price 3790.00



Warming cabinet with drawer LHSL

CNS 18/10 casing

With GN 1/1-150 mm drawer

Precise temperature settings using a sensor keypad with digital display

Temperature can be set to desired °C

Ventilation front and back

Side handles

Includes: hot appliance plug

Outer dimensions: **W. 400 x D. 650 x H. 300 mm**

Inner dimensions: W. 350 x D. 570 x H. 195 mm

Capacity: 1 x GN 1/1-150 mm

Temperature range 30°–130°C

Connected load: 1.0 kW / 230 V

Item no. 301730

Price 3890.00

Warming cabinet LHSM Mega

CNS 18/10 casing

Precise temperature settings using a sensor keypad with digital display

Temperature can be set to desired °C

Ventilation front and back

Side handles

Swing door with hinges on right (hinges can be reversed)

Includes: hot appliance plug and removable rails for GN 1/1 container

Outer dimensions: W. 400 x D. 650 x H. 600 mm

Inner dimensions: W. 350 x D. 570 x H. 500 mm

Capacity: 6 x GN 1/1-65 mm or 3 x GN 1/1-150

Temperature range 30°–120°C. 130°C disinfection

Connected load: 2.5 kW / 230 V

Item no. 301711

Price 4995.00



Warming/low-temperature oven LHSKM Mega with core temperature control

CNS 18/10 casing

Precise temperature settings using a sensor keypad with digital display

Electronic temperature monitoring

with core temperature control

Temperature can be set to desired °C

Ventilation front and back

Side handles

Swing door with hinges on right (hinges can be reversed)

Includes: hot appliance plug and removable rails for GN 1/1 container

Outer dimensions: W. 400 x D. 650 x H. 600 mm

Inner dimensions: W. 350 x D. 570 x H. 500 mm

Capacity: 6 x GN 1/1-65 mm or 3 x GN 1/1-150

Temperature range 30°–120°C. 130°C disinfection

Connected load: 2.5 kW / 230 V

Item no. 301721

Price 5395.00



Wall shelf for the Hot Star

Material: Stainless steel CNS 18/10

Load capacity depends on type of wall fixation

Item no. 309700

Price 410.00



Trolley

Material: Stainless steel CNS 18/10

Max. capacity 3 x Hot Star or 2 x Hot Star Mega

Item no. 309701

Price 640.00





Flat electric hotplate GN 1/1, 1 heat zone

CNS 18/10 casing
Overheat shut-off
Main switch and button for
setting temperature between 40°C and 90°C.
Includes: Cable with plug

Outer dimensions: **W. 330 x D. 550 x H. 50 mm incl. feet**
Temperature range 40°–90°C
Connected load: 0.5 kW / 230 V

Item no. 301830
Price 990.00



Flat electric hotplate GN 2/1, 1 heat zone

CNS 18/10 casing
Overheat shut-off
Main switch and button for
setting temperature between 40°C and 90°C.
Includes: Cable with plug

Outer dimensions: **W. 660 x D. 550 x H. 50 mm incl. feet**
Temperature range 40°–90°C
Connected load: 1.0 kW / 230 V

Item no. 301831
Price 1290.00



Hotplates GN1/1

Stainless steel casing AISI 304 with 1 heat zone,
main switch and temperature controls
incl. cable with plug

Outer dimensions: **330 x 530 x 60 mm incl. feet**
Temperature range 0–90°C,
Connected load: 0.35 kW / 230 V

Item no. 132631
Price 325.00



Hotplates GN2/1

Stainless steel casing AISI 304 with 1 heat zone,
main switch and temperature controls
incl. cable with plug

Outer dimensions: **660 x 530 x 60 mm incl. feet**
Temperature range 0–90°C,
Connected load: 0.65 kW / 230 V

Item no. 132632
Price 475.00



Hotplates GN 3/1

Stainless steel casing AISI 304 with 1 heat zone,
main switch and temperature controls
incl. cable with plug

Outer dimensions: **990 x 530 x 60 mm incl. feet**
Temperature range 0–90°C,
Connected load: 1.0 kW / 230 V

Item no. 132633
Price 630.00



Warming appliances



Hot & cold countertop appliance GN 1/1

CNS 18/10 casing
Flush-fitted Ceran glass
With keypad and digital display
Residual heat indicator beneath the glass

Outer dimensions: **W. 350 x D. 550 x H. 190 mm incl. feet**

Temperature range: -6 °C to 140 °C

Coolant: R134A

Ceran glass: 340 x 540 mm

Connected load: 0.8 kW / 230 V

Item no. 201341

Price 3790.00



Electric hotplate LWHP1

Aluminium housing, glass top
Fully adjustable thermostat-controlled temperature between 30°C and 95°C
Main switch with ON lamp
Includes: Cable with plug

Outer dimensions: **W. 540 x D. 380 x H. 85 mm**

Temperature range: 30°–95°C

Connected load: 0.26 kW / 230 V

Item no. 132360

Price 195.00





Heat lamps/heated gantries Plate-warming cabinets



Heat lamp Ø 156 mm, chrome

Circular base Ø 250 mm, height approx. 600 mm
U-shape
ON/OFF switch on the appliance casing
Fitted with an infra-red lamp

Connected load: 0.25 kW / 230 V

Item no. 132300

Price 195.00



Infra-red heated gantry LWH52

Stainless steel casing with plexiglass sneeze guard
2 infra-red heat lamps can be operated separately with ON/OFF switch
2 separate hotplates with integrated heating element
Temperature range 30°–85°C

Outer dimensions: **W. 730 x D. 580 x H. 550 mm**

Temperature range: 30°–85°C

Connected load: 0.8 kW / 230 V

Item no. 132370

Price 435.00



Plate-warming cabinet LTW60

Stainless steel, 1 door, 1 height-adjustable middle shelf
Capacity: 55–60 plates, Ø 320 mm
Thermostat 0°–85°C

Outer dimensions: **W. 450 x D. 510 x H. 850 mm**

Temperature range: 30°–85°C

Connected load: 0.75 kW / 230 V

Item no. 132350

Price 435.00



Plate-warming cabinet LTW120

Stainless steel, 2 doors, 1 height-adjustable middle shelf
Capacity: 110–120 plates, Ø 320 mm
Thermostat 0°–85°C

Outer dimensions: **W. 750 x D. 510 x H. 850 mm**

Temperature range: 30°–85°C

Connected load: 1.2 kW / 230 V

Item no. 132351

Price 735.00



Heat lamps

Heat lamp Ø 156 mm, chrome

Heat lamp Ø 156 mm, lamp height 216 mm, chrome-plated
Fully adjustable from 500 to 1800 mm
ON/OFF switch on the appliance casing
Fitted with an infra-red lamp 250W
U-shape lamp

Connected load: 0.25 kW / 230 V

Item no. 132307

Price 175.00



Heat lamp Ø 156 mm, copper

Heat lamp Ø 156 mm, lamp height 216 mm, copper
Fully adjustable from 500 to 1800 mm
ON/OFF switch on the appliance casing
Fitted with an infra-red lamp 250W
U-shape lamp

Connected load: 0.25 kW / 230 V

Item no. 132308

Price 185.00



Heat lamp Ø 156 mm, brass

Heat lamp Ø 156 mm, lamp height 216 mm, brass
Fully adjustable from 500 to 1800 mm
ON/OFF switch on the appliance casing
Fitted with an infra-red lamp 250W
U-shape lamp

Connected load: 0.25 kW / 230 V

Item no. 132309

Price 185.00



Heat lamp Ø 156 mm, black

Heat lamp Ø 156 mm, lamp height 216 mm, black
Fully adjustable from 500 to 1800 mm
ON/OFF switch on the appliance casing
Fitted with an infra-red lamp 250W
U-shape lamp

Connected load: 0.25 kW / 230 V

Item no. 132305

Price 175.00



Infra-red lamp

Connected load: 0.25 kW / 230 V

Item no. 132299

Price 10.00





Serving trolley with 2 shelves

Delivered flat-packed for self-assembly
Entire trolley made from CNS 18/10
Round Ø25 mm pipe frame
Sunken shelf with a peripheral rim
Max. load capacity: 80 kg in total, 40 kg per shelf
4 casters, 2 of which are fitted with brakes and bumpers

Outer dimensions: **W. 885 x D. 590 x H. 935 mm**
Shelf dimensions: 2x 800 x 500 mm

Item no. 122850

Price 145.00



Serving trolley with 3 shelves

Delivered flat-packed for self-assembly
Entire trolley made from CNS 18/10
Round Ø25 mm pipe frame
Sunken shelf with a peripheral rim
Max. load capacity: 120 kg in total, 40 kg per shelf
4 casters, 2 of which are fitted with brakes and bumpers

Outer dimensions: **W. 885 x D. 590 x H. 935 mm**
Shelf dimensions: 3x 800 x 500 mm

Item no. 122851

Price 175.00



Tray stack trolley with top cutlery holder

Cutlery attachment 4 x GN 1/4 150-mm deep containers
Made from stainless steel,
with a height-adjustable platform
and 4 casters Ø 125 mm, 2 of which are fitted with brakes

Outer dimensions: **W. 700 x D. 600 x H. 1200 mm**

Item no. 162870

Price 1350.00



Tray clearing trolley for GN trays

Made from stainless steel, open on all sides, with
stopper at back to prevent push-through
Capacity: 32 x GN 1/1 or 16 x GN 2/1
and 4 casters Ø 100 mm, 2 of which are fitted with brakes

Outer dimensions: **W. 570 x D. 650 x H. 1600 mm**

Item no. 162100

Price 540.00



Tray clearing trolley for GN trays

Made from stainless steel, open on all sides, with
stopper at back to prevent push-through
Capacity: 32 x GN 1/1
and 4 casters Ø 100 mm, 2 of which are fitted with brakes

Outer dimensions: **W. 750 x D. 550 x H. 1600 mm**

Item no. 162101

Price 999.00



Food service trolleys

Plate stackers

2x GN 1/1 food service trolley

Made from stainless steel, with 2 separate deep drop-in bain-maries, max. depth of container 200 mm. Each warming tank is heated by an external heating element and is drained at the bottom through a ball tap. Water filled manually fully adjustable thermostat-controlled temperature between 0°C and 90°C

Outer dimensions: **W. 860 x D. 630 x H. 900 mm**

Connected load: 1.4 kW / 230V

Item no. 162860

Price 1385.00



3x GN 1/1 food service trolley

Made from stainless steel, with 3 separate deep drop-in bain-maries, max. depth of container 200 mm. Each warming tank is heated by an external heating element and is drained at the bottom through a ball tap. Water filled manually fully adjustable thermostat-controlled temperature between 0°C and 90°C

Outer dimensions: **W. 1210 x D. 630 x H. 900 mm**

Connected load: 2.1 kW

Item no. 162861

Price 1950.00



4x GN 1/1 food service trolley

Made from stainless steel, with 4 separate deep drop-in bain-maries, max. depth of container 200 mm. Each warming tank is heated by an external heating element and is drained at the bottom through a ball tap. Water filled manually fully adjustable thermostat-controlled temperature between 0°C and 90°C

Outer dimensions: **W. 1560 x D. 630 x H. 900 mm**

Connected load: 2.8 kW

Item no. 162862

Price 2425.00



Heated plate stacker, 1 cylindrical dispenser for plates up to Ø320 mm

Double-walled, insulated stainless steel design, 1 static-heated cylindrical plate holder with spring mechanism, adjustable guide rods and polycarbonate lid. Suitable for 50 plates up to Ø 320 mm fully adjustable thermostat-controlled temperature between 30°C and 80°C

Outer dimensions: **W. 570 x D. 470 x H. 900 mm**

Connected load: 0.7 kW / 230V

Item no. 162880

Price 1285.00



Heated plate stacker, 2 cylindrical dispensers for plates up to Ø320 mm

Double-walled, insulated stainless steel design, 2 static-heated cylindrical plate holders with spring mechanism, adjustable guide rods and polycarbonate lid. Suitable for 2 x 50 plates up to Ø 320 mm fully adjustable thermostat-controlled temperature between 30°C and 80°C

Outer dimensions: **W. 970 x D. 470 x H. 900 mm**

Connected load: 1.1 kW

Item no. 162881

Price 1650.00





Electric griddle LGA40, hard chrome-plated, smooth

CNS 18/10 casing, special steel cooking surface, hard chrome-plated top surface
Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution
 Chute 125 x 35 mm into removable fat collection drawer
 Fully adjustable thermostat-controlled temperature
 Incl. Cable with plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 400 x D. 670 x H. 130 mm**

Cooking surface: 320 x 520 mm

Temperature range: 50°–250°C

Connected load: 3.3 kW / 230 V

Item no. 201440

Price 3190.00

Electric griddle LGA40S, hard chrome-plated, smooth

With reinforced heating element: 4.5 kW 400V

Item no. 201443

Price 3490.00



Electric griddle LGA60, hard chrome-plated, smooth

CNS 18/10 casing, special steel cooking surface, hard chrome-plated top surface
Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution
 Chute 125 x 35 mm into removable fat collection drawer
 2 heat zones, fully adjustable temperature controlled by 2 thermostats
 Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 600 x D. 670 x H. 130 mm**

Cooking surface: 520 x 520 mm

Temperature range: 50°–250°C

Connected load: 7.5 kW / 400 V

Item no. 201441

Price 4450.00



Electric griddle LGA80, hard chrome-plated, smooth

CNS 18/10 casing, special steel cooking surface, hard chrome-plated top surface
Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution
 Chute 125 x 35 mm into removable fat collection drawer
 2 heat zones, fully adjustable temperature controlled by 2 thermostats
 Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: **W. 800 x D. 670 x H. 130 mm**

Cooking surface: 720 x 520 mm

Temperature range: 50°–250°C

Connected load: 10.5 kW / 400 V

Item no. 201442

Price 5350.00

Speed heating elements are optional

Available for the Stand 700 hard chrome-plated griddles
 Significantly quicker to heat up

Heat-up time in minutes 20° – 200° C

Griddle 600 with aluminium block 7.5 kW	16 mins
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Griddle 600 Speed 9.4 kW	6 mins
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for width	400 mm	600 mm	800 mm
Connected load	5.6 kW	9.4 kW	13.4 kW
Item no.	299440	299460	299480
Price	900.00	1200.00	1400.00

Countertop appliances

Flat griddles



Electric griddle LGAR40, hard chrome-plated, ridged

CNS 18/10 casing, special steel cooking surface, hard chrome-plated top surface
Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution
Chute 125 x 35 mm into removable fat collection drawer
Fully adjustable thermostat-controlled temperature
Incl. Cable with plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 400 x D. 670 x H. 130 mm
Cooking surface: 320 x 520 mm
Temperature range: 50°–250°C
Connected load: 3.3 kW / 230 V

Item no. 201460
Price 3490.00



Electric griddle LGAR40S, hard chrome-plated, ridged With reinforced heating element: 4.5 kW 400V

Item no. 201463
Price 3190.00

Electric griddle LGAR60, hard chrome-plated, 1/2 ridged

CNS 18/10 casing, special steel cooking surface, hard chrome-plated top surface
Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution
Chute 125 x 35 mm into removable fat collection drawer
2 heat zones, fully adjustable temperature controlled by 2 thermostats
Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 600 x D. 670 x H. 130 mm
Cooking surface: 520 x 520 mm
Temperature range: 50°–250°C
Connected load: 7.5 kW / 400 V

Item no. 201461
Price 4850.00



Electric griddle LGAR80, hard chrome-plated, 1/2 ridged

CNS 18/10 casing, special steel cooking surface, hard chrome-plated top surface
Aluminium block contact heating element ensures a high heat storage capacity and even heat distribution
Chute 125 x 35 mm into removable fat collection drawer
2 heat zones, fully adjustable temperature controlled by 2 thermostats
Incl. Cable with CEE plug, removable splash guard, fat collection drawer, food turner and stainless steel scouring pad

Outer dimensions: W. 800 x D. 670 x H. 130 mm
Cooking surface: 720 x 520 mm
Temperature range: 50°–250°C
Connected load: 10.5 kW / 400 V

Item no. 201462
Price 5790.00





Smooth electric griddle plate LFT1L

CNS 18/10 casing

Stainless steel cooking surface

1 heat zone with removable fat drip tray

Outer dimensions: **W. 400 x D. 500 x H. 200 mm**

Griddle plate dimensions: 395 x 400 mm

Temperature setting: 0°–300°C

Connected load: 3.0 kW / 230 V

Item no. 122400

Price 630.00

Ridged electric griddle plate LFT1R

CNS 18/10 casing

Stainless steel cooking surface

1 heat zone with removable fat drip tray

Outer dimensions: **W. 400 x D. 500 x H. 200 mm**

Griddle plate dimensions: 395 x 400 mm

Temperature setting: 0°–300°C

Connected load: 3.0 kW / 230 V

Item no. 122402

Price 825.00

Smooth electric griddle plate LFT2L

CNS 18/10 casing

Stainless steel cooking surface

2 separately controlled heat zones
with removable fat drip tray

Outer dimensions: **W. 600 x D. 500 x H. 200 mm**

Griddle plate dimensions: 595 x 400 mm

Temperature setting: 0°–300°C

Connected load: 6.0 kW / 400 V

Item no. 122401

Price 999.00

Half-ridged, half-smooth electric griddle plate LFT2M

CNS 18/10 casing

Stainless steel cooking surface

2 separately controlled heat zones
with removable fat drip tray

Outer dimensions: **W. 600 x D. 500 x H. 200 mm**

Griddle plate dimensions: 595 x 400 mm

Temperature setting: 0°–300°C

Connected load: 6.0 kW / 400 V

Item no. 122404

Price 1100.00

Ridged electric griddle plate LFT2R

CNS 18/10 casing

Stainless steel cooking surface

2 separately controlled heat zones
with removable fat drip tray

Outer dimensions: **W. 600 x D. 500 x H. 200 mm**

Griddle plate dimensions: 595 x 400 mm

Temperature setting: 0°–300°C

Connected load: 6.0 kW / 400 V

Item no. 122403

Price 1225.00

Griddle plates Gas lava rock grills



Profikocher

Smooth electric griddle plate LFT3L

CNS 18/10 casing
Stainless steel cooking surface
3 separately controlled heat zones
with removable fat drip tray

Outer dimensions: W. 840 x D. 500 x H. 200 mm

Griddle plate dimensions: 835 x 400 mm

Temperature setting: 0°–300°C

Connected load: 9.0 kW / 400 V

Item no. 122405

Price 1275.00



Ridged electric griddle plate LFT3M

CNS 18/10 casing
Stainless steel cooking surface
3 separately controlled heat zones
with removable fat drip tray

Outer dimensions: W. 840 x D. 500 x H. 200 mm

Griddle plate dimensions: 835 x 400 mm

Temperature setting: 0°–300°C

Connected load: 9.0 kW / 400 V

Item no. 122406

Price 1550.00



Gas lava rock grill

Cooking grid: 312 x 482 mm with piezo ignition
Fat drip container, removable burner
Cooking grid for meat and lava rock for first-time use

Nominal heat input: 6 kW

Appliance configured for natural gas H

Outer dimensions: 330x540x220 mm

Item no. 362468

Price 830.00



Gas lava rock grill

Cooking grid: 2 x 312 x 482 mm with piezo ignition, fat drip container, removable burner
Cooking grid for meat and lava rock for first-time use

Nominal heat input: 8 kW

Appliance configured for natural gas H

Outer dimensions: 660x540x220 mm

Item no. 362469

Price 1425.00





Electric contact grill EKG28R ridged on top and bottom

Stainless steel 18/10 casing
Cast iron griddle plates ensure even heat distribution
Fully adjustable temperature control
Main switch, ON lamp and heat display lamp on the front panel
Insulated handle
Fat drip tray included as standard

Outer dimensions: **W. 280 x D. 280 x H. 300 mm**

Griddle plate dimensions: 250 x 250 mm

Temperature setting: 50°–300°C

Connected load: 1.75 kW / 230 V

Weight: 16 kg

Item no. 112710

Price 345.00



Electric contact grill EKG41R ridged on top and bottom

Stainless steel 18/10 casing
Cast iron griddle plates ensure even heat distribution
Fully adjustable temperature control
Main switch, ON lamp and heat display lamp on the front panel
Insulated handle
Fat drip tray included as standard

Outer dimensions: **W. 410 x D. 500 x H. 300 mm**

Griddle plate dimensions: 360 x 270 mm

Temperature setting: 50°–300°C

Connected load: 2.5 kW / 230 V

Weight: 29 kg

Item no. 112715

Price 399.00



Electric contact grill EKG51R with extra-large griddle plate, ridged top and bottom

Stainless steel 18/10 casing
Cast iron griddle plates ensure even heat distribution
Fully adjustable temperature control
Top/bottom heat can be controlled separately
Main switch, ON lamp and heat display lamp on the front panel
Insulated handle
Fat drip tray included as standard

Outer dimensions: **W. 510 x D. 500 x H. 300 mm**

Griddle plate dimensions: 450 x 270 mm

Temperature setting: 50°–300°C

Connected load: 3.0 kW / 230 V

Weight: 35 kg

Item no. 112717

Price 585.00



Contact grills

Electric contact grill EKG28OR ridged on top, smooth underneath

Stainless steel 18/10 casing
Cast iron griddle plates ensure even heat distribution
Fully adjustable temperature control
Main switch, ON lamp and heat display lamp on the front panel
Insulated handle
Fat drip tray included as standard

Outer dimensions: **W. 280 x D. 280 x H. 300 mm**

Griddle plate dimensions: 250 x 250 mm

Temperature setting: 50°–300°C

Connected load: 1.75 kW / 230 V

Weight: 16 kg

Item no. 112711

Price 345.00



Electric contact grill EKG41OR ridged on top, smooth underneath

Stainless steel 18/10 casing
Cast iron griddle plates ensure even heat distribution
Fully adjustable temperature control
Main switch, ON lamp and heat display lamp on the front panel
Insulated handle
Fat drip tray included as standard

Outer dimensions: **W. 410 x D. 500 x H. 300 mm**

Griddle plate dimensions: 360 x 270 mm

Temperature setting: 50°–300°C

Connected load: 2.5 kW / 230 V

Weight: 29 kg

Item no. 112714

Price 399.00



Electric contact grill EKG51OR with extra-large griddle plate, ridged on top, smooth underneath

Stainless steel 18/10 casing
Cast iron griddle plates ensure even heat distribution
Fully adjustable temperature control
Top/bottom heat can be controlled separately
Main switch, ON lamp and heat display lamp on the front panel
Insulated handle
Fat drip tray included as standard

Outer dimensions: **W. 510 x D. 500 x H. 300 mm**

Griddle plate dimensions: 450 x 270 mm

Temperature setting: 50°–300°C

Connected load: 3.0 kW / 230 V

Weight: 35 kg

Item no. 112716

Price 585.00





Double electric contact grill EKG82OR ridged on top, smooth underneath

Stainless steel 18/10 casing
Cast iron griddle plates ensure even heat distribution
Fully adjustable temperature control
Main switch, ON lamp and heat display lamp on the front panel
Insulated handles
Fat drip tray included as standard

Outer dimensions: **W. 820 x D. 500 x H. 300 mm**

Griddle plate dimensions: 2 x 360 x 270 mm

Temperature setting: 50°–300°C

Connected load: 2 x 2.5 kW / 2 x 230 V

Weight: 58 kg

Item no. 112713

Price 740.00



Double electric contact grill EKG56OR with extra-large griddle plates ridged on top, smooth underneath

Stainless steel 18/10 casing
Cast iron griddle plates ensure even heat distribution
Fully adjustable temperature control
Main switch, ON lamp and heat display lamp on the front panel
Insulated handles
Fat drip tray included as standard

Outer dimensions: **W. 560 x D. 440 x H. 300 mm**

Bottom griddle plate: 520 mm, top 2 x 240 mm

Temperature setting: 50°–300°C

Connected load: 3.5 kW / 230 V

Weight: 34 kg

Item no. 112718

Price 595.00



Double electric contact grill EKG56R with extra-large griddle plates, ridged top and bottom

Stainless steel 18/10 casing
Cast iron griddle plates ensure even heat distribution
Fully adjustable temperature control
Main switch, ON lamp and heat display lamp on the front panel
Insulated handles
Fat drip tray included as standard

Outer dimensions: **W. 560 x D. 440 x H. 300 mm**

Bottom griddle plate: 520 mm, top 2 x 240 mm

Temperature setting: 50°–300°C

Connected load: 3.5 kW / 230 V

Weight: 34 kg

Item no. 112719

Price 595.00



Waffle irons

Heart-shaped waffle iron LWH19

Stainless steel 18/10 casing
Non-removable cast iron griddle plates
Heart-shaped iron for Ø 190 mm waffles
Fully adjustable temperature control
Main switch, ON lamp and heat display lamp on the front panel
Insulated handle, fat drip channel around the outside

Outer dimensions: **W. 300 x D. 320 x H. 300 mm**

Temperature setting: 50°–300°C
Connected load: 2.2 kW / 230 V
Weight: 10 kg

Item no. 112740
Price 595.00



Double heart-shaped waffle iron LWH19/2

Stainless steel 18/10 casing
Non-removable cast iron griddle plates
Heart-shaped iron for Ø 190 mm waffles
Fully adjustable temperature control
Main switch, ON lamp and heat display lamp on the front panel
Insulated handle, fat drip channel around the outside

Outer dimensions: **W. 600 x D. 320 x H. 300 mm**

Temperature setting: 50°–300°C
Connected load: 2 x 2.2 kW / 230 V
Weight: 18 kg

Item no. 112741
Price 970.00



Belgian waffle iron LWB16

Stainless steel 18/10 casing
Non-removable cast iron griddle plates
Belgian waffles 80 x 160 x 26 mm
Fully adjustable temperature control
Main switch, ON lamp and heat display lamp on the front panel
Insulated handle, fat drip channel around the outside

Outer dimensions: **W. 300 x D. 320 x H. 300 mm**

Temperature setting: 50°–300°C
Connected load: 2.2 kW / 230 V
Weight: 24 kg

Item no. 112730
Price 495.00



Double Belgian waffle iron LWB16/2

Stainless steel 18/10 casing
Non-removable cast iron griddle plates
Belgian waffles 80 x 160 x 26 mm
Fully adjustable temperature control
Main switch, ON lamp and heat display lamp on the front panel
Insulated handle, fat drip channel around the outside

Outer dimensions: **W. 580 x D. 320 x H. 300 mm**

Temperature setting: 50°–300°C
Connected load: 2 x 2.2 kW / 2 x 230 V
Weight: 48 kg

Item no. 112731
Price 925.00





Electric crêpe maker LCR40

Stainless steel 18/10 casing
Teflon-coated cast iron griddle
Fully adjustable temperature control
Main switch, ON lamp and heat display lamp on the front panel
Includes 1 wooden batter spreader and drawer

Outer dimensions: W. 450 x D. 500 x H. 220 mm

Ø 400 mm crêpe griddle

Temperature setting: 50°–300°C

Connected load: 3.0 kW / 230 V

Weight: 23 kg

Item no. 112700

Price 485.00



Electric twin crêpe maker LCR40/2

Stainless steel 18/10 casing
Teflon-coated cast iron griddle
Fully adjustable temperature control
Main switch, ON lamp and heat display lamp on the front panel
Includes 1 wooden batter spreader and drawer

Outer dimensions: W. 900 x D. 500 x H. 220 mm

Ø 400 mm crêpe griddle

Temperature setting: 50°–300°C

Connected load: 2 x 3.0 kW / 2 x 230 V

Weight: 44 kg

Item no. 112701

Price 885.00



Countertop appliances

Microwave



Profikocher

Commercial microwave ME1010

Exterior and interior made from CNS 18/10

1000 W microwave power

1 magnetron

25-litre oven capacity

Efficient warming and defrosting function

Simple dial operation

Pre-set timer

Outer dimensions: W. 511 x D. 431 x H. 311 mm

Cooking chamber dimensions: W. 327 x D. 346 x H. 200 mm

Connected load: 1.55 kW / 230 V

Weight: 15 kg

Item no. 632551

Price 450.00



Wall shelf for microwave

Made from stainless steel

Outer dimensions: W. 520 x D. 400 mm

For model 632551

Item no. 659561

Price 75.00



Microwave



Electric deep fat fryer with 6-litre tank LFE6

Made from stainless steel
Deep tank, 6-litre capacity with tap for draining fat
Removable control box to facilitate cleaning
ON/OFF switch and thermostat
Ergonomic control dial with temperature scale
Includes: 1 basket and 1 lid

Outer dimensions: **W. 290 x D. 550 x H. 360 mm**

Connected load: 2.3 kW / 230 V

Basket dimensions: W. 235 x D. 185 x H. 100 mm

Item no. 132506

Price 250.00



Electric deep fat fryer with 8-litre tank LFE8

Made from stainless steel
Deep tank, 8-litre capacity with tap for draining fat
Removable control box to facilitate cleaning
ON/OFF switch and thermostat
Ergonomic control dial with temperature scale
Includes: 1 basket and 1 lid

Outer dimensions: **W. 290 x D. 550 x H. 410 mm**

Connected load: 3.25 kW / 230 V

Basket dimensions: W. 235 x D. 185 x H. 140 mm

Item no. 132508

Price 310.00



Electric deep fat fryer with 12-litre tank LFE12

Made from stainless steel
12-litre deep tank with tap for draining fat
Removable control box to facilitate cleaning
Safety thermostat
Rubber feet for improved stability
ON/OFF switch
Ergonomic control dial with temperature scale
Includes: 1 basket and 1 lid

Outer dimensions: **W. 300 x D. 500 x H. 420 mm**

Connected load: 8.1 kW / **400 V**

Basket dimensions: W. 250 x D. 270 x H. 145 mm

Item no. 132512

Price 325.00



Electric deep fat fryer with 2 x 8-litre tanks LFE8/2

Made from stainless steel
Deep tanks, 2 x 8-litre capacity with tap for draining fat
Removable control box to facilitate cleaning
ON/OFF switch and thermostat
Ergonomic control dial with temperature scale
Includes: 2 x baskets and 2 x lids

Outer dimensions: **W. 580 x D. 550 H. 410 mm**

Connected load: 2 x 3.25 kW / 230 V for 2 separate plugs

Basket dimensions: 2 x W. 235 x D. 185 x H. 140 mm

Item no. 132528

Price 525.00



Deep fat fryers

Electric pastry fryer with 16-litre tank LFE16

Made from stainless steel
16-litre deep tank with tap for draining fat
Removable control box to facilitate cleaning
Safety thermostat
Rubber feet for improved stability
ON/OFF switch
Ergonomic control dial with temperature scale
Includes: 1 basket and 1 lid

Outer dimensions: W. 540 x D. 470 H. 400 mm
Connected load: 9 kW / **400 V**

Basket dimensions: W. 455 x D. 245 x H. 80 mm

Item no. 162516

Price 910.00



Electric pastry fryer with 30-litre tank LFE30

Made from stainless steel
30-litre deep tank with tap for draining fat
Removable control box to facilitate cleaning
Safety thermostat
Rubber feet for improved stability
ON/OFF switch
Ergonomic control dial with temperature scale
Includes: 1 basket and 1 lid

Outer dimensions: W. 670 x D. 650 H. 370 mm
Connected load: 15 kW / **400 V**

Basket dimensions: W. 570 x D. 440 x H. 80 mm

Item no. 162517

Price 1260.00



Electric pastry fryer with 30-litre tank LFE30-UB

Made from stainless steel
30-litre deep tank with tap for draining fat
Removable control box to facilitate cleaning
Safety thermostat, main ON/OFF switch
Ergonomic control dial with temperature scale
Base unit closed on 3 sides, open at front
Includes: 1 basket and 1 lid

Outer dimensions: W. 670 x D. 650 H. 900 mm
Connected load: 15 kW / **400 V**

Basket dimensions: W. 570 x D. 440 x H. 80 mm

Item no. 162518

Price 1799.00



Chip scuttle GN1/1 pan

CNS 18/10 casing
with ceramic heater
GN 1/1-150 mm tank with perforated base

Outer dimensions: W. 330 x D. 540 x H. 480 mm

Connected load: 0.5 kW / 230 V

Item no. 162551

Price 550.00





Electric deep fat fryer, 1 tank, 1 x 8 litres

CNS 18/10 casing
 Heated by elements in the tanks
 Heating elements swing upwards for easy cleaning
 Fat drained at the front
 Thermostat-controlled temperature
 Control dial, ON lamp and heat display on the front panel
 Includes: Cable with plug, basket, lid and wide-mesh sieve above the heating element

Outer dimensions: **W. 270 x D. 470 x H. 270 mm incl. feet**

Gross capacity/tank: 8 litres

Net capacity/tank: 6 litres

Basket dimensions: 190 x 230 x 120 mm

Temperature range: 50°–180°C

Connected load: 3.2 kW / **230 V**

Item no. 201508

Price 1160.00



Electric deep fat fryer, 1 tank, 1 x 8 litres

CNS 18/10 casing
 Heated by elements in the tanks
 Heating elements swing upwards for easy cleaning
 Fat drained at the front
 Thermostat-controlled temperature
 Control dial, ON lamp and heat display on the front panel
 Includes: Cable with CEE plug, basket, lid and wide-mesh sieve above the heating element

Outer dimensions: **W. 270 x D. 470 x H. 270 mm incl. feet**

Gross capacity/tank: 8 litres

Net capacity/tank: 6 litres

Basket dimensions: 190 x 230 x 120 mm

Temperature range: 50°–180°C

Connected load: 6.0 kW / **400 V**

Item no. 201518

Price 1260.00



Electric deep fat fryer, 1 tanks, 1 x 10 litres

CNS 18/10 casing
 Heated by elements in the tanks
 Heating elements swing upwards for easy cleaning
 Fat drained at the front
 Thermostat-controlled temperature
 Control dial, ON lamp and heat display on the front panel
 Includes: Cable with CEE plug, basket, lid and wide-mesh sieve above the heating element

Outer dimensions: **W. 300 x D. 600 x H. 270 mm incl. feet**

Gross capacity/tank: 10 litres

Net capacity/tank: 8 litres

Basket dimensions: 230 x 280 x 100 mm

Temperature range: 50°–180°C

Connected load: 8.0 kW / **400 V**

Item no. 201510

Price 2260.00

Deep fat fryers



Electric deep fat fryer, 2 x 8-litre tanks

CNS 18/10 casing
Heated by tubular elements in the tank
Heating elements swing upwards for easy cleaning
Front drain
Thermostat-controlled temperature
Control dial, ON lamp and heat display on the front panel
Includes: Cable with **32 A CEE plug**,
2 baskets, 2 lids and 2 wide-mesh sieves above the heating element

Outer dimensions: **W. 600 x D. 470 x H. 270 mm incl. feet**

Gross capacity/tank: 8 litres

Net capacity/tank: 6 litres

Basket dimensions: 190 x 230 x 120 mm

Temperature range: 50°–180°C

Connected load: 12.0 kW / 400 V

Item no. 201528

Price 2250.00



Electric deep fat fryer, 2 x 10-litre tanks

CNS 18/10 casing
Heated by tubular elements in the tank
Heating elements swing upwards for easy cleaning
Front drain
Thermostat-controlled temperature
Control dial, ON lamp and heat display on the front panel
Includes: Cable with **32 A CEE plug**,
2 baskets, 2 lids and 2 wide-mesh sieves above the heating element

Outer dimensions: **W. 600 x D. 600 x H. 270 mm incl. feet**

Gross capacity/tank: 10 litres

Net capacity/tank: 8 litres

Basket dimensions: 230 x 280 x 100 mm

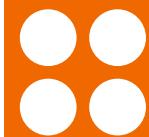
Temperature range: 50°–180°C

Connected load: 16.0 kW / 400 V

Item no. 201538

Price 3790.00





Electric pasta boiler

CNS 18/10 casing
Flush-fitted boiling tanks
Heated by an outer element at the base of the tank
Even heat distribution
Fully adjustable thermostat-controlled temperature
Main switch with ON lamp and heat display lamp
Water drainage tap at the front
Includes: Cable with plug,
4 x CNS single-portion containers and perforated shelf

Outer dimensions: **W. 270 x D. 470 x H. 270 mm incl. feet**
Temperature range: 50° – 100°C
Connected load: 3.2 kW / **230 V**

Item no. 201600
Price 1460.00



Electric pasta boiler

CNS 18/10 casing
Flush-fitted boiling tanks
Heated by an outer element at the base of the tank
Even heat distribution
Fully adjustable thermostat-controlled temperature
Main switch with ON lamp and heat display lamp
Water drainage tap at the front
Includes: Cable with CEE plug,
4 x CNS single-portion containers and perforated shelf

Outer dimensions: **W. 270 x D. 470 x H. 270 mm incl. feet**
Temperature range: 50° – 100°C
Connected load: 5.0 kW / **400 V**

Item no. 201601
Price 1720.00



LVT07 pasta boiler

CNS 18/10 casing
With drain tap
Control box with integrated Incoloy heating element (removable to facilitate cleaning)
Fully adjustable temperature between 30°C and 110°C
Incl. 1 basket: 210x235x100 mm

Outer dimensions: **W. 310 x D. 515 x H. 440 mm**
Connected load: 3.4 kW / 230 V

Item no. 162600
Price 425.00



LCC11 pasta boiler

Stainless steel AISI304 casing
Tank, basket and base grid made from AISI316
Incl. 3 baskets, basket dimensions:
1 x 275x150x200 mm, 2 x 125x125x200 mm
Main switch and fully adjustable temperature controls from 0–110°C
Tank with drain tap

Outer dimensions: **W. 400 x D. 700 x H. 340 mm**
Connected load: 3.5 kW / 230 V

Item no. 122601
Price 1375.00



Pasta boilers Bain-maries/sous-vide cookers



Profikocher

Bain-marie LWB150

Casing made from 18/10 stainless steel. Tanks fitted with drain tap
Main switch and fully adjustable temperature between 50°C and 95°C
Suitable for GN 1/1-150 mm containers

Outer dimensions: W. 370 x D. 570 x H. 230 mm

Connected load: 1.2 kW / 230 V

Item no. 132600

Price 185.00



Bain-marie LWB200

Casing made from 18/10 stainless steel. Tanks fitted with drain tap
Main switch and fully adjustable temperature between 50°C and 95°C
Suitable for GN 1/1-200 mm containers

Outer dimensions: W. 354 x D. 615 x H. 295 mm

Connected load: 1.2 kW / 230 V

Item no. 132601

Price 225.00



Egg boiler

Stainless steel casing and egg holder
Heating element made from AISI 304
Thermostat-controlled temperature with
Fully adjustable temperature setting: 0-110°C
Contains 8 differently colour egg holders
Capacity: 2 litres

Outer dimensions: W. 365 x D. 170 x H. 295 mm

Connected load: 2.6 kW / 230 V

Item no. 132602

Price 225.00





Countertop vacuum machine ECO280

Made from stainless steel 18/10
Monobloc vacuum chamber, including tray insert
Removable sealing bar
Single seal – length of sealing bar 270 mm
User-friendly controls, time-controlled vacuum function
Optional feature: Digital time control – 1 programmable programme

Outer dimensions: **W. 370 x D. 500 x H. 340 mm**
Chamber dimensions: W. 270 x D. 310 x H. 100/140 mm
Vacuum pump: 4 m³/h
Connected load: 0.5 kW / 230 V

Item no. 142800
Price 2950.00



Countertop vacuum machine ECO320

Made from stainless steel 18/10
Monobloc vacuum chamber, including tray insert
Removable sealing bar
Double seal – length of sealing bar 320 mm
User-friendly controls, time-controlled vacuum function
Optional feature: Digital time control – 1-10 programmable settings, sensor controlled dehumidification setting

Outer dimensions: **W. 430 x D. 550 x H. 410 mm**
Chamber dimensions: W. 320 x D. 330 x H. 160 mm
Vacuum pump: 8 m³/h
Connected load: 0.5 kW / 230 V

Item no. 142801
Price 4050.00



Countertop vacuum machine ECO420

Made from stainless steel 18/10
Monobloc vacuum chamber, including tray insert
Removable sealing bar
Double seal – length of sealing bar 420 mm
User-friendly controls, time-controlled vacuum function
Optional feature: Digital time control – 1-10 programmable settings, sensor controlled dehumidification setting

Outer dimensions: **W. 530 x D. 590 x H. 460 mm**
Chamber dimensions: W. 420 x D. 370 x H. 180 mm
Vacuum pump: 16 m³/h
Connected load: 0.7 kW / 230 V

Item no. 142802
Price 4850.00



Tray inserts

Set of top and bottom tray inserts

Model	Eco280	Eco320	Eco420
Item no.	142810	142811	142812
Price	82.00	105.00	145.00



Sauce tray inserts

Model	Eco280	Eco320	Eco420
Item no.	142815	142816	142817
Price	95.00	105.00	110.00



Vacuum appliances

Countertop vacuum machine LSBA330

Made from stainless steel.

Self-lubricating pump (16 l/min.)

Sensor-operated vacuum

Sealing bar length 330 mm

Automatic function

Can also be used for shrink-wrapping liquids

Control panel with display and 3 LED lamps

Only suitable for use with vacuum pouches that are chequered on one side.

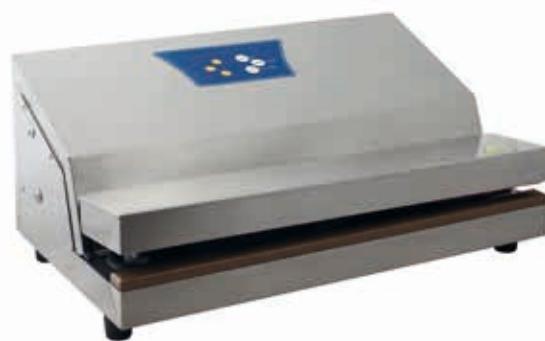
Outer dimensions: W. 375 x D. 300 x H. 170 mm

Vacuum: 0.80 mbar

Connected load: 0.375 kW / 230 V

Item no. 122802

Price 630.00



Countertop vacuum machine LSBA430

Made from stainless steel.

Self-lubricating pump (28 l/min.)

Sensor-operated vacuum

Sealing bar length 430 mm

Automatic function

Can also be used for shrink-wrapping liquids

Control panel with display and 3 LED lamps

Only suitable for use with vacuum pouches that are chequered on one side.

Outer dimensions: W. 490 x D. 285 x H. 180 mm

Vacuum: 0.80 mbar

Connected load: 0.45 kW / 230 V

Item no. 122803

Price 1090.00





Hot dog warmers



Hot dog warmer with 4 bun spikes

CNS 18/10 casing
with quick heat-up and energy-saving mode
Temperature range up to 100°C

Outer dimensions: **W. 260 x D. 300 x H. 290 mm**
Connected load: 100 W / 230 V

Item no. 162610

Price 190.00



Hot dog warmer with glass cylinder & 4 bun spikes

CNS 18/10 casing
with quick heat-up and energy-saving mode
Glass cylinder with stainless steel basket
Temperature range 30°C to 100°C

Outer dimensions: **W. 480 x D. 300 x H. 350 mm**
Connected load: 1.1 kW / 230 V

Item no. 162611

Price 520.00



Hot dog warmer with glass cylinder

CNS 18/10 casing
Glass cylinder with stainless steel basket
Temperature range 30°C to 90°C

Outer dimensions: **W. 260 x D. 300 x H. 350 mm**
Connected load: 1.0 kW / 230 V

Item no. 162612

Price 380.00



Sausage warmer GN 1/2 with hinged lid

CNS 18/10 casing
1 tank GN 1/2-150
ON/OFF switch and ON lamps
Thermostat-controlled temperature between 30°C and 90°C

Outer dimensions: **W. 265 x D. 300 x H. 220 mm**
Connected load: 1.0 kW / 230 V

Item no. 162615

Price 240.00



Sausage warmer 2 x GN 1/2 with hinged lid and drain tap

CNS 18/10 casing
2 tanks GN 1/2-150, separately controlled
ON/OFF switch and ON lamps
Thermostat-controlled temperature between 30°C and 90°C

Outer dimensions: **W. 530 x D. 300 x H. 220 mm**
Connected load: 2.0 kW / 230 V

Item no. 162616

Price 465.00

Sausage roller grills Toasters



Profikocher

Sausage roller grill

with 8 heated, rotating rollers

Length of roller 320 mm Roller rotation speed: 2.5 rotations/min.

Temperature range: 80°–300°C

Connection power: 1.8 kW / 230 V

Dimensions: 460x350x200 mm

Item no. 162400

Price 1195.00



Sausage roller grill

with 10 heated, rotating rollers

Length of roller 440 mm Roller rotation speed: 2.5 rotations/min.

Temperature range: 80°–300°C

Connection power: 2.25 kW / 230 V

Dimensions: 540x430x200 mm

Item no. 162401

Price 1499.00



Toaster LTS3, 1 heating level

CNS casing with quartz heating elements

Timer: 0-15 minutes with ON lamp

Incl. 2 removable racks

Outer dimensions: W. 440 x D. 240 x H. 250 mm

Connected load: 2.0 kW /230 V

Item no. 122700

Price 350.00



Toaster LTS6, 2 heating levels

CNS casing with quartz heating elements

Timer: 0-15 minutes with ON lamp

Incl. 2 removable racks

Outer dimensions: W. 440 x D. 240 x H. 380 mm

Connected load: 3.0 kW /230 V

Item no. 122701

Price 450.00



Conveyor toaster with chain belt

CNS casing

3 temperature settings with an ON/OFF switch

Crumb tray and stainless steel basket for cooked toast on top, stainless steel

Outer dimensions: W. 480 x D. 440 x H. 440 mm

Connected load: 2.5 kW /230 V

Item no. 112800

Price 780.00



Conveyor toaster with chain belt for burger buns

CNS casing

3 temperature settings with an ON/OFF switch

Crumb tray and stainless steel basket for toasted buns on top

Outer dimensions: W. 480 x D. 440 x H. 440 mm

Connected load: 2.5 kW /230 V

Item no. 112801

Price 780.00





Salamander SE30

Stainless steel casing
3 different shelf heights
Radiant elements
Timer dial
Temperature control dial
ON lamp

Outer dimensions: **W. 610 x D. 340 x H. 280 mm**

Heat zone: 400 x 250 mm

Connected load: 2.0 kW / 1 NAC / 230 V

Item no. 332730

Price 285.00



Salamander SE40

Stainless steel casing, removable back panel
3 different shelf heights
'Incoloy' radiant elements
Variable temperature control dial
ON lamp

Outer dimensions: **W. 600 x D. 370 x H. 380 mm**

Heat zone: 410 x 350 mm

Connected load: 2.2 kW / 1 NAC / 230 V

Item no. 362750

Price 495.00



Wall mount for salamander SE

Made from stainless steel 18/8

Item no. 362563

Price 85.00



Salamander SE70

Stainless steel casing, removable back panel
3 different shelf heights
'Incoloy' radiant elements
Variable temperature control dial
ON lamp

Outer dimensions: **W. 880 x D. 370 x H. 380 mm**

Heat zone: 680 x 350 mm

Connected load: 4.4 kW / 3 NAC / 400 V

Item no. 362751

Price 725.00



Salamanders

Salamander SE40M

Stainless steel casing, removable back panel
Grid shelf manually adjustable at 4 different heights
'Incoloy' radiant elements,
incl. cable with plug, cooking grid and fat drip tray

Outer dimensions: **W. 600 x D. 370 x H. 380 mm**
Connected load: 2.2 kW / 1 NAC / 230 V

Item no. 362752

Price 650.00



Salamander SE70M

Stainless steel casing, removable back panel
Grid shelf manually adjustable at 4 different heights
'Incoloy' radiant elements,
incl. cable with plug, cooking grid and fat drip tray

Outer dimensions: **W. 880 x D. 370 x H. 380 mm**
Connected load: 4.4 kW / 3 NAC / 400 V

Item no. 362753

Price 895.00



Adjustable salamander SAH45

Stainless steel 18/10 casing
One heat zone
Height-adjustable heating element
Radiant elements
Temperature control dial
Temperature control lamp
Height-adjustable feet
Rack and fat drip tray

Outer dimensions: **W. 450 x D. 450 x H. 500 mm**
Heat zone: 420 x 310 mm
Connected load: 2.8 kW / 1 NAC 230 V
Temperature range: 50° – 300°C

Item no. 332740

Price 715.00



Adjustable salamander SAH60

Stainless steel 18/10 casing
2 separately controlled heat zones
Height-adjustable heating element
Radiant elements
2 temperature control dials
Temperature control lamp
Height-adjustable feet
Rack and fat drip tray

Outer dimensions: **W. 600 x D. 450 x H. 500 mm**
Heat zone: 530 x 310 mm
Connected load: 4.0 kW / 3 NAC / 400 V
Temperature range: 50° – 300°C

Item no. 332741

Price 835.00





Energy-saving 'Light' salamander GN 2/3, SAL40

with electronic controls

CNS 18/10 casing

Appliance suitable for the countertop or wall mounting

Heated by elements integrated inside the casing, beneath
Ceran glass

Height-adjustable 'Hi-Light' heating elements for optimum
temperature adjustment

Heat-up time approx. 5 sec.

Temperature set using a sensor keypad (4-digit digital display) and dial
2-zone heating setting (left-hand side or full-zone)

2-setting hotplate function

Electronic timer 0–15 min.

Includes: Cable with plug,
1 drip tray, 1 oven grid shelf and wall shelf

Outer dimensions: **W. 400 x D. 500 x H. 525 mm**

Inner height: 220 mm

Connected load: 3.0 kW / 230 V

Item no. 301740

Price 2625.00

Energy-saving 'Light' salamander GN 2/3, SAL40T

With plate recognition

Item no. 301741

Price 2925.00



Energy-saving 'Light' salamander GN 1/1, SAL60

with electronic controls

CNS 18/10 casing

Appliance suitable for the countertop or wall mounting

Heated by elements integrated inside the casing, beneath
Ceran glass

Height-adjustable 'Hi-Light' heating elements for optimum
temperature adjustment

Heat-up time approx. 5 sec.

Temperature set using a sensor keypad (4-digit digital display) and dial
2-zone heating setting (central zone or full zone)

2-setting hotplate function

Electronic timer 0–15 min.

Includes: Cable with CEE plug,
1 drip tray, 1 oven grid shelf and wall shelf

Outer dimensions: **W. 600 x D. 500 x H. 525 mm**

Inner height: 220 mm

Connected load: 4.5 kW / 400 V

Item no. 301760

Price 3325.00

Energy-saving 'Light' salamander GN 1/1, SAL60T

With plate recognition

Item no. 301761

Price 3625.00

Energy-saving 'Light' salamander GN 1/1+, SAL75

with electronic controls

CNS 18/10 casing

Appliance suitable for the countertop or wall mounting

Heated by elements integrated inside the casing, beneath

Ceran glass

Height-adjustable 'Hi-Light' heating elements for optimum temperature adjustment

Heat-up time approx. 5 sec.

Temperature set using a sensor keypad (4-digit digital display) and dial 2-zone heating setting (central zone or full zone)

2-setting hotplate function

Electronic timer 0–15 min.

Includes: Cable with CEE plug,

1 drip tray, 1 oven grid shelf and wall shelf

Outer dimensions: W. 750 x D. 500 x H. 525 mm

Inner height: 220 mm

Connected load: 6.0 kW / 400 V

Item no. 301775

Price 3625.00



Energy-saving 'Light' salamander GN 1/1+, SAL75T

With plate recognition

Item no. 301776

Price 3925.00

Energy-saving 'Light' salamander GN 1/1,

with electronic controls

CNS 18/10 casing

Countertop appliance with removable back panel for double-sided access

3 shelf heights

Heated by elements integrated inside the casing, beneath

Ceran glass

'Hi-Light' heating elements for optimum temperature adjustment

Heat-up time approx. 5 sec.

Temperature set using a sensor keypad (4-digit digital display) and dial 1 heat zone with 9 different power settings

2-setting hotplate function

Electronic timer 0–15 min.

Includes: Cable with plug,

1 drip tray and 1 oven grid shelf

Outer dimensions: W. 600 x D. 400 x H. 470 mm

Inner height: 240 mm

Connected load: 3.0 kW / 230 V

Item no. 301750

Price 2425.00



- Multi-functional high-temperature grill
- Can be used for high-temperature grilling, standard grilling and as a salamander.
- Searing zone, cooking zone and rest zone
- Beef-Star Mini with 4 different shelf heights
- Beef-Star 1 & 2 includes grid shelf with 6 adjustable height settings
- Timer with digital display and memory function



Beef-Star Mini high-temperature grill LBFM

CNS 18/10 casing

1 heat zone and 4 different working heights

Heated by electronically controlled ceramic heating elements

Temperature up to 800°C with 3 power settings

Stopwatch programmable between 10 seconds and 5 minutes

Heat-up time approx. 3 min.

Includes: Griddle shelf, removable rack and resting rack with drip pans

1 pair of heat-resistant gloves, 1 clamp and 1 pair of barbecue tongs

Cable with plug

Outer dimensions: W. 400 x D. 360 x H. 570 mm

Grid shelf dimensions: 310 x 220 mm

Connected load: 3.2 kW / 230 V

Item no. 301780

Price 4090.00



Beef-Star Mini XL high-temperature grill LBFSM

CNS 18/10 casing

2 heat zones and 4 different working heights

Heated by electronically controlled ceramic heating elements

Temperature up to 800°C with 3 power settings

Stopwatch programmable between 10 seconds and 5 minutes

Heat-up time approx. 3 min.

Includes: Griddle shelf, removable rack and resting rack with drip pans

1 pair of heat-resistant gloves, 1 clamp and 1 pair of barbecue tongs

Cable with plug

Outer dimensions: W. 580 x D. 360 x H. 570 mm

Grid shelf dimensions: 480 x 220 mm

Connected load: 4.8 kW / 400 V

Item no. 301781

Price 6100.00

High-temperature grills

Beef-Star



Beef-Star size 1 high-temperature grill LBFS1

CNS 18/10 casing
Grid shelf with 6 adjustable height settings
Electronically controlled high temperature heating.
2 heat zones with 3 power settings and temperature up to 800°C
Stopwatch programmable between 10 seconds and 5 minutes
Heat-up time approx. 10 min.
Includes: Griddle shelf, removable rack and resting rack with drip pans
1 pair of heat-resistant gloves, 1 clamp and 1 pair of barbecue tongs
Cable with **16A CEE plug**

Outer dimensions: **W. 600 x D. 520 (650) x H. 630 mm**

Grid shelf dimensions: 340 x 330 mm
Connected load: 10.5 kW / 400 V

Item no. 301782
Price 8850.00



Beef-Star size 2 high-temperature grill LBFS2

CNS 18/10 casing
Grid shelf with 6 adjustable height settings
Electronically controlled high temperature heating.
2 heat zones with 3 power settings and temperature up to 800°C
Stopwatch programmable between 10 seconds and 5 minutes
Heat-up time approx. 10 min.
Includes: Griddle shelf, removable rack and resting rack with drip pans
1 pair of heat-resistant gloves, 1 clamp and 1 pair of barbecue tongs
Cable with **32 A CEE plug**

Outer dimensions: **W. 800 x D. 520 (650) x H. 630 mm**

Grid shelf dimensions: 540 x 330 mm
Connected load: 15.8 kW / 400 V

Item no. 301783
Price 10150.00



Models LBFS1 & LBFS2 feature a height-adjustable grid shelf





Convection ovens

Convection oven LHSE

Design: Stainless steel 18/10
Stainless steel oven with glass doors (double-glazed)
Fully adjustable temperature control
Manual time setting 0–120 min
Temperature and time control lamps
Rails for up to 4 baking trays
Height between shelves 70 mm
Includes: 4 baking trays 454 x 327 mm

Outer dimensions: W. 595 x D. 605 x H. 570 mm
Temperature setting: 50°–300°C
Connected load: 2.67 kW / 230 V
Weight: 44 kg

Item no. 632502
Price 750.00

Convection oven with grill and steamer LH60

Design: Stainless steel 18/10
Stainless steel oven with glass doors (double-glazed)
Reversing motor for optimum heat distribution inside the oven
Fully adjustable temperature control
Manual time setting 0–120 min
Manual steam function
Temperature and time control lamps
4 shelf rails: 454 x 327 mm
Height between shelves 70 mm
Connection to mains water supply 3/4"
Supplied with 4 baking trays 454 x 327 mm

Outer dimensions: W. 595 x D. 605 x H. 570 mm
Temperature setting: 50°–300°C
Grill: 2 kW
Connected load: 2.67 kW / 230 V
Weight: 48 kg

Item no. 632503
Price 899.00

Convection oven with steam LH80

Design: Stainless steel 18/10
Stainless steel oven with glass doors (double-glazed)
Oven light
2 motors for optimum heat distribution
Fully adjustable temperature control
Manual time setting 0–120 min
Manual steam function
Temperature and time control lamps
4 different shelf heights: 600 x 400 mm, space between shelves 70 mm
Connection to mains water supply 3/4"
Supplied with 4 baking trays 600 x 400 mm

Outer dimensions: W. 834 x D. 796 x H. 572 mm
Temperature setting: 50°–300°C
Connected load: 6.4 kW / 400 V
Weight: 67 kg

Item no. 632504
Price 1450.00



Baking trays



Baking tray 433 x 333, CNS

Stainless steel tray with lips on 4 sides

Dimensions: W. 433 x D. 333 x H. 17 mm
Weight: 0.5 kg

Item no. 659503
Price 22.00



Aluminium baking tray 600 x 400

Aluminium tray with lips on 3 sides

Dimensions: W. 600 x D. 400 x H. 17 mm
Weight: 1.0 kg

Item no. 659510
Price 21.00



Perforated aluminium baking tray

Aluminium tray with 3 mm perforations and 17 mm lips on 3 sides

Dimensions in mm	433x333	GN 1/1	GN 2/3	600x400
Item no.	659505	659508	659501	659511
Price	16.00	16.00	14.00	21.00



Perforated aluminium, silicon-coated baking tray

Aluminium tray with 3 mm perforations and 17 mm lips on 3 sides

Dimensions in mm	433x333	GN 1/1	GN 2/3	600x400
Item no.	659506	659509	659502	659512
Price	30.00	29.00	25.00	34.00





Manual convection ovens



Convection oven LH4MB23

with manual steam function
100% CNS 18/10 design
Rounded oven cavity and glass door (double-glazed safety glass)
4 rails for GN 2/3 shelves
Height between shelves 70 mm
Fully adjustable temperature setting
Manual time setting 0–120 minutes
2 motors for optimum oven climate
Connection to mains water supply 3/4"

Outer dimensions: W. 580 x D. 620 x H. 600 mm
Temperature setting: 50°–270°C
Connected load: 3.2 kW / 230 V

Item no. 622512
Price 990.00



Convection oven LH4MB11

with manual steam function
100% CNS 18/10 design
Rounded oven cavity and glass door (double-glazed safety glass)
4 rails for GN 1/1 or 600 x 400 mm shelves
Height between shelves 70 mm
Fully adjustable temperature setting
Manual time setting 0–120 minutes
2 motors for optimum oven climate
Connection to mains water supply 3/4"

Outer dimensions: W. 720 x D. 680 x H. 600 mm
Temperature setting: 50°–270°C
Connected load: 3.2 kW / 230 V

Item no. 622514
Price 1450.00



Convection oven LH4MBP11

with manual steam function
100% CNS 18/10 design
Rounded oven cavity and glass door (double-glazed safety glass)
4 rails for GN 1/1 or 600 x 400 mm shelves
Height between shelves 70 mm
Fully adjustable temperature setting
Manual time setting 0–120 minutes
2 motors for optimum oven climate
Connection to mains water supply 3/4"

Outer dimensions: W. 720 x D. 680 x H. 600 mm
Temperature setting: 50°–270°C
Connected load: 4.9 kW / 400 V

Item no. 622515
Price 1550.00

Digital convection ovens



Profikocher

Convection oven LH4PP11

with digital controls and adjustable steam setting,

up to 99 freely programmable settings

100% CNS 18/10 design

Rounded oven cavity and glass door

(double-glazed safety glass)

4 rails for GN 1/1 or 600 x 400 mm shelves

Height between shelves 70 mm

Motor features auto-reverse function

Connection to mains water supply $\frac{3}{4}$ "

Outer dimensions: W. 720 x D. 710 x H. 600 mm

Temperature setting: 30°–270°C

Connected load: 5.8 kW / 400 V

Item no. 622517

Price 2550.00



Convection oven LH4MPD11

with manual controls and adjustable steam setting,

100% CNS 18/10 design

Rounded oven cavity and glass door

(double-glazed safety glass)

4 rails for GN 1/1 or 600 x 400 mm shelves

Height between shelves 70 mm

Motor features Auto-reverse function

Connection to mains water supply $\frac{3}{4}$ "

Outer dimensions: W. 720 x D. 770 x H. 600 mm

Temperature setting: 30°–270°C

Connected load: 5.8 kW / 400 V

Item no. 622518

Price 2250.00





Manual convection ovens



Convection oven Easy Value LH4AB11

with manual steam function

Distance: 75 mm 1 fan speed with auto-reverse. Ergonomic handle. Double-glazed door. Oven door seal. Microsensor stops fan when oven door opened. Corners of inner chamber rounded. Oven light. Analog control panel. Cooking programmes available: Convection oven with steam. Auto-reverse function.

Connected load: 6.5 kW / 400 V Outer dimensions: 860x670x560 mm
4 rails for GN 1/1 or 600 x 400 mm shelves Weight: 65 kg

Item no. **622520**

Price **2300.00**



Convection oven Easy Value LH6AB11

with manual steam function

Distance: 75 mm 1 fan speed with auto-reverse. Ergonomic handle. Double-glazed door. Oven door seal. Microsensor stops fan when oven door opened. Corners of inner chamber rounded. Oven light. Analog control panel. Cooking programmes available: Convection oven with steam. Auto-reverse function.

Connected load: 7.9 kW / 400 V Outer dimensions: 870x720x710 mm
6 rails for GN 1/1 or 600 x 400 mm shelves Weight: 85 kg

Item no. **622521**

Price **2820.00**



Convection oven Easy Value LH10AB11

with manual steam function

Distance: 75 mm 1 fan speed with auto-reverse. Ergonomic handle. Double-glazed door. Oven door seal. Microsensor stops fan when oven door opened. Corners of inner chamber rounded. Oven light. Analog control panel. Cooking programmes available: Convection oven with steam. Auto-reverse function.

Connected load: 11.9 kW / 400 V Outer dimensions: 870x720x1010 mm

10 rails for GN 1/1 or 600 x 400 mm shelves Weight: 110 kg

Item no. **622522**

Price **3700.00**

Digital convection ovens



Profikocher

Convection oven LH4PDP11

with digital control panel

4 x GN 1/1 or 600x400 mm,

Cooking programmes: convection, combi with steam control

Memory can store up to 99 programmes with 3 different baking phases and a preheat function

Space between shelves 75 mm,

Fan features auto-reverse function,

Ergonomic handle. Double-glazed door

that can be opened for cleaning.

Ergonomic door handle

Corners of inner chamber rounded. Oven light.

Stackable

Connected load: 6.5 kW / 400 V

Outer dimensions: 860x730x560 mm

Item no. 622525

Price 2950.00



Convection oven LH6PDP11

with digital control panel

6 x GN 1/1 or 600x400 mm,

Cooking programmes: convection, combi with steam control

Memory can store up to 99 programmes with 3 different baking phases and a preheat function

Space between shelves 75 mm,

Fan features Auto-reverse function,

Ergonomic handle. Double-glazed door

that can be opened for cleaning.

Ergonomic door handle

Corners of inner chamber rounded. Oven light.

Stackable

Connected load: 7.9 kW / 400 V

Outer dimensions: 870x780x710 mm

Item no. 622526

Price 3550.00



Convection oven LH10PDP11

with digital control panel

10 x GN 1/1 or 600x400 mm,

Cooking programmes: convection, combi with steam control

Memory can store up to 99 programmes with 3 different baking phases and a preheat function

Space between shelves 75 mm,

Fan features Auto-reverse function,

Ergonomic handle. Double-glazed door

that can be opened for cleaning.

Ergonomic door handle

Corners of inner chamber rounded. Oven light.

Stackable

Connected load: 11.9 kW / 400 V

Outer dimensions: 870x780x1010 mm

Item no. 622527

Price 4650.00





Convection ovens

Convection oven LH4PKT23

4 x GN 2/3 with intuitive touchscreen controls,
Cooking programmes: Steam, superheated steam, convection
incl. core temperature sensor and automatic
cleaning programme,
Memory can store up to 300 programmes with 6 different baking phases
Space between shelves 67 mm,
two-speed fan with auto-reverse function,
Ergonomic handle. Double-glazed door
that can be opened for cleaning.
Ergonomic door handle, reversible hinges.
Corners of inner chamber rounded. Oven light.
Stackable

Outer dimensions: **W. 520 x D. 680 x H. 720 mm**
Connected load: 3.0 kW/230 V or 4.3 kW/400 V

Item no. 622530

Price 6450.00

Convection oven LH4PKT11

4 x GN 1/1 with intuitive touchscreen controls,
Cooking programmes: Steam, superheated steam, convection
incl. core temperature sensor and automatic
cleaning programme,
Memory can store up to 300 programmes with 6 different baking phases
Space between shelves 67 mm,
two-speed fan with auto-reverse function,
Ergonomic handle. Double-glazed door
that can be opened for cleaning.
Ergonomic door handle, reversible hinges.
Corners of inner chamber rounded. Oven light.
Stackable

Outer dimensions: **W. 520 x D. 930 x H. 720 mm**
Connected load: 5.2 kW / 400 V

Item no. 622531

Price 6900.00

Convection oven LH7PKT11

7 x GN 1/1 with intuitive touchscreen controls,
Cooking programmes: Steam, superheated steam, convection
incl. core temperature sensor and automatic
cleaning programme,
Memory can store up to 300 programmes with 6 different baking phases
Space between shelves 67 mm,
two-speed fan with auto-reverse function,
Ergonomic handle. Double-glazed door
that can be opened for cleaning.
Ergonomic door handle, reversible hinges.
Corners of inner chamber rounded. Oven light.
Stackable

Outer dimensions: **W. 520 x D. 930 x H. 930 mm**
Connected load: 8.8 kW / 400 V

Item no. 622529

Price 7550.00



Profikocher

Pizza ovens



Pizza ovens



Snack ovens



Snack oven

suitable for fresh or frozen pizzas

Capacity: 1 pizza Ø 32 cm,

fixed pizza shelf (340x335 mm), oven door and handle

Top/bottom heat, heating-up time: 10 minutes

Timer: 0–15 minutes or permanently on with an acoustic signal at the end of the cooking time

Outer dimensions: 505 x 410 x 215 mm

Oven dimensions: 350x350x70 mm

Temperature setting: 50°–300°C

Connected load: 1.75 kW / 230 V

Item no. 362770

Price 435.00



Snack oven with stone

Capacity: 1 pizza Ø 35 cm, with top/bottom heat

Timer: 0–15 minutes or permanently on

Heat-resistant stone base and oven light

Outer dimensions: 550 x 500 x 250 mm

Oven dimensions: 410x370x90 mm

Temperature setting: 50°–300°C

Connected load: 2 kW / 230 V

Item no. 362771

Price 535.00



Snack oven with stone

Capacity: 2 x 1 pizza Ø 35 cm, with top/bottom heat

Timer: 0–15 minutes or permanently on

Heat-resistant stone base and oven light

Outer dimensions: 550 x 500 x 380 mm

Oven dimensions: 410x370x90 mm

Temperature setting: 50°–300°C

Connected load: 3 kW / 230 V

Item no. 362772

Price 795.00



Flash mini conveyor oven EPTFS35

Made entirely from stainless steel, stackable

- infrared for quick, perfectly baked pizzas

- digital controls with 10 different power settings

- steel belt rack

- two-way belt

- programmable conveyor speed (1 to 8 minutes)

- removable crumb tray

- removable, folding infeed and outfeed trays

(can be closed when not in use)

- precise temperature management for perfectly baked pizzas

- easy to clean

Capacity: Ø 33 cm

Outer dimensions: W. 940 x D. 520 x H. 320 mm

Oven dimensions: 550 x 360 x 80 mm

Temperature setting: maximum 250°C

Connected load: 3.6 kW / 230 V

Weight: 20 kg

Item no. 622715

Price 2190.00





Pizza ovens

ELP40 pizza oven

Stainless steel front
Firebrick oven floor
High-quality, energy-saving mineral wool insulation
Steel-plated heat resistance
Vent
Door with window
Oven light
Maintenance-free hingeless doors
Capacity: 1 pizza Ø 39 cm
Top/bottom heat can be controlled separately
Temperature control lamp

Outer dimensions: W. 630 x D. 600 x H. 290 mm

Oven dimensions: 400 x 400 x 100 mm

Temperature setting: 85°–450°C

Connected load: 3.5 kW / 230 V

Weight: 38 kg

Item no. 612775

Price 799.00



ELP40/2 pizza oven

Stainless steel front
Firebrick oven floor
High-quality, energy-saving mineral wool insulation
Steel-plated heat resistance
Vent
Door with window
Oven light
Maintenance-free hingeless doors
Capacity: 2 pizzas Ø 39 cm
Top/bottom heat can be controlled separately
Temperature control lamp

Outer dimensions: W. 630 x D. 630 x H. 530 mm

Oven dimensions: 2 x 400 x 400 x 100 mm

Temperature setting: 85°–450°C

Connected load: 7.0 kW / 400 V

Weight: 68 kg

Item no. 612774

Price 1280.00



Base frame UGP40

Black-painted sheet steel
Flat-pack for self-assembly

suitable for use with ELP 40 & ELP 40/2

Item no. 612790

Price 270.00





ELP50 pizza oven

Stainless steel front
Firebrick oven floor
High-quality, energy-saving mineral wool insulation
Steel-plated heat resistance
Vent
Door with window
Oven light
Maintenance-free hingeless doors
Capacity: 4 pizzas Ø 25 cm
Top/bottom heat can be controlled separately
Temperature control lamp

Outer dimensions: W. 800 x D. 730 x H. 360 mm
Oven dimensions: 510 x 510 x 100 mm
Temperature setting: 85°–450°C
Connected load: 4.0 kW / 400 V
Weight: 56 kg

Item no. 612770
Price 875.00



ELP50/2 pizza oven

Stainless steel front
Firebrick oven floor
High-quality, energy-saving mineral wool insulation
Steel-plated heat resistance
Vent
Door with window
Oven light
Maintenance-free hingeless doors
Capacity: 2 x 4 pizzas Ø 25 cm
Top/bottom heat can be controlled separately
Temperature control lamp

Outer dimensions: W. 800 x D. 730 x H. 630 mm
Oven dimensions: 2 x 510 x 510 x 100 mm
Temperature setting: 85°–450°C
Connected load: 8.0 kW / 400 V
Weight: 85 kg

Item no. 612771
Price 1445.00



Base frame UGP50

Black-painted sheet steel
Flat-pack for self-assembly

suitable for use with ELP 50 & ELP 50/2

Item no. 612791
Price 299.00



Pizza ovens

ELP60 pizza oven

Stainless steel front
Firebrick oven floor
High-quality, energy-saving mineral wool insulation
Steel-plated heat resistance
Vent
Door with window
Oven light
Maintenance-free hingeless doors
Capacity: 4 pizzas Ø 30 cm
Top/bottom heat can be controlled separately
Temperature control lamp

Outer dimensions: W. 890 x D. 810 x H. 430 mm

Oven dimensions: 620 x 620 x 150 mm

Temperature setting: 85°–450°C

Connected load: 5.0 kW / 400 V

Weight: 75 kg

Item no. 612772

Price 1075.00



ELP60/2 pizza oven

Stainless steel front
Firebrick oven floor
High-quality, energy-saving mineral wool insulation
Steel-plated heat resistance
Vent
Door with window
Oven light
Maintenance-free hingeless doors
Capacity: 2 x 4 pizzas Ø 30 cm
Top/bottom heat can be controlled separately
Temperature control lamp

Outer dimensions: W. 890 x D. 810 x H. 760 mm

Oven dimensions: 2 x 620 x 620 x 150 mm

Temperature setting: 85°–450°C

Connected load: 10.0 kW / 400 V

Weight: 144 kg

Item no. 612773

Price 1750.00



Base frame UGP60

Black-painted sheet steel

Flat-pack for self-assembly

Suitable for use with ELP 60 & ELP 60/2

Weight: 15 kg

Item no. 612792

Price 325.00





EP66 pizza oven

Front and sides 100% stainless steel
Firebrick oven floor
High-quality, energy-saving mineral wool insulation
Steel-plated heat resistance
Door with window and oven light
Maintenance-free hingeless doors
Capacity: 4 pizzas Ø 30/34 cm
Top/bottom heat can be controlled separately
Temperature display with mechanical thermometer

Outer dimensions: W. 1130 x D. 1010 x H. 400 mm
Oven dimensions: 700 x 700 x 150 mm
Temperature setting: 85°–400°C
Connected load: 5.6 kW / 400 V
Weight: 74 kg

Full firebrick model

Item no.	622761	622765
Price	1525.00	2150.00



EP66/2 pizza oven

Front and sides 100% stainless steel
Firebrick oven floor
High-quality, energy-saving mineral wool insulation
Steel-plated heat resistance
Door with window and oven light
Maintenance-free hingeless doors
Capacity: 2 x 4 pizzas Ø 30/ 34 cm
Top/bottom heat can be controlled separately
Temperature display with mechanical thermometer

Outer dimensions: W. 1130 x D. 1010 x H. 720 mm
Oven dimensions: 2 x 700 x 700 x 150 mm
Temperature setting: 85°–400°C
Connected load: 11.0 kW / 400 V
Weight: 149 kg

Full firebrick model

Item no.	622762	622766
Price	2590.00	3690.00



Base frame UEP66

for EP66 and EP66/2
100% stainless steel
Height-adjustable feet

Outer dimensions: W. 980 x D. 810 x H. 1010 mm
Weight: 30 kg

Item no.	622751
Price	390.00



Extraction hood LAH66

Painted extraction hood with a steel front, Ø 125 mm outlet
suitable for use with items 622761 and 622762

Outer dimensions: W. 990 x D. 880 x H. 150 mm
Item no. 622753
Price 550.00



Pizza ovens



EP105 pizza oven

Front and sides 100% stainless steel
Firebrick oven floor
High-quality, energy-saving mineral wool insulation
Steel-plated heat resistance
Door with window and oven light
Maintenance-free hingeless doors
Capacity: 6 pizzas Ø 30/ 34 cm
Top/bottom heat can be controlled separately
Temperature display with mechanical thermometer

Outer dimensions: W. 1130 x D. 1360 x H. 400 mm
Oven dimensions: 700 x 1050 x 150 mm
Temperature setting: 85°–400°C
Connected load: 7.3 kW / 400 V
Weight: 97 kg

Full firebrick model

Item no.	622763	622768
Price	1850.00	2590.00



EP105/2 pizza oven

Front and sides 100% stainless steel
Firebrick oven floor
High-quality, energy-saving mineral wool insulation
Steel-plated heat resistance
Door with window and oven light
Maintenance-free hingeless doors
Capacity: 2 x 6 pizzas Ø 30/ 34 cm
Top/bottom heat can be controlled separately
Temperature display with mechanical thermometer

Outer dimensions: W. 1130 x D. 1360 x H. 720 mm
Oven dimensions: 2 x 700 x 1050 x 150 mm
Temperature setting: 85°–400°C
Connected load: 14.6 kW / 400 V
Weight: 175 kg

Full firebrick model

Item no.	622764	622769
Price	3195.00	4500.00



Base frame UEP105

for EP105 and EP105/2
100% stainless steel
Height-adjustable feet

Outer dimensions: W. 980 x D. 1110 x H. 1010 mm
Weight: 31 kg

Item no.	622752
Price	430.00



Extraction hood LAH105

Painted extraction hood with a steel front, Ø 125 mm outlet
suitable for use with items 622763 and 622764

Outer dimensions: W. 990 x D. 1230 x H. 150 mm
Item no. 622754
Price 650.00





ACTIVESTONE®

- ACTIVESTONE® is a patented innovation from PizzaGroup®.
- ACTIVESTONE® is an extremely efficient heating system for stone-clad pizza ovens
- ACTIVESTONE® is suitable for use with all flameproof stones
- ACTIVESTONE® reduces the time taken to preheat the firebrick by around 50% compared to systems from other manufacturers
- As a result, ACTIVESTONE® reduces energy costs and prep times by 25%.
- ACTIVESTONE® contains a temperature sensor in the centre of the flameproof stone, enabling temperature to be controlled quickly
- ACTIVESTONE® protects the heating elements and lengthens the service life of the heating elements many times over
- ACTIVESTONE® enables the entire surface of the stone to be heated extremely evenly
- ACTIVESTONE® reaches the maximum temperature of the heating element with virtually no heat loss
- ACTIVESTONE® complies with all RoHS standards
- ACTIVESTONE® can be used at temperatures in excess of 1000° C



EPYD4 pizza oven



Front and sides 100% stainless steel with digital control panel and oven with ACTIVESTONE® system which reduces preheating time and energy consumption. The ACTIVESTONE® system ensures more even heat distribution. High-quality, energy-saving mineral wool insulation Door with window and oven light Maintenance-free hingeless doors Capacity: 4 pizzas Ø 30/34 cm

Outer dimensions: W. 1130 x D. 1010 x H. 400 mm

Oven dimensions: 700 x 700 x 150 mm

Temperature setting: 85°–450°C

Connected load: 6.6 kW / 400 V

Weight: 115 kg

Item no. 622700

Price 3290.00



EPYD8 pizza oven



Front and sides 100% stainless steel with digital control panel and oven with ACTIVESTONE® system which reduces preheating time and energy consumption. The ACTIVESTONE® system ensures more even heat distribution. High-quality, energy-saving mineral wool insulation Door with window and oven light Maintenance-free hingeless doors Capacity: 4 (x2) pizzas Ø 30/34 cm

Outer dimensions: W. 1130 x D. 1010 x H. 720 mm

Oven dimensions: 700 x 700 x 150 mm

Temperature setting: 85°–400°C

Connected load: 13.2 kW / 400 V

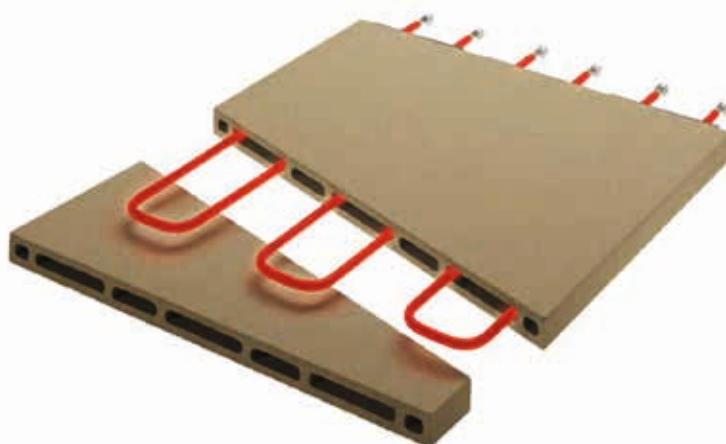
Weight: 183 kg

Item no. 622701

Price 5690.00



Pizza ovens



ACTIVESTONE®



EPYD6L pizza oven

Front and sides 100% stainless steel with digital control panel and oven with ACTIVESTONE® system which reduces preheating time and energy consumption. The ACTIVESTONE® system ensures more even heat distribution. High-quality, energy-saving mineral wool insulation. Door with window and oven light. Maintenance-free hingeless doors. Capacity: 6 pizzas Ø 30/ 34 cm

Outer dimensions: **W. 1480 x D. 1010 x H. 400 mm**

Oven dimensions: 700 x 700 x 150 mm

Temperature setting: 85°–400°C

Connected load: 9.0 kW / 400 V

Weight: 139 kg

Item no. 622702

Price 3750.00



EPYD12L pizza oven

Front and sides 100% stainless steel with digital control panel and oven with ACTIVESTONE® system which reduces preheating time and energy consumption. The ACTIVESTONE® system ensures more even heat distribution. High-quality, energy-saving mineral wool insulation. Door with window and oven light. Maintenance-free hingeless doors. Capacity: 6 (x2) pizzas Ø 30/34 cm

Outer dimensions: **W. 1130 x D. 1360 x H. 720 mm**

Oven dimensions: 700 x 700 x 150 mm

Temperature setting: 85°–450°C

Connected load: 18.0 kW / 400 V

Weight: 231 kg

Item no. 622703

Price 6990.00





Every pizzaiolo wants the best for their restaurant. With an oven that heats to 550° C, that means serious business!

All of the oven's functions are controlled by a microprocessor.

This smart, state-of-the-art technology continuously controls the temperature inside the oven and determines when the temperature of the oven needs to be turned up or down.

The SZP Smart Zone Power system ensures that the oven is heated in the right place at the right time and on the right setting, resulting in significant energy savings. Tried and trusted by many experienced pizzaioli, the 550 bakes the perfect Neapolitan pizza in an impressive 90 seconds.

The interior of the pizza oven is completely stone-clad and the floor is covered with an extra layer of typical Italian stone.

This feature, combined with the ACTIVESTONE® system, guarantees an extraordinarily high temperature.

The oven is equipped with an innovative, adjustable-speed extractor hood, complete with LED and integrated 5-inch display. A revolutionary system extracts the smoke and keeps the oven temperature constant, preventing any hotter or colder spots in the oven. The temperature in the proofer is kept constant and reaches a maximum of 60° C. The proofer can hold 10 plastic boxes and is fitted with glass doors and LED lighting inside

for you to keep an eye on the dough at all times.



ACTIVESTONE®



EP105/2 pizza oven

with digital control panel:

Timer automatically switches oven on (set to a daily or weekly schedule)

- electronic temperature controls for top/bottom heat
- temperature recognition and regulation
- automatically activated steam vent

- timer with integrated buzzer in the touchscreen controls

Integrated extractor hood with different speed settings and LED lighting

Proofer with adjustable temperature, humidity tray, LED lighting

Mobile design, including 4 casters, 2 of which are fitted with brakes

Capacity: 6 pizzas Ø 30/ 34 cm

Outer dimensions: **W. 1180 x D. 1725 x H. 1825 mm**

Oven dimensions: 700 x 1050 x 200 mm

Temperature setting: 85°–515°C Proofer: 20°–60°C

Proofer capacity: 10 plastic boxes

Connected load: 16.4 kW / 400 V

Item no. 622710

Price 16250.00



EP105/2 pizza oven

with digital control panel:

Timer automatically switches oven on (set to a daily or weekly schedule)

- electronic temperature controls for top/bottom heat
- temperature recognition and regulation
- automatically activated steam vent

- timer with integrated buzzer in the touchscreen controls

Integrated extractor hood with different speed settings and LED lighting

Proofer with adjustable temperature, humidity tray, LED lighting

Mobile design, including 4 casters, 2 of which are fitted with brakes

Capacity: 9 pizzas Ø 30/34 cm

Outer dimensions: **W. 1530 x D. 1725 x H. 1825 mm**

Oven dimensions: 1050 x 1050 x 200 mm

Temperature setting: 85°–515°C Proofer: 20°–60°C

Proofer capacity: 10 plastic boxes

Connected load: 23.6 kW / 400 V

Item no. 622711

Price 18900.00



Planetary mixers

Planetary mixer PL7

White powder-coated, scratch-resistant housing
Suitable for different types of dough, e.g. bread and pizza dough, sponges, shortcrust pastry, whipped cream, mayonnaise and more
Stainless steel bowl, beater and wire guard
Aluminium dough hook and flat beater
Fully adjustable speed
Quick-fit attachments

Outer dimensions: **W. 380 x D. 240 x H. 410 mm**

Capacity: 7 litres Dough capacity 0.5 kg

Connected load: 0.3 kW / 230 V

Item no. 622786

Price 650.00



Planetary mixer PL20

White powder-coated, scratch-resistant housing
Suitable for different types of dough, e.g. bread and pizza dough, sponges, shortcrust pastry, whipped cream, mayonnaise and more
Stainless steel bowl, beater and wire guard
Aluminium dough hook and flat beater
Quick-fit attachments
Manual 3-speed switch

Outer dimensions: **W. 540 x D. 490 x H. 780 mm**

Capacity: 20 litres Dough capacity 5 kg

Connected load: 1.1 kW / 230 V

Item no. 622787

Price 1250.00



Planetary mixer PL30

White powder-coated, scratch-resistant housing
Suitable for different types of dough, e.g. bread and pizza dough, sponges, shortcrust pastry, whipped cream, mayonnaise and more
Stainless steel bowl, beater and wire guard
Aluminium dough hook and flat beater
Quick-fit attachments
Manual 3-speed switch

Outer dimensions: **W. 570 x D. 510 x H. 810 mm**

Capacity: 25 litres Dough capacity 6 kg

Connected load: 1.5 kW / 230 V

Item no. 622788

Price 1290.00



Planetary mixer PL40

White powder-coated, scratch-resistant housing
Suitable for different types of dough, e.g. bread and pizza dough, sponges, shortcrust pastry, whipped cream, mayonnaise and more
Stainless steel bowl, beater and wire guard
Aluminium dough hook and flat beater
Quick-fit attachments
Manual 3-speed switch

Outer dimensions: **W. 650 x D. 620 x H. 1120 mm**

Capacity: 40 litres Max. dough capacity 9 kg

Connected load: 1.5 kW / 230 V

Item no. 622789

Price 2670.00





Dough kneader TG10

White powder-coated, scratch-resistant housing
Suitable for bread and pizza dough
Stainless steel dough hook, guard, dough divider and bowl
Fixed mixer head and non-removable bowl
Rotating dough hooks and bowl
Safety switch on the top
Control panel with ON/OFF button
8 kg dough per cycle
30 kg dough per hour

Outer dimensions: W. 270 x D. 540 x H. 560 mm
Bowl: Ø 260 x H. 200 mm
Capacity: 10 litres
Connected load: 0.37 kW / 230 V
Weight: 48 kg

Item no. 622780

Price 1290.00



Dough kneader TG15

White powder-coated, scratch-resistant housing
Suitable for bread and pizza dough
Stainless steel dough hook, guard, dough divider and bowl
Fixed mixer head and non-removable bowl
Rotating dough hooks and bowl
Safety switch on the top
Control panel with ON/OFF button
10 kg dough per cycle
40 kg dough per hour

Outer dimensions: W. 320 x D. 590 x H. 570 mm
Bowl: Ø 300 x H. 210 mm
Capacity: 15 litres
Connected load: 0.45 kW / 230 V
Weight: 50 kg

Item no. 622781

Price 1490.00



Dough kneader TG17

White powder-coated, scratch-resistant housing
Suitable for bread and pizza dough
On casters
Stainless steel dough hook, guard, dough divider and bowl
Fixed mixer head and non-removable bowl
Rotating dough hooks and bowl
Safety switch on the top
Timer
12 kg dough per cycle
48 kg dough per hour

Outer dimensions: W. 350 x D. 660 x H. 630 mm
Bowl: Ø 320 x H. 210 mm
Capacity: 17 litres
Connected load: 0.9 kW / 230 V
Weight: 79 kg

Item no. 622782

Price 1690.00



Dough kneaders

Dough kneader TG22

White powder-coated, scratch-resistant housing
Suitable for bread and pizza dough
On casters
Stainless steel dough hook, guard, dough divider and bowl
Fixed mixer head and non-removable bowl
Rotating dough hooks and bowl
Safety switch on the top
Timer
18 kg dough per cycle
70 kg dough per hour

Outer dimensions: W. 400 x D. 690 x H. 630 mm

Bowl: Ø 360 x H. 210 mm

Capacity: 22 litres

Weight: 82 kg

Connected load: 0.9 kW / 230V 0.75 kW / 400V

Item no. 622783 622773

Price 1790.00 1750.00



Dough kneader TG33

White powder-coated, scratch-resistant housing
Suitable for bread and pizza dough
On casters
Stainless steel dough hook, guard, dough divider and bowl
Fixed mixer head and non-removable bowl
Rotating dough hooks and bowl
Safety switch on the top
Timer
25 kg dough per cycle
100 kg dough per hour

Outer dimensions: W. 440 x D. 830 x H. 720 mm

Bowl: Ø 400 x H. 260 mm

Capacity: 33 litres

Connected load: 1.3 kW / 230 V

Weight: 110 kg

Connected load: 1.3 kW / 230V 1.5 kW / 400V

Item no. 622784 622774

Price 2190.00 2050.00



Dough kneader TG42

White powder-coated, scratch-resistant housing
Suitable for bread and pizza dough
On casters
Stainless steel dough hook, guard, dough divider and bowl
Fixed mixer head and non-removable bowl
Rotating dough hooks and bowl
Safety switch on the top
Timer
38 kg dough per cycle
140 kg dough per hour

Outer dimensions: W. 470 x D. 850 x H. 720 mm

Bowl: Ø 450 x H. 260 mm

Capacity: 42 litres

Connected load: 1.50 kW / 400 V

Weight: 107 kg

Item no. 622785

Price 2390.00





Dough kneaders with tilting head



Dough kneader TGR22

White powder-coated, scratch-resistant housing
Suitable for bread and pizza dough
On casters
Stainless steel dough hook, guard, dough divider and bowl
Tilting mixer head and removable bowl
Rotating dough hooks and bowl
Safety switch on the top
Timer
18 kg dough per cycle
70 kg dough per hour

Outer dimensions: W. 420 x D. 720 x H. 640 mm
Bowl: Ø 360 x H. 210 mm
Capacity: 22 litres
Connected load: 0.75 kW / 400 V
Weight: 93 kg

Item no. 622776

Price 2250.00



Dough kneader TGR33

White powder-coated, scratch-resistant housing
Suitable for bread and pizza dough
On casters
Stainless steel dough hook, guard, dough divider and bowl
Tilting mixer head and removable bowl
Rotating dough hooks and bowl
Safety switch on the top
Timer
25 kg dough per cycle
100 kg dough per hour

Outer dimensions: W. 460 x D. 840 x H. 730 mm
Bowl: Ø 400 x H. 260 mm
Capacity: 33 litres
Connected load: 1.5 kW / 400 V
Weight: 126 kg

Item no. 622777

Price 2590.00



Dough kneader TGR42

White powder-coated, scratch-resistant housing
Suitable for bread and pizza dough
On casters
Stainless steel dough hook, guard, dough divider and bowl
Tilting mixer head and removable bowl
Rotating dough hooks and bowl
Safety switch on the top
Timer
38 kg dough per cycle
140 kg dough per hour

Outer dimensions: W. 490 x D. 860 x H. 730 mm
Bowl: Ø 450 x H. 260 mm
Capacity: 42 litres
Connected load: 1.50 kW / 400 V
Weight: 130 kg

Item no. 622778

Price 3050.00



Dough rolling machines

Dough rolling machine TA32

Rolling machine with 2 pairs of rollers
Suitable for bread and pizza dough
Stainless steel casing
ON and OFF button
For 14–31 cm pizzas
Dough weight 80–210 g

Outer dimensions: W. 420 x D. 470 x H. 650 mm

Connected load: 0.25 kW / 230 V

Weight: 26 kg

Item no. 622790

Price 1290.00



Dough rolling machine TA42

Rolling machine with 2 pairs of rollers
Suitable for bread and pizza dough
Stainless steel casing
ON and OFF button
For 26–40 cm pizzas
Dough weight 210–600 g

Outer dimensions: W. 530 x D. 470 x H. 790 mm

Connected load: 0.37 kW / 230 V

Weight: 35 kg

Item no. 622791

Price 1525.00





Refrigerated pizza prep benches



Refrigerated pizza prep bench with refrigerated top cabinet 5 x GN 1/3 + 1 x GN 1/2

CNS 18/10 casing with granite worktop
Fan-assisted refrigeration, coolant R134a
Digital temperature display
Automatic defrost function and defrost water evaporation
With 1 door and 6 non-refrigerated drawers 60 x 400 mm
Incl. 1 Rilsan-coated 600x400 mm and 1 pair of shelf rails per cabinet
Refrigerated top cabinet for GN containers: 5 x GN 1/3-150 mm +
1x GN 1/2-150 mm
GN containers not included

Outer dimensions: **W. 1510 x D. 800 x H. 1435 mm**
Temperature range: +2°C to +8°C
Connected load: 450 W / 230 V

Item no. 522840

Price 3950.00



Refrigerated pizza prep bench with refrigerated top cabinet 9 x GN 1/3

CNS 18/10 casing with granite worktop
Fan-assisted refrigeration, coolant R134a
Digital temperature display
Automatic defrost function and defrost water evaporation
With 2 doors and 6 non-refrigerated drawers 60 x 400 mm
Incl. 1 Rilsan-coated 600x400 mm and 1 pair of shelf rails per cabinet
Refrigerated top cabinet for GN containers: 9 x GN 1/3-150 mm
GN containers not included

Outer dimensions: **W. 2025 x D. 800 x H. 1435 mm**
Temperature range: +2°C to +8°C
Connected load: 450 W / 230 V

Item no. 522841

Price 4985.00



Refrigerated pizza prep bench with refrigerated top cabinet 9 x GN 1/3

CNS 18/10 casing with granite worktop
Fan-assisted refrigeration, coolant R134a
Digital temperature display
Automatic defrost function and defrost water evaporation
With 3 doors, 1 Rilsan-coated 600x400 mm rack shelf and
1 pair of shelf rails per cabinet
Refrigerated top cabinet for GN containers: 9 x GN 1/3-150 mm
GN containers not included

Outer dimensions: **W. 2025 x D. 800 x H. 1435 mm**
Temperature range: +2°C to +8°C
Connected load: 500 W / 230 V

Item no. 522842

Price 4525.00

Pair of shelf rails LP

For pizza prep stations 522840, 522841 and 522842

Item no. 522900

Price 23.00

Rilsan-coated rack shelf 600 x 400

For pizza prep stations 522840, 522841 and 522842

Item no. 522901

Price 14.00

Refrigerated top cabinets



Profikocher

Refrigerated top cabinet 3 x GN1/3 + 1 x GN 1/2

Housing CNS 18/10, 40 mm insulation, upper section glass
Static refrigeration, coolant R134a, digital temperature display
For GN containers: 3 x GN 1/3-150 mm + 1 x GN 1/2-150 mm
GN containers not included

Outer dimensions: **W. 1200 x D. 395 x H. 435 mm**

Temperature range: +2°C to +8°C

Connected load: 150 W / 230 V

Item no. 522830

Price 935.00



Refrigerated top cabinet 4 x GN1/3 + 1 x GN 1/2

Housing CNS 18/10, 40 mm insulation, upper section glass
Static refrigeration, coolant R134a, digital temperature display
For GN containers: 4 x GN 1/3-150 mm + 1 x GN 1/2-150 mm
GN containers not included

Outer dimensions: **W. 1400 x D. 395 x H. 435 mm**

Temperature range: +2°C to +8°C

Connected load: 150 W / 230 V

Item no. 522831

Price 980.00



Refrigerated top cabinet 5 x GN1/3 + 1 x GN 1/2

Housing CNS 18/10, 40 mm insulation, upper section glass
Static refrigeration, coolant R134a, digital temperature display
For GN containers: 5 x GN 1/3-150 mm + 1 x GN 1/2-150 mm
GN containers not included

Outer dimensions: **W. 1500 x D. 395 x H. 435 mm**

Temperature range: +2°C to +8°C

Connected load: 150 W / 230 V

Item no. 522832

Price 1050.00



Refrigerated top cabinet 8 x GN 1/3

Housing CNS 18/10, 40 mm insulation, upper section glass
Static refrigeration, coolant R134a, digital temperature display
For GN containers: 8x GN 1/3-150 mm
GN containers not included

Outer dimensions: **W. 1800 x D. 395 x H. 435 mm**

Temperature range: +2°C to +8°C

Connected load: 150 W / 230 V

Item no. 522833

Price 1125.00



Refrigerated top cabinet 9 x GN 1/3

Housing CNS 18/10, 40 mm insulation, upper section glass
Static refrigeration, coolant R134a, digital temperature display
For GN containers: 9x GN 1/3-150 mm
GN containers not included

Outer dimensions: **W. 2000 x D. 395 x H. 435 mm**

Temperature range: +2°C to +8°C

Connected load: 150 W / 230 V

Item no. 522834

Price 1195.00





Refrigerated prep benches



Refrigerated prep bench 'Compact' GN 1/1

CNS 18/10 casing with stainless steel worktop

Fan-assisted refrigeration, foamed-in evaporator, coolant R134a

Electronic controls

Automatic defrost function and defrost water evaporation

2 doors, 1 Rilsan-coated rack shelf GN 1/1 and 1 pair of shelf rails per cabinet

Outer dimensions: **W. 900 x D. 700 x H. 870 mm**

Temperature range: +2°C to +8°C

Connected load: 230 W / 230 V

Item no. 522855

Price 1495.00



Refrigerated prep bench 'Compact' GN 1/1 with 2 drawers

CNS 18/10 casing with stainless steel worktop

Fan-assisted refrigeration, foamed-in evaporator, coolant R134a

Electronic controls

Automatic defrost function and defrost water evaporation

1 door, 1 Rilsan-coated rack shelf GN 1/1 and 1 pair of shelf rails per cabinet

Outer dimensions: **W. 900 x D. 700 x H. 870 mm**

Temperature range: +2°C to +8°C

Connected load: 230 W / 230 V

Item no. 522856

Price 2070.00



Refrigerated prep bench 'Compact' GN 1/1 with 4 drawers

CNS 18/10 casing with stainless steel worktop

Fan-assisted refrigeration, foamed-in evaporator, coolant R134a

Electronic controls

Automatic defrost function and defrost water evaporation

4 drawers

Outer dimensions: **W. 900 x D. 700 x H. 870 mm**

Temperature range: +2°C to +8°C

Connected load: 230 W / 230 V

Item no. 522857

Price 2640.00



'Compact' salad prep bench with lids 2 x GN1/1 + 3 x GN1/6

CNS 18/10 casing with stainless steel worktop

Fan-assisted refrigeration, foamed-in evaporator, coolant R134a

Electronic controls

Automatic defrost function and defrost water evaporation

2 doors, 1 Rilsan-coated rack shelf GN 1/1 and 1 pair of shelf rails per cabinet

Containers not included

Outer dimensions: **W. 900 x D. 700 x H. 870 mm**

Temperature range: +2°C to +8°C

Connected load: 230 W / 230 V

Item no. 522854

Price 1440.00



Salad prep benches

'Compact' sandwich/salad prep bench 5 x GN 1/6

CNS 18/10 casing
Upper section with lid for GN containers 5 x GN 1/6-150 mm
Fan-assisted refrigeration, foamed-in evaporator, coolant R134a
Electronic controls
Automatic defrost function and defrost water evaporation
2 doors, 1 Rilsan-coated rack shelf GN 1/1 and 1 pair of shelf rails per cabinet
Containers not included

Outer dimensions: **W. 900 x D. 700 x H. 950 mm**

Temperature range: +2°C to +8°C

Connected load: 230 W / 230 V

Item no. 522850

Price 1955.00



Sandwich/salad prep bench

CNS 18/10 casing
Upper section with lid for GN containers 8 x GN 1/6-150 mm
Fan-assisted refrigeration, foamed-in evaporator, coolant R134a
Electronic controls
Automatic defrost function and defrost water evaporation
3 doors, 1 Rilsan-coated rack shelf GN 1/1 and 1 pair of shelf rails per cabinet
Containers not included

Outer dimensions: **W. 1356 x D. 700 x H. 950 mm**

Temperature range: +2°C to +8°C

Connected load: 330 W / 230 V

Item no. 522851

Price 2415.00



Small 'Compact' pizza prep bench 5 x GN 1/6

CNS 18/10 casing with granite worktop
Upper section with lid for GN containers 5 x GN 1/6-150 mm
Fan-assisted refrigeration, foamed-in evaporator, coolant R134a
Electronic controls
Automatic defrost function and defrost water evaporation
2 doors, 1 Rilsan-coated rack shelf GN 1/1 and 1 pair of shelf rails per cabinet
Containers not included

Outer dimensions: **W. 900 x D. 700 x H. 1080 mm**

Temperature range: +2°C to +8°C

Connected load: 230 W / 230 V

Item no. 522852

Price 1440.00



'Compact' chilled pizza prep station with chilled top cabinet 6 x GN 1/4

CNS 18/10 casing with granite worktop
Upper section with lid for GN containers 5 x GN 1/6-150 mm
Fan-assisted refrigeration, foamed-in evaporator, coolant R134a
Electronic controls
Automatic defrost function and defrost water evaporation
3 doors, 1 Rilsan-coated rack shelf GN 1/1 and 1 pair of shelf rails per cabinet
Refrigerated top cabinet for GN containers: 6 x GN 1/4-150 mm
Containers not included

Outer dimensions: **W. 1400 x D. 700 x H. 1445 mm**

Temperature range: +2°C to +8°C

Connected load: 480 W / 230 V

Item no. 522853

Price 3470.00





Refrigerated prep bench GN1/1 with 3 doors

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 2 doors, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails per door

Temperature range: -2°C to +8°C, Connected load: 230 W / 230 V, Outer dimensions: 1795x700x850 mm

Item no. 522861

Price 2755.00

Refrigerated prep bench GN1/1 with 3 doors

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 2 doors, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails per door

Temperature range: -2°C to +8°C, Connected load: 230 W / 230 V, Outer dimensions: 1795x700x850 mm

Item no. 522861

Price 2755.00

Refrigerated prep bench GN1/1 with 2 doors and 2 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 2 doors, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails per door, 2 sets of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 230 W / 230 V, Outer dimensions: 1795x700x850 mm

Item no. 522865

Price 2935.00

Refrigerated prep bench GN1/1 with 1 door and 2 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 1 door, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails, 1 set of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 215 W / 230 V, Outer dimensions: 1360x700x850 mm

Item no. 522863

Price 3170.00

Refrigerated prep bench GN1/1 with 1 door and 4 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 1 door, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails, 2 sets of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 230 W / 230 V, Outer dimensions: 1795x700x850 mm

Item no. 522866

Price 4270.00

Refrigerated prep bench GN1/1 with 4 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, with 2 sets of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 215 W / 230 V, Outer dimensions: 1360x700x850 mm

Item no. 522864

Price 3925.00

Refrigerated prep bench GN1/1 with 6 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 3 sets of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 230 W / 230 V, Outer dimensions: 1795x700x850 mm

Item no. 522867

Price 5030.00



Refrigerated prep benches



Refrigerated prep bench GN1/1 with 4 doors

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 4 doors, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails per door

Temperature range: -2°C to +8°C, Connected load: 345 W / 230 V, Outer dimensions: 2230x700x850 mm

Item no. 522862

Price 3330.00

Refrigerated prep bench GN1/1 with 3 door and 2 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 3 doors, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails per door, 1 set of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 345 W / 230 V, Outer dimensions: 2230x700x850 mm

Item no. 522868

Price 4095.00

Refrigerated prep bench GN1/1 with 2 door and 4 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 2 doors, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails per door, 2 sets of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 345 W / 230 V, Outer dimensions: 2230x700x850 mm

Item no. 522869

Price 4845.00

Refrigerated prep bench GN1/1 with 1 door and 6 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 1 door, incl. 1 Rilsan-coated GN 1/1 rack shelf and 1 pair of shelf rails, 3 sets of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 345 W / 230 V, Outer dimensions: 2230x700x850 mm

Item no. 522870

Price 5600.00

Refrigerated prep bench GN1/1 with 8 drawers

CNS 18/10 casing with stainless steel worktop, bevelled on all edges, fan-assisted refrigeration, R290 coolant, electronic controls, automatic defrost function and defrost water evaporation, 60 mm isolation, 4 sets of 2 x GN 1/1 drawers with effective depth of 190 mm

Temperature range: -2°C to +8°C, Connected load: 345 W / 230 V, Outer dimensions: 2230x700x850 mm

Item no. 522871

Price 6360.00



Refrigerated prep bench base units



Refrigerated prep bench base unit GN1/1, 2 doors

Fitted with plug, fan-assisted refrigeration

Inner and outer walls made of CNS (AISI304) Refrigerator carcass cast as a single piece of steel, with environmentally friendly CFC-free PSP Polyurethane insulation

Interior features hygienic design for easy cleaning

Doors fitted with magnetic fastening

Magnetic seals can be exchanged easily without the need for tools

Electronic controls with audio-visual alarm

Refrigeration unit can be pulled out frontwards

Automatic defrost function and automatic evaporation of defrost water using hot gas

Can be installed on a base once height-adjustable feet have been removed
50 mm insulation, R290 coolant, temperature: +2/+10°C

Outer dimensions: W. 1200 x D. 640 x H. 500/580 mm (with feet)

Inner dimensions: W. 660 x D. 540 x H. 360 mm

Carcass height: 460 mm

Connected load: 310 W / 230 V

Item no. 522875

Price 3850.00



Refrigerated prep bench base unit GN1/1, 3 doors

Fitted with plug, fan-assisted refrigeration

Inner and outer walls made of CNS (AISI304) Refrigerator carcass cast as a single piece of steel, with environmentally friendly CFC-free PSP Polyurethane insulation

Interior features hygienic design for easy cleaning

Doors fitted with magnetic fastening

Magnetic seals can be exchanged easily without the need for tools

Electronic controls with audio-visual alarm

Refrigeration unit can be pulled out frontwards

Automatic defrost function and automatic evaporation of defrost water using hot gas

50 mm insulation, R290 coolant, temperature: +2/+10°C

Outer dimensions: W. 1600 x D. 640 x H. 500/580 mm (with feet)

Inner dimensions: W. 990 x D. 540 x H. 300 mm

Carcass height: 460 mm

Connected load: 310 W / 230 V

Item no. 522876

Price 5280.00

Drawer set 1/2-1/2, instead of a door

Item no. 522877

Price 620.00

Single drawer kit for full height of unit, instead of a door

Item no. 522878

Price 410.00

Blast chillers

Blast freezers



Profikocher

Blast freezer 3 x GN 1/1

Digitally controlled
soft and hard blast frosting/freezing
based on a specific duration or core temperature
Automatic storage at the end of the programme
Manual defrost
Exterior and interior made from CNS 18/10
Moulded floor with drainage
Capacity: 3 x GN 1/1 (spacing: 65 mm)
Blast chilling power: 8 kg (from +70°C to +3°C)
Blast freezing power: 5 kg (from +70°C to -18°C)
incl. core temperature sensor
50 mm insulation, coolant R452a

Outer dimensions: W. 620 x D. 670 x H. 670 mm
Connected load: 655 W / 230 V

Item no. 522880
Price 3150.00



Blast freezer 5 x GN 1/1 or 600 x 400 mm

Digitally controlled
soft and hard blast frosting/freezing
based on a specific duration or core temperature
Automatic storage at the end of the programme
Manual defrost
Exterior and interior made from CNS 18/10
Reversible hinges,
Moulded floor with drainage
Capacity: 5 x GN 1/1-EN1 (spacing: 65 mm)
Blast chilling power: 12 kg (from +70°C to +3°C)
Blast freezing power: 8 kg (from +70°C to -18°C)
incl. core temperature sensor
60 mm insulation, coolant R452a

Outer dimensions: W. 790 x D. 720 x H. 860 mm
Connected load: 940 W / 230 V

Item no. 522881
Price 3950.00



Blast freezer 10 x GN 1/1 or 600 x 400 mm

Digitally controlled
soft and hard blast frosting/freezing
based on a specific duration or core temperature
Automatic storage at the end of the programme
Manual defrost
Exterior and interior made from CNS 18/10
Reversible hinges,
Moulded floor with drainage
Capacity: 10 x GN 1/1-EN1 (spacing: 65 mm)
Blast chilling power: 25 kg (from +70°C to +3°C)
Blast freezing power: 15 kg (from +70°C to -18°C)
incl. core temperature sensor
60 mm insulation, coolant R452a

Outer dimensions: W. 790 x D. 820 x H. 1430 mm
Connected load: 1730 W / 230 V

Item no. 522882
Price 5650.00



Blast freezers



Refrigerator 700 I GN 2/1

Environmentally friendly coolant R290
Housing CNS 18/10, 60 mm insulation
Fan-assisted refrigeration
Automatic defrost function
Door with ergonomic handle and easily replaceable magnetic seal.
Reversible hinges, includes door lock
Incl. 3 height-adjustable GN 2/1 rack shelves

Outer dimensions: **W. 740 x D. 830 x H. 2010 mm**

Temperature range: -2°C to +8°C

Total capacity: 650 litres

Connected load: 300 W / 230 V

Item no. 522800

Price 2240.00



Refrigerator 1400 I GN 2/1

Environmentally friendly coolant R290
Housing CNS 18/10, 60 mm insulation
Fan-assisted refrigeration
Automatic defrost function
Door with ergonomic handle and easily replaceable magnetic seal.
Reversible hinges, includes door lock
Incl. 3 height-adjustable GN 2/1 rack shelves

Outer dimensions: **W. 1480 x D. 830 x H. 2100 mm**

Temperature range: -2°C to +8°C

Total capacity: 1333 litres

Connected load: 650 W / 230 V

Item no. 522801

Price 3790.00



Freezer 700 I GN 2/1

Environmentally friendly coolant R290
Housing CNS 18/10, 60 mm insulation
Fan-assisted refrigeration
Automatic defrost function
Door with ergonomic handle and easily replaceable magnetic seal.
Reversible hinges, includes door lock
Incl. 3 height-adjustable GN 2/1 rack shelves

Outer dimensions: **W. 740 x D. 830 x H. 2010 mm**

Temperature range: -18°C to -22°C

Total capacity: 650 litres

Connected load: 700 W / 230 V

Item no. 522820

Price 2985.00



Eco-friendly refrigerators

Refrigerator 700 I GN 2/1

Eco-friendly

Environmentally friendly coolant R290
Housing CNS 18/10, 70 mm insulation
Fan-assisted refrigeration
With automatic defrost function and door-frame heating
Door with ergonomic handle and easily replaceable magnetic seal.
Reversible hinges, includes door lock
Incl. 3 height-adjustable GN 2/1 rack shelves

Outer dimensions: **W. 740 x D. 830 x H. 2010 mm**

Temperature range: -2°C to +8°C

Total capacity: 650 litres

Connected load: 255 W / 230 V

Item no. 522805

Price 2755.00



Refrigerator 1400 I GN 2/1

Eco-friendly

Environmentally friendly coolant R290
Housing CNS 18/10, 70 mm insulation
Fan-assisted refrigeration
With automatic defrost function and door-frame heating
Door with ergonomic handle and easily replaceable magnetic seal.
Reversible hinges, includes door lock
Incl. 6 height-adjustable GN 2/1 rack shelves

Outer dimensions: **W. 1480 x D. 830 x H. 2010 mm**

Temperature range: -2°C to +8°C

Total capacity: 1333 litres

Connected load: 430 W / 230 V

Item no. 522806

Price 4135.00



Freezer 700 I GN 2/1

Eco-friendly

Environmentally friendly coolant R290
Housing CNS 18/10, 70 mm insulation
Fan-assisted refrigeration
With automatic defrost function and door-frame heating
Door with ergonomic handle and easily replaceable magnetic seal.
Reversible hinges, includes door lock
Incl. 3 height-adjustable GN 2/1 rack shelves

Outer dimensions: **W. 740 x D. 830 x H. 2010 mm**

Temperature range: -18°C to -22°C

Total capacity: 650 litres

Connected load: 570 W / 230 V

Item no. 522825

Price 3220.00





Refrigerator 140 l

Design: Exterior CBS 18/10, interior white ABS plastic
40 mm insulation

Roll-bond evaporator with a fan ensures even refrigeration. Coolant R600a

Digital temperature display

Automatic defrost water evaporation

Incl. 2 x 505x415 mm rack shelves, 1 x 505x225 mm rack shelf

Outer dimensions: **W. 600 x D. 600 x H. 855 mm**

Temperature range: +0°C to +8°C

Total capacity: 140 litres

Connected load: 100 W / 230 V

Item no. 522810

Price 1095.00



Refrigerator 360 l

Design: Exterior CBS 18/10, interior white ABS plastic
40 mm insulation

Roll-bond evaporator with a fan ensures even refrigeration. Coolant R600a

Digital temperature display

Automatic defrost water evaporation

Incl. 3 x 505x415 mm rack shelves, 1 x 505x225 mm rack shelf

Outer dimensions: **W. 600 x D. 600 x H. 1855 mm**

Temperature range: +0°C to +8°C

Total capacity: 360 litres

Connected load: 130 W / 230 V

Item no. 522811

Price 1780.00



Refrigerator 580 l

Design: Exterior CBS 18/10, interior white ABS plastic
40 mm insulation

Roll-bond evaporator with a fan ensures even refrigeration. Coolant R600a

Digital temperature display

Automatic defrost water evaporation

Incl. 3 x 650x525 mm rack shelves, 1 x 650x335 mm rack shelf

Outer dimensions: **W. 777 x D. 710 x H. 1895 mm**

Temperature range: +0°C to +8°C

Total capacity: 580 litres

Connected load: 130 W / 230 V

Item no. 522812

Price 2355.00



Waste disposal coolers

Waste disposal cooler RW1RD

Waste disposal cooler RW1RD

Holds 1 x 120/240 l waste bin

Exterior and interior made from CNS 18/10

Fitted with plug, pre-assembled as one unit

Swing door, magnetic seal and opening in the lid for waste electronic controls,

automatic defrost function and defrost water evaporation

Stoppers ensure waste bins correctly in place

60 mm insulation, R290 coolant, temperature: +2/+10° C

Outer dimensions: W. 1100 x D. 875 x H. 1280 mm

Inner dimensions: W. 1100 x D. 660 x H. 1080 mm

Connected load: 300 W / 230 V

Item no. 522890

Price 5950.00



Waste disposal cooler RW2RD

Waste disposal cooler RW2RD

Holds 2 x 120/240 l waste bins

Exterior and interior made from CNS 18/10

Fitted with plug, pre-assembled as one unit

2 swing doors, magnetic seal and 2 openings in the lid for waste electronic controls,

automatic defrost function and defrost water evaporation

Stoppers ensure waste bins correctly in place

60 mm insulation, R290 coolant, temperature: +2/+10° C

Outer dimensions: W. 1750 x D. 875 x H. 1280 mm

Inner dimensions: W. 1300 x D. 660 x H. 1080 mm

Connected load: 300 W / 230 V

Item no. 522891

Price 5950.00



Waste disposal cooler RW3RD

Holds 3 x 120/240 l waste bins

Exterior and interior made from CNS 18/10

Fitted with plug, pre-assembled as one unit

2 swing doors, magnetic seal and 2 openings in the lid for waste electronic controls,

automatic defrost function and defrost water evaporation

Stoppers ensure waste bins correctly in place

60 mm insulation, R290 coolant, temperature: +2/+10° C

Outer dimensions: W. 2400 x D. 875 x H. 1280 mm

Inner dimensions: W. 1950 x D. 660 x H. 1080 mm

Connected load: 515 W / 230 V

Item no. 522892

Price 7150.00





Wine chiller 45 bottles

Painted black steel design
Static refrigeration, coolant R600a
Automatic defrost function
Digital display
LED lighting
Double-glazed hardened glass door with UV filter and lock
Non-reversible hinges
1 bottle rack
Capacity: 45 bottles
Temperature range: +5°C to +18°C
Top warmer for red wine, bottom cooler for white wine
For ambient temperatures up to +33°C

Connected load: 72 W / 230 V
Outer dimensions: 600x602x860 mm

Item no. 532800

Price 1380.00



Wine chiller 72 bottles

Painted black steel design
Static refrigeration, coolant R600a
Automatic defrost function
Digital display
LED lighting
Double-glazed hardened glass door with UV filter and lock
Non-reversible hinges
3 bottle racks
Capacity: 72 bottles
Temperature range: +5°C to +18°C
Top warmer for red wine, bottom cooler for white wine
For ambient temperatures up to +33°C

Connected load: 82 W / 230 V
Outer dimensions: 600x602x1260 mm

Item no. 532801

Price 1625.00



Wine chillers

Wine chiller 94 bottles

Painted black steel design
Static refrigeration, coolant R600a
Automatic defrost function
Digital display
LED lighting
Double-glazed hardened glass door with UV filter and lock
Non-reversible hinges
4 bottle racks
Capacity: 94 bottles
Temperature range: +5°C to +18°C
Top warmer for red wine, bottom cooler for white wine
For ambient temperatures up to +33°C

Connected load: 100 W / 230 V
Outer dimensions: 600x602x1560 mm

Item no. 532802

Price 1850.00



Wine chiller 116 bottles

Painted black steel design
Static refrigeration, coolant R600a
Automatic defrost function
Digital display
LED lighting
Double-glazed hardened glass door with UV filter and lock
Non-reversible hinges
5 bottle racks
Capacity: 116 bottles
Temperature range: +5°C to +18°C
Top warmer for red wine, bottom cooler for white wine
For ambient temperatures up to +33°C

Connected load: 112 W / 230 V
Outer dimensions: 600x602x1860 mm

Item no. 532803

Price 2195.00





Bar refrigerator 138 litres

Painted black steel design
40 mm insulation
Static refrigeration, coolant R600a
Automatic defrost function
Digital display
LED lighting
Self-closing double-glazed door with lock
Non-reversible hinges
2 bottle racks 485x318 mm
Capacity: 138 litres
Temperature range: +2°C to +8°C
For ambient temperatures up to 30°C

Connected load: 135 W / 230 V
Outer dimensions: 600x500x900 mm

Item no. 532805

Price 1100.00



Bar refrigerator 228 litres

Painted black steel design
40 mm insulation
Static refrigeration, coolant R600a
Automatic defrost function
Digital display
LED lighting
Self-closing double-glazed sliding door with lock
Non-reversible hinges
4 bottle racks 375x345 mm
Capacity: 228 litres
Temperature range: +2°C to +8°C
For ambient temperatures up to 30°C

Connected load: 175 W / 230 V
Outer dimensions: 900x510x900 mm

Item no. 532806

Price 1380.00



Bar refrigerator 338 litres

Painted black steel design
40 mm insulation
Fan-assisted refrigeration, coolant R600a
Automatic defrost function
Digital display, LED illumination
Self-closing double-glazed sliding door with lock
Non-reversible hinges
4 bottle racks 375x345 mm
2 bottle racks 415x345 mm
Capacity: 338 litres
Temperature range: +2°C to +8°C
For ambient temperatures up to 30°C

Connected load: 338 W / 230 V
Outer dimensions: 1335x510x900 mm

Item no. 532807

Price 1850.00



Cake display cabinets

Countertop cake display cabinet 100 litres

Stainless steel and glass design
Fan-assisted refrigeration, coolant R600a
Automatic defrost function
Digital display
LED lighting
Convex swing door, non-reversible hinges
3 round glass shelves Ø 390 mm, height-adjustable
Capacity: 100 litres
Temperature range: +2°C to +8°C
For ambient temperatures up to 30°C

Connected load: 210 W / 230 V
Outer dimensions: 480x480x1030 mm

Item no. 532808
Price 1750.00



Cake display cabinet 400 litres

Stainless steel and glass design, on castors
Fan-assisted refrigeration, coolant R600a
Automatic defrost function
Digital display
LED lighting
Convex swing door, non-reversible hinges
4 round glass shelves Ø 530 mm, height-adjustable
Capacity: 400 litres
Temperature range: +2°C to +8°C
For ambient temperatures up to 30°C

Connected load: 460 W / 230 V
Outer dimensions: 695x695x1750 mm

Item no. 532809
Price 4360.00





Refrigerated display cabinets



Refrigerated display cabinet AK100L

Glass on all sides, with a rounded front
Fan-assisted refrigeration, coolant R600a
Automatic defrost function and defrost water evaporation
Digital display
LED lighting
2 chrome-plated, removable rack shelves 630x240 mm
Capacity: 100 litres
Temperature range: +2°C to +12°C
For ambient temperatures up to 30°C

Connected load: 150 W / 230 V
Outer dimensions: 710x467x676 mm

Item no. 532810

Price 1150.00



Refrigerated display cabinet AK120L

Glass on all sides, with a rounded front
Fan-assisted refrigeration, coolant R600a
Automatic defrost function and defrost water evaporation
Digital display
LED lighting
2 chrome-plated, removable rack shelves
1x630x320 mm, 1x 630x350 mm
Capacity: 120 litres
Temperature range: +2°C to +12°C
For ambient temperatures up to 30°C

Connected load: 160 W / 230 V
Outer dimensions: 696x568x686 mm

Item no. 532811

Price 1380.00



Refrigerated display cabinet AK160L

Glass on all sides, with a rounded front
Fan-assisted refrigeration, coolant R600a
Automatic defrost function and defrost water evaporation
Digital display
LED lighting
2 chrome-plated, removable rack shelves
1x800x320 mm, 1x 800x350 mm
Capacity: 160 litres
Temperature range: +2°C to +12°C
For ambient temperatures up to 30°C

Connected load: 160 W / 230 V
Outer dimensions: 874x568x686 mm

Item no. 532812

Price 1495.00



Warming display cabinets

Warming display cabinet AK120L

Glass on all sides, with a rounded front

Dry-heat cabinet with thermostat-controlled temperature and water tray for adding moisture to the air

Digital display, LED illumination and sliding doors

3 chrome-plated, removable rack shelves

Temperature range: +30°C to +90°C

Connected load: 1100 W / 230 V

Outer dimensions: 680x570x670 mm

Item no. 532700

Price 1050.00



Warming display cabinet AK160L

Glass on all sides, with a rounded front

Dry-heat cabinet with thermostat-controlled temperature and water tray for adding moisture to the air

Digital display, LED illumination and sliding doors

3 chrome-plated, removable rack shelves

Temperature range: +30°C to +90°C

Connected load: 1500 W / 230 V

Outer dimensions: 860x570x670 mm

Item no. 532701

Price 1150.00



Countertop warming display cabinet AK551ECQ

operable from both sides with lifting doors

Made from stainless steel and glass

Dry-heat cabinet with fully adjustable thermostat-controlled temperature and water tray for adding moisture to the air

1 chrome-plated, removable rack shelf

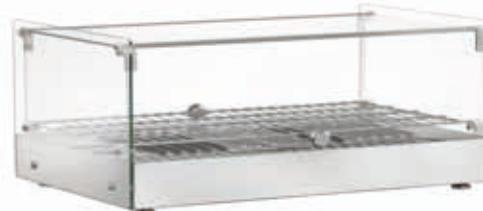
Temperature range: +30°C to +90°C

Connected load: 800 W / 230 V

Outer dimensions: 554x361x311 mm

Item no. 532702

Price 575.00



Countertop warming display cabinet AK552ECQ

operable from both sides with lifting doors

Made from stainless steel and glass

Dry-heat cabinet with fully adjustable thermostat-controlled temperature and water tray for adding moisture to the air

2 chrome-plated, removable rack shelves

Temperature range: +30°C to +90°C

Connected load: 800 W / 230 V

Outer dimensions: 554x361x376 mm

Item no. 532703

Price 635.00



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Main menu



Products

This menu takes you to the individual products in our different appliance ranges:

- 600 Flex (600 mm overall depth)
- 700 Flex (650 mm overall depth)
- Stand 700 (700 mm overall depth)
- Stand 850 (850 mm overall depth)

as well as our wide portfolio of appliances in our food preparation range



Download

This menu enables you to access current price lists, technical specifications with appliance images, user manuals and EC declarations.



User manuals and EC declarations

Simply enter the item number to download the corresponding appliance user manual and CE declaration of conformity



Notes

Notes

Terms and Conditions of Sale, Delivery and Payment (T&Cs)

I Scope

1. The following terms and conditions apply to all quotes and concluded contracts, as well as to current or future business relationships. They will be accepted by the Purchaser or Customer at the latest upon receipt of the goods or service.
2. Our conditions apply exclusively. Differing agreements, such as amendments, side agreements and addenda or the differing terms and conditions or purchasing conditions of the Purchaser or Customer, are only effective if they have been confirmed by us in writing. Our terms and conditions also apply in the event that we deliver goods or services to the Purchaser or Customer without reservation while being aware of the conflicting or differing conditions of the Purchaser or Customer.
3. In the case of ongoing business relationships, our terms of delivery and payment still apply with the need for us to draw specific notice to these terms.

II Offers

1. Offers are only valid for a period of three weeks from the date of the offer.
2. Quotations are only binding if we have explicitly declared them as binding. If costs exceed the quotation by up to 10%, we reserve the right to invoice the Purchaser/Customer for the cost of necessary work without prior notice.
3. Drawings, illustrations, dimensions, weights and other performance data are only binding if we have explicitly confirmed these in writing.
4. We reserve the right of ownership and copyright for illustrations, drawings, calculations and other documents. They may not be made accessible to third parties without our express consent. Similarly, the Purchaser/Customer is not authorised to disclose these to third parties unless he has obtained our express written consent.

III Prices

1. The prices listed in our offers are binding. Price reductions and discounts cannot be granted unless these have been confirmed by us in writing.
2. Our prices do not include installation, assembly, connection or training. These services will be invoiced separately.
3. Orders for which no prices have been agreed will be charged at the price at the price valid on the day of delivery.

IV Design and quantity

1. Products delivered may vary slightly in terms of material, colour, weight, dimensions, technical design or similar characteristics, as long as these variations are considered reasonable in terms of what the Purchaser/Customer expects. Furthermore, quantities, dimensions and similar characteristics are subject to conventional tolerances.

V Delivery

1. Our delivery times are considered to be approximate, unless expressly agreed otherwise in writing.
2. Our delivery times are valid ex works. Times are agreed individually and begin from the date on which the order is confirmed. If details still need to be clarified at the time of order, delivery times begin from the date on which all details have been confirmed. Without exception, compliance with the delivery time is dependent upon the Customer fulfilling his contractual obligations. Subsequent amendments or additions to the Customer's order will result in a longer delivery time.
3. Compliance with the delivery time depends, in particular, upon compliance with the agreed terms of payment. Delivery times are subject to unforeseeable circumstances at our company or at subcontracted companies, such as manufacturing delays that are outside our or our subcontractors' control, late delivery of essential raw materials, force majeure, governmental measures, interruption of operations, etc., in the event that these circumstances affect the manufacturing or delivery of the goods ordered.
4. In the event of such occurrences, we reserve the right to postpone the delivery or service and amend the lead time by a reasonable length of time or to withdraw from the contract in whole or in part due to the unfulfilled part of the contract.
5. A declaration made by our suppliers or one of our subcontractors is considered sufficient proof that the delivery of our goods or services has been delayed.
6. Partial deliveries of an order are permitted. Each partial delivery is considered an independent transaction and does not affect the unfulfilled part of the contract.
7. If the partial fulfilment of the contract is of no interest to the Purchaser/Customer, he is entitled to announce his withdrawal from the entire contract in the event that outstanding items have still not been delivered within a reasonable length of time.

VI Place of fulfilment, shipment and transfer of risk

1. The place of fulfilment for both parties is 87471 Durach.
2. The risk is transferred to the Purchaser or Customer as soon as we have notified the Purchaser or Customer that the goods are ready to be shipped, and no later than when the goods begin to be loaded onto the delivery vehicle.
3. Loading and shipping are carried out at our discretion and always on behalf of the Purchaser or Customer at his own risk. If delivery to destination has been agreed, we are entitled to charge for the costs incurred.
4. In the event that goods are damaged in transit, the Purchaser/Customer is required to submit a written statement of facts to the responsible body. Failure to do so may invalidate any claims against the transport agent or insurance company.
5. In the event that our employees or agents are involved in loading or unloading the goods, they are acting in the capacity of vicarious agents for the Purchaser/Customer at his own risk.

VII Non-acceptance

1. If the Purchaser or Customer does not accept the goods immediately after notification of completion or shipment, or if shipment cannot be carried out for a long period of time due to circumstances that are outside the Purchaser's/Customer's control, we shall be entitled to store the goods on behalf of the Purchaser/Customer at his own risk or transfer the goods to a freight forwarder.
2. In the case of delayed acceptance by the Purchaser/Customer, we shall be entitled to, at the end of a reasonable period of grace, demand acceptance of all or part of the order or damages for non-performance at a rate of 30% of the net order value, unless the Purchaser/Customer can prove that a significantly lower level or no damage has arisen. Alternatively, we shall be entitled to withdraw from the contract. We reserve the right to claim a higher amount of actual damages, particularly in the case of custom-made products.

VIII Payment

1. Invoices are payable in full immediately upon receipt.
2. We are entitled to charge interest from the due date of payment at the rate of 4% above the reference interest rate of the European Central Bank (Euribor). This does not affect the claim to further damage caused by default.
3. If an order is divided into several sections, we are entitled to invoice the individual sections separately. In case of late payment, we are entitled to suspend delivery until payment has been received.
4. Discountable bills of exchange or cheques are only accepted on account of payment if we have given our explicit agreement. All resulting costs and expenses are to be paid immediately in cash upon delivery of the bill of exchange or cheque. A Purchaser's/Customer's account will only be credited with the net amount of the bill of exchange or cheque following the unreserved receipt of the net amount.
5. All of our accounts receivable shall become due immediately, irrespective of any due date/ deferral or of the term of any bills of exchange or other securities, if we become aware of circumstances (e.g. a bill protest, arrears, a bank's refusal of the Purchaser's/Customer's request for a hire purchase agreement) that are likely to reduce the creditworthiness of the Purchaser. In this case, we shall also be entitled to demand immediate advance payment and reasonable security for any of our goods or services that are still outstanding, and also withdraw from the contract. Likewise, we shall be entitled to prohibit the resale and further processing of goods delivered by us and demand that the Purchaser/Customer returns the items to us at his own cost.
6. If the Purchaser/Customer is insolvent or if insolvency has been filed against him, any discounts, bonuses and other possible benefits granted by us with respect to accounts receivable shall be considered null and void.

7. If the Purchaser/Customer falls into arrears with the payment or part payment of his purchases, we shall be entitled to collect the delivered goods at the end of a reasonable grace period, even if the goods are firmly attached to the land or buildings. The Purchaser/Customer is required to grant us access to the premises and land or parts of the property that are owned or occupied by the Purchaser/Customer. We cannot be held liable to refund any damage caused to land and premises or to buildings and parts of buildings as a result of the removal and dismantling of goods. In such an event, we are entitled to immediately resell the goods to third parties; the Purchaser/Customer shall allow us to fully credit advance payments made to offset any loss incurred as a result of the resale.

IX Offsetting and retention

1. The rights of retention of the Purchaser/Customer as well as offsetting with contentious or not legally valid claims are excluded.

X Reservation of title

1. All items that we have delivered to the Purchaser/Customer remain our property until all of our accounts receivables have been paid in full, including any specifically designated accounts receivables still outstanding.
2. We are the owner of the reserved goods; the Purchaser/Customer is the custodian. As the custodian, the Purchaser/Customer is particularly obliged to correctly secure and maintain the goods and to ensure that there is no risk of damage to property or persons. The Purchaser/Customer is required to have the necessary insurance to cover potential risks.
3. The adaptation and processing of reserved goods is carried out in accordance with Section 950 of the German Civil Code (BGB) without any obligation on our part as manufacturer; the processed goods are considered reserved goods.
4. If the reserved goods are processed with reserved goods from other suppliers that we did not supply, the Purchaser/Customer, provided that we have not become the owner of the new item, cedes his ownership rights and right of possession of the new combined goods to us on a pro rata basis and acts as custodian of these goods on our behalf.
5. The Purchaser/Customer may, until further notice, resell the goods that we have delivered and the items resulting from the processing of these goods in the ordinary course of business.
6. The Purchaser/Customer immediately cedes his claims resulting from the resale of the goods to a value equivalent to the amount of the full purchase price to us as security, until complete repayment of all our demands for payment, without requiring a special agreement for each individual case.
7. The Purchaser/Customer is authorised to collect the resulting accounts receivables as long as he fulfils his obligation to pay us in accordance with the contract and does not become insolvent. In the event that we revoke this authorisation or declare the assignment, the Purchaser/Customer is no longer be entitled to collect the accounts receivables. The Purchaser/Customer is not entitled to other dispositions concerning the reserved goods (e.g. pledging, transfer by way of security). Upon our request, the Purchaser/Customer is obliged to provide information about all accounts receivable assigned in accordance with this clause, specifically particular a list of debtors with their name, address, sum of accounts receivable, and the date and number of the invoices.
8. The right of the Purchaser/Customer to own the reserved goods ceases if he is in default of his obligations under this or any other contract. As the indirect owner of the reserved goods, we reserve the right to enter the premises of the Purchaser/Customer. We are authorised to make a claim against and exploit the assets of the Purchaser/Customer, which are subject to our actual influence, as security.
9. In the event that the Purchaser/Customer finds himself in significant default, he ceases his entitlement to possession of any reserved goods from the existing business relationship. In the case of non-performance of the contract, at the end of a reasonable grace period and after a threat of refusal pursuant to Section 326 of the German Civil Code (BGB) due to default of payment of the Purchaser/Customer, we are entitled to reclaim the delivered goods and to use them at our discretion. In this event, we have the right to claim 30% of the net order value as liquidated damages. This corresponds to the loss that, had events followed their usual course, could have been achieved by selling the goods elsewhere. The claim for any further damages remains unaffected.
10. The Purchaser/Customer must inform us immediately of a seizure or other impairment of rights by third parties.
11. In the event that the Purchaser/Customer has installed our goods as an integral element on the property of a third party, the Purchaser/Customer immediately transfers the claim for compensation against the third party or against whoever is concerns to us; the amount of compensation shall correspond to the price of our goods.
12. If the value of the claim assigned to us as security exceeds our total accounts receivables by more than 10%, we shall release securities of our choice upon request of the Purchaser/Customer.

XI Warranty

1. The items delivered by us are to be inspected immediately for defects, even in the event that samples have been sent. The delivery of goods or the service shall be considered to have been accepted if we do not receive written notification of any obvious defects or differences in quantity or an obviously incorrect delivery within a period of 10 days after receipt of the goods at the destination, or at the latest, before the goods are further processed. The Purchaser or Customer must notify us of any hidden defects in writing within a period of 8 days following the discovery of the defect(s).
2. In the event of a warranty claim, we have the right to remedy the defect or replace the goods. The Purchaser or Customer is required to allow us reasonable time and the possibility to remedy the defect or replace the goods. We are not liable to reimburse any necessary expenses, in particular transport, travel, labour and material costs, which are incurred as a result of the purchased goods being moved to a place other than the place of delivery. In the event of proof that the remedy of a defect or delivery of a replacement item has failed twice, or that remedying a defect has been refused due to the cost involved being disproportionately high, the Purchaser/Customer may, at his discretion, demand a reduction in price or rescind the contract.
3. In an examination of goods that are the subject of a notification of defects reveals that the complaint was made without good reason, we shall be entitled to charge a customary amount for the inspection of the goods, as well as for the costs of shipping.
4. The repair or replacement of a defect product does not prolong or interrupt the period of warranty rights.
5. We are not liable for damages resulting from the improper use and storage, incorrect installation or natural wear and tear of our goods. Any repairs or other maintenance carried out on our goods by the Purchaser/Customer or third parties without our consent will render the warranty null and void.
6. All warranty rights expire a maximum of 6 months after the transfer of risk, provided that the goods have been accepted upon delivery.

XII Liability

1. Compensation for damages, irrespective of the legal grounds, is excluded unless there has been a grossly negligent or intentional violation of our contractual obligations. This applies in particular to breaches of contract by simple vicarious agents.
2. In every case, liability is limited to the compensation of damages foreseeable at the time of the conclusion of the contract, up to a maximum amount corresponding to the value of the order. In the case of liability for delays, liability is limited to 5% of the order value.
3. The extent of our liability is limited to the extent of the liability of our suppliers.
4. All rights for damage claims, irrespective of the legal grounds, expire a maximum of 6 months after the transfer of risk, provided that the goods have been accepted upon delivery.

XIII Legal validity of the contract, jurisdiction and law

1. The invalidity of individual provisions within this contract does not affect the validity of the remaining provisions. In the event that one clause becomes invalid, both parties commit to striving towards the economic aims of the ineffective clause in other legally permissible ways.
2. The place of jurisdiction for all rights and obligations, including bills of exchange and cheques, is Kempten, provided that the Purchasers/Customers are traders, legal entities under public law and Purchasers/Customers who do not have a general place of jurisdiction within Germany. This also applies to those who are liable for the obligations of the Purchaser/Customer. In all cases, we are also entitled, at our discretion, to take legal action at the Purchaser/Customer's place of business.
3. German law applies exclusively.

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