GREDIL

Catering Equipment

and Accessories

342 AVAILABLE PRODUCTS

ECONOMICAL

FUNCTIONAL

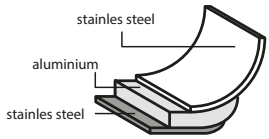


GREDIL POTS

- a line of stainless steel pots
- **multi-layer bottom**
- non-heating multi-point fixtures
- **lids included**
- **all pots have reinforced riveted handles**



Multi-layer bottom





HIGH POT

- with lid

Code	Ø mm	H mm	V* litres
011245	240	200	9
011285	280	250	15,4
011325	320	260	20,9
011345	320	320	25,7
011365	360	360	36,6
011405	400	400	50,3
011455	450	450	71,6
011505	500	500	98,2



MEDIUM POT

- with lid

Code	Ø mm	H mm	V* litres
012285	280	180	11,1
012325	320	200	16,1
012365	360	220	22,4
012405	400	260	32,6
012455	450	360	57,3

BASIC LINE POTS

- a line of pots and saucepans made of stainless steel
- multi-layer „sandwich" bottom
- heat-resistant handles
- pots and saucepans sold in sets with lids





MEDIUM POT

- with lid

Code	Ø mm	H mm	V* litres
012166	160	95	1,9
012206	200	120	3,8
012246	240	135	6,1
012286	280	160	9,8
012326	320	220	18,0



LOW POT

- with lid

Code	Ø mm	H mm	V* litres
013166	160	60	1,2
013206	200	70	2,2
013246	240	80	3,6
013286	280	90	5,5
013326	320	110	8,8



SAUCEPAN

- with lid

Code	Ø mm	H mm	V* litres
015126	120	50	0,5
015146	140	55	0,8
015166	160	60	1,2
015206	200	70	2,2
015246	240	80	3,6

* The table shows total volume.

ALUMINUM FRYING PANS WITH NONSTICK COATING GREDIL

- good heat conduction thanks to the aluminum casing
- non-stick coating
- suitable for all types of cookers, including induction
- steel handle made of epoxy-coated steel with a hanging hole

NEW

PANCAKE PAN

Code	Ø mm	H mm
036245	240	20
036265	260	20



NEW

PAN

Code	Ø mm	H mm
036281	280	58
036321	320	60
036401	400	70



HIGH POT WITH TAP

- multi-layer sandwich bottom ensures even distribution of heat
- solid drain tap
- reinforced upper edge and riveted handles
- lid included



Code	Ø mm	H mm	V litres
011410	400	400	50,3

BASIC LINE STEEL VACUUM FLASKS

INOX

- lid with silicone seal, abrasion resistant, fitted with 6 latches
- double walls and lid insulated with special foam retaining heat for 8 hours
- grip located on the lid serves to move the lid only



VACUUM FLASK

Code	Ø mm	H mm	V litres
051101	330	210	10
051151	330	270	15
051201	330	365	20
051301	330	450	30

STAINLESS STEEL GN CATERING CONTAINERS, BASIC



GN CONTAINER 1/1



Code	W mm	D mm	H mm	V litres
111026	530	325	20	2,2
111046	530	325	40	5,0
111066	530	325	65	8,0
111106	530	325	100	14,0
111156	530	325	150	19,0
111206	530	325	200	26,0

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V litres
112026	325	265	20	1,2
112046	325	265	40	2,0
112066	325	265	65	3,5
112106	325	265	100	6,0
112156	325	265	150	8,5
112206	325	265	200	11,5

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V litres
113066	325	176	65	2,5
113106	325	176	100	3,7
113156	325	176	150	5,7
113206	325	176	200	7,3

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V litres
114066	265	162	65	1,7
114106	265	162	100	2,8
114156	265	162	150	3,6
114206	265	162	200	5,0

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V litres
116066	176	162	65	1,0
116106	176	162	100	1,6
116156	176	162	150	2,0
116206	176	162	200	2,8

GN CONTAINER 1/9



Code	W mm	D mm	H mm	V litres
119066	176	108	65	0,5
119106	176	108	100	0,8

GN LID



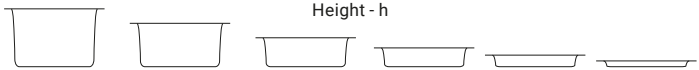
Code	Description
111006	GN 1/1
112006	GN 1/2
113006	GN 1/3
114006	GN 1/4
116006	GN 1/6
119006	GN 1/9

AIRTIGHT LID

- fits the GN Basic container line without handles



Code	Description
111016	GN 1/1
112016	GN 1/2
113016	GN 1/3
114016	GN 1/4
116016	GN 1/6
110006	Vent for lids



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STAINLESS STEEL GN CATERING CONTAINERS, WITH HANDGRIPS, BASIC

+300 −40 INOX

- recommended for baine maries and heat-insulated containers

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V litres
131106	530	325	100	14,0
131156	530	325	150	19,0
131206	530	325	200	26,0

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V litres
132106	325	265	100	6,0
132156	325	265	150	8,5
132206	325	265	200	11,5

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V litres
133106	325	176	100	3,7
133156	325	176	150	5,7
133206	325	176	200	7,3

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V litres
134106	265	162	100	2,8
134156	265	162	150	3,6
134206	265	162	200	5,0

GN CONTAINER 1/6



Code	W mm	D mm	H mm	V litres
136106	176	162	100	1,6
136156	176	162	150	2,0
136206	176	162	200	2,8



GN LID WITH HOLES FOR THE HANDLE

Code	Description
131006	GN 1/1
132006	GN 1/2
133006	GN 1/3
134006	GN 1/4
136006	GN 1/6



STAINLESS STEEL GN CATERING CONTAINERS, PERFORATED, BASIC

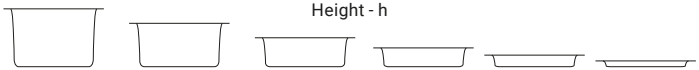
+300 −40 INOX

- recommended for steaming in convection steam ovens

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V litres
121066	530	325	65	8,0
121106	530	325	100	14,0



GREDIL

POLYPROPYLENE GN CATERING CONTAINERS, STANDARD, BUFFET

- do not use in bain maries and convection steam ovens

GN CONTAINER 1/1



Code	W mm	D mm	H mm	V litres
161063	530	325	65	8,0
161103	530	325	100	14,0
161153	530	325	150	19,0
161203	530	325	200	26,0

GN CONTAINER 1/2



Code	W mm	D mm	H mm	V litres
162063	325	265	65	3,5
162103	325	265	100	6,0
162153	325	265	150	8,5
162203	325	265	200	11,5

GN CONTAINER 1/3



Code	W mm	D mm	H mm	V litres
163063	325	176	65	2,5
163103	325	176	100	3,7
163153	325	176	150	5,7
163203	325	176	200	7,3

GN CONTAINER 1/4



Code	W mm	D mm	H mm	V litres
164063	265	162	65	1,7
164103	265	162	100	2,8
164153	265	162	150	3,6

GN CONTAINER 1/6

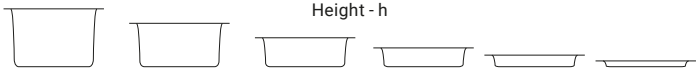


Code	W mm	D mm	H mm	V litres
166063	176	162	65	1,0
166103	176	162	100	1,6
166153	176	162	150	2,0

GN LID



Code	Description
161003	GN 1/1
162003	GN 1/2
163003	GN 1/3
164003	GN 1/4
166003	GN 1/6



HACCP BOARD SET

- made of polyethylene
- boards with a thickness of 10 mm
- double-sided smooth surface
- set includes boards in 6 HACCP colours
- hand wash recommended



Code	Description
341310	GN 1/2
341510	GN 1/1
341410	450x300

TRANSPORT CONTAINER

- has a reinforced base and contoured handles
- holes in the handles to prevent moisture residue after washing
- Internal dimensions: 505x265 mm



Code	W mm	D mm	H mm	V litres
062530	595	390	270	40

PIZZA TRAY

- after finishing work, each tray should be thoroughly washed, dried and greased; this treatment serves to protect the tray against corrosion

NEW



Code	Ø mm	H mm
560255	250	15
560285	280	16
560315	310	16
560345	340	14

MEAT MALLET

INOX

- stainless steel working part
- plastic handle
- hanging hole

NEW



Code	L mm	M kg
247051	270	0,34

CAN OPENER

- is fixed to the tabletop with cramp and screws
- opens cans with a height of 20 to 250 mm



Code	H mm
300400	420

BASIC CUTLERY

INOX 18/0

- price per item



No.	Code	Product	L mm	K pcs
1.	**354260**	Table spoon	188	12
2.	**354250**	Table fork	188	12
3.	**354280**	Table knife	207	12
4.	**354210**	Tea spoon	140	12



BREAD BASKET

- oval

PP

No.	Code	W mm	D mm	H mm
1.	**361251**	255	180	80
2.	**361252**	255	180	80



BREAD BASKET

- round

PP

No.	Code	Ø mm	H mm
1.	**361211**	210	80
2.	**361212**	210	80

GN 1/1 HEATER

- complete with: 2 fuel containers and 1 container GN 1/1 65 mm



Code	W mm	D mm	H mm	V litres
436120	605	360	240	9

ROLL-TOP HEATER GN 1/1

- housing made of stainless steel
- soft-closing stainless steel lid



Code	W mm	D mm	H mm	V litres
437012	635	485	420	11,2

FAST FOOD TRAYS

- ideal for small and medium catering establishments
- available in 6 colors and most common sizes
- easy to keep clean



Code	Colour	W mm	D mm
413251		250	350
413252		250	350
413253		250	350
413254		250	350
413255		250	350
413256		250	350

Code	Colour	W mm	D mm
413301		300	400
413302		300	400
413303		300	400
413304		300	400
413305		300	400

Code	Colour	W mm	D mm
413351		350	450
413353		350	450
413354		350	450
413355		350	450
413356		350	450

SERVING CARTS

- intended for small and large catering establishments
- particularly recommended for restaurants, banquet and wedding halls, canteens and catering establishments
- rubber wheels, 2 with brakes
- working area dimensions 800x500 mm

INOX

40kg



Code	Product	W mm	D mm	H mm
661022	2-shelf cart	860	540	940
661033	3-shelf cart	860	540	940

TRANSPORT CART FOR GN CONTAINERS

- 15 x container GN 1/1
- 4 castors Ø 100 mm, 2 with brakes

INOX

NEW



Code	W mm	D mm	H mm
662115	380	550	1700

ORGANIC WASTE SHREDDER

- shredder compartment made of stainless steel
- overload protection
- pneumatic switch included

INOX



Code	Ø mm	H mm	N rpm	P kW	U V
650025	170	330	4000	0,56	230

DEVICE FOR POLISHING GLASS

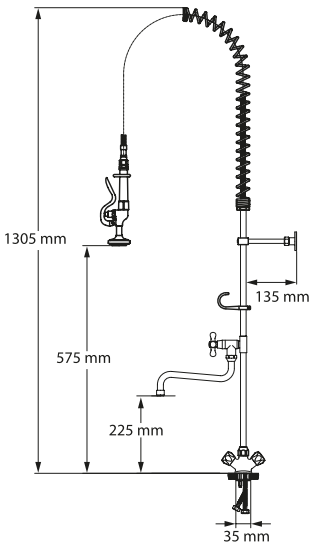
- 5 rolls that remove streaks and smudges while additionally polishing
- hot air blow



Code	W mm	D mm	H mm	M kg	P kW	U V
469004	310	310	510	41	1,15	230

FILLER

- standing faucet, 1-hole with spray washer and spout
- standing faucet fastened to the sink table, with wall bracket, required hole in the sink Ø33-35mm

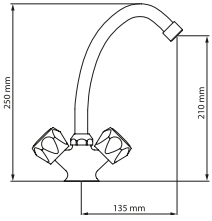


Code
651522



WASHBASIN TAP

- single-hole washbasin tap
- sink-mounted tap, required hole in the sink Ø33-35 mm



Code
651100



GREDIL

SCREW-JOINED FURNITURE FOR SELF-ASSEMBLY

INOX

- high quality

WALL TABLE WITHOUT SHELF

- legs joined using screws
- tabletop reinforced with laminated board
- flat edge, H = 40 mm



Code	W mm	D mm	H mm
671066	600	600	850
671086	800	600	850
671106	1000	600	850
671107	1000	700	850
671126	1200	600	850
671127	1200	700	850

WALL TABLE WITH SHELF

- legs and shelf joined using screws
- tabletop reinforced with laminated board
- flat edge, H = 40 mm



Code	W mm	D mm	H mm
671266	600	600	850
671267	600	700	850
671286	800	600	850
671287	800	700	850
671306	1000	600	850
671307	1000	700	850
671326	1200	600	850
671327	1200	700	850
671346	1400	600	850
671347	1400	700	850
671356	1500	600	850
671357	1500	700	850
671366	1600	600	850
671367	1600	700	850

CENTRAL TABLE WITHOUT SHELVES

- legs joined using screws
- tabletop reinforced with laminated board
- without edge



Code	W mm	D mm	H mm
676106	1000	600	850
676107	1000	700	850
676126	1200	600	850
676127	1200	700	850

CENTRAL TABLE WITH SHELF

- legs and shelf joined using screws
- tabletop reinforced with laminated board
- without edge



Code	W mm	D mm	H mm
676266	600	600	850
676267	600	700	850
676286	800	600	850
676287	800	700	850
676306	1000	600	850
676307	1000	700	850
676326	1200	600	850
676327	1200	700	850
676346	1400	600	850
676356	1500	600	850
676357	1500	700	850
676366	1600	600	850
676367	1600	700	850
676647	1400	700	850

SINGLE SINK UNIT WITH SHELF AND OVERHANGING TOP

- the table has 500x500x250 mm compartment
- flat edge, H = 40 mm
- legs and shelf joined using screws
- pressed worktop
- ø=33 mm tap hole



Code	Placement chamber/chambers	W mm	D mm	H mm
672427	P	1000	700	900
672447	P	1200	700	900
672527	L	1000	700	900
672547	L	1200	700	900

SINGLE SINK UNIT WITH SHELF

- flat edge, H = 40 mm
- legs and shelf joined using screws
- pressed worktop
- ø=33 mm tap hole



Code	Placement chamber/chambers	Chamber dimensions WxDxH mm	W mm	D mm	H mm
673306	P	400x400x250	1000	600	850
673307	P	400x500x250	1000	700	850
673326	P	500x400x250	1200	600	850
673327	P	500x500x250	1200	700	850
674106	L	400x400x250	1000	600	850
674126	L	500x400x250	1200	600	850
674127	L	500x500x250	1200	700	850

SINGLE SINK UNIT WITHOUT SHELF

- flat edge, H = 40 mm
- the table has 400x400x250 mm compartment
- legs shelf joined using screws
- pressed worktop
- ø=33 mm tap hole



Code	W mm	D mm	H mm
673466	600	600	850

SINGLE SINK UNIT WITH SHELF

- flat edge, H = 40 mm
- the table has 400x400x250 mm compartment
- legs and shelf joined using screws
- pressed worktop
- ø=33 mm tap hole



Code	W mm	D mm	H mm
674066	600	600	850
674067	600	700	850

DOUBLE SINK UNIT WITHOUT SHELF

- flat edge, H = 40 mm
- the table has 400x400x250 mm compartments
- legs and shelf joined using screws
- pressed worktop
- ø=33 mm tap hole



Code	W mm	D mm	H mm
675106	1000	600	850

DOUBLE SINK UNIT WITH SHELF

- flat edge, H = 40 mm
- the table has 400x400x250 mm compartments
- legs and shelf joined using screws
- pressed worktop
- ø=33 mm tap hole



Code	Placement chamber/chambers	Chamber dimensions WxDxH mm	W mm	D mm	H mm
673706	C	400x400x250	1000	600	850
673707	C	400x500x250	1000	700	850
673726	C	500x400x250	1200	600	850
673727	C	500x500x250	1200	700	850
673846	P	400x400x250	1400	600	850

SINGLE-CHAMBER DEEP POT SINK

- compartment height h=300 mm
- legs joined using screws
- ø=33 mm tap hole



Code	W mm	D mm	H mm
671466	600	600	850
671467	600	700	850
671486	800	600	850
671487	800	700	850
671506	1000	600	850
671507	1000	700	850
671526	1200	600	850
671527	1200	700	850

GREDIL

SINGLE-CHAMBER DEEP POT SINK

- compartment height h=400 mm
- legs joined using screws
- ø=33 mm tap hole



Code	W mm	D mm	H mm
671686	800	600	850
671687	800	700	850
671706	1000	600	850
671707	1000	700	850

STORAGE RACK SOLID SHELVES

- legs made of 40x40 mm angle bar
- legs joined with shelves using screws



Code	W mm	D mm	H mm
670084	800	400	1800
670104	1000	400	1800
670105	1000	500	1800
670106	1000	600	1800
670125	1200	500	1800
670126	1200	600	1800
670145	1400	500	1800

WASHBASIN

- compartment built-up on three sides
- compartment size 300x240x100 mm
- ø 33 mm tap hole in the middle of the compartment



Code	W mm	D mm	H mm
670001	400	350	150

CONTACTLESS WASHBASIN WITH A KNEE SWITCH AND A TAP

INOX

- easy, hygienic knee operation by pressing the front panel
- rim spout included
- made of stainless steel
- dimensions of the chamber: ~ diameter 350 mm and depth 120 mm



Code	W mm	D mm	H mm
610004	400	400	225

CONTACTLESS WASHBASIN WITH KNEE SWITCH, TAP AND A SOAP DISPENSER

INOX

- easy, hygienic knee operation by pressing the front panel
- the set includes a tap, soap dispenser, hydraulic jack, assembly elements and 1/2 inch ~50 cm hoses
- made of stainless steel
- chamber dimensions: ~ 330x235x130 mm



Code	W mm	D mm	H mm
610005	400	330	570

VACUUM BAGS

SOUS VIDE

- plain bags for chamber pack machines
- air-tight bags ensure the product's longer shelf life
- can be used in the temperature range from -18 to +95 °C
- bag thickness: 0,55 µm
- the package contains (K) pieces, price per pack

NEW



Code	W mm	D mm	T °C	K pcs.
691917	160	230	-18 up to +95	100
691918	200	300	-18 up to +95	100
691919	250	350	-18 up to +95	100

WALL-MOUNTED BOX HOODS

- screw-on hood
- catches included
- possibility of replacing the connector and purchasing additional lighting
- recommended number of lamps:
  - 611010 and 611012 - 1 lamp
  - 611015 and 611020 - 2 lamps
- ready for wall and central mounting





No.	Code	W mm	D mm	H mm
1.	**619010**	1010	1000	400
2.	**619012**	1210	1000	400
3.	**619015**	1510	1000	400
4.	**619020**	2010	1000	400

NEW

HOODS FOR LOW ROOMS



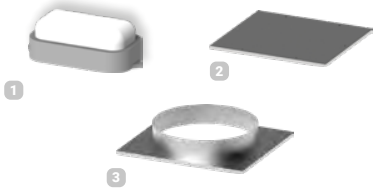


No.	Code	W mm	D mm	H mm
1.	**619110**	1010	1000	400
2.	**619112**	1210	1000	400
3.	**619115**	1510	1000	400
4.	**619120**	2010	1000	400

NEW

ACCESSORIES FOR TWISTED HOODS

No.	Code	Product	Ø mm	P kW	U V
1.	**619001**	Lighting lamp	-	0,02	230
2.	**619002**	Spigot cap	-	-	-
3.	**619003**	Spigot	150	-	-
	619004	Spigot	200	-	-
	619006	Spigot	315	-	





CHROME STEEL RACK

- intended for warehouses, stores, catering kitchens
- 4 adjustable shelves
- the load capacity per rack shelf is up to 150 kg

Easy to assemble



Code	W mm	D mm	H mm	M kg
680200	900	455	1800	10,6

PYRAMID HEATING LAMP

- base housing made of stainless steel
- base connecting elements made of aluminum
- tube made of tempered glass, ensuring excellent visual effect and even heat distribution
- safety system that cuts off the gas supply when the heater tilts/falls over
- battery-powered electric spark generator (AAA size)
- gas consumption 945 g/h
- space for a gas cylinder in the base of the device
- control panel installed in the heating module
- easy and quick installation
- optional cover available for purchase, cat. no. 693211



1



2

No.	Code	W mm	L mm	H mm	P kW	U V
1.	**693210**	520	-	2270	13	G30
2.	**693211**	-	2270	-	-	-

MEAT GRINDER

- temporary capacity: up to 90 kg/h
- mesh diameter: ~68 mm
- complete with 2 strainers 5 and 8 mm (mesh diameter)

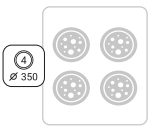


Code	W mm	D mm	H mm	P kW	U V
721128	420	210	338	0,55	230

PROFESSIONAL PIZZA OVEN

- lines of appliances intended for baking basic types of pizza and casseroles, toasts, quiche, flans or creme brûlée
- oven models for small and medium-sized catering facilities
- intended for pizza with a diameter of 35 cm
- working range up to 450°C
- chamotte plate at the bottom of the compartment
- compartment lighting
- steam venting flue
- independent heater control
- front panel made of stainless steel
- housing made of black-painted steel

Oven compartment layout:



BASE FOR OVEN

- bolted structure





No.	Code	Product	W mm	D mm	H mm	W (usable) mm	D (usable) mm	H min (usable) mm	M kg	P kW	U V
1.	**782001**	Single-compartment furnace	950	840	310	700	700	140	50	4,8	400
2.	**782002**	Two-compartment furnace	950	840	540	700	700	140	91	9,6	400
3.	**782010**	Base for oven	940	850	1000	-	-	-	-	-	-



COOKER

- designed for heating or boiling water
- thermostat adjustment range from 30°C to 110°C
- cold handles made of plastic
- fluid level indicator
- safety thermostat
- „drip-free" valve
- housing made of powder coated steel
- built-in heater
- power and operation indicator

Code	Ø mm	H mm	V* litres	P kW	U V
751087	225	495	8,7	1,5	230
751205	295	570	20,5	2,5	230

COOKER

- device intended for heating or boiling water
- thermostat adjustment range from 30°C to 110°C
- non-heating plastic handles
- liquid level indicator in the tank
- safety thermostat
- drip-proof tap
- device made of highly polished stainless steel
- built-in heater
- power indicator light



Code	Ø mm	H mm	V* litres	P kW	U V
751105	280	487	10	1,5	230
751185	365	498	18	2,5	230



DOUBLE-WALLED BOILER

- device intended for heating or boiling water
- double walls provide up to 30% lower power consumption
- lower housing temperature (lower risk of burns)
- thermostat adjustment range from 30°C to 110°C
- beverage level indicator in the tank
- safety thermostat
- device made of highly polished stainless steel
- built-in heater
- power indicator light

Code	Ø mm	H mm	V* litres	P kW	U V
751106	230	500	10	1,5	230
751186	290	498	18	2,5	230

GREDIL

* The table shows total volume.

INDUCTION COOKER

- professional induction cooker designed for small and medium-sized catering establishments, also ideal for home use
- reduces energy consumption by approx. 45% compared to traditional heating devices
- ceramic glass
- aluminum frame
- timer 0-180 min
- temperature range: 60-240 °C
- temperature adjustment every 20 °C
- 12 power levels
- electronic overheating protection



Code	W mm	D mm	H mm	P kW	U V
770355	318	403	54	3	230



INDUCTION COOKER

INOX

- ceramic glass
- aluminum frame
- timer 0-180 min
- temperature range: 60-240 °C
- temperature adjustment every 20 °C
- 12 power levels
- electronic overheating protection

Code	W mm	D mm	H mm	P kW	U V
770357	340	430	117	3,5	230

COUNTERTOP GRIDDLE

NEW

- heating plate 1/2 smooth; 1/2 ribbed
- 2 heating zones
- work switch and set temperature indicator



Code	Plate	W mm	D mm	H mm	M kg	P kW	U V
745120	1/2 smooth | 1/2 ribbed	640	440	250	34	3,5	230

CONTACT GRILL

- housing made of stainless steel
- two heating zones, top and bottom
- fuse to prevent overheating the appliance
- smooth temperature control

NEW



1

Corrugated surface





2



3

No.	Code	Product	W mm	D mm	H mm	T °C	M kg	P kW	U V
1.	**742010**	Single contact grill	265	325	200	50–300	12,5	1,8	230
2.	**742030**	Panini contact grill	385	325	200	50–300	24	3,6	230
3.	**742020**	Double contact grill	525	325	200	50–300	18	2,2	230

GREDIL

SALAMANDER

NEW

- stainless steel housing
- movable upper part (smooth adjustment) enabling the processing of food of various sizes
- fuse preventing the device from overheating
- pull-out tray with rack
- model 744000 two independently controlled heating elements



Grill made of steel grill made of chrome-plated steel



Code	W mm	D mm	H mm	M kg	P kW	U V
744020	450	480	530	38	4,0	400
744000	600	480	530	48	5,6	400

FRYERS

NEW

- housing made of stainless steel
- removable frying grease containers
- safety thermostat



1



4

No.	Code	Product	W mm	D mm	H mm	V litres	M kg	P kW	U V
1.	**746035**	Single fryer	170	420	270	3,5	2,7	2,2	230
2.	**746050**	Single fryer	260	420	270	5	3,0	3,2	230
3.	**746070**	Double fryer	360	420	270	2x3,5	4,6	2x2,2	230
4.	**746100**	Double fryer	540	420	270	2x5	5,5	2x3,2	230

WAFER MAKER

- housing made of stainless steel
- thermal protection
- smooth temperature control
- waffle size ~ 100x170 mm

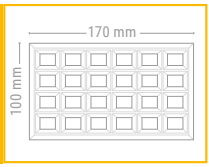
Ceramic coating prevents sticking



NEW



Wafer dimensions



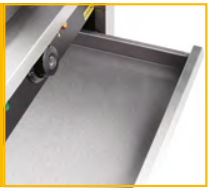
Code	W mm	D mm	H mm	M kg	P kW	U V
772321	255	410	265	20	1,9	230

PANCAKE MAKER

- housing made of stainless steel
- heating plate diameter 400 mm
- pancake drawer
- thermal protection
- smooth temperature control

NEW

The built-in drawer can be used to store utensils or ready-made pancakes





Code	Ø mm	W mm	D mm	H mm	M kg	P kW	U V
772281	400	450	450	240	15	3,0	230

GREDIL



POPCORN MACHINE

NEW

- efficient and energy-saving popcorn maker
- available in two colors: red decorated with stickers and minimalist black
- aluminum and tempered glass housing
- stainless steel bowl with mechanism mixing mechanism to prevent popcorn from burning and a handle with a heat-resistant grip
- bowl capacity 0.235 l
- capacity: 150 g of corn kernels in 2-3 minutes
- interior lighting for excellent popcorn visibility
- drawer under the chamber for easy cleaning of crumbs





No.	Code	Colour	W mm	D mm	H mm	M kg	P kW	U V
1.	**696000**	●	450	375	585	17	1,3	230
2.	**696010**	●	560	420	770	26	1,5	230

COTTON CANDY MACHINE

Al INOX

- a great attraction for events involving children, both in catering spaces and outdoors
- easily removable stainless steel bowl, dishwasher safe
- practical drawer with three compartments for good organization of necessary utensils
- short heating and preparation time, portion ready in 30-60 seconds
- separate power and heating control switches
- sugar scoop included
- option to purchase a bowl cover, cat. no. 696521



NEW

DEVICE

Code	Ø mm	W mm	D mm	H mm	M kg	P kW	U V
696520	520	520	520	500	15	1,2	230

LID

Code	Ø mm	H mm
696521	520	350

FREESTANDING GAS TOP

NEW

- all types of cookware can be used
- equipment line dedicated as auxiliary elements of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points



FREESTANDING GAS TOP, SELF ASSEMBLY

- self assembly version with a robust structure
- legs and shelf connected by screws
- steel grates
- adjustable feet



Code	Description	W mm	D mm	H mm	P kW	U
976511	4-burners (3,5+2x5+7,5)	800	700	850	21,0	G20
976513	4-burners (3,5+2x5+7,5)	800	700	850	21,0	G30
976521	4-burners (3,5+5+2x7,5)	800	700	850	23,5	G20
976523	4-burners (3,5+5+2x7,5)	800	700	850	23,5	G30
976531	4-burners (2x5+2x7,5)	800	700	850	25,0	G20
976533	4-burners (2x5+2x7,5)	800	700	850	25,0	G30
976591	4-burners (3,5+5+7,5+9)	800	700	850	25,0	G30
976593	4-burners (3,5+5+7,5+9)	800	700	850	25,0	G30
976611	6-burners (3,5+3x5+2x7,5)	1200	700	850	33,5	G20
976613	6-burners (3,5+3x5+2x7,5)	1200	700	850	33,5	G30
976621	6-burners (3,5+2x5+2x7,5+9)	1200	700	850	37,5	G20
976623	6-burners (3,5+2x5+2x7,5+9)	1200	700	850	37,5	G30

GAS STOCKPOT STOVE

- intended for thermal processing in all types of pots up to 40 liters using natural or liquid gas
- appliances may be used as an auxiliary element of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points

STOCKPOT STOVE

NEW

- stainless steel grid
- burner with flame safety device
- burner power reduction to 1/3 (economical flame)
- suitable for pots up to 40 l
- adjustable feet



Code	W mm	D mm	H mm	P kW	U
773071	450	450	380	7,5	G20
773073	450	450	380	7,5	G30

FREESTANDING ELECTRIC HOB TOP

NEW

- all types of cookware can be used
- equipment line dedicated as auxiliary elements of the cooking line or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points



FREESTANDING ELECTRIC HOB TOP

- modern design
- ergonomic knobs
- laser-engraved front panel
- work and power light
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- four independently controlled hotplates
- adjustable feet

Code	Description	W mm	D mm	H mm	P kW	U V
977500	4 hobs	800	700	850	10,4	400

INFRARED COOKER

NEW

- intended for thermal processing in all types of cookware using electricity
- technology used in infrared stoves gives energy savings and work dynamics, unavailable for appliances with cast iron electric hobs
- equipment line dedicated as elements of the cooking line or as independent heat treatment stations
- intended for small, medium and large catering establishments



FREE-STANDING CERAMIC COOKER

- modern design
- ergonomic knobs
- laser-engraved front panel
- work and power light
- HiLight heating zones
- hobs with a diameter of 225 mm and power of 2.5 kW
- 2 heating zones with TURBO feature
- automatic overheating protection system
- smooth power adjustment
- adjustable feet

Code	Description	W mm	D mm	H mm	P kW	U V
977550	4 hobs	800	700	850	10	400

FREESTANDING ELECTRIC FRYER

NEW

- intended for direct thermal processing of food – electric frying
- line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- designed for small, medium and large gastronomy



ELECTRIC FRYER

- modern design
- ergonomic knobs
- laser-engraved front panel
- appliance protection system available via the control panel
- temperature range: up to 190°C
- „cold zone" system
- protection that cuts off the power after removing the heater
- movable heating elements for easy cleaning
- safe oil drainage
- equipped with a basket with dimensions: 210x315x110 mm
- adjustable feet

Code	Product	W mm	D mm	H mm	T °C	V litres	P kW	U V
977250	Single fryer	400	700	850	up to 190	10	9	400

ELECTRIC FRY TOPS

NEW

- intended for direct thermal processing of food, electric grilling or frying
- line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- devices adapted to individual technological requirements
- designed for small, medium and large gastronomy



FREESTANDING ELECTRIC FRY TOP

- modern design
- ergonomic knobs
- laser-engraved front panel
- work and power light
- appliance protection system available via the control panel
- working surface: 2200/4400 cm²
- two separate work zones for 800 mm plates
- working temperature range up to 300°C
- waste and grease discharge hole
- grease container
- elevated rear edges
- adjustable feet

Code	Product	W mm	D mm	H mm	T °C	P kW	U V
977301	Single smooth	400	700	850	up to 300	4,0	400
977302	Single ribbed	400	700	850	up to 300	4,0	400
977311	Double smooth	800	700	850	up to 300	8,1	400
977312	Double ribbed	800	700	850	up to 300	8,1	400
977313	Double smooth/ribbed	800	700	850	up to 300	8,1	400

ELECTRIC TILTING BRATT PAN

- intended for cooking, stewing and frying food
- appliance dedicated for small and medium catering establishments, particularly recommended for mass catering points
- large bowl working surface 0.27 m² for simultaneous preparation of several dishes
- manual bowl tilting for emptying its contents quickly and efficiently
- volume 40 l
- extremely stable appliance structure
- adjustable feet

NEW



Code	Product	W mm	D mm	H mm	T °C	S kg/h	P kW	U V
778003	Pan	700	786	912	do 300	100	6,3	400

UNIVERSAL DISHWASHER

- professional dishwasher with sanitization function
- electronic control
- detergent dispenser
- cycle time 120/180 sec.
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- maximum height of the washed dishes 300 mm
- rack 500x500 mm
- includes 3 racks: for plates, universal, for glassware and cutlery container
- the appliance should have a water purifier instaled to protect it from scaling

NEW



Code	Product	W mm	D mm	H mm	P kW	U V
801536	Universal dishwasher 500x500 with detergent dispenser	565	655	835	3,05	230
802016	Base for universal dishwasher	575	560	450	-	-

KITCHEN SET WITH ELECTRIC OVEN

- designed for thermal processing of all types of cookware using natural gas or electricity
- The universal ovens used in the sets enable static and dynamic heat treatment of all culinary products using electricity
- range of appliances tailored to individual technological requirements, allowing the selection of the optimal set of appliances for the needs of a given catering establishment
- designed for small, medium, and large catering establishments

NEW

MULTIFUNCTIONAL CONVECTION OVEN

- 3 operating modes:
  top heater (toaster function)
  fan heater (convection function)
  top and fan heater combined (convection function plus toaster)
- intuitive control system
- 120 min. timer in continious work function
- oven compartment size 660x445x285 mm
- three levels of rails
- stainless steel grill included
- work and power controls
- adjustable feet



Code	W mm	D mm	H mm	T °C	P kW	U V
965002	800	610	600	from 30 to 260	6,54	400

NEW

ELECTRIC HOB TOP

- modern design
- ergonomic knobs
- laser-engraved front panel
- work and power light
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- six-level power adjustment range
- can be mounted on oven 965002



Code	Description	W mm	D mm	H mm	P kW	U V
965500	2 hobs	800	700	250	10,4	400

NEW

COOKING TOP

- modern design
- ergonomic knobs
- laser-engraved front panel
- different burner configurations: 3.5kW; 5kW
- burner power reduction to 1/3 (economical flame)
- stainless steel grids
- flame safety device
- can be mounted on oven 965002



Code	Description	W mm	D mm	H mm	P kW	U
965561	4-burners (2x3,5+2x5)	800	700	250	17	G20
965563	4-burners (2x3,5+2x5)	800	700	250	17	G30
965571	4-burners (4x5)	800	700	250	20	G20
965573	4-burners (4x5)	800	700	250	20	G30
965581	4-burners (2x5+2x7,5)	800	700	250	25	G20
965583	4-burners (2x5+2x7,5)	800	700	250	25	G30

REFRIGERATED DISPLAY CABINET

- refrigerant used: R600a
- forced air circulation
- glazed door with lock
- tempered glass
- LED side lighting
- mechanical controller

NEW







No.	Code	Number of shelves	W mm	D mm	H mm	V litres	T °C	M kg	P kW	U V
1.	**850217**	5	420	546	1920	217	0/+10	49	0,18	230
2.	**850285**	4	575	455	1770	285	0/+10	59	0,20	230
3.	**850347**	5	575	546	1920	347	0/+10	61	0,23	230

REFRIGERATOR/FREEZER

- refrigerants used: R290 and R600a
- housing and compartment made of stainless steel
- fitted with forced air circulation
- automatic defrosting
- electronic controller with temperature display
- self-closing door
- adjustable feet (+45 mm)
- profiled handle for covenient opening
- door lock
- LED lighting
- 3 shelves measuring 548x598 mm included as standard

NEW





No.	Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	V litres
1.	**860622**	680	887	2100	-2/+8	128	0,260	230	592
2.	**860627**	680	887	2100	-18/-22	138	0,380	230	592

REFRIGERATORS & FREEZERS

NEW

- housing made of white powder-coated sheet
- maximum shelf load: ~8 kg
- electronic controller with temperature display
- door lock



No.	Code	Colour	W mm	D mm	H mm	T °C	M kg	P kW	U V	Energy class	Energy consumption kWh/year	V litres	V litres netto	Climate class
1.	**886173**		600	585	850	0/+8	36	0,202	230	A+	234	130	115	4
	886174		600	585	850	-10/-18	37	0,325	230	A+	234	120	93	4
2.	**886400**		600	585	1850	0/+8	61	0,370	230	D	612	400	360	4
	886401		600	585	1850	-18/-22	61	0,384	230	B	893	360	306	4
	886410	●	600	585	1850	0/+8	61	0,370	230	D	612	360	360	4
3.	**886600**		777	695	1890	-2/+8	79	0,460	230	B	424	570	544	4
	886601		777	695	1890	-18/-22	82	0,465	230	B	1112	555	539	4
	886610	●	777	695	1890	-2/+8	79	0,460	230	B	424	570	544	4

CHEST FREEZER

NEW

- powder coated housing (grey)
- R600a refrigerant
- lock with key
- manual temperature control
- 1 basket included
- manual defrosting

BASKET FOR CHEST FREEZER

Code

883200


1


2

No.	Code	W mm	D mm	H mm	T °C	M kg	U V	V litres
1.	**883230**	950	644	845	-18/-25	34	230	230
2.	**883282**	1116	644	845	-18/-25	41	230	282

CHEST FREEZER WITH STAINLESS STEEL LID

NEW

- powder-coated housing (grey), stainless steel lid
- R600a refrigerant
- lock with key
- manual temperature control
- 1 basket included
- manual defrosting

BASKET FOR CHEST FREEZER

Code

883200


1


2

No.	Code	W mm	D mm	H mm	T °C	M kg	P kW	U V	V litres
1.	**883231**	950	644	845	-18/-25	34	0,102	230	230
2.	**883281**	1116	644	845	-18/-25	41	0,105	230	282

All listed products meet the requirements of the New Approach Directives.

Products intended to come into contact with food meet the requirements for safety and health in accordance with Regulation 1935/2004 of the European Parliament and of the Council.

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