



Electrolux Professional  
Foodservice North America

# 2018 Price List

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### Pasta Cooker - Automatic - Electric

Description	Code	USD	
<p>Automatic Pasta Cooker, electric, 5.3 gallon (20 Lt) single tank, (2) independent programmable basket lifts, digital programmable temperature control, automatic water fill &amp; starch removal system, 316 stainless steel tank, stainless steel front, door &amp; cabinet, 5" legs</p> <p>8.60 electric kW 208 V 3 60 Hz</p> <p>WxDxH 15 3/4"x 28 3/4"x 33 7/16"</p> <p>Shipping weight lbs: 154 CuFt: 15.18</p> <p><b>Included Accessory</b></p> <p>206312 Pair of single portion baskets for automatic programmable 5.3 gallon (20 Lt) pasta cooker (can be used with built-in lifting system). To be used with support PNC 206362 1</p>	<p><b>371174</b> E7PCEDIKF1</p>	<p><b>11,084</b></p>	

### Pasta Cooker Accessories


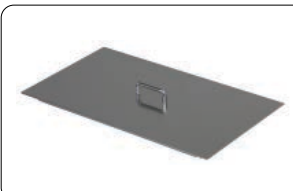
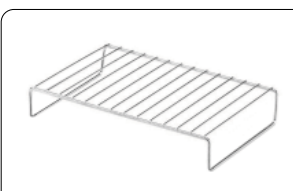

Description	Code	USD	
<p>Pair of double portion baskets for automatic programmable 5.3 gallon (20 Lt) pasta cooker (can be used with built-in lifting system). To be used with support PNC 206362</p> <p>WxDxH 4 1/8"x 13 3/4"x 9 5/16"</p> <p>Shipping weight lbs: 7 CuFt: 2.16</p>	<p><b>206314</b> BASK2APC</p>	<p><b>501</b></p>	
<p>Pair of baskets (4.1" x 13.7") for 5.3 gallon (20 Lt) pasta cooker</p> <p>WxDxH 4 1/8"x 13 3/4"x 10 7/16"</p> <p>Shipping weight lbs: 7 CuFt: 2.16</p>	<p><b>921619</b> 7AC14</p>	<p><b>357</b></p>	
<p>Pair of baskets (7.5" x 8.5") for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker</p> <p>WxDxH 8 11/16"x 6 11/16"x 9 7/16"</p> <p>Shipping weight lbs: 7 CuFt: 1.93</p>	<p><b>921610</b> 7AC05</p>	<p><b>355</b></p>	



## Pasta Cookers and EPower Restaurant Series

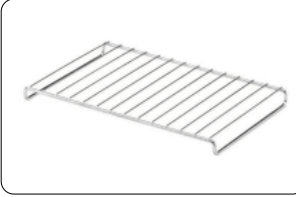
### 700XP

◀◀ (Pasta Cooker Accessories)


Description	Code	USD	
<p>Pair of single portion baskets for automatic programmable 5.3 gallon (20 Lt) pasta cooker (can be used with built-in lifting system). To be used with support PNC 206362</p> <p>WxDxH 4 1/2"x 6 7/16"x 4 13/16"</p> <p>Shipping weight lbs: 4 CuFt: 1.13</p>	<p><b>206312</b> BASK2PORT</p>	<p><b>364</b></p>	
<p>Single basket (13 3/4" x 8 11/16") for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker</p> <p>WxDxH 8 11/16"x 13 3/4"x 9 7/16"</p> <p>Shipping weight lbs: 7 CuFt: 1.85</p>	<p><b>921611</b> 7AC06</p>	<p><b>256</b></p>	
<p>Lid for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker</p> <p>WxDxH 9 13/16"x 17 3/4"x 2 "</p> <p>Shipping weight lbs: 1 CuFt: 0.08</p>	<p><b>921607</b> 7AC02</p>	<p><b>91</b></p>	
<p>Support for baskets to be used with baskets for built-in lifting system in automatic programmable 5.3 gallon (20 Lt) pasta cooker</p> <p>WxDxH 9 1/16"x 13 3/4"x 5 13/16"</p> <p>Shipping weight lbs: -1 CuFt: -1</p>	<p><b>206362</b> FALSBOT</p>	<p><b>88</b></p>	
<p>Pair of square baskets (4" x 6") left and right for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker. 4 baskets can be fitted in pasta cooker. To be used with support PNC 921022</p> <p>WxDxH 4 1/8"x 6 5/16"x 9 7/16"</p> <p>Shipping weight lbs: 4 CuFt: 1.93</p>	<p><b>921020</b> BSK4PC700N</p>	<p><b>206</b></p>	
<p>Pair of square baskets (4" x 4") left and right, for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker. To be used with PNC 921022</p> <p>WxDxH 4 1/8"x 4 1/8"x 9 7/16"</p> <p>Shipping weight lbs: -1 CuFt: -1</p>	<p><b>921021</b> BSK6PC700N</p>	<p><b>358</b></p>	

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◀◀ (Pasta Cooker Accessories)

Description	Code	USD	
<p>Support for baskets for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker</p> <p>WxDxH 9 1/16"x 13 3/4"x 2 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.21</p>	<p><b>921022</b></p> <p>TRAY23LN</p>	<b>37</b>	

**Installation: Wheels**



Description	Code	USD	
<p>Base support assembly 16" (400 mm) for wheels for pasta cookers. To be used with PNC 206135.</p> <p>WxDxH 14 9/16"x 4 3/16"x 2 "</p> <p>Shipping weight lbs: 8 CuFt: 0.17</p>	<p><b>206366</b></p> <p>BSUPPFW4</p>	<b>383</b>	
<p>Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels. Suitable for pasta cookers, open bases and convection oven base</p> <p>WxDxH 6 1/8"x 3 3/8"x 6 1/8"</p> <p>Shipping weight lbs: 4 CuFt: 0.14</p>	<p><b>206135</b></p> <p>4WHEELCOMP</p>	<b>451</b>	




## Pasta Cookers and EPower Restaurant Series

### 900XP

#### Pasta Cooker - Manual - Gas

Description	Code	USD	
<p>Pasta Cooker, gas, Single 10.5 gallon (40 Lt) tank, 66lb/hour capacity each, automatic starch removal, automatic low water level control, 9 position energy control, 316 stainless steel tank, stainless steel cabinet &amp; legs, 47,726 BTU  15.50 Gas 0.03 electric kW 208/120 V 1 60 Hz  WxDxH 15 3/4"x 35 7/16"x 33 7/16"  Shipping weight lbs: 170 CuFt: 18.56  <b>Included Accessory</b>  206350 Door for open base cupboard 1</p>	<p><b>391201</b> E9PCGD1MF2</p>	<p><b>8,450</b></p>	
<p>Pasta Cooker, gas, Pair of 10.5 gallon (40 Lt) tanks, 66lb/hour capacity each, automatic starch removal, automatic low water level controls, 9 position energy controls, 316 stainless steel tanks, stainless steel cabinet &amp; legs, 95,452 BTU  31 Gas 0.05 electric kW 208/120 V 1 60 Hz  WxDxH 31 1/2"x 35 7/16"x 33 7/16"  Shipping weight lbs: 309 CuFt: 34.69  <b>Included Accessory</b>  206350 Door for open base cupboard 2</p>	<p><b>391202</b> E9PCGH2MF2</p>	<p><b>13,661</b></p>	

#### Pasta Cooker - Manual - Electric

Description	Code	USD	
<p>Pasta Cooker, electric, Single 10.5 gallon (40Lt) tank, 66lb/hour capacity each, automatic starch removal, automatic low water level control, 9 position energy control, 316 stainless steel tank, stainless steel cabinet &amp; legs  10 electric kW 208 V 3 50/60 Hz  WxDxH 15 3/4"x 35 7/16"x 33 7/16"  Shipping weight lbs: 170 CuFt: 18.56  <b>Included Accessory</b>  206350 Door for open base cupboard 1</p>	<p><b>391203</b> E9PCED1MF2</p>	<p><b>8,867</b></p>	



◀◀ (Pasta Cooker - Manual - Electric)

Description	Code	USD
<p>Pasta Cooker, electric, Pair of 10.5 gallon (40 Lt) tanks, 66lb/hour capacity each, automatic starch removal, automatic low water level controls, 9 position energy controls, 316 stainless steel tank, stainless steel cabinet &amp; legs</p> <p>20 electric kW 208 V 3 50/60 Hz</p> <p>WxDxH 31 1/2"x 35 7/16"x 33 7/16"</p> <p>Shipping weight lbs: 309 CuFt: 34.69</p> <p><b>Included Accessory</b></p> <p>206350 Door for open base cupboard 2</p>	<p><b>391204</b> E9PCEH2MF2</p>	<p><b>14,363</b></p>



### Pasta Cooker Accessories

Description	Code	USD
<p>Single ergonomic basket for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238</p> <p>WxDxH 5 5/16"x 12 3/16"x 8 7/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.85</p>	<p><b>206237</b> 9AC142</p>	<p><b>256</b></p>
<p>Pair of baskets (11" x 9") for 10.5 gallon (40 Lt) pasta cooker</p> <p>WxDxH 10 13/16"x 9 1/16"x 8 1/4"</p> <p>Shipping weight lbs: 7 CuFt: 2.78</p>	<p><b>927211</b> 9AC39</p>	<p><b>399</b></p>
<p>Set of three ergonomic baskets for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238</p> <p>WxDxH 10 13/16"x 5 15/16"x 8 1/4"</p> <p>Shipping weight lbs: 7 CuFt: 2.78</p>	<p><b>206233</b> 9AC137</p>	<p><b>821</b></p>
<p>Set of three portion baskets for 10.5 gallon (40 Lt) pasta cooker - round (requires support for baskets PNC 927219)</p> <p>WxDxH 6 11/16"x 6 11/16"x 7 1/16"</p> <p>Shipping weight lbs: 7 CuFt: 1.83</p>	<p><b>927212</b> 9AC40</p>	<p><b>507</b></p>



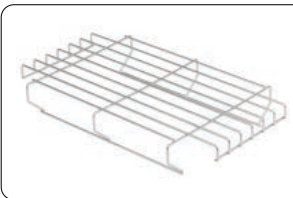





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## Pasta Cookers and EPower Restaurant Series

### 900XP

◀◀ (Pasta Cooker Accessories)

Description	Code	USD	
Set of three baskets (11" x 6") for 10.5 gallon (40 Lt) pasta cooker WxDxH 10 13/16"x 5 15/16"x 8 1/4" Shipping weight lbs: 7 CuFt: 2.78	<b>927210</b> 9AC38	<b>500</b>	
Set of six single-portion baskets for 10.5 gallon (40 Lt) pasta cooker - round - requires support rack (PNC 927219 or 960644) WxDxH 5 5/16"x 5 5/16"x 7 1/16" Shipping weight lbs: 10 CuFt: 1.87	<b>927213</b> 9AC41	<b>547</b>	
Support for 10.5 gallon (40 Lt) pasta cooker square baskets WxDxH 11 5/8"x 19 7/8"x 3 1/8" Shipping weight lbs: 6 CuFt: 0.59	<b>206238</b> 9AC143	<b>115</b>	
Basket (11" x 18") for 10.5 gallon (40 Lt) pasta cooker WxDxH 10 13/16"x 18 7/8"x 8 1/4" Shipping weight lbs: 4 CuFt: 3.50	<b>927216</b> 9AC43	<b>334</b>	
Support for 10.5 gallon (40 Lt) pasta cooker round basket WxDxH 11 7/16"x 19 11/16"x 4 1/2" Shipping weight lbs: 2 CuFt: 0.66	<b>927219</b> 9AC44	<b>90</b>	
Lid and lid holder for 10.5 gallon (40 Lt) pasta cooker WxDxH 21 5/8"x 15 3/4"x 3 15/16" Shipping weight lbs: 7 CuFt: 0.32	<b>206190</b> 9AC100	<b>390</b>	

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## ◀◀ (Pasta Cooker Accessories)

Description	Code	USD
Top support for set of six pasta cooker round baskets. An alternative to 927219 when set of six round baskets used WxDxH 12 15/16"x 21 1/16"x 0 3/8" Shipping weight lbs: 4 CuFt: 0.21	<b>960644</b> 9AC61	<b>183</b>



### Open Bases

Description	Code	USD
Door for open base cupboard WxDxH 15 3/4"x 19 1/16"x 17 5/16" Shipping weight lbs: 11 CuFt: 0.53	<b>206350</b> DOOREL	<b>270</b>

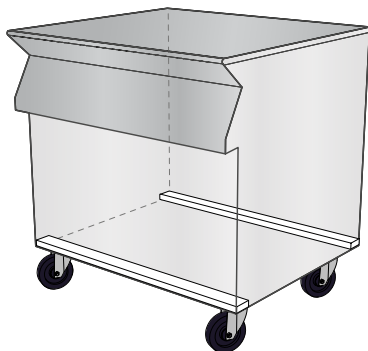


### Installation: Wheels

Description	Code	USD
Base support assembly 16" (400 mm) for wheels for pasta cookers. To be used with PNC 206135. WxDxH 14 9/16"x 4 3/16"x 2 " Shipping weight lbs: 8 CuFt: 0.17	<b>206366</b> BSUPPFW4	<b>383</b>
Base support assembly 32" (800 mm) for wheels for pasta cookers. To be used with PNC 206135. WxDxH 30 5/16"x 4 3/16"x 2 " Shipping weight lbs: 14 CuFt: 0.34	<b>206367</b> BSUPPFW8	<b>663</b>
Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels. Suitable for pasta cookers, open bases and convection oven base WxDxH 6 1/8"x 3 3/8"x 6 1/8" Shipping weight lbs: 4 CuFt: 0.14	<b>206135</b> 4WHEELCOMP	<b>451</b>



## 700XP and 900XP Pasta Cookers – Wheels Installation



### 700XP and 900XP Pasta Cooker

#### Base support & wheels

<b>206366*</b>	Base support assembly 16" (400mm) wide
<b>206367**</b>	Base support assembly 32" (800mm) wide
<b>206135</b>	4 wheels, 2 swivelling with brake

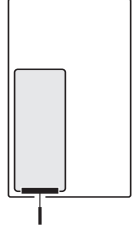
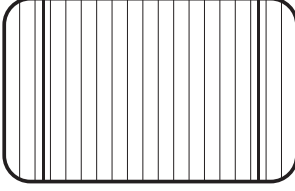
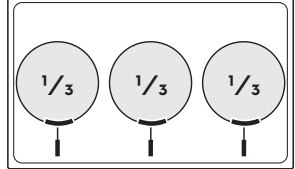
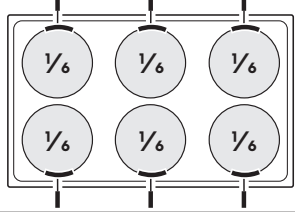
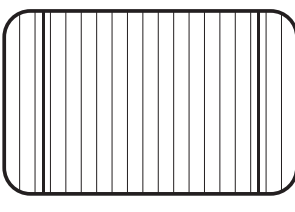
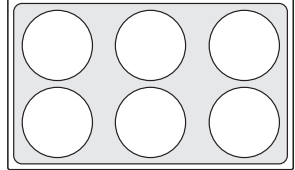
\* **Attention:** it is not recommended to install freestanding single well pasta cooker on wheels as there is a risk of tilting in case of misuse

\*\* **Note:** 32" wide base supports can be used to install multiple number of units



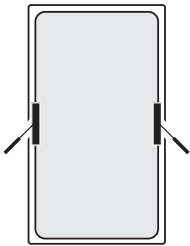
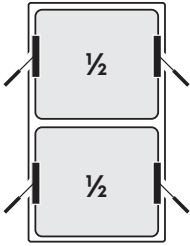
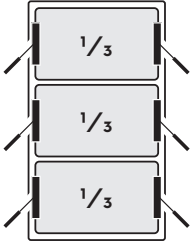
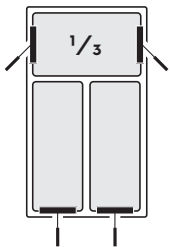
## 900XP pasta cooker baskets

Pasta cookers – available accessories

Pasta cookers accessories – Baskets		
<b>206237</b>	<p>1 ergonomic basket for 10.5 gal (40 Lt) pasta cookers</p> <p>w = 5.25" (135 mm)</p> <p>d = 12.25" (310 mm)</p> <p>h = 8.5" (215 mm)</p> <p>(206238 must be ordered together)</p>	
<b>206238*</b>	<p>False bottom for 10.5 gal (40 Lt) pasta cookers square baskets</p> <p>w = 11.5" (295 mm)</p> <p>d = 20" (505 mm)</p> <p>h = 3" (80 mm)</p>	
<b>927212</b>	<p>3 round baskets for 10.5 gal (40 Lt) pasta cookers (927219 must be ordered together)</p> <p>Ø = 6.5" (170 mm)</p> <p>h = 7" (180 mm)</p>	
<b>927213</b>	<p>6 round baskets for 10.5 gal (40 Lt) pasta cookers (927219 must be ordered together)</p> <p>Ø = 5.25" (135 mm)</p> <p>h = 7" (180 mm)</p>	
<b>927219***</b>	<p>Grid support for 10.5 gal (40 Lt) pasta cookers round baskets</p> <p>w = 11.5" (290 mm)</p> <p>d = 19.5" (500 mm)</p> <p>h = 4.5" (115 mm)</p> <p>must be ordered together with 927212, 927213</p>	
<b>960644</b>	<p>Upper support frame to hold 6 round baskets for 10.5 gal (40 Lt) pasta cookers</p> <p>w = 13" (330 mm)</p> <p>d = 21" (535 mm)</p> <p>h = .5" (10 mm)</p> <p>must be ordered together with 927213 (in alternative 927219)</p>	

## 900XP pasta cooker baskets

Pasta cookers – available accessories

Pasta cookers accessories – Baskets		
<b>927216</b>	1x1/1GN basket for 10.5 gal (40 Lt) pasta cookers w = 10.75" (275 mm) d = 18.75" (480 mm) h = 8.25" (210 mm)	
<b>927211</b>	2x1/2GN baskets for 10.5 gal (40 Lt) pasta cookers w = 10.75" (275 mm) d = 9" (230 mm) h = 8.25" (210 mm)	
<b>927210**</b>	3x1/3GN baskets for 10.5 gal (40 Lt) pasta cookers w = 10.75" (275mm) d = 6" (150 mm) h = 8.25" (210 mm)	
<b>206233</b>	Kit ergonomic baskets for 10.5 gal (40 Lt) pasta cookers 1GN1/3 + 2x 5.25"x12.25" (135x310) (206238 must be ordered together)	

**Note** Pasta cookers baskets are never included in the standard delivery

**Note\*** Compulsory to be ordered together with 206237 and 206233

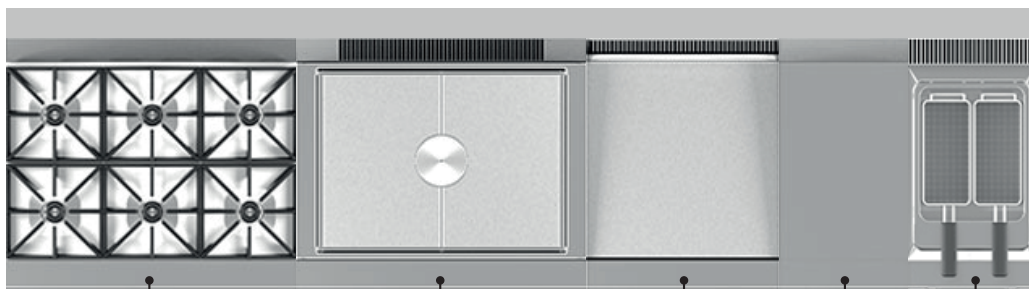
**Note\*\*\*** Compulsory to be ordered together with 927212 or 927213

# EMPower Restaurant Series

The industry's most **modular kitchen suite**

Completely connected **modular** kitchen equipment allows for fast and easy cleaning, no dirt traps and maximization of the total amount of space you have.

top view



gas ranges

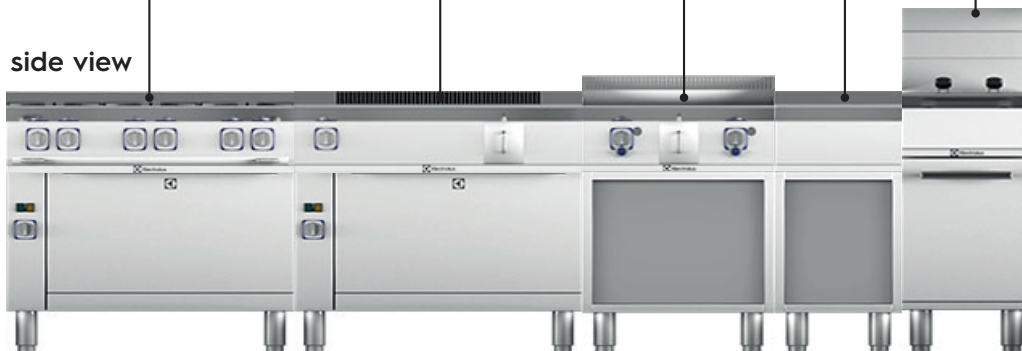
french top

griddle

worktop

fryer

side view



## Built for the way you work





Visit [www.electroluxusa.com/professional](http://www.electroluxusa.com/professional) to find out how you can create your own virtual kitchen with our online configurator, including modular tops, bases and accessories from our EMPower Restaurant Series.




## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

#### Open Gas Burner Tops with Safety Thermocouples

Description	Code	USD	
EMPower Restaurant Range burners, gas, 12" wide, (2) 32,500 BTU (65,000 BTU total) open burners with (4" adjustable, removable legs) 19 Gas WxDxH 12 1/64"x 31 1/2"x 14 5/8" Shipping weight lbs: 77 CuFt: 7.31	<b>169130</b> ACG12T	<b>2,366</b>	
EMPower Restaurant Range burners, gas, 24" wide, (4) 32,500 BTU (130,000 BTU total) open burners with (4" adjustable, removable legs) 38 Gas WxDxH 24 1/32"x 31 1/2"x 14 5/8" Shipping weight lbs: 143 CuFt: 13.59	<b>169131</b> ACG24T	<b>3,202</b>	
EMPower Restaurant Range burners, gas, 36" wide, (6) 32,500 BTU (195,000 BTU total) open burners with (4" adjustable, removable legs) 57 Gas WxDxH 36 1/32"x 31 1/2"x 14 5/8" Shipping weight lbs: 209 CuFt: 21.79	<b>169132</b> ACG36T	<b>4,507</b>	
EMPower Restaurant Range burners, gas, 48" wide, (8) 32,500 BTU (260,000 BTU total) open burners with (4" adjustable, removable legs) 76 Gas WxDxH 48 1/32"x 31 1/2"x 14 5/8" Shipping weight lbs: 276 CuFt: 28.67	<b>169133</b> ACG48T	<b>5,354</b>	

#### Open Gas Burner Tops




Description	Code	USD	
EMPower Restaurant Range burners, gas, 12" wide, (2) 32,500 BTU (65,000 BTU total) open burners with 4" adjustable, removable legs 19 Gas WxDxH 12 1/64"x 31 1/2"x 14 5/8" Shipping weight lbs: 99 CuFt: 7.09	<b>169101</b> ACG12	<b>1,972</b>	





## Pasta Cookers and EPower Restaurant Series

### EMPower Restaurant Series

◀◀ (Open Gas Burner Tops)

Description	Code	USD	
EMPower Restaurant Range burners, gas, 24" wide, (4) 32,500 BTU (130,000 BTU total) open burners with 4" adjustable, removable legs 38 Gas WxDxH 24 1/32"x 31 1/2"x 14 5/8" Shipping weight lbs: 168 CuFt: 13.63	<b>169102</b> ACG24	<b>2,759</b>	
EMPower Restaurant Range burners, gas, 36" wide, (6) 32,500 BTU (195,000 BTU total) open burners with 4" adjustable, removable legs 57 Gas WxDxH 36 1/32"x 31 1/2"x 14 5/8" Shipping weight lbs: 249 CuFt: 21.97	<b>169103</b> ACG36	<b>4,016</b>	
EMPower Restaurant Range burners, gas, 48" wide, (8) 32,500 BTU (260,000 BTU total) open burners with 4" adjustable, removable legs 76 Gas WxDxH 48 1/32"x 31 1/2"x 14 5/8" Shipping weight lbs: 322 CuFt: 28.69	<b>169104</b> ACG48	<b>4,793</b>	

### Open Gas Burner Ranges on ovens



Description	Code	USD	
EMPower Restaurant Range, gas, 24" wide, (4) 32,500 BTU open burners with 34,000 BTU static oven base (164,000 BTU total) with (2) stainless steel tray racks with 6" adjustable, removable legs 48 Gas WxDxH 24 1/32"x 31 1/2"x 37 3/16" Shipping weight lbs: 309 CuFt: 25.17	<b>169105</b> ACFG24	<b>4,464</b>	
EMPower Restaurant Range, gas, 36" wide, (6) 32,500 BTU open burners with 34,000 BTU static oven base (229,000 BTU total) with (2) stainless steel tray racks with 6" adjustable, removable legs 67 Gas WxDxH 36 1/32"x 31 1/2"x 37 3/16" Shipping weight lbs: 386 CuFt: 37.76	<b>169106</b> ACFG36	<b>5,245</b>	





## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

#### Open Gas Burner Ranges on ovens with Safety Thermocouples

Description	Code	USD	
<p>EMPower Restaurant Range, gas, 24" wide, (4) 33,000 BTU (164,000 BTU total) open burners, static oven base with (2) stainless steel tray racks with (6" adjustable, removable legs)</p> <p>48 Gas WxDxH 24 1/32"x 31 1/2"x 37 3/16" Shipping weight lbs: 309 CuFt: 25.17</p>	<p><b>169134</b> ACFG24T</p>	<p><b>5,011</b></p>	
<p>EMPower Restaurant Range, gas, 36" wide, (6) 33,000 BTU (229,000 BTU total) open burners, static oven base with (2) stainless steel tray racks with (6" adjustable, removable legs)</p> <p>67 Gas WxDxH 36 1/32"x 31 1/2"x 37 3/16" Shipping weight lbs: 386 CuFt: 37.76</p>	<p><b>169135</b> ACFG36T</p>	<p><b>5,567</b></p>	

#### Gas Oven Bases

Description	Code	USD	
<p>EMPower Restaurant Range 41,000 BTU gas convection oven base, 36" freestanding with 6" adjustable, removable legs</p> <p>12 Gas 0.25 electric kW 120 V 1 60 Hz WxDxH 36 1/32"x 36 7/16"x 36 1/32" Shipping weight lbs: 344 CuFt: 50.49</p>	<p><b>169110</b> AFFG36</p>	<p><b>7,977</b></p>	
<p>EMPower Restaurant Range gas static oven base 34,000 BTU, 36" - freestanding with 6" adjustable, removable legs</p> <p>10 Gas WxDxH 36 1/32"x 31 3/4"x 35 3/8" Shipping weight lbs: 254 CuFt: 37.65</p>	<p><b>169152</b> AFG36</p>	<p><b>4,125</b></p>	

### Electric Induction Top

Description	Code	USD
EMPower Restaurant Range induction top, electric, 16" wide, 2 each 15 Amps (30 Amps total) independently controlled zones with 4" adjustable, removable legs 7 electric kW 200-240 V 1 60 Hz WxDxH 16 "x 31 1/2"x 14 5/8" Shipping weight lbs: 88 CuFt: 7.83	<b>169107</b> AIZ16	<b>10,162</b>



### Gas French Top

Description	Code	USD
EMPower Restaurant Range French Top, gas, 36" wide, 27,000 BTU open burners with (4" adjustable, removable legs) 8 Gas WxDxH 36 1/32"x 31 1/2"x 14 5/8" Shipping weight lbs: 216 CuFt: 27.61	<b>169108</b> ASG36	<b>4,256</b>



### Smooth Gas Griddle Tops

Description	Code	USD
EMPower Restaurant Range griddle, 12" wide, gas, 26,000 BTU, smooth top, with 4" adjustable, removable legs 7.60 Gas WxDxH 12 1/64"x 31 1/2"x 16 1/2" Shipping weight lbs: 93 CuFt: 7.31	<b>169111</b> ARG12FL	<b>3,545</b>
EMPower Restaurant Range griddle, 24" wide, gas, 52,000 BTU, smooth top, with 4" adjustable, removable legs 15.20 Gas WxDxH 24 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 251 CuFt: 13.93	<b>169112</b> ARG24FL	<b>4,595</b>
EMPower Restaurant Range griddle, 36" wide, gas, 78,000 BTU, smooth top, 4" adjustable, removable legs 22.80 Gas WxDxH 36 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 262 CuFt: 21.10	<b>169113</b> ARG36FL	<b>6,431</b>



## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

◀◀ (Smooth Gas Griddle Tops)

Description	Code	USD
EMPower Restaurant Range griddle, 48" wide, gas, 104,000 BTU, smooth top, 4" adjustable, removable legs 30.40 Gas WxDxH 48 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 348 CuFt: 27.77	<b>169114</b> ARG48FL	<b>7,022</b>







### Ribbed Gas Griddle Tops


Description	Code	USD
EMPower Restaurant Range griddle, 12" wide, gas, 26,000 BTU, full ribbed top, with 4" adjustable, removable legs 7.60 Gas WxDxH 12 1/64"x 31 1/2"x 16 1/2" Shipping weight lbs: 93 CuFt: 7.31	<b>169115</b> ARG12FR	<b>4,327</b>
EMPower Restaurant Range griddle, 24" wide, gas, 52,000 BTU, 1/3 ribbed top, with 4" adjustable, removable legs 15.20 Gas WxDxH 24 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 176 CuFt: 13.59	<b>169116</b> ARG24FR	<b>5,410</b>
EMPower Restaurant Range griddle, 36" wide, gas, 78,000 BTU, 1/3 ribbed top, 4" adjustable, removable legs 22.80 Gas WxDxH 36 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 262 CuFt: 21.10	<b>169117</b> ARG36FR	<b>6,852</b>
EMPower Restaurant Range griddle, 48" wide, gas, 104,000 BTU, 1/3 ribbed top, 4" adjustable, removable legs 30.40 Gas WxDxH 48 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 348 CuFt: 27.77	<b>169118</b> ARG48FR	<b>7,693</b>



## Gas Charbroiler Tops

Description	Code	USD	
EMPower Restaurant Range charbroiler, 12" wide, gas, 33,000 BTU, cast iron radiants with 4" adjustable, removable legs 9.60 Gas WxDxH 12 1/64"x 31 1/2"x 18 3/8" Shipping weight lbs: 77 CuFt: 7.44	<b>169119</b> AGG12	<b>3,415</b>	
EMPower Restaurant Range charbroiler, 24" wide, gas, 66,000 BTU, cast iron radiants with 4" adjustable, removable legs 19.30 Gas WxDxH 24 1/32"x 31 1/2"x 18 3/8" Shipping weight lbs: 227 CuFt: 13.93	<b>169120</b> AGG24	<b>4,398</b>	
EMPower Restaurant Range charbroiler, 36" wide, gas, 99,000 BTU, cast iron radiants with 4" adjustable, removable legs 28.90 Gas WxDxH 36 1/32"x 31 1/2"x 18 3/8" Shipping weight lbs: 331 CuFt: 21.97	<b>169121</b> AGG36	<b>6,305</b>	
EMPower Restaurant Range charbroiler, 48" wide, gas, 132,000 BTU, cast iron radiants with 4" adjustable, removable legs 38.60 Gas WxDxH 48 1/32"x 31 1/2"x 18 3/8" Shipping weight lbs: 276 CuFt: 28.57	<b>169122</b> AGG48	<b>7,616</b>	

## Gas Fryer

Description	Code	USD	
EMPower Restaurant Range fryer, gas, 85,000 BTU, 40lbs (23 lt) with 6" adjustable, removable legs 25 Gas WxDxH 16 "x 31 1/2"x 47 1/4" Shipping weight lbs: 174 CuFt: 20.92 <b>Included Accessory</b> 927223 EMPower 2 half size baskets for 40lbs (23lt) gas fryer 1	<b>169109</b> AFRG16	<b>4,371</b>	

## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

#### Gas Pasta Cooker

Description	Code	USD
EMPower Restaurant Range pasta cooker, gas, 42,500 BTU, 6.5 gallon (25 lt) capacity with 6" adjustable, removable legs 12.50 Gas WxDxH 16 "x 31 1/2"x 37 3/16" Shipping weight lbs: 99 CuFt: 17.36	<b>169123</b> ACPG25	<b>5,787</b>



#### Electric Bain-Marie Top

Description	Code	USD
EMPower Restaurant Range bain-marie, electric, 16" wide with 4" adjustable, removable legs 1.50 electric kW 120 V 1 50/60 Hz WxDxH 16 "x 31 1/2"x 14 5/8" Shipping weight lbs: 66 CuFt: 9.85	<b>169124</b> ABE16	<b>2,716</b>



#### Open Cupboards

Description	Code	USD
EMPower Restaurant Range open cupboard base, 12" wide, open base, stainless steel construction, 6" adjustable & removable legs WxDxH 12 1/64"x 29 15/16"x 26 11/16" Shipping weight lbs: 29 CuFt: 9.82	<b>169028</b> AV12	<b>1,065</b>
EMPower Restaurant Range open cupboard base, 16" wide, open base, stainless steel construction, 6" adjustable & removable legs WxDxH 16 "x 29 15/16"x 26 11/16" Shipping weight lbs: 57 CuFt: 12.28	<b>169029</b> AV16	<b>1,126</b>
EMPower Restaurant Range open cupboard base, 24" wide, open base, stainless steel construction, 6" adjustable & removable legs WxDxH 24 1/32"x 29 15/16"x 26 11/16" Shipping weight lbs: 55 CuFt: 18.25	<b>169030</b> AV24	<b>1,187</b>





◀◀ (Open Cupboards)

Description	Code	USD
EMPower Restaurant Range open cupboard base, 36" wide, open base, stainless steel construction, 6" adjustable & removable legs WxDxH 36 1/32"x 29 15/16"x 26 11/16" Shipping weight lbs: 104 CuFt: 27.72	<b>169031</b> AV36	<b>1,420</b>



### Ambient Worktops

Description	Code	USD
EMPower Restaurant Range worktop, ambient, 4", stainless steel construction, may be installed on refrigerated base or open cupboard WxDxH 4 "x 31 1/2"x 10 5/16" Shipping weight lbs: 11 CuFt: 0.99	<b>169129</b> AN4	<b>946</b>
EMPower Restaurant Range worktop, ambient, 8", stainless steel construction, may be installed on refrigerated base or open cupboard WxDxH 8 "x 31 1/2"x 10 5/16" Shipping weight lbs: 18 CuFt: 1.89	<b>169138</b> AN8	<b>1,187</b>
EMPower Restaurant Range worktop, ambient, 12", stainless steel construction, may be installed on refrigerated base or open cupboard WxDxH 12 1/64"x 31 1/2"x 14 1/2" Shipping weight lbs: 31 CuFt: 7.59	<b>169153</b> AN12	<b>1,316</b>
EMPower Restaurant Range worktop, ambient, 16", stainless steel construction, may be installed on refrigerated base or open cupboard WxDxH 16 "x 31 1/2"x 14 1/2" Shipping weight lbs: 35 CuFt: 9.64	<b>169154</b> AN16	<b>1,448</b>
EMPower Restaurant Range worktop, ambient, 24", stainless steel construction, may be installed on refrigerated base or open cupboard WxDxH 24 1/32"x 31 1/2"x 14 1/2" Shipping weight lbs: 62 CuFt: 13.75	<b>169155</b> AN24	<b>1,579</b>



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## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

◀◀ (Ambient Worktops)

Description	Code	USD
EMPower Restaurant Range worktop, ambient, 36", stainless steel construction, may be installed on refrigerated base or open cupboard WxDxH 36 1/32"x 31 1/2"x 14 1/2" Shipping weight lbs: 115 CuFt: 20.38	<b>169156</b> AN36	<b>1,710</b>



### Accessories for Gas Burners

Description	Code	USD
Double burner ribbed plate for direct cooking WxDxH 11 1/2"x 22 9/16"x 0 15/16" Shipping weight lbs: 26 CuFt: 0.38	<b>921685</b> 7AC47	<b>1,246</b>
EMPower Restaurant Range Shelf Support 24". Can be mounted on EMPower Open Gas Burner Tops and Gas Burner Ranges. WxDxH 24 1/32"x 17 3/4"x 31 11/16" Shipping weight lbs: -1 CuFt: -1	<b>169078</b> OVRSH24	<b>816</b>
EM Series Restaurant Range kit shelf support 36" WxDxH 36 1/32"x 17 3/4"x 31 11/16" Shipping weight lbs: 29 CuFt: 19.02	<b>169080</b> OVRSH36	<b>874</b>



### Accessories for Griddles

Description	Code	USD
Scraper for smooth griddle WxDxH 12 5/8"x 4 3/4"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.05	<b>164255</b> CAC02	<b>101</b>



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◀◀ (Accessories for Griddles)

Description	Code	USD
Scraper for ribbed griddle WxDxH 7 7/8"x 3 1/8"x 2 3/8" Shipping weight lbs: 2 CuFt: 0.04	<b>206420</b> SCFTRIB	<b>96</b>



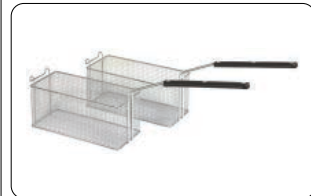
Accessories for Charbroilers

Description	Code	USD
EMPower scraper & hooks for charbroiler WxDxH 3 1/32"x 17 15/16"x 5 1/4" Shipping weight lbs: -1 CuFt: -1	<b>169082</b> SCRPHKGG	<b>345</b>



Accessories for Fryer

Description	Code	USD
EMPower 1 full size baskets for 40lbs (23lt) gas fryer WxDxH 11 1/4"x 13 7/8"x 5 13/16" Shipping weight lbs: 9 CuFt: 2.22	<b>927226</b> 9AC48	<b>96</b>
EMPower 2 half size baskets for 40lbs (23lt) gas fryer WxDxH 5 1/2"x 13 "x 5 15/16" Shipping weight lbs: 7 CuFt: 2.17	<b>927223</b> 9AC46	<b>133</b>
EMPower deflector for flour for 40lbs (23lt) gas fryer WxDxH 11 5/8"x 15 3/8"x 2 9/16" Shipping weight lbs: 2 CuFt: 0.34	<b>960645</b> 9AC50	<b>212</b>



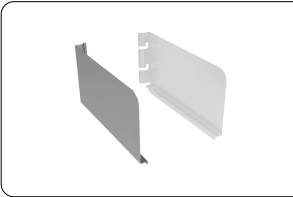
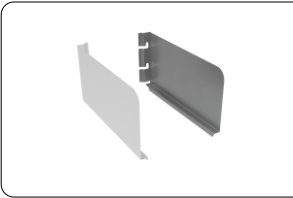


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## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

◀◀ (Accessories for Fryer)

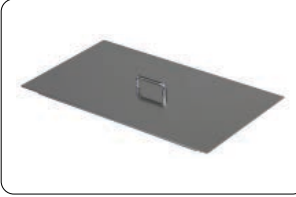


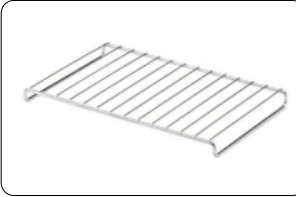
Description	Code	USD	
EMPower sediment tray for 40lbs (23lt) gas fryer WxDxH 2 11/16"x 27 1/16"x 23 3/8" Shipping weight lbs: 2 CuFt: 0.34	<b>921023</b> TRAY23LN	<b>682</b>	
Unclogging rod for 40lbs (23lt) gas fryers drainage pipe WxDxH 4 15/16"x 0 1/4"x 30 3/4" Shipping weight lbs: 4 CuFt: 0.28	<b>927227</b> 9AC49	<b>536</b>	
Fryer shield for EMPower fryer - left WxDxH 1 3/8"x 24 11/16"x 12 9/16" Shipping weight lbs: -1 CuFt: -1	<b>206441</b> FRYSHIELDL	<b>258</b>	
Fryer shield for EMPower fryer - right WxDxH 1 3/8"x 24 11/16"x 12 9/16" Shipping weight lbs: -1 CuFt: -1	<b>206442</b> FRYSHIELDR	<b>258</b>	

### Accessories for Pasta Cooker


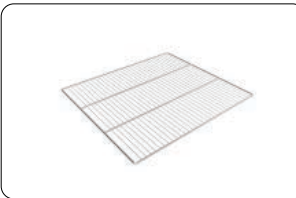
Description	Code	USD	
Pair of baskets (7.5" x 8.5") for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker WxDxH 8 11/16"x 6 11/16"x 9 7/16" Shipping weight lbs: 7 CuFt: 1.93	<b>921610</b> 7AC05	<b>355</b>	
Single basket (13 3/4" x 8 11/16") for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker WxDxH 8 11/16"x 13 3/4"x 9 7/16" Shipping weight lbs: 7 CuFt: 1.85	<b>921611</b> 7AC06	<b>256</b>	

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◀◀ (Accessories for Pasta Cooker)

Description	Code	USD	
Lid for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker WxDxH 9 13/16"x 17 3/4"x 2 " Shipping weight lbs: 1 CuFt: 0.08	<b>921607</b> 7AC02	<b>91</b>	
Pair of square baskets (4" x 6") left and right for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker. 4 baskets can be fitted in pasta cooker. To be used with support PNC 921022 WxDxH 4 1/8"x 6 5/16"x 9 7/16" Shipping weight lbs: 4 CuFt: 1.93	<b>921020</b> BSK4PC700N	<b>206</b>	
Pair of square baskets (4" x 4") left and right, for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker. To be used with PNC 921022 WxDxH 4 1/8"x 4 1/8"x 9 7/16" Shipping weight lbs: -1 CuFt: -1	<b>921021</b> BSK6PC700N	<b>358</b>	
Support for baskets for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker WxDxH 9 1/16"x 13 3/4"x 2 3/8" Shipping weight lbs: 2 CuFt: 0.21	<b>921022</b> TRAY23LN	<b>37</b>	

Accessories for Open Cupboards

Description	Code	USD	
EMPower shelf grid for 24" open cupboard base WxDxH 20 1/2"x 29 1/8"x 0 1/2" Shipping weight lbs: -1 CuFt: -1	<b>169091</b> GRID24BASE	<b>345</b>	
EMPower shelf grid for 36" open cupboard base WxDxH 32 1/2"x 29 1/8"x 0 1/2" Shipping weight lbs: -1 CuFt: -1	<b>169092</b> GRID36BASE	<b>345</b>	



## Pasta Cookers and EPower Restaurant Series

### EMPower Restaurant Series

◀◀ (Accessories for Open Cupboards)

Description	Code	USD
EMPower kit of 2 side supports for shelf grids for 24" and 36" open cupboard bases WxDxH 2 1/4"x 28 1/32"x 12 3/4" Shipping weight lbs: -1 CuFt: -1	<b>169089</b> KIT3SHELF	<b>451</b>




### Installation accessories

Description	Code	USD
Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels. Suitable for pasta cookers, open bases and convection oven base WxDxH 6 1/8"x 3 3/8"x 6 1/8" Shipping weight lbs: 4 CuFt: 0.14	<b>206135</b> 4WHEELCOMP	<b>451</b>
Kit 4 wheels - 2 with brake. Suitable for static oven WxDxH 1 5/16"x 4 13/16"x 4 1/4" Shipping weight lbs: 10 CuFt: 0.53	<b>880234</b> KWHCOMP125	<b>702</b>
EMPower portioning shelf 12" WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: -1 CuFt: -1	<b>169173</b> EMPPORSH12	<b>670</b>
EMPower portioning shelf 16" WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: -1 CuFt: -1	<b>169174</b> EMPPORSH16	<b>752</b>
EMPower portioning shelf 24" WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: -1 CuFt: -1	<b>169175</b> EMPPORSH24	<b>834</b>



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◀◀ (Installation accessories)

Description	Code	USD	
EMPower portioning shelf 36" WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: -1 CuFt: -1	<b>169176</b> EMPPORSH36	<b>937</b>	
EMPower portioning shelf 48" WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: -1 CuFt: -1	<b>169177</b> EMPPORSH48	<b>1,051</b>	
Kit connecting bases - 2 plates and 2 wheels - 1 with brake. Suitable for pasta cookers, open bases and convection oven base WxDxH 7 11/16"x 6 5/16"x 4 1/8" Shipping weight lbs: -1 CuFt: -1	<b>169041</b> 2WHEELFIXPL	<b>237</b>	
EMPower back mounted rear shelf-spacer, 4" unit WxDxH 3 15/16"x 3 15/16"x 10 7/16" Shipping weight lbs: -1 CuFt: -1	<b>169094</b> BSHELF4	<b>97</b>	
EMPower back mounted rear shelf-spacer, 8" unit WxDxH 7 7/8"x 3 15/16"x 10 7/16" Shipping weight lbs: -1 CuFt: -1	<b>169095</b> BSHELF8	<b>100</b>	
EMPower back mounted rear shelf-spacer, 12" unit WxDxH 12 1/64"x 3 15/16"x 10 7/16" Shipping weight lbs: -1 CuFt: -1	<b>169096</b> BSHELF12	<b>105</b>	

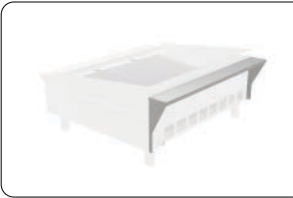
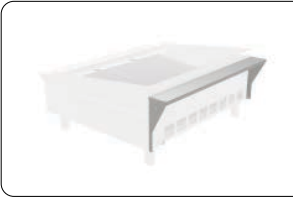
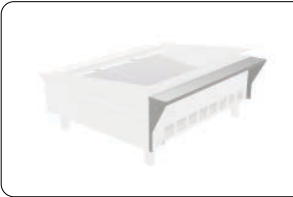
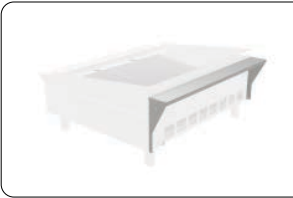
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## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

◀◀ (Installation accessories)

Description	Code	USD	
EMPower back mounted rear shelf-spacer, 16" unit WxDxH 16 "x 3 15/16"x 10 7/16" Shipping weight lbs: -1 CuFt: -1	<b>169097</b> BSHELF16	<b>108</b>	
EMPower back mounted rear shelf-spacer, 24" unit WxDxH 24 1/32"x 3 15/16"x 10 7/16" Shipping weight lbs: -1 CuFt: -1	<b>169098</b> BSHELF24	<b>118</b>	
EMPower back mounted rear shelf-spacer, 36" unit WxDxH 36 1/32"x 3 15/16"x 10 7/16" Shipping weight lbs: -1 CuFt: -1	<b>169099</b> BSHELF36	<b>130</b>	
EMPower back mounted rear shelf-spacer, 48" unit WxDxH 48 1/32"x 3 15/16"x 10 7/16" Shipping weight lbs: -1 CuFt: -1	<b>169100</b> BSHELF48	<b>140</b>	

## Features & benefits first to simplify your operations



### General

Features	Advantages
Touch Screen front panel mounting	positioned outside the work area, more work space remains on the sides of the units
Touch screen LED technology	offers constant monitoring as screen is visible even from an oblique angle
Self-explanatory controls	easy to use
Touch controls similar to other Electrolux products	easy to move personnel from one unit to another in the kitchen
Recessed screen	prevents damage
Smooth surfaces	for easy cleaning
USB connection	for easy loading of recipes
	for easy downloading of cooking processes and HACCP data
	offers the possibility to connect an external core temperature probe
Step-by-step cooking process with programming of up to 15 cooking phases	allows greater flexibility in recipes
Storing of 1000 cooking recipes	by means of a simple USB connection up to 1,000 personal recipes can be saved and transferred to other units, replicated and even sent via e-mail to be used in any ProThermetic-equipped kitchen, ensuring cooking uniformity as well as the same quality and taste throughout different cooking centers
The "Soft" function finely regulates the power which is ideal for delicate foods (e.g. milk based sauces or béchamel) which tend to stick.	high quality of food is maintained as delicate foods do not stick
The Power Level Control function controls the energy supplied to the food after boiling has been reached	uses minimal power to keep water at constant boiling point thus saving energy costs
IPX6 water protection (for electric, gas and steam-heated appliances)	guarantees high protection against strong jets of water for fast and effective cleaning operations
Flush hygienic connection of the units, compatible with the <i>thermoline</i> modular cooking ranges	fast and effective cleaning operations and high level of hygiene thanks to the lack of gaps between appliances that avoids bacteria stagnation
Double-wall insulation	saves energy thanks to the optimised insulation system which keeps heat within the unit
Insulated and counterbalanced lid	for easy and safe opening and closing of the lid that can be positioned at any angle
Chassis, supporting frame and structure made of stainless steel (18/10)	long-lasting and robust

### Tilting versions (optional with tangent draw valve/drain tap)

Features	Advantages
Motor tilting variable speeds and soft-start and soft-stop function. Tilting axis reaches more than 90°	better ergonomics and easy cleaning facilitates pouring and cleaning operations with complete emptying
Min. 7cm / 2" ¾ distance between frame and pan	facilitates easy and hygienic cleaning operations
Outer edge and outer casing tightly welded	for easy cleaning and optimal hygiene
	improves moisture protection
	guaranteed long-lasting construction
Optional 2" diameter tangent draw valve/drain tap with labyrinth closure	facilitates fast-draining operations
	safety guaranteed as accidental opening is impossible

## Kettles, Braising Pans and Pressure Braising Pans

### Tilting Gas Kettles

## Braising Pans

Features	Advantages
2 heating zones (electrical heated versions)	increases flexibility as the 2 zones are separately adjustable
	saves energy thanks to the single zone control
"Powerblock" Heating system (image: section from bottom)	high quality of foods is guaranteed by the optimal even heat distribution, the high temperature stability and the precise temperature control
	saves energy thanks to the fast response
Pan functional shape discharge spout	facilitates optimal and precise emptying and portioning of cooked food
Rounded internal corners	provides easier cleaning
Machine-milled pan	high quality of foods is guaranteed
	needs little cleaning effort
Pan thickness 18mm / $\frac{45}{64}$ " compound bottom (3mm / $\frac{1}{8}$ " AISI 316, 15mm / $\frac{19}{32}$ " Mild steel)	very robust, guarantees long life
Operating temperature range 50-250°C / 122-482°F	for maximum flexibility: degree-accurate temperature control
Gastronorm pan size compliant	makes operations easy as GN containers are compatible with blast chillers, refrigerators, ovens

## Pressure Braising Pans also have

Features	Advantages
A self-deaerating valve for steam removal during cooking	makes operations easier and safer as there is no risk of burning due to steam evacuation
Automatic pressure reduction with condensation water injection at the end of the cooking process	very little maintenance is required since no water connection is necessary
	improves safety as there is no risk of burning from steam evacuation and no lid cooling is necessary
	high quality of delicate foods is guaranteed due to gentler pressure reduction for sensitive products
3-stage safety lock	increases security as there is no risk to open the lid when unit is under pressure
Internal pressure of 0.45 bar (108°C / 226°F)	saves time and energy to reach desired cooking temperature (50-65% of the cooking process) compared to traditional non-pressure cooking
6 point core temperature probe	ensures exact core temperature measurement at all times, thus guaranteeing food safety and high precision, with optimum results in term of cooking quality and reduced weight loss
Pan thickness 18mm / $\frac{45}{64}$ " compound bottom (3mm / $\frac{1}{8}$ " AISI 316, 15mm / $\frac{19}{32}$ " Mild steel)	very robust, it guarantees long life
Operating temperature range 50-250°C / 122-482°F	for maximum flexibility: degree-accurate temperature controlled
Gastronorm pan size compliant	makes operations easy as GN containers are compatible with blast chillers, refrigerators, ovens

### Tilting kettles

Features	Advantages
Rounded boiling bottom	versatility: boiling pan internal shape with a large radius also allows cooking portions
7cm / 2" ¾ cold zone on the upper boiler edge:	improved safety for operators as risk of burning is eliminated
	saves energy as there is no heating up areas where food is not being cooked
100% boiler load: usage capacity plus cold rim zone	high productivity due to the maximum use of unit capacity
Temperature sensor located at the lowest point	gives the possibility of cooking with small quantities of food
	improves food quality guaranteeing perfect temperature even at low capacity
Boiler made of molybdenum steel AISI316L (DIN 1.14435)	Long-lasting appliances are resistant to food acids and not susceptible to corrosion
Operating temperature range 50-110°C / 122-230°F	for maximum flexibility thanks to accurate temperature control



## Kettles, Braising Pans and Pressure Braising Pans

### Tilting Gas Kettles

#### Tilting Gas Kettles 35 in (900 mm) depth

Description	Code	USD
<p>Touchline Tilting Kettle, gas, 26 gallon (100 Lt) capacity, stainless steel construction, full jacket, safety valve, safety thermostat, motor assisted tilt, 2" tangent draw-off valve, 71652 BTU</p> <p>21 Gas 0.25 electric kW 120 V 1 60 Hz</p> <p>WxDxH 47 1/4"x 35 7/16"x 27 9/16"</p> <p>Shipping weight lbs: 816 CuFt: 71.72</p> <p><b>Included Accessory</b></p> <p>913571 2" tangent draw-off valve for tilting boiling pans 1</p>	<p><b>587040</b> PBOT10GCWF</p>	<p><b>65,876</b></p>





#### Tilting Gas Kettles 40 in (1000 mm) depth



Description	Code	USD
<p>Touchline Tilting Kettle, gas, 40 gallon (150 Lt) capacity, stainless steel construction, full jacket, safety valve, safety thermostat, motor assisted tilt, 2" tangent draw-off valve, 88712 BTU</p> <p>26 Gas 0.25 electric kW 120 V 1 60 Hz</p> <p>WxDxH 51 3/16"x 39 3/8"x 27 9/16"</p> <p>Shipping weight lbs: 915 CuFt: 100.35</p> <p><b>Included Accessory</b></p> <p>913571 2" tangent draw-off valve for tilting boiling pans 1</p>	<p><b>587041</b> PBOT15GDWF</p>	<p><b>69,270</b></p>
<p>Touchline Tilting Kettle, gas, 80 gallon (300 Lt) capacity, stainless steel construction, full jacket, safety valve, safety thermostat, motor assisted tilt, 2" tangent draw-off valve, 153540 BTU</p> <p>45 Gas 0.25 electric kW 120 V 1 60 Hz</p> <p>WxDxH 59 1/16"x 39 3/8"x 27 9/16"</p> <p>Shipping weight lbs: 1168 CuFt: 114.69</p> <p><b>Included Accessory</b></p> <p>913571 2" tangent draw-off valve for tilting boiling pans 1</p>	<p><b>587042</b> PBOT30GDWF</p>	<p><b>92,122</b></p>



**Tilting Electric Braising Pans 35 in (900 mm) depth**

Description	Code	USD	
<p>Touchline Tilting Braising Pan, electric, 24 gallon (90 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt</p> <p>15.50 electric kW 208 V 3 60 Hz</p> <p>WxDxH 47 1/4"x 35 7/16"x 27 9/16"</p> <p>Shipping weight lbs: 661 CuFt: 55.08</p>	<p><b>587031</b></p> <p>PFET09ECUU</p>	<b>51,500</b>	
<p>Touchline Tilting Braising Pan, electric, 45 gallon (170 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt</p> <p>20.60 electric kW 208 V 3 60 Hz</p> <p>WxDxH 63 "x 35 7/16"x 27 9/16"</p> <p>Shipping weight lbs: 860 CuFt: 93.64</p>	<p><b>587035</b></p> <p>PFET17ECUU</p>	<b>87,550</b>	



**Tilting Gas Braising Pans 35 in (900 mm) depth**

Description	Code	USD	
<p>Touchline Tilting Braising Pan, gas, 24 gallon (90 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 61,362 BTU</p> <p>18 Gas 0.25 electric kW 120 V 1 60 Hz</p> <p>WxDxH 47 1/4"x 35 7/16"x 27 9/16"</p> <p>Shipping weight lbs: 842 CuFt: 85.60</p>	<p><b>587037</b></p> <p>PFET09GCWU</p>	<b>60,463</b>	
<p>Touchline Tilting Braising Pan, gas, 45 gallon (170 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 98,861 BTU</p> <p>29 Gas 0.25 electric kW 120 V 1 60 Hz</p> <p>WxDxH 63 "x 35 7/16"x 27 9/16"</p> <p>Shipping weight lbs: 1036 CuFt: 111.65</p>	<p><b>587039</b></p> <p>PFET17GCWU</p>	<b>94,336</b>	



## Kettles, Braising Pans and Pressure Braising Pans

### Tilting Pressure Braising Pans

#### Tilting Electric Pressure Braising Pans 35 in (900 mm) depth

Description	Code	USD	
<p>Touchline Tilting Pressure Braising Pan, electric, 24 gallon (90 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 15.5kW 15.50 electric kW 208 V 3 60 Hz WxDxH 47 1/4"x 35 7/16"x 27 9/16" Shipping weight lbs: 992 CuFt: 80.33</p>	<p><b>587021</b> PUET09ECUU</p>	<p><b>70,474</b></p>	
<p>Touchline Tilting Pressure Braising Pan, electric, 45 gallon (170 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 20.6kW 20.60 electric kW 208 V 3 60 Hz WxDxH 63 "x 35 7/16"x 27 9/16" Shipping weight lbs: 1241 CuFt: 103.55</p>	<p><b>587025</b> PUET17ECUU</p>	<p><b>81,400</b></p>	

#### Tilting Gas Pressure Braising Pans 35 in (900 mm) depth



Description	Code	USD	
<p>Touchline Tilting Pressure Braising Pan, gas, 24 gallon (90 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 61,362 BTU 18 Gas 0.25 electric kW 120 V 1 60 Hz WxDxH 47 1/4"x 35 7/16"x 27 9/16" Shipping weight lbs: 1003 CuFt: 79.18</p>	<p><b>587027</b> PUET09GCWU</p>	<p><b>84,733</b></p>	
<p>Touchline Tilting Pressure Braising Pan, gas, 45 gallon (170 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 98,861 BTU 29 Gas 0.25 electric kW 120 V 1 60 Hz WxDxH 63 "x 35 7/16"x 27 9/16" Shipping weight lbs: 1279 CuFt: 103.55</p>	<p><b>587028</b> PUET17GCWU</p>	<p><b>91,616</b></p>	




## Kettles, Braising Pans and Pressure Braising Pans

### Accessories for ProThermetic Kettles, Braising Pans and Pressure Braising Pans

#### Connecting rail kits

Description	Code	USD	
Connecting rail kit, 35 7/16" (900mm) WxDxH 1"x 35 7/16"x 0 11/16" Shipping weight lbs: -1 CuFt: -1	<b>912502</b> CR900	<b>336</b>	
Connecting rail kit for appliances with backsplash, 35 7/16" (900mm) WxDxH 1"x 35 7/16"x 0 11/16" Shipping weight lbs: -1 CuFt: -1	<b>912499</b> CR900BS	<b>321</b>	

#### Base plates


Description	Code	USD	
Base plate, 26 gallon (100 liter) for kettles WxDxH 24 3/4"x 24 3/4"x 1 " Shipping weight lbs: 13 CuFt: 0.64	<b>910033</b> THA018	<b>2,112</b>	
Base plate, 40 gallon (150 liter) for kettles WxDxH 27 1/2"x 27 1/2"x 1 " Shipping weight lbs: 13 CuFt: 1.36	<b>910034</b> THA019	<b>2,747</b>	
Base plate, 80 gallon (300 liter) for kettles WxDxH 34 15/16"x 34 15/16"x 1 " Shipping weight lbs: 20 CuFt: 2.12	<b>910036</b> THA130	<b>2,780</b>	





## Kettles, Braising Pans and Pressure Braising Pans

### Accessories for ProThermetic Kettles, Braising Pans and Pressure Braising Pans



◀◀ (Base plates)

Description	Code	USD	
Base plate, for pressure braising pans and non-pressure braising pans, half size - 2 needed for 24 gallon units (587031, 587037, 587021, 587027) - 3 needed for 45 gallon units (587035, 587039, 587025, 587028) WxDxH 13 3/16"x 21 1/16"x 1 3/16" Shipping weight lbs: 7 CuFt: 0.36	<b>910201</b> THA061	<b>286</b>	

### Suspension frames

Description	Code	USD	
Suspension frame for Non-Pressurized Tilting Braising Pans - 2 needed for 24 gallon units (587031, 587037) - 3 needed for 45 gallon units (587035, 587039) WxDxH 13 1/8"x 22 3/4"x 2 3/8" Shipping weight lbs: 6 CuFt: 0.87	<b>912709</b> SUSFRAPFET	<b>323</b>	
Suspension frame for Pressurized Tilting Braising Pans - 2 needed for 24 gallon units (587021, 587027) - 3 needed for 45 gallon units (587025, 587028) WxDxH 13 1/8"x 22 3/4"x 2 3/8" Shipping weight lbs: 7 CuFt: 0.57	<b>910191</b> THA060	<b>207</b>	

### Baskets

Description	Code	USD	
Basket, for 26 gallon kettles WxDxH 23 5/8"x 23 5/8"x 3 15/16" Shipping weight lbs: 13 CuFt: 3.67	<b>910023</b> THA012	<b>2,758</b>	
Basket, for 40 gallon kettles WxDxH 26 3/8"x 26 3/8"x 3 15/16" Shipping weight lbs: 15 CuFt: 3.81	<b>910024</b> THA013	<b>3,404</b>	




## Kettles, Braising Pans and Pressure Braising Pans

### Accessories for ProThermetic Kettles, Braising Pans and Pressure Braising Pans

#### Measuring rods for tilting kettles

Description	Code	USD
Measuring rod for tilting kettle 26 gallon WxDxH 2 15/16"x 1 9/16"x 10 3/16" Shipping weight lbs: -1 CuFt: -1	<b>913503</b> MEROD26GAL	<b>144</b>
Measuring rod for tilting kettle 40 gallon WxDxH 2 15/16"x 1 9/16"x 10 5/8" Shipping weight lbs: -1 CuFt: -1	<b>913504</b> MEROD40GAL	<b>144</b>
Measuring rod for tilting kettle 80 gallon WxDxH 2 15/16"x 1 9/16"x 14 1/16" Shipping weight lbs: -1 CuFt: -1	<b>913505</b> MEROD79GAL	<b>144</b>

#### Strainers

Description	Code	USD	
Strainer for 26 gallon kettles WxDxH 27 9/16"x 15 15/16"x 1 3/4" Shipping weight lbs: 4 CuFt: 1.86	<b>910003</b> THA005	<b>560</b>	
Strainer for 40 gallon kettles WxDxH 29 15/16"x 17 1/8"x 1 3/4" Shipping weight lbs: 7 CuFt: 2.11	<b>910004</b> THA006	<b>594</b>	
Strainer for 80 gallon kettles WxDxH 37 1/64"x 19 7/8"x 1 3/4" Shipping weight lbs: 11 CuFt: 0.94	<b>910006</b> THA008	<b>1,308</b>	

## Kettles, Braising Pans and Pressure Braising Pans

### Accessories for ProThermetic Kettles, Braising Pans and Pressure Braising Pans

#### Strainers and scrapers for dumplings

Description	Code	USD
Dumpling strainer for 21/26 gallon kettles WxDxH 24 1/32"x 8 11/16"x 2 3/8" Shipping weight lbs: 9 CuFt: 0.50	<b>910053</b> THA030	<b>672</b>
Scraper for "dumpling" strainer for kettles WxDxH 8 7/16"x 0 1/16"x 4 3/4" Shipping weight lbs: 2 CuFt: 0.21	<b>910058</b> THA045	<b>80</b>



#### Perforated containers



Description	Code	USD
Perforated container with handles, height 8" (203mm) WxDxH 12 13/16"x 20 7/8"x 7 7/8" Shipping weight lbs: 7 CuFt: 1.85	<b>911673</b> THA706	<b>491</b>
Perforated container with handles, height 6" (152mm) WxDxH 12 13/16"x 20 7/8"x 5 15/16" Shipping weight lbs: 4 CuFt: 1.69	<b>910212</b> THA063	<b>468</b>
Perforated container with handles, height 4" (102mm) WxDxH 12 13/16"x 20 7/8"x 3 15/16" Shipping weight lbs: 4 CuFt: 1.36	<b>910211</b> THA062	<b>246</b>




## Kettles, Braising Pans and Pressure Braising Pans

### Accessories for ProThermetic Kettles, Braising Pans and Pressure Braising Pans

#### Cover plates

Description	Code	USD	
Left cover plate and mixing faucet for kettle (587040), and all braising pans (587037, 587039, 587031, 587035, 587027, 587028, 587021, and 587025) WxDxH 7 7/8"x 35 7/16"x 13 3/4" Shipping weight lbs: 29 CuFt: 5.34	<b>911819</b> THA382	<b>2,575</b>	
Left cover plate and mixing faucet for kettles (587041 and 587042) WxDxH 7 7/8"x 39 3/8"x 13 3/4" Shipping weight lbs: 22 CuFt: 5.51	<b>911821</b> THA384	<b>2,650</b>	

#### Spray guns

Description	Code	USD	
Spray gun for tilting units, height 27-1/2" (698.5mm) - factory fitted WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: 20 CuFt: 1.40	<b>912776</b> SPGUNF70	<b>4,314</b>	



#### Manometers

Description	Code	USD
Manometer for tilting pressure braising pans - factory fitted WxDxH 6 11/16"x 3 1/8"x 9 13/16" Shipping weight lbs: 4 CuFt: 0.18	<b>912491</b> MANOMEPUET	<b>1,978</b>

## Kettles, Braising Pans and Pressure Braising Pans

### Accessories for ProThermetic Kettles, Braising Pans and Pressure Braising Pans

#### Miscellaneous

Description	Code	USD	
Emergency stop button - factory fitted WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: -1 CuFt: -1	<b>912784</b> EMERGSTOP	<b>606</b>	
External touch control device for tilting units - factory fitted WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: -1 CuFt: -1	<b>912782</b> EXTOUCHTIL	<b>4,223</b>	
4 flanged feet, 2", for prothermetic units (kettles, braising pans & pressure braising pans) WxDxH 6 5/16"x 6 5/16"x 7 7/8" Shipping weight lbs: 4 CuFt: 0.53	<b>913438</b> 4FEETFLAUL	<b>431</b>	

## Mini Combi Oven

Description	Code	USD
<p>Libero Mini Combi Oven, (5) half size (10" x 12") capacity, 4 cooking modes, 5 rack positions, includes set of stainless steel pans &amp; grids, Teflon aluminum baking trays, 304 stainless steel construction, NEMA 5-20P plug and a Recipe Book.</p> <p>1.76 electric kW 110 V 1 60 Hz</p> <p>WxDxH 13 7/8"x 21 9/16"x 18 3/8"</p> <p>Shipping weight lbs: 55 CuFt: 4.58</p> <p><b>Included Accessory</b></p> <p>329040 Stainless steel 1/2 GN container - 2" (50 mm) height 1</p> <p>921180 Perforated container 1</p> <p>921181 Stainless steel 1/2 GN container - 1" (25mm) height 1</p> <p>921182 Wire grid 1</p> <p>921183 Baking plate 1</p>	<p><b>260694</b> OTS100D</p>	<p><b>4,264</b></p>



## Accessories for Mini Combi Oven

Description	Code	USD
<p>External water tank kit, for Libero Mini Combi</p> <p>WxDxH 5 1/8"x 8 1/4"x 10 5/8"</p> <p>Shipping weight lbs: 4 CuFt: 0.63</p>	<p><b>921184</b> OAC87</p>	<p><b>129</b></p>
<p>Perforated container</p> <p>WxDxH 12 13/16"x 10 7/16"x 1 9/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.24</p>	<p><b>921180</b> OAC83</p>	<p><b>108</b></p>
<p>Stainless steel 1/2 GN container - 1" (25mm) height</p> <p>WxDxH 10 7/16"x 12 13/16"x 1 9/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.16</p>	<p><b>921181</b> OAC84</p>	<p><b>108</b></p>







## Libero Line Plug-In Equipment

### Libero Line Plug-In Equipment



◀◀ (Accessories for Mini Combi Oven)

Description	Code	USD	
Stainless steel 1/2 GN container - 2" (50 mm) height WxDxH 12 13/16"x 10 7/16"x 2 9/16" Shipping weight lbs: 2 CuFt: 0.24	<b>329040</b> GN1265	108	
Baking plate WxDxH 10 7/16"x 12 13/16"x 0 3/16" Shipping weight lbs: 2 CuFt: 0.04	<b>921183</b> OAC86	108	
Wire grid WxDxH 10 7/16"x 12 13/16"x 0 3/16" Shipping weight lbs: 2 CuFt: 0.04	<b>921182</b> OAC65	108	
Non-stick U-pan 12" x 10" x 3/4" WxDxH 12 13/16"x 10 7/16"x 0 13/16" Shipping weight lbs: 2 CuFt: 0.12	<b>925009</b> UPAN2012A	131	
Non-stick U-pan 12" x 10" x 1 1/2" WxDxH 12 13/16"x 10 7/16"x 1 9/16" Shipping weight lbs: 2 CuFt: 0.12	<b>925010</b> UPAN4012A	136	

### Cast Iron Panini Grill - Single Hob

Description	Code	USD	
<p>Cast Iron Panini Grill, single hob, 15", ribbed top &amp; bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, NEMA 5-20P</p> <p>1.80 electric kW 120 V 1 60 Hz</p> <p>WxDxH 15 "x 17 1/2"x 9 1/4"</p> <p>Shipping weight lbs: 55 CuFt: 2.34</p>	<p><b>602104</b> DGR15U</p>	<p><b>1,421</b></p>	
<p>Cast Iron Panini Grill, single hob, 15", smooth top &amp; bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, NEMA 5-20P</p> <p>1.80 electric kW 120 V 1 60 Hz</p> <p>WxDxH 15 "x 17 1/2"x 9 1/4"</p> <p>Shipping weight lbs: 53 CuFt: 1.81</p>	<p><b>602106</b> DGSS15U</p>	<p><b>1,421</b></p>	

### Cast Iron Panini Grill - Dual Hob

Description	Code	USD	
<p>Cast Iron Panini Grill, dual hob, 20", ribbed top &amp; bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, NEMA 6-20P</p> <p>3.45 electric kW 220 V 1 60 Hz</p> <p>WxDxH 20 1/2"x 17 1/2"x 9 1/4"</p> <p>Shipping weight lbs: 71 CuFt: 2.35</p>	<p><b>602113</b> DGR20U</p>	<p><b>2,112</b></p>	
<p>Cast Iron Panini Grill, dual hob, 20", ribbed top &amp; smooth bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, NEMA 6-20P</p> <p>3.45 electric kW 220 V 1 60 Hz</p> <p>WxDxH 20 1/2"x 17 1/2"x 9 1/4"</p> <p>Shipping weight lbs: 71 CuFt: 2.35</p>	<p><b>602114</b> DGS20U</p>	<p><b>2,112</b></p>	



Libero Line Plug-In Equipment

Libero Line Plug-In Equipment

◀◀ (Cast Iron Panini Grill - Dual Hob)

Description	Code	USD
Cast Iron Panini Grill, dual hob, 20", smooth top & bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, NEMA 6-20P 3.45 electric kW 220 V 1 60 Hz WxDxH 20 1/2"x 17 1/2"x 9 1/4" Shipping weight lbs: 71 CuFt: 2.35	<b>602116</b> DGSS20U	<b>2,112</b>



**Speedelight - High Speed Cooking**  
**Speedelight with Manual Adjustable Top Contact Plate**

**Speedelight with Manual Adjustable Top Contact - Ribbed**

Description	Code	USD
<p>Speedelight with manual adjustable top ribbed contact plate, dark grey</p> <p>5 electric kW 208 V 1 60 Hz</p> <p>WxDxH 14 3/16"x 26 9/16"x 24 13/16"</p> <p>Shipping weight lbs: 119 CuFt: 8.43</p> <p><b>Included Accessory</b></p> <p>653527 Glass saver for Speedelight 1</p> <p>653623 Cleaning brush for Speedelight 1</p> <p>653625 Spatula for Speedelight 1</p> <p>653791 4 stainless steel feet 3" (76 mm) height for Speedelight 1</p> <p>653794 Speedelight Spacer Stop Kit for Rear Ventilation 1</p> <p>653796 1 qt (1 lb) bottle of detergent grease for Speedelight 1</p>	<p><b>603869</b> HSP2RPRS</p>	<p><b>14,605</b></p>



**Speedelight with Manual Adjustable Top Contact - Smooth**

Description	Code	USD
<p>Speedelight with manual adjustable top smooth contact plate, dark grey</p> <p>5 electric kW 208 V 1 60 Hz</p> <p>WxDxH 14 3/16"x 26 9/16"x 24 13/16"</p> <p>Shipping weight lbs: 119 CuFt: 8.43</p> <p><b>Included Accessory</b></p> <p>653527 Glass saver for Speedelight 1</p> <p>653623 Cleaning brush for Speedelight 1</p> <p>653625 Spatula for Speedelight 1</p> <p>653791 4 stainless steel feet 3" (76 mm) height for Speedelight 1</p> <p>653794 Speedelight Spacer Stop Kit for Rear Ventilation 1</p> <p>653796 1 qt (1 lb) bottle of detergent grease for Speedelight 1</p>	<p><b>603892</b> HSP2RPFS</p>	<p><b>14,605</b></p>



## SpeedDelight - High Speed Cooking

### SpeedDelight with Flexible Adjustable Top Contact Plate

#### SpeedDelight with Flexible Adjustable Top Contact - Ribbed

Description	Code	USD
<p>SpeedDelight with Flexible Top ribbed Contact Plate, dark grey</p> <p>5 electric kW 208 V 1 60 Hz</p> <p>WxDxH 14 3/16"x 26 9/16"x 24 13/16"</p> <p>Shipping weight lbs: 119 CuFt: 8.43</p> <p><b>Included Accessory</b></p> <p>653527 Glass saver for SpeedDelight 1</p> <p>653623 Cleaning brush for SpeedDelight 1</p> <p>653625 Spatula for SpeedDelight 1</p> <p>653791 4 stainless steel feet 3" (76 mm) height for SpeedDelight 1</p> <p>653794 SpeedDelight Spacer Stop Kit for Rear Ventilation 1</p> <p>653796 1 qt (1 lb) bottle of detergent grease for SpeedDelight 1</p>	<p><b>603870</b></p> <p>HSPP3RPRS</p>	<p><b>15,035</b></p>




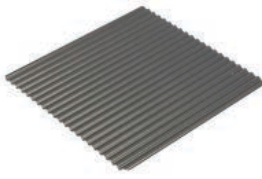


#### SpeedDelight with Flexible Adjustable Top Contact - Smooth

Description	Code	USD
<p>SpeedDelight with Flexible Top smooth Contact Plate, dark grey</p> <p>5 electric kW 208 V 1 60 Hz</p> <p>WxDxH 14 3/16"x 26 9/16"x 24 13/16"</p> <p>Shipping weight lbs: 130 CuFt: 8.69</p> <p><b>Included Accessory</b></p> <p>653527 Glass saver for SpeedDelight 1</p> <p>653623 Cleaning brush for SpeedDelight 1</p> <p>653625 Spatula for SpeedDelight 1</p> <p>653791 4 stainless steel feet 3" (76 mm) height for SpeedDelight 1</p> <p>653794 SpeedDelight Spacer Stop Kit for Rear Ventilation 1</p> <p>653796 1 qt (1 lb) bottle of detergent grease for SpeedDelight 1</p>	<p><b>603874</b></p> <p>HSPP3RPFS</p>	<p><b>15,035</b></p>



## Accessories for SpeedDelight

Description	Code	USD	
Glass saver for SpeedDelight WxDxH 9 3/4"x 9 3/4"x 0 3/16" Shipping weight lbs: -1 CuFt: -1	<b>653527</b> HSGGLS	103	
Cleaning brush for SpeedDelight WxDxH 3 1/32"x 7 1/4"x 0 15/16" Shipping weight lbs: 2 CuFt: 0.01	<b>653623</b> HSGBRSH	107	
Spatula for SpeedDelight WxDxH 6 5/16"x 0 3/8"x 12 5/8" Shipping weight lbs: 4	<b>653625</b> HSGSPAT	43	
Removable ribbed teflon plate for SpeedDelight WxDxH 8 7/16"x 8 1/4"x 0 3/16" Shipping weight lbs: -1 CuFt: -1	<b>653787</b> HSG-RTP	79	
Removable flat teflon plate for SpeedDelight WxDxH 8 7/16"x 8 1/4"x 0 3/16" Shipping weight lbs: -1 CuFt: -1	<b>653790</b> HSG-RTF	79	
SpeedDelight Spacer Stop Kit for Rear Ventilation WxDxH 12 9/16"x 7 1/2"x 0 13/16" Shipping weight lbs: 4	<b>653794</b> HSSPKIT2	150	

# Cook&Chill solutions for air-o-system family

#### 1 - Cooking

The extensive range of Electrolux combi ovens is ideal for the initial preparation of your food requirements whether boiled, fried, roasted, grilled or baked.

#### 2 - Blast chilling/shock freezing

The blast chilling process implicates the fast reduction of the food core temperature of cooked foods from 158 °F to 37 °F in less than 90 minutes, or from 158 °F to -0.4 °F in 240 minutes.

#### 3 - Holding

Preservation in an Electrolux integrated system begins immediately after the blast chilling shock freezing phase.

#### 4/5 - Regeneration and Distribution

Food regeneration is performed immediately prior to its distribution. The Electrolux combi ovens complete this operation in approximately 7-10 minutes depending on the thickness of the food.



Create the system to suit your needs. Consult our website: [www.electroluxusa.com/professional](http://www.electroluxusa.com/professional) to view the complete range of ovens, blast chiller/shock freezers, refrigerators and the full list of cook and chill accessories.



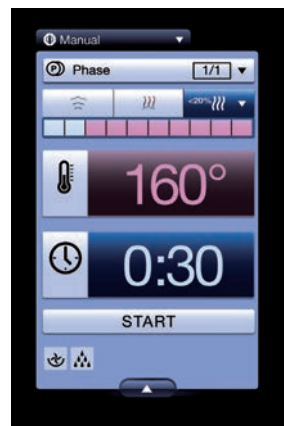
# air-o-steam® Touchline: it's easy!

A simple and intuitive way of cooking in every kind of professional kitchen, from the experienced chef's "culinary laboratory" to Quick Service Restaurants and high capacity kitchens. With air-o-steam Touchline continuous checking and adjustment are a thing of the past: three steps are enough to set up even the most elaborate cooking processes.



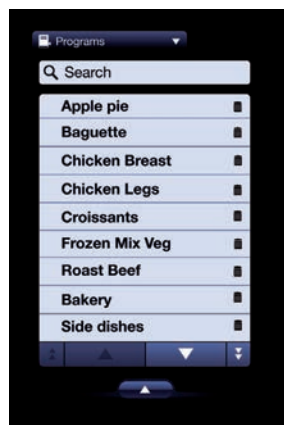
## Automatic mode

For anyone who has little or no experience in the kitchen. The oven thinks and works as a real chef!



## Manual mode

For the experienced chef who wants to keep an eye on everything!



## Pre-programmed mode

Save your recipes in the USB key drive and repeat them endlessly!

## Combi Ovens and Blast Chillers/Shock Freezers

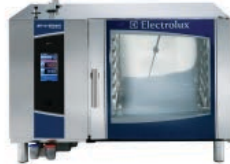

### air-o-steam Touchline Combi Ovens

#### air-o-steam Touchline 61 - electric

Description	Code	USD						
<p>air-o-steam® Touchline Combi Oven 61, Half-Size, electric, (6)12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, spray hose &amp; wash arm for self-cleaning functions.</p> <p>9.60 electric kW 208 V 3 60 Hz WxDxH 35 3/8"x 36 1/32"x 31 13/16" Shipping weight lbs: 342 CuFt: 35.37</p> <p><b>Included Accessory</b></p> <table> <tr> <td>922062</td><td>Single 304 stainless steel grid (12" x 20")</td><td>3</td></tr> <tr> <td>922246</td><td>Control Panel Filter, for 61 and 101 oven</td><td>1</td></tr> </table>	922062	Single 304 stainless steel grid (12" x 20")	3	922246	Control Panel Filter, for 61 and 101 oven	1	<p><b>267370</b> AOS061ETMU</p>	<p><b>23,752</b></p>
922062	Single 304 stainless steel grid (12" x 20")	3						
922246	Control Panel Filter, for 61 and 101 oven	1						
<p>air-o-steam® Touchline Combi Oven 61, Half-Size, electric, (6)12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, spray hose &amp; wash arm for self-cleaning functions.</p> <p>9.60 electric kW 480 V 3 60 Hz WxDxH 35 3/8"x 36 1/32"x 31 13/16" Shipping weight lbs: 342 CuFt: 35.37</p> <p><b>Included Accessory</b></p> <table> <tr> <td>922062</td><td>Single 304 stainless steel grid (12" x 20")</td><td>3</td></tr> <tr> <td>922246</td><td>Control Panel Filter, for 61 and 101 oven</td><td>1</td></tr> </table>	922062	Single 304 stainless steel grid (12" x 20")	3	922246	Control Panel Filter, for 61 and 101 oven	1	<p><b>267380</b> AOS061ETVU</p>	<p><b>23,752</b></p>
922062	Single 304 stainless steel grid (12" x 20")	3						
922246	Control Panel Filter, for 61 and 101 oven	1						



air-o-steam Touchline 62 - electric

Description	Code	USD	
<p>air-o-steam® Touchline Combi Oven 62, Full-Size, electric, (6) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, spray hose &amp; wash arm for self-cleaning functions.</p> <p>21 electric kW 208 V 3 60 Hz WxDxH 47 9/16"x 41 15/16"x 31 13/16" Shipping weight lbs: 465 CuFt: 53.99</p> <p><b>Included Accessory</b></p> <p>922076 Single 304 stainless steel full-size grid 3 (21" x 26") 922247 Control Panel Filter, for 62 and 102 oven 1</p>	<p><b>267371</b> AOS062ETMu</p>	<p><b>31,710</b></p>	
<p>air-o-steam® Touchline Combi Oven 62, Full-Size, electric, (6) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, spray hose &amp; wash arm for self-cleaning functions.</p> <p>21 electric kW 480 V 3 60 Hz WxDxH 47 9/16"x 41 15/16"x 31 13/16" Shipping weight lbs: 465 CuFt: 53.99</p> <p><b>Included Accessory</b></p> <p>922076 Single 304 stainless steel full-size grid 3 (21" x 26") 922247 Control Panel Filter, for 62 and 102 oven 1</p>	<p><b>267381</b> AOS062ETVu</p>	<p><b>31,710</b></p>	

## Combi Ovens and Blast Chillers/Shock Freezers

### air-o-steam Touchline Combi Ovens

#### air-o-steam Touchline 101 - electric

Description	Code	USD						
<p>air-o-steam® Touchline Combi Oven 101, Half-Size, electric, (10) 12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, spray hose &amp; wash arm for self-cleaning functions.</p> <p>16.50 electric kW 208 V 3 60 Hz WxDxH 35 3/8"x 36 1/32"x 41 5/8" Shipping weight lbs: 403 CuFt: 42.02</p> <p><b>Included Accessory</b></p> <table> <tr> <td>922062</td><td>Single 304 stainless steel grid (12" x 20")</td><td>3</td></tr> <tr> <td>922246</td><td>Control Panel Filter, for 61 and 101 oven</td><td>1</td></tr> </table>	922062	Single 304 stainless steel grid (12" x 20")	3	922246	Control Panel Filter, for 61 and 101 oven	1	<p><b>267372</b> AOS101ETM1</p>	<p><b>32,553</b></p>
922062	Single 304 stainless steel grid (12" x 20")	3						
922246	Control Panel Filter, for 61 and 101 oven	1						
<p>air-o-steam® Touchline Combi Oven 101, Half-Size, electric, (10) 12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, spray hose &amp; wash arm for self-cleaning functions.</p> <p>16.50 electric kW 480 V 3 60 Hz WxDxH 35 3/8"x 36 1/32"x 41 5/8" Shipping weight lbs: 403 CuFt: 42.02</p> <p><b>Included Accessory</b></p> <table> <tr> <td>922062</td><td>Single 304 stainless steel grid (12" x 20")</td><td>3</td></tr> <tr> <td>922246</td><td>Control Panel Filter, for 61 and 101 oven</td><td>1</td></tr> </table>	922062	Single 304 stainless steel grid (12" x 20")	3	922246	Control Panel Filter, for 61 and 101 oven	1	<p><b>267382</b> AOS101ETV1</p>	<p><b>32,553</b></p>
922062	Single 304 stainless steel grid (12" x 20")	3						
922246	Control Panel Filter, for 61 and 101 oven	1						



air-o-steam Touchline 102 - electric

Description	Code	USD							
<p>air-o-steam® Touchline Combi Oven 102, Full-Size, electric, (10) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, spray hose &amp; wash arm for self-cleaning functions.</p> <p>24 electric kW 208 V 3 60 Hz WxDxH 47 9/16"x 41 15/16"x 41 5/8"</p> <p>Shipping weight lbs: 536 CuFt: 64.13</p> <p><b>Included Accessory</b></p> <table><tr><td>922076</td><td>Single 304 stainless steel full-size grid (21" x 26")</td><td>5</td></tr><tr><td>922247</td><td>Control Panel Filter, for 62 and 102 oven</td><td>1</td></tr></table>	922076	Single 304 stainless steel full-size grid (21" x 26")	5	922247	Control Panel Filter, for 62 and 102 oven	1	<p><b>267373</b> AOS102ETMU</p>	<p><b>40,028</b></p>	
922076	Single 304 stainless steel full-size grid (21" x 26")	5							
922247	Control Panel Filter, for 62 and 102 oven	1							
<p>air-o-steam® Touchline Combi Oven 102, Full-Size, electric, (10) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, spray hose &amp; wash arm for self-cleaning functions.</p> <p>24 electric kW 480 V 3 60 Hz WxDxH 47 9/16"x 41 15/16"x 41 5/8"</p> <p>Shipping weight lbs: 541 CuFt: 61.54</p> <p><b>Included Accessory</b></p> <table><tr><td>922076</td><td>Single 304 stainless steel full-size grid (21" x 26")</td><td>5</td></tr><tr><td>922247</td><td>Control Panel Filter, for 62 and 102 oven</td><td>1</td></tr></table>	922076	Single 304 stainless steel full-size grid (21" x 26")	5	922247	Control Panel Filter, for 62 and 102 oven	1	<p><b>267383</b> AOS102ETVU</p>	<p><b>40,028</b></p>	
922076	Single 304 stainless steel full-size grid (21" x 26")	5							
922247	Control Panel Filter, for 62 and 102 oven	1							

## Combi Ovens and Blast Chillers/Shock Freezers



### air-o-steam Touchline Combi Ovens

#### air-o-steam Touchline 201 - electric

Description	Code	USD									
<p>air-o-steam® Touchline Combi Oven 201, Half-Size, electric, (20) 12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, wash arm for self-cleaning functions.</p> <p>33 electric kW 208 V 3 60 Hz WxDxH 39 1/16"x 37 11/16"x 70 11/16" Shipping weight lbs: 697 CuFt: 77.15</p> <p><b>Included Accessory</b></p> <table> <tr> <td>922007</td><td>20 tray rack trolley for 201 oven (standard pitch)</td><td>1</td></tr> <tr> <td>922062</td><td>Single 304 stainless steel grid (12" x 20")</td><td>10</td></tr> <tr> <td>922248</td><td>Control Panel Filter, for 201 oven</td><td>1</td></tr> </table>	922007	20 tray rack trolley for 201 oven (standard pitch)	1	922062	Single 304 stainless steel grid (12" x 20")	10	922248	Control Panel Filter, for 201 oven	1	<p><b>267374</b> AOS201ETM1</p>	<p><b>59,556</b></p>
922007	20 tray rack trolley for 201 oven (standard pitch)	1									
922062	Single 304 stainless steel grid (12" x 20")	10									
922248	Control Panel Filter, for 201 oven	1									
<p>air-o-steam® Touchline Combi Oven 201, Half-Size, electric, (20) 12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, wash arm for self-cleaning functions.</p> <p>33 electric kW 480 V 3 60 Hz WxDxH 39 1/16"x 37 11/16"x 70 11/16" Shipping weight lbs: 697 CuFt: 77.15</p> <p><b>Included Accessory</b></p> <table> <tr> <td>922007</td><td>20 tray rack trolley for 201 oven (standard pitch)</td><td>1</td></tr> <tr> <td>922062</td><td>Single 304 stainless steel grid (12" x 20")</td><td>10</td></tr> <tr> <td>922248</td><td>Control Panel Filter, for 201 oven</td><td>1</td></tr> </table>	922007	20 tray rack trolley for 201 oven (standard pitch)	1	922062	Single 304 stainless steel grid (12" x 20")	10	922248	Control Panel Filter, for 201 oven	1	<p><b>267384</b> AOS201ETV1</p>	<p><b>59,556</b></p>
922007	20 tray rack trolley for 201 oven (standard pitch)	1									
922062	Single 304 stainless steel grid (12" x 20")	10									
922248	Control Panel Filter, for 201 oven	1									



air-o-steam Touchline 202 - electric

Description	Code	USD	
<p>air-o-steam® Touchline Combi Oven 202, Full-Size, electric, (20) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, wash arm for self-cleaning functions.</p> <p>48 electric kW 208 V 3 60 Hz WxDxH 48 15/16"x 43 9/16"x 70 11/16" Shipping weight lbs: 959 CuFt: 109.56</p> <p><b>Included Accessory</b></p> <p>922044 20 tray rack trolley for 202 oven (standard pitch) 1</p> <p>922076 Single 304 stainless steel full-size grid (21" x 26") 10</p> <p>922249 Control Panel Filter, for 202 oven 1</p>	<p><b>267375</b> AOS202ETM1</p>	<p><b>80,950</b></p>	
<p>air-o-steam® Touchline Combi Oven 202, Full-Size, electric, (20) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, wash arm for self-cleaning functions.</p> <p>48 electric kW 480 V 3 60 Hz WxDxH 48 15/16"x 43 9/16"x 70 11/16" Shipping weight lbs: 959 CuFt: 109.56</p> <p><b>Included Accessory</b></p> <p>922044 20 tray rack trolley for 202 oven (standard pitch) 1</p> <p>922076 Single 304 stainless steel full-size grid (21" x 26") 10</p> <p>922249 Control Panel Filter, for 202 oven 1</p>	<p><b>267385</b> AOS202ETV1</p>	<p><b>80,950</b></p>	

## Combi Ovens and Blast Chillers/Shock Freezers

### air-o-steam Touchline Combi Ovens

#### air-o-steam Touchline 61 - gas

Description	Code	USD
<p>air-o-steam® Touchline Combi Oven 61, Half-Size, gas, (6) 12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, spray hose &amp; wash arm for self-cleaning functions, 81,816 BTU/hr  20 Gas 0.45 electric kW 120 V 1 60 Hz  WxDxH 35 3/8"x 36 1/32"x 31 13/16"  Shipping weight lbs: 371 CuFt: 40.66</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 3</p> <p>922246 Control Panel Filter, for 61 and 101 oven 1</p>	<p><b>267750</b> AOS061GTP1</p>	<p><b>28,935</b></p>



#### air-o-steam Touchline 62 - gas

Description	Code	USD
<p>air-o-steam® Touchline Combi Oven 62, Full-Size, gas, (6) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, spray hose &amp; wash arm for self-cleaning functions, 122,946 BTU/hr  36 Gas 0.90 electric kW 120 V 1 60 Hz  WxDxH 47 9/16"x 41 15/16"x 31 13/16"  Shipping weight lbs: 437 CuFt: 61.01</p> <p><b>Included Accessory</b></p> <p>922076 Single 304 stainless steel full-size grid (21" x 26") 3</p> <p>922247 Control Panel Filter, for 62 and 102 oven 1</p>	<p><b>267751</b> AOS062GTP1</p>	<p><b>35,928</b></p>





air-o-steam Touchline 101 - gas

Description	Code	USD
<p>air-o-steam® Touchline Combi Oven 101, Half-Size, gas, (10) 12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, spray hose &amp; wash arm for self-cleaning functions, 286,356 BTU/hr 40 Gas 0.50 electric kW 120 V 1 60 Hz WxDxH 35 3/8"x 36 1/32"x 41 5/8" Shipping weight lbs: 454 CuFt: 42.02</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 5</p> <p>922246 Control Panel Filter, for 61 and 101 oven 1</p>	<p><b>267752</b> AOS101GTP1</p>	<p><b>35,687</b></p>



air-o-steam Touchline 102 - gas

Description	Code	USD
<p>air-o-steam® Touchline Combi Oven 102, Full-Size, gas, (10) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, spray hose &amp; wash arm for self-cleaning functions, 218,176 BTU/hr 52 Gas 1 electric kW 120 V 1 60 Hz WxDxH 47 9/16"x 41 15/16"x 41 5/8" Shipping weight lbs: 562 CuFt: 69.87</p> <p><b>Included Accessory</b></p> <p>922076 Single 304 stainless steel full-size grid (21" x 26") 5</p> <p>922247 Control Panel Filter, for 62 and 102 oven 1</p>	<p><b>267753</b> AOS102GTP1</p>	<p><b>49,913</b></p>



## Combi Ovens and Blast Chillers/Shock Freezers

### air-o-steam Touchline Combi Ovens

#### air-o-steam Touchline 201 - gas

Description	Code	USD
<p>air-o-steam® Touchline Combi Oven 201, Half-Size, gas, (20) 12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, wash arm for self-cleaning functions, 286,356 BTU/hr</p> <p>68 Gas 0.85 electric kW 120 V 1 60 Hz</p> <p>WxDxH 39 1/16"x 37 11/16"x 70 11/16"</p> <p>Shipping weight lbs: 787 CuFt: 78.60</p> <p><b>Included Accessory</b></p> <p>922007 20 tray rack trolley for 201 oven (standard pitch) 1</p> <p>922062 Single 304 stainless steel grid (12" x 20") 10</p> <p>922248 Control Panel Filter, for 201 oven 1</p>	<p><b>267754</b> AOS201GTP1</p>	<p><b>65,387</b></p>



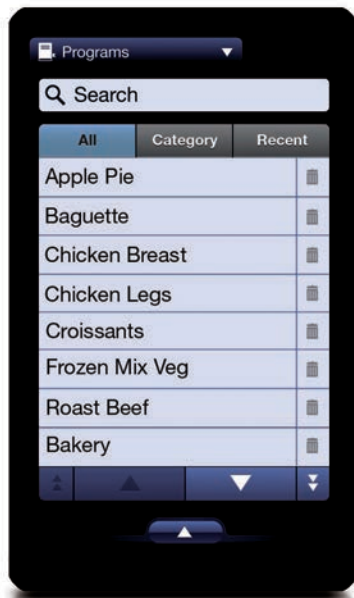
#### air-o-steam Touchline 202 - gas

Description	Code	USD
<p>air-o-steam® Touchline Combi Oven 202, Full-Size, gas, (20) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior &amp; exterior, wash arm for self-cleaning functions, 443,170 BTU/hr</p> <p>111 Gas 2 electric kW 120 V 1 60 Hz</p> <p>WxDxH 48 15/16"x 43 9/16"x 70 11/16"</p> <p>Shipping weight lbs: 1045 CuFt: 109.56</p> <p><b>Included Accessory</b></p> <p>922044 20 tray rack trolley for 202 oven (standard pitch) 1</p> <p>922076 Single 304 stainless steel full-size grid (21" x 26") 10</p> <p>922249 Control Panel Filter, for 202 oven 1</p>	<p><b>267755</b> AOS202GTP1</p>	<p><b>92,333</b></p>



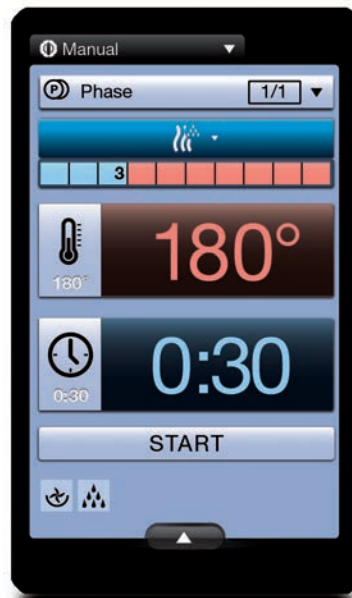
# air-o-convect Touchline:

the control panel that gives you complete control



## Programs mode

Quality and taste will be repeated endlessly. Just define your personal recipes and save and transfer them to other ovens by means of a simple USB key!



## Manual mode

Committed to the most demanding Chefs who want to explore their own creativity in the smallest of details, keeping a close eye on everything. New interface features include 11 humidity settings allowing you to control your cooking environment.

## Combi Ovens and Blast Chillers/Shock Freezers

### air-o-convect Touchline Boilerless Combi Ovens

#### air-o-convect Touchline 61 - electric

Description	Code	USD
<p>air-o-convect Touchline boilerless combi oven, half-size, electric, (6) 12" x 20" x 2-1/2" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>9.60 electric kW 208 V 3 60 Hz</p> <p>WxDxH 35 3/8"x 36 1/32"x 31 13/16"</p> <p>Shipping weight lbs: 324 CuFt: 34.85</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 3</p> <p>922246 Control Panel Filter, for 61 and 101 oven 1</p>	<p><b>266370</b> AOS061EKM1</p>	<p><b>21,070</b></p>
<p>air-o-convect Touchline boilerless combi oven, half-size, electric, (6) 12" x 20" x 2-1/2" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>9.60 electric kW 480 V 3 60 Hz</p> <p>WxDxH 35 3/8"x 36 1/32"x 31 13/16"</p> <p>Shipping weight lbs: 324 CuFt: 34.85</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 3</p> <p>922246 Control Panel Filter, for 61 and 101 oven 1</p>	<p><b>266380</b> AOS061EKV1</p>	<p><b>21,070</b></p>



#### air-o-convect Touchline 62 - electric

Description	Code	USD
<p>air-o-convect Touchline boilerless combi oven, full-size, electric, (6) 18" x 26" x 1" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>21 electric kW 208 V 3 60 Hz</p> <p>WxDxH 47 9/16"x 41 15/16"x 31 13/16"</p> <p>Shipping weight lbs: 428 CuFt: 58.73</p> <p><b>Included Accessory</b></p> <p>922076 Single 304 stainless steel full-size grid (21" x 26") 3</p> <p>922247 Control Panel Filter, for 62 and 102 oven 1</p>	<p><b>266371</b> AOS062EKM1</p>	<p><b>22,825</b></p>



## Combi Ovens and Blast Chillers/Shock Freezers

### air-o-convect Touchline Boilerless Combi Ovens

◀◀ (air-o-convect Touchline 62 - electric)

Description	Code	USD						
<p>air-o-convect Touchline boilerless combi oven, full-size, electric, (6) 18" x 26" x 1" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>21 electric kW 480 V 3 60 Hz WxDxH 47 9/16"x 41 15/16"x 31 13/16" Shipping weight lbs: 406 CuFt: 61.25</p> <p><b>Included Accessory</b></p> <table> <tr> <td>922076</td><td>Single 304 stainless steel full-size grid (21" x 26")</td><td>3</td></tr> <tr> <td>922247</td><td>Control Panel Filter, for 62 and 102 oven</td><td>1</td></tr> </table>	922076	Single 304 stainless steel full-size grid (21" x 26")	3	922247	Control Panel Filter, for 62 and 102 oven	1	<p><b>266381</b> AOS062EKV1</p>	<p><b>22,825</b></p>
922076	Single 304 stainless steel full-size grid (21" x 26")	3						
922247	Control Panel Filter, for 62 and 102 oven	1						



#### air-o-convect Touchline 101 - electric

Description	Code	USD									
<p>air-o-convect Touchline boilerless combi oven, half-size, electric, (10) 12" x 20" x 2-1/2" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>16.50 electric kW 208 V 3 60 Hz WxDxH 35 3/8"x 36 1/32"x 41 5/8" Shipping weight lbs: 390 CuFt: 48.29</p> <p><b>Included Accessory</b></p> <table> <tr> <td>922062</td><td>Single 304 stainless steel grid (12" x 20")</td><td>3</td></tr> <tr> <td>922246</td><td>Control Panel Filter, for 61 and 101 oven</td><td>1</td></tr> <tr> <td>922247</td><td>Control Panel Filter, for 62 and 102 oven</td><td>1</td></tr> </table>	922062	Single 304 stainless steel grid (12" x 20")	3	922246	Control Panel Filter, for 61 and 101 oven	1	922247	Control Panel Filter, for 62 and 102 oven	1	<p><b>266372</b> AOS101EKM1</p>	<p><b>28,677</b></p>
922062	Single 304 stainless steel grid (12" x 20")	3									
922246	Control Panel Filter, for 61 and 101 oven	1									
922247	Control Panel Filter, for 62 and 102 oven	1									
<p>air-o-convect Touchline boilerless combi oven, half-size, electric, (10) 12" x 20" x 2-1/2" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>16.50 electric kW 480 V 3 60 Hz WxDxH 35 3/8"x 36 1/32"x 41 5/8" Shipping weight lbs: 403 CuFt: 42.02</p> <p><b>Included Accessory</b></p> <table> <tr> <td>922062</td><td>Single 304 stainless steel grid (12" x 20")</td><td>3</td></tr> <tr> <td>922246</td><td>Control Panel Filter, for 61 and 101 oven</td><td>1</td></tr> </table>	922062	Single 304 stainless steel grid (12" x 20")	3	922246	Control Panel Filter, for 61 and 101 oven	1	<p><b>266382</b> AOS101EKV1</p>	<p><b>28,677</b></p>			
922062	Single 304 stainless steel grid (12" x 20")	3									
922246	Control Panel Filter, for 61 and 101 oven	1									



## Combi Ovens and Blast Chillers/Shock Freezers

### air-o-convect Touchline Boilerless Combi Ovens

#### air-o-convect Touchline 102 - electric

Description	Code	USD
<p>air-o-convect Touchline boilerless combi oven, full-size, electric, (10) 18" x 26" x 1" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>24 electric kW 208 V 3 60 Hz</p> <p>WxDxH 47 9/16"x 41 15/16"x 41 5/8"</p> <p>Shipping weight lbs: 476 CuFt: 73.18</p> <p><b>Included Accessory</b></p> <p>922076 Single 304 stainless steel full-size grid (21" x 26") 5</p> <p>922247 Control Panel Filter, for 62 and 102 oven 1</p>	<p><b>266373</b> AOS102EKM1</p>	<p><b>30,434</b></p>
<p>air-o-convect Touchline boilerless combi oven, full-size, electric, (10) 18" x 26" x 1" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>24 electric kW 480 V 3 60 Hz</p> <p>WxDxH 47 9/16"x 41 15/16"x 41 5/8"</p> <p>Shipping weight lbs: 476 CuFt: 73.18</p> <p><b>Included Accessory</b></p> <p>922076 Single 304 stainless steel full-size grid (21" x 26") 5</p> <p>922247 Control Panel Filter, for 62 and 102 oven 1</p>	<p><b>266383</b> AOS102EKV1</p>	<p><b>30,434</b></p>



#### air-o-convect Touchline 61 - gas

Description	Code	USD
<p>air-o-convect Touchline boilerless combi oven 61, half-size, gas (6) 12" x 20" x 2-1/2" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>12 Gas 0.45 electric kW 120 V 1 60 Hz</p> <p>WxDxH 35 3/8"x 36 1/32"x 31 13/16"</p> <p>Shipping weight lbs: 373 CuFt: 35.37</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 3</p> <p>922246 Control Panel Filter, for 61 and 101 oven 1</p>	<p><b>266760</b> AOS061GKPX</p>	<p><b>23,411</b></p>



air-o-convect Touchline 62 - gas

Description	Code	USD
<p>air-o-convect Touchline boilerless combi oven 62, full-size, gas (6) 18" x 26" x 1" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>23 Gas 0.90 electric kW 120 V 1 60 Hz WxDxH 47 9/16"x 41 15/16"x 31 13/16"</p> <p>Shipping weight lbs: 428 CuFt: 62.31</p> <p><b>Included Accessory</b></p> <p>922076 Single 304 stainless steel full-size grid (21" x 26") 3</p> <p>922247 Control Panel Filter, for 62 and 102 oven 1</p>	<p><b>266761</b> AOS062GKPX</p>	<p><b>25,751</b></p>



air-o-convect Touchline 101 - gas

Description	Code	USD
<p>air-o-convect Touchline boilerless combi oven 101, half-size, gas (10) 12" x 20" x 2-1/2" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>23 Gas 0.50 electric kW 120 V 1 60 Hz WxDxH 35 3/8"x 36 1/32"x 41 5/8"</p> <p>Shipping weight lbs: 412 CuFt: 42.02</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 5</p> <p>922246 Control Panel Filter, for 61 and 101 oven 1</p>	<p><b>266762</b> AOS101GKPX</p>	<p><b>32,190</b></p>



Combi Ovens and Blast Chillers/Shock Freezers

air-o-convect Touchline Boilerless Combi Ovens

air-o-convect Touchline 102 - gas

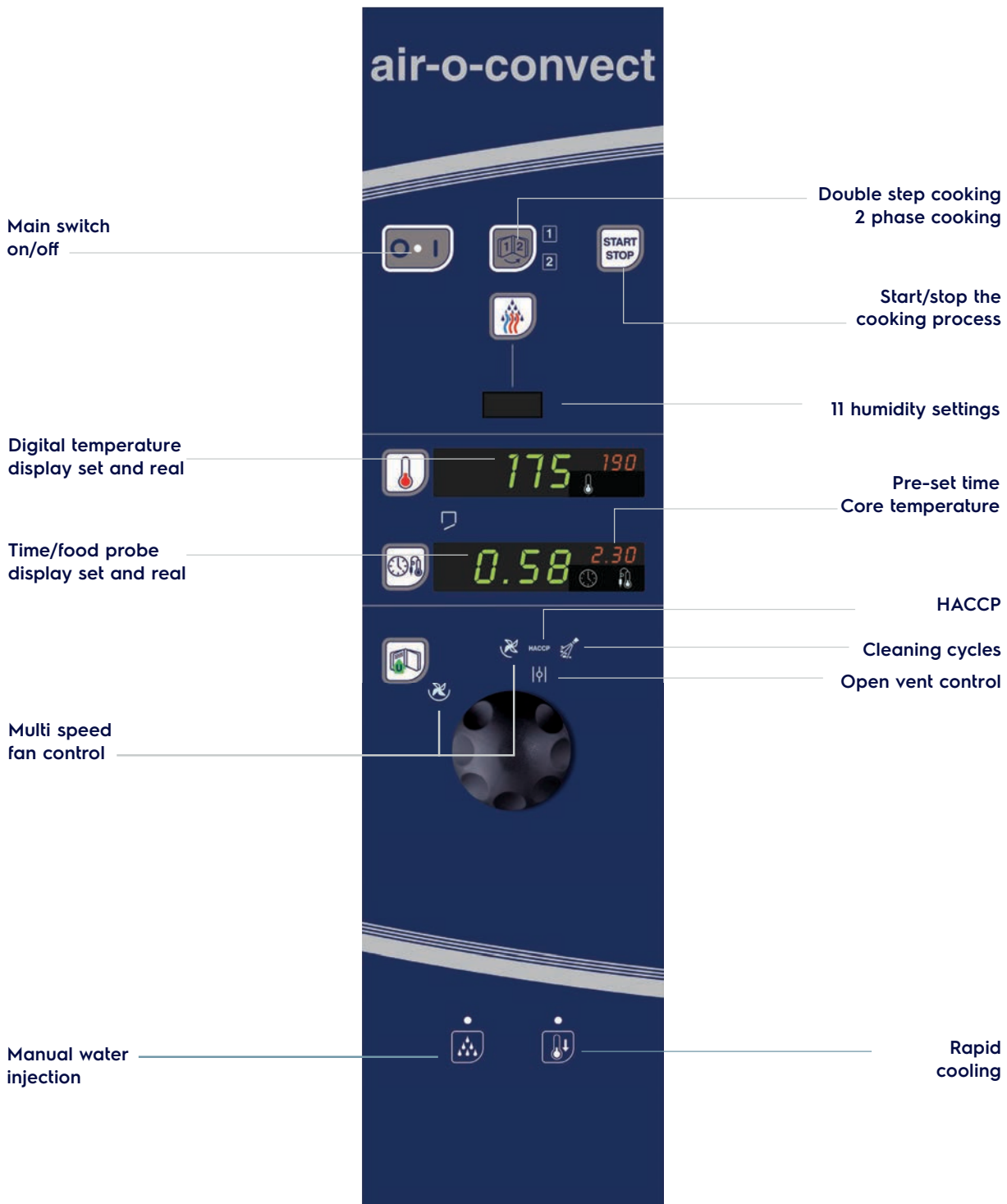
Description	Code	USD
air-o-convect Touchline boilerless combi oven 102, full-size, gas (10) 18" x 26" x 1" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions 31 Gas 1 electric kW 120 V 1 60 Hz WxDxH 47 9/16"x 41 15/16"x 41 5/8" Shipping weight lbs: 511 CuFt: 64.13 <b>Included Accessory</b> 922076 Single 304 stainless steel full-size grid 5 922247 Control Panel Filter, for 62 and 102 oven 1	<b>266763</b> AOS102GKPX	<b>33,946</b>















# air-o-convect Manual:

## the simple & clear control panel





# air-o-convect Manual:

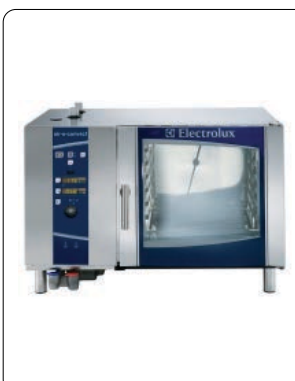
## Control Panel Features

	<b>Automatic humidity control</b>	Provides 11 precise humidity settings for perfect results from steaming to roasting.
	<b>Digital temperature display</b>	Displays both the set and actual temperature. The green digits indicate the actual temperature, the smaller red digits show the set temperature.
	<b>Time/food probe display</b>	Displays both the set and actual time. The green digits indicate the actual time, the smaller red digits show the set time.
	<b>Multi speed fan control</b>	Adjustable fan speeds designed for even heat distributions and perfect for even the most delicate pastries to fish, vegetables and large roasts.
	<b>HACCP</b>	Notifies user of any HACCP alerts.
	<b>Cleaning</b>	Choose between 4 automatic cleaning cycles (from soft to extra-strong) or the minimal utility consuming, semi-automatic clean cycle.
	<b>Open vent control</b>	Ideal for crunchy and crispy results.
	<b>Central dial</b>	Allows for setting of the humidity, cooking chamber temperature, time, food probe temperature and advanced features.
	<b>Manual water injection</b>	Instantly increases the moisture according to your needs (steaming). Also ideal for first phase of baking.
	<b>Rapid cooling</b>	Cools down oven chamber to quickly go from one recipe to the next.

air-o-convect Manual 61 - electric

Description	Code	USD	
<p>air-o-convect Manual boilerless combi oven, half-size, electric, (6) 12" x 20" x 2-1/2" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>9.60 electric kW 208 V 3 60 Hz</p> <p>WxDxH 35 3/8"x 36 1/32"x 31 13/16"</p> <p>Shipping weight lbs: 342 CuFt: 35.37</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 3</p> <p>922246 Control Panel Filter, for 61 and 101 oven 1</p>	<p><b>269370</b> AOS061ECM1</p>	<p><b>18,728</b></p>	
<p>air-o-convect Manual boilerless combi oven, half-size, electric, (6) 12" x 20" x 2-1/2" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>9.60 electric kW 480 V 3 60 Hz</p> <p>WxDxH 35 3/8"x 36 1/32"x 31 13/16"</p> <p>Shipping weight lbs: 342 CuFt: 35.37</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 3</p> <p>922246 Control Panel Filter, for 61 and 101 oven 1</p>	<p><b>269380</b> AOS061ECV1</p>	<p><b>18,911</b></p>	

air-o-convect Manual 62 - electric

Description	Code	USD	
<p>air-o-convect Manual boilerless combi oven, full-size, electric, (6) 18" x 26" x 1" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>21 electric kW 208 V 3 60 Hz</p> <p>WxDxH 47 9/16"x 41 15/16"x 31 13/16"</p> <p>Shipping weight lbs: 406 CuFt: 53.99</p> <p><b>Included Accessory</b></p> <p>922076 Single 304 stainless steel full-size grid (21" x 26") 3</p> <p>922247 Control Panel Filter, for 62 and 102 oven 1</p>	<p><b>269371</b> AOS062ECM1</p>	<p><b>20,515</b></p>	



## Combi Ovens and Blast Chillers/Shock Freezers

### air-o-convect Manual Boilerless Combi Ovens

◀◀ (air-o-convect Manual 62 - electric)

Description	Code	USD
<p>air-o-convect Manual boilerless combi oven, full-size, electric, (6) 18" x 26" x 1" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>21 electric kW 480 V 3 60 Hz WxDxH 47 9/16"x 41 15/16"x 31 13/16" Shipping weight lbs: 406 CuFt: 53.99</p> <p><b>Included Accessory</b></p> <p>922076 Single 304 stainless steel full-size grid (21" x 26") 3</p> <p>922247 Control Panel Filter, for 62 and 102 oven 1</p>	<p><b>269381</b> AOS062ECV1</p>	<p><b>20,714</b></p>




### air-o-convect Manual 101 - electric

Description	Code	USD
<p>air-o-convect Manual boilerless combi oven, half-size, electric, (10) 12" x 20" x 2-1/2" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>16.50 electric kW 208 V 3 60 Hz WxDxH 35 3/8"x 36 1/32"x 41 5/8" Shipping weight lbs: 403 CuFt: 42.02</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 3</p> <p>922246 Control Panel Filter, for 61 and 101 oven 1</p>	<p><b>269372</b> AOS101ECM1</p>	<p><b>25,751</b></p>
<p>air-o-convect Manual boilerless combi oven, half-size, electric, (10) 12" x 20" x 2-1/2" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>16.50 electric kW 480 V 3 60 Hz WxDxH 35 3/8"x 36 1/32"x 41 5/8" Shipping weight lbs: 403 CuFt: 42.02</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 3</p> <p>922246 Control Panel Filter, for 61 and 101 oven 1</p>	<p><b>269382</b> AOS101ECV1</p>	<p><b>26,001</b></p>



air-o-convect Manual 102 - electric

Description	Code	USD	
<p>air-o-convect Manual boilerless combi oven, full-size, electric, (10) 18" x 26" x 1" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>24 electric kW 208 V 3 60 Hz</p> <p>WxDxH 47 9/16"x 41 15/16"x 41 5/8"</p> <p>Shipping weight lbs: 476 CuFt: 68.44</p> <p><b>Included Accessory</b></p> <p>922076 Single 304 stainless steel full-size grid 5 (21" x 26")</p> <p>922247 Control Panel Filter, for 62 and 102 oven 1</p>	<p><b>269373</b> AOS102ECM1</p>	<p><b>26,991</b></p>	
<p>air-o-convect Manual boilerless combi oven, full-size, electric, (10) 18" x 26" x 1" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions</p> <p>24 electric kW 480 V 3 60 Hz</p> <p>WxDxH 47 9/16"x 41 15/16"x 41 5/8"</p> <p>Shipping weight lbs: 476 CuFt: 68.44</p> <p><b>Included Accessory</b></p> <p>922076 Single 304 stainless steel full-size grid 5 (21" x 26")</p> <p>922247 Control Panel Filter, for 62 and 102 oven 1</p>	<p><b>269383</b> AOS102ECV1</p>	<p><b>27,254</b></p>	

## Combi Ovens and Blast Chillers/Shock Freezers

### air-o-convect Manual Boilerless Combi Ovens

#### air-o-convect Manual 61 - gas

Description	Code	USD						
<p>air-o-convect Manual boilerless combi oven, half-size, gas, (6) 12" x 20" x 2-1/2" pan capacity rack, "STANDARD" manual control panel, automatic moistener with (11) settings, core temperature probe, variable fan speed, hold and cooling function, automatic and built in self-cleaning, double glazed door, stainless steel interior &amp; exterior, gas conversion kit included, 120v/60/1-ph, 0.45 kW, 4.0 amps, 40,908 BTU, cETLus, ETL-Sanitation</p> <p>12 Gas 0.45 electric kW 120 V 1 60 Hz WxDxH 35 3/8"x 36 1/32"x 31 13/16" Shipping weight lbs: 373 CuFt: 35.37</p> <p><b>Included Accessory</b></p> <table> <tr> <td>922062</td><td>Single 304 stainless steel grid (12" x 20")</td><td>3</td></tr> <tr> <td>922246</td><td>Control Panel Filter, for 61 and 101 oven</td><td>1</td></tr> </table>	922062	Single 304 stainless steel grid (12" x 20")	3	922246	Control Panel Filter, for 61 and 101 oven	1	<p><b>269750</b> AOS061GCP1</p>	<p><b>21,070</b></p>
922062	Single 304 stainless steel grid (12" x 20")	3						
922246	Control Panel Filter, for 61 and 101 oven	1						



#### air-o-convect Manual 62 - gas

Description	Code	USD						
<p>air-o-convect Manual boilerless combi oven, full-size, gas, (6) 18" x 26" x 1" pan capacity, automatic moistener with (11) settings, core temperature probe, variable fan speed, hold and cooling function, automatic and built in self-cleaning, double glazed door, stainless steel interior &amp; exterior, gas conversion kit included, 120v/60/1-ph, 0.9 kW, 7.5 amps, 78,407 BTU, cETLus, ETL-Sanitation (replaces discontinued PNC 269551)</p> <p>23 Gas 0.90 electric kW 120 V 1 60 Hz WxDxH 47 9/16"x 41 15/16"x 31 13/16" Shipping weight lbs: 430 CuFt: 60.27</p> <p><b>Included Accessory</b></p> <table> <tr> <td>922076</td><td>Single 304 stainless steel full-size grid (21" x 26")</td><td>3</td></tr> <tr> <td>922247</td><td>Control Panel Filter, for 62 and 102 oven</td><td>1</td></tr> </table>	922076	Single 304 stainless steel full-size grid (21" x 26")	3	922247	Control Panel Filter, for 62 and 102 oven	1	<p><b>269751</b> AOS062GCP1</p>	<p><b>22,988</b></p>
922076	Single 304 stainless steel full-size grid (21" x 26")	3						
922247	Control Panel Filter, for 62 and 102 oven	1						



## Combi Ovens and Blast Chillers/Shock Freezers

### air-o-convect Manual Boilerless Combi Ovens

#### air-o-convect Manual 101 - gas

Description	Code	USD						
<p>air-o-convect Manual boilerless combi oven, half-size, gas, (10) 12" x 20" x 2-1/2" pan capacity rack, "STANDARD" manual control panel, automatic moistener with (11) settings, core temperature probe, variable fan speed, hold and cooling function, automatic and built in self-cleaning, double glazed door, stainless steel interior &amp; exterior, gas conversion kit included, 120v/60/1-ph, 0.5 kW, 4.2 amps, 78,407 BTU, cETLus, ETL-Sanitation</p> <p>23 Gas 0.50 electric kW 120 V 1 60 Hz WxDxH 35 3/8"x 36 1/32"x 41 5/8" Shipping weight lbs: 412 CuFt: 42.02</p> <p><b>Included Accessory</b></p> <table> <tr> <td>922062</td><td>Single 304 stainless steel grid (12" x 20")</td><td>5</td></tr> <tr> <td>922246</td><td>Control Panel Filter, for 61 and 101 oven</td><td>1</td></tr> </table>	922062	Single 304 stainless steel grid (12" x 20")	5	922246	Control Panel Filter, for 61 and 101 oven	1	<p><b>269752</b> AOS101GCP1</p>	<p><b>29,262</b></p>
922062	Single 304 stainless steel grid (12" x 20")	5						
922246	Control Panel Filter, for 61 and 101 oven	1						



#### air-o-convect Manual 102 - gas

Description	Code	USD						
<p>air-o-convect Manual boilerless combi oven, full-size, gas, (10) 18" x 26" x 1" pan capacity, automatic moistener with (11) settings, core temperature probe, variable fan speed, hold and cooling function, automatic and built in self-cleaning, double glazed door, stainless steel interior &amp; exterior, gas conversion kit included, 120v/60/1-ph, 1.0 kW, 8.3 amps, 105,679 BTU, cETLus, ETL-Sanitation (replaces discontinued PNC 269553)</p> <p>31 Gas 1 electric kW 120 V 1 60 Hz WxDxH 47 9/16"x 41 15/16"x 41 5/8" Shipping weight lbs: 514 CuFt: 70.28</p> <p><b>Included Accessory</b></p> <table> <tr> <td>922076</td><td>Single 304 stainless steel full-size grid (21" x 26")</td><td>5</td></tr> <tr> <td>922247</td><td>Control Panel Filter, for 62 and 102 oven</td><td>1</td></tr> </table>	922076	Single 304 stainless steel full-size grid (21" x 26")	5	922247	Control Panel Filter, for 62 and 102 oven	1	<p><b>269753</b> AOS102GCP1</p>	<p><b>30,698</b></p>
922076	Single 304 stainless steel full-size grid (21" x 26")	5						
922247	Control Panel Filter, for 62 and 102 oven	1						



## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-steam and air-o-convect Combi Ovens

#### Cooking solutions - GastroNorm trays

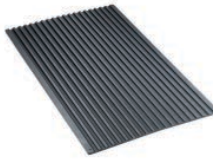

Description	Code	USD	
<b>Multipurpose hook</b> WxDxH 2" x 0 3/16" x 11 13/16" Shipping weight lbs: -1 CuFt: -1	<b>922348</b> PECDUCK	<b>244</b>	
<b>Non-stick U-pan 12" x 10" x 3/4"</b> WxDxH 12 13/16" x 10 7/16" x 0 13/16" Shipping weight lbs: 2 CuFt: 0.12	<b>925009</b> UPAN2012A	<b>131</b>	
<b>Non-stick U-pan 12" x 10" x 1 1/2"</b> WxDxH 12 13/16" x 10 7/16" x 1 9/16" Shipping weight lbs: 2 CuFt: 0.12	<b>925010</b> UPAN4012A	<b>136</b>	
<b>Non-stick U-pan 12" x 10" x 2 1/2"</b> WxDxH 12 13/16" x 10 7/16" x 2 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>925011</b> UPAN6012A	<b>151</b>	
<b>Non-stick universal pan 12" x 20" x 3/4"</b> WxDxH 20 7/8" x 12 13/16" x 0 13/16" Shipping weight lbs: 2 CuFt: 0.12	<b>925000</b> UPAN2011A	<b>164</b>	
<b>Non-stick universal pan 12" x 20" x 2 1/2"</b> WxDxH 20 7/8" x 12 13/16" x 2 3/8" Shipping weight lbs: 3 CuFt: 0.40	<b>925002</b> UPAN6011A	<b>216</b>	





**Combi Ovens and Blast Chillers/Shock Freezers**  
**Accessories for air-o-steam and air-o-convect Combi Ovens**

◀◀ (Cooking solutions - GastroNorm trays)


Description	Code	USD	
Frying griddle double sided (ribbed/smooth) 12" x 20" WxDxH 12 13/16"x 20 7/8"x 0 3/16" Shipping weight lbs: 4 CuFt: 0.51	<b>925003</b> FRYGRID11A	196	
Egg fryer for 8 eggs 12"X20" WxDxH 12 13/16"x 20 7/8"x 0 11/16" Shipping weight lbs: 3 CuFt: 0.13	<b>925005</b> EGFRYER11A	150	
Kit universal skewer rack & (4) long skewer ovens (TANDOOR) WxDxH 20 7/8"x 12 13/16"x 2 3/16" Shipping weight lbs: 4 CuFt: 0.55	<b>922324</b> KITLSKEWERS	267	
Skewers for ovens, (4) 24" long (TANDOOR) WxDxH 9 7/16"x 0 1/16"x 24 3/16" Shipping weight lbs: 2 CuFt: 0.37	<b>922327</b> 4LSKEW	203	
Kit universal skewer rack & (6) long skewer ovens (TANDOOR) WxDxH 20 7/8"x 12 13/16"x 2 3/16" Shipping weight lbs: 4 CuFt: 0.55	<b>922325</b> KITSSKEWERS	320	
Skewers for ovens, (6) 14" short (TANDOOR) WxDxH 9 7/16"x 0 1/16"x 14 " Shipping weight lbs: 2 CuFt: 0.37	<b>922328</b> 6SSKEW	230	

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## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-steam and air-o-convect Combi Ovens

◀◀ (Cooking solutions - GastroNorm trays)


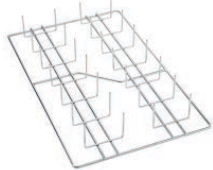
Description	Code	USD	
Universal skewer pan for ovens (TANDOOR) WxDxH 20 7/8"x 12 13/16"x 2 3/16" Shipping weight lbs: 3 CuFt: 0.55	<b>922326</b> SKEWPAN	187	
Baking tray for (4) baguettes 12" x 20" WxDxH 12 13/16"x 20 7/8"x 0 15/16" Shipping weight lbs: 2 CuFt: 0.25	<b>925007</b> TBAGUET11A	67	
Non-stick universal pan 12" x 20" x 1 1/2" WxDxH 20 7/8"x 12 13/16"x 1 9/16" Shipping weight lbs: 3 CuFt: 0.25	<b>925001</b> UPAN4011A	196	
Aluminum combi oven grill 12" x 20" WxDxH 12 13/16"x 20 7/8"x 0 1/2" Shipping weight lbs: 4 CuFt: 0.13	<b>925004</b> GRLGRID11A	211	
Pair of frying baskets WxDxH 20 7/8"x 12 13/16"x 1 9/16" Shipping weight lbs: 5 CuFt: 0.66	<b>922239</b> OAC100	288	
Single 304 stainless steel grid (12" x 20") WxDxH 12 13/16"x 20 7/8"x 0 3/8" Shipping weight lbs: 4 CuFt: 0.51	<b>922062</b> AOSAC29	54	

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## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-steam and air-o-convect Combi Ovens

◀◀ (Cooking solutions - GastroNorm trays)

Description	Code	USD	
Single 304 stainless steel full-size grid (21" x 26") WxDxH 25 9/16"x 20 7/8"x 0 3/8" Shipping weight lbs: 4 CuFt: 0.51	<b>922076</b> AOSAC49	102	
Potato baker GN 1/1 for 28 potatoes (12"X20") WxDxH 12 13/16"x 20 7/8"x 3 3/8" Shipping weight lbs: 4 CuFt: 0.51	<b>925008</b> POTBKRIIA	200	

### Cooking solutions - Bakery/pastry trays

Description	Code	USD	
Pastry grid 16" x 24" WxDxH 23 5/8"x 15 3/4"x 0 1/2" Shipping weight lbs: -1 CuFt: -1	<b>922264</b> GRPASTR	173	
Baguette tray, made of perforated aluminum, silicon coated, 16" x 24" WxDxH 15 3/4"x 23 5/8"x 1 1/2" Shipping weight lbs: 7 CuFt: 0.34	<b>922189</b> BTL5CBPA	112	
Flat baking tray with 2 edges 12" x 20" WxDxH 12 13/16"x 20 7/8"x 0 3/8" Shipping weight lbs: 2 CuFt: 0.10	<b>925006</b> BAKTRAY1IA	82	
Perforated baking tray, made of perforated aluminum, 16" x 24" WxDxH 15 3/4"x 23 5/8"x 0 13/16" Shipping weight lbs: 4 CuFt: 0.17	<b>922190</b> BT4EPA	68	

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## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-steam and air-o-convect Combi Ovens

◀◀ (Cooking solutions - Bakery/pastry trays)

Description	Code	USD
Baking tray, made of aluminum 16" x 24" WxDxH 15 3/4"x 23 5/8"x 0 13/16" Shipping weight lbs: 4 CuFt: 0.17	<b>922191</b> BT4ENPA	<b>65</b>
Handle and wheels for tray rack WxDxH 9 13/16"x 9 13/16"x 2 3/8" Shipping weight lbs: -1 CuFt: -1	<b>922352</b> HANDLEWHE	<b>347</b>



### Cooking solutions - Chicken system

Description	Code	USD
Tray Rack with (11) guides for 101 oven WxDxH 13 7/8"x 21 11/16"x 28 3/8" Shipping weight lbs: 18 CuFt: 5.10	<b>922099</b> RACK101R64	<b>1,600</b>
Grease collection kit (tray and trolley) for 61 and 101 ovens - requires a rack cassette (choice of several models) and a roll-in rack support (922074) WxDxH 15 3/4"x 35 1/16"x 37 1/2" Shipping weight lbs: 44 CuFt: 3.55	<b>922287</b> TROLGREASE	<b>3,680</b>
Grease collection tray (1 1/2") for 61 and 101 ovens WxDxH 22 13/16"x 13 3/8"x 1 9/16" Shipping weight lbs: 6 CuFt: 0.86	<b>922329</b> TRAY40SE	<b>629</b>
Grease collection tray (4") for 61 and 101 ovens WxDxH 22 13/16"x 13 3/8"x 4 5/16" Shipping weight lbs: 7 CuFt: 0.97	<b>922321</b> TRAYSE	<b>774</b>



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## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-steam and air-o-convect Combi Ovens

◀◀ (Cooking solutions - Chicken system)

Description	Code	USD	
Grease collection tray (2 2/5") for 62 and 102 ovens WxDxH 20 7/8"x 29 1/8"x 4 5/16" Shipping weight lbs: -1 CuFt: -1	<b>922357</b> GC21H60	<b>1,293</b>	
Fat Filter, for 61 and 62 oven WxDxH 17 3/4"x 14 3/16"x 2 3/8" Shipping weight lbs: 7 CuFt: 0.50	<b>922177</b> OAC54	<b>279</b>	
Fat Filter, for 101 and 102 oven WxDxH 24 7/16"x 19 5/16"x 3 15/16" Shipping weight lbs: 9 CuFt: 1.89	<b>922178</b> OAC55	<b>402</b>	
(2) fat filters for 201 and 202 oven WxDxH 24 1/32"x 19 5/16"x 3 15/16" Shipping weight lbs: 11 CuFt: 1.06	<b>922179</b> FIGRFCV20	<b>633</b>	
Chicken racks, pair (2) (fits 8 chickens per rack) WxDxH 12 13/16"x 20 7/8"x 6 " Shipping weight lbs: 7 CuFt: 1.22	<b>922036</b> 2GR118C	<b>288</b>	

### Cooking solutions - Miscellaneous

Description	Code	USD	
Smoker for ovens WxDxH 8 11/16"x 8 11/16"x 3 3/8" Shipping weight lbs: 3 CuFt: 0.32	<b>922338</b> SMOKER	<b>368</b>	

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## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-steam and air-o-convect Combi Ovens

◀◀ (Cooking solutions - Miscellaneous)

Description	Code	USD
USB Probe for sous-vide cooking (only for Touchline ovens) WxDxH 6 5/16"x 6 11/16"x 3 9/16" Shipping weight lbs: 2 CuFt: 0.14	<b>922281</b> PROBUSBSV	<b>583</b>



### Handling - GastroNorm

Description	Code	USD
6 rack cassette and casters for 61 oven (standard pitch) WxDxH 14 "x 19 7/8"x 18 1/8" Shipping weight lbs: 13 CuFt: 5.10	<b>922005</b> CCAC02	<b>1,102</b>
6 rack cassette for 62 oven (standard pitch) WxDxH 22 "x 24 9/16"x 18 5/16" Shipping weight lbs: 26 CuFt: 9.26	<b>922269</b> AOSAC67	<b>1,322</b>
10 rack cassette and casters for 101 oven (standard pitch) WxDxH 14 "x 21 5/8"x 28 3/8" Shipping weight lbs: 18 CuFt: 5.10	<b>922006</b> CCAC03	<b>1,335</b>
10 rack cassette and casters for 102 oven (standard pitch) WxDxH 22 1/16"x 24 13/16"x 28 3/8" Shipping weight lbs: 26 CuFt: 9.26	<b>922043</b> AOSAC19	<b>1,508</b>
20 tray rack trolley for 201 oven (standard pitch) WxDxH 21 7/16"x 31 1/8"x 66 15/16" Shipping weight lbs: 123 CuFt: 33.48	<b>922007</b> CCAC04	<b>5,497</b>



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**Combi Ovens and Blast Chillers/Shock Freezers**  
**Accessories for air-o-steam and air-o-convect Combi Ovens**

◀◀ (Handling - GastroNorm)



Description	Code	USD	
<p>20 tray rack trolley for 202 oven (standard pitch)</p> <p>WxDxH 28 3/16"x 36 1/2"x 66 15/16"</p> <p>Shipping weight lbs: 170 CuFt: 52.24</p>	<p><b>922044</b> AOSAC20</p>	<p><b>6,727</b></p>	
<p>Handle and wheels for tray rack</p> <p>WxDxH 9 13/16"x 9 13/16"x 2 3/8"</p> <p>Shipping weight lbs: -1 CuFt: -1</p>	<p><b>922352</b> HANDLEWHE</p>	<p><b>347</b></p>	
<p>Roll-in rack support with handle for 61 and 101 oven</p> <p>WxDxH 16 1/8"x 28 1/32"x 1 5/16"</p> <p>Shipping weight lbs: 11 CuFt: 0.85</p>	<p><b>922074</b> AOSAC41</p>	<p><b>517</b></p>	
<p>Roll-in rack support with handle for 62 and 102 oven</p> <p>WxDxH 19 7/16"x 33 1/2"x 1 9/16"</p> <p>Shipping weight lbs: 13 CuFt: 0.76</p>	<p><b>922047</b> AOSAC23</p>	<p><b>977</b></p>	
<p>Roll-in rack support for 101 blast chiller and shock freezer - 110 lb (50kg)</p> <p>WxDxH 15 11/16"x 30 7/8"x 3 5/8"</p> <p>Shipping weight lbs: 13 CuFt: 1.56</p>	<p><b>881028</b> RAC155</p>	<p><b>436</b></p>	
<p>Roll-in rack support for 102 blast chiller and shock freezer, lengthwise - 154 lbs (70kg)</p> <p>WxDxH 25 1/16"x 35 9/16"x 3 3/8"</p> <p>Shipping weight lbs: 26 CuFt: 2.42</p>	<p><b>881029</b> RAC156</p>	<p><b>552</b></p>	

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## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-steam and air-o-convect Combi Ovens

◀◀ (Handling - GastroNorm)

Description	Code	USD	
Trolley for roll-in rack for 61 and 101 oven WxDxH 16 1/8"x 35 1/16"x 37 3/16" Shipping weight lbs: 44 CuFt: 3.55	<b>922004</b> CCAC01	<b>2,552</b>	
Trolley for roll-in rack for 62 and 102 oven WxDxH 23 5/8"x 39 3/4"x 37 3/16" Shipping weight lbs: 66 CuFt: 4.81	<b>922042</b> AOSAC18	<b>2,899</b>	

### Handling - Banqueting





Description	Code	USD	
23 plate rack for 101 oven (plate diameter up to 12 1/4") (trolley not included) WxDxH 15 3/8"x 25 13/16"x 28 3/8" Shipping weight lbs: 35 CuFt: 7.27	<b>922071</b> AOSAC33	<b>1,462</b>	
30 plate rack for 101 oven (plate diameter up to 12 1/4") (trolley not included) WxDxH 15 3/8"x 25 13/16"x 28 3/8" Shipping weight lbs: 35 CuFt: 7.27	<b>922015</b> CCAC09	<b>1,612</b>	
51 plate rack for 102 oven (plate diameter up to 12 1/4") (trolley not included) WxDxH 24 7/16"x 30 11/16"x 28 3/8" Shipping weight lbs: 66 CuFt: 16.09	<b>922052</b> AOSAC26	<b>3,257</b>	
45 plate banquet trolley for 201 oven (plate diameter up to 12 1/4") WxDxH 20 1/16"x 33 1/16"x 67 1/2" Shipping weight lbs: 123 CuFt: 33.48	<b>922072</b> AOSAC34	<b>3,919</b>	

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**Combi Ovens and Blast Chillers/Shock Freezers**  
**Accessories for air-o-steam and air-o-convect Combi Ovens**

◀◀ (Handling - Banqueting)







Description	Code	USD	
54 plate banquet trolley for 201 oven (plate diameter up to 12 1/4") WxDxH 20 1/16"x 33 1/16"x 67 1/2" Shipping weight lbs: 123 CuFt: 33.48	<b>922016</b> CCAC10	<b>4,044</b>	
92 plate banquet trolley for 202 oven (plate diameter up to 12 1/4") WxDxH 28 1/8"x 36 5/8"x 66 15/16" Shipping weight lbs: 214 CuFt: 52.24	<b>922055</b> AOSAC28	<b>4,996</b>	
Roll-in rack support with handle for 61 and 101 oven WxDxH 16 1/8"x 28 1/32"x 1 5/16" Shipping weight lbs: 11 CuFt: 0.85	<b>922074</b> AOSAC41	<b>517</b>	
Roll-in rack support with handle for 62 and 102 oven WxDxH 19 7/16"x 33 1/2"x 1 9/16" Shipping weight lbs: 13 CuFt: 0.76	<b>922047</b> AOSAC23	<b>977</b>	
Roll-in rack support for 101 blast chiller and shock freezer - 110 lb (50kg) WxDxH 15 11/16"x 30 7/8"x 3 5/8" Shipping weight lbs: 13 CuFt: 1.56	<b>881028</b> RAC155	<b>436</b>	
Roll-in rack support for 102 blast chiller and shock freezer, lengthwise - 154 lbs (70kg) WxDxH 25 1/16"x 35 9/16"x 3 3/8" Shipping weight lbs: 26 CuFt: 2.42	<b>881029</b> RAC156	<b>552</b>	

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## Combi Ovens and Blast Chillers/Shock Freezers





### Accessories for air-o-steam and air-o-convect Combi Ovens

◀◀ (Handling - Banqueting)


Description	Code	USD	
Trolley for roll-in rack for 61 and 101 oven WxDxH 16 1/8"x 35 1/16"x 37 3/16" Shipping weight lbs: 44 CuFt: 3.55	<b>922004</b> CCAC01	<b>2,552</b>	
Trolley for roll-in rack for 62 and 102 oven WxDxH 23 5/8"x 39 3/4"x 37 3/16" Shipping weight lbs: 66 CuFt: 4.81	<b>922042</b> AOSAC18	<b>2,899</b>	
Thermal blanket for 101 oven (trolley not included) WxDxH 15 3/8"x 26 "x 28 3/8" Shipping weight lbs: 9 CuFt: 0.83	<b>922364</b> TCOVEAOS10	<b>1,602</b>	
Thermal blanket for 102 oven (trolley not included) WxDxH 30 15/16"x 24 5/8"x 28 3/8" Shipping weight lbs: 18 CuFt: 1.51	<b>922366</b> TCOVERAOS102	<b>1,688</b>	
Thermal blanket for 201 oven (trolley not included) WxDxH 15 3/16"x 26 "x 61 7/16" Shipping weight lbs: 15 CuFt: 0.61	<b>922365</b> TCOVEAOSS20	<b>1,932</b>	
Thermal blanket for 202 oven (trolley not included) WxDxH 24 5/8"x 30 15/16"x 61 1/32" Shipping weight lbs: 26 CuFt: 2.27	<b>922367</b> TCOVERAOS202	<b>2,017</b>	

**Combi Ovens and Blast Chillers/Shock Freezers**  
**Accessories for air-o-steam and air-o-convect Combi Ovens**

### Cleaning solutions

Description	Code	USD	
Basket for detergent tank (wall mounted) for 201 and 202 ovens WxDxH 6 5/16"x 6 "x 6 3/8" Shipping weight lbs: 3 CuFt: 0.58	<b>922209</b> BDETW	<b>66</b>	
Basket for hanging detergent tank on open base WxDxH 6 "x 8 5/8"x 18 1/32" Shipping weight lbs: 3 CuFt: 0.69	<b>922212</b> BDETS	<b>65</b>	
External side spray unit WxDxH 8 11/16"x 8 11/16"x 8 11/16" Shipping weight lbs: 6 CuFt: 0.43	<b>922171</b> OAC71	<b>349</b>	
External spray unit with retractable spray hose for 201 & 202 ovens WxDxH 5 1/8"x 7 1/16"x 5 1/8" Shipping weight lbs: 4 CuFt: 0.16	<b>922263</b> EXSPRY2012	<b>942</b>	
Kit to connect external rinse aid & detergent tank (61, 62, 101 and 102 ovens) WxDxH 11 13/16"x 1 9/16"x 11 13/16" Shipping weight lbs: 1 CuFt: 0.13	<b>922169</b> KITHOSEDET	<b>223</b>	

### Installation solutions - Bases







Description	Code	USD	
Open base with rack guides, for 61 and 101 ovens WxDxH 35 1/16"x 30 "x 31 5/8" Shipping weight lbs: 77 CuFt: 24.65	<b>922195</b> AOSQAC01	<b>1,723</b>	



## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-steam and air-o-convect Combi Ovens

◀◀ (Installation solutions - Bases)

Description	Code	USD	
Open base with rack guides, for 62 and 102 ovens WxDxH 47 1/4"x 35 15/16"x 31 5/8" Shipping weight lbs: 99 CuFt: 38.69	<b>922198</b> AOSQAC14	<b>2,091</b>	
Cupboard base and tray support, for 61 and 101 ovens WxDxH 35 5/16"x 33 1/4"x 31 5/8" Shipping weight lbs: 132 CuFt: 30.58	<b>922223</b> 1CUBE6101	<b>3,791</b>	
Cupboard base and tray support, for 62 and 102 ovens WxDxH 47 1/2"x 39 3/16"x 31 5/8" Shipping weight lbs: 170 CuFt: 46.18	<b>922234</b> 1CUBE102	<b>4,249</b>	
Tray support, for 61 and 101 oven bases WxDxH 0 15/16"x 25 7/8"x 18 13/16" Shipping weight lbs: 11 CuFt: 0.47	<b>922021</b> AOSAC12	<b>517</b>	
Tray support, for 62 and 102 oven bases WxDxH 0 15/16"x 31 1/2"x 18 13/16" Shipping weight lbs: 13 CuFt: 0.58	<b>922041</b> AOSAC17	<b>612</b>	
Bakery tray support to be installed on 61 & 101 bases - bakery trays are 15.75" x 24" WxDxH 25 7/8"x 1 5/16"x 18 13/16" Shipping weight lbs: 9 CuFt: 0.50	<b>922286</b> GTPASTRY	<b>523</b>	

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## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-steam and air-o-convect Combi Ovens

#### ◀◀ (Installation solutions - Bases)

Description	Code	USD
Caster kit for base for 61, 62, 101 and 102 oven bases only WxDxH 3 15/16"x 3 3/8"x 6 1/4" Shipping weight lbs: 9 CuFt: 1.73	<b>922003</b> AOSAC03	<b>559</b>



#### Installation solutions - Ventilation

Description	Code	USD
Chimney adaptor WxDxH 3 5/8"x 3 5/8"x 4 3/4" Shipping weight lbs: -1 CuFt: -1	<b>922346</b> CHIM_ADAP	<b>152</b>



#### Installation solutions - Stacking kits






Description	Code	USD
Stacking kit: 61 on 61 or 61 on 101 gas oven WxDxH 35 3/8"x 34 7/16"x 7 1/16" Shipping weight lbs: 123 CuFt: 13.17	<b>922318</b> STKGAS11	<b>3,193</b>
Stacking kit: 61 on 61 or 61 on 101 electric oven WxDxH 35 3/8"x 34 7/16"x 7 1/16" Shipping weight lbs: 123 CuFt: 13.17	<b>922319</b> STKELT11	<b>2,733</b>
Tower stacking kit for 61 combi oven and blast freezer/shock freezer WxDxH 35 1/4"x 30 1/8"x 5 15/16" Shipping weight lbs: 18 CuFt: 0.54	<b>881049</b> OVSUPP6	<b>2,668</b>



## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-steam and air-o-convect Combi Ovens

◀◀ (Installation solutions - Stacking kits)






Description	Code	USD	
Kit to connect external rinse aid & detergent tank (61, 62, 101 and 102 ovens) WxDxH 11 13/16"x 1 9/16"x 11 13/16" Shipping weight lbs: 1 CuFt: 0.13	<b>922169</b> KITHOSEDET	<b>223</b>	
Riser on feet for stacked ovens 61 on 61 WxDxH 33 11/16"x 27 3/16"x 15 3/8" Shipping weight lbs: 22 CuFt: 10.20	<b>922330</b> RISER11FE	<b>634</b>	
Riser on casters for stacked ovens 61 on 61 WxDxH 34 1/16"x 27 1/4"x 15 3/8" Shipping weight lbs: 24 CuFt: 10.47	<b>922331</b> RISER11WE	<b>888</b>	
Casters for stacked ovens 61 on 61 on and 61 on 101 WxDxH 5 11/16"x 4 15/16"x 5 3/16" Shipping weight lbs: 15 CuFt: 0.68	<b>922333</b> WHEELS11	<b>724</b>	
Trolley for bottom oven on stacked solution for 61 & 101 ovens WxDxH 15 9/16"x 31 1/8"x 37 3/8" Shipping weight lbs: 35 CuFt: 12.37	<b>922323</b> TROL10AOSS	<b>2,772</b>	
Drain kit, T-Shape 2" diameter WxDxH 6 11/16"x 6 5/16"x 3 9/16" Shipping weight lbs: 2 CuFt: 0.09	<b>922283</b> DRAINKIT	<b>320</b>	

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## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-steam and air-o-convect Combi Ovens

◀◀ (Installation solutions - Stacking kits)

Description	Code	USD	
Stacking kit: 62 on 62 or 62 on 102 electric oven WxDxH 37 3/8"x 41 5/16"x 14 3/4" Shipping weight lbs: 123 CuFt: 13.17	<b>922267</b> AOSAC69	<b>3,520</b>	
Stacking kit: 62 on 62 or 62 on 102 gas oven WxDxH 51 3/16"x 39 3/8"x 20 7/8" Shipping weight lbs: 123 CuFt: 13.17	<b>922268</b> AOSAC70	<b>3,520</b>	
Riser on feet for stacked ovens 62 on 62 WxDxH 45 1/16"x 32 7/8"x 17 1/2" Shipping weight lbs: 26 CuFt: 16.97	<b>922334</b> RISER2IFE	<b>867</b>	
Riser on casters for stacked ovens 62 on 62 WxDxH 46 3/16"x 34 1/4"x 15 1/16" Shipping weight lbs: 35 CuFt: 17.35	<b>922335</b> RISER2IWE	<b>1,050</b>	
Casters for stacked ovens 62 on 62 and 62 on 102 WxDxH 4 7/8"x 5 5/8"x 5 5/8" Shipping weight lbs: 22 CuFt: 0.97	<b>922336</b> WHEELS21	<b>834</b>	

#### Installation solutions - Miscellaneous

Description	Code	USD	
Double-click closing catch for oven door WxDxH 0 9/16"x 2 1/16"x 0 9/16" Shipping weight lbs: 2 CuFt: 0.01	<b>922265</b> NSDOUBS	<b>65</b>	

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## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-steam and air-o-convect Combi Ovens

◀◀ (Installation solutions - Miscellaneous)

Description	Code	USD	
Heat Shield, for 61 oven WxDxH 2 13/16"x 31 9/16"x 26 3/4" Shipping weight lbs: 12 CuFt: 1.37	<b>922250</b> OVSCRK061	<b>1,034</b>	
Heat Shield, for 62 oven WxDxH 37 1/2"x 2 13/16"x 26 3/4" Shipping weight lbs: 12 CuFt: 1.62	<b>922271</b> OVSCRK062	<b>863</b>	
Heat Shield, for 62 on 62 stacked oven WxDxH 37 1/2"x 2 13/16"x 60 5/8" Shipping weight lbs: 45 CuFt: 3.68	<b>922272</b> OVSK6262	<b>1,149</b>	
Heat Shield, for 62 on 102 stacked oven WxDxH 37 1/2"x 2 13/16"x 70 1/2" Shipping weight lbs: 52 CuFt: 4.27	<b>922273</b> OVSK62102	<b>1,149</b>	
Heat Shield, for 102 oven WxDxH 2 13/16"x 37 1/2"x 36 5/8" Shipping weight lbs: 20 CuFt: 2.22	<b>922252</b> OVSCRK102	<b>1,034</b>	
Heat Shield, for 101 oven WxDxH 2 13/16"x 31 9/16"x 36 5/8" Shipping weight lbs: 17 CuFt: 1.87	<b>922251</b> OVSCRK101	<b>1,034</b>	

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## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-steam and air-o-convect Combi Ovens

◀◀ (Installation solutions - Miscellaneous)

Description	Code	USD	
Heat Shield, for 201 oven WxDxH 2 13/16"x 31 9/16"x 62 7/16" Shipping weight lbs: 30 CuFt: 3.19	<b>922243</b> OVSCRK201	<b>1,378</b>	
Heat Shield, for 202 oven WxDxH 2 13/16"x 37 1/2"x 62 7/16" Shipping weight lbs: 37 CuFt: 3.79	<b>922242</b> OVSCRK202	<b>1,378</b>	
Heat Shield, for 61 on top of 61 oven stacking kit WxDxH 2 13/16"x 31 9/16"x 60 5/8" Shipping weight lbs: 37 CuFt: 3.10	<b>922244</b> OVSCRK66	<b>1,493</b>	
Heat Shield, for 61 on top of 101 oven stacking kit WxDxH 2 13/16"x 31 9/16"x 60 5/8" Shipping weight lbs: 43 CuFt: 3.60	<b>922245</b> OVSCRK610	<b>1,493</b>	
Control Panel Filter, for 61 and 101 oven WxDxH 11 5/16"x 2 11/16"x 0 9/16" Shipping weight lbs: 1 CuFt: 0.01	<b>922246</b> AIRF6101M	<b>234</b>	
Control Panel Filter, for 62 and 102 oven WxDxH 16 7/16"x 2 11/16"x 0 9/16" Shipping weight lbs: 1 CuFt: 0.02	<b>922247</b> AIRF102M	<b>234</b>	

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## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-steam and air-o-convect Combi Ovens

◀◀ (Installation solutions - Miscellaneous)

Description	Code	USD	
Control Panel Filter, for 201 oven WxDxH 11 13/16"x 2 11/16"x 0 9/16" Shipping weight lbs: 2 CuFt: 0.01	<b>922248</b> AIRF201M	<b>234</b>	
Control Panel Filter, for 202 oven WxDxH 15 3/4"x 2 11/16"x 0 9/16" Shipping weight lbs: 1 CuFt: 0.02	<b>922249</b> AIRF202M	<b>234</b>	
(4) Adjustable feet for countertop models 61, 62, 101 & 102 ovens-adjustable height: 5-15/16" - 7-7/8" (150-200mm) WxDxH 2 15/16"x 2 15/16"x 6 7/8" Shipping weight lbs: 4 CuFt: 0.16	<b>922012</b> AOSAC04	<b>160</b>	
Adjustable casters for 201 oven WxDxH 4 1/8"x 3 3/8"x 8 1/16" Shipping weight lbs: 9 CuFt: 1.73	<b>922280</b> KITCAST20	<b>2,285</b>	
Kit to convert from natural gas to LPG WxDxH 1 "x 1 3/8"x 0 13/16" Shipping weight lbs: 1	<b>922277</b> KITGPL	<b>449</b>	
Kit to convert from LPG to Natural Gas WxDxH 1 "x 1 "x 1 3/8" Shipping weight lbs: 1	<b>922278</b> KITMETANO	<b>449</b>	

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**Combi Ovens and Blast Chillers/Shock Freezers**  
**Accessories for air-o-steam and air-o-convect Combi Ovens**

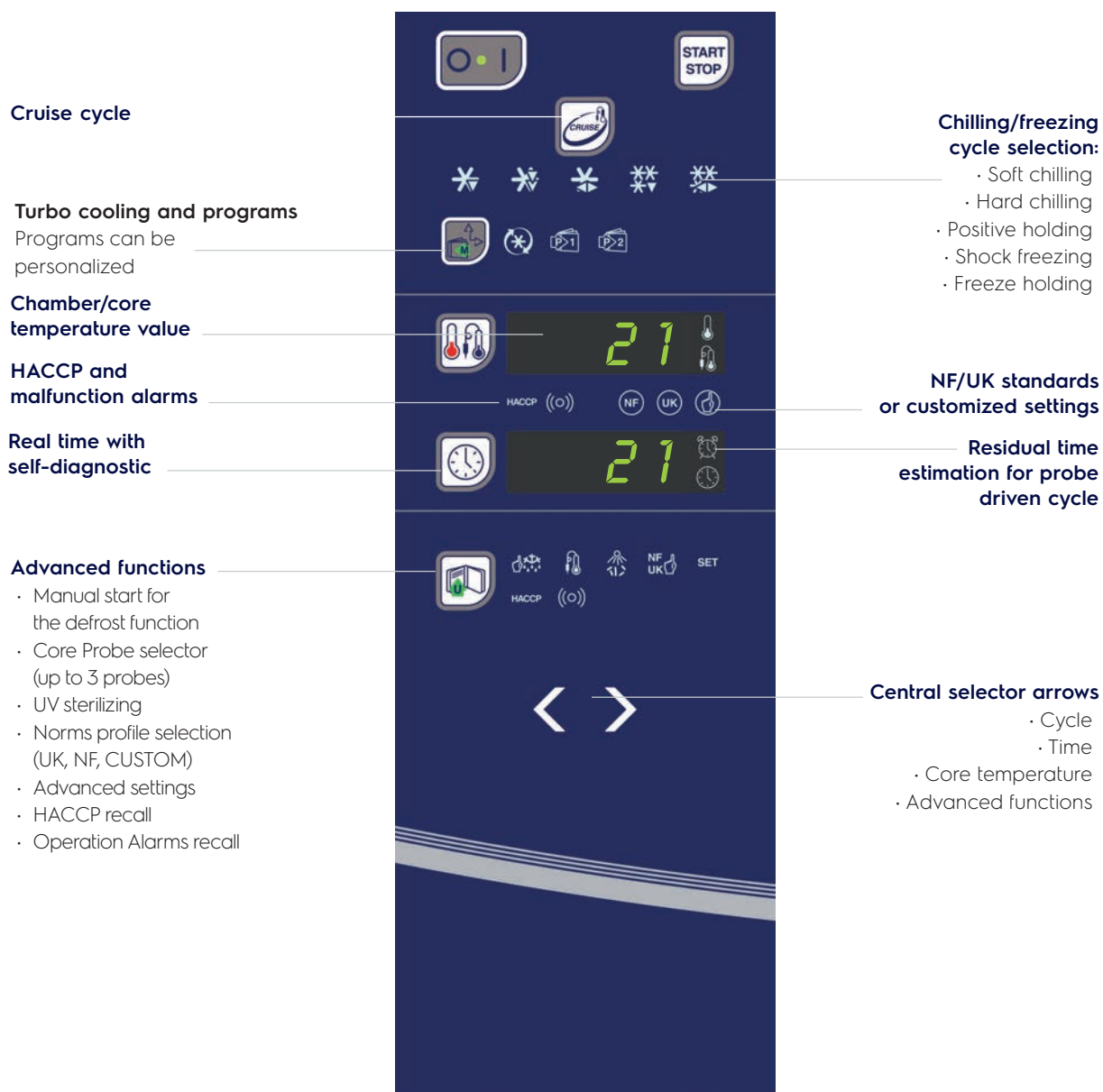
◀◀ (Installation solutions - Miscellaneous)

Description	Code	USD	
Drain kit, T-Shape 2" diameter WxDxH 6 11/16"x 6 5/16"x 3 9/16" Shipping weight lbs: 2 CuFt: 0.09	<b>922283</b> DRAINKIT	<b>320</b>	
Flanged feet kit for all 61, 62, 101 and 102 ovens WxDxH 11 1/32"x 9 1/4"x 7 1/16" Shipping weight lbs: 4 CuFt: 0.16	<b>922320</b> KITFEETAD	<b>306</b>	
Flanged feet kit for 201 and 202 ovens WxDxH 12 5/8"x 10 5/8"x 8 1/4" Shipping weight lbs: 4 CuFt: 0.16	<b>922361</b> FEET2012	<b>255</b>	

air-o-chill®










## blast chiller and shock freezer









Top performance in absolute simplicity in order to face the extreme workloads of your kitchen. A specific cycle to respect every product requirement.



## Combi Ovens and Blast Chillers/Shock Freezers

### air-o-chill blast chillers/shock freezers

		Chilling cycles
	<b>Cruise</b>	Automatically adjusts the working temperature to the type of food. It reduces the chilling time and prevents superficial burns
	<b>Soft Chilling</b> air temperature: 28 °F	Ideal for delicate foods, such as leafy or cut vegetables, seafood, small portions of meat, pastries, small cakes, biscuits, pasta
	<b>Hard Chilling</b> air temperature: -4 °F	Ideal for solid or firm foods, such as vegetables (grown underground), soups, stocks and sauces, stews and casseroles, whole joints of meat and poultry
	<b>Shock freezing</b> air temperature: -32 °F	Ideal for freezing all kinds of food – raw, half or fully cooked – that need to be stored over a long period of time.
 	<b>Holding at:</b> 37 °F or -7 °F	Automatically activated at the end of each cycle, to save energy and maintain the target temperature. Can also be activated manually to turn air-o-chill into a storage refrigerator or freezer.
	<b>Turbo cooling</b>	Alarms the user to set a working temperature between -32 and 37 °F. Indicated for continuous and bulk production
 	<b>Customizable Programs</b> (2 per cycle)	Can be replaced (via software) by the "ICE CREAM" Freeze and Hold and the "ICE CREAM" turbo cooling cycles

		Advanced functions
	<b>Manual start for the defrost function</b>	Intelligent defrost cycle is activated automatically whenever necessary and as long as necessary. Can also be activated manually
	<b>Core Probe selector</b>	It allows to alternately monitor the temperature of 3 different core probes (optional) inserted in different kinds or sizes of food
	<b>UV sterilizing</b>	Built-in UV lamps (only on request) to sterilize the cooling chamber after use
	<b>Norms profile selection</b>	Through this function, it is possible to select the reference norms (UK and NF are pre-programmed). A third profile, can be created to match local or customer specific regulations
	<b>Settings</b>	Setting of the following parameters: · date and time · customer profile limits · alarms and HACCP options · bactericide cycle time (only with UV lamps)
	<b>HACCP recall</b>	Calls up the HACCP events stored in the memory
	<b>Operation Alarms recall</b>	Calls up the operational events registered by the auto-diagnostic system
	<b>USB port</b>	air-o-chill allows you to download HACCP data and upload them in your PC via a USB key, without need for specific software.

## Combi Ovens and Blast Chillers/Shock Freezers

### air-o-chill blast chillers/shock freezers

#### air-o-chill blast chillers/shock freezers 61

Description	Code	USD
air-o-chill blast chiller/shock freezer, 66lbs (30kg), (6) 12"x20"x2-1/2" pan capacity rack, 3-sensor food probe, cruise control cycle, turbo cooling, with USB 1.97 electric kW 208 V 3 60 Hz WxDxH 35 5/16"x 39 5/8"x 41 3/4" Shipping weight lbs: 432 CuFt: 44.80 <b>Included Accessory</b> 880212 (1) 3-sensor probe, for blast chiller/freezer all sizes 1 922062 Single 304 stainless steel grid (12" x 20") 3	<b>727690</b> AOF061CU	<b>23,293</b>



#### air-o-chill blast chillers/shock freezers 101

Description	Code	USD
air-o-chill blast chiller/shock freezer, 110lbs (50kg), (10) 12"x20"x2-1/2" pan capacity rack, 3-sensor food probe, cruise control cycle, turbo cooling, with USB 4.38 electric kW 208 V 3 60 Hz WxDxH 35 1/4"x 39 3/4"x 68 1/8" Shipping weight lbs: 606 CuFt: 71.29 <b>Included Accessory</b> 880212 (1) 3-sensor probe, for blast chiller/freezer all sizes 1 922062 Single 304 stainless steel grid (12" x 20") 5	<b>727692</b> AOF101CU	<b>32,028</b>



#### air-o-chill blast chillers/shock freezers 102

Description	Code	USD
air-o-chill blast chiller/shock freezer, 155lbs (70kg), (10) 18"x26"x1" pan capacity rack, 3-sensor food probe, cruise control cycle, turbo cooling, with USB 4.91 electric kW 208 V 3 60 Hz WxDxH 49 3/16"x 45 11/16"x 68 1/8" Shipping weight lbs: 838 CuFt: 106.66 <b>Included Accessory</b> 880212 (1) 3-sensor probe, for blast chiller/freezer all sizes 1 922076 Single 304 stainless steel full-size grid (21" x 26") 5	<b>727693</b> AOF102CU	<b>44,180</b>



## Combi Ovens and Blast Chillers/Shock Freezers

### air-o-chill blast chillers/shock freezers

#### air-o-chill blast chillers/shock freezers 201

Description	Code	USD
<p>air-o-chill blast chiller/shock freezer, 220lbs (100kg), (20) 12"x20"x2-1/2" pan capacity rack, 3-sensor food probe, cruise control cycle, turbo cooling, with USB</p> <p>1.44 electric kW 208 V 3 60 Hz</p> <p>WxDxH 40 15/16"x 36 1/4"x 70 3/16"</p> <p>Shipping weight lbs: 500 CuFt: 79.10</p> <p><b>Included Accessory</b></p> <p>880212 (1) 3-sensor probe, for blast chiller/freezer all sizes 1</p>	<p><b>727694</b> AOF201RCU</p>	<p><b>40,795</b></p>



#### air-o-chill blast chillers/shock freezers 202

Description	Code	USD
<p>air-o-chill blast chiller/shock freezer, 400lbs (180kg), (20) 18"x26"x1" pan capacity rack, ROLL-IN PASS THROUGH CONFIGURATION, 3-sensor food probe, cruise control cycle, turbo cooling, with USB, remote cooling</p> <p>2.77 electric kW 208 V 3 60 Hz</p> <p>WxDxH 55 1/8"x 54 15/16"x 89 3/16"</p> <p>Shipping weight lbs: 1032 CuFt: 169.75</p> <p><b>Included Accessory</b></p> <p>880212 (1) 3-sensor probe, for blast chiller/freezer all sizes 1</p>	<p><b>727695</b> AOF2021RTU</p>	<p><b>55,067</b></p>
<p>air-o-chill blast chiller/shock freezer, 400lbs (180kg), (20) 18"x26"x1" pan capacity rack, 3-sensor food probe, cruise control cycle, turbo cooling, with USB, remote cooling</p> <p>2.70 electric kW 208 V 3 60 Hz</p> <p>WxDxH 55 1/8"x 49 13/16"x 89 3/16"</p> <p>Shipping weight lbs: 1032 CuFt: 178.51</p> <p><b>Included Accessory</b></p> <p>880212 (1) 3-sensor probe, for blast chiller/freezer all sizes 1</p>	<p><b>727696</b> AOF20218RU</p>	<p><b>53,043</b></p>



Combi Ovens and Blast Chillers/Shock Freezers

air-o-chill blast chillers/shock freezers

◀◀ (air-o-chill blast chillers/shock freezers 202)




Description	Code	USD
<p>SPECIAL ORDER ITEM air-o-chill blast chiller/shock freezer with insulated floor and ramp, 400lbs (180kg), (20) 18"x26"x1" pan capacity rack, 3-sensor food probe, cruise control cycle, turbo cooling, with USB, remote cooling</p> <p>2.70 electric kW 208 V 3 60 Hz</p> <p>WxDxH 55 1/8"x 49 13/16"x 89 3/16"</p> <p>Shipping weight lbs: 1032 CuFt: 178.51</p> <p><b>Included Accessory</b></p> <p>880212 (1) 3-sensor probe, for blast chiller/freezer all sizes</p>	<p><b>727689</b></p> <p>AOF20218RUS</p>	<p><b>59,850</b></p>





**Combi Ovens and Blast Chillers/Shock Freezers**  
**Accessories for air-o-chill blast chillers/shock freezers**

**air-o-chill accessories - installation**

Description	Code	USD	
Tower stacking kit for 61 combi oven and blast freezer/shock freezer WxDxH 35 1/4"x 30 1/8"x 5 15/16" Shipping weight lbs: 18 CuFt: 0.54	<b>881049</b> OVSUPP6	<b>2,668</b>	
(1) single sensor probe, for blast chiller/freezer WxDxH 0 13/16"x 1 3/16"x 0 1/2" Shipping weight lbs: 2 CuFt: 0.04	<b>880213</b> KPROB1	<b>349</b>	
(2) single sensor probes, for blast chiller/freezer WxDxH 0 13/16"x 1 3/16"x 0 1/2" Shipping weight lbs: 2 CuFt: 0.01	<b>880214</b> KPROB2	<b>696</b>	
(1) 3-sensor probe, for blast chiller/freezer all sizes WxDxH 0 13/16"x 1 3/16"x 0 1/2" Shipping weight lbs: 2 CuFt: 0.04	<b>880212</b> 3KSP	<b>696</b>	
(4) casters (2 with brakes) for blast chiller/freezer WxDxH 8 11/16"x 8 11/16"x 5 11/16" Shipping weight lbs: 9 CuFt: 0.53	<b>880111</b> RAC142	<b>462</b>	
(4) casters (2 with brakes) for blast chiller/freezer (only for tower stacked with oven) WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: 7 CuFt: 1.04	<b>881055</b> KIT4WHTW	<b>287</b>	



## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-chill blast chillers/shock freezers

◀◀ (air-o-chill accessories - installation)

Description	Code	USD
(6) casters (3 with brakes) for blast chiller/freezer WxDxH 8 11/16"x 8 11/16"x 5 11/16" Shipping weight lbs: 15 CuFt: 0.74	<b>880141</b> RAC151	<b>564</b>
Multi-purpose tray rack for 101 blast chiller/freezer WxDxH 2 3/4"x 1 3/8"x 35 7/16" Shipping weight lbs: 29 CuFt: 1.18	<b>881056</b> TRSUP50US	<b>534</b>
Multi-purpose tray rack for 102 blast chiller/freezer WxDxH 2 3/4"x 1 3/8"x 35 7/16" Shipping weight lbs: 29 CuFt: 1.18	<b>881057</b> TRSUP70US	<b>867</b>

### air-o-chill accessories - handling







Description	Code	USD
6 rack cassette and casters for 61 oven (standard pitch) WxDxH 14 "x 19 7/8"x 18 1/8" Shipping weight lbs: 13 CuFt: 5.10	<b>922005</b> CCAC02	<b>1,102</b>
10 rack cassette and casters for 101 oven (standard pitch) WxDxH 14 "x 21 5/8"x 28 3/8" Shipping weight lbs: 18 CuFt: 5.10	<b>922006</b> CCAC03	<b>1,335</b>
10 rack cassette and casters for 102 oven (standard pitch) WxDxH 22 1/16"x 24 13/16"x 28 3/8" Shipping weight lbs: 26 CuFt: 9.26	<b>922043</b> AOSAC19	<b>1,508</b>



## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-chill blast chillers/shock freezers

◀◀ (air-o-chill accessories - handling)






Description	Code	USD	
30 plate rack for 101 oven (plate diameter up to 12 1/4") (trolley not included) WxDxH 15 3/8"x 25 13/16"x 28 3/8" Shipping weight lbs: 35 CuFt: 7.27	<b>922015</b> CCAC09	<b>1,612</b>	
45 plate banquet trolley for 201 oven (plate diameter up to 12 1/4") WxDxH 20 1/16"x 33 1/16"x 67 1/2" Shipping weight lbs: 123 CuFt: 33.48	<b>922072</b> AOSAC34	<b>3,919</b>	
51 plate rack for 102 oven (plate diameter up to 12 1/4") (trolley not included) WxDxH 24 7/16"x 30 11/16"x 28 3/8" Shipping weight lbs: 66 CuFt: 16.09	<b>922052</b> AOSAC26	<b>3,257</b>	
Pastry rack for 6 hotel or steam pans air-o-system (61 versions) WxDxH 16 15/16"x 24 13/16"x 18 5/16" Shipping weight lbs: 13 CuFt: 5.78	<b>922065</b> AOSAC35	<b>1,584</b>	
Pastry rack for 10 hotel or steam pans air-o-system (101 versions) WxDxH 16 15/16"x 24 13/16"x 28 3/8" Shipping weight lbs: 18 CuFt: 7.81	<b>922066</b> AOSAC36	<b>1,858</b>	
Pastry rack for 10 full size sheet pans air-o-system (102 versions) WxDxH 22 1/16"x 24 13/16"x 28 3/8" Shipping weight lbs: 24 CuFt: 10.72	<b>922067</b> AOSAC37	<b>1,048</b>	

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## Combi Ovens and Blast Chillers/Shock Freezers

### Accessories for air-o-chill blast chillers/shock freezers




◀◀ (air-o-chill accessories - handling)

Description	Code	USD	
Pastry trolley for 20 hotel or steam pans air-o-system (201 versions) WxDxH 21 7/16"x 32 1/4"x 66 15/16" Shipping weight lbs: 119 CuFt: 33.48	<b>922068</b> AOSAC38	<b>7,208</b>	
Pastry trolley for 20 full size sheet pans air-o-system (202 versions) WxDxH 28 1/8"x 36 5/8"x 66 15/16" Shipping weight lbs: 165 CuFt: 52.24	<b>922069</b> AOSAC39	<b>5,562</b>	
Trolley for roll-in rack for 61 and 101 oven WxDxH 16 1/8"x 35 1/16"x 37 3/16" Shipping weight lbs: 44 CuFt: 3.55	<b>922004</b> CCAC01	<b>2,552</b>	
Trolley for roll-in rack for 62 and 102 oven WxDxH 23 5/8"x 39 3/4"x 37 3/16" Shipping weight lbs: 66 CuFt: 4.81	<b>922042</b> AOSAC18	<b>2,899</b>	
20 tray rack trolley for 201 oven (standard pitch) WxDxH 21 7/16"x 31 1/8"x 66 15/16" Shipping weight lbs: 123 CuFt: 33.48	<b>922007</b> CCAC04	<b>5,497</b>	
54 plate banquet trolley for 201 oven (plate diameter up to 12 1/4") WxDxH 20 1/16"x 33 1/16"x 67 1/2" Shipping weight lbs: 123 CuFt: 33.48	<b>922016</b> CCAC10	<b>4,044</b>	

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**Combi Ovens and Blast Chillers/Shock Freezers**  
**Accessories for air-o-chill blast chillers/shock freezers**


◀◀ (air-o-chill accessories - handling)

Description	Code	USD	
<p>92 plate banquet trolley for 202 oven (plate diameter up to 12 1/4")</p> <p>WxDxH 28 1/8"x 36 5/8"x 66 15/16"</p> <p>Shipping weight lbs: 214 CuFt: 52.24</p>	<p><b>922055</b></p> <p>AOSAC28</p>	<p><b>4,996</b></p>	
<p>20 tray rack trolley for 202 oven (standard pitch)</p> <p>WxDxH 28 3/16"x 36 1/2"x 66 15/16"</p> <p>Shipping weight lbs: 170 CuFt: 52.24</p>	<p><b>922044</b></p> <p>AOSAC20</p>	<p><b>6,727</b></p>	
<p>Roll-in rack support for 101 blast chiller and shock freezer - 110 lb (50kg)</p> <p>WxDxH 15 11/16"x 30 7/8"x 3 5/8"</p> <p>Shipping weight lbs: 13 CuFt: 1.56</p>	<p><b>881028</b></p> <p>RAC155</p>	<p><b>436</b></p>	
<p>Roll-in rack support for 102 blast chiller and shock freezer, lengthwise - 154 lbs (70kg)</p> <p>WxDxH 25 1/16"x 35 9/16"x 3 3/8"</p> <p>Shipping weight lbs: 26 CuFt: 2.42</p>	<p><b>881029</b></p> <p>RAC156</p>	<p><b>552</b></p>	
<p>23 plate rack for 101 oven (plate diameter up to 12 1/4") (trolley not included)</p> <p>WxDxH 15 3/8"x 25 13/16"x 28 3/8"</p> <p>Shipping weight lbs: 35 CuFt: 7.27</p>	<p><b>922071</b></p> <p>AOSAC33</p>	<p><b>1,462</b></p>	

Combi Ovens and Blast Chillers/Shock Freezers

Thawing Cabinet

Thawing Cabinet

Description	Code	USD										
<p>Thawing Cabinet, 1-door, 177 gallon (670 Lt), temp range 28-50°F (-2 - +10°C), supplied with fifteen AISI 304 stainless steel grids 2/1 and rack support. Built-in R134a gas refrigeration circuit. HACCP approved. Delivered on four swiveling casters (two with brakes).</p> <p>1.52 electric kW 208 V 1 60 Hz</p> <p>WxDxH 27 15/16"x 32 7/8"x 82 1/4"</p> <p>Shipping weight lbs: 428 CuFt: 53.22</p> <p><b>Included Accessory</b></p> <table><tr><td>880337</td><td>Collecting tray in AISI 304 for thawing cabinet</td><td>1</td></tr><tr><td>881002</td><td>4 swiveling wheels (2 with brake)</td><td>1</td></tr><tr><td>881016</td><td>20" x 26" AISI 304 stainless steel grid</td><td>15</td></tr></table>	880337	Collecting tray in AISI 304 for thawing cabinet	1	881002	4 swiveling wheels (2 with brake)	1	881016	20" x 26" AISI 304 stainless steel grid	15	<p><b>727655</b> TC671DZXU</p>	<p><b>15,708</b></p>	
880337	Collecting tray in AISI 304 for thawing cabinet	1										
881002	4 swiveling wheels (2 with brake)	1										
881016	20" x 26" AISI 304 stainless steel grid	15										




## Rethermalizer

Description	Code	USD
<p>Electric Freestanding Rethermalizer, 1 Well - 16 gallons (60 lt) - 208 V/ 3 / 60Hz/ 25A</p> <p>9 electric kW 208 V 3 60 Hz</p> <p>WxDxH 14 3/4"x 35 13/16"x 35 7/16"</p> <p>Shipping weight lbs: 141 CuFt: 19.74</p>	<p><b>391351</b></p> <p>E9PCEDRMC3</p>	<p><b>11,220</b></p>



# Handling solutions for air-o-system family

### GastroNorm Solutions GN

Oven & Blast Chiller/ Freezer Size	61	62	101	102	201	202
 Mobile GastroNorm Rack* (Trolley for 20 grids)	<b>922005</b> 6 rack	<b>922269</b> 6 rack	<b>922006</b> 10 rack	<b>922043</b> 10 rack	<b>922007</b> 20 rack	<b>922044</b> 20 rack
 Slide-in support (+ handle) ONLY FOR OVENS	<b>922074</b>	<b>922047</b>	<b>922074</b>	<b>922047</b>	not necessary	not necessary
 Slide-in support (+handle) ONLY FOR BLAST CHILLER/ FREEZERS	not available	not available	<b>881028</b>	<b>881029</b>	not necessary	not necessary
 Trolley	<b>922004</b>	<b>922042</b>	<b>922004</b>	<b>922042</b>	not necessary	not necessary

\* Every rack includes casters

### Banqueting Solutions GN

Oven & Blast Chiller/ Freezer Size	61	62	101	102	201	202
 Mobile Banqueting Rack* (Trolley for 20 grids)	not available	not available	<b>922015</b> 30 plates <b>922071</b> 23 plates	<b>922052</b> 51 plates	<b>922016</b> 54 plates <b>922072</b> 45 plates	<b>922055</b> 92 plates
 Slide-in support (+handle) ONLY FOR OVENS	not available	not available	<b>922074</b>	<b>922047</b>	not necessary	not necessary
 Slide-in support (+handle) ONLY FOR BLAST CHILLER/ FREEZERS	not available	not available	<b>881028</b>	<b>881029</b>	not necessary	not necessary
 Trolley	not available	not available	<b>922004</b>	<b>922042</b>	not necessary	not necessary
 Thermal blanket	not available	not available	<b>922364</b>	<b>922366</b>	<b>922365</b>	<b>922367</b>

\* Every rack includes casters



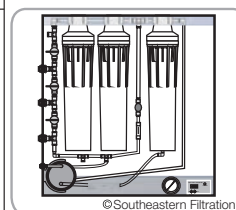
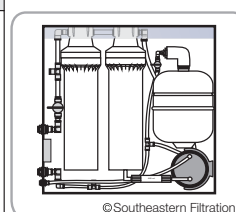
### Reverse Osmosis System for Combi Ovens

The Southeastern Filtration & Equipment Systems (SEFS) RO-175 and RO-250 are designed to meet the high water quality standards demanded by combination ovens.

Water containing high amounts of dissolved solids and hardness adversely affects the operation and life of water-fed equipment, especially in high temperature environments where water is evaporated. Mineral scale deposits dramatically increase maintenance costs and downtime, while decreasing equipment life due to corrosion.

The SFES RO-175 and RO-250 removes dissolved minerals from the water supply providing excellent quality water for processes that are sensitive to mineral scale deposits and corrosion caused by certain water impurities.

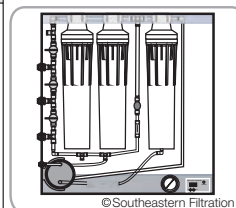
Description	Code Model	\$ list price											
<p>The <b>RO-175</b> Southeastern Filtration &amp; Equipment Systems reverse osmosis system for all air-o-convect Manual and Touchline boilerless combi ovens. 40-80 psi, self-contained storage tank, .5/ .27 gallon draw down, built-in TDS meter, 100°F max temperature.</p> <p>One RO-175 is compatible with:</p> <ul style="list-style-type: none"><li>• A single air-o-convect boilerless combi oven Manual or Touchline: 61, 62, 101, and 102</li><li>• (or) a double stacked air-o-convect boilerless combi ovens Manual or Touchline: 61 on 61 or 101, 62 on 62 or 102</li></ul> <p><b>w × d × h:</b> 16" × 5.5" × 16"</p> <p>Ship weight: 19 <b>lbs</b></p> <p><b>Included filter cartridges</b></p> <table><tr><td>TOS-10</td><td>Primary Chlorine / Scale Control</td><td>1</td></tr><tr><td>RO- 175</td><td>Membrane</td><td>1</td></tr></table>	TOS-10	Primary Chlorine / Scale Control	1	RO- 175	Membrane	1	<b>9R0066</b> RO-175	<b>2,194</b>					
TOS-10	Primary Chlorine / Scale Control	1											
RO- 175	Membrane	1											
<p>The <b>RO-250-14</b> Southeastern Filtration &amp; Equipment Systems reverse osmosis system for all air-o-steam Touchline combi ovens. 40-80 psi, contained in a plastic closure with bulk head fittings, 14/8.4 gallon draw down, built-in bypass &amp; TDS meter, 100°F max temperature, 14 gallon tank included.</p> <p>One RO-250-14 is compatible with:</p> <ul style="list-style-type: none"><li>• A single air-o-steam Touchline combi oven sizes: 61, 62, 101, and 102</li></ul> <p><b>w × d × h:</b> 20" × 5.5" × 23"</p> <p>Ship weight: 66 <b>lbs</b></p> <p><b>Included filter cartridges</b></p> <table><tr><td>SD-20</td><td>Primary Sediment Filter</td><td>1</td></tr><tr><td>TOS-20</td><td>Secondary Chlorine / Scale Control</td><td>1</td></tr><tr><td>RO 250</td><td>Membrane</td><td>1</td></tr></table> <p><b>Included accessories</b></p> <table><tr><td>14 gallon tank (16" diameter x 22" height)</td><td>1</td></tr></table> <p>*All RO-250 Reverse Osmosis units require an external tank for proper application. Please accommodate for the dimensions of the tank in the equipment layout, to ensure adequate space for tank placement. It is recommended that the external tanks are placed within 20 feet of the equipment.</p>	SD-20	Primary Sediment Filter	1	TOS-20	Secondary Chlorine / Scale Control	1	RO 250	Membrane	1	14 gallon tank (16" diameter x 22" height)	1	<b>9R0086</b> RO-250-14	<b>2,574</b>
SD-20	Primary Sediment Filter	1											
TOS-20	Secondary Chlorine / Scale Control	1											
RO 250	Membrane	1											
14 gallon tank (16" diameter x 22" height)	1												



## Combi Ovens and Blast Chillers/Shock Freezers

### Reverse Osmosis System for Combi Ovens

Description	Code Model	\$ list price									
<p>The <b>RO-250-20</b> Southeastern Filtration &amp; Equipment Systems reverse osmosis system for all air-o-steam Touchline combi ovens. 40-80 psi, contained in a plastic closure with bulk head fittings, 20/13 gallon draw down, built-in bypass &amp; TDS meter, 100°F max temperature, 20 gallon tank included.</p> <p>One RO-250-20 is compatible with:</p> <ul style="list-style-type: none"><li>• A double stacked air-o-steam Touchline combi oven: 61 on 61 or 101, 62 on 62 or 102</li><li>• (or) a roll-in air-o-steam Touchline combi oven size: 201 and 202</li></ul> <p><b>w × d × h:</b> 20" × 5.5" × 23"</p> <p>Ship weight: 66 <b>lbs</b></p> <p><b>Included filter cartridges</b></p> <table><tr><td>SD-20</td><td>Primary Sediment Filter</td><td>1</td></tr><tr><td>TOS-20</td><td>Secondary Chlorine / Scale Control</td><td>1</td></tr><tr><td>RO 250</td><td>Membrane</td><td>1</td></tr></table> <p><b>Included accessories</b></p> <p>20 gallon tank (16" diameter x 29" height) 1</p> <p>*All RO-250 Reverse Osmosis units require an external tank for proper application. Please accommodate for the dimensions of the tank in the equipment layout, to ensure adequate space for tank placement. It is recommended that the external tanks are placed within 20 feet of the equipment.</p>	SD-20	Primary Sediment Filter	1	TOS-20	Secondary Chlorine / Scale Control	1	RO 250	Membrane	1	<p><b>9R0067</b> RO-250-20</p>	<p><b>2,645</b></p>
SD-20	Primary Sediment Filter	1									
TOS-20	Secondary Chlorine / Scale Control	1									
RO 250	Membrane	1									



• All RO-250 Reverse Osmosis units require an external tank for proper application. Please accommodate for the dimensions of the tank in the equipment layout to ensure adequate space for tank placement. It is recommended that the external tanks are placed within 20 feet of the equipment.

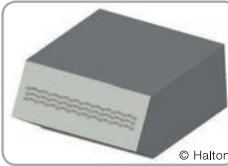
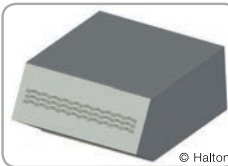
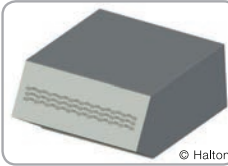
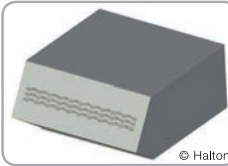
• Other size external tanks are available. For more information please call Southeastern Filtration & Equipment Systems at 1-800-935-8500.

• Important: Register RO System with SFES to initiate RO warranty.

• SFES automatic filter replenishment program option available upon registration.

• Manufactured, warranted, serviced by Southeastern Filtration & Equipment Systems.  
Contact 1-800-935-8500

### Eco-vent self contained ventilation system - condensation hood for electric ovens only

Description	Code Model	\$ list price	
<p>Halton ECOVENT ECOV-10 condensate hood, stainless steel, designed to fit on Electrolux air-o-convect 62 &amp; 102 ovens only, low speed 211 CFM &amp; high speed 444 CFM, for models 269371, 266371, 269373, 266373, 269381, 269383, 266381 &amp; 266383 120/ 1/ 60 <b>w × d × h:</b> 47 1/2" × 48 1/2" × 23 1/6" Ship weight: 380 lbs</p>	<b>9R0014</b> ECOV-10	<b>18,561</b>	
<p>Halton ECOVENT ECOV-20 condensate hood, stainless steel, designed to fit on Electrolux air-o-steam 62 &amp; 102 ovens only, low speed 211 CFM &amp; high speed 444 CFM, for models 267371, 267381, 267373 &amp; 267383 120/ 1/ 60 <b>w × d × h:</b> 47 1/2" × 48 1/2" × 23 1/6" Ship weight: 380 lbs</p>	<b>9R0013</b> ECOV-20	<b>18,561</b>	
<p>Halton ECOVENT ECOV-30 condensate hood, stainless steel, designed to fit on Electrolux air-o-steam 61 &amp; 101 ovens only, low speed 211 CFM &amp; high speed 444 CFM, for models 267370, 267380, 267372 &amp; 267382 120/ 1/ 60 <b>w × d × h:</b> 35 1/3" × 44" × 24" Ship weight: 310 lbs</p>	<b>9R0015</b> ECOV-30	<b>17,852</b>	
<p>Halton ECOVENT ECOV-40 condensate hood, stainless steel, designed to fit on Electrolux air-o-convect 61 &amp; 101 ovens only, low speed 211 CFM &amp; high speed 444 CFM, for models 269370, 266370, 269372, 266372, 269380, 269382, 266380 &amp; 266382 120/ 1/ 60 <b>w × d × h:</b> 35 1/3" × 44" × 24" Ship weight: 310 lbs</p>	<b>9R0016</b> ECOV-40	<b>17,852</b>	



- Manufactured, warranted, serviced by Halton Company.
- The condensate hood requires a cold water supply, a suitable waste pipe fitted to the drain and a 120 volt single phase electrical supply.

## Eco-vent self contained ventilation system - condensation hood

for air-o-system combi family

For 61 electric oven solutions:



**ecovent 30:**  
recommended  
for **air-o-steam** family

**ecovent 40:**  
recommended  
for **air-o-convect** family

For 62 electric oven solutions:



**ecovent 20:**  
recommended  
for **air-o-steam** family

**ecovent 10:**  
recommended  
for **air-o-convect** family

**Hood height**

584 mm - 23"

**Oven height**

808 mm - 31 <sup>3</sup>/<sub>4</sub>"

**Base height**

803 mm - 31 <sup>3</sup>/<sub>4</sub>"

**Total height** 2195 mm - 86 <sup>1</sup>/<sub>2</sub>"

**Note:** examples shown of hood mounted on oven + cupboard base (open base also available)

## Eco-vent self contained ventilation system - condensation hood

for air-o-system combi family

For 101 electric oven solutions:



For 102 electric oven solutions:



**Hood height**  
584 mm - 23"

**Oven height**  
928 mm - 36 1/2"

**Base height**  
803 mm - 31 3/4"

**Total height** 2315 mm - 91 1/4"

**ecovent 30:**  
recommended  
for **air-o-steam** family

**ecovent 40:**  
recommended  
for **air-o-convect** family

**ecovent 20:**  
recommended  
for **air-o-steam** family

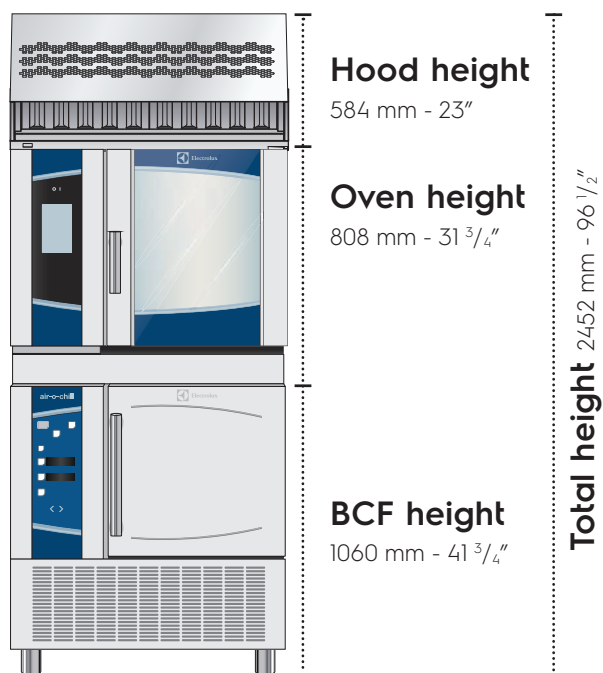
**ecovent 10:**  
recommended  
for **air-o-convect** family

**Note:** examples shown of hood mounted on oven + cupboard base (open base also available)

## Eco-vent self contained ventilation system - condensation hood

for air-o-system family

For 61 electric oven on BCF:



## Stacking solutions for air-o-system family

### 6l oven on 6l oven

#### What to order:

top oven



stacking kit\*  
**922318** gas  
or  
**922319** electric



bottom oven



**922333** caster kit  
or  
**adjustable feet**  
(included with stacking kit)



#### Total height

on adjustable feet:

64 1/2" - 66 1/2" (1640-1690 mm)

on casters:

65 3/4" (1669 mm)

#### Width

35 3/8" (898 mm)

#### Depth

36 1/32" (915 mm)

### 6l oven on 6l oven on riser

#### What to order:

top oven



stacking kit\*  
**922318** gas  
or  
**922319** electric



bottom oven



**922331** riser + caster kit  
or  
**922330** riser + feet  
(adjustable feet included  
with stacking kit)



#### Total height

on adjustable feet:

74 3/4" - 76 3/4" (1900-1950 mm)

on casters:

74 1/2" (1891 mm)

#### Width

35 3/8" (898 mm)

#### Depth

36 1/32" (915 mm)

\*Note: stacking kit type (electric or gas) must be ordered based on the bottom oven

## Stacking solutions for air-o-system family

### 61 oven on 101 oven

#### What to order:

top oven



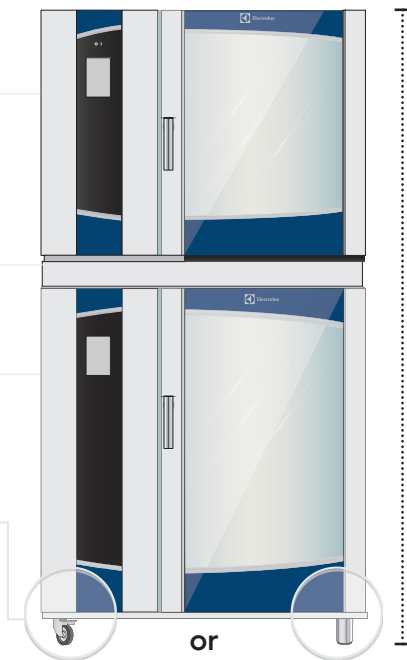
stacking kit\*  
**922318** gas  
or  
**922319** electric



bottom oven



**922333** caster kit  
or  
**adjustable feet**  
(included with stacking kit)



#### Total height

on adjustable feet:

74 1/2" - 76 1/2" (1940 - 1990 mm)

on casters:

75 1/2" (1920 mm)

#### Width

35 3/8" (898 mm)

#### Depth

36 1/32" (915 mm)

### 62 oven on 62 oven

#### What to order:

top oven



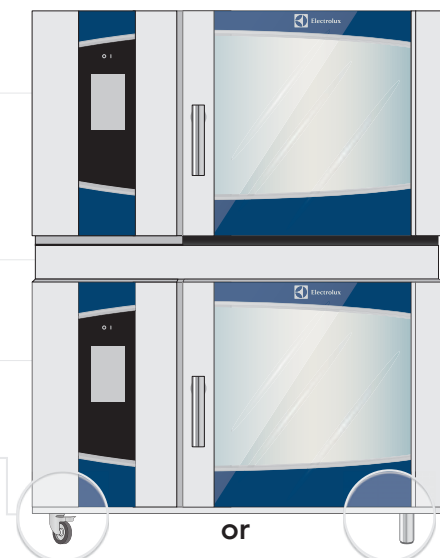
stacking kit\*  
**922267** electric  
or  
**922268** gas



bottom oven



**922336**  
support + caster kit  
or  
**adjustable feet**  
(included with stacking kit)



#### Total height

on adjustable feet:

64 1/2" - 66 1/2" (1640 - 1690 mm)

on casters:

66 1/8" (1680 mm)

#### Width

47 9/16" (1208 mm)

#### Depth

41 15/16" (1065 mm)

\*Note: stacking kit type (electric or gas) must be ordered based on the bottom oven



## Stacking solutions for air-o-system family

### 62 oven on 62 oven on riser

#### What to order:

top oven



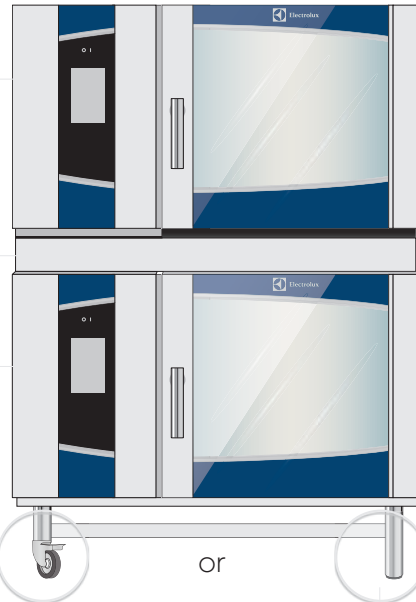
stacking kit\*  
**922267** electric  
or  
**922268** gas



bottom oven



**922335** riser + caster kit  
or  
**922334** riser + feet  
(adjustable feet  
included with stacking kit)



#### Total height

on adjustable feet:

74 1/2" - 76 1/2" (1900 - 1950 mm)

on casters:

75 1/2" (1920 mm)

#### Width

47 9/16" (1208 mm)

#### Depth

41 15/16" (1065 mm)

### 62 oven on 102 oven

#### What to order:

top oven



stacking kit\*  
**922267** electric  
or  
**922268** gas



bottom oven



**922336**  
support + caster kit  
or  
adjustable feet  
(included with stacking kit)



#### Total height

on adjustable feet:

74 1/2" - 76 1/2" (1940 - 1990 mm)

on casters:

76" (1930 mm)

#### Width

47 9/16" (1208 mm)

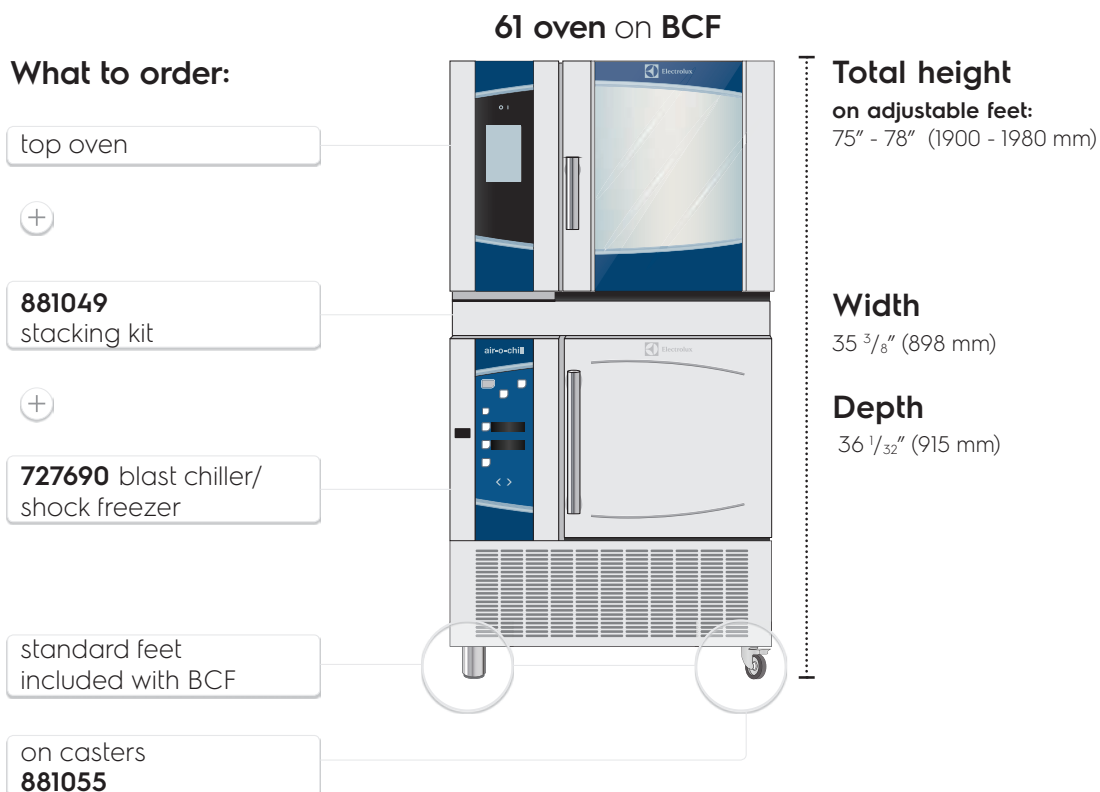
#### Depth

41 15/16" (1065 mm)

\*Note: stacking kit type (electric or gas) must be ordered based on the bottom oven


## Stacking solutions for air-o-system family

**Electrolux “Tower of Power”.** Create the most powerful and compact Cook&Chill tower solution on the market. Fits in spaces just 3 feet wide!



Order the above components to **create** a **Tower of Power Cook&Chill system** for your existing 61 combi or 61 blast chiller/shock freezer.

## GUIDE TO CHOOSING COMBINED CUTTERS/VEGETABLE SLICERS

	CUSTOMER	CHARACTERISTICS
 <p style="text-align: center;"><b>TRK45-TRK55-TRK70</b></p>	<ul style="list-style-type: none"> <li>▶ <b>Cutter function:</b> Coarse and fine chopping, emulsifying, kneading and mincing</li> <li>▶ <b>50 to 150 settings</b> (depending on model)</li> </ul> <p><b>Cutter capacity:</b>  <b>TRK45: up to 2 kg / 4.4 lbs</b>  <b>TRK55: up to 2.5 kg / 5.5 lbs</b>  <b>TRK70: up to 3.5 kg / 7.7 lbs</b></p> <ul style="list-style-type: none"> <li>▶ <b>Vegetable prep function :</b> Fresh-cut vegetables and fruit</li> </ul> <p><b>100 to 400 settings / Service</b> Up to <b>800 settings</b> for catering service</p> <ul style="list-style-type: none"> <li>▶ <b>Vegetable prep capacity:</b> <b>up to 550 kg/h / 1212 lbs/h</b> (depending on the cut, shape, size and speed)</li> </ul>	<p><b>Cutter :</b></p> <ul style="list-style-type: none"> <li>▶ Robust for heavy duty operations</li> <li>▶ Max speed up to 3700 rpm</li> <li>▶ Stainless steel bowl, with high chimney to increase the real liquid capacity, with round corners and ergonomic handle</li> <li>▶ Transparent lid equipped with scraper and central hole to add ingredients</li> <li>▶ Dedicated rotors with smooth or microtoothed blades as well as specific for emulsions in order to meet all customer needs</li> <li>▶ Lid, bowl, scraper and rotors are easily disassembled and dishwasher safe</li> </ul> <p><b>Vegetable preparation :</b></p> <ul style="list-style-type: none"> <li>▶ Vertical design and inclined base - Inclly system - the best ergonomics for the operator and the working area</li> <li>▶ Large and long vegetable hoppers integrated in the same design</li> <li>▶ 100% dishwasher safe: cutting chamber, stainless steel lever, hopper and discs</li> <li>▶ Removable cutting chamber : no food in contact with the motor base</li> <li>▶ Continuous feeding model</li> <li>▶ Wide range of stainless steel discs (diam. 205 mm / 8") for more than 80 different cuts</li> </ul>

## Food Preparation

### Combination Vegetable Slicers and Food Processors

#### TRK45

Description	Code	USD
<p>Vegetable Cutter/Mixer, variable speed (300-3700 RPM). Supplied with 4.7 qt stainless steel cutterbowl, BPA-free lid, bowl scraper, microtooth blade rotor and stainless steel hopper and lever, removable cutting chamber and ejector plate. 1-1/3 HP, NEMA 5-20P, (discs NOT included)</p> <p>1 electric kW 110-120 V 1N 60 Hz WxDxH 9 15/16"x 19 1/16"x 19 7/8" Shipping weight lbs: 72 CuFt: 5.61</p> <p><b>Included Accessory</b></p> <p>650099 Lid &amp; bowl scraper, 4.7 quart, for cutter/mixer 1</p> <p>653580 Microtooth blade rotor for 4.7 quart cutter/mixer 1</p> <p>653589 Bowl, 4.7 quart, for cutter/mixer, stainless steel 1</p> <p>653772 TRS &amp; TRK ejector plate 1</p>	<p><b>600493</b> TRK45YU</p>	<p><b>4,565</b></p>



#### Accessories for TRK45

Description	Code	USD
<p>Smooth blade rotor for 4.7 quart cutter/mixer</p> <p>WxDxH 7 11/16"x 7 11/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653579</b> SBRK45</p>	<p><b>349</b></p>
<p>Smooth blade rotor for 4.7 quart cutter/mixer for emulsions</p> <p>WxDxH 7 11/16"x 7 11/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653614</b> SBRE45</p>	<p><b>349</b></p>
<p>Microtooth blade rotor for 4.7 quart cutter/mixer</p> <p>WxDxH 7 11/16"x 7 11/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653580</b> MBRK45</p>	<p><b>349</b></p>



**Food Preparation**

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**Combination Vegetable Slicers and Food Processors**

◀◀ (Accessories for TRK45)


Description	Code	USD
<p>Microtooth blade rotor for 4.7 quart cutter/mixer for emulsions</p> <p>WxDxH 7 11/16"x 7 11/16"x 6 1/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>650039</b></p> <p>MBRE45</p>	<p><b>349</b></p>
<p>TRS &amp; TRK ejector plate</p> <p>WxDxH 0 1/16"x 0 1/16"x 1 1/4"</p> <p>CuFt: 0.01</p>	<p><b>653772</b></p> <p>EJTRS</p>	<p><b>65</b></p>
<p>Bowl, 4.7 quart, for cutter/mixer, stainless steel</p> <p>WxDxH 9 1/4"x 11 1/32"x 6 5/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.68</p>	<p><b>653589</b></p> <p>BXK45</p>	<p><b>652</b></p>
<p>Lid &amp; bowl scraper, 4.7 quart, for cutter/mixer</p> <p>WxDxH 10 1/4"x 14 9/16"x 3 1/8"</p> <p>Shipping weight lbs: 3 CuFt: 0.82</p>	<p><b>650099</b></p> <p>LBSK245</p>	<p><b>521</b></p>



## Food Preparation

### Combination Vegetable Slicers and Food Processors

#### TRK55

Description	Code	USD	
<p>Vegetable Cutter/Mixer, angled front, continuous feed design, variable speed (300-3700 RPM), large 3/4 moon hopper, includes 5.8 qt. stainless steel bowl, lid, bowl scraper, microtooth blade rotor, handle pusher, standard ejector, stainless steel feeding arm &amp; hopper, aluminum motor housing, 1-1/3 HP, NEMA 5-20P, (discs NOT included)</p> <p>1.30 electric kW 110-120 V 1N 60 Hz WxDxH 9 15/16"x 19 1/16"x 19 7/8" Shipping weight lbs: 72 CuFt: 5.61</p> <p><b>Included Accessory</b></p> <p>650102 Lid &amp; bowl scraper, 5.8 quart, for cutter/mixer 1</p> <p>653582 Microtooth blade rotor for 5.8 quart cutter/mixer 1</p> <p>653590 Bowl, 5.8 quart, for cutter/mixer, stainless steel 1</p> <p>653772 TRS &amp; TRK ejector plate 1</p>	<p><b>600494</b> TRK55YU</p>	<p><b>4,747</b></p>	

#### Accessories for TRK55

Description	Code	USD	
<p>Smooth blade rotor for 5.8 quart cutter/mixer</p> <p>WxDxH 8 7/16"x 8 7/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653581</b> SBRK55</p>	<p><b>349</b></p>	
<p>Smooth blade rotor for 5.8 quart cutter/mixer for emulsions</p> <p>WxDxH 8 7/16"x 8 7/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653665</b> SBRE55</p>	<p><b>349</b></p>	
<p>Microtooth blade rotor for 5.8 quart cutter/mixer</p> <p>WxDxH 8 7/16"x 8 7/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653582</b> MBRK55</p>	<p><b>349</b></p>	



**Food Preparation**

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**Combination Vegetable Slicers and Food Processors**

◀◀ (Accessories for TRK55)

Description	Code	USD
<p>Microtooth blade rotor for 5.8 quart cutter/mixer for emulsions</p> <p>WxDxH 8 7/16"x 8 7/16"x 6 1/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>650040</b></p> <p>MBRE55</p>	<p><b>349</b></p>
<p>TRS &amp; TRK ejector plate</p> <p>WxDxH 0 1/16"x 0 1/16"x 1 1/4"</p> <p>CuFt: 0.01</p>	<p><b>653772</b></p> <p>EJTRS</p>	<p><b>65</b></p>
<p>Bowl, 5.8 quart, for cutter/mixer, stainless steel</p> <p>WxDxH 9 1/4"x 11 1/32"x 6 5/16"</p> <p>Shipping weight lbs: 5 CuFt: 0.84</p>	<p><b>653590</b></p> <p>BXK55</p>	<p><b>652</b></p>
<p>Lid &amp; bowl scraper, 5.8 quart, for cutter/mixer</p> <p>WxDxH 9 13/16"x 11 5/8"x 10 1/4"</p> <p>Shipping weight lbs: 6 CuFt: 0.69</p>	<p><b>650102</b></p> <p>LBSK255</p>	<p><b>521</b></p>



## Food Preparation

### Combination Vegetable Slicers and Food Processors

#### TRK70

Description	Code	USD
<p>Vegetable Cutter/Mixer, angled front, continuous feed design, variable speed (300-3700 RPM), large single feed hopper, includes 7.4 qt stainless steel bowl, lid, bowl scraper, microtooth blade rotor, handle pusher, standard ejector, stainless steel feeding arm &amp; hopper, aluminum motor housing, 1-1/3 HP, NEMA 5-20P, (discs NOT included)</p> <p>1.50 electric kW 110-120 V 1N 60 Hz WxDxH 9 15/16"x 19 1/16"x 19 7/8" Shipping weight lbs: 73 CuFt: 5.61</p> <p><b>Included Accessory</b></p> <p>650104 Lid &amp; bowl scraper, 7.4 quart, for cutter/mixer 1</p> <p>653584 Microtooth blade rotor for 7.4 quart cutter/mixer 1</p> <p>653593 Bowl, 7.4 quart, for cutter/mixer, stainless steel 1</p> <p>653772 TRS &amp; TRK ejector plate 1</p>	<p><b>600495</b> TRK70YU</p>	<p><b>5,113</b></p>



#### Accessories for TRK70

Description	Code	USD
<p>Smooth blade rotor for 7.4 quart cutter/mixer</p> <p>WxDxH 8 7/16"x 8 7/16"x 7 5/8" Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653583</b> SBRK70</p>	<p><b>349</b></p>
<p>Smooth blade rotor for 7.4 quart cutter/mixer for emulsions</p> <p>WxDxH 8 7/16"x 8 7/16"x 7 5/8" Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653712</b> SBRE70</p>	<p><b>349</b></p>
<p>Microtooth blade rotor for 7.4 quart cutter/mixer</p> <p>WxDxH 8 7/16"x 8 7/16"x 7 5/8" Shipping weight lbs: 4 CuFt: 0.26</p>	<p><b>653584</b> MBRK70</p>	<p><b>349</b></p>





## Food Preparation

### Combination Vegetable Slicers and Food Processors

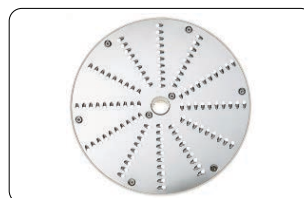
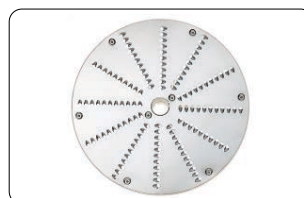
◀◀ (Accessories for TRK70)

Description	Code	USD
Microtooth blade rotor for 7.4 quart cutter/mixer for emulsions WxDxH 8 7/16"x 8 7/16"x 7 5/8" Shipping weight lbs: 2 CuFt: 0.26	<b>650041</b> MBRE70	<b>349</b>
TRS & TRK ejector plate WxDxH 0 1/16"x 0 1/16"x 1 1/4" CuFt: 0.01	<b>653772</b> EJTRS	<b>65</b>
Bowl, 7.4 quart, for cutter/mixer, stainless steel WxDxH 9 1/4"x 9 1/4"x 7 7/8" Shipping weight lbs: 4 CuFt: 0.57	<b>653593</b> BXK70	<b>652</b>
Lid & bowl scraper, 7.4 quart, for cutter/mixer WxDxH 12 3/16"x 12 3/16"x 12 3/16" Shipping weight lbs: 10 CuFt: 1.05	<b>650104</b> LBSK270	<b>521</b>



### Cutting discs for TRK 45/55/70

Description	Code	USD
Grating Disc 5/64" (2mm) WxDxH 7 7/8"x 7 7/8"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653773</b> J2X	<b>304</b>
Grating Disc 1/8" (3mm) WxDxH 7 7/8"x 7 7/8"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653774</b> J3X	<b>304</b>









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## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)







Description	Code	USD	
Grating Disc 5/32" (4mm) WxDxH 7 7/8"x 7 7/8"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653775</b> J4X	<b>304</b>	
Grating Disc 9/32" (7mm) WxDxH 7 7/8"x 7 7/8"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653776</b> J7X	<b>304</b>	
Grating Disc 11/32" (9mm) WxDxH 7 7/8"x 7 7/8"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653777</b> J9X	<b>304</b>	
Grating Disc for breadcrumbs/potatoes WxDxH 7 7/8"x 7 7/8"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653778</b> KX	<b>304</b>	
Grating Disc for parmesan/chocolate WxDxH 7 7/8"x 7 7/8"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653779</b> PX	<b>304</b>	
Julienne Disc 5/64" (2mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650166</b> AS2XX	<b>381</b>	

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## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)






Description	Code	USD	
Julienne Disc 5/64" x 5/16" (2 x 8mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650158</b> AS2X8X	381	
Julienne Disc 5/64" x 3/8" (2 x 10mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650159</b> AS2X10X	381	
Julienne Disc 1/8" (3mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650167</b> AS3XX	381	
Julienne Disc 5/32" (4mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650077</b> AS4XX	381	
Julienne Disc 1/4" (6mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650078</b> AS6XX	381	
Julienne Disc 5/16" (8mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650079</b> AS8XX	381	

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## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)







Description	Code	USD	
Julienne Disc 3/8" (10mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 1 CuFt: 0.12	<b>650080</b> AS10XX	<b>381</b>	
Slicing Disc 0.6mm (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650081</b> C06SX	<b>309</b>	
Slicing Disc 1/32" (1mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650082</b> C1SX	<b>309</b>	
Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650083</b> C2SX	<b>309</b>	
Slicing Disc 1/8" (3mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650084</b> C3SX	<b>309</b>	
Slicing Disc 5/32" (4mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650085</b> C4SX	<b>309</b>	

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## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD	
<p>Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650086</b></p> <p>C5SX</p>	<p><b>309</b></p>	
<p>Slicing Disc 1/4" (6mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650087</b></p> <p>C6SX</p>	<p><b>309</b></p>	
<p>Slicing Disc 5/16" (8mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650088</b></p> <p>C8SX</p>	<p><b>304</b></p>	
<p>Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650160</b></p> <p>C10SX</p>	<p><b>304</b></p>	
<p>Slicing Disc 15/32" (12mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>CuFt: 0.12</p>	<p><b>650161</b></p> <p>C12SX</p>	<p><b>304</b></p>	
<p>Slicing Disc 3/8" (13mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650165</b></p> <p>C13SX</p>	<p><b>304</b></p>	

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## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

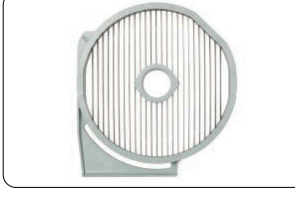
Description	Code	USD	
Wavy Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650089</b> C2WX	<b>309</b>	
Wavy Slicing Disc 1/8" (3mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650090</b> C3WX	<b>309</b>	
Wavy Slicing Disc 1/4" (6mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650091</b> C6WX	<b>309</b>	
Wavy Slicing Disc 5/16" (8mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650162</b> C8WX	<b>309</b>	
Wavy Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650164</b> C10WX	<b>309</b>	
Dicing Grid 3/16" x 3/16" (5 x 5mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653566</b> MT05T	<b>309</b>	

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## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD	
Dicing Grid 5/16" x 5/16" (8 x 8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653567</b> MT08T	<b>309</b>	
Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653568</b> MT10T	<b>309</b>	
Dicing Grid 15/32" x 15/32" (12 x 12mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 1 CuFt: 0.12	<b>653569</b> MT12T	<b>309</b>	
Dicing Grid 25/32" x 25/32" (20 x 20mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653570</b> MT20T	<b>309</b>	
Grid for Chips 1/4" (6mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653571</b> FT06	<b>309</b>	
Grid for Chips 5/16" (8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653572</b> FT08	<b>309</b>	





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## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD													
<p>Grid for Chips 3/8" (10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653573</b></p> <p>FT10</p>	<p><b>309</b></p>													
<p>Bistrot Pack, Stainless Steel Disc Set containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc</p> <p>WxDxH 20 1/16"x 9 7/16"x 10 7/16"</p> <p>Shipping weight lbs: 13 CuFt: 1.15</p>	<p><b>650092</b></p> <p>SCEQXX</p>	<p><b>876</b></p>													
<p>Gastronomy Pack, Stainless Steel Disc Set containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc, AS4X 5/32"x5/32" (4x4mm) shredding disc, C10PS 3/8" (10mm) presser/slicer, MT10T 3/8"x3/8" (10x10mm) dicing grid</p> <p>WxDxH 20 1/16"x 9 7/16"x 10 7/16"</p> <p>Shipping weight lbs: 13 CuFt: 1.15</p>	<p><b>650093</b></p> <p>SCREQXX</p>	<p><b>1,823</b></p>													
<p>Set of 4 Stainless Steel Discs containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc and J7X 9/32" (7mm) grating disc</p> <p>WxDxH 10 7/16"x 9 7/16"x 20 1/16"</p> <p>Shipping weight lbs: -1 CuFt: -1</p> <p><b>Included Accessory</b></p> <table><tr><td>650083</td><td>Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</td><td>1</td></tr><tr><td>650086</td><td>Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</td><td>1</td></tr><tr><td>653773</td><td>Grating Disc 5/64" (2mm)</td><td>1</td></tr><tr><td>653776</td><td>Grating Disc 9/32" (7mm)</td><td>1</td></tr></table>	650083	Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))	1	650086	Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))	1	653773	Grating Disc 5/64" (2mm)	1	653776	Grating Disc 9/32" (7mm)	1	<p><b>650178</b></p> <p>SD4CJX</p>	<p><b>1,164</b></p>	
650083	Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))	1													
650086	Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))	1													
653773	Grating Disc 5/64" (2mm)	1													
653776	Grating Disc 9/32" (7mm)	1													

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## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

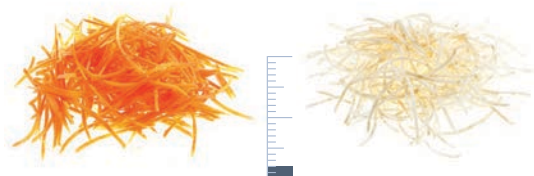
Description	Code	USD																						
<p>Set of 7 Stainless Steel Discs containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm), J7X 9/32" (7mm) grating disc, AS4X 5/32"x5/32" (4x4mm) shredding disc, C10PSB 3/8" (10mm) presser/slicer, MT10T 3/8"x3/8 (10x10mm) dicing grid</p> <p>WxDxH 20 1/16"x 9 7/16"x 10 7/16"</p> <p>Shipping weight lbs: -1 CuFt: -1</p> <p><b>Included Accessory</b></p> <table><tr><td>650077</td><td>Julienne Disc 5/32" (4mm)</td><td>1</td></tr><tr><td>650083</td><td>Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</td><td>1</td></tr><tr><td>650086</td><td>Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</td><td>1</td></tr><tr><td>650164</td><td>Wavy Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</td><td>1</td></tr><tr><td>653568</td><td>Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</td><td>1</td></tr><tr><td>653773</td><td>Grating Disc 5/64" (2mm)</td><td>1</td></tr><tr><td>653776</td><td>Grating Disc 9/32" (7mm)</td><td>1</td></tr></table>	650077	Julienne Disc 5/32" (4mm)	1	650083	Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))	1	650086	Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))	1	650164	Wavy Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))	1	653568	Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))	1	653773	Grating Disc 5/64" (2mm)	1	653776	Grating Disc 9/32" (7mm)	1	<p><b>650179</b> SD7CJASMTX</p>	<p><b>2,101</b></p>	
650077	Julienne Disc 5/32" (4mm)	1																						
650083	Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))	1																						
650086	Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))	1																						
650164	Wavy Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))	1																						
653568	Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))	1																						
653773	Grating Disc 5/64" (2mm)	1																						
653776	Grating Disc 9/32" (7mm)	1																						
<p>Storage Case for one MultiGreen/MightyGreen/TRS/TRK disc</p> <p>WxDxH 1 3/4"x 9 1/16"x 8 1/4"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653050</b> SBPL</p>	<p><b>35</b></p>																						

## Cutting guide



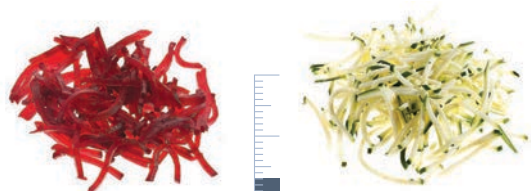
### Julienne

5/64" (2 mm) to 3/8" (10 mm)



**AS2XX**  
650166

5/64" (2 mm)



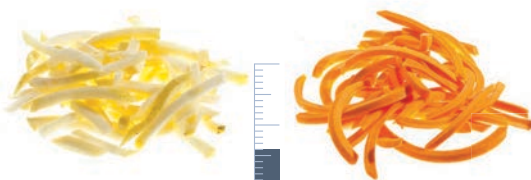
**AS3XX**  
650167

1/8" (3 mm)



**AS4XX**  
650077

5/32" (4 mm)



**AS6XX**  
650078

1/4" (6 mm)



**AS8XX**  
650079

5/16" (8 mm)



**AS10XX**  
650080

3/8" (10 mm)



**AS2X8X**  
650158

5/64" x 5/16"  
(2x8 mm)



**AS2X10X**  
650159

5/64" x 3/8"  
(2x10 mm)



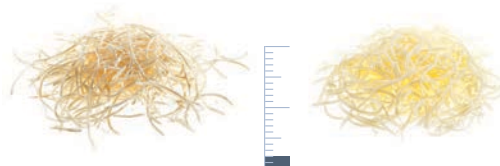
## Food Preparation

### Combination Vegetable Slicers and Food Processors



## Graters

5/64" (2 mm) to 23/64" (9 mm)



**J2X**  
653773

5/64" (2 mm)



**J3X**  
653774

1/8" (3 mm)



**J4X**  
653775

5/32" (4 mm)



**J7X**  
653776

9/32" (7 mm)



**J9X**  
653777

11/32" (9 mm)



**KX**  
653778

for breadcrumbs/potatoes



**PX**  
653779

for parmesan/chocolate

### Combination Vegetable Slicers and Food Processors



## Slicers

**0.6 mm to 33/64" (13 mm)**  
All slicers can be combined with **dicing grids (MT)** and **grids for chips (FT)**



**C06SX**  
650081

0.6 mm



**C1SX**  
650082

1/32" (1 mm)



**C2SX**  
650083

5/64" (2 mm)



**C3SX**  
650084

1/8" (3 mm)



**C4SX**  
650085

5/32" (4 mm)



**C5SX**  
650086

3/16" (5 mm)



**C6SX**  
650087

1/4" (6 mm)



**C8SX**  
650088

5/16" (8 mm)



**C10SX**  
650160

3/8" (10 mm)



**C12SX**  
650161

15/32" (12 mm)



**C13SX**  
650165

33/64" (13 mm)







## Wavy slicers

**5/64" (2 mm) to 3/8" (10 mm)**

All wavy slicers can be combined with **dicing grids** (MT) and **grids for chips** (FT)



**C2WX**  
650089

5/64" (2 mm)



**C3WX**  
650090

1/8" (3 mm)



**C6WX**  
650091

1/4" (6 mm)



**C8WX**  
650162

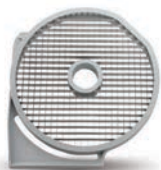
5/16" (8 mm)



**C10WX**  
650164

3/8" (10 mm)





## Dicing grids

**3/16" x 3/16" (5x5 mm) to 25/32" x 25/32" (20x20 mm)**  
to be combined with **slicers (C)** and **wavy slicers (CW)**



**C5SX+MT05T**  
650086+653566



**3/16" x 3/16" x 3/16"**  
(5x5x5 mm)



**C8SX+MT08T**  
650088+653567



**5/16" x 5/16" x 5/16"**  
(8x8x8 mm)



**C10SX+MT10T**  
650160+653568



**3/8" x 3/8" x 3/8"**  
(10x10x10 mm)



**C12SX+MT12T**  
650161+653569



**15/32" x 15/32" x 15/32"**  
(12x12x12 mm)



**C10WX+MT20T**  
650164+653570



**3/8" x 25/32" x 25/32"**  
(10x20x20 mm)



**C13SX+MT20T**  
650165+653570



**33/64" x 25/32" x 25/32"**  
(13x20x20 mm)



**C2WX+MT20T**  
650089+653570  
5/64" x 25/32" x 25/32"  
(2x20x20 mm)



**C6WX+MT20T**  
650091+653570  
1/4" x 25/32" x 25/32"  
(6x20x20 mm)



**C3SX+MT12T**  
650084+653569  
1/8" x 15/32" x 15/32"  
(3x12x12 mm)



**C4SX+MT20T**  
650085+653570  
5/32" x 25/32" x 25/32"  
(4x20x20 mm)



**C3WX+MT12T**  
650090+653569  
1/8" x 15/32" x 15/32"  
(3x12x12 mm)



**C6WX+MT10T** 6x10x10 mm  
650091+653568  
1/4" x 3/8" x 3/8"  
(6x10x10 mm)



## Grids for chips

1/4" (6 mm), 5/16" (8 mm) and 3/8" (10 mm)  
to be combined with **slicers (C)** and **wavy slicers (CW)**



**C6SX+FT06**  
650087+653571  
1/4" x 1/4"  
(6x6 mm)



**C8SX+FT08**  
650088+653572  
5/16" x 5/16"  
(8x8 mm)



**C10WX+FT10**  
650164+653573  
3/8" x 3/8"  
(10x10 mm)





**C2SX+FT10**  
650083+653573  
5/64" x 3/8"  
(2x10 mm)



**C3WX+FT10**  
650090+653573  
1/8" x 3/8"  
(3x10 mm)



## GUIDE TO CHOOSING VEGETABLE SLICERS

	CUSTOMER	CHARACTERISTICS
 <p>TRS</p>	<ul style="list-style-type: none"> <li>▶ <b>100 - 400 settings</b> for table service.</li> <li>▶ Up to 800 settings for catering service.</li> <li>▶ <b>Capacity:</b> up to 550 kg/h - 1,212 lbs/h</li> </ul>	<ul style="list-style-type: none"> <li>▶ Vertical design and inclined base for the best ergonomics for the operator and the working area</li> <li>▶ Large and long vegetable hoppers integrated in the same design</li> <li>▶ 100 % dishwasher safe: cutting chamber, stainless steel lever, hopper and discs</li> <li>▶ Removable cutting chamber: no food in contact with the motor base</li> <li>▶ Continuous feeding model</li> <li>▶ Wide range of stainless steel discs (diam. 205 mm / 8") for more than 80 different cuts</li> <li>▶ Rear handle for ergonomic and safe movement</li> </ul>
 <p>TR260</p>	<ul style="list-style-type: none"> <li>▶ <b>400 - 600 settings</b> for table service.</li> <li>▶ <b>Up to 2,000 settings</b> for catering service.</li> <li>▶ <b>Capacity: from 500 to 2,500 kg/h</b> <b>from 1,102 to 5,500 lbs/h</b> (depending on hopper)</li> </ul>	<ul style="list-style-type: none"> <li>▶ Large flexibility units, to suit specific customer needs</li> <li>▶ Table top motor base (2 speeds) equipped with lever operated hopper &amp; feed tray</li> <li>▶ Available as optional accessories additional hoppers: automatic, cabbage...</li> <li>▶ Continuous feeding model</li> <li>▶ Wide range of discs and grids (diam. 300 mm / 11 <sup>13</sup>/<sub>16</sub>" )</li> <li>▶ Freestanding configuration thanks to specific mobile trolley</li> </ul>

Note: Capacities may vary depending on cutting shape, size and speed.



**Food Preparation**  
**Vegetable Slicers and Manual Slicers**

**TRS - 1 speed**

Description	Code	USD	
<p>TRS Vegetable Cutter, heavy duty, single speed (400 RPM), designed for high volume dicing requirements, stainless steel hopper and lever, rear handle, removable cutting chamber and ejector plate. Metal motor housing. 370W, 1/2 HP, discs NOT included 0.37 electric kW 100-120 V 1N 60 Hz WxDxH 9 15/16"x 19 11/16"x 20 1/4" Shipping weight lbs: 57 CuFt: 4.37 <b>Included Accessory</b> 653772 TRS &amp; TRK ejector plate 1</p>	<p><b>600474</b> TRS22YU</p>	<p><b>3,229</b></p>	
<p>TRS Vegetable Cutter, heavy duty, single speed (400 RPM), designed for high volume dicing requirements, stainless steel hopper and lever, rear handle, removable cutting chamber and ejector plate. Metal motor housing. 500W, 2/3 HP, discs NOT included 0.50 electric kW 100-120 V 1N 60 Hz WxDxH 9 15/16"x 19 11/16"x 20 1/4" Shipping weight lbs: 57 CuFt: 4.37 <b>Included Accessory</b> 653772 TRS &amp; TRK ejector plate 1</p>	<p><b>600475</b> TRS23YU</p>	<p><b>3,488</b></p>	
<p>TRS Vegetable Cutter, heavy duty, single speed (400 RPM), designed for high volume dicing requirements, stainless steel hopper and lever, rear handle, removable cutting chamber and ejector plate. Metal motor housing. 750W, 1 HP, discs NOT included 0.64 electric kW 100-120 V 1N 60 Hz WxDxH 9 15/16"x 19 11/16"x 20 1/4" Shipping weight lbs: 62 CuFt: 4.37 <b>Included Accessory</b> 653772 TRS &amp; TRK ejector plate 1</p>	<p><b>600476</b> TRS24YU</p>	<p><b>3,762</b></p>	

## Food Preparation

### Vegetable Slicers and Manual Slicers

#### TRS - 2 speed

Description	Code	USD
<p>TRS Vegetable Cutter, heavy duty, 2 speeds (400 and 800 RPM), designed for high volume dicing requirements, stainless steel hopper and lever, rear handle, removable cutting chamber and ejector plate. Metal motor housing. 750W, 1 HP, discs NOT included</p> <p>0.75 electric kW 208-240 V 3 60 Hz  WxDxH 9 15/16"x 19 11/16"x 20 1/4"  Shipping weight lbs: 57 CuFt: 4.37</p> <p><b>Included Accessory</b>  653772 TRS &amp; TRK ejector plate 1</p>	<p><b>600477</b>  TRSYU</p>	<p><b>4,012</b></p>



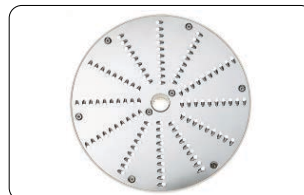
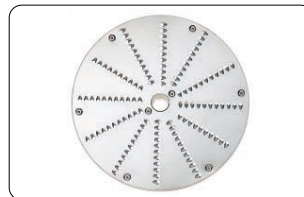
#### Accessories for TRS

Description	Code	USD
<p>TRS &amp; TRK ejector plate  WxDxH 0 1/16"x 0 1/16"x 1 1/4"  CuFt: 0.01</p>	<p><b>653772</b>  EJTRS</p>	<p><b>65</b></p>









#### Cutting discs for TRS

Description	Code	USD
<p>Grating Disc 5/64" (2mm)  WxDxH 7 7/8"x 7 7/8"x 1 3/16"  Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653773</b>  J2X</p>	<p><b>304</b></p>
<p>Grating Disc 1/8" (3mm)  WxDxH 7 7/8"x 7 7/8"x 1 3/16"  Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653774</b>  J3X</p>	<p><b>304</b></p>



**Food Preparation**  
**Vegetable Slicers and Manual Slicers**

◀◀ (Cutting discs for TRS)







Description	Code	USD	
Grating Disc 5/32" (4mm) WxDxH 7 7/8"x 7 7/8"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653775</b> J4X	<b>304</b>	
Grating Disc 9/32" (7mm) WxDxH 7 7/8"x 7 7/8"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653776</b> J7X	<b>304</b>	
Grating Disc 11/32" (9mm) WxDxH 7 7/8"x 7 7/8"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653777</b> J9X	<b>304</b>	
Grating Disc for breadcrumbs/potatoes WxDxH 7 7/8"x 7 7/8"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653778</b> KX	<b>304</b>	
Grating Disc for parmesan/chocolate WxDxH 7 7/8"x 7 7/8"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653779</b> PX	<b>304</b>	
Julienne Disc 5/64" (2mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650166</b> AS2XX	<b>381</b>	

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## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)






Description	Code	USD	
Julienne Disc 5/64" x 5/16" (2 x 8mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650158</b> AS2X8X	381	
Julienne Disc 5/64" x 3/8" (2 x 10mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650159</b> AS2X10X	381	
Julienne Disc 1/8" (3mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650167</b> AS3XX	381	
Julienne Disc 5/32" (4mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650077</b> AS4XX	381	
Julienne Disc 1/4" (6mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650078</b> AS6XX	381	
Julienne Disc 5/16" (8mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650079</b> AS8XX	381	

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## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)







Description	Code	USD	
Julienne Disc 3/8" (10mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 1 CuFt: 0.12	<b>650080</b> AS10XX	<b>381</b>	
Slicing Disc 0.6mm (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650081</b> C06SX	<b>309</b>	
Slicing Disc 1/32" (1mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650082</b> C1SX	<b>309</b>	
Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650083</b> C2SX	<b>309</b>	
Slicing Disc 1/8" (3mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650084</b> C3SX	<b>309</b>	
Slicing Disc 5/32" (4mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650085</b> C4SX	<b>309</b>	

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## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)

Description	Code	USD	
<p>Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650086</b></p> <p>C5SX</p>	309	
<p>Slicing Disc 1/4" (6mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650087</b></p> <p>C6SX</p>	309	
<p>Slicing Disc 5/16" (8mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650088</b></p> <p>C8SX</p>	304	
<p>Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650160</b></p> <p>C10SX</p>	304	
<p>Slicing Disc 15/32" (12mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>CuFt: 0.12</p>	<p><b>650161</b></p> <p>C12SX</p>	304	
<p>Slicing Disc 3/8" (13mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650165</b></p> <p>C13SX</p>	304	

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## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)

Description	Code	USD	
<p>Wavy Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650089</b></p> <p>C2WX</p>	309	
<p>Wavy Slicing Disc 1/8" (3mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650090</b></p> <p>C3WX</p>	309	
<p>Wavy Slicing Disc 1/4" (6mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650091</b></p> <p>C6WX</p>	309	
<p>Wavy Slicing Disc 5/16" (8mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650162</b></p> <p>C8WX</p>	309	
<p>Wavy Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650164</b></p> <p>C10WX</p>	309	
<p>Dicing Grid 3/16" x 3/16" (5 x 5mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653566</b></p> <p>MT05T</p>	309	

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## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)

Description	Code	USD	
Dicing Grid 5/16" x 5/16" (8 x 8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653567</b> MT08T	<b>309</b>	
Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653568</b> MT10T	<b>309</b>	
Dicing Grid 15/32" x 15/32" (12 x 12mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 1 CuFt: 0.12	<b>653569</b> MT12T	<b>309</b>	
Dicing Grid 25/32" x 25/32" (20 x 20mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653570</b> MT20T	<b>309</b>	
Grid for Chips 1/4" (6mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653571</b> FT06	<b>309</b>	
Grid for Chips 5/16" (8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653572</b> FT08	<b>309</b>	

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## Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)

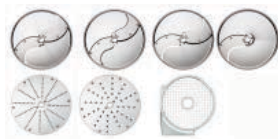

Description	Code	USD													
<p>Grid for Chips 3/8" (10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653573</b></p> <p>FT10</p>	<p><b>309</b></p>													
<p>Bistrot Pack, Stainless Steel Disc Set containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc</p> <p>WxDxH 20 1/16"x 9 7/16"x 10 7/16"</p> <p>Shipping weight lbs: 13 CuFt: 1.15</p>	<p><b>650092</b></p> <p>SCEQXX</p>	<p><b>876</b></p>													
<p>Gastronomy Pack, Stainless Steel Disc Set containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc, AS4X 5/32"x5/32" (4x4mm) shredding disc, C10PS 3/8" (10mm) presser/slicer, MT10T 3/8"x3/8" (10x10mm) dicing grid</p> <p>WxDxH 20 1/16"x 9 7/16"x 10 7/16"</p> <p>Shipping weight lbs: 13 CuFt: 1.15</p>	<p><b>650093</b></p> <p>SCREQXX</p>	<p><b>1,823</b></p>													
<p>Set of 4 Stainless Steel Discs containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc and J7X 9/32" (7mm) grating disc</p> <p>WxDxH 10 7/16"x 9 7/16"x 20 1/16"</p> <p>Shipping weight lbs: -1 CuFt: -1</p> <p><b>Included Accessory</b></p> <table><tr><td>650083</td><td>Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</td><td>1</td></tr><tr><td>650086</td><td>Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</td><td>1</td></tr><tr><td>653773</td><td>Grating Disc 5/64" (2mm)</td><td>1</td></tr><tr><td>653776</td><td>Grating Disc 9/32" (7mm)</td><td>1</td></tr></table>	650083	Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))	1	650086	Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))	1	653773	Grating Disc 5/64" (2mm)	1	653776	Grating Disc 9/32" (7mm)	1	<p><b>650178</b></p> <p>SD4CJX</p>	<p><b>1,164</b></p>	
650083	Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))	1													
650086	Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))	1													
653773	Grating Disc 5/64" (2mm)	1													
653776	Grating Disc 9/32" (7mm)	1													

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## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)

Description	Code	USD	
<p>Set of 7 Stainless Steel Discs containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm), J7X 9/32" (7mm) grating disc, AS4X 5/32"x5/32" (4x4mm) shredding disc, C10PSB 3/8" (10mm) presser/slicer, MT10T 3/8"x3/8" (10x10mm) dicing grid</p> <p>WxDxH 20 1/16"x 9 7/16"x 10 7/16"</p> <p>Shipping weight lbs: -1 CuFt: -1</p> <p><b>Included Accessory</b></p> <p>650077 Julienne Disc 5/32" (4mm) 1</p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650164 Wavy Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>653568 Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p> <p>653776 Grating Disc 9/32" (7mm) 1</p>	<p><b>650179</b> SD7CJASMTX</p>	<p><b>2,101</b></p>	
<p>Storage Case for one MultiGreen/MightyGreen/TRS/TRK disc</p> <p>WxDxH 1 3/4"x 9 1/16"x 8 1/4"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653050</b> SBPL</p>	<p><b>35</b></p>	

### TR260

Description	Code	USD	
<p>TR260 High volume production Vegetable Cutter, continuous feed design, large single feed hopper, handle pusher, standard ejector, stainless steel construction, 2 speeds (400 and 800RPM), 2-2/3 HP, NEMA L15-20P</p> <p>2 electric kW 208-240 V 3 60 Hz</p> <p>WxDxH 29 1/2"x 14 15/16"x 18 1/8"</p> <p>Shipping weight lbs: 146 CuFt: 16.95</p> <p><b>Included Accessory</b></p> <p>653510 Lever feed hopper. 1</p>	<p><b>603286</b> TR260FH23U</p>	<p><b>13,560</b></p>	

### Accessories for TR260

Description	Code	USD	
Automatic hopper for TR260 WxDxH 28 3/4"x 19 5/16"x 18 1/2" Shipping weight lbs: 51 CuFt: 8.52	<b>653037</b> AH260	<b>6,213</b>	
Cabbage hopper for TR260 WxDxH 19 5/16"x 22 1/16"x 24 1/32" Shipping weight lbs: 42 CuFt: 6.13	<b>653048</b> CABH260	<b>6,558</b>	
Feed tray to be combined with cabbage hopper & long vegetable hopper WxDxH 15 1/2"x 6 5/16"x 16 7/16" Shipping weight lbs: 9 CuFt: 1.77	<b>650036</b> FED260	<b>782</b>	
Long vegetable accessory, for lever-operated hopper (to change the lever-operated hopper into long vegetable hopper) WxDxH 9 1/16"x 4 5/16"x 9 13/16" Shipping weight lbs: 18 CuFt: 0.76	<b>653223</b> LVALH260	<b>1,228</b>	
Mobile stand, stainless steel WxDxH 17 1/2"x 20 11/16"x 27 3/16" Shipping weight lbs: 33 CuFt: 2.03	<b>653017</b> MSX	<b>1,634</b>	
Blade rack, stainless steel WxDxH 7 7/8"x 13 3/4"x 7 7/8" Shipping weight lbs: 7 CuFt: 1.10	<b>653212</b> DRX	<b>612</b>	





## Food Preparation

### Vegetable Slicers and Manual Slicers

#### Dicing grids for TR260

Description	Code	USD	
Dicing Grid Stainless Steel 3/8" (10mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 4 CuFt: 0.79	<b>653051</b> MT310	<b>1,591</b>	
Dicing Grid Stainless Steel 15/32" (12mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 4 CuFt: 0.79	<b>653301</b> MT312	<b>1,591</b>	
Dicing Grid Stainless Steel 5/8" (16mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 4 CuFt: 0.79	<b>653052</b> MT316	<b>1,591</b>	
Dicing Grid Stainless Steel 25/32" (20mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 4 CuFt: 0.79	<b>653053</b> MT320	<b>1,591</b>	
Dicing Grid Stainless Steel 31/32" (25mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 4 CuFt: 0.79	<b>653054</b> MT325	<b>1,591</b>	
Dicing Grid Stainless Steel 1 1/4" (32mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 4 CuFt: 0.20	<b>653055</b> MT332	<b>1,591</b>	

### Cutting discs for cabbage for TR260

Description	Code	USD	
Cabbage slicing disc in stainless steel 1/32" (1mm) with Central Shaft for Core Removal (to be used with cabbage feed hopper) WxDxH 12 3/16"x 12 3/16"x 5 15/16" Shipping weight lbs: 7 CuFt: 1.22	<b>653009</b> D601	<b>1,121</b>	
Cabbage slicing disc in stainless steel 5/64" (2mm) with Central Shaft for Core Removal (to be used with cabbage feed hopper) WxDxH 12 3/16"x 12 3/16"x 5 15/16" Shipping weight lbs: 7 CuFt: 1.22	<b>653227</b> D602	<b>1,121</b>	
Cabbage slicing disc in stainless steel 1/8" (3mm) with Central Shaft for Core Removal (to be used with cabbage feed hopper) WxDxH 12 3/16"x 12 3/16"x 5 15/16" Shipping weight lbs: 7 CuFt: 1.22	<b>653228</b> D603	<b>1,121</b>	
Grating Disc Stainless Steel 9/32" (7mm) for Cabbage with Central Shaft for Core Removal (to be used with cabbage feed hopper) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 1.22	<b>650157</b> DJ607N	<b>1,061</b>	

### Cutting discs for TR260

Description	Code	USD
Grating Disc Stainless Steel 5/64" (2mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>650150</b> J302N	<b>1,061</b>
Grating Disc Stainless Steel 1/8" (3mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>650151</b> J303N	<b>1,061</b>



## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TR260)

Description	Code	USD
Grating Disc Stainless Steel 5/32" (4mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>650152</b> J304N	<b>1,061</b>
Grating Disc Stainless Steel 9/32" (7mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>650153</b> J307N	<b>1,061</b>
Grating Disc Stainless Steel 9/32" (7mm) for Mozzarella (to be used with cabbage feed hopper) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>650155</b> J307MN	<b>1,260</b>
Grating Disc Stainless Steel 11/32" (9mm) for Mozzarella (to be used with cabbage feed hopper) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>650156</b> J309MN	<b>1,061</b>
Grating Disc Stainless Steel 11/32" (9mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>650154</b> J309N	<b>1,061</b>
Grating Disc Stainless Steel for Parmesan/Chocolate WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>650148</b> P300	<b>1,061</b>



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**Food Preparation**  
**Vegetable Slicers and Manual Slicers**

◀◀ (Cutting discs for TR260)

Description	Code	USD	
Grating Disc Stainless Steel for Breadcrumbs/Potatoes WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>650149</b> K300	<b>1,061</b>	
Julienne Disc Stainless Steel 5/64" (2mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.34	<b>653195</b> A302	<b>1,121</b>	
Julienne Disc Stainless Steel 1/8" (3mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.33	<b>653196</b> A303	<b>1,121</b>	
Julienne Disc Stainless Steel 5/32" (4mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.33	<b>653197</b> A304	<b>1,121</b>	
Julienne Disc Stainless Steel 1/4" (6mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.33	<b>653198</b> AF306	<b>1,121</b>	
Julienne Disc Stainless Steel 5/16" (8mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.33	<b>653199</b> AF308	<b>1,121</b>	

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## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TR260)

Description	Code	USD	
Julienne Disc Stainless Steel 3/8" (10mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.33	<b>653200</b> AF310	<b>1,121</b>	
Slicing Disc Stainless Steel 1/32" (1mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>653188</b> C301	<b>954</b>	
Slicing Disc Stainless Steel 5/64" (2mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.33	<b>653172</b> C302	<b>954</b>	
Slicing Disc Stainless Steel 1/8" (3mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.34	<b>653173</b> C303	<b>954</b>	
Slicing Disc Stainless Steel 3/16" (5mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.33	<b>653189</b> C305	<b>954</b>	
Slicing Disc Stainless Steel 1/4" (6mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.33	<b>653190</b> C306	<b>954</b>	

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## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TR260)

Description	Code	USD	
Slicing Disc Stainless Steel 5/16" (8mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.33	<b>653191</b> C308	<b>954</b>	
Slicing Disc Stainless Steel 3/8" (10mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.33	<b>653192</b> C310	<b>954</b>	
Slicing Disc Stainless Steel 5/8" (16mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 5 CuFt: 0.33	<b>653193</b> C316	<b>954</b>	
Krinkle Cut Disc Stainless Steel 5/64" (2mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 4 CuFt: 0.33	<b>653217</b> C302W	<b>982</b>	
Krinkle Cut Disc Stainless Steel 1/8" (3mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 4 CuFt: 0.33	<b>653218</b> C303W	<b>982</b>	
Krinkle Cut Disc Stainless Steel 1/4" (6mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 4 CuFt: 0.33	<b>653219</b> C306W	<b>982</b>	

## Food Preparation

### Vegetable Slicers and Manual Slicers

#### Tomato Slicer CT6

Description	Code	USD
Tomato Slicer, manual, 15/64 (6mm) slice, 11 slices, aluminum & stainless steel construction, suction cup base WxDxH 5 11/16"x 16 13/16"x 9 7/16" Shipping weight lbs: 9 CuFt: 1.10 <b>Included Accessory</b> 653099 Tomato Guide for 1/4" slicer 1 653100 Blade assembly for 1/4" tomato slicer 1	<b>601443</b> CT6U	<b>824</b>



#### Accessories for Tomato Slicer CT6

Description	Code	USD
Tipper support for tomato slicer WxDxH 5 1/2"x 22 7/16"x 2 9/16" Shipping weight lbs: 4 CuFt: 0.50	<b>653282</b> TIP	<b>352</b>
Blade assembly for 1/4" tomato slicer WxDxH 10 13/16"x 2 15/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.28	<b>653100</b> CB6	<b>231</b>
Tomato Guide for 1/4" slicer WxDxH 3 15/16"x 4 1/8"x 5 5/16" Shipping weight lbs: 2 CuFt: 0.04	<b>653099</b> TG6	<b>147</b>

## GUIDE TO CHOOSING CUTTER-MIXERS

	CUSTOMER	CHARACTERISTICS
 <p><b>K45-K55-K70</b></p>	<ul style="list-style-type: none"> <li>▶ <b>50 to 150 settings</b> (depending on model)</li> <li><b>Capacity:</b> K45: up to 2 kg / 4.4 lbs K55: up to 2.5 kg / 5.5 lbs K70: up to 3.5 kg / 7.7 lbs</li> <li>▶ Main use: coarse and fine chopping, emulsifying, kneading and mincing</li> </ul>	<ul style="list-style-type: none"> <li>▶ Robust for heavy duty operations</li> <li>▶ Max speed up to 3700 rpm (variable speed models)</li> <li>▶ Stainless steel bowl designed to maximize liquid capacity, with round corners and ergonomic handle</li> <li>▶ Transparent lid equipped with scraper and central hole to add ingredients</li> <li>▶ Dedicated rotors with smooth or microtoothed blades as well as specific for emulsions in order to meet all customer needs</li> <li>▶ Lid, bowl, scraper and rotors are easily disassembled and dishwasher safe</li> </ul>
 <p><b>K120S</b></p>	<ul style="list-style-type: none"> <li>▶ <b>100 to 200 settings</b> <b>Capacity: up to 6 kg / 11 lbs</b></li> <li>▶ Main use: coarse and fine chopping, emulsifying, kneading and mincing</li> </ul>	<ul style="list-style-type: none"> <li>▶ Large capacity and powerful cutters to process large quantities</li> <li>▶ Transparent lid to check the preparation, equipped with central hole to add ingredients during operation</li> <li>▶ Smooth and serrated blades available</li> <li>▶ 2 speeds: 1500 &gt; 3000 rpm</li> <li>▶ Equipped with removable scraper and new microtoothed blade to better homogenize food</li> </ul>
 <p><b>K180S</b></p>	<ul style="list-style-type: none"> <li>▶ <b>100 to 300 settings</b> <b>Capacity: up to 8 kg / 18 lbs</b></li> <li>▶ Main use: coarse and fine chopping, emulsifying, kneading and mincing</li> </ul>	

## Food Preparation

### Food Processors

#### K45 - 4.7 quart capacity

Description	Code	USD
<p>Vertical Cutter/Mixer, bench-style, variable speed (300-3700 RPM). Supplied with 4.7 qt removable stainless steel bowl with clear BPA-free lid, equipped with scraper. Microtooth blade rotor and metal motor housing, 1-1/4 HP, NEMA 5-20P</p> <p>1 electric kW 110-120 V 1N 60 Hz</p> <p>WxDxH 10 1/16"x 16 5/16"x 19 "</p> <p>Shipping weight lbs: 55 CuFt: 3.50</p> <p><b>Included Accessory</b></p> <p>650099 Lid &amp; bowl scraper, 4.7 quart, for cutter/mixer 1</p> <p>653580 Microtooth blade rotor for 4.7 quart cutter/mixer 1</p> <p>653589 Bowl, 4.7 quart, for cutter/mixer, stainless steel 1</p>	<p><b>600518</b> K45YVVU</p>	<p><b>4,117</b></p>



#### Accessories for K45

Description	Code	USD
<p>Smooth blade rotor for 4.7 quart cutter/mixer</p> <p>WxDxH 7 11/16"x 7 11/16"x 6 1/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653579</b> SBRK45</p>	<p><b>349</b></p>
<p>Smooth blade rotor for 4.7 quart cutter/mixer for emulsions</p> <p>WxDxH 7 11/16"x 7 11/16"x 6 1/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653614</b> SBRE45</p>	<p><b>349</b></p>
<p>Microtooth blade rotor for 4.7 quart cutter/mixer</p> <p>WxDxH 7 11/16"x 7 11/16"x 6 1/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653580</b> MBRK45</p>	<p><b>349</b></p>



## ◀◀ (Accessories for K45)

Description	Code	USD
Microtooth blade rotor for 4.7 quart cutter/mixer for emulsions WxDxH 7 11/16"x 7 11/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26	<b>650039</b> MBRE45	<b>349</b>
Bowl, 4.7 quart, for cutter/mixer, stainless steel WxDxH 9 1/4"x 11 1/32"x 6 5/16" Shipping weight lbs: 4 CuFt: 0.68	<b>653589</b> B XK45	<b>652</b>
Lid & bowl scraper, 4.7 quart, for cutter/mixer WxDxH 10 1/4"x 14 9/16"x 3 1/8" Shipping weight lbs: 3 CuFt: 0.82	<b>650099</b> LBSK245	<b>521</b>

**K55 - 5.8 quart capacity**

Description	Code	USD
Vertical Cutter/Mixer, bench-style, variable speed (300-3700 RPM). Supplied with 5.8 quart removable stainless steel bowl with clear BPA-free lid, equipped with scraper. Microtooth blade rotor and metal motor housing, 1-1/3HP, NEMA 5-20P 1.30 electric kW 110-120 V 1N 60 Hz WxDxH 10 1/16"x 16 5/16"x 19 " Shipping weight lbs: 51 CuFt: 3.50 <b>Included Accessory</b> 650102 Lid & bowl scraper, 5.8 quart, for cutter/mixer 1 653582 Microtooth blade rotor for 5.8 quart cutter/mixer 1 653590 Bowl, 5.8 quart, for cutter/mixer, stainless steel 1	<b>600519</b> K55YVVU	<b>4,609</b>



## Food Preparation

### Food Processors

#### Accessories for K55

Description	Code	USD	
Smooth blade rotor for 5.8 quart cutter/mixer WxDxH 8 7/16"x 8 7/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26	<b>653581</b> SBRK55	<b>349</b>	
Smooth blade rotor for 5.8 quart cutter/mixer for emulsions WxDxH 8 7/16"x 8 7/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26	<b>653665</b> SBRE55	<b>349</b>	
Microtooth blade rotor for 5.8 quart cutter/mixer WxDxH 8 7/16"x 8 7/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26	<b>653582</b> MBRK55	<b>349</b>	
Microtooth blade rotor for 5.8 quart cutter/mixer for emulsions WxDxH 8 7/16"x 8 7/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26	<b>650040</b> MBRE55	<b>349</b>	
Bowl, 5.8 quart, for cutter/mixer, stainless steel WxDxH 9 1/4"x 11 1/32"x 6 5/16" Shipping weight lbs: 5 CuFt: 0.84	<b>653590</b> B XK55	<b>652</b>	
Lid & bowl scraper, 5.8 quart, for cutter/mixer WxDxH 9 13/16"x 11 5/8"x 10 1/4" Shipping weight lbs: 6 CuFt: 0.69	<b>650102</b> LBSK255	<b>521</b>	

**K70 - 7.4 quart capacity**

Description	Code	USD
<p>Vertical Cutter/Mixer, bench-style, variable speed (300-3700 RPM), 7.4 quart capacity bowl, removable bowl design, stainless steel bowl with clear BPA-free lid, microtooth blade rotor, stainless steel housing, 300-3300 RPM, 2 HP, 120v/60/1-ph, 15.0 amps (replaces discontinued PNC 603364)</p> <p>1.50 electric kW 110-120 V 1N 60 Hz  WxDxH 10 1/16"x 16 5/8"x 20 9/16"  Shipping weight lbs: 60 CuFt: 3.50</p> <p><b>Included Accessory</b></p> <p>650104 Lid &amp; bowl scraper, 7.4 quart, for cutter/mixer 1</p> <p>653584 Microtooth blade rotor for 7.4 quart cutter/mixer 1</p> <p>653593 Bowl, 7.4 quart, for cutter/mixer, stainless steel 1</p>	<p><b>600520</b> K70YVVU</p>	<p><b>4,977</b></p>

**Accessories for K70**

Description	Code	USD
<p>Smooth blade rotor for 7.4 quart cutter/mixer</p> <p>WxDxH 8 7/16"x 8 7/16"x 7 5/8"  Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653583</b> SBRK70</p>	<p><b>349</b></p>
<p>Smooth blade rotor for 7.4 quart cutter/mixer for emulsions</p> <p>WxDxH 8 7/16"x 8 7/16"x 7 5/8"  Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653712</b> SBRE70</p>	<p><b>349</b></p>
<p>Microtooth blade rotor for 7.4 quart cutter/mixer</p> <p>WxDxH 8 7/16"x 8 7/16"x 7 5/8"  Shipping weight lbs: 4 CuFt: 0.26</p>	<p><b>653584</b> MBRK70</p>	<p><b>349</b></p>



## Food Preparation

### Food Processors

◀◀ (Accessories for K70)

Description	Code	USD
Microtooth blade rotor for 7.4 quart cutter/mixer for emulsions WxDxH 8 7/16"x 8 7/16"x 7 5/8" Shipping weight lbs: 2 CuFt: 0.26	<b>650041</b> MBRE70	<b>349</b>
Bowl, 7.4 quart, for cutter/mixer, stainless steel WxDxH 9 1/4"x 9 1/4"x 7 7/8" Shipping weight lbs: 4 CuFt: 0.57	<b>653593</b> B XK70	<b>652</b>
Lid & bowl scraper, 7.4 quart, for cutter/mixer WxDxH 12 3/16"x 12 3/16"x 12 3/16" Shipping weight lbs: 10 CuFt: 1.05	<b>650104</b> LBSK270	<b>521</b>







### K120S - 12.2 quart capacity

Description	Code	USD
Vertical Cutter/Mixer, bench-style, two speed (1500-3000 RPM). Supplied with 12.2 quart removable stainless steel bowl with clear BPA-free lid, equipped with scraper. Microtooth blade rotor and metal motor housing, 3 HP, NEMA L15-20P 2.20 electric kW 208-240 V 3 60 Hz WxDxH 16 3/8"x 26 3/4"x 20 3/8" Shipping weight lbs: 165 CuFt: 12.43 <b>Included Accessory</b> 650059 Scraper for K120S cutter mixer 1 650060 Micro-toothed blade rotor for 12.2qt cutter mixer 1 650073 Bowl, 12.2 quart, for cutter/mixer, stainless steel 1	<b>600085</b> K120S2U	<b>11,199</b>





## Accessories for K120S

Description	Code	USD	
Bowl, 12.2 quart, for cutter/mixer, stainless steel WxDxH 16 9/16"x 13 3/8"x 7 1/16" Shipping weight lbs: 11 CuFt: 1.64	<b>650073</b> BX115L	<b>2,078</b>	
Blade rotor, smooth, for 12.2 quart cutter/mixer WxDxH 11 1/32"x 11 1/32"x 5 15/16" Shipping weight lbs: 5 CuFt: 0.57	<b>653179</b> SBR115	<b>1,236</b>	
Micro-toothed blade rotor for 12.2qt cutter mixer WxDxH 11 1/8"x 11 1/8"x 6 5/16" Shipping weight lbs: -1 CuFt: -1	<b>650060</b> MBR115	<b>1,236</b>	
Blade rotor, serrated, for 12.2 quart cutter/mixer WxDxH 11 1/32"x 11 1/32"x 5 15/16" Shipping weight lbs: 9 CuFt: 0.57	<b>653299</b> KKR115	<b>1,236</b>	
Scraper for K120S cutter mixer WxDxH 11 5/8"x 3 9/16"x 9 7/16" Shipping weight lbs: -1 CuFt: -1	<b>650059</b> SCR115	<b>567</b>	
Mobile stand, stainless steel WxDxH 17 1/2"x 20 11/16"x 27 3/16" Shipping weight lbs: 33 CuFt: 2.03	<b>653017</b> MSX	<b>1,634</b>	

## Food Preparation

### Food Processors

#### K180S - 18.5 quart capacity

Description	Code	USD
<p>Vertical Cutter/Mixer, bench-style, two speed (1500 -3000 RPM). Supplied with 18.5 quart removable stainless steel bowl with clear BPA-free lid, equipped with scraper. Microtooth blade rotor and metal motor housing, 4-3/4 HP, NEMA L15-20P</p> <p>3.60 electric kW 208-240 V 3 60 Hz</p> <p>WxDxH 16 3/8"x 26 3/4"x 23 3/4"</p> <p>Shipping weight lbs: 165 CuFt: 12.43</p> <p><b>Included Accessory</b></p> <p>650046 Scraper for K180S cutter mixer 1</p> <p>650047 Micro-toothed blade rotor for 18.5qt cutter mixer 1</p> <p>650074 Bowl, 18.5 quart, for cutter/mixer, stainless steel 1</p>	<p><b>600087</b> K180S2U</p>	<p><b>15,548</b></p>





#### Accessories for K180S

Description	Code	USD
<p>Micro-toothed blade rotor for 18.5qt cutter mixer</p> <p>WxDxH 11 1/8"x 11 1/8"x 9 7/16"</p> <p>Shipping weight lbs: -1 CuFt: -1</p>	<p><b>650047</b> MBR175</p>	<p><b>1,545</b></p>
<p>Blade Rotor, smooth, for 18.5 quart cutter/mixer</p> <p>WxDxH 10 1/4"x 10 1/4"x 9 7/16"</p> <p>Shipping weight lbs: 6 CuFt: 1.08</p>	<p><b>653119</b> SBR175</p>	<p><b>1,995</b></p>
<p>Blade rotor, serrated, for 18.5 quart cutter/mixer</p> <p>WxDxH 10 1/4"x 10 1/4"x 9 7/16"</p> <p>Shipping weight lbs: 9 CuFt: 1.08</p>	<p><b>653120</b> KKR175</p>	<p><b>1,431</b></p>
<p>Bowl, 18.5 quart, for cutter/mixer, stainless steel</p> <p>WxDxH 16 1/8"x 13 3/8"x 10 5/8"</p> <p>Shipping weight lbs: 13 CuFt: 1.64</p>	<p><b>650074</b> BX175L</p>	<p><b>2,773</b></p>



◀◀ (Accessories for K180S)

Description	Code	USD	
Scraper for K180S cutter mixer WxDxH 11 5/8"x 3 9/16"x 9 7/16" Shipping weight lbs: -1 CuFt: -1	<b>650046</b> SCR175	<b>567</b>	
Mobile stand, stainless steel WxDxH 17 1/2"x 20 11/16"x 27 3/16" Shipping weight lbs: 33 CuFt: 2.03	<b>653017</b> MSX	<b>1,634</b>	

## Food Preparation

### Immersion Blenders

#### Bermixer 350 W

Description	Code	USD
<p>Bermixer PRO, portable, hand held, variable speed (up to 9000 RPM), equipped with constant pressure switch, handle grip, with 18" cutter tube, 1/2 HP, 350 watt, NEMA 1-15P</p> <p>0.35 electric kW 110-120 V 1N 50/60 Hz</p> <p>WxDxH 5 7/16"x 4 3/4"x 30 1/8"</p> <p>Shipping weight lbs: 10 CuFt: 1.19</p> <p><b>Included Accessory</b></p> <p>650133 Stainless Steel cutter tube 18in (453mm) 1</p>	<p><b>600352</b> BP3545U</p>	<p><b>910</b></p>



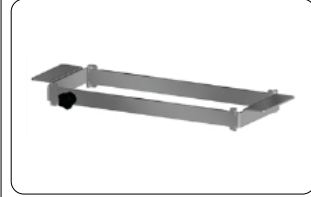
#### Accessories for Bermixer PRO 350 W

Description	Code	USD
<p>Stainless Steel cutter tube 14in (353mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 13 7/8"</p> <p>Shipping weight lbs: 4 CuFt: 0.34</p>	<p><b>650132</b> BPT35</p>	<p><b>441</b></p>
<p>Stainless Steel cutter tube 18in (453mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 17 13/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.47</p>	<p><b>650133</b> BPT45</p>	<p><b>494</b></p>
<p>Reinforced whisk 10in</p> <p>WxDxH 4 3/4"x 4 3/4"x 15 13/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.44</p>	<p><b>653578</b> BMXRWSK</p>	<p><b>544</b></p>
<p>Bowl cradle for containers</p> <p>WxDxH 6 5/16"x 5 1/2"x 7 1/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.62</p>	<p><b>653294</b> B2SUP</p>	<p><b>333</b></p>



## ◀◀ (Accessories for Bermixer PRO 350 W)

Description	Code	USD
Adjustable rail, for containers 15in - 26in WxDxH 27 9/16"x 5 15/16"x 1 9/16" Shipping weight lbs: 4 CuFt: 0.56	<b>653292</b> B2RAIL	<b>355</b>



## Bermixer 450 W

Description	Code	USD
Bermixer PRO, portable, hand held, variable speed (up to 9000 RPM), equipped with constant pressure switch, handle grip, with 18" cutter tube, 1/2 HP, 450 watt, NEMA 1-15P 0.45 electric kW 110-120 V 1N 50/60 Hz WxDxH 5 7/16"x 4 3/4"x 30 1/8" Shipping weight lbs: 10 CuFt: 1.19 <b>Included Accessory</b> 650133 Stainless Steel cutter tube 18in (453mm) 1	<b>600353</b> BP4545U	<b>1,161</b>
Bermixer PRO, portable, hand held, variable speed (up to 9000 RPM), equipped with constant pressure switch, handle grip, with 22" cutter tube, 1/2 HP, 450 watt, NEMA 1-15P 0.45 electric kW 110-120 V 1N 50/60 Hz WxDxH 5 7/16"x 4 3/4"x 34 1/16" Shipping weight lbs: 11 CuFt: 1.19 <b>Included Accessory</b> 650134 Stainless Steel cutter tube 22in (553mm) 1	<b>600354</b> BP4555U	<b>1,217</b>



## Accessories for Bermixer PRO 450 W




Description	Code	USD
Stainless Steel cutter tube 14in (353mm) WxDxH 4 5/16"x 4 5/16"x 13 7/8" Shipping weight lbs: 4 CuFt: 0.34	<b>650132</b> BPT35	<b>441</b>





## Food Preparation

### Immersion Blenders

◀◀ (Accessories for Bermixer PRO 450 W)

Description	Code	USD	
Stainless Steel cutter tube 18in (453mm) WxDxH 4 5/16"x 4 5/16"x 17 13/16" Shipping weight lbs: 4 CuFt: 0.47	<b>650133</b> BPT45	<b>494</b>	
Stainless Steel cutter tube 22in (553mm) WxDxH 4 5/16"x 4 5/16"x 21 3/4" Shipping weight lbs: 5 CuFt: 0.46	<b>650134</b> BPT55	<b>633</b>	
Reinforced whisk 10in WxDxH 4 3/4"x 4 3/4"x 15 13/16" Shipping weight lbs: 4 CuFt: 0.44	<b>653578</b> BMXRWSK	<b>544</b>	
Bowl cradle for containers WxDxH 6 5/16"x 5 1/2"x 7 1/16" Shipping weight lbs: 2 CuFt: 0.62	<b>653294</b> B2SUP	<b>333</b>	
Adjustable rail, for containers 15in - 26in WxDxH 27 9/16"x 5 15/16"x 1 9/16" Shipping weight lbs: 4 CuFt: 0.56	<b>653292</b> B2RAIL	<b>355</b>	

## Bermixer 650 W

Description	Code	USD	
<p>Bermixer PRO, portable, ortable, hand held, variable speed (up to 10000 RPM), equipped with constant pressure switch, handle grip, with 22" cutter tube, 1 HP, 660 watt, NEMA 1-15P 0.65 electric kW 110-120 V 1N 50/60 Hz WxDxH 5 7/16"x 4 3/4"x 34 1/16" Shipping weight lbs: 11 CuFt: 1.19</p> <p><b>Included Accessory</b> 650134 Stainless Steel cutter tube 22in (553mm) 1</p>	<p><b>600379</b> BP6555U</p>	<p><b>1,502</b></p>	
<p>Bermixer PRO, portable, ortable, hand held, variable speed (up to 10000 RPM), equipped with constant pressure switch, handle grip, with 26" cutter tube, 1 HP, 660 watt, NEMA 1-15P 0.65 electric kW 110-120 V 1N 50/60 Hz WxDxH 5 7/16"x 4 3/4"x 38 " Shipping weight lbs: 11 CuFt: 1.19</p> <p><b>Included Accessory</b> 650135 Stainless Steel cutter tube 26in (553mm) 1</p>	<p><b>600387</b> BP6565U</p>	<p><b>1,579</b></p>	

## Accessories for Bermixer PRO 650 W

Description	Code	USD
<p>Stainless Steel cutter tube 14in (353mm) WxDxH 4 5/16"x 4 5/16"x 13 7/8" Shipping weight lbs: 4 CuFt: 0.34</p>	<p><b>650132</b> BPT35</p>	<p><b>441</b></p>
<p>Stainless Steel cutter tube 18in (453mm) WxDxH 4 5/16"x 4 5/16"x 17 13/16" Shipping weight lbs: 4 CuFt: 0.47</p>	<p><b>650133</b> BPT45</p>	<p><b>494</b></p>

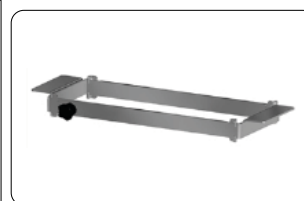


## Food Preparation

### Immersion Blenders



◀◀ (Accessories for Bermixer PRO 650 W)

Description	Code	USD
Stainless Steel cutter tube 22in (553mm) WxDxH 4 5/16"x 4 5/16"x 21 3/4" Shipping weight lbs: 5 CuFt: 0.46	<b>650134</b> BPT55	<b>633</b>
Stainless Steel cutter tube 26in (553mm) WxDxH 4 5/16"x 4 5/16"x 25 11/16" Shipping weight lbs: 4 CuFt: 0.47	<b>650135</b> BPT65	<b>787</b>
Reinforced whisk 10in WxDxH 4 3/4"x 4 3/4"x 15 13/16" Shipping weight lbs: 4 CuFt: 0.44	<b>653578</b> BMXRWSK	<b>544</b>
Bowl cradle for containers WxDxH 6 5/16"x 5 1/2"x 7 1/16" Shipping weight lbs: 2 CuFt: 0.62	<b>653294</b> B2SUP	<b>333</b>
Adjustable rail, for containers 15in - 26in WxDxH 27 9/16"x 5 15/16"x 1 9/16" Shipping weight lbs: 4 CuFt: 0.56	<b>653292</b> B2RAIL	<b>355</b>





## Bermixer 750 W

Description	Code	USD	
<p>Bermier PRO, portable, hand held, variable speed (up to 10000 RPM), equipped with constant pressure switch, handle grip, with 22" cutter tube attachment, 750 watt, NEMA 1-15P</p> <p>0.75 electric kW 100-120 V 1N 50/60 Hz WxDxH 5 7/16"x 4 3/4"x 34 1/16" Shipping weight lbs: 11 CuFt: 1.19</p> <p><b>Included Accessory</b> 650134 Stainless Steel cutter tube 22in (553mm) 1</p>	<p><b>600381</b> BP7555U</p>	<p><b>1,535</b></p>	
<p>Bermier PRO, portable, hand held, variable speed (up to 10000 RPM), equipped with constant pressure switch, handle grip, with 26" cutter tube attachment, 750 watt, NEMA 1-15P</p> <p>0.75 electric kW 100-120 V 1N 50/60 Hz WxDxH 5 7/16"x 4 3/4"x 38 " Shipping weight lbs: 11 CuFt: 1.19</p> <p><b>Included Accessory</b> 650135 Stainless Steel cutter tube 26in (553mm) 1</p>	<p><b>600389</b> BP7565U</p>	<p><b>1,636</b></p>	

## Accessories for Bermixer PRO 750 W

Description	Code	USD
<p>Stainless Steel cutter tube 14in (353mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 13 7/8" Shipping weight lbs: 4 CuFt: 0.34</p>	<p><b>650132</b> BPT35</p>	<p><b>441</b></p>
<p>Stainless Steel cutter tube 18in (453mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 17 13/16" Shipping weight lbs: 4 CuFt: 0.47</p>	<p><b>650133</b> BPT45</p>	<p><b>494</b></p>

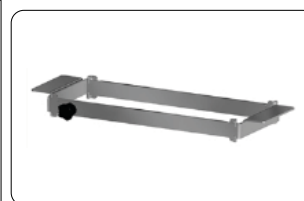


## Food Preparation

### Immersion Blenders

◀◀ (Accessories for Bermixer PRO 750 W)

Description	Code	USD
Stainless Steel cutter tube 22in (553mm) WxDxH 4 5/16"x 4 5/16"x 21 3/4" Shipping weight lbs: 5 CuFt: 0.46	<b>650134</b> BPT55	<b>633</b>
Stainless Steel cutter tube 26in (553mm) WxDxH 4 5/16"x 4 5/16"x 25 11/16" Shipping weight lbs: 4 CuFt: 0.47	<b>650135</b> BPT65	<b>787</b>
Reinforced whisk 10in WxDxH 4 3/4"x 4 3/4"x 15 13/16" Shipping weight lbs: 4 CuFt: 0.44	<b>653578</b> BMXRWSK	<b>544</b>
Bowl cradle for containers WxDxH 6 5/16"x 5 1/2"x 7 1/16" Shipping weight lbs: 2 CuFt: 0.62	<b>653294</b> B2SUP	<b>333</b>
Adjustable rail, for containers 15in - 26in WxDxH 27 9/16"x 5 15/16"x 1 9/16" Shipping weight lbs: 4 CuFt: 0.56	<b>653292</b> B2RAIL	<b>355</b>



## Vegetable Washers and Spin Dryers

## VP2

Description	Code	USD	
<p>VP2 Greens Machine Vegetable Dryer, floor model, 20 gallon (77 liters), adjustable on/off timer, stainless steel outer body, polyethylene inner liner, polyethylene lid, open/close safety switch, casters standard, 1/2 HP, 115v/60Hz/1-ph, NEMA 5-15P, 8' cord 0.37 electric kW 120 V 1N 60 Hz WxDxH 26 9/16"x 26 9/16"x 32 1/64" Shipping weight lbs: 121 CuFt: 19.07</p> <p><b>Included Accessory</b> 653788 Inner Basket with holes 1</p>	<p><b>600095</b> VP2</p>	<p><b>4,317</b></p>	
<p>VP2 Greens Machine Vegetable Dryer, floor model, 20 gallon (77 liters), adjustable on/off timer, stainless steel outer body, polyethylene inner liner, polyethylene lid, open/close safety switch, casters standard, 1/2 HP, 220v/50/60Hz/1-ph, NEMA 6-15P, 8' cord 0.16 electric kW 220 V 1N 60 Hz WxDxH 26 9/16"x 26 9/16"x 32 1/64" Shipping weight lbs: 121 CuFt: 19.07</p> <p><b>Included Accessory</b> 653788 Inner Basket with holes 1</p>	<p><b>600096</b> VP2220</p>	<p><b>4,317</b></p>	



## Accessories for VP2

Description	Code	USD
<p>Inner Basket with holes WxDxH 14 3/4"x 14 3/4"x 19 3/4" Shipping weight lbs: -1 CuFt: -1</p>	<p><b>653788</b> BKVP2</p>	<p><b>265</b></p>

## Dishwashing Equipment

### Undercounters

#### green&clean Undercounters

Description	Code	USD										
<p>Dishwasher, undercounter, 30 racks/hour, hot water sanitizing with built-in booster heater, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, ETL, ENERGY STAR®</p> <p>6.85 electric kW 208 V 1 60 Hz</p> <p>WxDxH 23 5/8"x 24 1/16"x 33 7/16"</p> <p>Shipping weight lbs: 165 CuFt: 17.68</p> <p><b>Included Accessory</b></p> <table><tr><td>864242</td><td>Yellow cutlery container</td><td>2</td></tr><tr><td>867002</td><td>Basket for (18) dinner plates, yellow</td><td>1</td></tr><tr><td>867007</td><td>Basket for (48) small cups or (24) large cups, blue</td><td>1</td></tr></table>	864242	Yellow cutlery container	2	867002	Basket for (18) dinner plates, yellow	1	867007	Basket for (48) small cups or (24) large cups, blue	1	<p><b>502315</b></p> <p>EUC3IG8</p>	<p><b>10,225</b></p>	
864242	Yellow cutlery container	2										
867002	Basket for (18) dinner plates, yellow	1										
867007	Basket for (48) small cups or (24) large cups, blue	1										
<p>Dishwasher, undercounter, 30 racks/hour, hot water sanitizing with built-in booster heater, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, ETL, ENERGY STAR®</p> <p>6.85 electric kW 240 V 1 60 Hz</p> <p>WxDxH 23 5/8"x 24 1/16"x 33 7/16"</p> <p>Shipping weight lbs: 165 CuFt: 17.68</p> <p><b>Included Accessory</b></p> <table><tr><td>864242</td><td>Yellow cutlery container</td><td>2</td></tr><tr><td>867002</td><td>Basket for (18) dinner plates, yellow</td><td>1</td></tr><tr><td>867007</td><td>Basket for (48) small cups or (24) large cups, blue</td><td>1</td></tr></table>	864242	Yellow cutlery container	2	867002	Basket for (18) dinner plates, yellow	1	867007	Basket for (48) small cups or (24) large cups, blue	1	<p><b>502316</b></p> <p>EUC3IG4</p>	<p><b>10,225</b></p>	
864242	Yellow cutlery container	2										
867002	Basket for (18) dinner plates, yellow	1										
867007	Basket for (48) small cups or (24) large cups, blue	1										

## green&amp;clean Hood Type


Description	Code	USD									
<p>Dishwasher, hood type, 60 racks/hour, hot water sanitizing with built-in booster heater, field convert corner/straight thru, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, ETL, ENERGY STAR® with Energy Savings Device (ESD)</p> <p>9.90 electric kW 240 V 3 60 Hz</p> <p>WxDxH 29 5/8"x 29 3/4"x 89 1/2"</p> <p>Shipping weight lbs: 363 CuFt: 86.54</p> <p><b>Included Accessory</b></p> <table> <tr> <td>864242</td><td>Yellow cutlery container</td><td>2</td></tr> <tr> <td>867002</td><td>Basket for (18) dinner plates, yellow</td><td>1</td></tr> <tr> <td>867007</td><td>Basket for (48) small cups or (24) large cups, blue</td><td>1</td></tr> </table>	864242	Yellow cutlery container	2	867002	Basket for (18) dinner plates, yellow	1	867007	Basket for (48) small cups or (24) large cups, blue	1	<p><b>504279</b> EHT8IELG4</p>	<p><b>25,942</b></p>
864242	Yellow cutlery container	2									
867002	Basket for (18) dinner plates, yellow	1									
867007	Basket for (48) small cups or (24) large cups, blue	1									
<p>Dishwasher, hood type, 60 racks/hour, hot water sanitizing with built-in booster heater, field convert corner/straight thru, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, ETL, ENERGY STAR® with Energy Savings Device (ESD)</p> <p>9.90 electric kW 208 V 3 60 Hz</p> <p>WxDxH 29 5/8"x 29 3/4"x 89 1/2"</p> <p>Shipping weight lbs: 366 CuFt: 54.56</p> <p><b>Included Accessory</b></p> <table> <tr> <td>864242</td><td>Yellow cutlery container</td><td>2</td></tr> <tr> <td>867002</td><td>Basket for (18) dinner plates, yellow</td><td>1</td></tr> <tr> <td>867007</td><td>Basket for (48) small cups or (24) large cups, blue</td><td>1</td></tr> </table>	864242	Yellow cutlery container	2	867002	Basket for (18) dinner plates, yellow	1	867007	Basket for (48) small cups or (24) large cups, blue	1	<p><b>504280</b> EHT8IELG8</p>	<p><b>25,942</b></p>
864242	Yellow cutlery container	2									
867002	Basket for (18) dinner plates, yellow	1									
867007	Basket for (48) small cups or (24) large cups, blue	1									
<p>Dishwasher, hood type, 60 racks/hour, hot water sanitizing with built-in booster heater, field convert corner/straight thru, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, ETL, ENERGY STAR® with Energy Savings Device (ESD) and Automatic Lifting Hood</p> <p>9.90 electric kW 240 V 3 60 Hz</p> <p>WxDxH 26 1/4"x 29 3/4"x 89 1/2"</p> <p>Shipping weight lbs: 363 CuFt: 73.24</p> <p><b>Included Accessory</b></p> <table> <tr> <td>864242</td><td>Yellow cutlery container</td><td>2</td></tr> <tr> <td>867002</td><td>Basket for (18) dinner plates, yellow</td><td>1</td></tr> <tr> <td>867007</td><td>Basket for (48) small cups or (24) large cups, blue</td><td>1</td></tr> </table>	864242	Yellow cutlery container	2	867002	Basket for (18) dinner plates, yellow	1	867007	Basket for (48) small cups or (24) large cups, blue	1	<p><b>504252</b> EHT8TIELG4</p>	<p><b>35,700</b></p>
864242	Yellow cutlery container	2									
867002	Basket for (18) dinner plates, yellow	1									
867007	Basket for (48) small cups or (24) large cups, blue	1									






## Dishwashing Equipment

### Hood Type Dishwashers

◀◀ (green&clean Hood Type)

Description	Code	USD										
<p>Dishwasher, hood type, 60 racks/hour, hot water sanitizing with built-in booster heater, field convert corner/straight thru, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, ETL, ENERGY STAR® with Energy Savings Device (ESD) and Automatic Lifting Hood</p> <p>9.90 electric kW 208 V 3 60 Hz</p> <p>WxDxH 26 1/4"x 29 3/4"x 89 1/2"</p> <p>Shipping weight lbs: 363 CuFt: 48.29</p> <p><b>Included Accessory</b></p> <table><tr><td>864242</td><td>Yellow cutlery container</td><td>2</td></tr><tr><td>867002</td><td>Basket for (18) dinner plates, yellow</td><td>1</td></tr><tr><td>867007</td><td>Basket for (48) small cups or (24) large cups, blue</td><td>1</td></tr></table>	864242	Yellow cutlery container	2	867002	Basket for (18) dinner plates, yellow	1	867007	Basket for (48) small cups or (24) large cups, blue	1	<p><b>504253</b></p> <p>EHT8TIELG8</p>	<p><b>35,700</b></p>	
864242	Yellow cutlery container	2										
867002	Basket for (18) dinner plates, yellow	1										
867007	Basket for (48) small cups or (24) large cups, blue	1										
<p>Dishwasher, hood type, 60 racks/hour, hot water sanitizing with built-in booster heater, field convert corner/straight thru, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, 240v/60/3-ph, 24 amps, 2 HP, 12.9 kW heat, ENERGY STAR®</p> <p>9.90 electric kW 240 V 3 60 Hz</p> <p>WxDxH 29 5/8"x 29 3/4"x 61 11/16"</p> <p>Shipping weight lbs: 317 CuFt: 43.02</p> <p><b>Included Accessory</b></p> <table><tr><td>864242</td><td>Yellow cutlery container</td><td>2</td></tr><tr><td>867002</td><td>Basket for (18) dinner plates, yellow</td><td>1</td></tr><tr><td>867007</td><td>Basket for (48) small cups or (24) large cups, blue</td><td>1</td></tr></table>	864242	Yellow cutlery container	2	867002	Basket for (18) dinner plates, yellow	1	867007	Basket for (48) small cups or (24) large cups, blue	1	<p><b>504262</b></p> <p>EHT8ILG4</p>	<p><b>18,313</b></p>	
864242	Yellow cutlery container	2										
867002	Basket for (18) dinner plates, yellow	1										
867007	Basket for (48) small cups or (24) large cups, blue	1										
<p>Dishwasher, hood type, 60 racks/hour, hot water sanitizing with built-in booster heater, field convert corner/straight thru, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, ETL, ENERGY STAR®</p> <p>9.90 electric kW 208 V 3 60 Hz</p> <p>WxDxH 29 5/8"x 29 3/4"x 61 11/16"</p> <p>Shipping weight lbs: 317 CuFt: 36.62</p> <p><b>Included Accessory</b></p> <table><tr><td>864242</td><td>Yellow cutlery container</td><td>2</td></tr><tr><td>867002</td><td>Basket for (18) dinner plates, yellow</td><td>1</td></tr><tr><td>867007</td><td>Basket for (48) small cups or (24) large cups, blue</td><td>1</td></tr></table>	864242	Yellow cutlery container	2	867002	Basket for (18) dinner plates, yellow	1	867007	Basket for (48) small cups or (24) large cups, blue	1	<p><b>504263</b></p> <p>EHT8ILG8</p>	<p><b>18,313</b></p>	
864242	Yellow cutlery container	2										
867002	Basket for (18) dinner plates, yellow	1										
867007	Basket for (48) small cups or (24) large cups, blue	1										

## Front Loading Pot and Pan Washers

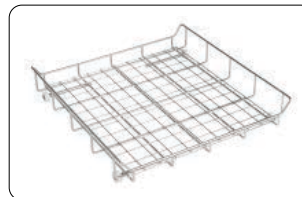
Description	Code	USD	
<p>Pot &amp; Pan Washer, 34-1/2" wide, front load design, approximately 10 racks/hour capacity, hot water sanitizing with built-in booster heater, stainless steel construction, ETL, ENERGY STAR®</p> <p>208 V 3 60 Hz WxDxH 34 1/2"x 35 7/16"x 70 1/2" Shipping weight lbs: 606 CuFt: 95.71</p> <p><b>Included Accessory</b></p> <p>864182 Rack for 3 full-size sheet pans 1 864191 Stainless steel basket for pot and pan washers, 34 1/2" (688mm) 1</p>	<p><b>506029</b> WT830M208U</p>	<p><b>28,487</b></p>	
<p>Pot &amp; Pan Washer, 34-1/2" wide, high opening, front load design, approximately 10 racks/hour capacity, hot water sanitizing with built-in booster heater, stainless steel construction, ETL, ENERGY STAR®</p> <p>208 V 3 60 Hz WxDxH 34 1/2"x 35 7/16"x 78 3/8" Shipping weight lbs: 545 CuFt: 83.91</p> <p><b>Included Accessory</b></p> <p>864182 Rack for 3 full-size sheet pans 1 864191 Stainless steel basket for pot and pan washers, 34 1/2" (688mm) 1</p>	<p><b>506031</b> WT830H208U</p>	<p><b>29,361</b></p>	
<p>Pot &amp; Pan Washer, 61-1/8" wide, front load design, approximately 10 racks/hour capacity, hot water sanitizing with built-in booster heater, stainless steel construction, ETL, ENERGY STAR®</p> <p>208 V 3 60 Hz WxDxH 61 1/8"x 35 7/16"x 70 1/2" Shipping weight lbs: 849 CuFt: 153.81</p> <p><b>Included Accessory</b></p> <p>864182 Rack for 3 full-size sheet pans 2 864192 Stainless steel basket for pot and pan washers, 65-1/8" (1351mm) 1</p>	<p><b>506033</b> WT850M208U</p>	<p><b>38,565</b></p>	

## Dishwashing Equipment

### Pot and Pan Washers

#### Baskets

Description	Code	USD
Stainless steel basket for pot and pan washers, 34 1/2" (688mm) WxDxH 27 1/16"x 28 3/16"x 3 15/16" Shipping weight lbs: 7 CuFt: 2.17	<b>864191</b> WTAC82	<b>539</b>
Rack for 3 full-size sheet pans WxDxH 19 11/16"x 19 11/16"x 4 5/16" Shipping weight lbs: 4 CuFt: 1.15	<b>864182</b> WTAC25	<b>323</b>
Kit for trays in Potwashers WxDxH 21 7/8"x 8 1/2"x 8 3/4" Shipping weight lbs: 4 CuFt: 1.15	<b>864471</b> KITTPW9	<b>464</b>







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