

CHAIRMAN FORWARD
OUR TEAM
WHY CHOOSE JESSY
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THE CHAIRMAN FORWARD

Jessy Trade has a great pleasure to introduce you ourselves.

We are Jessy Trade, established in 2004

Our team has started to export equipment for Ho.Re.Ca. Field, vending machines and hotel equipment. from huge units to small machines. Years pass by, and we grow with time, now are agent for more than 25 foreign companies worldwide in Egypt. Most of them are American and Italian.

Jessy Trade Co. has specialized in cooking hot lines, cold lines, supermarkets, bakeries, butcheries and hotel equipment. On another hand, we also have a wide range of in automatic coffee machines (vending machines) for hotels, companies, universities, language schools and cafes. Our technical department have a very professional engineers for instalation and after sales services with supply the genuine/copied spare parts for all hotel equipment. We are supported by a team of hardworking professionals which fosters us to accomplish all business related activities, whether it production and managerial. Our team comprises procuring agents, designers, manufacturing personnel, quality controllers, managers and administrators. All our professionals work hand in hand with a zeal to achieve all the organizational objectives in an efficient manner, thereby making us to stay ahead of the curve. Along with this, to cater to the growing requirements of our clients, This segregation enables us to execute all our business activities in an organized & expeditious manner under one roof. Along with this, to acquire complete contentment of the clients, we serve them with the fair & transparent business policies. Owing to our client-centric approaches, we have been able to garner an immense base of clients across the markets of nation. we have been able to acquire significant rate of growth in this discipline. His in-depth knowledge, commendable managerial skill and excellent leadership are the factors that have enabled us to muster a huge client-base across the nation.

We also have projects department that can make needed drawings and networks plans for mega kitchens, supermarkets, cafes ... etc.

Additional to our experience in manufacturing, we had establishment a factory in 2006 equipped with the highest technology and machinery in the field of manufacturing kitchen hotel equipment. We will very pleasure to deal with your esteemed company.

For any further information, don't hesitate to contact us.

We hope that our presentation meets your satisfaction.

ESSAM FAWZY

Ceo. & Founder Of Jessy Group

Essam Fawzy



Why should you trust us ?

I guess now you have the answer ..



OVER THAN 1000 CLIENTS IN EGYPT, TRUSTS US.

MORE THAN 90 EMPLOYEES AT YOUR SERVICE.

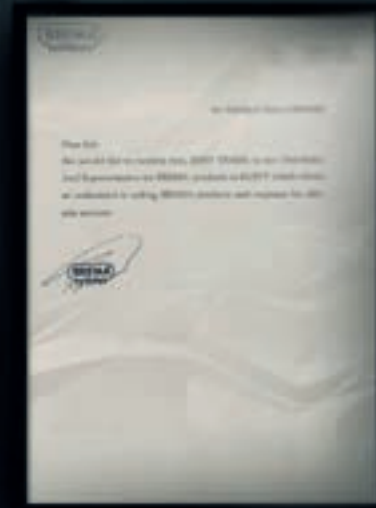
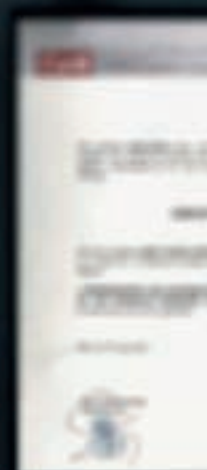
PROUDLY S.A.E

AGENT FOR MORE THAN 50 OF THE LARGEST GLOBAL BRANDS, WHICH SPECIALIZED IN THE MANUFACTURE OF HOTELS EQUIPMENT

1. Important member of hotel EXPOS.
2. Maintenance experts and specialists, have a highest degree of training.
3. Thousands of equipment we have carefully selected to suit the Egyptian market.
4. Keen to participate in the most important international specialized exhibitions.
5. Certificates of the largest international agencies.
6. Keen to provide fastest maintenance service because time is money.
7. Coming you the best prices and offers.
8. Offer you help in selecting the most appropriate equipment through professional sales team.

CERTIFICATES..

- A highest level transportation and installation services.
- Success of the famous restaurant partners & cafes in Egypt.
- Introducing a creative & integrated solutions.
- Certificates of the largest international Agencies.
- Excellent after-sales service.
- Reliability, Innovation & Customization.
- To create unique commercial kitchens exactly the way you want.





ISO & OHSAS

CERTIFICATES..





FOOD STORAGE
FOOD STORAGE
COOKING EQUIPMENT
DISPLAY/SERVICE

The activity of Desco began in 1981 in Reggio Emilia with the creation of professional kitchens and machinery for the food industry. begins In 2005 the company carried out: acquired by ILSA spa, a major player in the field of refrigeration and preparation static , move a part of the production plant in the province of Treviso, beginning his ascent phase, culminating in 2007 with the presentation of the new look Desco, new image and new brand to witness the passion and the desire to innovate. In 2008 the factory has finally moved to San Fior di Treviso and Desco goes right between the most important companies in its sector, specializing in the production and supply of cooking lines and ovens, refrigeration equipment, the static preparation, washing and self-service.

MADE IN ITALY



NEW FOOD LIFE

THE INTERTEK ETL MARK IS A SYMBOL OF SAFETY RECOGNIZED THROUGHOUT NORTH AMERICA (U.S. AND CANADA).INDICATES THAT THE PRODUCT DESCO HAS BEEN TESTED BY A LABORATORY ACCREDITED THIRD PARTY, IN COMPLIANCE WITH APPLICABLE SAFETY STANDARDS AND MINIMUM REQUIREMENTS FOR THE PURPOSE OF SALE AND DISTRIBUTION IN THE U.S. TERRITORY. THE INTERTEK ETL MARK IS A SYMBOL OF SAFETY RECOGNIZED THROUGHOUT NORTH AMERICA (U.S. AND CANADA).INDICATES THAT THE PRODUCT DESCO HAS BEEN TESTED BY A LABORATORY ACCREDITED THIRD PARTY, IN COMPLIANCE WITH APPLICABLE SAFETY STANDARDS AND MINIMUM REQUIREMENTS FOR THE PURPOSE OF SALE AND DISTRIBUTION IN THE U.S. TERRITORY. THE INTERTEK ETL MARK IS A SYMBOL OF SAFETY RECOGNIZED THROUGHOUT NORTH AMERICA (U.S. AND CANADA).INDICATES THAT THE PRODUCT DESCO HAS BEEN TESTED BY A LABORATORY ACCREDITED THIRD PARTY, IN COMPLIANCE WITH APPLICABLE SAFETY STANDARDS AND MINIMUM REQUIREMENTS FOR THE PURPOSE OF SALE AND DISTRIBUTION IN THE U.S. TERRITORY. THE INTERTEK ETL MARK IS A SYMBOL OF SAFETY RECOGNIZED THROUGHOUT NORTH AMERICA (U.S. AND CANADA).INDICATES THAT THE PRODUCT DESCO HAS BEEN TESTED BY A LABORATORY ACCREDITED THIRD PARTY, IN COMPLIANCE WITH APPLICABLE SAFETY STANDARDS AND MINIMUM REQUIREMENTS FOR THE PURPOSE OF SALE AND DISTRIBUTION IN THE U.S. TERRITORY.



IN THE FOLLOWING PAGES

BLAST CHILER-COOLER-FREEZER →
ELECTRIC RANGE →
GAS RANGE →
GRILLS →
GRILLS & FRYER →
SELF-SERVICE →

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JESSY TRADE

Abbattitori di Temperatura



Mod. ABV3042-DE



Blast Chillers Shock Freezers fresco.

PRODUCT SPECIFICATIONS

Mod.		+70°> +3°C Kg	+70°> +3°C Kg	Dim. /LxPxH mm			Watt
ABV3042-DE	10 T 2/1	75	50	1050	1080	1900	3500



AX 07 10001



AX 14 1000



AX 07 10004

SALA 1001



TMMG 2005 - DE

TMMG 2009 - DE


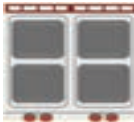
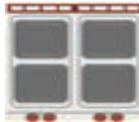






Mod.9CE4FE

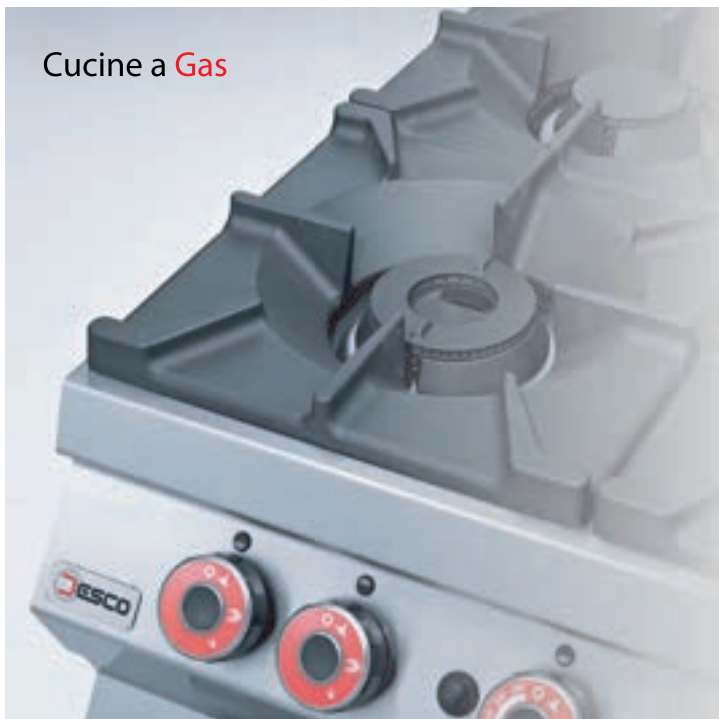
Cucine **Eletttriche** Electric Ranges

The construction is completely in Aisi 304 stainless steel with seamless transition, deep-formed surfaces and rounded edges. Models with 2 to 6, 3Kw cast iron hot plates controlled by a 6-position switch, available on open rooms, on rooms with doors or electric oven.

CODE	PE091M01/PE091MA1	PE092M01 PE092MA1	PEE92M01	PE093M01 PE093MA1	PEE93M01 PEE93MM1
M0= Senza porta MA= Con porta					
Dimension : 300x300 mm					
POWER SUPPLY	ELT	ELT	ELT	ELT	ELT
EXTERNAL DIMENSION					
Width	400	800	800	1200	1200
Depth	900 (950)	900 (950)	900 (950)	900 (950)	900 (950)
Height	900	900	900	900	900
FRONT PLATE					
Dimension (mm)	300	300 + 300	300 + 300	300 + 300 + 300	300 + 300 + 300
Power (kW)	4	4 + 4	4 + 4	4 + 4 + 4	4 + 4 + 4
BACK PLATE					
Dimension (mm)	300	300 + 300	300 + 300	300 + 300 + 300	300 + 300 + 300
Power (kW)	4	4 + 4	4 + 4	4 + 4 + 4	4 + 4 + 4
OVEN					
Electric power (kW)	-	-	21,6 (20,6)	24	29,6
Oven power (kW)	-	-	5,6	-	5,6



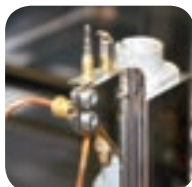
Cucine a Gas



Mod.9CG4FG

Cucine a Gas

Realizzazione in acciaio inox Aisi 304 18/10 finitura Scotch Brite con giunzioni a filo, piani stampati con bacinelle estraibili e spigoli arrotondati per la massima pulizia. Disponibili modelli da 2 a 6 fuochi, vano aperto o con porte, su forni GN 2/1 a gas o elettrico su maxiforno a gas. Bruciatori verticali da 3,5 Kw, 5 Kw e 8 Kw mono e doppia corona.



Gas Ranges

Aisi 304 18/10 stainless steel, Scotch Brite finishing with seamless transition, deep-formed surfaces with extractable sinks and rounded edges for maximum cleanness. 2 to 6 burners standing on open rooms or on rooms with doors, above gas GN 2/1 or electric ovens or maxi gas ovens. Vertical 3.5Kw, 5Kw and 8Kw single and double flame burners.



CODE

M0= Senza porta
MA= Con porta

POWER SUPPLY
EXTERNAL DIMENSION
Width (mm)
Depth (mm)
Height (mm)

FRONT BURNERS
Dimension (mm)
Power (kw)

BACK BURNERS
Dimension (mm)
Power (kw)

OVEN
Electric power (kw)
Gas power (kw)
TOTAL POWER (kw)

FA091M00/
FA091MA0



GAS

400
900 (950)
900

130

8

105

5

-

-

13

FAG92M00



GAS

800
900 (950)
900

130 + 75
8 + 3,5

105 + 130
5 + 8

-

8

32,5

FAG93MM0



GAS

1200
900 (950)
900

130 + 75 + 130
8 + 3,5 + 8

105 + 130 + 105
5 + 8 + 5

-

10

47,5







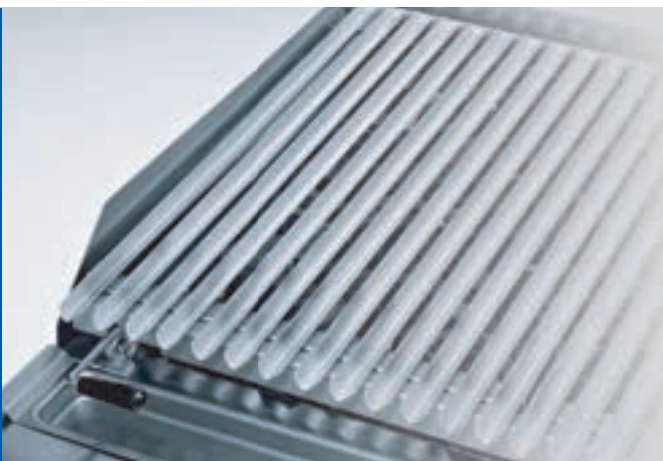
Mod. 7FTE2LR

Fry Top

The equipment is on open rooms or on rooms with doors and built in Scotch Brite AISI 304 stainless steel. Hot plates are in a special ferritic alloy, thick and with high thermal conductivity. Versions available are chrome-plated, smooth, grooved or smooth/grooved. All models can be provided with a border splash protection and are provided with rollout fat drawer in AISI 304 stainless steel.



CODE	FTG91MA0-FTG91MG0/ FTE91MA0-FTE91MG0	FTG91MB0-FTG91MH0/ FTE91MB0-FTE91MH0	FTG92MC0-FTG92MI0/ FTE92MC0-FTE92MI0	FTG92ME0-FTG92MK0/ FTE92ME0-FTE92MK0
MO= Senza porta MA= Con porta	 SMOOTH	 GROOVED	 SMOOTH/GROOVED	 GROOVED
POWER SUPPLY	GAS/ELT	GAS/ELT	GAS/ELT	GAS/ELT
EXTERNAL DIMENSION				
Width	400	400	800	800
Depth	900 (950)	900 (950)	900 (950)	900 (950)
Height	900	900	900	900
COOKING SURFACE				
Material	MILD STEEL	MILD STEEL	MILD STEEL	CHROMIUM PLATED
C. S. DIMENSION				
Width	355	355	755	755
Depth	760	760	760	760
Electric power (kW)	FTE: 7,5	FTE: 7,5	FTE: 15	FTE: 15
Gas power (kW)	FTG: 9	FTG: 9	FTG: 18	FTG: 18



Mod. 7GPL2

Lava stones grills

Two gas over-the-counter models provided with border splash protections and extractable fat collecting drawers for a better cleanup. AISI 304 stainless steel burners are controlled by means of a valve faucet and positioned so to uniformly reach the lava stone surface.


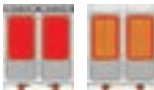





Mod. 9FRG2

Fryers

Gas and electric models are available for the half single bath module or double bath (8+8 lt), and in the integral double bath module. Deep-formed AISI 304 stainless steel baths, smooth edges that make cleaning easier. Patented system for smoke exhausting and ducting into an exchanger that is installed in the bath, increasing the machine performance. Wide cool area for oil filtering in specific small baths.



CODE	FRG91M00/FRE91M00	FRG92M00/FRE92M00	FRE91MD0	FRE91ME0	FRE91MB0
M0= Senza porta MA= Con porta					
POWER SUPPLY	GAS/ELT	GAS/ELT	ELT	ELT	ELT
EXTERNAL DIMENSION					
Width	400	800	800	400	400
Depth	900 (950)	900 (950)	900 (950)	900 (950)	900 (950)
Height	900 (1115)	900 (1115)	900	900	900
BOWL (lt)	FRG: 19,5 FRE: 21	19,5+19,5 21+21	9+9	18-21	18-21
ELECTRIC POWER	FRE: 17,4	FRE: 34,8	7,5 + 7,5	17,4	17,4
GAS POWER	FRG: 18,5	FRG: 18,5	-	-	-
SUPPLY VOLTAGE	FRG: 230V, 1 + N FRE: 400V, 3 + N	FRG: 230V, 1 + N FRE: 400V, 3 + N	400, 3 + N	400, 3 + N	400, 3 + N





Self 700

Self 700 has been designed to create a solution for the distribution of elements with maximum flexibility in the composition. The numerous free flow elements can be used independently as counters or islands, or combined together thanks to a series of connection elements. Cool is provided by refrigerating shelves or baths and glass doors. Warming elements for bain-marie cooking and warming shelves and many other neutral elements complete the line.

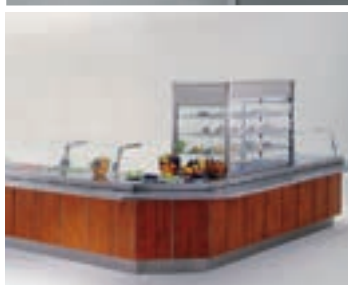


PASTA COOKER

Gas and electric models with half single bath module (40 lt), integral double bath module (40+40 lt) and integral and a half triple bath module (40+40+40 lt). The frame is in Scotch Brite AISI 304 stainless steel, the bath in 316L AISI stainless steel with smooth edges. Built-in water charge/discharge system. Heating is performed by means of encapsulated heating elements (DESCO Patent) in the electric versions.



New FoodLife





COOKING EQUIPMENT

Supera offers your kitchen reliable equipment that won't break your budget. We've designed a line of cooking equipment that allows you to create a streamlined kitchen, a refrigeration line that keeps things cool and water filtration that will keep your drinks tasting delicious. We're constantly adding new products, expanding our selection and enabling you to create the kitchen of your dreams. Be sure to check back often for the latest new items.

ASSEMBLED IN USA

MADE IN CHINA

CILANTRO
CHILLIES
CUP AND CAKE
VILLA ITALIAN KITCHEN
CONRAD HOTEL
ALSALAM HOSPITAL CAIRO
MINISTRY OF INTERIOR

USES DESCO PRODUCTS FROM JESSY TRADE



SIMPLE SUCCESSFUL



Not seeing the products that fit your needs? Be sure to let us know as we are constantly seeking out new opportunities and products to better serve our loyal customers.

When it comes to creating informative, yet entertaining videos, a little preparation goes a long way. Supera wants to empower you by providing information on our current product offerings, as well as keeping you up to date with what's new. Continue to learn about your favorite products with our Webinars and Training Videos. By offering a new way to learn, you can easily stay up to date with the brand you've grown to love.

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IN THE FOLLOWING PAGES

GAS HOT PLATES →
GAS GRIDDLES →
GAS CHAIRBROILERS →
GAS FRYERS →

BROUGHT TO YOU BY
JESSY TRADE





DIMENSIONS & SHIPPING INFORMATION											
Model	Width		Depth		Height			Clearance		Item Weight	Shipping Weight
	A	B	C	D	E	F	G	H	I		
LCF3T-LP	15.5"	14"	30.3"	14"	47.2"	34.7"	6"	4.2"	7"	131 lbs (59 kg)	142 lbs (64 kg)

SPECIFICATIONS									
Model	Oil Capacity	Gas Type	Manifold Gas Pressure	# of Heat Tubes	Tube BTUs /Hour	Total Rate BTUs /Hour	Gas Connection	Basket Dimensions	
LCF3T-LP	35 – 40 lbs	Propane	10"W.C.	3	30,000	90,000	3/4" NPT	6"H x 6.5"W x 13.25"L 10.875"L Handle	



LC24CB



LC36CB



LC48CB

Please Note: These items are shipped on a pallet and are crated for protection during LTL shipment. Overall Dimensions include the gas regulator located on the back of the unit.

DIMENSIONS & SHIPPING INFORMATION					
Model	Footprint	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
LC24CB	21.25"L x 23.5"W (54 cm x 60 cm)	33"L x 24"W x 15.5"H (84 cm x 61 cm x 33.7 cm)	108 lbs (49 kg)	31"L x 27"W x 19"H (79 cm x 68.5 cm x 48 cm)	143 lbs (65 kg)
LC36CB	21.25"L x 35.5"W (54 cm x 90 cm)	33"L x 36"W x 15.5"H (84 cm x 91 cm x 39.7 cm)	165 lbs (75 kg)	31"L x 39"W x 19"H (79 cm x 99 cm x 48 cm)	209 lbs (122 kg)
LC48CB	21.25"L x 47.5"W (54 cm x 120 cm)	33"L x 48"W x 15.5"H (84 cm x 105 cm x 39.7 cm)	214 lbs (95 kg)	31"L x 51"W x 19"H (79 cm x 129.5 cm x 48 cm)	269 lbs (122 kg)

SPECIFICATIONS					
GAS REQUIREMENTS: <ul style="list-style-type: none">• Natural Gas or Liquid Propane (LP) Gas main supply required• All units ship ready for Natural Gas. A LP conversion kit is included for converting to LP Gas. In order to avoid any warranty issues, conversion of your unit from Natural Gas to LP must be completed by an authorized Supera® service agent.			<ul style="list-style-type: none">• 3/4" NPT gas connection• 35,000 BTUs (per burner)• One pilot light per burner		
Model	Cooking Area	Controls	Number of Burners	BTUs (per burner)	Total BTUs
LC24CB	18.5"D x 24"W	Manual	2	35,000	70,000
LC36CB	18.5"D x 36"W	Manual	3	35,000	105,000
LC48CB	18.5"D x 48"W	Manual	4	35,000	140,000



LCG24



LCG36



LCG48

DIMENSIONS & SHIPPING INFORMATION

Please Note: These items are shipped on a pallet and are crated for protection during LTL shipment. Overall Dimensions include the gas regulator located on the back of the unit.

Model	Footprint	Overall Dimensions	Weight	Shipping Weight
LCG24	21.25"L x 23.5"W (54 cm x 60 cm)	33"L x 24"W x 15.5"H (84 cm x 61 cm x 33.7 cm)	132 lbs (59.85 kg)	176 lbs (79.8 kg)
LCG36	21.25"L x 35.5"W (54 cm x 90 cm)	33"L x 36"W x 15.5"H (84 cm x 91 cm x 33.7 cm)	155 lbs (70 kg)	199 lbs (90 kg)
LCG48	21.25"L x 47.5"W (54 cm x 120.5 cm)	33"L x 48"W x 15.5"H (84 cm x 122 cm x 33.7 cm)	232 lbs (105 kg)	276 lbs (125 kg)

SPECIFICATIONS

GAS REQUIREMENTS:

- Natural Gas or Liquid Propane (LP) Gas main supply required
- All units ship ready for Natural Gas. A LP conversion kit is included for converting to LP Gas. In order to avoid any warranty issues, conversion of your unit from Natural Gas to LP must be completed by an authorized Supera® service agent.
- 3/4" NPT gas connection
- 30,000 BTUs (per burner)
- One pilot light per burner

Model	Cooking Area	Controls	Number of Burners	BTUs (per burner)	Total BTUs
LCG24	20.5"D x 24"W	Manual	2	30,000	60,000
LCG36	20.5"D x 36"W	Manual	3	30,000	90,000
LCG48	20.5"D x 48"W	Manual	4	30,000	120,000

DIMENSIONS & SHIPPING INFORMATION

Please Note: These items are shipped on a pallet and are crated for protection during LTL shipment. Overall Dimensions include the gas regulator located on the back of the unit.

Model	Footprint	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
LC2BCT	21.25"L x 11.5"W (54 cm x 29.2 cm)	33"L x 12"W x 13.25"H (84 cm x 30.5 cm x 33.7 cm)	65 lbs (30 kg)	33"L x 17"W x 18"H (84 cm x 43 cm x 46 cm)	72 lbs (33 kg)
LC4BCT	21.25"L x 23.5"W (54 cm x 60 cm)	33"L x 24"W x 13.25"H (84 cm x 61 cm x 33.7 cm)	137 lbs (62 kg)	33"L x 29"W x 18"H (84 cm x 73 cm x 46 cm)	157 lbs (71 kg)
LC6BCT	21.25"L x 36.5"W (54 cm x 60 cm)	33"L x 36"W x 13.25"H (84 cm x 91.5 cm x 33.7 cm)	166 lbs (75 kg)	33"L x 41"W x 18"H (84 cm x 104 cm x 46 cm)	186 lbs (85 kg)

SPECIFICATIONS

GAS REQUIREMENTS:

- Natural Gas or Liquid Propane (LP) Gas main supply required
- All units ship ready for Natural Gas. A LP conversion kit is included for converting to LP Gas. In order to avoid any warranty issues, conversion of your unit from Natural Gas to LP must be completed by an authorized Supera® service agent.
- 3/4" NPT gas connection
- 25,000 BTUs (per burner)
- One pilot light per burner

Model	Cooking Area	Controls	Number of Burners	BTUs (per burner)	Total BTUs
LC2BCT	24"D x 12"W	Manual	2	25,000	50,000
LC4BCT	24"D x 24"W	Manual	4	25,000	100,000
LC6BCT	24"D x 36"W	Manual	6	25,000	150,000



LC2BCT



LC4BCT



LC6BCT



MAPET

FOOD STORAGE

Founded in 2004, the history of Mapet is characterized by the willingness of men able to design and implement the most innovative and elegant solutions for all service requirements in the world of catering.

Today the company, after a steady growth in Italy and abroad, is for professionals in the sector with the production capacity dedicated to the needs of customers with the opportunity to tailor work in addition to the standard..

The Mapet itself as industry producer and supplier of machinery, equipment, tools preservation and display of food chilled, neutral and heated, as containers, buffets, shop windows and cabinets to cool, heat and keep for ice cream parlors, pastry shops, restaurants, restaurants and catering, fast food, pizza, kitchens, supermarkets, hypermarkets, wine shops, etc..

MADE IN ITALY



COLD TO ART

VALUE MADE IN ITALY OF OUR PRODUCTS



THE MAPET, THANKS TO A REMARKABLE VERSATILITY OF PRODUCTION, PUTS ON THE MARKET, BOTH ITALIAN AND FOREIGN, WIDE RANGE OF PRODUCTS AND A SERVICE-ORIENTED WIDE VARIETY OF NEEDS, ALSO OFFERING CUSTOMIZED SOLUTIONS. THE BEST TESTIMONY OF GUIDANCE CUSTOMER TO ANY ACTIVITY LIES IN LOYALTY MANY CUSTOMERS WHO COLLABORATE WITH US SINCE BIRTH AND IN SATISFACTION OF THOSE WHO HAVE RECENTLY ESTABLISHED COOPERATIVE RELATIONS.

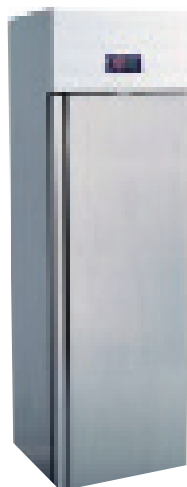
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MAPET



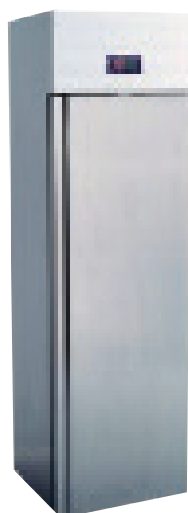
T700TN

- Dim : 70*82*205 cm
- Include 3 shelves
- Power supply : 220V/50 HZ , 1 ph
- Made of stainless steel
- Temperature : -2 : +10°C



T1400TN

- Dim : 140* 82*205 cm
- Include 6 shelves
- Power supply : 220V /50 HZ , 1 ph
- Made of stainless steel
- Temperature : -2 : +10°C



T700BT

- Dim : 70*82*205 cm
- Include 3 shelves
- Power supply : 220-240V /50 HZ , 1 ph
- Made of stainless steel
- Temperature : -15:-22°C



T1400BT

- Dim : 140* 82*205 cm
- Include 6 shelves
- Power supply : 220-240V /50 HZ , 1 ph
- Made of stainless steel
- Temperature : -15°C :-22°C



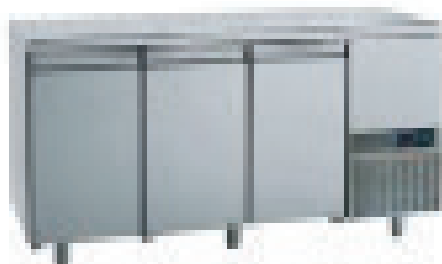
TAV2TN

- Dim : 135* 70*85 cm
- Include 4 shelves
- Power supply :220V /50 HZ , 1 ph
- Made of stainless steel
- Temperature : +10:-2°C



MPABB5GN

- Dim : 80*80*100 cm
- 90 L
- Power 860 W
- Made of stainless steel
- Temperature : +3 : -35°C



MPTSM3

- Dim : 180*70*85 cm
- Include 6 shelves
- Power supply :220V /50 HZ , 1 ph
- Made of stainless steel
- Temperature : +10:-2°C



MPABB10GN

- 5 GN
- Dim : 80*80*100 cm
- 90 L
- Power 860 W
- Made of stainless steel
- Temperature : +3 : -35°C



FOOD STORAGE

True uses completely sealed, oil-filled, self lubricating, fan motors with a life expectancy of 15-20 years. The motors are matched with the correct size fan blades to optimize the refrigeration performance and allow for faster recovery and better uniform temperature throughout the cabinet.

MADE IN USA



HANDCRAFTED IN AMERICA



For over 70 years, True has been an industry leader in commercial refrigeration and continues to exceed customer's expectations because of our high standards in customer service, quality materials, design, availability and performance.

True Manufacturing is recognized as the leading manufacturer of commercial refrigerators and freezers in the world for the food-service and soft drink industries. The path to that leadership position began in 1945, when Bob Trulaske and his father, Frank, and later his brother, Art, developed a refrigeration company in their house on Lenox Avenue in St. Louis.

From their garage, they built the first 40 cu. ft. upright freezer on the market. Soon after, they began manufacturing Wrapped Rail Roll-Top Bottle Coolers for beer and beverages in a multi-story warehouse on Pine Street in downtown St. Louis, Missouri.

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IN THE FOLLOWING PAGES

SALAD UNIT →
REFRIGERATOR & FREEZER →
UNDERCOUNTER →
DISPLAY CASE →

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TSSU-27-8

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L**	D†	H*						
TSSU-27-8	1	2	8	27 $\frac{3}{8}$ 702	30 $\frac{1}{8}$ 766	36 $\frac{3}{4}$ 934	$\frac{1}{8}$ $\frac{1}{4}$	230-240/50/1	4.9 2.9	5-15P ▲	7 2.13	215 98



TSSU-36-8

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
TSSU-36-8	2	4	8	36 $\frac{3}{8}$ 924	30 $\frac{1}{8}$ 766	36 $\frac{3}{4}$ 934	$\frac{1}{8}$ $\frac{1}{8}$	230-240/50/1	8.3 4.2	5-15P ▲	7 2.13	240 109

TSSU-48-8

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
TSSU-48-8	2	4	8	48 $\frac{3}{8}$ 1229	30 $\frac{1}{8}$ 766	36 $\frac{3}{4}$ 934	$\frac{1}{8}$ $\frac{1}{8}$	230-240/50/1	8.6 4.2	5-15P ▲	7 2.13	290 132



TSSU-60-10

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
TSSU-60-10	2	4	10	60 $\frac{3}{8}$ 1534	30 $\frac{1}{8}$ 766	36 $\frac{3}{4}$ 934	$\frac{1}{8}$ $\frac{1}{8}$	230-240/50/1	7.8 4.2	5-15P ▲	7 2.13	320 146

TSSU-72-8

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
TSSU-72-8	3	6	8	72 $\frac{3}{8}$ 1839	30 $\frac{1}{8}$ 766	36 $\frac{3}{4}$ 934	$\frac{1}{2}$ $\frac{1}{2}$	230-240/50/1	10.3 6.7	5-15P ▲	7 2.13	420 191



T-23 Reach-In Solid Swing Door Refrigerator

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-23	1	3	27 686	29½ 750	78¾ 1991	⅓ ¼	230-240/50/1	7.6 2.4	5-15P ▲	9 2.74	280 127



T-23F Reach-In Solid Swing Door -10°F Freezer

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-23F	1	3	27 686	29½ 750	78¾ 1991	⅓ ½	230-240/50/1	7.2 5.5	5-15P ▲	9 2.74	275 125

T-49 Reach-In Solid Swing Door Refrigerator

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-49	2	6	54½ 1375	29½ 750	78¾ 1991	½ ½	230-240/50/1	9.1 5.4	5-15P ▲	9 2.74	420 191



T-49F Reach-In Solid Swing Door -10°F Freezer

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-49F	2	6	54½ 1375	29½ 750	78¾ 1991	¾ ¾	230-240/50/1	12.5 4.8	5-20P ▲	9 2.74	510 232

T-72F Reach-In Solid Swing Door -10°F Freezer

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-72F	3	9	78½ 1985	29½ 750	79½ 2010	1 1½	230-240/50/1	12.0 9.0	5-20P ▲	9 2.74	600 273



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TUC-27

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TUC-27	1	2	27 $\frac{3}{8}$ 702	30 $\frac{1}{8}$ 766	29 $\frac{3}{4}$ 756	$\frac{1}{8}$ $\frac{1}{4}$	115/60/1 230-240/50/1	3.9 2.9	5-15P ▲	7 2.13	190 87



TUC-48

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TUC-48	2	4	48 $\frac{3}{8}$ 1229	30 $\frac{1}{8}$ 766	29 $\frac{3}{4}$ 756	$\frac{1}{8}$ $\frac{1}{8}$	115/60/1 230-240/50/1	5.0 4.2	5-15P ▲	7 2.13	260 118

TUC-48D-4

Model	Drawers	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		L	D†	H*						
TUC-48D-4	4	48 $\frac{3}{8}$ 1229	30 $\frac{1}{8}$ 766	29 $\frac{3}{4}$ 756	$\frac{1}{8}$ $\frac{1}{8}$	115/60/1 230-240/50/1	5.0 4.2	5-15P ▲	7 2.13	310 141



TUC-60G

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TUC-60G	2	4	60 $\frac{3}{8}$ 1534	30 $\frac{1}{8}$ 766	29 $\frac{3}{4}$ 756	$\frac{1}{8}$ $\frac{1}{8}$	115/60/1 230-240/50/1	5.1 4.2	5-15P ▲	7 2.13	360 164

TUC-72

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TUC-72	3	6	72 $\frac{3}{8}$ 1839	30 $\frac{1}{8}$ 766	29 $\frac{3}{4}$ 756	$\frac{1}{8}$ $\frac{1}{2}$	115/60/1 230-240/50/1	8.5 6.7	5-15P ▲	7 2.13	375 171





GDM-10

Glass Door Merchandiser: Swing Door refrigerators with LED lighting.

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H						
GDM-10-LD	1	3	24 7⁄8 632	23 1⁄8 588	53 1⁄2 1359	1⁄8 1⁄8	115/60/1 230-240/50/1	4.1 4.0	5-15P ▲	9 2.74	200 91

TAC-14GS

Glass Sided Refrigerator

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1⁄8" (millimeters rounded up to next whole number).

Model	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		L	D	H						
TAC-14GS	3	30 3⁄4 769	30 3⁄8 772	56 3⁄8 1432	1⁄2 1⁄2	115/60/1 230-240/50/1	13.9 4.5	5-20P ▲	6.5 1.98	280 127



TAC-48

Vertical Air Curtains

Model	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		L	D	H						
TAC-48	4	48 1220	30 1⁄8 766	80 3⁄8 2048	1 1	208/230/60 230-240/50/1	12.0 9.0	6-15P ▲	6.5 1.98	540 245



GDM-7

Glass Door Merchandiser:

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H						
GDM-7	1	3	24 610	24 3⁄8 629	39 3⁄8 1010	1⁄8 1⁄8	115/60/1 230-240/50/1	2.5 2.4	5-15P ▲	9 2.74	200 91



GDM-33CPT-54

Glass Door Merchandiser:

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H						
GDM-33CPT-54	2 fr/2 bk	3	39 1⁄2 1004	24 1⁄8 613	54 1⁄8 1375	1⁄8 1⁄2	115/60/1 230-240/50/1	4.1 5.0	5-15P	9 2.74	360 164



TCGR-36

Curved Glass Refrigerated Bakery Case

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H						
TCGR-36	2	3	36 7⁄8 937	38 1⁄8 969	47 7⁄8 1217	1⁄8 1⁄8	115/60/1 230-240/50/1	8.8 4.0	5-15P ▲	9 2.74	495 225



THAC-36-S

Horizontal Air Curtain Refrigerated Merchandiser

Model	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		L	D	H						
THAC-36-S	3	36 1⁄8 918	30 1⁄8 766	43 3⁄8 1102	3⁄8	115/60/1	9.4	5-15P	6.5 1.98	N/A N/A

† Depth does not include 1 3⁄8" (35 mm) for door handles

▲ Plug type varies by country.



DISPLAY/SERVICE

DGD has been working in industrial refrigeration since 1979. In recent years, the sole target of its on-going commitment to research and development has been to design the highest quality products. Today the company devotes more resources to this policy than ever as it invests in the finest materials, extensive planning, and research into

MADE IN ITALY



CREATE PRODUCTS AND SYSTEMS ON THE BASIS OF YOUR NEEDS

DGD carries out projects in compliance with the requirements of our customers, for this reason our technical department is at your disposal to create products and systems on the basis of your needs.

In the last years the range of products has been developed with all-cases and cabinets for small and big areas, refrigerated back-counters, refrigerated cabinets, refrigerated tables for gastronomy and pastry and cold-rooms for positive and negative temperatures.

The continuous growth of DGD is showed by the execution of supermarkets all around the world, thanks to the new range of products conceived on purpose for the large-scale distribution.



IN THE FOLLOWING PAGES
DISPLAY REFRIGERATORS →

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This counter has been designed following DGD's new aesthetic lines and, besides provding performance equal to their other products, its style is sparkling new and wont's fail to surprise. Visibility, absolutely essential in the cake trade, was one of the main aspects taken into consideration when this counter was designed and undoubtedly the result will be appreciated by our customers and yours.

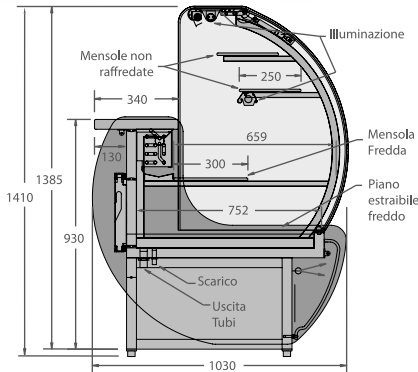
All materials that come into contact with food are either glass or stainless steel hence guaranteeing maximum hygiene there where the goods are kept and displayed.



SPEED

PROFESSIONAL REFRIGERATION SYSTEMS

Modello Model	Prodotto Products	N. ripiani N. shelves	Lunghezza con spalle Lengths with side end walls (mm)	Temperatura minima di esercizio Minimal working temperature	Tensione alimentazione standard Standard Power supply
60 SL	Salumi e latticini Dairies	N. 4 x 290 mm	680 - 880 - 1080 - 1330 - 1480 - 1580 - 1955	+3 / +5°C	230V / 1P / 50Hz
80 SL		N. 4 x 380 mm			
80 M	Carne preconfezionata Pre-packed Meat	N. 4 x 380 mm	1080 - 1330 - 1480 - 1580 - 1955 - 2080 - 2330 - 2580 - 2830 - 3080	0 / +2°C	
80 FV	Frutta e verdura Fruit and vegetable	N. 3 x 380 mm N. 1 specchio / mirror		+6 / +8°C	





EVO is the new pastry counter with ventilated cooling, suitable not only for pastry products. Its well dimensioned cooling system makes it the ideal solution to expose pre-packed foods, sandwiches and cold dishes. With its elegant and simple design, result of the new aesthetic lines, this model is an excellent solution for satisfying the different customers requests. This is possible thanks to its flexibility and modularity (EVO is available in the following lengths: 60-90-120-150-180 cm). The panoramic curved glasses and the 3 refrigerated shelves equipped with lighting, together with the upper lighting, give a great visibility to the shown products. EVO is available with built in or remote condensing unit, equipped with R404A valve.

Versioni / Versions		60	90	120	150	180
Total length	mm	600	900	1200	1500	1800
Total absorbed power (standard version). Ventilated (built-in version)	W	400	400	687	717	754
Total absorbed power (standard version). Ventilated (remote version)	W	90	123	134	134	173
Total power absorbed by lighting	W	84	112	112	112	140
Display surface	m²	0,99	1,41	1,88	2,34	2,81
Total weight (with standard packing)	Kg	115	135	155	170	220

PIRON

professional ovens

BAKERY

Piron is an Italian company that designs and manufactures ovens for the professional cooking world. Founded in 2006, nowadays it sells all over the world thanks to the experience and expertise of its founders, engines and soul of a production which over the years has been characterized by great technical skills and design, attention to the needs of the market, sales support, creativity and passion.

Piron is an ambassador of Made in Italy in the world and has chosen to work without compromising, ensuring its customers high-quality components and a wide range of products able to meet the different requirements of the modern professional cooking. From the beginning the company is a synonym of reliability and competence, accompanied by constant attention to the results and the needs of each customer.

MADE IN ITALY



DOLCE VITA!

THE ITALIAN WAY TO RESULT



We believe cooking needs to retain its essential nature as art, passion and pleasure. For us at Piron, this means simplifying cooking operations, reducing running costs to a minimum and maximising the speed and quality of the end result. We want to free every cook of all their concerns and spread the passion for good cooking so they can offer their customers a gastronomic experience of the utmost quality. Designed and built at our factory by a highly specialized workforce that boasts many years of studies and field-testing, Piron ovens offer a range of customizable solutions to guarantee unique, tailor-made models, that keep step with the rapid evolution in professional kitchens and are always recognizable on the market. We believe in the value of people, the key resource that make all this possible.








IN THE FOLLOWING PAGES

CONVECTIONS →
OVEN/PROOFER →








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Model		20 TRAYS	16 TRAYS	10 [12] TRAYS
	Product code	PF1220	PF1216	PF1210
	Compatible trays	GN 1/1	EN 600x400	EN 600x400 or GN 1/1
	Outside dimensions	900x970x1970 mm (WxDxH)	900x970x1970 mm (WxDxH)	860x960x1260 mm (WxDxH)
	Space between trays	67 mm	80 mm	80 mm [67 mm]
	Power - Voltage	30,3 kW - 400V 3N~	30,3 kW - 400V 3N~	17,9 kW - 400V 3N~
	Weight	300 Kg	300 Kg	185 Kg
	N° servings	130 - 200	110 - 170	90 - 150

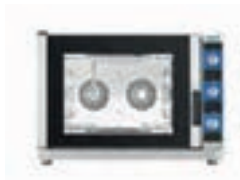








Model		6 [7] TRAYS
	Product code	PF1206
	Compatible trays	EN 600x400 or GN 1/1
	Outside dimensions	860x960x860 mm (WxDxH)
	Space between trays	80 mm [67 mm]
	Power - Voltage	11,9 kW - 400V 3N~
	Weight	136 Kg
	N° servings	60 - 110



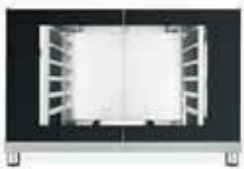


Product code	PF0220	PF0216
N° trays	20	16
Compatible trays	GN 1/1	EN 600x400
Outside dimensions (WxDxH)(mm)	870x1000x1930	870x1000x1930
Space between trays (mm)	67	80
Power (kW)	36	36
Voltage	400V 3N~	400V 3N~
Weight (Kg)	250	250
N° servings	130 - 200	110 - 170









Model	6 [7] TRAYS	4 [5] TRAYS	10 [12] TRAYS
 Product code	PF9006	PF9004	PF9010
 Compatible trays	EN 600x400 or GN 1/1	EN 600x400 or GN 1/1	EN 600x400 or GN 1/1
 Outside dimensions	920x900x840 mm (WxDxH)	920x900x640 mm (WxDxH)	920x900x1210 mm (WxDxH)
 Space between trays	80 mm [67 mm]	75 mm [67 mm]	80 mm [67 mm]
kW Power - Voltage	9,6 kW - 400V 3N~	9,6 kW - 400V 3N~	14,4 kW - 400V 3N~
 Weight	116 Kg	96 Kg	130 Kg
 N° servings	60 - 110	40 - 80	90 - 150

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PL9012	Explora	Colombo	Magellano	Magellano D	Caboto
 <p>Proofer 12 trays 920x940x600 mm (WxDxH) 12 trays EN 600x400 o GN 1/1 2,0 kW 220 - 240V 50/60 Hz 30 - 60 °C 55 kg</p>			PF9010 PF9010X	PF9010D	



Model	10 [12] TRAYS	6 [7] TRAYS
 Product code	PF9010D	PF9006D
 Compatible trays	EN 600x400 or GN 1/1	EN 600x400 or GN 1/1
 Outside dimensions	920x900x1210 mm (WxDxH)	920x900x840 mm (WxDxH)
 Space between trays	80 mm [67 mm]	80 mm [67 mm]
kW Power - Voltage	14,4 kW - 400V 3N~	9,6 kW - 400V 3N~
 Weight	130 Kg	116 Kg
 N° servings	90 - 150	60 -110



Digital Gas Combi Steam
Oven
10 Trays 600x400 - GN 1/1

DG940

Outside dimensions:	900x1080x770 (WxHxD)
Load capacity:	10 trays 600x400 or GN 1/1
Space between trays:	70 mm
Maximum power consumption:	0,8 + 19 V/Kw
Temperature:	0-280 °C
Equipped with:	<ul style="list-style-type: none"> • Digital timer - Digital control of temperature - Memory for n 99 programs - Motor with reversing gear - Fan speed regulation - Steam regulation
Weight:	160 kg.



MG935 Manual Gas Combi Steam Oven



Outside dimensions:	900x700x740 (WxHxD)
Load capacity:	5 trays 600x400 or GN 1/1
Space between trays:	70 mm
Maximum power consumption:	0,4 + 9,5 V/Kw
Temperature:	0-280 °C
Equipped with:	<ul style="list-style-type: none"> • Manual stop cooking programmer 0-120° • Electronic direct steam injection • Nr.2 motors with reversing gear • Internal lighting with n. 2 halogen lamp
Weight:	120 kg.





SERVER

HEATING

Server is a leading global provider of market-driven dispensing solutions for the foodservice industry. Our deep understanding of operator challenges and unmatched expertise in engineering allow us to deliver time- and money-saving innovations.

MADE IN USA



IN THE FOLLOWING PAGES

FOOD WARMERS →

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OVER 90 YEARS OF QUALITY PRODUCTS AND SERVICE



PRODUCT SPECIFICATIONS

Construction UB-E4/8		Brushed (#4) stainless steel units. Pumps feature a rugged cast valve body and welded construction.		
Capacity		(2) stainless steel jars or #10 cans hold 3 quarts (2.8 L) each; 6 quart (5.7 L) total.		
Models		Twin FS/FSP 81290	Twin FSP 81230	Twin FS 81220 
Height	in	15 ⁵ / ₁₆	15 ⁵ / ₁₆	12 ⁵ / ₁₆
	cm	38.9	38.9	31.3
Width	in	17	17	17
	cm	43.2	43.2	43.2
Depth	in	13 ¹ / ₂	13 ¹ / ₂	9 ¹¹ / ₁₆
	cm	34.3	34.3	24.6
Dim. A	in	4 ³ / ₄	4 ³ / ₄	N/A
	cm	12.1	12.1	
Weight	lb	18 lb	19 lb	17 lb
	kg	8.2 kg	8.6 kg	7.8 kg
Electrical		220V, 60Hz, 1000W, 8.3A 72 in (183 cm) cord set NEMA 5-15P, 15A, 220V PLUG		

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HEATING

Wells Manufacturing's major product lines include electric warming and cooking appliances such as fryers, griddles, convection ovens, broilers, food warmers, toasters, hotplates, waffle bakers and other specialized products built exclusively for chain restaurants.

MADE IN USA



IN THE FOLLOWING PAGES

FOOD WARMERS →

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OVER 90 YEARS OF QUALITY PRODUCTS AND SERVICE



PRODUCT SPECIFICATIONS

Overall Dimensions:	Inches	MM
LLSC-7:		
Width	10 3/4	273
Depth	10 3/4	273
Height	8 5/8	219
LLSC-11:		
Width	12 5/8	321
Depth	12 5/8	321
Height	8 5/8	219
Temperature Range:	Fahrenheit	Celsius
LLSC-7, LLSC-11	90° to 210°	32° to 99°
Weights:	Lbs.	KG
LLSC-7:		
Installed	6	3
Shipping	8	4
LLSC-11:		
Installed	7	3
Shipping	10	5

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JESSY TRADE



BAKERY

NU-VU Foodservice Systems, is the recognized leader in "On-Premise Baking". As The Bakery Equipment Division of Middleby Corporation, along with Doyon Baking Equipment Specialists, we manufacture a wide variety of commercial baking equipment for use in all types of foodservices, supermarkets, and convenience stores.

MADE IN USA



IN THE FOLLOWING PAGES

OVEN - PROOFER →
DOUGH SHEETER →

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THE BAKING LEADER

EUB-3/9

CAPACITY: Per Compartment

	18"x26" Sheet Pans	13"x18" Sheet Pans Optional wire racks required	Spacing
Oven	3	6	4-1/2"
Proofer	9	18	3-1/2"

DIMENSIONS:

	Height	Width	Depth
Exterior	77-3/4"	36-1/8"	27-1/2"
Interior			
Oven	15"	26-1/4"	20-1/4"
Proofer	33-1/2"	26-1/4"	20-1/4"

STANDARD FEATURES:

- V-AIR[®] technology
- Stainless steel construction
- Stainless steel hinges
- Flush mount, lift off, tempered glass door on oven and proofer
- Silicone rubber gasket on oven and proofer doors
- Heavy duty locking casters
- Overflow drain and pan
- Manual fill proofer



UB-E4/8

CAPACITY: Per Compartment

	18"x26" Sheet Pans	13"x18" Sheet Pans Optional wire racks required	Spacing
Oven	3	6	4-1/2"
Proofer	9	18	3-1/2"

DIMENSIONS:

	Height	Width	Depth
Exterior	77-3/4"	36-1/8"	27-1/2"
Interior			
Oven	15"	26-1/4"	20-1/4"
	33-1/2"	26-1/4"	20-1/4"

STANDARD FEATURES:

- V-AIR[®] technology
- Stainless steel construction
- Stainless steel hinges
- Flush mount, lift off, tempered glass door on oven and proofer
- Silicone rubber gasket on oven and proofer doors
- Heavy duty locking casters
- Overflow drain and pan
- Manual fill proofer



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JESSY TRADE

SOMERSET®

BAKERY

Since 1946, Somerset Industries has been designing and manufacturing professional grade bakery equipment for the foodservice industry. Our vision and goals remain focused on providing quality equipment and service.

MADE IN USA



IN THE FOLLOWING PAGES

OVEN - PROOFER →
DOUGH SHEETER →

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THE BAKING LEADER



CDR 500

Simple handle adjustments for exact uniform dough thickness Synthetic rollers eliminate dough build up
 Safety sensors for automatic shutoff Compact design, ideal for use in limited space Ergonomic design for easy operation
 Convenient side operation Maintenance free drive mechanism Drive mechanism isolated from roller area
 Safe, simple, easy to operate, easy to clean Sanitary, heavy duty, all stainless steel welded construction
 Spring loaded scrapers readily removable for easy cleaning

Rollers: 3.5" (8.8 9 cm) dia. by 20" (50.80 cm) length Scrapers: Synthetic, Spring Loaded, Removable Bearings: Sealed Ball Bearings, Permanently Lubricated
 Gear Motor: Heavy Duty 3/4 HP, Maintenance Free, Single Phase, 115v/60Hz or 220v/50Hz
 Finishing: All Stainless Steel Legs: 4" Adjustable, Stainless Steel
 Shipping Weight: 150 lbs (68 kgs)

BROUGHT TO YOU BY
 JESSY TRADE



BAKERY

Passion and dedication, constant research to improve technology and organisation and over 65 years of experience in the sector have allowed our company to grow and it now exports products all over the world.

Over time, Forni Fiorini have become a synonym for quality, reliability and efficiency, an emblem of a manufacturing and industrial tradition which has used its experience as a key to its future ...

MADE IN ITALY



PASSION AND DEDICATION



PASSION AND DEDICATION, CONSTANT RESEARCH TO IMPROVE TECHNOLOGY AND ORGANISATION AND OVER 65 YEARS OF EXPERIENCE IN THE SECTOR HAVE ALLOWED OUR COMPANY TO GROW AND IT NOW EXPORTS PRODUCTS ALL OVER THE WORLD..

OVER TIME, FORNI FIORINI HAVE BECOME A SYNONYM FOR QUALITY, RELIABILITY AND EFFICIENCY, AN EMBLEM OF A MANUFACTURING AND INDUSTRIAL TRADITION WHICH HAS USED ITS EXPERIENCE AS A KEY TO ITS FUTURE. OVER THE YEARS WE HAVE HELPED OUR CLIENTS SIMPLIFY PRODUCTION PROCESSES AND FIND THE BEST SOLUTIONS FOR THEIR PROBLEMS, HOWEVER SMALL, THANKS TO OUR TECHNICAL PERSONNEL AND PRODUCT RELIABILITY.

PERSONALISED ADVISORY SERVICES, QUICK TECHNICAL SERVICE, POST-SALES SERVICE: BECAUSE OUR OBJECTIVE IS CLIENT SATISFACTION.

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PLANETING MIXERS
SHEETETS

IN THE FOLLOWING PAGES

BAKERY OVENS →
SPIRAL MIXERS →
ROTARY OVENS
DESK OVENS
PROVING
SPIRAL MIXER
DIVING
MOULDING

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FORNI ELETTRICI MD



CODE		Pans Dim.	Chamber Dim.	Pans	External Dim.	Elec.Power	Elec.Power	Surface cuisson	Weight
		cm.	cm.	nr.	cm.	standard	Increased	m²	Kg
CA2-4060	Camera - Chamber - Chambre	40 x 60	83 x 63	2	120 x 96	3,7	4,4	0,5	70
CA2-4666		46 x 66	95 x 69	2	132 x 102	4,5	5,4	0,6	100
CE2-4060	Cella - Proofer - Etuve	40 x 60		16	120 x 96	0,5	0,6		80
CE2-4666		46 x 66		16	132 x 102	0,5	0,6		100
SU2-4060	Supporto - Base - Support	40 x 60		16	120 x 96				80
SU2-4666		46 x 66		16	132 x 102				100
CP2-4060	Cappa - Hood - Hotte	40 x 60			120 x 114				25
CP2-4666		46 x 66			132 x 120				30
CA3-4060	Camera - Chamber - Chambre	40 x 60	123 x 63	3	160 x 96	5,2	6,3	0,75	110
CA3-4666		46 x 66	143 x 69	3	180 x 102	7	8,4	0,9	140
CE3-4060	Cella - Proofer - Etuve	40 x 60		28	160 x 96	0,5	0,6		100
CE3-4666		46 x 66		28	180 x 102	0,5	0,6		120
SU3-4060	Supporto - Base - Support	40 x 60		28	160 x 96				100
SU3-4666		46 x 66		28	180 x 102				120
CP3-4060	Cappa - Hood - Hotte	40 x 60			160 x 114				30
CP3-4666		46 x 66			180 x 120				35
CA4-4060	Camera - Chamber - Chambre	40 x 60	83 x 123	4	120 x 156	7	8,4	1	120
CA4-4666		46 x 66	95 x 135	4	132 x 168	8,5	10,2	1,2	160
CE4-4060	Cella - Proofer - Etuve	40 x 60		21	120 x 156	0,5	0,6		100
CE4-4666		46 x 66		21	132 x 168	0,5	0,6		135
SU4-4060	Supporto - Base - Support	40 x 60		21	120 x 156				100
SU4-4666		46 x 66		21	132 x 168				135
CP4-4060	Cappa - Hood - Hotte	40 x 60			120 x 174				30
CP4-4666		46 x 66			132 x 168				35
CA6-4060	Camera - Chamber - Chambre	40 x 60	123 x 123	6	160 x 156	9,7	11,6	1,5	180
CA6-4666		46 x 66	143 x 135	6	180 x 168	13	15,6	1,8	220
CE6-4060	Cella - Proofer - Etuve	40 x 60		28	160 x 156	1	1,2		150
CE6-4666		46 x 66		28	180 x 168	1	1,2		170
SU6-4060	Supporto - Base - Support	40 x 60		28	160 x 156				150
SU6-4666		46 x 66		28	180 x 168				170
CP6-4060	Cappa - Hood - Hotte	40 x 60			160 x 174				35
CP6-4666		46 x 66			180 x 186				45

ROTOR



Model	External dimensions cm.				Pan dims. cm	Thermal power		Electric power		Hourly cons. rates		Weight Kg
	A	B	H	H1*		Kcal/h	B.T.U./h	Resist.	Motors	Diesel	Gas	
ROTOR	143	203	220	261	60x80	—	—	45,90	2,17	—	—	1,600
						60.000	240.000	—	2,32	4	5,5	

Modello Model Modèle	Divisioni Divisions Divisions	Grammatura Weight range Taille	Capacità / Capacity Capacité	Dimensioni cm / Dimensions cm Dimensions cm			Potenza / Power Puissance	Peso / Weight Poids	Peso con pallet+cartone Weight pallet+carton Poids avec pallet+carton	
	Pz	Kg	Kg	A	B	H	Kw	Kg	Kg	Kg
SPA 15	15	100/260	4	64	64	145	0,55	173		198
SPA 22	22	50/180	4	64	64	145	0,55	173		198
SPA 30	30	25/90	2,7	64	64	145	0,55	173		198
SPA 30 M	30	40/135	4	64	64	145	0,55	173		198
SPA 36	36	34/110	4	64	64	145	0,55	173		198
SPA 52	52	12/40	2,08	64	64	145	0,55	173		198

Modello Model Modèle	Ø Pistone / Ø Piston Ø Piston		Peso gr / Weight gr Poids gr		Dimensioni cm / Dimensions cm Dimensions cm			Potenza / Power Puissance	Peso / Weight Poids
	mm	mm	Min.	Max	A	B	H	Kw	Kg
PH	80	30	300		65	160	142	1,88	375
	90	35	350						
	100	40	400						
	110	60	600						
	120	100	1000						
	135	150	1250						
	140	180	1400						





R = testata sollevabile e vasca estraibile / Lifiable head and extractible bowl / Tête relevable et cuve démontable

Model	Dough capacity	Flour capacity	Bowl volume	External dimensions cm			Motor power 1 speed		Motor power 2 speeds	
	Kg.	Kg.	lt	A	B	H	Kw		Kw	Kg
SP 5	5	3	7	54	26	53	0,37		II	33
SP 8	8	5	10	55	28	56	0,37		II	36
SP 12	12	8	15	68	35	69	0,75		0,6/0,8	60
SP 12 R	12	8	15	69	35	69	II		0,6/0,8	80
SP 18	18	12	20	70	39	69	0,75		0,6/0,8	65
SP 18 R	18	12	20	72	39	69	II		0,6/0,8	85
SP 25	25	17	33	77	43	77	1,10		1/1,4	95
SP 25 R	25	17	33	78	43	77	II		1/1,4	115
SP 38	38	25	40	82	48	77	1,5		1,5/2,2	105
SP 38 R	38	25	40	84	48	77	II		1,5/2,2	130
SP 44	44	30	50	85	53	77	1,5		1,5/2,2	110
SP 44 R	44	30	50	88	53	77	II		1,5/2,2	140
SP 60/E	60	40	75	102	58	101	2,6		2,6/3,4	250

Double arm mixer

Model	Dough capacity	Flour capacity	Bowl volume	External dimensions cm			Spiral motor		Bowl motor	
	Kg.	Kg.	lt	A	B	H	Kw		Kw	Kg
SP 60	60	40	100	63	118	132	1,5/3		0,55	370
SP 80	80	53	130	73	131	146	3/5,2		0,75	510
SP 100	100	66	160	73	131	146	3/5,2		0,75	520
SP 130	130	86	200	83	136	146	3/5,2		0,75	580
SP 160	160	106	250	93	144	156	4,5/7,8		1,1	790
SP 200	200	133	290	93	149	156	6,5/11		1,1	830
SP 250	250	166	390	103	158	156	6,5/11		1,1	870

Spiral mixers with fixed bowl

Automatic spiral mixer with lifter for table



Model	Dough capacity	Flour capacity	External dimensions cm			massima h max	Power	Weight
	Kg.	Kg.	A	B	H	cm	Kw	Kg
SPRB 80	80	53	165	155	157	240	5,95	960
SPRB 100	100	66	165	155	157	240	5,95	980
SPRB 130	130	86	170	155	158	242	5,95	1020
SPRB 160	160	106	175	165	168	255	8,90	1330
SPRB 200	200	133	175	165	168	255	12,1	1350
SPRB 250	250	166	180	165	168	255	12,1	1430

Automatic spiral mixers with lifter for divider



Model	Dough capacity	Flour capacity	External dimensions cm			massima h max	Power	Weight
	Kg.	Kg.	A	B	H	cm	Kw	Kg
SPRS 80	80	53	165	155	179	295	5,95	1160
SPRS 100	100	66	165	155	179	295	5,95	1180
SPRS 130	130	86	170	155	179	298	5,95	1220
SPRS 160	160	106	175	165	179	309	8,90	1550
SPRS 200	200	133	175	165	179	309	12,1	1570
SPRS 250	250	166	180	165	179	310	12,1	1650

Tilting lift for removable bowl for table

flamic

BAKERY

FLAMIC proposed itself as a young and dynamic company which is specialized in the production of dough sheeters for bakeries and pastries with conveyor belts width ranges of 450 mm manual (mod. SF450), 500 mm manual (mod. SF500 and mod. SF500B), 600 mm manual (mod. SF600 and SF600V) and 700 mm automatic (FAST700 and FAST700P).

MADE IN ITALY



MANUFACTURER OF EQUIPMENTS FOR CATERING



FLAMIC COMPANY HAS BEEN FOUNDED IN 2004 IN THE INDUSTRIAL TRIANGLE AREA FORMED BY THIENE, MARANO AND SCHIO, OTHERWISE KNOWN AS THE "ALTOVICENTINO", AN AREA KNOWN FOR BEING THE CRADLE OF MANY SPECIALIZED IN PRODUCTION OF MACHINERY AND OVENS FOR THE "WHITE ART" (BAKERY AND PASTRY EQUIPMENT). GIVEN THE HIGH CONCENTRATION OF THESE FIRMS ON THE TERRITORY IT CAN BE SAID THAT ALTOVICENTINO IS AN INDUSTRIAL DISTRICT FOR BAKERY PRODUCTS MACHINES. THE COMPANY FLAMIC IS LOCATED AND DEVELOPED IN A VERY FAVORABLE GEOGRAPHICAL CONTEXT FEATURING AN "INDUSTRIAL ATMOSPHERE" RICH OF PROFESSIONALISM, TECHNICAL SKILL AND TECHNOLOGY. IN THIS BACKGROUND WHERE AN EFFICIENT NETWORK OF SUB-SUPPLIERS WORKS IN SUPPORT OF THE FIRMS IT IS POSSIBLE TO HAVE NEW IDEAS AND CARRY OUT ADVANCED TECHNOLOGICAL RESEARCH.

IN THE FOLLOWING PAGES

BAKERY OVENS →
THE BAKERY & PASTRY VENS →

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➤ SF500 | SF500V



➤ SF600V



➤ SF600



➤ SF500B | SF500BV



➤ SF450B | SF450BV

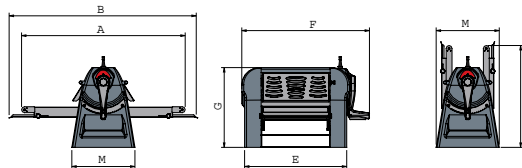


- Painted steel structure (on request stainless steel is also possible)
- Safety covers device in accordance with CE regulations
- Precise regulation on thickness of sheet by a graded scale
- Scrapers can be removed very easy
- Variable speed between infeed and discharge belts assure regular dough sheet
- Belts can be raised when the machine is not in use to obtain more free space
- Reversal rolling belts by joystick and/or by pedal
- *Optional:* cutting unit for croissants, pizza etc. and variable speed belts

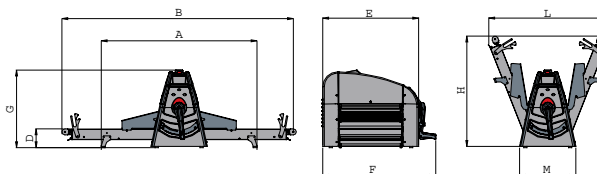
CARATTERISTICHE TECNICHE/TECHNICAL FEATURES/CARACTERISTIQUES TECHNIQUES/CARACTERISTICAS TECNICAS								
CODICE MACCHINA/MACHINE CODE/CODE MACHINE/ CODIGO MAQUINA	SF450B	SF450BV	SF500B	SF500BV	SF500	SF500V	SF600	SF600V
TIPO/TYPE/TYPE/TIPO	BENCH	BENCH	BENCH	BENCH	A-FRAME	A-FRAME	A-FRAME	A-FRAME
DIAMETRO CILINDRI/CYLINDERS DIAMETER/CYLINDRES DIAMÈTRE/ DIÁMETRO CILINDROS	60 mm	60 mm	60 mm	60 mm	60 mm	60 mm	70 mm	70 mm
LARGHEZZA TAPPETI/BELT WIDTH/LARGER TAPIS/ ANCHURA TAPETES	450 mm4	50 mm5	00 mm5	00 mm5	00 mm5	00 mm	600 mm	600 mm
LUNGHEZZA PIANI/LENGHT BELTS/LONGUEUR TAPIS/ LARGO TAPETES	500/700 mm5	00/700 mm8	50/1000 mm8	50/1000mm	850/1000/ 1200 mm	850/1000/ 1200 mm	850/1000/1200/ 1400/1600 mm	850/1000/1200/ 1400/1600 mm
VELOCITÀ TAPPETO IN USCITA/EXIT BELT-VITESSE SPEED TAPIS-VELOCIDAD DE SORTIE/TAPETES EN SALIDA	30 m/min	MIN 3 m/min MAX 33 m/min	30 m/min	MIN 3 m/min MAX 33 m/min	30 m/min	MIN 3 m/min MAX 33 m/min	MIN 4 m/min MAX 36 m/min	MIN 4 m/min MAX 36 m/min
APERTURA CILINDRI/ROLLER GAP/OUVERTURE CYLINDRES/ APERTURA CILINDROS	0-35 mm	0-35 mm	0-35 mm	0-35 mm	0-35 mm	0-35 mm	0-40 mm	0-40 mm
POTENZA MOTORE/MOTOR POWER/PUISSANCE MOTOR/ POTENCIA MOTOR	0,50 kW	0,50 kW	0,50 kW	0,50 kW	0,50 kW	0,50 kW	0,75 kW	0,75 kW
PESO/WEIGHT/POIDS/PESO	90 Kg	90 Kg	140 Kg	140 Kg	170 Kg	170 Kg	245 Kg	245 Kg

SFOGLIATRICI • SHEETERS • LAMINOIRS • LAMINADORAS

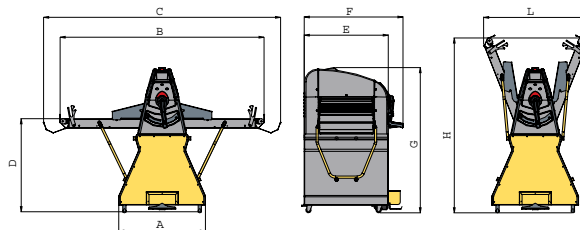
➤ SF450B | SF450BV



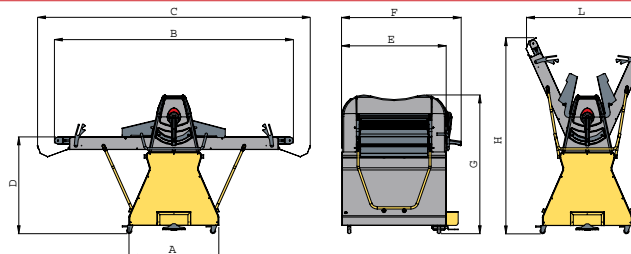
➤ SF500B | SF500BV



➤ SF500 | SF500V



➤ SF600 | SF600V



DIMENSIONI/DIMENSIONS/DIMENSIONS/DIMENSIONES

	AB		CD		EF		GH		LM	
SF450B-500	1120	1280	--	--	700	870	540	690	-	430
SF450B-700	1520	1680	--	--	700	870	540	890	-	430
SF500B-850	1250	1860	2110	150	770	910	620	880	950	455
SF500B-1000	1250	2160	2410	150	770	910	620	1030	1000	455
SF500-850	800	1860	2110	880	770	910	1335	1620	950	-
SF500-1000	800	2160	2410	880	770	910	1335	1760	1020	-
SF500-1200	800	2560	2810	880	770	910	1335	1920	1180	-
SF600-850	800	1860	2190	900	920	1065	1225	1619	960	-
SF600-1000	800	2160	2490	900	920	1065	1225	1757	1100	-
SF600-1200	800	2560	2890	900	920	1065	1225	1940	1250	-
SF600-1400	800	2960	3290	900	920	1065	1225	2123	1400	-
SF600-1600	800	3480	3810	900	920	1065	1225	---	---	-



BAKERY

STARMIX is specialized in the manufacture of planetary mixers for industrial pastry producers and pastry shops, for the catering sector and for the pharmaceutical and cosmetics industries and has grown in accordance with the "step-by-step" philosophy, quickly becoming one of the leading companies in its sector.

MADE IN ITALY



MANUFACTURER OF EQUIPMENTS FOR CATERING



THE PRODUCTION OF "AD HOC" MIXERS
TAILORED TO CUSTOMERS' AND MARKETS'
REQUIREMENTS AND FURTHER CUSTOMI-
ZATION OF THE SAME MIXERS MAKE THESE
PRODUCTS DESIRABLE FOR ALL INTERNA-
TIONAL MARKETS.

IN THE FOLLOWING PAGES

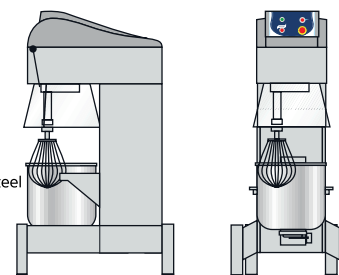
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THE BAKERY & PASTRY VENS →

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- All Starmix planetary mixers feature fixed or variable speed drives (through inverters)
- Standard equipment: bowl, fine wire whisk, beater and hook
- Optional accessories: heavy wire whisks, spiral, scrapers (only for models PL40T and PL60T) and bowl trolleys
- Bowls, whisks and scrapers are all in stainless steel. Beaters, dough hooks and spiral dough hooks in aluminium or in stainless steel
- Body in epoxy painted steel Version in stainless steel upon request
- CE Certified safety guards
- All mixers come with an integrated timer
- Control panel for front control
- For models PL40T and PL60T automatic bowl lifting available through gearmotor and worm screw



CODICE MACCHINA* MACHINE CODE* CODE MACHINE* CODIGO MAQUINA* MASCHINENKODE*	VASCA BOWL CUVE CUBETA SCHÜSSEL LT.	DIMENSIONI DAIMENSION DIMENSIONES PESO ABMESSUNGEN mm (AxBxC)	PESO WEIGHT POIDS PESO GEWICHT KG	POTENZA POWER PUISSANCE POTENCIA MOTORSTARK KW	VELOCITÀ SPEED VITESSES VELOCIDAD GESCHWINDIGKEIT RPM	VOTAGGIO STANDARD STANDARD VOLTAGE TENSION STANDARD TENSIÓN ESTÁNDAR STANDARD-SPANNUNG VOLT-PH-HZ	RIDUZIONI REDUCTION RÉDUCTIONS REDUCCIONES VERKLEINERUNGEN LT
PL20B2VS	20	715x610x980	90	0,42/0,8	1° 60 (152) 2° 120 (304)	400/3/50	10
PL20BVARES	20	715x610x980	90	1,1	min. 47 (120) max. 158 (401)	230/1/50	10
PL20C2VS	20	715x610x1330	100	0,42/0,8	1° 60 (152) 2° 120 (304)	400/3/50	10
PL20CVARES	20	715x610x1330	100	1,1	min. 47 (120) max. 158 (401)	230/1/50	10
PL30T3V	30	840x640x1365	180	0,45/0,8/1,2	1° 38 (84) 2° 75 (166) 3° 150 (333)	400/3/50	-
PL30TVARE	30	840x640x1365	180	1,5	min. 38 (83) max. 150 (333)	230/1/50	-
PL40T3V	40	980x730x1480	235	0,59/1,1/1,5	1° 36 (80) 2° 73 (162) 3° 147 (326)	400/3/50	20
PL40TVARE	40	980x730x1480	235	2,2	min. 36 (80) max. 162 (360)	400/3/50 – 230/1/50	20
PL60T3V	60	1030x755x1545	260	0,9/1,8/2,2	1° 36 (80) 2° 73 (162) 3° 147 (326)	400/3/50	20 – 40
PL60TVARE	60	1030x755x1545	260	3	min. 36 (80) max. 162 (360)	400/3/50 – 230/1/50	20 – 40



BOWL AND TOOLS



Fine wire whisk · Fouet



Beater · Palet



Hook · Crochet



Heavy wire whisk · Fouet



Spiral · Spirale



Scraper · Racloir

CONTROLS PANEL

PL20BS · PL20CS

PL30T · PL40T · PL60T



2 speeds



Electronic variator



3 speeds



Electronic variator

Ottimade

BAKERY

QUALITY SYSTEM HAS FOR MANY YEARS NOW PROVIDED REASSURANCE TO CLIENTS. IN ADDITION TO THE CERTIFICATIONS AND ON-GOING INSPECTIONS, AS EARLY AS THE DESIGN STAGE, WE DEVELOP SOLUTIONS ABLE TO ENSURE RELIABILITY OF THE MACHINES WITH THE PASSING OF TIME AND TO GUARANTEE LONG-TERM SATISFACTION. EACH OPERATOR IS CONTINUALLY UPDATED SO THEY ARE ABLE TO CARRY OUT CONSTANT PRODUCT CHECKS. EVERY COMPONENT IS DIRECTLY MANAGED, WHERE PRISMAFOOD IS IN CHARGE OF THE ENTIRE PRODUCTION PROCESS. IT IS BECAUSE OF THESE VERY REASONS THAT PRISMAFOOD LABELS ITS PRODUCTS "MADE IN ITALY - THINK QUALITY".

MADE IN ITALY

#1

Selling Brand



QUALITY AND COMPETITIVE PRICES



PASSION, SKILL AND CONTINUAL TRAINING OF STAFF, TOGETHER WITH THE VAST EXPERIENCE OF MANAGEMENT, HAVE ENABLED THE RAPID DEVELOPMENT OF THE COMPANY. THE COMPANY OVERSEES THE ENTIRE PRODUCTION PROCESS, ENSURING ITS CLIENTS QUALITY WHICH WITHSTANDS TIME AND A SWIFT RESPONSE TO SATISFY DELIVERY REQUIREMENTS.

IN THE FOLLOWING PAGES

BAKERY OVENS →
THE BAKERY & PASTRY VENS →

IN THE FOLLOWING PAGES

PIZZA OVENS ⇨

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JESSY TRADE

Optimade

MECHANICAL ELECTRIC OVEN Stainless steel front and painted steel structure



The electric oven is made of stainless steel and prepainted steel and it is equipped with:

- cooking surface in refractory stones
- sheathed heating elements
- internal lighting
- rock wool insulation

The standard power supply is 400 Volt three-phases + neutral.

Special Voltages are available on request.



Meccanico • Mechanical • Mechaische • Mécanique
• Mecánico • механическая



Digitale • Digital • Digitalen • Numérique • Digital



4 pizze • 4 pizzas • 4 Pizzen • 4 pizzas • 4 pizzas • 4 пиццы



6 pizze • 6 pizzas • 6 Pizzen • 6 pizzas • 6 pizzas • 6 пиццы



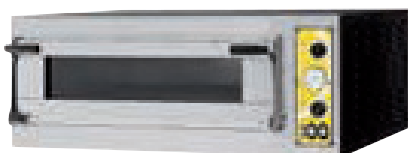
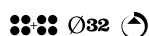
Pizza 32 cm • 32 cm pizza • Pizza 32 cm
• Pizza 32 cm • Pizza 32 cm • Пицца 32 см



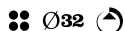
Optional • Optional • Optional • Option • Opcional
• Опция



ALFA 44



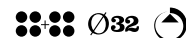
ALFA 4



MECHANICAL ELECTRIC OVENS

Dimensioni esterne • External dim. • Außenabmessungen	m	L 97,5 P 92,4 H 74,5
Dim. extérieures • Medidas externas		
Dimensões externas • Внешние габ. размеры		
Volume • Volume • Volumen • Volume m	m³	,91
Volumen • Volume • Объем		
Peso netto • Net weight • Nettogewicht • Poids net	g	129,0
Peso neto • Peso líquido • Вес-нетто		
Peso lordo • Gross weight • Bruttogewicht • Poids brut	kg	137,0
Peso bruto • Peso bruto • Вес-брутто		

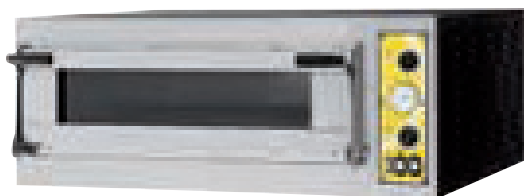
ALFA MEDIUM 44



Temperatura d'esercizio • Working temperature Arbeitstemperatur • Temperature de travail Temperatura de ejercicio • Temperatura de funcionamento Рабочая температура	°C	50 • 500
Alimentazione • Power supply • Anschluss Alimentation • Alimentación • Alimentação • Питание	volt	230 • 400
Camere • Chamber • Kammer • Chambres Cámaras • Câmaras • Рабочая камера	n°	1
Potenza • Power • Heizleistung • Puissance Potência • Potência • Мощность	KW	4,7
Potenza resistenza cielo • Top heating element power Oben Heizelementeleistung Puissance resistance plafond • Potencia resistencia techo Potência da resistência superior • Мощность верхних ТЭНов	W	2350x1
Potenza resistenza platea • Bottom heating element power Unten Heizelementeleistung Puissance resistance sol • Potencia resistencia solera Potência da resistência inferior • Мощность нижних ТЭНов	W	2350x1
Dimensioni esterne • External dim. • Außenabmessungen Dim. extérieures • Medidas externas Dimensões externas • Внешние габ. размеры	cm	L 97,5 P 92,4 H 41,3
Dimensioni interne • Internal dim. • Innenabmessungen Dim. intérieures • Medidas internas Dimensões internas • Внутренние размеры	cm	L 66,0 P 66,0 H 14,0
Dimensioni imballo • Packing dimensions Verpackungsabmessungen • Dim emballage Medidas del embalaje • Dimensões da embalagem Размеры упаковки	cm	L 102,0 P 102,0 H 54,5
Volume • Volume • Volumen • Volume Volumen • Volume • Объем	m³	0,57
Peso netto • Net weight • Nettogewicht • Poids net Peso neto • Peso líquido • Вес-нетто	kg	76,0
Peso lordo • Gross weight • Bruttogewicht • Poids brut Peso bruto • Peso bruto • Вес-брутто	kg	84,0

Temperatura d'esercizio • Working temperature Arbeitstemperatur • Temperature de travail Temperatura de ejercicio • Temperatura de funcionamento Рабочая температура	°C	50 • 500
Alimentazione • Power supply • Anschluss Alimentation • Alimentación • Alimentação • Питание	volt	230 • 400
Camere • Chamber • Kammer • Chambres Cámaras • Câmaras • Рабочая камера	n°	2
Potenza • Power • Heizleistung • Puissance Potência • Potência • Мощность	KW	9,4
Potenza resistenza cielo • Top heating element power Oben Heizelementeleistung Puissance resistance plafond • Potencia resistencia techo Potência da resistência superior • Мощность верхних ТЭНов	W	2350x2
Potenza resistenza platea • Bottom heating element power Unten Heizelementeleistung Puissance resistance sol • Potencia resistencia solera Potência da resistência inferior • Мощность нижних ТЭНов	W	2350x2
Dimensioni esterne • External dim. • Außenabmessungen Dim. extérieures • Medidas externas Dimensões externas • Внешние габ. размеры	cm	L 90,0 P 87,1 H 74,5
Dimensioni interne • Internal dim. • Innenabmessungen Dim. intérieures • Medidas internas Dimensões internas • Внутренние размеры	cm	L 66,0 P 66,0 H 14,0
Dimensioni imballo • Packing dimensions Verpackungsabmessungen • Dim emballage Medidas del embalaje • Dimensões da embalagem Размеры упаковки	cm	L 102,0 P 102,0 H 87,5
Volume • Volume • Volumen • Volume Volumen • Volume • Объем	m³	0,91
Peso netto • Net weight • Nettogewicht • Poids net Peso neto • Peso líquido • Вес-нетто	kg	120,6
Peso lordo • Gross weight • Bruttogewicht • Poids brut Peso bruto • Peso bruto • Вес-брутто	kg	130,0

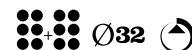
Ottimade



ALFA 6



ALFA 66



Temperatura d'esercizio • Working temperature Arbeitstemperatur • Temperature de travail Temperatura de ejercicio • Temperatura de funcionamento Рабочая температура	°C	50 • 500
Alimentazione • Power supply • Anschluss Alimentation • Alimentación • Alimentação • Питание	volt	230 • 400
Camere • Chamber • Kammer • Chambres Cámaras • Câmaras • Рабочая камера	n°	1
Potenza • Power • Heizleistung • Puissance Potencia • Potência • Мощность	KW	7,2
Potenza resistenza cielo • Top heating element power Oben Heizelementeleistung Puissance resistance plafond • Potencia resistencia techo Potência da resistência superior • Мощность верхних ТЭНов	W	1200x3
Potenza resistenza platea • Bottom heating element power Unten Heizelementeleistung Puissance resistance sol • Potencia resistencia solera Potência da resistência inferior • Мощность нижних ТЭНов	W	1200x3
Dimensioni esterne • External dim. • Außenabmessungen Dim. extérieures • Medidas externas Dimensões externas • Внешние габ. размеры	cm	L 97,5 P 121,4 H 41,3
Dimensioni interne • Internal dim. • Innenabmessungen Dim. intérieures • Medidas internas Dimensões internas • Внутренние размеры	cm	L 66,0 P 99,0 H 14,0
Dimensioni imballo • Packing dimensions Verpackungsabmessungen • Dim emballage Medidas del embalaje • Dimensões da embalagem Размеры упаковки	cm	L 127,0 P 102,0 H 54,5
Volume • Volume • Volumen • Volume Volumen • Volume • Объем	m³	0,71
Peso netto • Net weight • Nettogewicht • Poids net Peso neto • Peso líquido • Вес-нетто	kg	105,0
Peso lordo • Gross weight • Bruttogewicht • Poids brut Peso bruto • Peso bruto • Вес-брутто	kg	115,0

Temperatura d'esercizio • Working temperature Arbeitstemperatur • Temperature de travail Temperatura de ejercicio • Temperatura de funcionamento Рабочая температура	°C	50 • 500
Alimentazione • Power supply • Anschluss Alimentation • Alimentación • Alimentação • Питание	volt	230 • 400
Camere • Chamber • Kammer • Chambres Cámaras • Câmaras • Рабочая камера	n°	2
Potenza • Power • Heizleistung • Puissance Potencia • Potência • Мощность	KW	14,4
Potenza resistenza cielo • Top heating element power Oben Heizelementeleistung Puissance resistance plafond • Potencia resistencia techo Potência da resistência superior • Мощность верхних ТЭНов	W	1200x6
Potenza resistenza platea • Bottom heating element power Unten Heizelementeleistung Puissance resistance sol • Potencia resistencia solera Potência da resistência inferior • Мощность нижних ТЭНов	W	1200x6
Dimensioni esterne • External dim. • Außenabmessungen Dim. extérieures • Medidas externas Dimensões externas • Внешние габ. размеры	cm	L 97,5 P 121,4 H 74,5
Dimensioni interne • Internal dim. • Innenabmessungen Dim. intérieures • Medidas internas Dimensões internas • Внутренние размеры	cm	L 66,0 P 99,0 H 14,0
Dimensioni imballo • Packing dimensions Verpackungsabmessungen • Dim emballage Medidas del embalaje • Dimensões da embalagem Размеры упаковки	cm	L 127,0 P 102,0 H 87,5
Volume • Volume • Volumen • Volume Volumen • Volume • Объем	m³	1,13
Peso netto • Net weight • Nettogewicht • Poids net Peso neto • Peso líquido • Вес-нетто	kg	178,0
Peso lordo • Gross weight • Bruttogewicht • Poids brut Peso bruto • Peso bruto • Вес-брутто	kg	188,0



TRAYS 9



TRAYS 99



Temperatura d'esercizio Working temperature Arbeitstemperatur Temperature de travail Temperatura de ejercicio Temperatura de funcionamento Рабочая температура	°C	50 500
Alimentazione Power supply Anschluss Alimentation Alimentación Alimentação Питание	volt	230 400
Camere Chamber Kammer Chambres Cámaras Câmaras Рабочая камера	n°	1
Potenza Power Heizleistung Puissance Potencia Potência Мощность	KW	15,3
Potenza resistenza cielo Top heating element power Oben Heizelementeleistung Puissance resistance plafond Potencia resistencia techo Potência da resistência superior Мощность верхних ТЭНов	W	2550x3
Potenza resistenza platea Bottom heating element power Unten Heizelementeleistung Puissance resistance sol Potencia resistencia solera Potência da resistência inferior Мощность нижних ТЭНов	W	2550x3
Dimensioni esterne External dim. Außenabmessungen Dim. extérieures Medidas externas Dimensões externas Внешние габ. размеры	cm	L 150,0 P 131,4 H 41,3
Dimensioni interne Internal dim. Innenabmessungen Dim. intérieures Medidas internas Dimensões internas Внутренние размеры	cm	L 123,0 P 108,0 H 17,5
Dimensioni imballo Packing dimensions Verpackungsabmessungen Dim emballage Medidas del embalaje Dimensões da embalagem Размеры упаковки	cm	L 158,0 P 142,0 H 54,3
Volume Volume Volumen Volume Volumen Volume Объем	m³	1,22
Peso netto Net weight Nettogewicht Poids net Peso neto Peso líquido Вес-нетто	kg	174,0
Peso lordo Gross weight Bruttogewicht Poids brut Peso bruto Peso bruto Вес-брутто	kg	197,0

Temperatura d'esercizio Working temperature Arbeitstemperatur Temperature de travail Temperatura de ejercicio Temperatura de funcionamento Рабочая температура	°C	50 500
Alimentazione Power supply Anschluss Alimentation Alimentación Alimentação Питание	volt	230 400
Camere Chamber Kammer Chambres Cámaras Câmaras Рабочая камера	n°	2
Potenza Power Heizleistung Puissance Potencia Potência Мощность	KW	30,6
Potenza resistenza cielo Top heating element power Oben Heizelementeleistung Puissance resistance plafond Potencia resistencia techo Potência da resistência superior Мощность верхних ТЭНов	W	2550x6
Potenza resistenza platea Bottom heating element power Unten Heizelementeleistung Puissance resistance sol Potencia resistencia solera Potência da resistência inferior Мощность нижних ТЭНов	W	2550x6
Dimensioni esterne External dim. Außenabmessungen Dim. extérieures Medidas externas Dimensões externas Внешние габ. размеры	cm	L 150,0 P 131,4 H 74,5
Dimensioni interne Internal dim. Innenabmessungen Dim. intérieures Medidas internas Dimensões internas Внутренние размеры	cm	L 123,0 P 108,0 H 17,5
Dimensioni imballo Packing dimensions Verpackungsabmessungen Dim emballage Medidas del embalaje Dimensões da embalagem Размеры упаковки	cm	L 158,0 P 142,0 H 87,5
Volume Volume Volumen Volume Volumen Volume Объем	m³	1,96
Peso netto Net weight Nettogewicht Poids net Peso neto Peso líquido Вес-нетто	kg	323,5
Peso lordo Gross weight Bruttogewicht Poids brut Peso bruto Peso bruto Вес-брутто	kg	348,0

Optimade

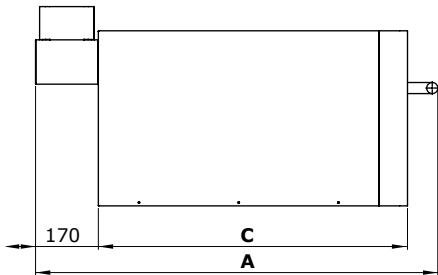
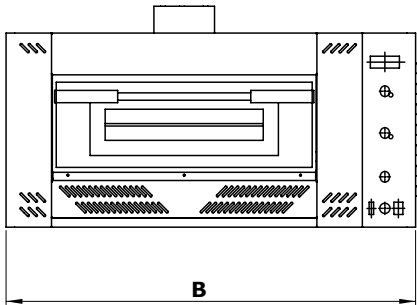


HALO GAS 6

••• Ø30



Temperatura d'esercizio • Working temperature Arbeitstemperatur • Temperature de travail Temperatura de ejercicio • Temperatura de funcionamento Рабочая температура	°C 0	• 450
Assorbimento • Absorption • Strömversorgung Absorption • Absorción Alimentação • Питание	volt 2	30
Potenza • Power • Heizleistung • Puissance K Potencia • Potência • Мощность	W	21,5
Consumo • Gas consumption • Verbrauch Consumption de gaz • Consumo • Consumo • Расход газа	Kg/h 1 m ³ /h 2	,696 (G 30/31) 2,275 (G 20) ,275 (G 25)
Dimensioni esterne • External dim. • Außenabmessungen Dim. extérieures • Medidas externas Dimensões externas • Внешние габ. размеры	m	L 100,0 P 136,2 H 56 ,0
Dimensioni interne • Internal dim. • Innenabmessungen Dim. intérieures • Medidas internas Dimensões internas • Внутренние размеры	m	L 62,0 P 92,0 H 15,0
Dimensioni imballo • Packing dimensions Verpackungsabmessungen • Dim emballage Medidas del embalaje • Dimensões da embalagem Размеры упаковки	m	L 103,5 125,5 H 59,0
Volume • Volume • Volumen • Volume m Volumen • Volume • Объем	³ 0	,77
Peso netto • Net weight • Nettogewicht • Poids net Peso neto • Peso líquido • Вес-нетто	g	135,0
Peso lordo • Gross weight • Bruttogewicht • Poids brut Peso bruto • Peso bruto • Вес-брутто	kg	143,0



G6 1362 1000 1137



SIGMA 500 RP  Ø45

Peso pasta • Dough weigh • Gewicht des Teiges Poids pâte • Peso de la masa • Peso da massa • Вес теста	gr	220 • 900
Diametro pizza • Pizza diameter • Pizza Durchmesser Diametre pizza • Diámetro de la pizza • Diâmetro da pizza Диаметр пиццы	cm 2	6 • 45
Alimentazione • Power supply • Anschluss v Alimentation • Alimentación • Alimentação • Питание	olt	230 1 ph 50Hz
Potenza motore monofase • Single-phase motor power Einphasiger motorleistung • Puissance moteur monophasé Puissance moteur monofásico • Potência do motor monofásico Мощность однофазного двигателя	KW 0 hp 0	,25 ,33
Dimensioni macchina • Machine sizes Maschine abmessungen • Dimensions machineP Medidas de la máquina • Dimensões da máquinaH Размеры машины (д х ш х в)	m	L 66,0 46,5 H 71,5
Dimensioni imballo • Packing dimentions c Verpackungsabmessungen • Dim emballageP Medidas del embalaje • Dimensões da embalagemH Размеры упаковки	m	L 75,0 54,0 H 77,5
Volume • Volume • Volumen • Volume m Volumen • Volume • Объем	³ 0	,31
Peso netto • Net weight • Nettogewicht • Poids net k Peso neto • Peso líquido • Вес-нетто	g	42,0
Peso lordo • Gross weight • Bruttogewicht • Poids brut Peso bruto • Peso bruto • Вес-брутто	kg	49,0



ELAS 50  ELAS TRIFASE 50 

Peso pasta • Dough weight • Gewicht des Teiges Poids pâte • Peso de la masa • Peso da massa • Вес теста	kg	42,0
Capacità • Capacity • fassungsvermögen • Capacité Capacidad • Capacidade • Емкость	lt	48,0
Impasto ora • Dough/hour • Teig/Stunde • Pâte/heure Masa por hora • Massa/hora • Тесто / час	kg	128,0
Diametro vasca • Bowl diameter • Wanne Durchmesser Diametre cuve • Diámetro de la artesa • Diâmetro da cuba Диаметр дежи	cm	45,0
Alimentazione • Power supply • Anschluss v Alimentation • Alimentación • Alimentação • Питание	olt	230 • 400
Potenza motore monofase • Single-phase motor powerK Einphasiger motorleistung • Puissance moteur monophasé h Puissance moteur monofásico • Potência do motor monofásico Мощность однофазного двигателя	W (volt230) p	1,5 2,0
Potenza motore trifase • Three-phase motor powerK Dreiphasiger motorleistung • Puissance moteur triphasé Potencia del motor trifásico • Potência do motor trifásico Мощность трехфазного двигателя	W (volt400) hp 2	1,5 ,0
Dimensioni macchina • Machine sizes Maschine abmessungen • Dimensions machineP Medidas de la máquina • Dimensões da máquinaH Размеры машины (д х ш х в)	cm L	48,0 80,5 82,5
Dimensioni imballo • Packing dimensions Verpackungsabmessungen • Dim emballageP Medidas del embalaje • Dimensões da embalagemH Размеры упаковки	cm L	82,5 54,0 93,5
Volume • Volume • Volumen • Volume Volumen • Volume • Объем	m³ 0	,42
Peso netto • Net weight • Nettogewicht • Poids net Peso neto • Peso líquido • Вес-нетто	kg	97,4
Peso lordo • Gross weight • Bruttogewicht • Poids brut Peso bruto • Peso bruto • Вес-брутто	g	109,0

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Ottimade



ELAS 40



ELAS TRIFASE 40



ELAS 30



ELAS TRIFASE 30



Peso pasta • Dough weight • Gewicht des Teiges Poids pâte • Peso de la masa • Peso da massa • Вес теста	kg	35,0
Capacità • Capacity • Fassungsvermögen • Capacité Capacidad • Capacidade • Емкость	t	41,0
Impasto ora • Dough/hour • Teig/Stunde • Pâte/heure Masa por hora • Massa/hora • Тесто / час	kg	112,0
Diametro vasca • Bowl diameter • Wanne Durchmesser Diametre cuve • Diámetro de la artesa • Diâmetro da cuba Диаметр дежи	cm	45,0
Alimentazione • Power supply • Anschluss Alimentation • Alimentación • Alimentação • Питание	olt	230 • 400
Potenza motore monofase • Single-phase motor power Einphasiger motorleistung (volt230) Puissance moteur monophasé Potencia del motor monofásico • Potência do motor monofásico Мощность однофазного двигателя	W hp 1	1,1 ,5
Potenza motore trifase • Three-phase motor power Dreiphasiger motorleistung (volt400) Puissance moteur triphasé Potencia del motor trifásico • Potência do motor trifásico Мощность трехфазного двигателя	W hp 1	1,1 ,5
Dimensioni macchina • Machine sizes Maschine abmessungen • Dimensions machine Medidas de la máquina • Dimensões da máquina Размеры машины (д x ш x в)	m L	48,0 80,5 82,5
Dimensioni imballo • Packing dimensions Verpackungsabmessungen • Dim emballage Medidas del embalaje • Dimensões da embalagem Размеры упаковки	m L P H	82,5 54,0 93,5
Volume • Volume • Volumen • Volume Volumen • Volume • Объем	m³	0,42
Peso netto • Net weight • Nettogewicht • Poids net Peso neto • Peso líquido • Вес-нетто	g	95,4
Peso lordo • Gross weight • Bruttogewicht • Poids brut Peso bruto • Peso bruto • Вес-брутто	kg	108,0

Peso pasta • Dough weight • Gewicht des Teiges Poids pâte • Peso de la masa • Peso da massa • Вес теста	g	25,0
Capacità • Capacity • Fassungsvermögen • Capacité Capacidad • Capacidade • Емкость	lt	32,0
Impasto ora • Dough/hour • Teig/Stunde • Pâte/heure Masa por hora • Massa/hora • Тесто / час	kg	88,0
Diametro vasca • Bowl diameter • Wanne Durchmesser Diametre cuve • Diámetro de la artesa • Diâmetro da cuba Диаметр дежи	cm	40,0
Alimentazione • Power supply • Anschluss Alimentation • Alimentación • Alimentação • Питание	olt	230 • 400
Potenza motore monofase • Single-phase motor power Einphasiger motorleistung (volt230) Puissance moteur monophasé Potencia del motor monofásico • Potência do motor monofásico Мощность однофазного двигателя	W p	1,1 1,5
Potenza motore trifase • Three-phase motor power Dreiphasiger motorleistung (volt400) Puissance moteur triphasé Potencia del motor trifásico • Potência do motor trifásico Мощность трехфазного двигателя	W hp 1	1,1 ,5
Dimensioni macchina • Machine sizes Maschine abmessungen • Dimensions machine Medidas de la máquina • Dimensões da máquina Размеры машины (д x ш x в)	cm L	42,4 73,5 80,5
Dimensioni imballo • Packing dimensions Verpackungsabmessungen • Dim emballage Medidas del embalaje • Dimensões da embalagem Размеры упаковки	m L P H	76,5 47,5 88,5
Volume • Volume • Volumen • Volume Volumen • Volume • Объем	m³	0,32
Peso netto • Net weight • Nettogewicht • Poids net Peso neto • Peso líquido • Вес-нетто	kg	86,6
Peso lordo • Gross weight • Bruttogewicht • Poids brut Peso bruto • Peso bruto • Вес-брутто	kg	94,0



ELAS 20

ELAS TRIFASE 20



ELAS 10



Peso pasta • Dough weight • Gewicht des Teiges Poids pâte • Peso de la masa • Peso da massa • Вес теста	kg	17,0
Capacità • Capacity • Fassungsvermögen • Capacité l Capacidad • Capacidade • Емкость	t	22,0
Impasto ora • Dough/hour • Teig/Stunde • Pâte/heure Masa por hora • Massa/hora • Тесто / час	kg	56,0
Diametro vasca • Bowl diameter • Wanne Durchmesser Diametre cuve • Diámetro de la artesa • Diâmetro da cuba Диаметр дежи	cm	36,0
Alimentazione • Power supply • Anschluss v Alimentation • Alimentación • Alimentação • Питание	volt	230 • 400
Potenza motore monofase • Single-phase motor power Einphasiger motorleistung (volt230) Puissance moteur monophasé hp 1 Potencia del motor monofásico • Potência do motor monofásico Мощность однофазного двигателя	W hp 1	0.75 ,0
Potenza motore trifase • Three-phase motor power Dreiphasiger motorleistung (volt400) Puissance moteur triphasé hp 1 Potencia del motor trifásico • Potência do motor trifásico Мощность трехфазного двигателя	W hp 1	0.75 ,0
Dimensioni macchina • Machine sizes Maschine abmessungen • Dimensions machine Medidas de la máquina • Dimensões da máquina Размеры машины (д х ш х в)	cm L	38,5 67,0 72,5
Dimensioni imballo • Packing dimensions Verpackungsabmessungen • Dim emballage Medidas del embalaje • Dimensões da embalagem Размеры упаковки	cm L	73,5 P 41,5 79,5
Volume • Volume • Volumen • Volume Volumen • Volume • Объем	m ³ l	0,24
Peso netto • Net weight • Nettogewicht • Poids net k Peso neto • Peso líquido • Вес-нетто	g	65,0
Peso lordo • Gross weight • Bruttogewicht • Poids brut Peso bruto • Peso bruto • Вес-брутто	kg	75,0

Peso pasta • Dough weight • Gewicht des Teiges Poids pâte • Peso de la masa • Peso da massa • Вес теста	kg	8	,0
Capacità • Capacity • Fassungsvermögen • Capacité l Capacidad • Capacidade • Емкость	t	10,0	
Impasto ora • Dough/hour • Teig/Stunde • Pâte/heure Masa por hora • Massa/hora • Тесто / час	kg	35,0	
Diametro vasca • Bowl diameter • Wanne Durchmesser Diametre cuve • Diámetro de la artesa • Diâmetro da cuba Диаметр дежи	cm	26,0	
Alimentazione • Power supply • Anschluss v Alimentation • Alimentación • Alimentação • Питание	volt	230	
Potenza motore monofase • Single-phase motor power Einphasiger motorleistung (volt230) Puissance moteur monophasé hp Potencia del motor monofásico • Potência do motor monofásico Мощность однофазного двигателя	W hp p	0 0,5	,37
Potenza motore trifase • Three-phase motor power Dreiphasiger motorleistung (volt400) Puissance moteur triphasé hp Potencia del motor trifásico • Potência do motor trifásico Мощность трехфазного двигателя	W p	- -	-
Dimensioni macchina • Machine sizes Maschine abmessungen • Dimensions machine Medidas de la máquina • Dimensões da máquina Размеры машины (д х ш х в)	m	L 26,0 P 50,0 H 50,0	
Dimensioni imballo • Packing dimensions Verpackungsabmessungen • Dim emballage Medidas del embalaje • Dimensões da embalagem Размеры упаковки	m	L 62,5 P 39,5 H 70,5	
Volume • Volume • Volumen • Volume m Volumen • Volume • Объем	m ³ l	0,17	
Peso netto • Net weight • Nettogewicht • Poids net k Peso neto • Peso líquido • Вес-нетто	g	42,0	
Peso lordo • Gross weight • Bruttogewicht • Poids brut Peso bruto • Peso bruto • Вес-брутто	kg	46,0	



WAREWASHING

By producing with a fully robotized procedure a machine every 3 minutes - from steel-sheet to cardboard-box - KROMO is since many years among the world leading companies in professional Dish-washing & Ware-washing machines production.

Part since 2004 of ALI Group - www.aligroup.it - the well-known World's #1 in production of Catering equipment, KROMO develops within its own engineering department machines of any kind for the most various applications: from the Ho.Re.Ca. sector, to the food preparation industry, to large users as, for example, the Cruise-liners or Hospitals.

MADE IN ITALY



EXCELLENCE IN DISHWASHING



THE ENGINEERING, MANUFACTURING AND TESTING OF THE MACHINES WE DELIVER ARE MANAGED BY A TEAM OF SKILLED AND EXPERIENCED TECHNICIANS, WHO GUARANTEE THE HIGHEST QUALITY STANDARD ON OUR UNITS, BY MEAN OF THE MOST SOPHISTICATED CONTROL SYSTEMS.

KROMO IS NOT LIMITED TO SUPPLY STANDARD MACHINES SUITABLE FOR YOUR NEEDS ONLY BUT IT DEVELOPS AND PROVIDES AIMED SOLUTIONS FOR EACH SPECIFIC NEED WITH TIGHT ATTENTION TO RUNNING COSTS AND ENVIRONMENTAL PROTECTION.

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JESSYTRADE.COM

IN THE FOLLOWING PAGES

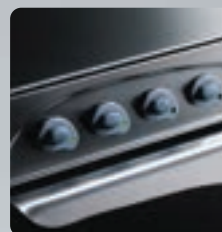
DISHWASHERS →
CONVEYOR DISHWASHER →

BROUGHT TO YOU BY
JESSY TRADE



AQUA 50 MONO

- output / hour 540 class
- Dim 59*60*85 cm
- Basket size 50× 50 cm
- Power 230 V~ 50 Hz
- 3500 W
- Body made of stainless steel



HOOD 110

410H - 1050/hr



GN 1/1 530x325



1750/hr

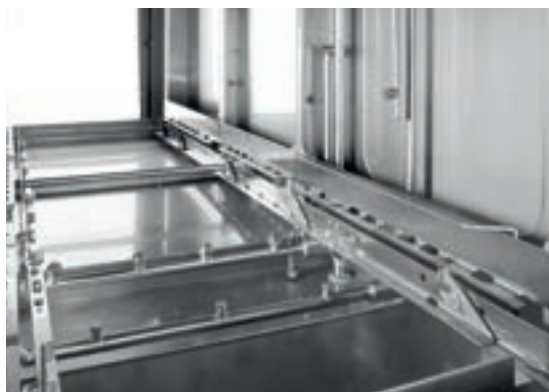


Racks/hour: n. 70/30
Washing cycles: 50/120 sec
Washing pump: 1120W
Total input: 10120W
Tank capacity: 30 lt
Boiler capacity: 10 lt
Water consumption: 2,8 lt
Basket size: 500x500 mm
Dimensions: 720 x 735 x 1445/1880 H





DISCOVER..





RK1040



RK1440

		RK1040	RK1440	RK1840	RK2440
PRODUZIONE CESTI/H - RACKS PER HOUR					
a velocità minima - at minimum speed	n.	83	111	148	185
a velocità massima - at maximum speed	n.	107	143	190	238
secondo DIN10510 - DIN10510 compliant	n.	80*	92*	116*	134*
secondo DIN10510 con AS - DIN10510 compliant in case of AS	n.	111	-	145	165*
consumo acqua di risciacquo - rinse water consumption	l / h	130	160	230	280
passaggio utile (l x h) - clearance (l x h)	mm	510 x 450	510 x 450	510 x 450	510 x 450
PRELAVAGGIO - PRE-WASH					
pompa - pump	kW	-	-	1	2,18
pressione di lavaggio all'ugello - washing pressure - at nozzle	kPa	-	-	30	40
portata nominale - rated capacity	l / min	-	-	330	875
capacità vasca - tank volume	l	-	-	45	85
LAVAGGIO - CHEMICAL WASH					
pompa - pump	kW	1,75	2,18	1,75	1,75
pressione di lavaggio all'ugello - washing pressure - at nozzle	kPa	40	40	40	40
portata nominale - rated capacity	l / min	700	875	700	700
capacità vasca - tank volume	l	85	85	85	85
resistenza vasca - tank heating element	kW	9	9	9	9
DOPPIO RISCACQUO - DOUBLE RINSE					
pompa prerisciacquo - pre-rinse pump	kW	0,2	0,2	0,2	0,2
capacità vasca prerisciacquo -pre-wash tank volume	l	4,5	4,5	4,5	4,5
potenza totale installata - total installed power					
ingresso acqua calda (55° C) - hot water intake (55° C)	kW	20,2	20,6	24,2	28,3
ingresso acqua fredda (10° C) - cold water intake (10° C)	kW	26,2	29,6	36,2	40,3
con KHR10 - with KHR10	kW	23,3	26,8	30,3	34,5
con KHR20 - with KHR20	kW	-	-	27,3	31,5
con KHRP30 - with KHRP30	kW	-	-	28,4	34,1
DIMENSIONI - DIMENSIONS (L x W x H)					
standard	mm	1900x805x1830	2100x805x1830	2500x805x1830	2800x805x1830
ASCIUGATURA - DRYERS					
modulo 600 (4,5 kW)- module 600 (4,5 kW)	mm	L+400, H+240	L+400, H+240	-	-
modulo 900 (9 kW)- module 900 (9 kW)		L+700, H+240	L+700, H+240	L+700, H+240	L+700, H+240
modulo ad angolo 90° (4,5 -9 kW) - angle module 90° (4,5 -9 kW)	mm	L+550, H+240	L+550, H+240	L+550, H+240	L+550, H+240
modulo ad angolo 180° (4,5 -9 kW) - angle module 180° (4,5 -9 kW)	mm	L+550, W+785, H+240	L+550, W+785, H+240	L+550, W+785, H+240	L+550, W+785, H+240
AS	mm	L+450	-	L+450	L+450
K10	mm	-	-	L+300, W+85	-

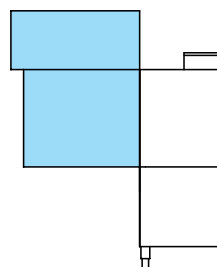
*Con inverter optional - *With optional inverter
Dat tecnici non impegnativi - Continual improvements may supersede specifications



RK1840



RK2440

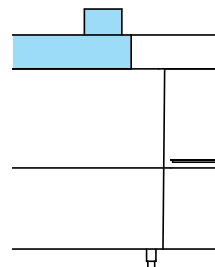


ASCIUGATURE / DRYERS

Disponibili da 4,5Kw a 9Kw rispettivamente su mensole da 600mm o 900mm, a seconda del modello richiesto.

Anche isolate e su curva meccanizzata.

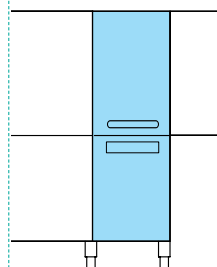
Available in 4,5Kw and 9kw, 600mm stage or 900mm module dryers, in accordance with the model required. Available also with thermal insulation and on mechanized arcs.



SISTEMI DI RECUPERO TERMICO/HEAT RECOVERY SYSTEMS

Nelle versioni Compact KHR10, standard KHR20 e con pompa di calore KHRP30.

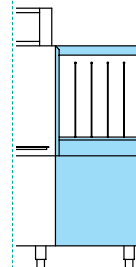
Compact version KHR10, standard KHR20 and with Heat Pump KHRP30.



AS: MODULO PRELAVAGGIO CON FILTRO A CASSETTO/ PREWASH MODULE WITH DRAWER STRAINER

Non disponibile per i modelli con il modulo prelavaggio ad angolo 90° "K10".

Not available for models with K10 90° corner pre-wash



K10: INGRESSO AD ANGOLO 90° CON PRELAVAGGIO /90° CORNER INLET WITH PRE-WASH

Disponibile solo per il modello RK1840, non fattibile se presente il modulo AS, prelavaggio con filtro a cassetto.

Only for model RK1840, not available when AS prewash module is installed.



Preparation PROCESSING

SIRMAN has been a leader in the professional catering equipment sector for over 30 years. The range is now universally recognised as a name that stands for quality, safety and professional expertise.

MADE IN ITALY



GLOBAL MANUFACTURER OF QUALITY FOOD PREPARATION EQUIPMENT



SIRMAN PRODUCTS ARE DISTRIBUTED IN THE UK BY FOODSERVICE EQUIPMENT MARKETING. FEM IMPORT AND MANUFACTURE SOME OF THE WORLD'S BIGGEST CATERING EQUIPMENT BRANDS. THE RANGE INCLUDES SLICERS, PANINI GRILLS, VEGETABLE CUTTERS, STICK BLENDERS, BLAST CHILLERS AND INDUCTION HOBBS.

IN THE FOLLOWING PAGES
FOOD PREPARATION MACHINES →

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Tc 42 Montana-hp 5



Panasonic Nec1475



Vortex 43



Cutter C9 Vv



Sirio 900cc



Ppj 10



Is 8 - 16 Aries



Salamandra Mobile



Salamandra Fissa/basic



Crepiera Tonda



Hot Dog Y09



C 15 Da Banco



Eldorado 8r



Eldorado 8x2r



Gw 7



P.I.3



Piastra Scaldapizza



So 1840 F3

Preparation PROCESSING food preparation machines

FIND OUT MORE PRODUCTS AT JESSYTRADE.COM



PREPARATION

THROUGH QUALITY AND SERVICE, IT REACHED BEST OPERATORS AND FOOD PROFESSIONALD TRUST, BEING FOCUS THE SAME ATTENTION TO DETAIL AS THE SMALL CRAFTSMAN'S SHOP FOR LARGE SCALE PRODUCTION AS WELL. FOR THIS REASON, WHENEVER THEY NEED ASSISTANCE AND SERVICE, THEIR FIRST THOUGHT GOES TO EVEREST. CAUSE OF THIS, BEST RETAILERS AND MOST DEMANDING INSIDERS BELIEVE THAT FOR MEAT PROCESSING AND FOR FOODSERVICE, SECRETS OF SUCCESS ARE VERY SIMPLE. IT'S ENOUGH TO KNOW WHO CAN BE TRUSTED. ANYTIME.

MADE IN ITALY



MANUFACTURERS FROM 1959 OUR PRODUCTION

MAYBE FROM A DREAM OR SIMPLY FROM
HARD WORKING. SURELY FROM A MAGIC
CHEMISTRY WHICH MERGES PASSION TO
CARE OF CUSTOMER REQUIREMENTS, TO
WILLINGNESS ALWAYS LOOKING CARE-
FULLY AT THE BEST SOLUTION AND EV-
ERLASTING SEARCH OF IMPROVEMENT.
EVEREST MADE THOSE PRINCIPLES ITS
REASON OF LIFE AND THIS IS WHY EVER-
EST HAS BEEN PROPOSING HIGH QUALITY
ALIMENTARY MACHINES FOR OVER 50
YEARS.



IN THE FOLLOWING PAGES

MEAT MINCER →
GRATERS →

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JESSY TRADE



SERIES 2000 / 32 TCE

- Made by 18/8 stainless steel
- 600 kg / h
- Dim : 56 x 35 x 49 cm
- 2.2 Kw – 3 Hp – 400 V - 3 Ph - 50 Hz
- Net weight: Kg 45

SERIES 2000 / 32 TCE

- Made by 18/8 stainless steel
- 600 kg / h
- Dim : 56 x 35 x 49 cm
- 1.7 Kw – 2.5 Hp – 230 V - 1 Ph 50 Hz
- Net weight: Kg 45

SAUSAGE FILLER





preparation **Meat Mincer** Graters

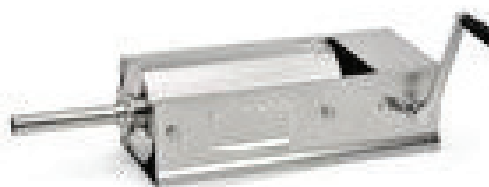
SERIES 2000 / 22 TCE

- Made by 18/8 stainless steel
- 280 kg / h
- Dim : 45 x 24 x 39 cm
- 1.1 Kw – 1.5 Hp – 230 V - 1 Ph – 50 Hz
- Net weight: Kg 27

SERIES 2000 / 22 TCE

- Made by 18/8 stainless steel
- 280 kg / h
- Dim : 45 x 24 x 39 cm
- 1.1 Kw – 1.5 Hp – 400 V - 3 Ph – 50 Hz
- Net weight: Kg 27

SAUSAGE FILLER



FIND OUT MORE PRODUCTS AT JESSYTRADE.COM



DRINK Preparation
DISPLAY/SERVICE
DRINK storage

Specially Manufactured for Jessy Trade
Designed in Italy

DESIGNED IN ITALY

MADE IN CHINA



TOP PRODUCT QUALITY, COMPETITIVE PRICE



IN THE FOLLOWING PAGES

WATER BOILERS - SOUP KETTLES →

BUFFET EQUIPMEN →

JUICE REFRIGERATORST →

BROUGHT TO YOU BY
JESSY TRADE

JESSYTRADE.COM



CHINESE EQUIPMENT ESPECIALLY MADE FOR JESSY TRADE



BAIN MARE

Model : VP - BN1
Current: 230V/50HZ/1200W
18 months guarantee
Net weight : 7.4 Kg
Dim : 350 x 600 x 280 mm
Italian components Chinese assembly



VRX150Q

- Net 6 GN 1/3
- Cabinet Tem. 0C 0 - +12 0C
- Dimension 1500*395*225 mm
- Weight net (kg) 45.5
- 125 / 157 W

VRX180Q

- Net 8 GN 1/3
- Cabinet Tem. 0C 0 - +12 0C
- Dimension 1800*395*225 mm
- Weight net (kg) 54.5
- 140 / 170 W



RTS62

- Net 6 GN 1/3
- Cabinet Tem. 0C 0 - +12 0C
- Dimension 1529*420* 265mm
- Weight net : (Kg) 41.5
- 145 W
- Available Color: White & Silver

RTS132

- Net 5 GN 1/2
- Cabinet Tem. 0C 0 - +12 0C
- Dimension 1800*420* 265mm
- Weight net : (Kg) 45
- 160 / 180 W
- Available Color: White & Silver



RTW1602

- Net (Liters) 160
- Cabinet Tem. 0C +30 -+90 0C
- Dimension 857*578*698 mm
- Weight net (kg) 52
- 1500 w



MEAT SLICER

Model : VP MS 250
18 months guarantee
Diameter of Blade : 25cm
Current: 230V/50HZ/147W
Dim : 575 x 465 x 415 mm
Italian components Chinese assembly



FOOD WARMING CABINET

Model : VP-FWC-4B
18 months guarantee
4 LIGHT
Power: 1.1 kw
Dim : 57 X 31 X 20 cm
Volts : 220-240 v
Italian components Chinese assembly



FRYER 8+8 L

Model : VP F8-x8
18 months guarantee
Current: 240-220V/50HZ/3250WX2
Dim : 605 x 533 x 433 mm
Italian components Chinese assembly



FRYER 8 L

Model : VP F-8
18 months guarantee
Current: 240-220V/50HZ/3250W
Dim : 314 x 533 x 433 mm
Italian components Chinese assembly



BURGER MACHINE

Model : VP HM -100
18 months guarantee
Specifications : 10 cm
Dim : 275 x 220 x 295 mm
Italian components Chinese assembly



BURGER MACHINE

Model : VP HM -130
18 months guarantee
Specifications : 13 cm
Dim : 275 x 220 x 295 mm
Italian components Chinese assembly



HOTDOG MACHINE

Model : VP HHD-1
18 months guarantee
Dim : 580 x 360 x 460 mm
Italian components Chinese assembly



ELECTRIC STYLE SALAMANDER

Model : VP-ESS-937
18 months guarantee
Power: 4 KW
Dim : 80X45X47 cm
Volts : 240-220 v
Italian components Chinese assembly



MILK SHAKE

Model : VP - MSH
Made by stainless steel
18 months guarantee
Current: 220:240 v
Power 300 : 150 w
Dim: 188 x 200 x 518 mm
Italian components Chinese assembly



LIFTING SALAMANDER

Model : VP-LSS-600S
18 months guarantee
Power: 4 kw
Dim : 60 x 50 x 50 mm
Volts : 220-240 v
Italian components Chinese assembly



Rise-Fall Style Electric double Griddle

Model : VP-DG-13
18 months guarantee
Power: 4.4 KW / 220-240
Dim : 57 X 31 X 20 cm
Italian components Chinese assembly



Rise-Fall Style Electric Single Griddle

Model VP -SG11-E
18 months guarantee
Power: 2.8 KW / 240-220V
Dim: 43 x 31 x 20 cm
Italian components Chinese assembly



SINGLE CREPE MAKER

Model : VP-SC-1
18 months guarantee
Smooth surface
Current :240-220 v /50 hz
Power : 4 kw
Dim : 46 x 34 x 23 CM
Italian components Chinese assembly



FOOD WARMER CART WITH SINGLE DOOR

Model : VP-SFW-11-21
18 months guarantee
Volts : 220 v , 50hz
Including the shelves Two wheels with brake, without brake
Dim : 67 X 94 X 186 cm
Italian components Chinese assembly



DOUBLE CREPE MAKER

Model : VP-DC-2
18 months guarantee
Smooth surface
Volts : 220 v , 50hz
Current : 240-220 v /50 hz
Power : 6 KW
Dim : 86 x 48.5 x 23.5 cm
Italian components Chinese assembly



VEGETABLE CUTTER

Model : VP - VC
18 months guarantee
Current : 750 w
1 HP
Dim : 650 x 325 x 535 mm
Italian components Chinese assembly



CONE BAKER

Model : VP-RCB-1
18 months guarantee
Current : 220 v/50 hz
power 2.2 kw
Dim : 32 x 38 x 26.6 cm
Italian components Chinese assembly



SOUP KETTLE

Model : VP - ASB2
18 months guarantee
Current: 230V/50HZ/400W
Net weight : 9 L
Dim : 340 x 340 x 395 mm
Italian components Chinese assembly



SOUP KETTLE

Model : VP - ASB1
18 months guarantee
Current: 230V/50HZ/400W
Net weight : 10 L
Dim : 340 x 340 x 395 mm
Italian components Chinese assembly





DISPLAY SERVICE

Costan's history dates back to 1946, when brothers Mario and Alberto Costan built the first workshop to produce coldrooms and refrigerated cabinets thanks to the continuous growth of demand and to the strides of technical innovation, the factory was relocated in Limana, in the province of Belluno back in the early seventies, where equipment for commercial refrigeration is still manufactured today. At the end of the eighties, Costan became part of the EPTA Group, still representing a historical trademark today. Currently Epta is a group with a strong international background, main player in commercial refrigeration on a worldwide level.

MADE IN ITALY



INCREASE THE RATE OF IMPULSE PURCHASES!



Costan is a historical brand of the multinational EPTA group, a leading supplier of equipment for commercial refrigeration turnkey solutions which include counters for the assisted and self service sale of fresh and frozen foods, coldrooms, refrigeration systems and before and after-sales assistance.

www.costan.com
JESSYTRADE.COM

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JESSY TRADE

ROSSINI C

Traditional Refrigerated Counter.



Product categories:
Meat, chickens

Technical features:
Simple stop defrosting
Electric defrosting
Manual defrosting
ventilated
Remote group
Led lighting
High efficiency fans

Length mm		937	1250	1875	2500	1875	3750
ROSSINI C	CC
	CB

VERDI

Traditional Refrigerated Counter.



Product categories:
Meat, Chickens,
Salami, Cheese, Dairy
Products, Gastronomy

Technical features:
Simple stop defrosting
Electric defrosting
ventilated
Remote group

Length mm		1750	2500	3750	MT2000
VERDI	VERDIDI LL-225
	VERDIDI MAX LL-365

DOLPHIN

Traditional Refrigerated Counter.



Product categories:
Fish

Technical features:
Simple stop defrosting
Static
Remote group
Ice

Length mm		1250	1875	2500
DOLPHIN	SCR (without Glass)	.	.	.
	RCB	.	.	.

KEPLERO

Traditional Refrigerated Counter.



Product categories:
Meat, chickens, packaged
fish, salami, cheese,Dairy
Products, Gastronomy,
Pastry, IV Range, Pizza

Technical features:
Hot gas defrost
ventilated
Built-in group
Glass ceramic hob
R404A - 400V / 3PH / 50HZ

Length mm	LS	TRAD		LS WITH PARASTARNUTI		SV
KEPLERO	R	R	TC	R	TC	R

VIVALDI

Traditional Refrigerated Counter.

Product categories:
Carne, Polli, Salumi, Formaggio, Latticini, IV Gamma,
Frutta e Verdura

Technical features:
Simple stop defrosting / Electric defrosting
ventilated / Remote group
Led lighting / High efficiency fans
EPTABLUE



Length mm		937	1250	2500	3750	MAA 90	MAA 45	MAC 90	MAC 45
VIVALDI	RCA
	RCB
	LS

GRANBERING

Fridge Vertical Negative Bench.

Product categories:
Ice creams, frozen foods

Technical features:
Electric defrosting
ventilated
Remote group
Led lighting
High efficiency fans
EPTABLUE



Length mm			2P 1565	3P 2343	4P 3124	5P 3905	2P MT	3P MT
GRANBERING	2110	Compact
		Narrow
	2260	Compact
		Narrow

FIND OUT MORE PRODUCTS AT JESSYTRADE.COM

SHUNXIANG

DRINK STORAGE

ASSEMBLED IN GERMANY

MADE IN CHINA



WE OFFER A COMPREHENSIVE RANGE OF
BUILT IN AND IN COLUMN WINE COOLERS
OF THE HIGHEST QUALITY AND DESIGN.



SHUNXIANG ELECTRICAL APPLIANCE Co. LTD HAS BEEN ESTABLISHED SINCE 1998. WE ARE A LEADING WINE COOLER MANUFACTURER IN CHINA, AND WE OFFER A COMPREHENSIVE RANGE OF BUILT IN AND IN COLUMN WINE COOLERS OF THE HIGHEST QUALITY AND DESIGN. OVER THE LAST TEN YEARS WE HAVE ESTABLISHED MARKETS IN THE UK, USA, CANADA, FRANCE, GERMANY, AUSTRALIA, JAPAN, AND SINGAPORE. WE HAVE BUILT UP LONG-TERM RELATIONSHIPS WITH SEVERAL INTERNATIONALLY FAMOUS BRANDS IN ORDER TO CREATE AND REMAIN A STRONG COMPETITOR IN THE WINE COOLER INDUSTRY.

IN THE FOLLOWING PAGES
WINE COOLERS →

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JESSYTRADE.COM

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JESSY TRADE

SHUNXIANG



BC45SS

SPECIFICATION

1. 140 Pop Cans with built-in installation;
2. air-cycle cooling system with compressor;
3. stainless steel door frame with tempered glass door;
4. 3pcs of metallic shelf with stainless steel trim;
5. interior light;
6. temperature range is 2-10C;
7. stainless steel ventilation plinth;
8. with lock

PACKAGE

Body dimension: 595 x 572 x 820mm
Net weight: 46kg
components made in Germany and grouping in china



JG4ASS

SPECIFICATION

1. 48bottles - 1 temp digital control wine cooler with built-in installation;
2. air-cycle cooling system with compressor;
3. stainless steel door frame with tempered glass door;
4. 3pcs of wooden shelf with stainless steel trim;
5. interior light;
6. temperature range is 5-18C;
7. with stainless steel ventilation plinth;
8. with lock

PACKAGE

Body dimension: 595 x 572 x 820mm
Net weight: 44kg
components made in Germany and grouping in china



JG110ASS

SPECIFICATION

1. 110bottles - 1 temp digital control wine cooler with built-in installation;
2. air-cycle cooling system with compressor;
3. stainless steel door frame with tempered glass door;
4. 5+1 sliding wooden shelf with stainless steel trim;
5. interior light;
6. temperature range is 5-18C;
7. stainless steel ventilation plinth with lock;
8. with lock

PACKAGE

Body dimension: 595 x 677 x 1390mm
Net weight: 86kg
components made in Germany and grouping in china



JG36SS

SPECIFICATION

1. 36 bottles - 1 temp digital control wine cooler with built-in installation;
2. compressor cooling system;
3. stainless steel door frame;
4. 6pcs of wooden shelf with s/steel trim.
5. temp range is 5-18;
6. interior light;
7. stainless steel ventilation plinth;
8. with lock

PACKAGE

Body dimension: 380 x 602 x 865mm
Net weight: 36kg
components made in Germany and grouping in china



JG166CSS

SPECIFICATION

1. 143bottles -3temp digital control wine cooler with built-in installation;
 2. air-cycle cooling system with compressor;
 3. stainless steel door frame with tempered glass door for upper and lower zone,
 4. 13pcs of sliding wooden shelf;
 5. interior light;
 6. temperature range
is 5-18C for upper zone,
5-12C for middle zone,
12-18C for lower zone;
 7. stainless steel ventilation plinth with lock;
 8. with lock
- PACKAGE**
Body dimension: 595 x 677 x 1761.5mm
Net weight: 106kg
components made in Germany and grouping in china



ICEMAKING

Since 1985 we've been making ice with constant care and attention to detail. Ice-making is our passion. It is also a commitment to our customers, who must always be provided with optimal, timely solutions for all their needs.

We design and manufacture machines according to the highest standards. So, we use the best materials and the most advanced technologies.

MADE IN ITALY



ICE-MAKING SINCE 1985



A CRUCIAL FACTOR, HOWEVER, IS OUR HIGHLY QUALIFIED TEAM, WHOSE MEMBERS CONSTANTLY UPGRADE THEIR SKILLS AND KNOW-HOW.

THIS MEANS CONSTANT EFFORT AND RESEARCH, IN ORDER TO MORE FULLY UNDERSTAND AND ANTICIPATE THE DEVELOPMENTS OF THE MARKET AND PRODUCE CONSTANTLY UPGRADED PRODUCT RANGES BY ADDING NEW PRODUCTS YEAR AFTER YEAR.

WWW.BREMAICE.IT
JESSYTRADE.COM

IN THE FOLLOWING PAGES

ICE MAKERS ➞

BROUGHT TO YOU BY
JESSY TRADE



VM 900

- Production in 24 h till 400 kg
- Storage capacity 240 kg
- Dim 770*550*865 mm
- Input power 3000 w
- equipped to empty the bin
- BIN ice product
- Dimension of bin 942*795*1053mm



G 500

- Production in 24 h till 500 kg
- Storage capacity 240 kg
- Dim 640*470*700 mm
- Body made of stainless legs
- equipped to empty the bin
- BIN ice product
- Dim. of bin 942*795*1053mm



CB 425

- output in 24 h till 46 kg
- Storage capacity 25 kg
- Dim 500*580*800 mm
- Input power 500 w



CB 1540

- Production in 24 h till 150 kg
- Storage capacity 40 kg
- Dim 738*690*920 mm
- Input power 650 w



CB 249

- output in 24 h till 28 kg
- Storage capacity 9 kg
- Dim 390*460*690 mm
- Input power 370 w



CB 955

- Production in 24 h till 90 kg
- Storage capacity 55 kg
- Dim 738*600*1020 mm
- Input power 850 w



CB 1565

- Production in 24 h till 155 kg
- Storage capacity 65 kg
- Dim 840*740*1075 mm
- Input power 1400 w

Automatic ice cube maker - spray system.

Quality cubes: compact, cold and crystalline.

The ice produced drops into the ice collection bin.

Particularly suitable for activities with large-scale ice demands in limited time-spans.



Since 1985 we've been making ice with constant care and attention to detail. Ice-making is our passion. It is also a commitment to our customers, who must always be provided with optimal, timely solutions for all their needs. We design and manufacture machines according to the highest standards. So, we use the best materials and the most advanced technologies. A crucial factor, however, is our highly qualified team, whose members constantly upgrade their skills and know-how. This means constant effort and research, in order to more fully understand and anticipate the developments of the market and produce constantly upgraded product ranges by adding new products year after year.

	 Ice Cube	 Ice Finger	 Fast Ice	 Pebbles Ice	 Ice Flakes	 Cold Flakes
HOTELS	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●
RESTAURANTS	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●
FAST FOODS	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●
BARS	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●
DISCOS	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●
FISH MARKETS	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●
SUPERMARKETS	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●
MEDICAL	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●
INDUSTRY	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●	● ● ●

For quick and easy consultation of the product catalogue, we have summarised the different types of ice and their possible fields of use.

● ● ●	Highly recommended
● ● ●	Recommended
● ● ●	Recommended for certain applications
● ● ●	Not recommended

CANCAN®

DRINK PREPARATION

Our Mission

To satisfy customer needs in the shortest periods, without harming products quality

Our Vision

Become a customer preference brand worldwide thanks to our quality policy and innovative ideas.

MADE IN TURKEY



THE POWER OF “C”

WORLD TOP ORANGE JUICE SQUEEZER



OUR COMPANY WAS FOUNDED IN 1960 BY OUR LATE FATHER SALIH OZUUGURLU IN ANKARA CITY AND STARTED WITH REPAIRING FRUIT EXTRACTORS AND PRESSES AS WELL AS KITCHEN EQUIPMENTS. AT THE SAME 1960 COMPANY STARTED CITRUS FRUIT JUICERS PRODUCTION AND, BEING CONSISTENT WITH QUALITY PRINCIPLE AND FAULTLESS AND DURABLE REPLACEMENT PARTS SUPPLYING SERVICE TO ACHIEVE CUSTOMER SATISFACTION, OUR COMPANY HAD BECOME ONE OF THE LONG LASTING FRUIT JUICERS MANUFACTURERS. THANKS TO CUSTOMER SATISFACTION POLICY BASED ON HIGH QUALITY STANDARDS, OUR BRAND IS MOST PREFERRED ONE AMONG ANALOGUES.

FOLLOWING BEING GRANTED A LICENCE FOR KITCHEN EQUIPMENT AND KITCHEN MECHANISMS UNDER CANCAN® TRADEMARK, AS WELL AS GOING ON BEING A PROFESSIONAL IN MOST REQUIRED REPLACEMENT PARTS SUPPLYING, COMPANY STARTED TO MOST REQUIRED PROFESSIONAL KITCHEN EQUIPMENT MANUFACTURING.

SINCE 2000 COMPANY CONTINUES ITS ACTIVITIES IN SAKARYA CITY. BEING DEVOTED TO ITS SLOGAN 'KITCHEN EQUIPMENT FOR PROFESSIONALS', COMPANY CONTINUES ITS WAY AMONG THE LEADING MANUFACTURERS OF PROFESSIONAL KITCHEN EQUIPMENT INDUSTRY.

WWW.CANCANMAKINA.COM
JESSYTRADE.COM

IN THE FOLLOWING PAGES
SQUEEZER →

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JESSY TRADE



DRINK PREPARATION

JTC OmniBlend I & OmniBlend V are not only a bar blender, smoothies maker, but also a useful food machine of the professional kitchen. Regardless of the quantity of food it processes, the result is always flawless. Its powerful motor is an invaluable tool for fresh foods; it is the best choice for food preparing machine. Phytochemicals - Raw foods of our living It was the ancient Chinese that thousands of years ago stated "Food is medicine", Today it is a modern science that has found out that one of most important parts of our living raw foods are called phytochemicals. Only a super powerful bl-ender can break open the cells to release the phytochemicals. Even prolonged chewing does not do it well. Phytochemicals for cancer prevention are recommended by many scholars and books nowadays.

ASSEMBLED IN USA

MADE IN CHINA



LEADING MANUFACTURER OF HIGH-PERFORMANCE COMMERCIAL BLENDERS

JTC IS A LEADING MANUFACTURER OF HIGH-PERFORMANCE COMMERCIAL BLENDERS WITH FACTORY FACILITIES IN ZHONGSHAN, GUANGDONG, CHINA. ITS PARENT COMPANY TAIWAN STAR INDUSTRIAL INC. CAME TO PROMINENCE THROUGH DESIGNING AND MANUFACTURING TELEPHONE SETS AND PCB CONTROLLERS—THE COMMAND CENTER OF SMALL APPLIANCES. OVER A TWENTY-YEAR PERIOD OF SUCCESS IN OEM / ODM SERVICES, JTC PCB CONTROLLERS MADE THEIR WAYS INTO NUMEROUS HOME APPLIANCES—including well-known international brands such as Italy's DE'LONGHI, AMERICA'S HOLMES AND HONEYWELL, AND JAPAN'S SANYO AND NATIONAL—DEVELOPING A REPUTATION OF "JTC INSIDE" AS BEING SYNONYMOUS TO THE HIGHEST QUALITY AND TECHNOLOGY EXCELLENCE IN THE INDUSTRY. AFTER THIRTY YEARS OF EFFORTS IN DESIGNING ELECTRONIC AND HOME APPLIANCES, WE HAVE FIRMLY BUILT A SOLID FOUNDATION FOR SUCCESS BASED ON OUR TECHNOLOGY, EXPERIENCE, AND DEDICATION.

AS A RESULT OF CONTINUOUS EXPANSION AND DEVELOPMENT, TODAY JTC OWNS A STATE-OF-THE-ART, FULLY-INTEGRATED FACTORY. KEY PROCESSES SUCH AS PLASTIC MOLD DESIGN AND DEVELOPMENT, PLASTIC INJECTION MOLDING AND ASSEMBLY, ELECTRONIC PCB CONTROL BOARD DESIGN AND PROCESSING, IC PROGRAMMING, PRODUCTION OF MOTORS, SILK-SCREEN PRINTING, PAD PRINTING, AND PROCESSING OF WIRE TERMINALS AND BLADE METAL PROCESSING ARE ALL CARRIED OUT ON-SITE. THIS STRATEGIC ADVANTAGE HAS ENABLED US TO ACHIEVE A SELF-PRODUCTION RATE OF OVER 90%, TIGHTLY CONTROL QUALITY WHILE REDUCING COST, MASS-PRODUCE TO MEET MARKET DEMAND, THEREFORE PROVIDE CUSTOMERS WITH THE MOST ATTRACTIVE PRICING AND THE BEST PRICE-PERFORMANCE AVAILABLE ON THE MARKET, AND CONSTANTLY BOOST OUR COMPETITIVENESS.

WWW.JTC.TW
JESSYTRADE.COM



IN THE FOLLOWING PAGES
BLENDER ➡

BROUGHT TO YOU BY
JESSY TRADE

JTC

provide with two jars 1.5L
Unbreakable Polycarbonate



Electronics Design



Sound enclosure.



One-Touch Auto Timer,
35° 60° 90° Pre-Programmed Profiles



High, Med, Low,
Pulse Full Fuction



Double Protection
Overload Reset Button On Machine &
Thermo Switch Protection On Motor.



**HIGHEST
WORLD
TECHNOLOGY**

TM-800AQ

blender dimensions 25×30×46 cm
power : 3HP high efficient motor

SO TASTY





800AQ TM

- With 3 program provider
- With 3 automatic speed
- Double protection
- With 1 cup
- Unbreakable polycarbonate
- With cover for reducing 80% of blending noise
- Easy to clean
- Robust



A 767-TM

- With 1 cup
- 1.5 L
- Unbreakable polycarbonate
- Easy to clean
- Robust



767-TM

- U.S Chinese assembly
- Brand is: - J T C
- Model: TM-767
- With 1 cup
- 2 L
- Unbreakable polycarbonate
- Easy to clean
- Robust



TM800AQ

- With 3 program provider
- With 3 automatic speed
- Double protection
- With 2 cup
- Unbreakable polycarbonate
- With cover for reducing 80% of blending noise
- Easy to clean
- Robust



800-TM

- With 1 cup
- 2 L
- 3 H
- Unbreakable polycarbonate
- Easy to clean
- Robust



800A TM

- With 3 program provider
- With 3 automatic speed
- Double protection
- With 1 cup
- Unbreakable polycarbonate
- Easy to clean
- Robust



800AQ2-TM

- With 3 program provider
- With 3 automatic speed
- Double protection
- With 2 cup
- Unbreakable polycarbonate
- With cover for reducing 80% of blending noise
- Easy to clean
- Robust

YOU
WOULD BETTER
TRY IT





DRINK PREPARATION

SWISS TECHNOLOGY – MADE TO LAST A LIFETIME.

AFTER OVER 60 YEARS' EXPERIENCE WITH DOMESTIC ELECTRICAL APPLIANCES, THIELMANN ROTEL INTERNATIONAL IS SYNONYMOUS WITH A RELIABLE STANDARD OF PREMIUM QUALITY WORLDWIDE. IN THE DEVELOPMENT PHASE WE TAKE CUSTOMERS' WISHES INTO ACCOUNT TO ENHANCE THE QUALITY OF JUICERS. ALL OUR AUTOMATIC JUICERS ARE MADE OF SWISS AND EUROPEAN COMPONENTS IN THE EU. WE RUN STRINGENT CHECKS ON THE MATERIALS AND THE QUALITY OUR PRODUCTION PARTNERS DELIVER.

MADE IN SWITZERLAND



IN THE FOLLOWING PAGES

JUICE MAKER ➞

WWW.JUICEMASTER.CH

JESSYTRADE.COM



SOURCE OF HEALTH



JUICEMASTER PROFESSIONAL Mod. 42.8

Electronically controlled speed of 6,300 RPM
220/240 V, 50/60 Hz, Pnom 240 watts (Pmax 800 watts)
New strong, dishwasher-safe polycarbonate lid
Suitable for continuous 24-hour operation
Up to 60 kg of juicing capacity per hour
Pulp container 3.25 litre (0.85 gallon) capacity
Sizes: L x W x H: 19 x 31 x 38 cm³
Weight: 4,2 kg
All juicers are CE, UL and CSA certified and patented



JUICEMASTER PROFESSIONAL Mod. 42.6

Electronically controlled speed of 6,300 RPM
50/60 Hz, Pnom 240 watts (Pmax 800 watts)
New strong, dishwasher-safe polycarbonate lid
Suitable for continuous 24-hour operation
Up to 60 kg of juicing capacity per hour
Pulp container 3.25 litre (0.85 gallon) capacity
Sizes: L x W x H: 19 x 31 x 38 cm³
Weight: 4,2 kg
All juicers are CE, UL and CSA certified and patented

BROUGHT TO YOU BY
JESSY TRADE



CATERING EQUIPMENT

SINCE 1945 KISAG IN BELLACH NEAR SOLOTHURN (SWITZERLAND) HAS PRODUCED KITCHEN EQUIPMENT AND APPLIANCES FOR GASTRONOMY. TECHNOLOGIES IN THIS FIELD WERE STILL IN THEIR INFANCY AT THAT TIME.

MADE IN SWITZERLAND



IN THE FOLLOWING PAGES

HAND BLENDER ⇨

WWW.KISAG.CH

JESSYTRADE.COM



A FAMILY BUSINESS SINCE 1945

Hand blender



THE HAND BLENDER FROM KISAG IS EFFICIENT AND ROBUST. HIGHLY VERSATILE: THANKS TO ITS EXTREMELY STRONG STIRRING PERFORMANCE AND MULTIFUNCTIONAL ALL PURPOSE BLADE IT CAN BE USED FOR MIXING, PUREEING OR WHIPPING CREAM, MAYONNAISE, FOR GRINDING AND CHOPPING OF NUTS ETC.

The device fits easily into your hand and offers great hygiene advantages:
Stem, stainless steel. mounted stem and foot as unit, without gaps: absolutely hygienic. and special seals prevent absorption: no residues left in blending shaft. The food is never contaminated.

Technical data

		
Art.:	8209	8210
Depth of insertion:	40 cm	50 cm
Processing quantity:	150 l	200 l
Weight:	3.8 kg	4 kg
Power:	230 VAC/ 550 Watt; 50 Hz	230 VAC/ 550 Watt; 50 Hz
2 speeds (RPM):	17 000 14 000	17 000 14 000
Continuous use:	15 Min.	15 Min.
Cable:	4 m	4 m

Manufacturer: Kisag AG, Switzerland

BROUGHT TO YOU BY
JESSY TRADE



FOOD FUN CORNER

Today, Gold Medal has more than 350 employees committed to fueling our product lines with sales-generating concessions, as well as specialty foods machines and supplies. In addition to the network of dealers world-wide, Gold Medal has 11 branches throughout the nation to serve you.

From our 500-square foot beginning to our 425,000 square foot headquarters in suburban Cincinnati, Ohio, everything we do reflects our dedication and success in holding true to our visions.

MADE IN USA



LET OUR 80 YEARS OF EXPERIENCE TAKE YOUR BUSINESS TO THE NEXT LEVEL



IN 1951, GOLD MEDAL PERFECTED A MACHINE THAT COULD AUTOMATICALLY ROLL A 4"X12" PIECE OF PAPER INTO A TAPERED COTTON CANDY CONE, ELIMINATING THE SLOW HAND ROLLING PROCESS. ANYONE WHO WANTED TO BE IN THE COTTON CANDY BUSINESS HAD TO COME TO CINCINNATI.

IN 1949, THE 6-OUNCE POP-A-LOT® KETTLE PUT GOLD MEDAL ON THE POPCORN MAKERS' MAP. IN THE 50S, GOLD MEDAL SAW AN OPENING AND INTRODUCED THE 12-OUNCE WHIZ BANG POPPER, FOLLOWED BY THE CONTINENTAL MARK 8 AND 14-OUNCE CITATION. MORE MANUFACTURING SPACE WAS NEEDED. TWO YEARS LATER, GOLD MEDAL MOVED INTO A 92,000 SQ.FT. BUILDING IN THE WEST END.

WWW.GMPOPCORN.COM
JESSYTRADE.COM

IN THE FOLLOWING PAGES

POPCORN EQUIPMENTS →
COTTON CANDY EQUIPMENTS →

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POPCORN POPPERS





DRINKS AND FROZEN
BEVERAGES



WAFFLE BAKERS

FUNNEL CAKES AND
FRIED FOODS



WAFFLE MAKER

FUNNEL CAKES AND
FRIED FOODS



MIXES

food fun corner | popcorn equipments | cotton candy equipments

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JESSY TRADE

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DRINK Preparation

The continual pursuit of perfection has made Cunill, a company known and valued around the world for their high quality, their innovation and the reasonable price of its professional coffee grinders and citrus squeezers.

Founded in 1957 by Pere Cunill. In 1990 Joel Cunill, who learned all the secrets of the design and manufacturing of coffee grinders working as an apprentice beside his father, took over the reins of the family business until today, allowing his hobby to become his way of life.

Currently, the group is based in Sils -Girona, near Barcelona and has an area of over 8,000 m² dedicated to the production of professional coffee grinders.

With over 55 years of experience, Cunill has earned the trust of the coffee sector in more than 70 countries around the world. In the past 10 years, the dramatic increase in its production has led Cunill to become the world leader in the number of units manufacture

MADE IN SPAIN



SINCE 1957

QUALITY, TECHNOLOGY AND INNOVATION
QUALITY AND THE CONTINUAL QUEST FOR THIS MEANS THAT CUNILL ALWAYS MAKES A DIFFERENCE. QUALITY AND SUSTAINABILITY ARE TWO WORDS THAT ARE INSEPARABLE FOR THE COMPANY.

ALL OF ITS PRODUCTS ARE SUBJECTED TO AN INDIVIDUAL QUALITY CONTROL OF GRINDING AND DOSAGE THAT ENSURES THEIR OPTIMUM PERFORMANCE.

FROM THE CONCEPTION OF THE PROJECT UP TO THE DEVELOPMENT OF THE PRODUCT, THE MOST ADVANCED TECHNOLOGY IN THE SECTOR HAS BEEN EMPLOYED, RESULTING IN ONE OF THE LARGEST RANGES OF PROFESSIONAL COFFEE GRINDERS ADAPTED TO GRIND ANY TYPE OF COFFEE AND FOR ANY TYPE OF BUSINESS. MATERIALS

THE CONSTANT SEARCH THROUGHOUT ITS HISTORY FOR NEW MATERIALS SUCH AS STAINLESS STEEL, THE INJECTION OF HIGH QUALITY UNBREAKABLE PLASTICS, ALUMINIUM, ETC., HAS MEANT THAT ALL THE COMPONENTS BEARING THE CUNILL SIGNATURE ARE DESIGNED TO WITHSTAND AND REMAIN UNALTERED BY THE PASSAGE OF TIME. CERTIFICATIONS

ALL CUNILL MATERIALS AND PRODUCTS COMPLY WITH STRINGENT INTERNATIONAL STANDARDS, BOTH IN TERMS OF HEALTH AND THE INDUSTRIAL SAFETY OF THE PRODUCT. THIS COMPLIANCE ALLOWS ITS GRINDERS TO BE PRESENT ALL OVER THE WORLD.

CUNILL ALWAYS LOOKS FOR IMPROVEMENT, IN A COHERENT, EFFECTIVE AND ABOVE ALL SUSTAINABLE WAY.



IN THE FOLLOWING PAGES

CITRUS SQUEEZERS ⇨
COFFEE GRINDERS ⇨

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JESSY TRADE



Acid One



Ancho / Width X Largo / Length X Alto / Height : 180 X 280 X 380
 Peso / Weight : 10Kg
 Voltage / Weight : 230V/110V/220V Frecuencia / Frequency : 50Hz / 60Hz
 Fases / Phases : 1(monofásico / Single phase) - Rpm: 1300 / 1600
 Intensidad / Current : 2, 8 A / 6,2 A - Condensador / Condenser : 10nf / 40nf
 Potencia / Power : 0,50Hp / 570W
 Grado de protección / Degree of protection : IP21
 Motor provisto de protector térmico / Motor equipped with thermal protector
 Tiempo máximo de funcionamiento continuo / Maximum continuous operation time : 30 min.
 Paro / marcha versión estándar : arranque automático /ON/OFF, standard version: Auto-start
 Diseñado bajo directiva 89/392 CE / Designed according to EC directive 89/392

MARFEL



Width: 210mm
 Length: 380mm
 Height: 600mm
 Weight: 9Kg
 Frequency: 50Hz / 60Hz
 Motor equipped with thermal protector
 Maximum continuous operation time: 30 min.
 60 mm diameter tempered steel grinding wheels
 Duration of grinding wheels: 500Kg coffee
 Dispenser capacity : 600 g of ground coffee
 Designed according to EC directive 89/392

Tranquilo II



Width X Length X Height : 170 X 340 X 410
 Weight : 6Kg
 Weight : 230V/110V/220V
 Frequency : 50Hz / 60Hz
 Phases : 1(Single phase) - Rpm: 1300 / 1600
 Current : 1,15A / 2,47A -
 Condenser : 10nf / 40nf
 Power : 0,10Hp / 270W
 Degree of protection : IP21
 Motor equipped with thermal protector
 Maximum continuous operation time : 30 min
 60 mm diameter tempered steel grinding wheels
 Duration of grinding wheels : 500Kg coffee
 Hopper capacity: 1/2kg of coffee grains
 Dispenser capacity : 300 g of ground coffee
 Dispenser adjustment : 5 - 12 g of ground coffee
 ON/OFF, standart version : Manual start-up
 The dispenser lever can be placed on the left or right side.
 0 - 500g = 6' - C. O. C : 1Kg. -
 Designed according to EC directive 89/392

LUXOMATIC 500W ALUMINIUM

COLLECTION ON DEMAND

VOLTAGE: 230V / 220V / 110V
 FREQUENCY: 50Hz / 60Hz
 PHASES: 1 (monophase)
 RPM: 1.300 / 1.600
 CURRENT: 2.1A / 4,7A
 CAPACITOR: 14nf / 55nf
 POWER: 0,37hp / 497W
 PROTECTION RATING: IP21
 MOTOR SUPPLIED WITH THERMAL PROTECTOR
 MAXIMUM OPERATING TIME: 30min.

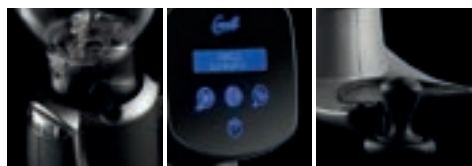
TEMPERED STEEL GRINDING WHEELS,(62HRC) ø 65mm
 LIFESPAN OF GRINDING WHEELS: 500Kg
 HOPPER CAPACITY: 1Kg
 HOPPER OPTION: 2Kg

MULT-LANGUAGE TOUCH SCREEN
 SELECTION OF 1 OR 2 INSTANT GROUND COFFEE OR CONTINUOUS GROUND
 COFFEE COUNTER PARTIAL OR TOTAL
 ASSISTANT TIMER OF THE GRINDING POINT
 DIMENSIONS WIDTH x LENGTH x HEIGHT: 285X405X625mm
 WEIGHT: 17,5Kg
 AIR NOISE: 55dB

Diseñado bajo directiva 89/392 CE



Grinding blades in tempered steel
 (62HRC) ø 65mm.



GREY METALLIC
SILVER

SNOW WHITE

CHROME SILVER

CHROME GOLD.
SILVER

DRINK Preparation | citrus squeezers | coffee grinders

FIND OUT MORE PRODUCTS AT JESSYTRADE.COM

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DRINK Preparation

MARKETS COMING FROM THE VERY DEMANDING PORTUGUESE MARKET SMOOTHES THE WAY INTO OTHER REGIONS. FIAMMA EXPORTS INTO SPAIN, GERMANY, GREAT BRITAIN, THE UNITED STATES, BRAZIL, RUSSIA, DUBAI, SAUDI ARABIA, AUSTRALIA AND MANY OTHER COUNTRIES. WE HAVE BUILT AN INTERNATIONAL NETWORK OF COMPETENT PARTNERS, AND CONTINUOUSLY ADAPT OUR PRODUCTS TO SPECIFIC MARKET DEMANDS. SOUTHERN DELIGHTS FOOD IS SIMPLE, BUT DELICIOUS. PLATES ARE SERVED QUICKLY, BUT THERE IS PLENTY OF TIME FOR A CHAT. AND THE ESPRESSO MUST BE ABSOLUTELY PERFECT - THE PORTUGUESE HOLD THEIR COFFEE RITUALS SACRED. FIAMMA DESIGNS AND BUILDS THE PERFECT ESPRESSO AND CATERING EQUIPMENT FOR THIS SOUTHERN LIFESTYLE. OUR ESPRESSO MACHINES PRODUCE EXCELLENT ESPRESSO THAT DELIGHTS THE FINEST COFFEE EXPERTS.

FIAMMA CATERING EQUIPMENT IS SIMPLE TO USE, ROBUST AND IMPRESSIVELY EFFICIENT, GIVING YOU MORE TIME TO CARE FOR YOUR CLIENTS. MADE IN PORTUGAL THE PORTUGUESE PASSION FOR ESPRESSO COFFEE AND FOR GOOD FOOD HAS ALWAYS BEEN OUR GREATEST INSPIRATION. THINK OF A BUSY MORNING IN A TYPICAL PORTUGUESE CAFÉ... HAPPY SUNDAY SNACKS IN THE COMPANY OF A NUMEROUS FAMILY... A QUIET SUNSET DINNER ON THE TERRACE OF A SEASIDE RESTAURANT. PASSION FOR GREAT TASTE WITH MORE THAN 30 YEARS OF EXPERIENCE AND A BURNING PASSION FOR GREAT TASTE, FIAMMA PRODUCES INDISPENSABLE INSTRUMENTS FOR THE HOSPITALITY BUSINESS. ESPRESSO COFFEE MACHINES AND GRINDERS HAVE ALWAYS BEEN THE HEART OF OUR BUSINESS. HOWEVER, OVER THE YEARS WE HAVE ALSO GIVEN LIFE TO A VAST RANGE OF CATERING EQUIPMENT, ESPECIALLY DESIGNED FOR BARS, COFFEE SHOPS, RESTAURANTS AND OTHER FOOD SERVICE SITES.

MADE IN PORTUGAL

#1

Selling abroad



IN THE FOLLOWING PAGES
COFFEE MACHINE ➔

WWW.FIAMMA.PT
JESSYTRADE.COM

BEHIND GREAT TASTE



Model Quadrant 3

- Simi automatic
- dim of 96 × 60 × 59.5
- power 5200 Watt
- capacity of 18 liters
- 1 water +2 steam
- Electricity 220 -240volts,



Model Quadrant 2

- Simi automatic
- dim of 75 × 60 × 59.5
- power 3700 Watt
- capacity of 11 liters
- 1 water +2 steam
- Electricity 220 -240volts,

BROUGHT TO YOU BY
JESSY TRADE



DRINK PREPARATION FOOD FUN/VENDING

N&W Global Vending is a world leader in the production of automatic snack and beverage vending machines and is a major international player in both the HoReCa (hotel, restaurant and café) and the Office Coffee Services sectors.

MADE IN ITALY



A PRESENCE IN 100 COUNTRIES



Equally important is the ability to predict customer requirement in a constantly evolving marketplace and to be ready to take advantage of the opportunities incumbent in change. N&W's success in this area is the cornerstone of its predominant presence in its chosen market sectors. Considerable resources are needed to be a true market leader – that's why customers, consumers and investors alike demand that R&D is given such a high priority throughout the organisation.

WWW.NWGLOBALVENDING.COM
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IN THE FOLLOWING PAGES
VENDING MACHINES →
SNACKS & FOOD →

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KREA

CAPACITY

NUMBER OF CANISTERS	4	5
COFFEE BEANS	1.2 KG	1.2 KG
FRESH BREW COFFEE		0.75 KG
MILK	0.7 KG	0.7 KG
CHOCOLATE	1.5 KG	1.5 KG
INSTANT COFFEE	0.8 KG	
SUGAR		1 KG

FEATURES

HEIGHT	750 MM
WIDTH	410 MM
DEPTH	564 MM
WEIGHT	41 KG
POWER SUPPLY FREQUENCY	50 HZ
INSTALLED POWER	1950 W

EXAMPLE OF POSSIBLE CONFIGURATIONS

	ES	ES + FB
PRE-SELECT FOR INSTANT COFFEE	•	
PRE-SELECT FOR SUGAR		•
FB COFFEE		•
FB COFFEE WHITE		•
CAPPUCCINO	•	•
CAFFE LATTE	•	•
COFFEE BLACK	•	
COFFEE WHITE	•	
ESPRESSO	•	•
ESPRESSO WITH MILK	•	•
CHOCOLATE	•	•
CHOCOMILK	•	•
HOT WATER	•	•



BRIO UP

TECHNOLOGIES

New stainless steel boiler which grants the utmost health safety
Z3000 Coffee Unit

FEATURES

HIGH	760 MM
WIDTH	540 MM
DEPTH	605 MM
WEIGHT	65 KG APPROX .
VOLTAGE	230 V
FREQUENCY	50 H z
INSTALLED POWER	1300 W

CAPACITY

CUP	300
STIRRERS	255
COFFEE BEANS	1,8 KG
INSTANT COFFEE	1,8 KG
CHOCOLATE	1,5 KG
MILK	0,8 KG
TEA	2,0 KG



CONCERTO

- 20 Direct selections
- Capacitive keypad with LED lit buttons
- Graphic display 128 x 64 pixel
- Metallic payment interface
- Optional delivery area lighting

FEATURES

HEIGHT	1700 MM
WIDTH	600 MM
DEPTH	740 MM
DEPTH WITH OPEN DOOR	1250 MM
WEIGHT	125 KG APPROX .
POWER SUPPLY	230 V
FREQUENCY	50 H Z
INSTALLED POWER	1850 W

CAPACITY

CUPS	500
STIRRERS	450
COFFEE BEANS CANISTER CAPACITY	3.2 KG
SOLUBLE CANISTER CAPACITY	2.5 L - 4.5 L - 6 L
STAINLESS STEEL ESPRESSO BOILER	0.5 L



MELODIA CLASSIC

W 720 x D 874 x H 1700 mm
Weight ca. 190 kg

CLASSIC

FOOD

No. OF SELECTIONS	MAX 36	MAX 36
No. OF TRAYS	MAX 6	MAX 6

Possibility to have versions with:
Special tray for sandwiches

3 SNACK TRAYS

12 SELECTIONS / 126 PRODUCTS

3 CANS & BOTTLES TRAYS

18 SELECTIONS / 108 PRODUCTS

8		8		8	
8		8		8	
13	13	13	13	13	13
6	6	6	6	6	6
6	6	6	6	6	6
6	6	6	6	6	6



DRINK PREPARATION

Bulk brewers for locations with water connection requiring large quantities of coffee in little time. The machines brew large quantities of coffee into separate containers. Equipped with digital display, total and day counters, descale system, coffee-is-ready signal, built-in timer and optimum security provisions. Including container(s) type VHG, filter unit(s) and drip-tray.

MADE IN NETHERLANDS





THE TASTE OF QUALITY WORLDWIDE



B SERIES

Round filter machine for locations with water connection. Brews large quantities of coffee into separate containers. Equipped with digital display, total and day counters, descale system, coffee is ready signal, built in timer and optimum security provisions. Including container(s) type VHG, filter unit(s) and drip-tray.

B HW- SERIES

Extremely suitable for locations that need large quantities of coffee at peak moments. This series has a separate hot water tap in the column.

The equipment is connected to the water mains and brews the required quantity of coffee in containers at any moment required. After brewing the containers can be moved to the desired location for serving coffee.

IN THE FOLLOWING PAGES
HOT BEVERAGES EQUIPMENTS ➡
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LAUNDRY SERVICE

MADE IN ITALY



A LIFE BY YOUR SIDE

Imesa is a leading company in the production of laundry equipment. We achieved this goal thanks to more than 40 years of total commitment to the continuing challenges to satisfy the growing technological expectation of human beings and meetings changes in lifestyle.

Products reliability thanks to the sturdy structure.
The best sales and after sales service.

Customer satisfaction is IMESA main achievement. Thanks to an international and professional net of distributor and to a well trained service net, IMESA can assure a global service in Italy, in Europe and in all the world.



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LAUNDRY SOLUTION ➡

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SCHEDA TECNICA LAVATRICI RC LS/ IM8 TECHNICAL DATA SHEET IM8 RC LS/ WASHING MACHINES

MODELLO MODEL	RC LS	14	23	40	55	85
CARATTERISTICHE GENERALI GENERAL TECHNICAL DATA						
CAPACITA' CAPACITY	kg	14	23	40	55	85
DIAMETRO CESTO DRUM DIAMETER	Ø mm	700	700	880	1080	1200
PROFONDITA' CESTO DRUM DEPTH	mm	365	560	650	603	750
DIAMETRO DI CARICO LOAD DIAMETER	Ø mm	380	380	530	530	530
VELOCITA' DI CENTRIFUGA SPIN SPEED	rpm	470	470	450	408	355
FATTORE G G FACTOR	-	86	86	100	100	85
INTENSITA' SONORA AEREA AIR SOUND INTENSITY	dB(A)	65	65	65	70	70
PERDITE AL MANTELLO HEATING LEAK	%	5	5	5	5	5
SFIATO (pos.5) VENT (pos. 5)	mm	Ø 50	Ø 50	Ø 50	400 x 32	400 x 32
PESO NETTO NET WEIGHT	kg	296	318	519	614	1247
MODALITA' DI ANCORAGGIO FIXING MODALITY	---	FISCHER		CONTROTELAIO / CONTERFRAME		



SCHEDA TECNICA ESSICCATOI 10/34 10/34 TUMBLE DRYER TECHNICAL DATA SHEET

MODELLO MODEL	U.M.	14	23	34
CARATTERISTICHE GENERALI GENERAL TECHNICAL DATA				
CAPACITA' 1/20 e 1/25 CAPACITY 1/20 and 1/25	kg	14 / 10	23 / 17,4	34 / 25,6
INVERSIONE REVERSE ACTION	-	OPTIONAL	SI / YES	SI / YES
DIAMETRO CESTO DRUM DIAMETER	Ø mm	756	977	977
PROFONDITA' CESTO DRUM DEPTH	mm	585	590	870
DIMENSIONI DI CARICO LOAD DIMENSIONS	Ø mm	560	560	560
VELOCITA' STANDARD STANDARD SPEED	rpm	38	38	38
INTENSITA' SONORA AEREA AIR SOUND INTENSITY	dB(A)	61	61	61
PERDITE AL MANTELLO HEATING LEAKAGE	%	15	15	15
SCARICO ARIA/FUMI (pos.6) VENT AIR/SMOKES (pos. 6)	Ø mm	150	200	200
PORTATA SCARICO AIR FLOW	m³/h	1200	1680	1680
MASSIMA CONTROPRESSIONE MAX COUNTERPRESSURE	mt	10	10	10
PESO NETTO (elettrico / gas / vapore) NET WEIGHT (electric / gas / steam)	kg	217 / 215 / 221	286 / 287 / 290	323 / 321 / 323



SAFETY SYSTEMS:

- Hand safe bar: the roller stops when the user accidentally slips a hand
- behind the roller;
- Two emergency push buttons which cut the electrical supply to the machine
- when pressed;



AVAILABLE HEATING:
ELECTRIC - GAS

DESCRIPTION

150 MCA
180 MCA
210 MCA

- Frontal linen entry and return;
- IM 7 Microprocessor: 30 ironing programs;
- Ironing temperature electronic control;
- Ironing speed electronic control;
- The ironing speed is automatically adjusted according to the ironing temperature
- variations in order to assure a constant ironing quality;
- Cool down function to save energy costs;
- Current operation displayed;
- Selfdiagnostic;
- Ironing belts in NOMEX: high temperature resistant;

DESCRIPTION

Heated vacuum board provided with built-in steam generator and aspirator, complete of one ironer.
Heated vacuum board complete of aspirator and 1 ironer, prepared to be connected to an external steam generator.



ASSE / 170

Technical data	u.M.	MCM 2500 PF/FE	MCM 2800 PF/FE	MCM 3200 PF/FE
Adjustable speed	m/min.	1-9	1-9	1-9
Residual humidity	%	50 %	50%	50%
Air suction	Ø mm.	100	100	100
Burn gas exhaust (only gas heating)	Ø mm.	100	100	100
Compressed air inlet	Ø	1/4x3	1/4x3	1/4x3
Compressed air pressure	bar	6	6	6
Compressed air consumption	l/h	500	500	500
Electric heating power	W	18x2700	18x2900	18x3400
Total installed power - electric heating	kW	49,5	53,1	62,1
Gas heating power	kW	53	57	68
Total installed power - gas heating	kW	1,1	1,1	1,1
Steam consumption	kg/h	100	110	125
Total installed power - steam heating	kW	0,9	0,9	0,9
Machine dimensions: WxDxH	mm.	3400x1584x1678	3600x1584x1678	4020x1584x1678
Net Weight (FE)	Kg	1313 (1363)	1418 (1468)	1523 (1573)
Packing dimensions: WxDxH	mm.	3413x1100x1908	3622x1100x1908	4040x1100x1908
Gross Weight (FE)	Kg	1413 (1463)	1528 (1578)	1643 (1693)

Available voltages

Modello	3ph 400V+N 50/60 Hz		3ph 115V 60 Hz		1ph 230V 50/60 Hz		3ph 230V 50/60 Hz		3ph 440V 50/60 Hz	
	Electric	Steam/Gas	Electric	Steam/Gas	Electric	Steam/Gas	Electric	Steam/Gas	Electric	Steam/Gas
MCM 2500	standard		not available		not avail.	available	available		available	
MCM 2800	standard		not available		not avail.	available	available		available	
MCM 3200	standard		not available		not avail.	available	available		available	



The key of our success

Technology innovation

Production process quality certified UNI EN ISO 9001.

High product safety as certified by European, American and Russian certification tests.

Versatility in satisfying all the customer requests referring to service and product customization.





DIMENSIONS

Width: 1630 mm
Depth: 530 mm
Height: 960 mm
Weight: 87 Kg

ELETTRICAL CONNECTION

Tension: ~1/N/PE 50-60Hz 230V
Magneto thermal switch: 40 A
Phase: 10 mm²
Neutral: 10 mm²
Eart: 10 mm²
Tension: ~3/N/PE 50-60Hz 400V
Magneto thermal switch: 20 A
Phase: 2,5 mm²
Neutral: 2,5 mm²
Eart: 2,5 mm²
Tension: ~3/PE 50-60Hz 230V
Magneto thermal switch: 25 A
Phase: 4 mm²
Eart: 4 mm²

HYDRAULIC CONNECTION

Feed: 3/8"
Boiler drain: 3/8"

AIR DISCHARGE CONNECTION






Discarged: 80 mm

CHARACTERISTICS

Boiler: 8 Lt
Boiler element: 4 Kw
Table elements: 1 Kw
Pump motor: 0,372 Kw
Vacuum motor: 0,372 Kw
Iron element: 0,8 Kw
Power: 6,55Kw
Current: 31,2 A (230V-1F)
11,6 A (400V-3F) – 22,1 A (230V-3F)
Steam pressure: 3 Bar
Steam productivity: 5,4 Kg/h
Water consumption: 6 Lt/h
Work top: 112x42x26 cm
2° Iron: 0,8 Kw – 3,6 A
Sleeve elements: 0,1 Kw – 0,45 A



Model	Roller length (mm)	Roller diameter (mm)	Hourly Productivity (Kg/h)
MCM 2500 PF	2508	502	62
MCM 2800 PF	2717	502	68
MCM 3200 PF	3135	502	80
MCM 2500 FE	2508	502	62
MCM 2800 FE	2717	502	68
MCM 3200 FE	3135	502	80



D2W SERIES

THE HIGHEST
HYGIENE AND SAFETY
EVEN IN THE MOST
CRITICAL SITUATION

IMESA washing machines D2W series are the ideal solutions to assure the highest hygiene and safety in hospital, retirement homes, nurseries, clinics, pharmaceutical and alimentary industries.



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137

D2W 18
D2W 23



**ERGONOMIC
& SAFE**

STANDARD FEATURES:

- ▶ AISI 304 stainless steel external panels;
- ▶ High ergonomy in linen loading and unloading thanks to the base on which the machine is mounted;
- ▶ Two big opposite doors to keep separate the dirty linen loading from the clean linen unlaoding;
- ▶ Automatic drum positioning;
- ▶ Electronic control of the door opening and lock to avoid any possibility of cross contamination;
- ▶ Emergency stop button;
- ▶ Computer touch screen IM8: more than 200 programs can be memorized;
- ▶ USB connection on the machine "dirty side";
- ▶ Display on the clean side to control the correct program progress, the residual time and the program end;
- ▶ Hot and cold water connection;
- ▶ Remote diagnostic and assitance thanks to the GSM connection;

ON REQUEST:

- ▶ Connection to 8 detergent pumps wich are programmed and controlled by IM8 microprocessor;
- ▶ Third inlet valve (hard water);
- ▶ Water recovery system: the water used during the last rinse is saved into a tank and used again in the first cycle of the next program;
- ▶ Ph-meter;
- ▶ Test faucet;
- ▶ Load cells weighing system;

SOME TECHNICAL DATA:

MODEL	u.M.	D2W 18	D2W 23
Capacity	Kg.	18	23
Drum volume	lt	180	215
Load dimension	mm	279x366	279x366
G Factor		350	350
WM dimensions	mm	980x967x1470 (h)	1070x967x1470 (h)
Net weight	Kg.	531	545

Available heatings:

electric - steam - electric + steam





ECO-SYSTEMS

STANDARD FEATURES:

- ▶ AISI 304 stainless steel external panels;
- ▶ Two big opposite doors to keep separate the dirty linen loading from the clean linen unloading;
- ▶ Pneumatic door closing system controlled by IM 8 microprocessor;
- ▶ Automatic drum positioning;
- ▶ Electronic control of the door opening and lock to avoid any possibility of cross contamination;
- ▶ Emergency stop button;
- ▶ Computer touch screen IM8: more than 200 programs can be memorized;
- ▶ USB connection on the machine "dirty side";
- ▶ Display on the clean side to control the correct program progress, the residual time and the program end;
- ▶ Hot and cold water connection;
- ▶ Remote diagnostic and assistance thanks to the GSM connection;

ON REQUEST:

- ▶ Connection to 8 detergent pumps which are programmed and controlled by IM8 microprocessor;
- ▶ Third inlet valve (hard water);
- ▶ Water recovery system: the water used during the last rinse is saved into a tank and used again in the first cycle of the next program;
- ▶ Ph-meter;
- ▶ Test faucet;
- ▶ Load cells weighing system;

SOME TECHNICAL DATA:

MODEL	u.M.	D2W 30	D2W 55
Capacity	Kg.	30	55
Drum volume	lt	318	565
Load dimension	mm	380x400	380x400
G Factor		346	377
WM dimensions	mm	1252x1373x1887 (h)	1621x1536x1867(h)
Net weight	Kg.	950	1848

Available heatings:

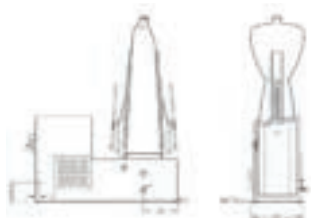
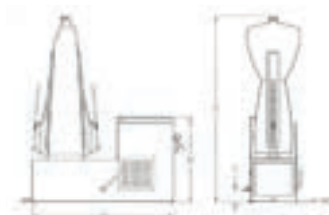
electric - steam - electric + steam



FORM FINISHER

MAN 190

Self - contained form finisher for jackets, skirt and coats
Built - in 15 lt. boiler, pump and ventilator
With 2 manual clamps for jackets and 2 sleeve stretchers



DIMENSIONS

Width: 1350 mm
Depth: 600 mm
Height: 1720 mm
Weight: 135 Kg

ELETTRICAL CONNECTION

Tension: ~1/N/PE 50-60Hz 230V

Magneto thermal switch: 63 A
Phase: 16 mm²
Neutral: 16 mm²
Earth: 16 mm²

Tension: ~3/N/PE 50-60Hz 400V

Magneto thermal switch: 25 A
Phase: 4 mm²
Neutral: 4 mm²
Earth: 4 mm²

Tension: ~3/PE 50-60Hz 230V

Magneto thermal switch: 32 A
Phase: 6 mm²
Earth: 6 mm²

HYDRAULIC CONNECTION

Feed: 3/8"
Boiler drain: 3/8"

CHARACTERISTICS

Boiler: 14 Lt
Boiler element: 9 Kw
Pump motor: 0,372 Kw
Ventilator motor: 0,745 Kw
Power: 10,2 Kw
Current: 50,4 A (230V-1F)
19 A (400V-3F) – 30,7 A (230V-3F)
Steam pressure: 5 Bar
Steam productivity: 12 Kg /h
Ventilated air capacity: 50 Lt/min
Water consumption: 12 Lt/h

FORM FINISHER

MAN 196

Form finisher for jackets, skirts and coats
2 manual clamps for jackets
2 sleeve stretchers
To be connected to central steam



DIMENSIONS

Width: 1250 mm
Depth: 550 mm
Height: 1620 mm
Weight: 92 Kg

ELETTRICAL CONNECTION

Tension: ~1/N/PE 50-60Hz 230V

Magneto thermal switch: 10 A
Phase: 1,5 mm²
Neutral: 1,5 mm²
Earth: 1,5 mm²

Tension: ~3/N/PE 50-60Hz 400V

Magneto thermal switch: 10 A
Phase: 1,5 mm²
Neutral: 1,5 mm²
Earth: 1,5 mm²

Tension: ~3/PE 50-60Hz 230V

Magneto thermal switch: 10 A
Phase: 1,5 mm²
Earth: 1,5 mm²

STEAM CONNECTION

Feed: 1/2"
Condensate drain: 1/2"

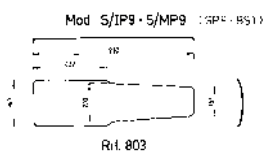
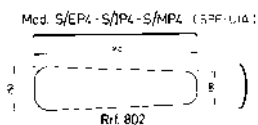
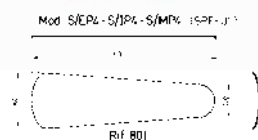
CHARACTERISTICS

Ventilator motor: 0,745 Kw
Power: 0,75 Kw
Current: 6,1 A (230V-1F)
3,6 A (400V-3F) – 2,2 A (230V-3F)
Steam pressure: 5 Bar
Steam consumption: 15 Kg/h
Ventilated air capacity: 50 Lt/min

FORM FINISHER

PR230

Pneumatic functioning
Built-in electric boiler (9 or 12 Kw) with pump
Closing of top buck by 2 push buttons
To be connected to central vacuum and compressed air



WITH BOILER – AVEC CHAUD

DIMENSIONS

Width: 1300 mm
Depth: 1115 mm
Height: 1550 mm
Weight: 357 Kg

ELETTRICAL CONNECTION

Tension: ~3/N/PE 50-60Hz 400V

Magneto thermal switch: 40 A

Phase: 10 mm²

Neutral: 10 mm²

Earth: 10 mm²

Tension: ~3/PE 50-60Hz 230V

Magneto thermal switch: 50 A

Phase: 16 mm²

Earth: 16 mm²

HYDRAULIC CONNECTION

Feed: 3/8"

Boiler drain: 1/2"

COMPRESSED AIR CONNECTION

Feed: 3/8"

AIR DISCHARGE CONNECTION

Discharged: 65 mm

CHARACTERISTICS

Boiler: 24 Lt

Boiler element: 9-12-15 Kw

Pump motor: 0,52 Kw

Vacuum motor: 0,372 Kw

Power: 10-13-16 Kw

Current: 18,2-22,7-27,4 A (400V-3F)

29,2-37-44,9 A (230V-3F)

Compressed air pressure: 6 Bar

Steam pressure: 5 Bar

Steam productivity: 12-16-20 Kg/h

Compressed air consumption: 80 Lt/min

Work top: 120x36x22 cm

Daily production: 250-350 Pcs

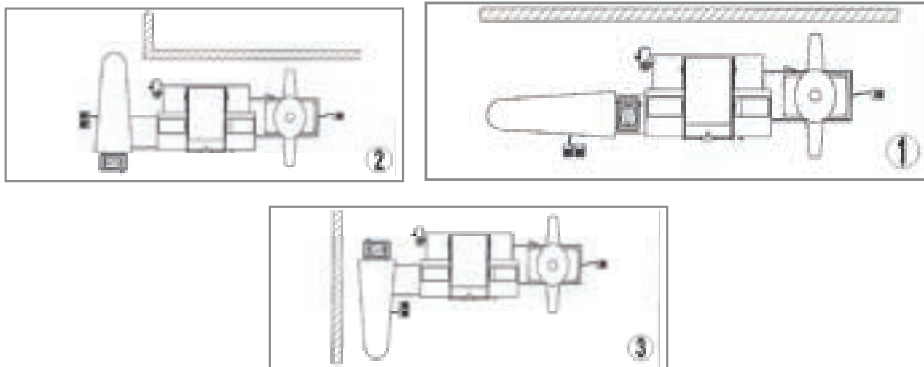
Iron element: 0,8 Kw – 3,6 A

EASY SHIRT PERFECT IRONING

Easy shirt is combining in the same machine:

- One self contained form finisher provided with built in electric boiler, water pump and ventilator;
- One vacuum blowing ironing table complete of steam iron and heated swing arm with sleeve form;
- Collar and cuff manual press with polish top buck.

The system is equipped with a 7,5 Kw built in boiler.
It was designed to fit in any room, for this reason the position of the ironing board can be easily changed.





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