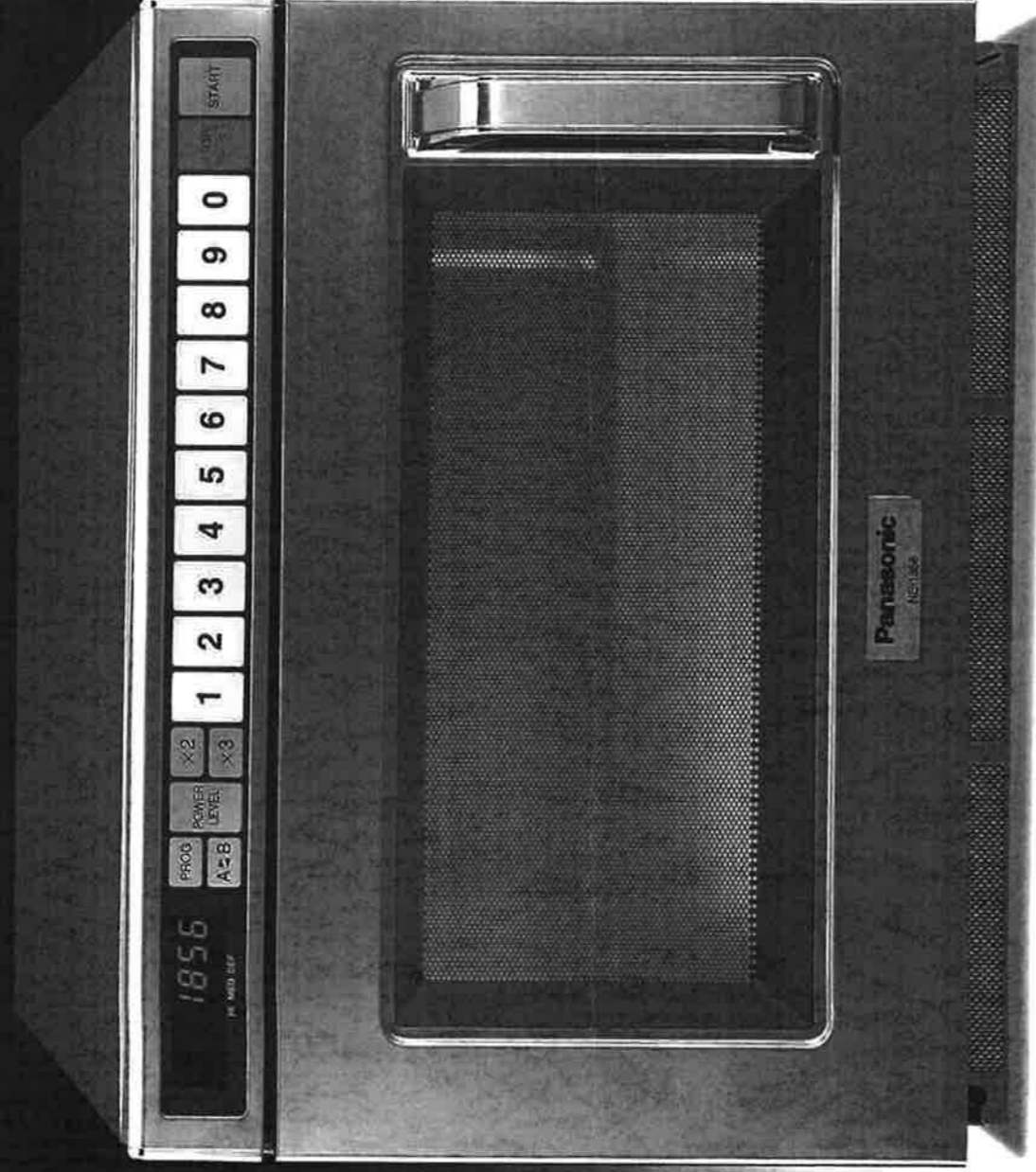


Panasonic

Commercial Microwave Oven 商用微波爐

NE-1856 NE-1456



Compact & Heavy duty

Specially designed for convenience stores, restaurants,
fast food shops, bread & cake shops, etc.

體積小，功率大

特別為便利商店，中西餐廳酒樓，速食店，麵包餅店等而設計。

Technical Specifications 規格

		NE-1856	NE-1456
Power Source 電源		50 Hz Single-phase 50 赫, 單相	
Required Power 功率需求		230-240V 230 - 240 伏特	
		12.3 A 12.3 安培 2830 W 2830 瓦	10.2 A 10.2 安培 2270 W 2270 瓦
Output 輸出功率	HIGH	1800 W *	1400 W *
	MID	900 W	700 W
	DEF	340 W	340 W
	高 中 解凍	1800 瓦 * 900 瓦 340 瓦	1400 瓦 * 700 瓦 340 瓦
Frequency 頻率	2450 MHz 2450 兆赫		
Outer Dimensions (W×D×H) 外型尺寸 (闊×深×高)	422mm X 508mm X 337mm 422 毫米×508 毫米×337 毫米		
Cavity Dimensions (W×D×H) 內部尺寸 (闊×深×高)	330mm X 310mm X 175mm 330 毫米×310 毫米×175 毫米		
Net Weight 淨重	32.5 kg 32.5 公斤		
Timer 定時器	Maximum programmable time for single stage heating HI and MID power = 15 min DEF power = 30 min 30 分 (數位) / 20 輕觸鍵 一階段加熱最長預校時間 高、中功率 = 15 分 解凍功率 = 30 分		

* This measurement is based on the International Electrotechnical Commission's standardised method for measuring output power.
根據國際電子技術委員會標準方式測量輸出功率。
Specifications are subject to change without notice.
規格變更恕不另行通知。

Panasonic

Data sheet

HansDampf gold 6.1 gas

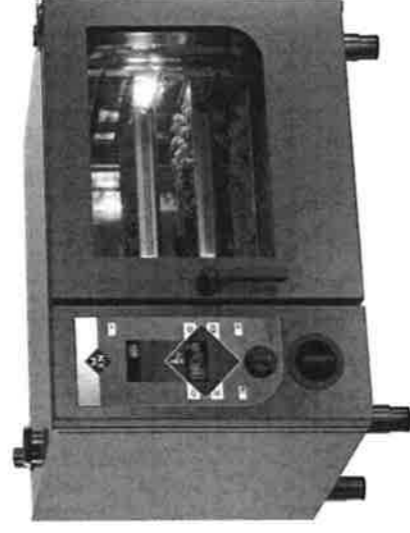
HansDampf | gold

The FlexiCombi

Combisteamer HansDampf® gold with two FlexiCombi operating concepts. Manual or automatic cooking for the most used cooking methods in commercial kitchens.

Manual operation Steaming, Convection, Combisteaming and Perfection.
Automatic with 9 autoChef cooking categories from meat to Perfection- the climate regeneration.

HansDampf offers the choice of cooking functions with convection and pressureless fresh steam either separately, one after the other or combined.



Technical highlights

Cooking chamber door with triple glazing

Energy saving - because of highly effective insulation. Work safety - due to low outside temperature. Perfect hygiene - due to a smooth, easy to clean inner surface

316 – durable hygiene cooking chamber

Made from corrosion resistant chrome nickel steel, welded with innovative robot welding technology, hygienic, joint free and with rounded off corners.

SES - Steam Exhaust System

The safety system. The steam is sucked out of the cooking chamber at the end of the cooking programme. No troublesome escape of steam when opening the door at the end of the cooking time.

AtmosControl, climate control

An individually controllable cooking chamber climate with temperature and humidity measurement and active humidification and dehumidification, for crispy and juicy cooking results.

HansDampf|connect

PC- software, equipped as standard to compile cooking programs, for visualisation, storage and printing of HACCP data.



Master of Performance

HansDampf®

FlexiRack®

The flexibility and capacity concept 1/1GN crosswise or lengthwise insert or FlexiRack special sizes for an capacity increase up to 50%*.



autoChef automatic Cooking

Automatic cooking with 9 categories. From the meat category through to Perfection the cooking climate-Regeneration.



WaveClean®

Safe - the detergent is in a cartridge sealed with protective wax.
Easy - insert the cartridge, ready.
Economical: Water consumption app.50l.



PHleco with DynaSteam

The dynamic steam generating system with heat recovery. The steam volume is dynamically controlled according to each cooking process



USB-Interface

Fast and simple: data transfer in between PC and one or multiple HansDampf via USB-Stick.

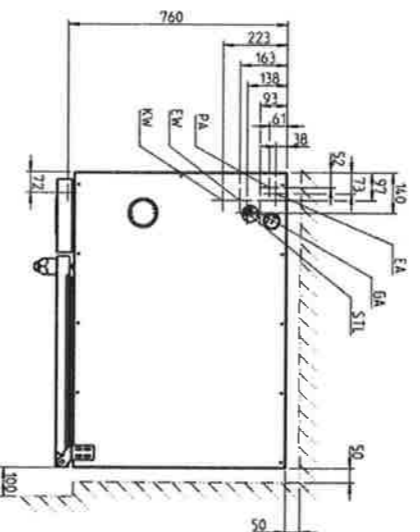
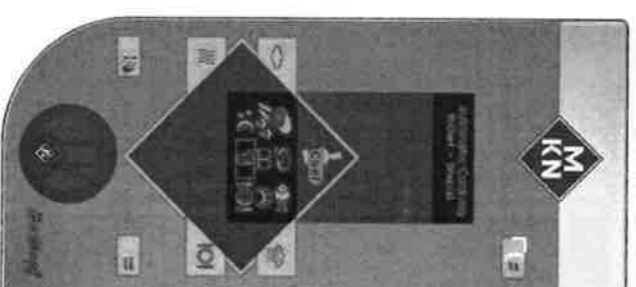
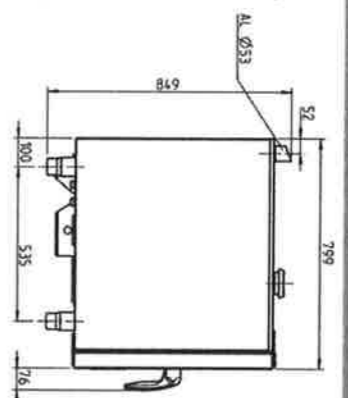
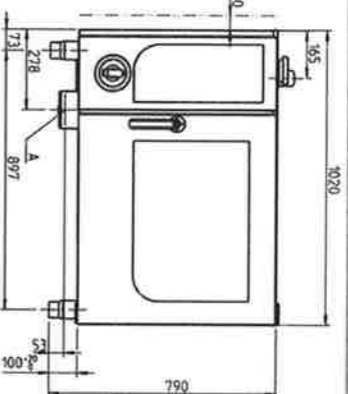


* compared to HD with GN 1/1
Subject to change without notice

Data sheet

HansDampf gold 6.1 gas

Empfohlener
Service-
Bereich 500
services
area 500



GA Gas connection
EA Electrical connection
STL Control line
LOA Performance optimization system
PA Equipotential bonding
KE Network interface
KW Cold water
EW Soft water
A Drain water
AL Exhaust air

Further features

CombiPilot one-hand operating concept
Manual operating concept 8cooking modes:
Soft steaming, steaming, Express steaming, convection, combi-steaming Perfection, low temperature cooking, delta-T- cooking
Autoreverse fan for exceptional uniformity
Six air- speeds programmable
StepMatic up to 20 cooking steps combinable
Up to 350 cooking programs can be saved (autoChef+own)
Program protection
Manual humidification
Programmable, autom. humidification, rest time, step signal
Ready2Cook- preheating, cool down, climate preparation
RackControl- multiple timer
Info-monitor display for cooking chamber humidity and categories
Multi-function display for the best visibility and easy operation
Multipoint core temperature measurement up to 99°C
Manual cleaning program
Integrated automatic shower hose
Serial Interface RS232 and RS 485
Integrated HACCP memory for up to 200 cooking cycles
High- efficiency heat exchanger
Motor break
Integrated fat separator
Pulsed fan
Halogen cooking chamber lighting, with flashing function
Removable door seal- can be changed by customer
Contact free door switch
Door with latching position and end stop
Foreign languages
Service diagnostics program
Timer with start time in real time
VFD Monitor with plain text and graphic symbols
Direct drain connection possible
Rack inserts for FlexiRack and for GN1/1 crosswise insertion
Fan forced gas burner
Approvals: CE, GS, UL, CSA, FCC

Technical data

Dimensions: (BxTxH) 1020x799x790 mm
Connected load gas 11 kW
Voltage / connected load electr. 230 V 3N PE AC / 0,8 kW
Fuse protection 1x16 A
Water connection PHI G3/4 A max. 5°dH 0,89mmol/l
Water connection miscellan. G3/4 A
Waterpressure 200 - 600 kPa (2-6 bar)
Drain connection DN 50 (50mm, 2")
Weight 130 kg
Material housing 1.4301 AISI 304
Material cooking chamber 1.4405 AISI 316
Cooking capacity:
FlexiRack (530 x 570 mm) 6x 65 deep
Gastronom (530 x 325 mm) 6x 65 deep
Baking standard (600x400 mm) 24
Plates Ø28 cm on FR-grids 24
Plates Ø32 cm - plate trolley 22
Heat emission latent VDI 2052 1980 W/h
Heat emission sensitive * 1650 W/h
Protection type IPX5

Options / accessories

Door hinged to the left
Stacking kit to combine 2 HansDampf 6+6 or 6+10
Flow operated safety (exhaust stack)
FlexiRack® special trays and grids
Banqueting system
Under frames and cupboards
Two-in-one cleaner/ rinse cartridges
Two- step safety door lock
Marine version
Special voltages

V0709wol Subject to change without notice

MKN Maschinenfabrik
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Phone (+49) 5331 89-0
Fax (+49) 5331 89-280

Info@mkn.de

www.mkn.de
www.hansdampf.eu

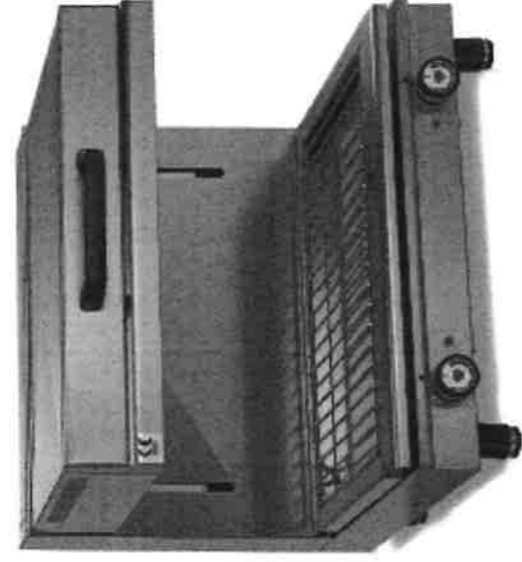
Mod. SA/E 60

Cod. 05140000

salamanders

Mod. SA/E 60-E

Cod. 05142000



	SA/E 60	SA/E 60-E
	mm 600 x 580 x 585 h	mm 600 x 580 x 585 h
	mm 595 x 425 x 275 h 23 1/2" x 16 3/4" x 10 7/8" h	mm 595 x 425 x 275 h 23 1/2" x 16 3/4" x 10 7/8" h
	KW 3,3	KW 4,7
	220-240 V~ 220-240 V3~ 380-415 V3N~	220-240 V~ 220-240 V3~ 380-415 V3N~
	kg 56	kg 56
	m³ 0,34	m³ 0,34



BERTO'S
the best catering equipment

8

2 years
guarantee

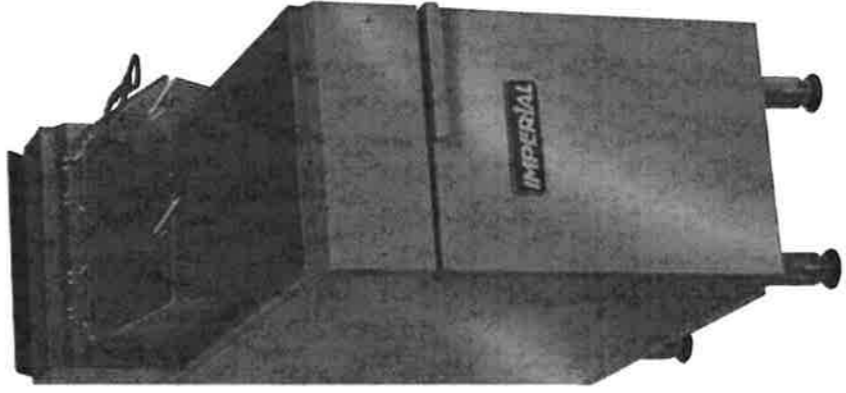


40
years
since 1972

KT23

IMPERIAL

Imperial 40 lb. (22 L.) Fryers



Model IFS-40

Model Numbers

- IFS-40
- IFS-40SS - Range Match

Fryer Features

- 40 lbs. (22 L.) stainless steel frypots with radius formed edges.
- Three high efficiency cast iron tube-fired burners provide a large heat transfer area for a fast recovery. Rated at 105,000 BTU/hr. (31 KW).
- Tubes are precision welded on the outside of the frypot for added durability. Welds are robotically welded for consistency.
- Unique baffle and deflectors inside the tubes diffuse heat to the tube wall to ensure even heat.
- Large "cool zone" captures food particles and keeps them from carbonizing in the fry zone.
- Millivolt temperature control circuit.
- Snap acting thermostat has a 200°F - 400°F (93°C - 204°C) temperature range.
- Manual or optional programmable computer controls available.
- 100% safety shut-off valve.
- Two large nickel-plated wire mesh fry baskets with ergonomic, polyurethane coated handles.
- Fine mesh crumb screen.
- 1 1/4" (32) full port ball valve for quick draining.

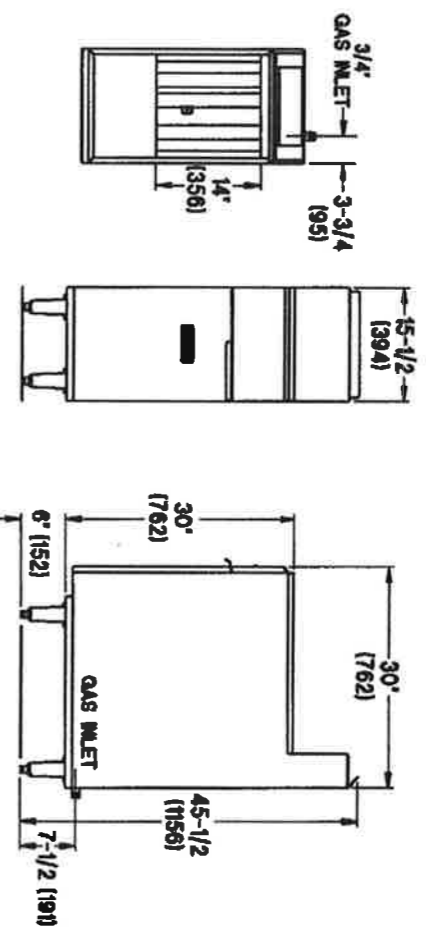
All measurements in () are metric equivalents.

Fryer Features

- Stainless steel frypot, front, sides, door, stub back, and basket hanger.
- Large 5" (127) stainless steel landing ledge on Range Match model.
- 6" (152) stainless steel legs with non-marking feet. Plate mounted for secure support.
- One year parts and labor warranty. Limited warranty on stainless steel frypot is 5 years pro-rated.
- AGA and CGA design certified, NSF and CE listed.



Imperial 40 lb. (22 L.) Fryers



40 lb. (22 L.) Fryers

Model#	Description	Oil Capacity Lbs. (Liters)	Gas Output BTU (KW)	Ship Weight (Kg.) Lbs.
IFS-40	Stainless Steel Frypot	40 (22)	105,000 (31)	(100) 221
IFS-40SS	Range Match with Stainless Steel Frypot	40 (22)	105,000 (31)	(100) 221

All measurements in () are metric equivalents.

Crated Dimensions: 36" (891) d x 18" (461) w. Add 2" (51) to height of unit.

Standard Exterior Finish Specifications

Front, sides, door, stub back and basket hanger shall be constructed of stainless steel with welded and finished stainless steel seams. Stainless steel legs shall be plate mounted and include non-marking feet.

Gas

Manifold pressure is 4" W.C. for natural gas or 11" for propane gas. Manifold size 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2,000 ft. (610 m).

Clearance

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 6" (152) from combustible surfaces.

Optional Items





- Rear gas pressure regulator
- Portable oil filter unit
- Fryer drain station with a storage cabinet
- Quick disconnect hose and restraining device
- Stainless steel strip to cover between fryers
- Various size fry baskets
- 6" (152) swivel casters (front two casters are locking)
- Stainless steel backguard

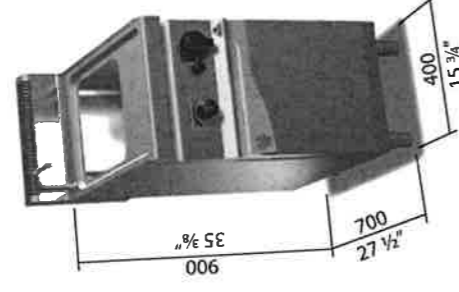
Optional Fryer/Filter Systems

- Pre-packaged systems with matching cabinet and built-in filter and pan
- Stainless steel dump station and food warmer
- System options include solid state thermostat control, computer fry control and basket lifts

Frypot Specifications

All precision welded stainless steel vessel shall be constructed of heavy 16 gauge stainless steel. Vessel shall have a large foam area to prevent overflow. All vessel edges shall be radius formed for added durability. Frying area shall be 14" x 14" (356 x 356) with a 40 lbs. (22 L.) oil capacity. There shall be three 14 gauge stainless steel, fully immersed heat transfer tubes for maximum efficiency. Heat retaining baffles and deflectors shall be inside of tubes and easily removed for cleaning. Tube joints shall be welded on the outside of specially drawn fry vessels to prevent leaks. Gas output shall be 105,000 BTU/hr. (31 KW). Snap acting thermostat shall have a 2000°F - 4000°F (930°C - 2040°C) temperature range. Fail-safe high limit control shall shut off all gas if oil temperature exceeds 4350°F (2240°C). Safety pilot shall be 100% shut off. Large cool zone beneath tubes shall capture food and breading particles and keep them out of the frying area to improve food taste and prolong oil life. Fine mesh crumb screen shall be removable. Unit shall include removable drain pipe and clean out rod. Drain shall be a 1 1/4" (32) full port drain valve for quick draining.

	Lt	30
	mm	340 x 306 x 300 h
	kW	10
TOT.	kcal/h	8.600
	Btu/h	34.120
	G30/G31	kg/h 0,78
	G20	m³/h 1,05
	G25	m³/h 1,23



ACCESSORI - ACCESSOIRES - ACCESSOIRES - ZUBEHÖRCP
CG7 - MCD 80 - CESTI - KRÉ.

CARATTERISTICHE TECNICHE E FUNZIONALI

Piano di lavoro e pannelli frontali in acciaio inox AISI 304. Vasca stampata con ampi bordi arrotondati realizzata completamente in acciaio INOX AISI 316. Capacità utile della vasca 25 lt. Circolazione dell'acqua garantita da un fondo forato che distanzia i cesti dal fondo della vasca. Troppopieno di grande diametro per l'eliminazione degli amidi in accesso durante la cottura. Rubinetto di scarico a sfera, situato all'interno della vano, comandato da maniglia con impugnatura atermica. Alte prestazioni garantite dal sistema di riscaldamento che avvolge esternamente tutta la superficie della vasca. Accensione piezoelettrica con protezione in silicone. Nel modello doppio, le due vasche risultano indipendenti con comandi separati per una regolazione indipendente ed ottimale della temperatura. Piedini regolabili. Standard: IP sportello con maniglia stampata spessore 20/10.

TECHNICAL AND FUNCTIONAL FEATURES

Worktop and front panels of AISI 304 stainless steel. Pressed tank with large rounded edges, made of STAINLESS STEEL AISI 316. Usable tank capacity 25 lt. Water circulation guaranteed by a drilled bottom that ensures the baskets kept away from the tank base. Large diameter overflow to eliminate the excess starch during cooking. Spherical drain tap, positioned in the compartment controlled by an athermic handle. High performances guaranteed by the heating system that externally wraps around the entire tank surface. Piezoelectric ignition with silicone protection. In the double model, the two tanks are independent and have separate controls for an independent and optimal regulation of temperature. Adjustable feet. Standard: IP door with pressed handle of 20/10 thickness.

CARACTÉRISTIQUES TECHNIQUES ET FONCTIONNELLES

Plan de travail et panneaux frontaux en acier inoxydable AISI 304. Cuve moulée aux larges bords arrondis entièrement en acier inoxydable AISI 316. Capacité utile de la cuve 25 L. Circulation de l'eau garantie par un fond troué qui sépare les paniers du fond de la cuve. Trop-plein de grand diamètre pour l'élimination des amidons en excès pendant la cuisson. Robinet d'évacuation à bille, positionné à l'intérieur du compartiment, contrôlé par une poignée athermique. Hautes performances garanties par le système de chauffage qui enveloppe à l'extérieur toute la surface de la cuve. Allumage piézoélectrique avec protection en silicone. Dans la version double, les deux cuves sont indépendantes avec des commandes séparées pour un réglage indépendant et optimal de la température. Pieds réglables. Standard: IP porte avec poignée moulée épaisseur 20/10.

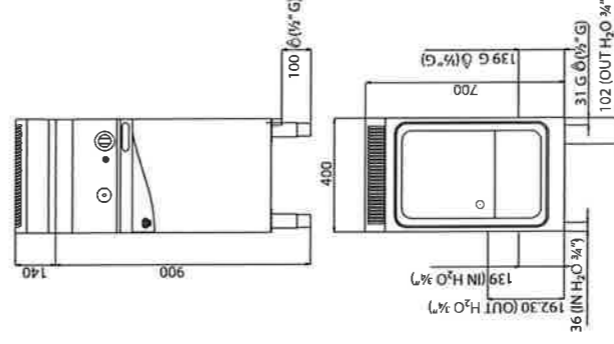
TECHNISCHE UND FUNKTIONELLE EIGENSCHAFTEN

Arbeitsfläche und Vorderfront aus rostfreiem Edelstahl AISI 304. Formgestanzte Wanne mit breiten, abgerundeten Kanten, komplett aus rostfreiem Edelstahl AISI 316. Nutz Fassungsvermögen der Wanne 25 Liter. Die Wasserkirkulation wird durch den perforierten Boden gewährleistet, mit dem die Körbe vom Boden entfernt gehalten werden. Überlauf mit großem Durchmesser, zur Beseitigung der überschüssigen Stärke während des Kochvorgangs. Ablasskugelhahn im Inneren des Unterbaus, Bedienung mit Hilfe eines athermischen Griffs. Ausgezeichnete Leistungsmerkmale dank des Heizsystems, das die gesamte Wannenoberfläche von außen umwickelt. Piezoelektrische Zündung mit Silikonenschutz. Bei der doppelten Ausführung sind die beiden Wannen voneinander unabhängig, und die Temperatur kann über separate Bedienelemente unabhängig voneinander optimal eingestellt werden. Höhenverstellbare FüÙe. Standard: 1P Tür mit formgestanztem Griff, Stärke 20/10.

G commessione gas - gas connection
raccordement gaz - Gasanschluss

R 1/2 UNI ISO 7/1

KW 10



BERTO'S[®]
the best catering equipment

Mod. G7F4+FG1



Cod. 18703800

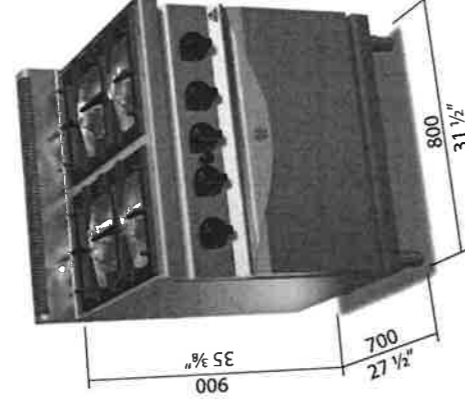
Mod. G7F4P+FG1

Cod. 18703900

MACROS 700

highpower

n.	HIGH POWER		MAX POWER
	2	2	4
Ø mm	80	110	110
kW	3.5	7	7
kcal/h	3.010	6.020	6.020
Btu/h	11.942	23.884	23.884
GN	1/1		
mm	530 x 325 x 3 pos.		
kW	4		
kcal/h	3.440		
Btu/h	13.648		
TOT.			
	kW	25	32
	kcal/h	21.500	27.520
TOT.	Btu/h	85.300	109.184
	G30/G31	kg/h	1,96
	G20	m ³ /h	2,65
	G25	m ³ /h	3,96



ACCESSORI - ACCESSOIRES - ZUBEHÖRCPL
 GE7 - RID - MCD 80 - 7PRB - 7PLR - KRF - GRC 1/1GN - GRC 60/40.

OPTIONAL 7B/4 nr.2 bacinelle Tocchi INOX, griglia in acciaio INOX / 7B/4 2 trays STAINLESS STEEL burner trays, STAINLESS STEEL grids / 7B/4 n° 2 cuvettes feux en acier inoxydable, grilles en acier inoxydable / 7B/4 2 Brennermulden aus rostfreiem Stahl, Roste aus rostfreiem Stahl.

CARATTERISTICHE TECNICHE E FUNZIONALI

Piano di lavoro e pannelli frontali in acciaio inox AISI 304. Bruciatori garantiti a vita interamente in ghisa nichelata a singola e doppia corona ad alta potenza azionati da rubinetto valvolato con termocoppia di sicurezza e spia pilota. Griglia in ghisa. Bacinelle asportabili per la massima igiene e per una facile manutenzione. Forno a gas statico interamente costruito in acciaio INOX, con supporti a 3 livelli per griglie/regole EuroNorm 400x600mm e 1/1 GN. Porta e controporta stampate in acciaio INOX AISI 304. Maniglia porta ad alta resistenza in acciaio AISI 304 in spessore 20/10. Piedini regolabili. Standard: Accensione piezoelettrica forno, no. 1 griglia forno antiribaltamento.

TECHNICAL AND FUNCTIONAL FEATURES

AISI 304 stainless steel worktop and front panels. Life-guaranteed nickel-plated cast iron high power burners with single or double crown activated by a valve tap with safety thermocouple and pilot light. Cast iron grills. Trays are completely removable to enable maintenance and cleaning to be carried out easily and efficiently. Gas static oven made completely of STAINLESS STEEL with 3 levels for EuroNorm 400x600 mm and 1/1 GN grids/pans. Pressed door and counter door made of AISI 304 STAINLESS STEEL. High resistance door handle of AISI 304 steel of 20/10 thickness. Adjustable feet. Standard: piezoelectric ignition of the oven, 1 anti-tipping oven grid.

CARACTÉRISTIQUES TECHNIQUES ET FONCTIONNELLES

Plan de travail et panneaux frontaux en acier inoxydable AISI 304. Brûleurs garantis à vie entièrement en fonte galvanisée à couronne simple ou double à haute puissance, commandés par un robinet à vanne avec un thermocouple de sécurité et un voyant pilote. Grilles en fonte. Propreté maximum et grande facilité de maintenance grâce aux cuvettes amovibles. Four à gaz statique entièrement en acier inoxydable avec supports à 3 niveaux pour grilles/plats à four EuroNorm 400x600mm et 1/1GN. Porte et contre-porte moulées en acier inoxydable AISI 304. Poignée de la porte à haute résistance en acier AISI 304 épaisseur 20/10. Pieds réglables. Standard: Allumage piézoélectrique four, n° 1 grille four antirenversement.

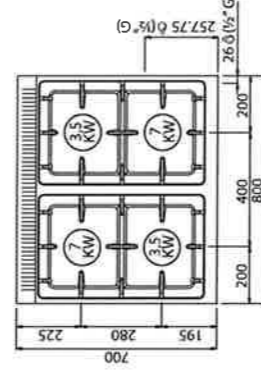
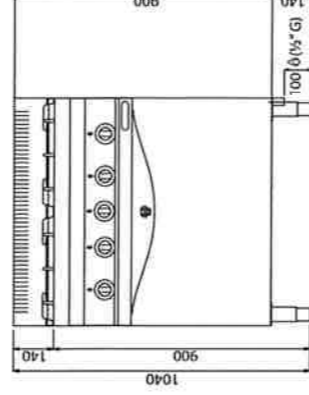
TECHNISCHE UND FUNKTIONELLE EIGENSCHAFTEN

Arbeitsfläche und Vorderfront aus rostfreiem Edelstahl AISI 304. Hochleistungsbrenner mit unbegrenzter Garantie, komplett aus vernickeltem Gusseisen, mit Einfach- oder Doppelring. Einstellung über Ventilhähne mit Sicherheits-Thermoelement und Pilotflamme. Roste aus Gusseisen. Brennermulden abnehmbar für optimale Hygiene und problemlose Wartung. Statischer Gasbackofen, komplett aus rostfreiem Edelstahl, mit Halterungen auf 3 Ebenen für Roste/Bleche EuroNorm 400x600mm und 1/1 GN. Tür und Innenfür aus rostfreiem Edelstahl AISI 304. Formgestanzte. Besonders widerstandsfähiger Türgriff aus Stahl AISI 304 Stärke 20/10. Höhenverstellbare FüÙe. Standard: Piezozündung Backofen, 1 kippsicherer Backofenrost.

G commessione gas - gas connection
 raccordement gaz - Gasanschluss

R 1/2 UNI ISO 7/1

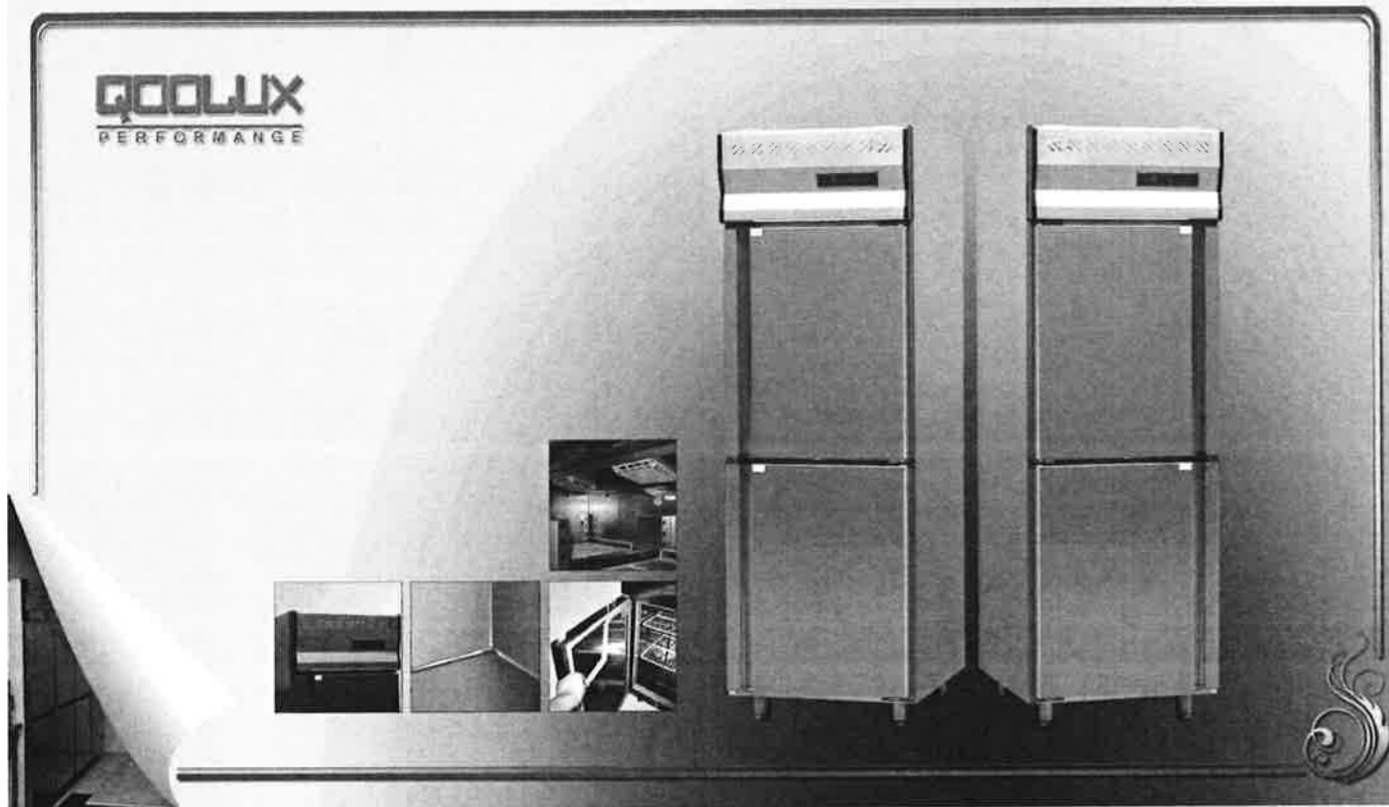
kW 25 High Power
kW 32 Max Power



3 year guarantee



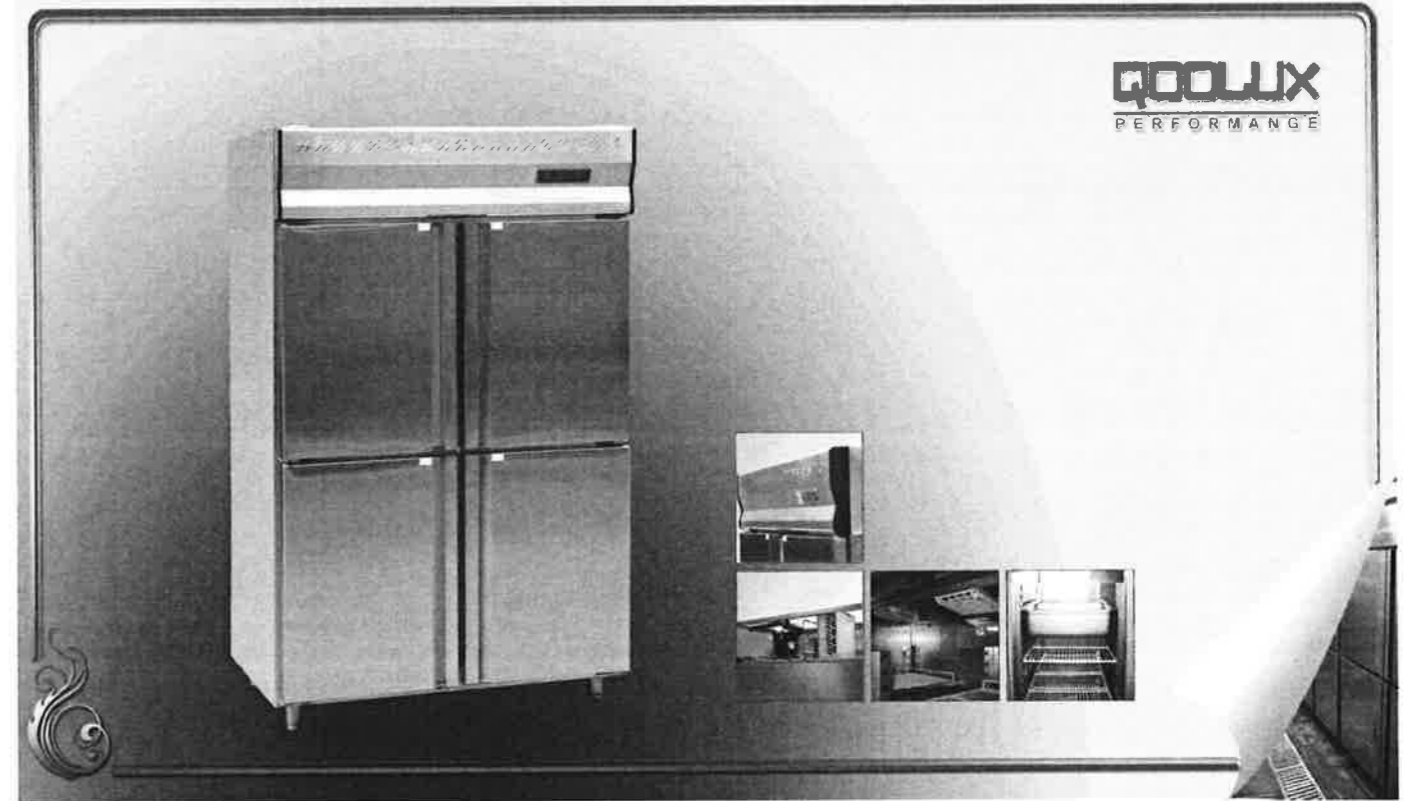
BERTO'S
 the best catering equipment



Standard Two-door Upright Air Cooling Refrigeration
Product Measurement(mm): 600*750*1960

Model	Product Type	Temperature Range	Power Frequency	Interior capacity
Q1-SU-225C	Chiller	0°C~5°C	0.49/220V	435 Litres
Q1-SU-225F	Freezer	-15°C~-18°C	0.6/220V	435 Litres

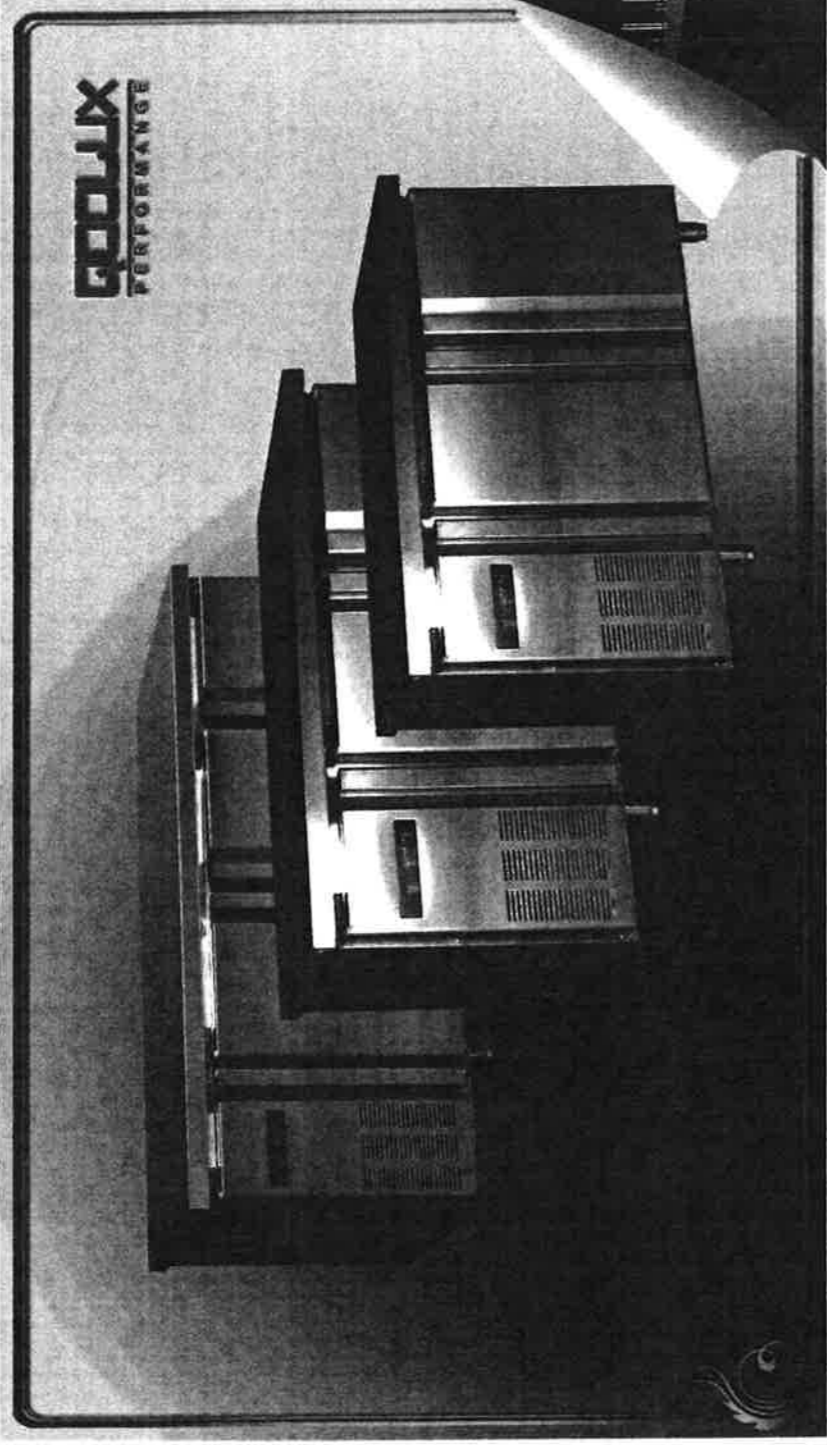
- High-quality stainless steel adopted on the inside and outside of the cabinets with simple & fashion exterior design accompanied by spacious interior for storing all different kinds of foods in a convenient way.
- The compressor is internationally famous Danfoss brand supplying higher-efficiency refrigeration and high-quality guarantee. All the pipe-cooling machines are equipped with copper pipe evaporator; with high quality condenser, radiator alike creating effective refrigeration, excellent radiating and high-quality.
- The compressor alike is designed on top for easy heating and repairing; forceful air cooling circulation makes the even temperature with unique air pipe design, fast refrigeration and keep the cabinet temperature steady and never frosting.
- New type insulation structure adopted on the door frames for maximizing the reduction of air leakage and energy-conserving, environment-protective.
- Circular arc structure is designed for inner container & bottom-joints, the stainless steel inner container chassis is one-step forming, beautifully splendid, easier-cleaning, more conform to the standards of the Euro & American food sanitation or safety.
- Humanized self-closing doors create much convenience for chefs and minus the accidental air leakage for energy-conservation, environment-protection.
- The seal strips inside the door are convenient for exchanging or cleaning; Antibiotics are appended to the door seal strips, shelves and so on for high-effect antibiotic, safe, and easy-cleaning.
- 60mm high-density polyester foam thermal insulation enables the cabinet to be immune from the exterior temperature.
- Huge operation range enables it to run normally when temperature turns to 42°C; Suitable for catering including all kinds of restaurant kitchen, hotels and so on.



Standard Four-door Upright Air Cooling Refrigeration
Product Measurement(mm): 1200*750*1960

Model	Product Type	Temperature Range	Power Frequency	Interior capacity
Q1-SU-450C	Chiller	0°C~5°C	0.56/220V	980 Litres
Q1-SU-450F	Freezer	-15°C~-18°C	0.8/220V	980 Litres

- SUS304 high quality stainless steel from the famous factories is used for the inside and outside to create a huge storage of all various goods in an easy way.
- The compressor is internationally famous Danfoss brand supplying higher-efficiency refrigeration and high-quality guarantee. All the pipe-cooling machines are equipped with copper pipe evaporator; with high quality condenser, radiator alike creating effective refrigeration, excellent radiating and high quality.
- The compressor alike is designed on top for easy heating and repairing; forceful air cooling circulation makes the even temperature with unique air pipe design, fast refrigeration and keep the cabinet temperature steady and never frosting.
- New type insulation structure adopted on the door frames for maximizing the reduction of air leakage and energy-conserving, environment-protective.
- Circular arc structure is designed for inner container & bottom-joints, the stainless steel inner container chassis is one-step forming, beautifully splendid, easier-cleaning, more conform to the standards of the Euro & American food sanitation or safety.
- Humanized self-closing doors create much convenience for chefs and minus the accidental air leakage for energy-conservation, environment-protection.
- The seal strips inside the door are convenient for exchanging or cleaning; Antibiotics are appended to the door seal strips, shelves and so on for high-effect antibiotic, safe, and easy-cleaning.
- 60mm high-density polyester foam thermal insulation enables the cabinet to be immune from the exterior temperature.
- Huge operation range enables it to run normally when temperature turns to 42°C; Suitable for catering including all kinds of restaurant kitchen, hotels and so on.

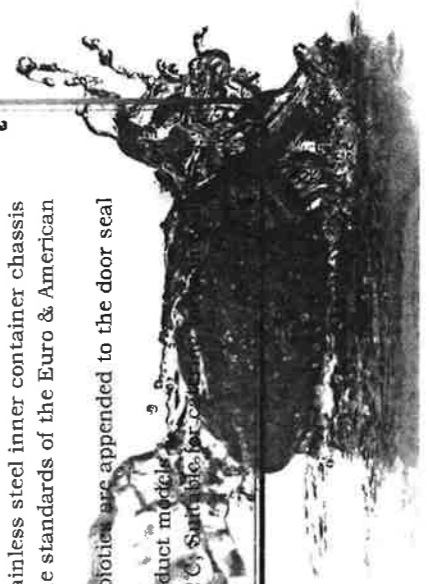


1.2/1.5/1.8m Standard Air Cooling Under Counter Refrigeration

Model	Product Measurement (mm)	Product Type	Temperature Range	Power Frequency	Interior capacity
Q1-SK-1200F7	1200*750*850	Chiller	0°C~5°C	0.32/220V	300 Litres
Q1-SK-1200F7	1200*750*850	Freezer	-15°C~-18°C	0.50/220V	300 Litres
Q1-SK-1500F7	1500*750*850	Chiller	0°C~5°C	0.39/220V	400 Litres
Q1-SK-1500F7	1500*750*850	Freezer	-15°C~-18°C	0.50/220V	400 Litres
Q1-SK-1800F7	1800*750*850	Chiller	0°C~5°C	0.50/220V	500 Litres
Q1-SK-1800F7	1800*750*850	Freezer	-15°C~-18°C	0.64/220V	500 Litres

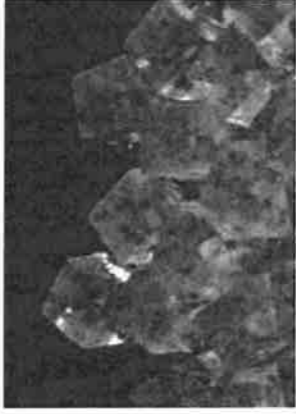
KT02 →
KT14 → KT05
KT06 →

- High-quality stainless steel adopted on the inside and outside of the cabinets with simple & fashion exterior design accompanied by spacious interior for storing all different kinds of foods in a convenient way.
- The compressor is internationally famous Danfoss brand supplying higher-efficiency refrigeration and high-quality guarantee.
- New insulate structure adopted on the door frames can reduce air leakage largely for environment protection.
- Humanized self-closing doors create much convenience for chefs and minus the accidental air leakage for energy-conservation, environment-protection.
- Well-fixed temperature distribution benefits from the unique airway design.
- Circular arc structure is designed for inner container & bottom-joints, the stainless steel inner container chassis is one-step forming, beautifully splendid, easier-cleaning, more conform to the standards of the Euro & American food sanitation or safety.
- The seal strips inside the door are convenient for exchange or cleaning; Antibiotics are appended to the door seal strips, shelves and so on for high-effect antibiotic, safe, and easy-cleaning.
- R134A or 404A environment protection refrigerants are adopted for all the product models.
- Huge operation range enables it to run normally when temperature turns to 42°C. Suitable for all kinds of restaurant kitchen, hotels and so on.





HOSHIZAKI CUBE ICE MAKER SERIES

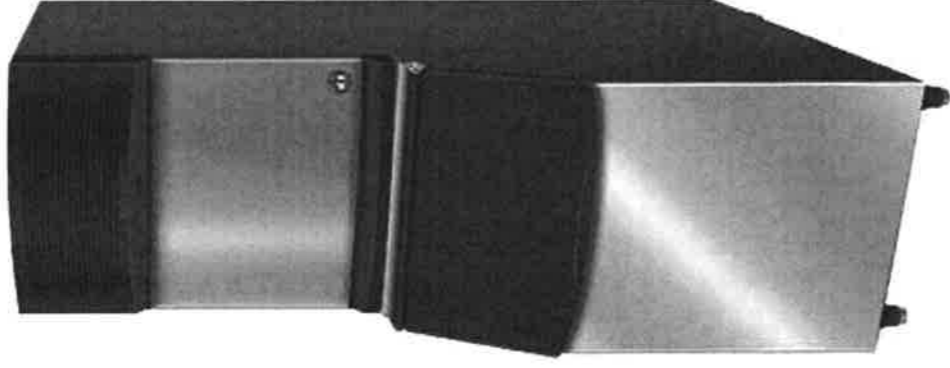
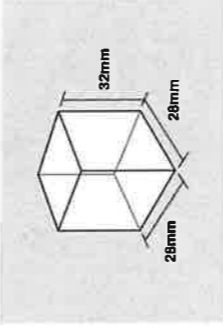


CUBE ICE MAKER

IM-220AA

Up to 220kg daily ice production capacity

Ice size

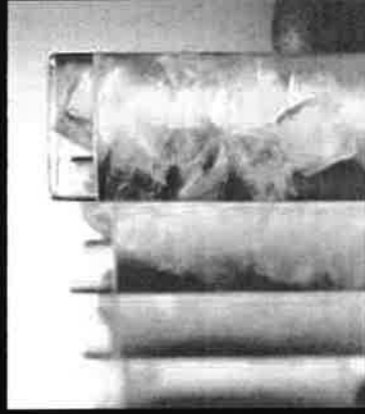


IM-220AA
B-301SA



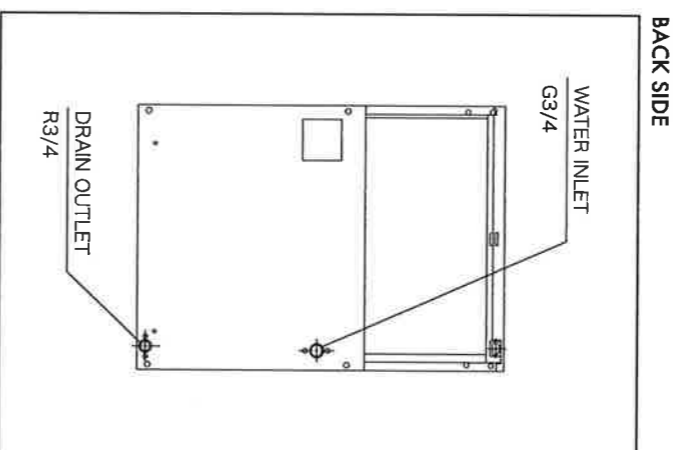
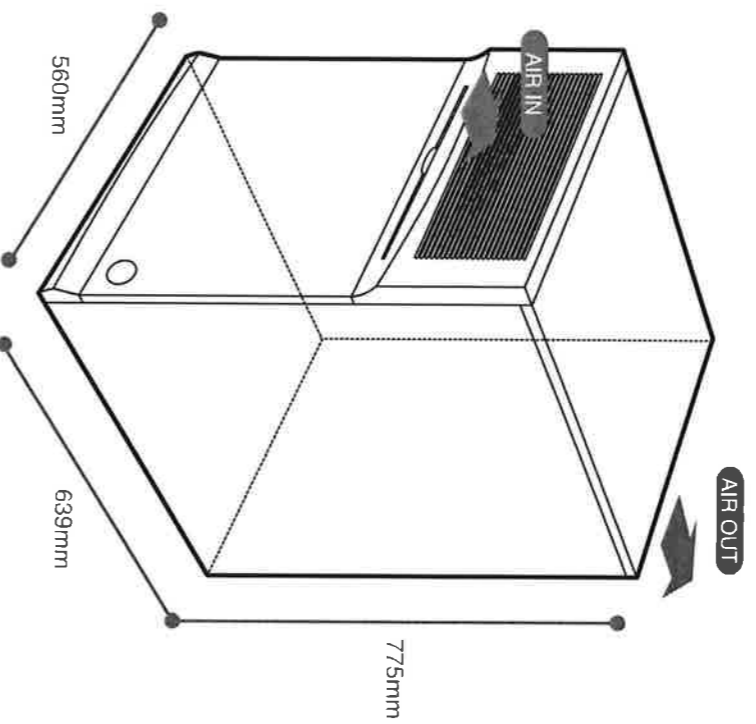
Cube Ice Maker Features

- Premium Square Cube Ice
- Smart Computer Board Technology
- Attractive StainlessSteel Exterior
- Slide-In Air Filter For Easy Cleaning



CUBE ICE MAKER SERIES
IM-220AA

DIMENSIONS



SPECIFICATION

MODEL NAME	IM-220AA	
AC SUPPLY VOLTAGE	1/220-240V/50Hz	
DIMENSIONS(W x D x H)	560 x 639 x 775(mm)	
AMPERAGE	5.0A	
STARTING AMPERAGE	24A	
ELECTRICAL CONSUMPTION	950W / 3242 BTU	
REFRIGERANT CHARGE	R404a / 500g	
WATER CONSUMPTION PER 24h (AT21°C / WT15°C)	0.31m ³	
ICE PRODUCTION PER 24h	1.7L / 1kg Ice	220kg (AT10°C / WT10°C)
		200kg (AT21°C / WT15°C)
		175kg (AT32°C / WT21°C)
ICE PRODUCTION PER 24h	20min	
FREEZE CYCLE TIME PER CYCLE (AT21°C/WT15°C)	3.2kg / 140pcs	
VOLTAGE RANGE	198-254V	
AMBIENT TEMP	1-40°C	
WATER SUPPLY	5-35°C / 0.07-0.8Mpa / 7.25 - 11.6 PSI	
PACKAGE (W x D x H)	644 x 728 x 883(mm)	
WEIGHT (NET / GROSS)	69kg / 76kg	

●Warranty : Two year parts and labour entire unit. 3rd year on compressor. Excluding door and exterior damages.

HOSHIZAKI





(Tables not included)

Manufacturer : Winterhalter
Model No. : GS501
Product Description : Pass-Through Dishwasher
Origin : Germany

SPECIFICATIONS

Function

- Pass-through dishwasher for washing of dishes placed in racks.
- Wash with recycled tank water at 60°C then rinse with fresh water at 85°C.

Form

- Width : 635 mm
- Depth : 749 mm
- Height : 1420 mm (Door close), 1886 mm (Door open)
- Clear entry height : 420 mm
- Rack Size : 500 x 500 mm

Construction

- Robust stainless steel construction with strong & ergonomic designed hood.
- Simple-to-operate electro-mechanical control panel.
- Automatic hood start programme.
- Deep-drawn hygiene tank with WIHtec Indirect Tank Heating.
- 4-fold filter system with maintenance-free Mediamat Cyclo Tank Water Filter
- Easily removable wash arms with integrated non-clogged jets
- Built-in rinse pump, rinse-aid dispensers and base plate.

GS 501 Pass-Through Dishwasher WM0110

Engineering/ MEP ratings

- All stainless steel panels are wired to earth, safety fuses/ thermostat protection for heaters, overload protection for pump, fuses for control wiring.

- Electrical ratings :-

Voltage	Total Loading	Power Isolator
400V/3/N/PE/50Hz (other voltage available upon request)	14.9 Kw	30Amp TPN

- Water inlet on machine : 19 mm diameter
- Drainage on machine : 40 mm diameter

Capacity

- **2 selectable speeds of 60 /30 racks/hour**
- Tank capacity : 42 litres

Sanitation

- Thermo-chemical sanitizing method on wash items, with 60°C in wash tank and 85°C in rinse boiler, compliant to DIN 10512.
- Smooth interior surfaces and deep drawn hygienic tank.
- Built with Mediamat Cyclo Tank Water Filter.

Accessories

- Standard accessories includes : One each of plate rack, flat rack, inlet hose & inlet filter.

Safety

- CE (European Standard).
- DIN 10512 (German Institute for Standardization).

Special Requirement

Preferred water inlet temperature : > 20°C, maximum 60°C.



Introducing Our Equip 5PR-2S00 Pre-Rinse Unit 花洒喷枪装置

Description

Equip model 5PR-2S00 Pre-Rinse Unit

Model

- **5PR-2S00** Single Hole Deck Mounted Pre-Rinse Unit

Flow Rate

- 1.42 GPM at 60 PSI (5SV Spray Valve)

Specifications

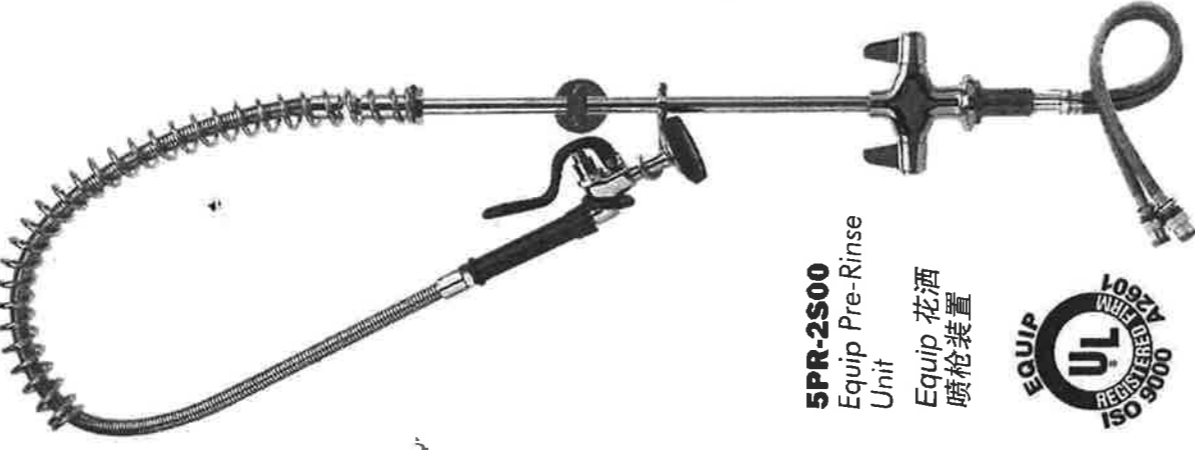
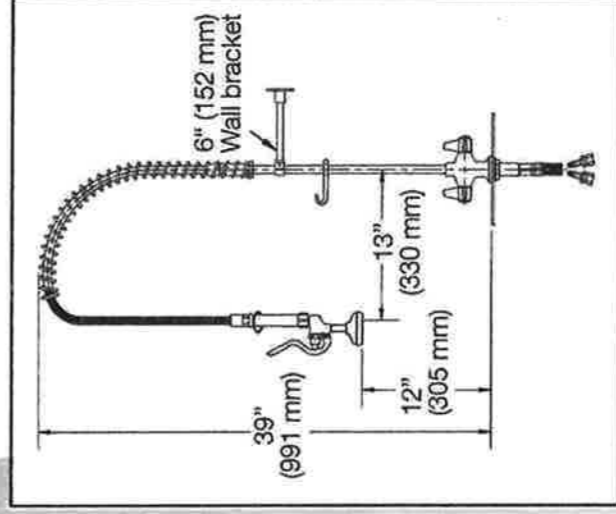
Single hole deck mount pre-rinse unit with the following features:

- 5SV spray valve with heat resistant handle
- Single hole mixing faucet
- 1/2" in-line check valves
- 18" inlets with 1/2" couplings
- 6" wall bracket
- Available with 12" add-on faucet (Model 5PR-2S12)



Dimensions 尺寸

Example: / 例如:
5PR-2S00



5PR-2S00
Equip Pre-Rinse
Unit
Equip 花洒
喷枪装置



- 描述:**
Equip 型号 5PR-2S00 花洒喷枪装置
- 型号:**
□ 5PR-2S00 单孔台式花洒喷枪装置
- 水流量:**
□ 60 PSI 下 1.42 GPM (5SV 喷阀)
- 规格:**

单孔台式喷枪装置具有以下特点:

- 5SV喷头具有耐热手柄
- 单孔混水龙头
- 1/2" 内嵌式止回阀
- 18" 长的进水口配备 1/2" 连接头
- 6" 长的墙上托架
- 另选 12" 长的 add-on 水龙头 (型号 5PR-2S12)

Features

- Single hole faucet
- 18" flexible inlets with 1/2" couplings
- 5SV spray valve (1.42 GPM)

特点:

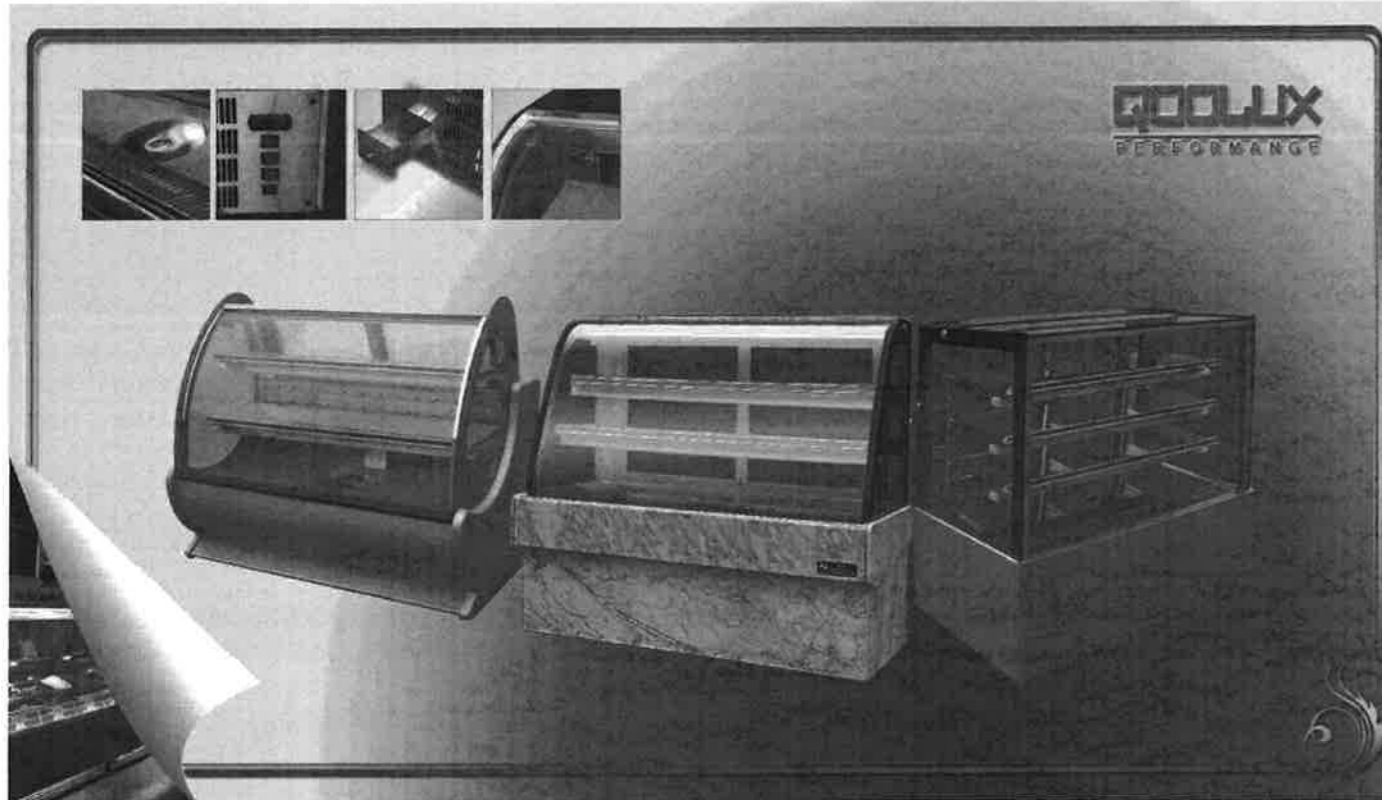
- 单孔龙头
- 18" 不锈钢双扣软管进水口配备 1/2" 连接头
- 5SV 喷阀 (1.42 GPM)

Warranty 保修

1 year (limited) 1年 (有限)

Made in China 产地: China



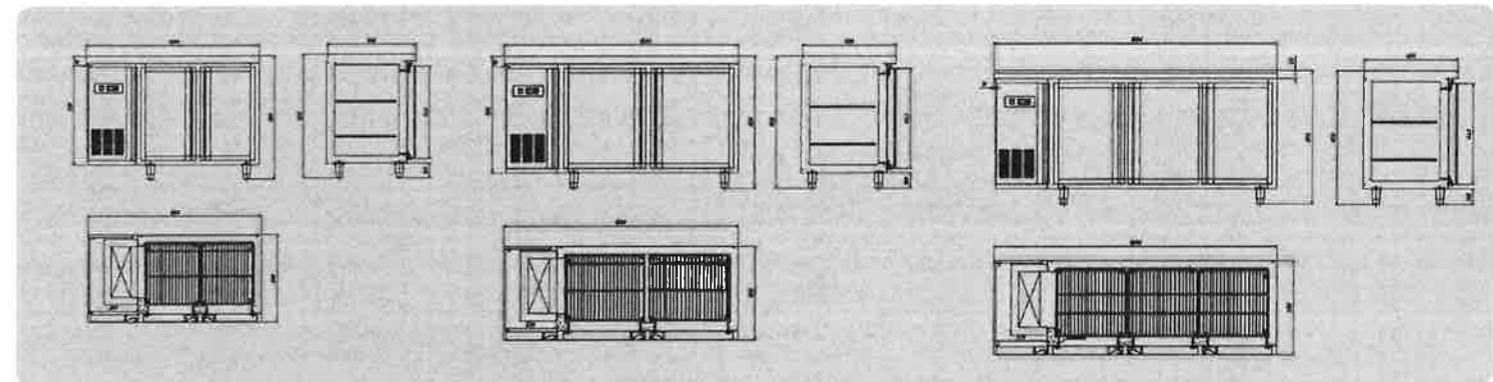


Cake Showcase

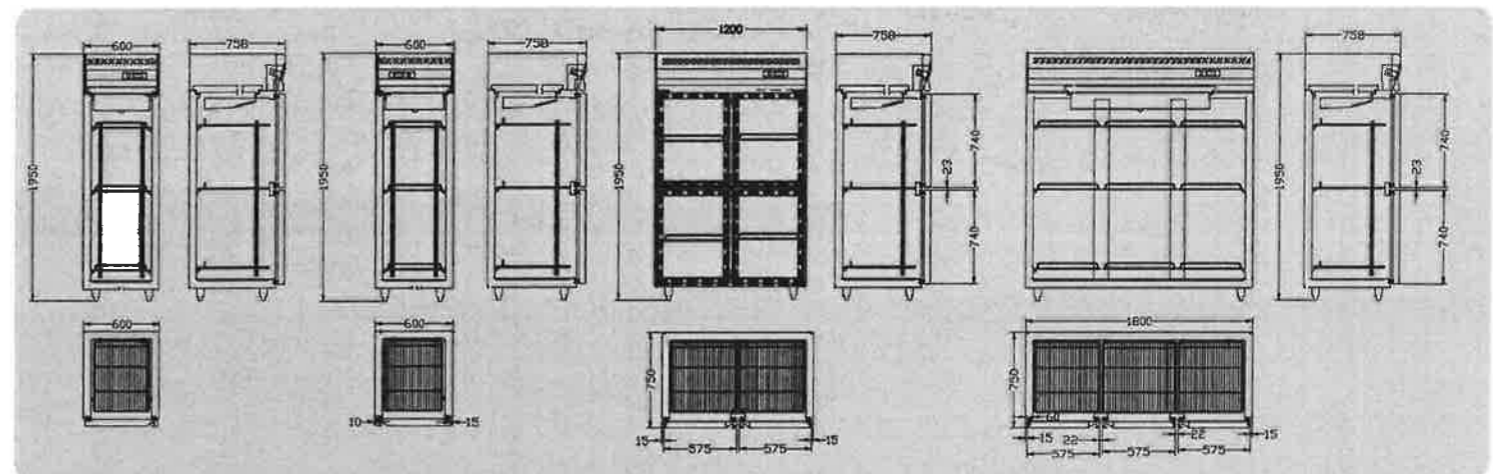
- Internationally famous Danfoss brand adopted compressor creating super-mute steady operation; it is durable because of the air cooling circuit refrigeration with the copper pipe cooling system. Furthermore, it is equipped with the micro temperature controller controlling the inside temperate accurately and temperate display.
- Glass on the front and top is automatic electric precipitator double vacuum one capable of eliminating the mist on the surface automatically for the best display.
- Waterproof light pipe is adopted with warm light pipe color for safety and reliability.
- Chilling temperature ranges from 2°C to 8°C with the possibility of adjusting the temperature according to the customers' requests and real conditions. Humidity displayer is also contained for your convenience.
- Special humidification strengthens the ability of preserving freshness to keep foods' primary flavor for long.
- Bottom castors can be rotated freely with front castors can be locked, which creates much more convenience for merchants' anytime adjustment and free fix.



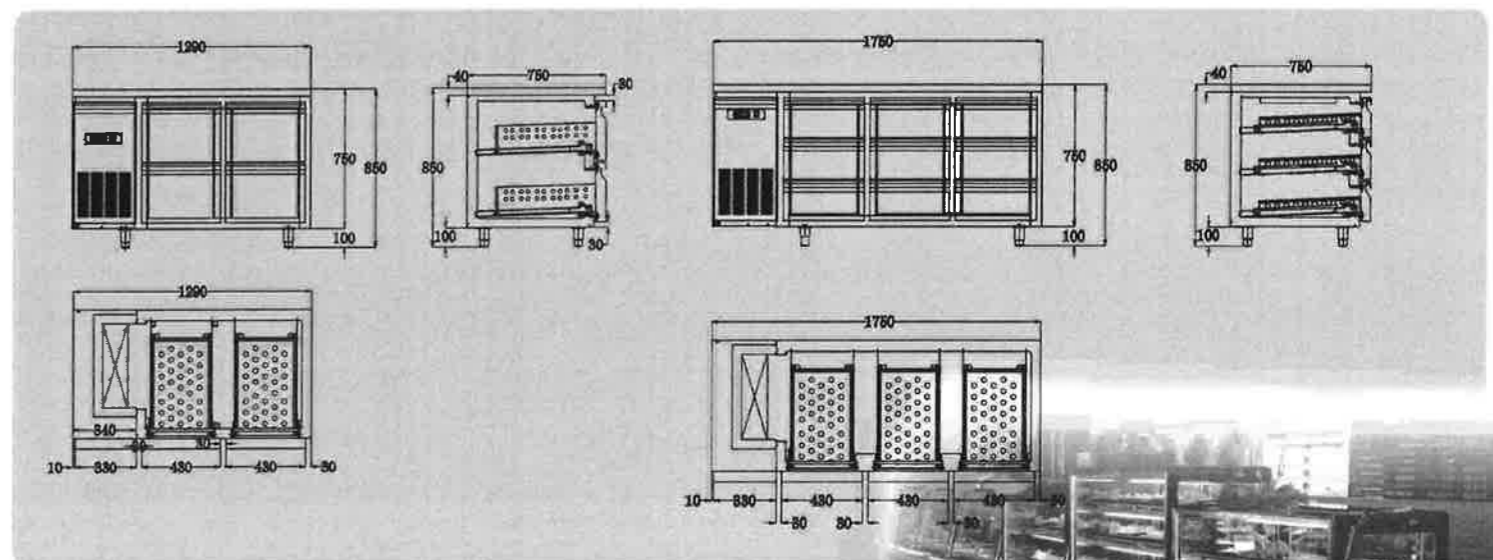
Standard Air Cooling Under Counter Refrigeration



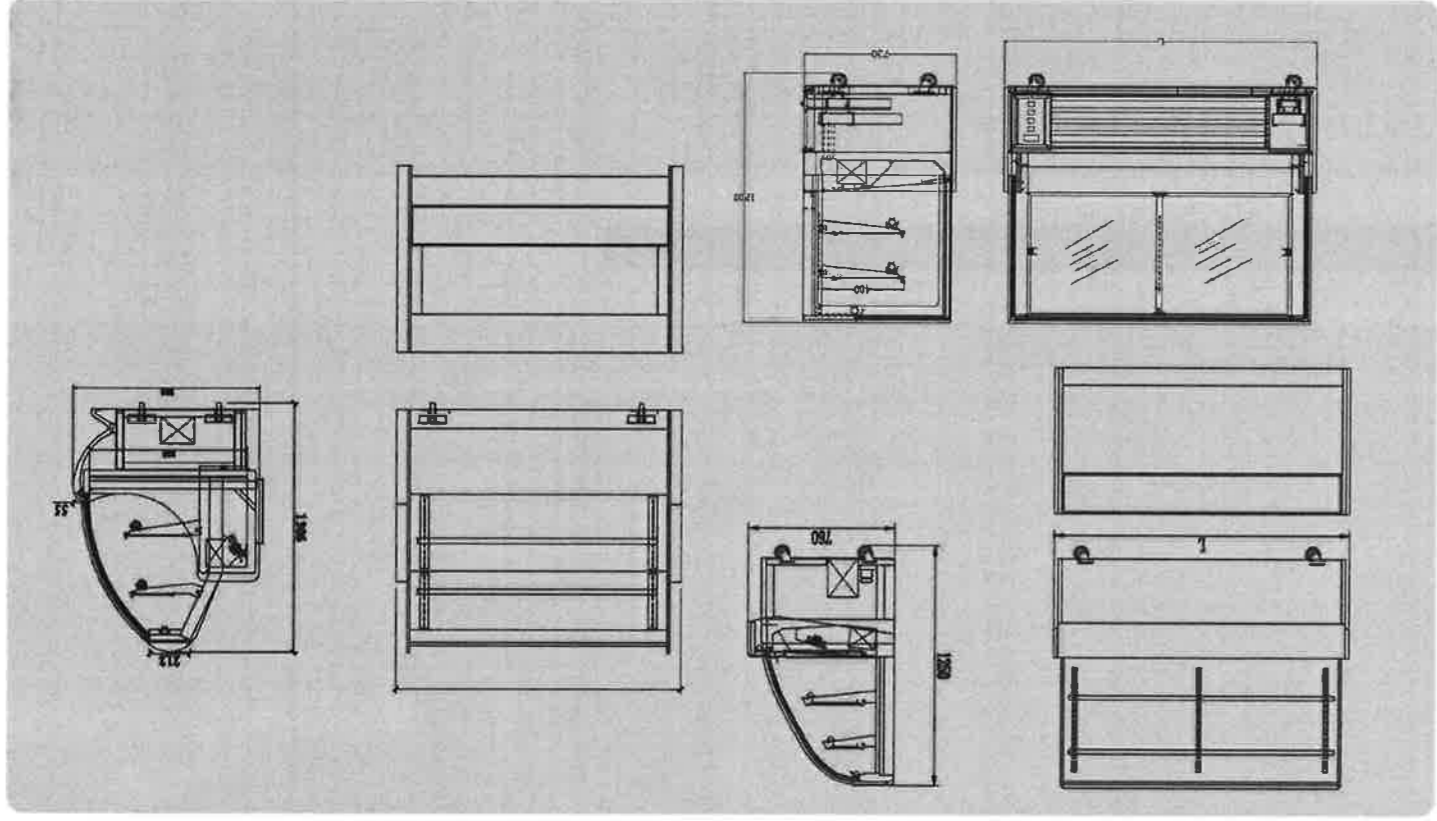
Standard Upright Air Cooling Refrigeration



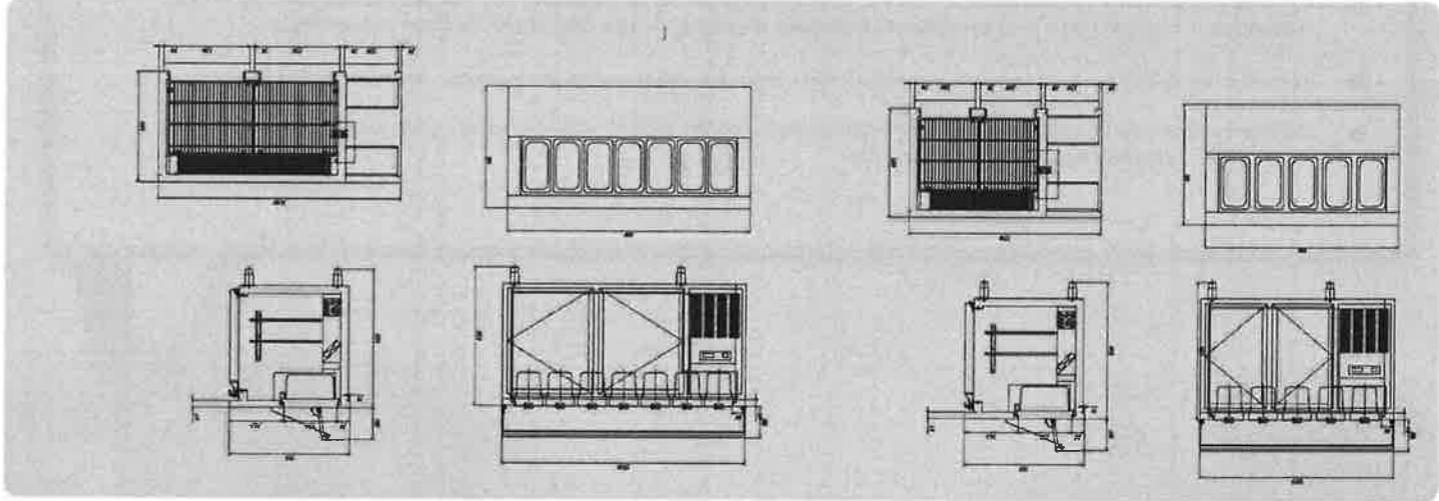
Standard Air Piping Drawer Worktable Refrigeration



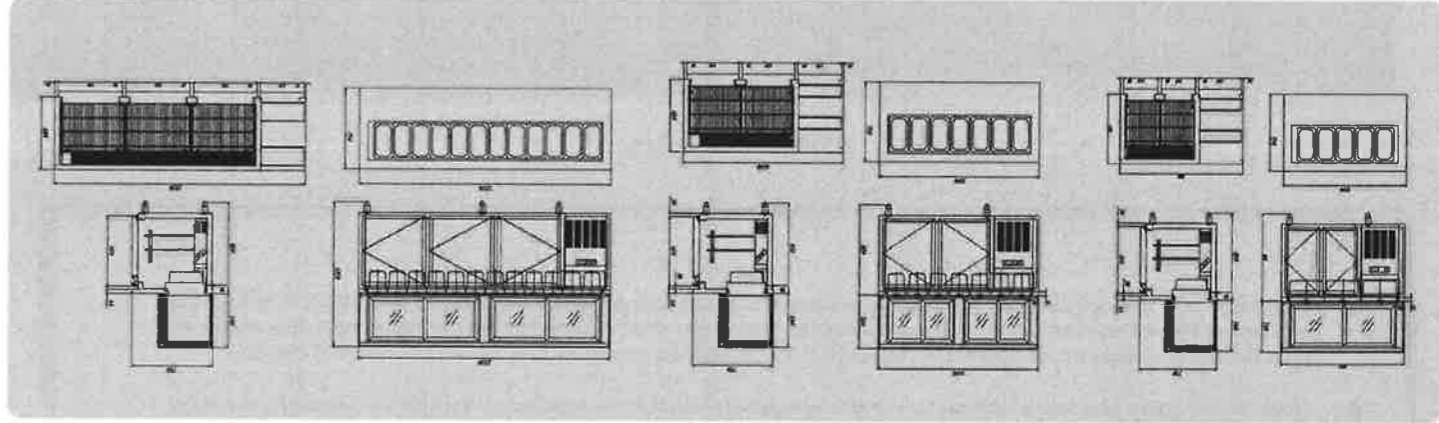
Cake Showcase



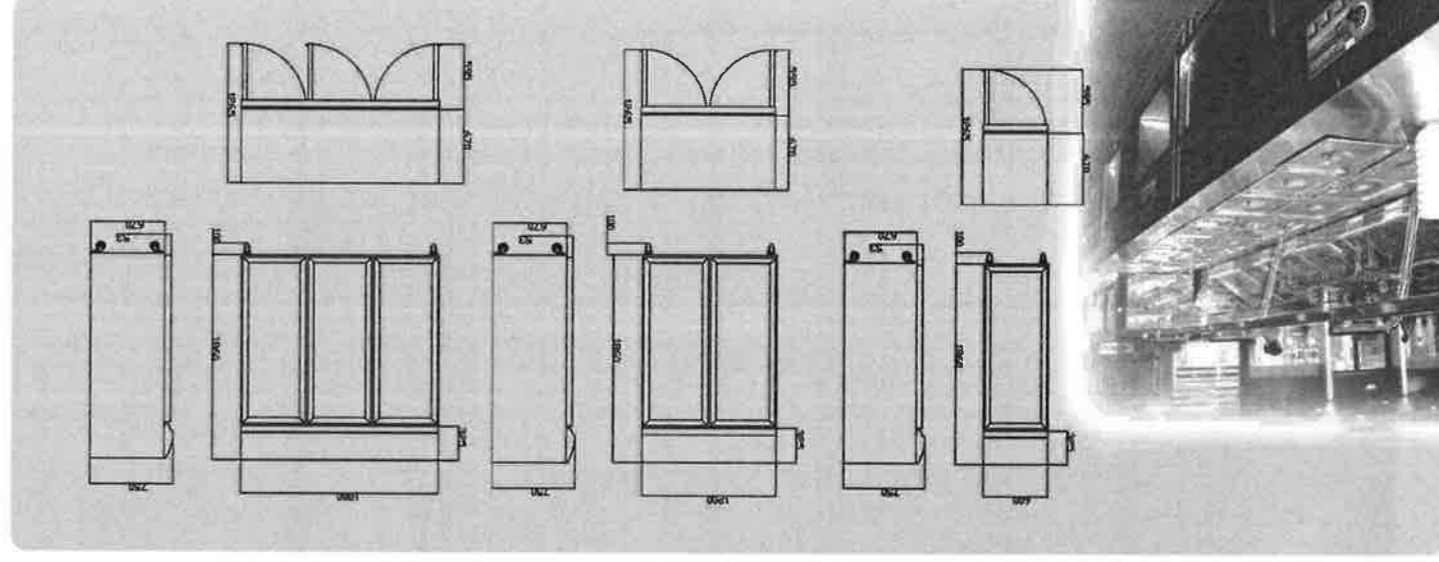
Standard Pizza Air Piping Wobtable Refrigeration



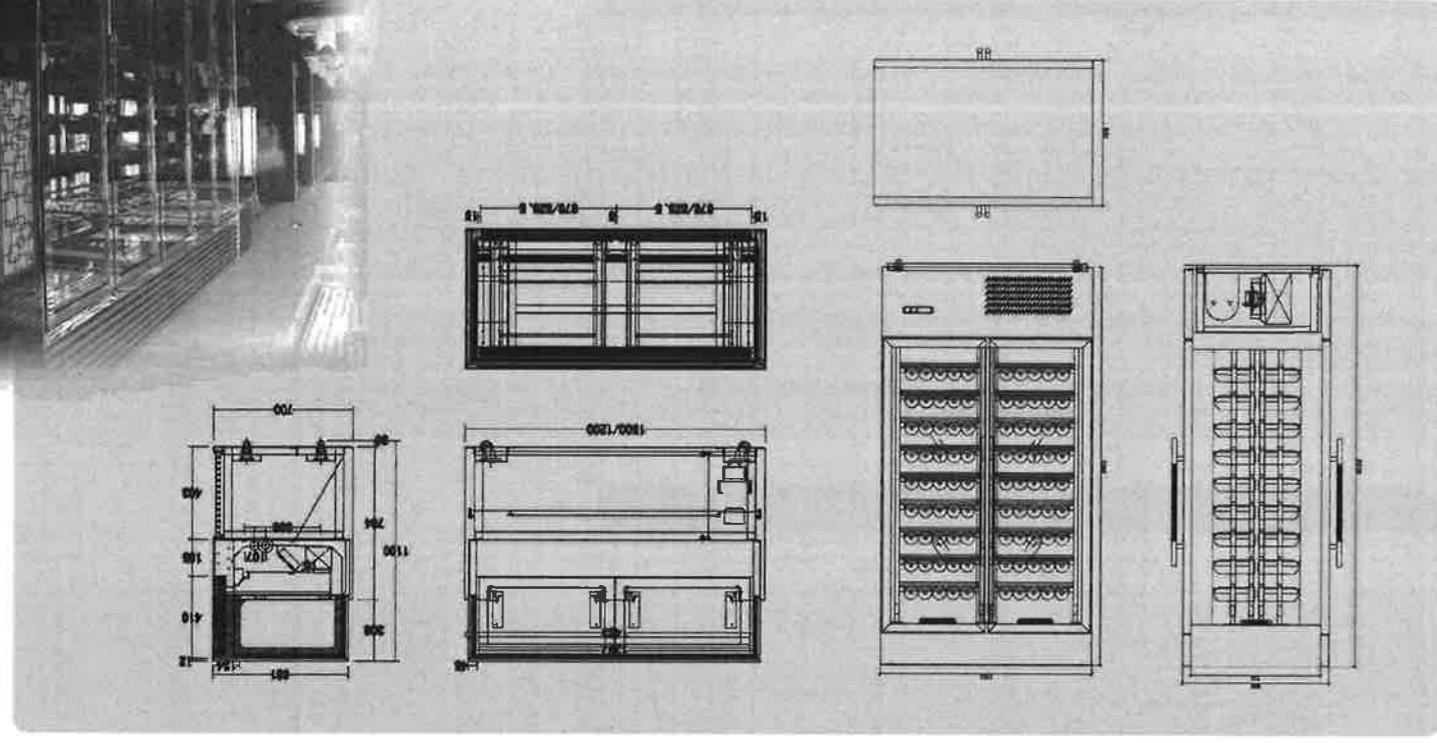
Standard Salad Air Piping Refrigeration Bench



Standard Air Piping Sliding Glass Door Showcase



Standard Chocolate & Red Wine Showcase



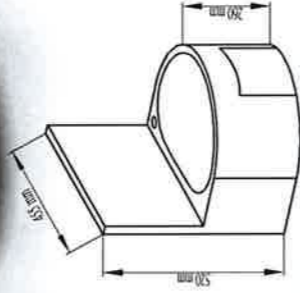
BA06 2

Deluxe Knee Activated Faucet Hand Sink (Model DS-1068/KA)

Overall Dimensions
371mmW x 460mmL x 520mmH

Depth of Bowl
150mm

Net Weight
7.95kg

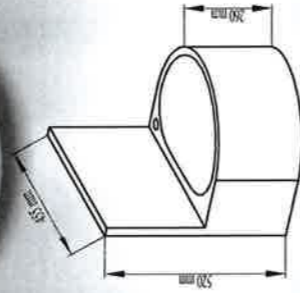
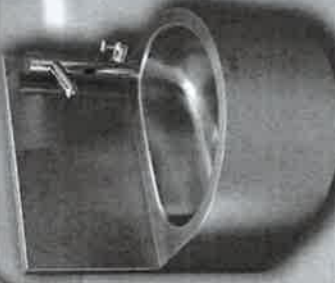


Deluxe Electronic Controlled-Faucet Hand Sink (Model DS-1068/EC)

Overall Dimensions
371mmW x 460mmL x 520mmH

Depth of Bowl
150mm

Net Weight
7.95kg



UNIQUE FEATURES & COMPETITIVE STRENGTHS OF DSS SINK SERIES

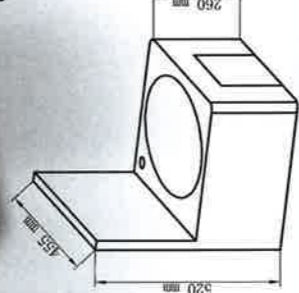
- The sink bowl is made by Deep Drawing Technology and **the entire sink unit is made of 1.2mm thick #304 stainless steel**, satin finishing while most competitors use only 0.8mm thick stainless steel.
- The entire sink body and the back panel are all welded artistically, smoothly and seamlessly into one complete sink unit for a much stronger and robust body while most competitors simply assemble the sink unit and the body together with screws which makes the sink unit/body fragile and cannot sustain the impact from any unforeseeable and unavoidable pounding or punching during transportation, leading to a bend and/or damage to the sink body.
- Water temperature (hot & cold) can be adjusted.
- The ROUND corner of the DSS series of sinks makes kitchen a much safer and cleaner place for the operators.
- Depth of sink bowl is 150mm to prevent water from easily splashing out while most competitors is only 130mm maximum.
- Stylish design makes the DSS series of sinks much more appealing and elegant.
- All accessories for water connection are included.
- For all Electronic Controlled Faucet Hand Sinks, an All-in-One integrative brass tap is provided with a built-in infra-red activated control device for easy installation and operations.
- DSS sink unit can be easily and effortlessly mounted on wall with 4 prefixed wall-mounting holes in the back panel of the sink unit.

Standard Knee Activated Faucet Hand Sink (Model SS-1018/KA)

Overall Dimensions
383mmW x 453mmL x 520mmH

Depth of Bowl
150mm

Net Weight
8.15 kg

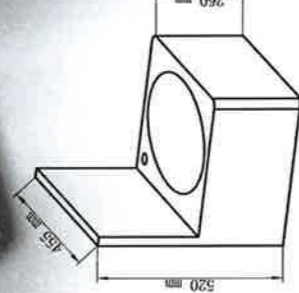
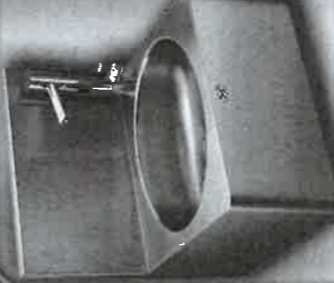


Standard Electronic Controlled Faucet Hand Sink (Model SS-1018/EC)

Overall Dimensions
383mmW x 453mmL x 520mmH

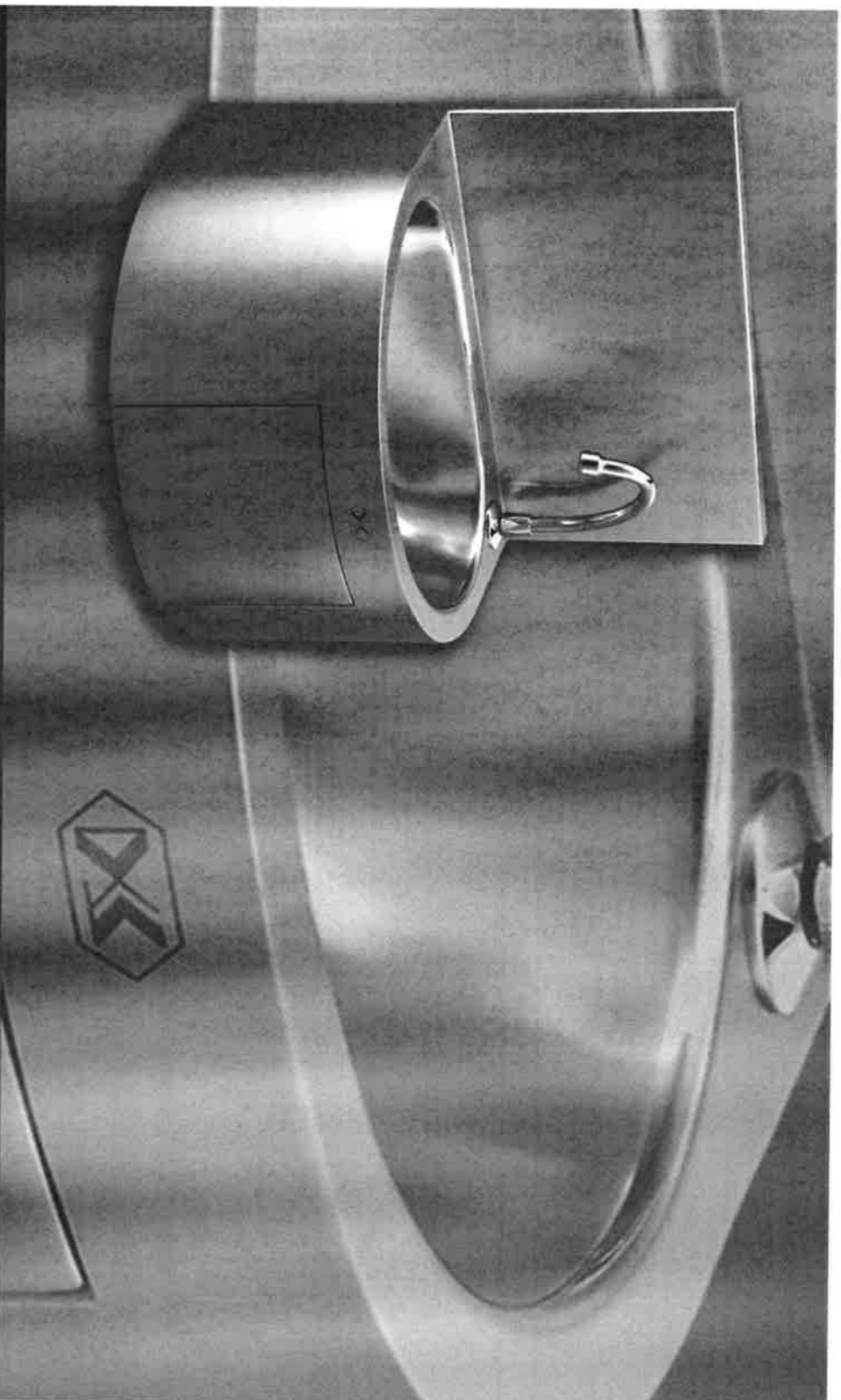
Depth of Bowl
150mm

Net Weight
8.15 kg



Marketed by:

DK Resources International Ltd.
121 Meyer Road, #19-08, the Makena, Singapore
Tel: (65) 9018 0938; Fax: (65) 6345 2718
E-mail: DSS168@hotmail.com; dannyk88@singnet.com.sg



DESIGNER'S
SINK SERIES

