



Line Bar & Cafeteria

Espresso machines - Macchine da caffè

Machines à café expresso - Espressomaschinen

 Automatic Sofia is the machine with electronically programmable dosage that is born for answering to the more traditional market demands, maintained also all the characteristic lines and the elegance that countersign this range. The selection panel, besides being handy and accessible, is studied for being harmoniously integrated with the design of the structure and works with a light pressure of the finger tips that renders the use of the automatic model extremely intuitive and simple. Sofia has a spacious cup warmer. The water is managed through a mixer that permits the regulation of water temperature. Besides the electronic auto-level, the machine is equipped with electric heating element; hot water dispensing switch and taps for water and steam with spouts in chrome in the single group version. The two and three group models have instead taps with stainless steel steam spouts. Built-in rotary pump and totally electronic anomaly control.

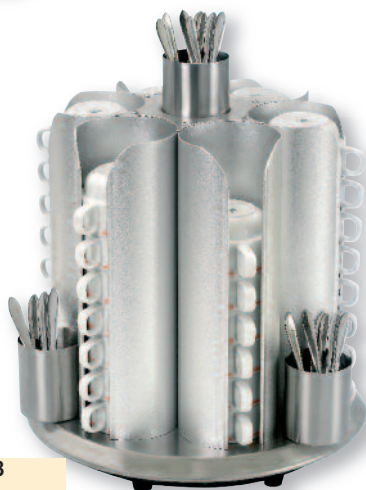
 Sofia automatica è la macchina elettronica a dosatura programmabile che nasce per rispondere alle esigenze di mercato più tradizionali, mantenendo comunque tutti i tratti caratteristici e l'eleganza che contraddistinguono questa gamma. In tale allestimento è disponibile nei modelli ad uno, due e tre gruppi; sia in versione standard, oppure in una versione dotata di comodo display alfanumerico per il conteggio dell'erogazione del caffè e dei litri. Dispone di un ampio scaldacqua. L'acqua è gestita tramite un miscelatore che permette la regolazione della temperatura dell'acqua. Oltre all'auto-livello elettronico, la macchina ha in dotazione il riscaldamento elettrico; l'interruttore per l'erogazione acqua calda con rubinetto acqua e vapore erogati da lance cromate nella versione ad un gruppo. Le versioni a due e tre gruppi, invece, sono equipaggiate da rubinetti con lance vapore inox. Tutte con pompa rotativa integrata e gestione totalmente elettronica delle anomalie di funzionamento.



EFA0001



EFA0011



Z/BRT48
cup warmer

DIMENSION MM: Ø 350 · h 405
CAPACITY: 48 cups max. Ø 90 mm
TEMPERATURE: +30° +45°C

470,- €



EFA0002

Order Nr.	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Gruppi Groups Gruppen Groupes	Caldaia Boiler Boiler Chaudière	Rubinetto Vapore Steam Tap Dampfahn Robinet Vapeur	Acqua calda Hot Water Tap Heißwasserhahn Robinet eau chaude	Prezzo Price Preis Prix
	L · D · H cm	kW	volt	n°	lt			Euro
EFA0001	61 · 53 · 47	2,6	230-400 V/3N/ 50-60 Hz	1	5,0	1	1	2.550,-
EFA0002	74,7 · 53 · 47	3,2	230-400 V/3N/ 50-60 Hz	2	12,0	2	1	3.550,-
EFA0011	69,5 · 53,5 · 51,5	3,4	230-400 V/3N/ 50-60 Hz	2	10,5	2	1	3.150,-
EFA0005	99 · 53 · 47	4,2	230-400 V/3N/ 50-60 Hz	3	21,0	2	1	4.250,-
EFA0012	93,5 · 53,5 · 51,5	5,0	230-400 V/3N/ 50-60 Hz	3	17,0	2	1	4.050,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Espresso machines - Macchine da caffè

Machines à café expresso - Espressomaschinen

■ Sofia Automatique, machine à café espresso en version électronique à dosage programmable conçue pour répondre aux exigences des marchés traditionnels, avec toute l'élégance et les caractéristiques distinctives de cette gamme. Le clavier de sélection direct et accessible permet de sélectionner le type de café désiré, court, long, double, de manière simple et intuitive. Dotée d'un large chaud. e tasse. L'eau est gérée par un mélangeur qui permet la régulation de la température. Remplissage et chau. e contrôlée par électronique. Interrupteur pour érogation eau chaude et robinet eau chaude et vapeur avec buse chromée sur la version 1 groupe. Les versions 2 et 3 groupes sont équipées de robinets vapeur avec buse inox. Sur toutes les versions, pompe rotative intégrée et gestion électronique des anomalies de fonctionnement.

■ Die Sofia Automatica ist eine Siebträgermaschine mit elektronisch programmierbarer Dosierung und dadurch ideal, eine gleich bleibende Ausgabemenge der Produkte zu gewährleisten und damit die Bedürfnisse des Marktes zu erfüllen. Charakteristisch ist die Eleganz, die diese Modellreihe kennzeichnet. Das Bedienfeld ist praktisch, handlich, gut zugänglich und so ausgelegt, dass es sich harmonisch in das Design der Konstruktion integriert. Es reagiert auf leichten Fingerdruck, was die Benutzung des Automatikmodells extrem intuitiv und einfach macht. Die Sofia hat einen großen Tassenwärmer. Das Wasser wird durch einen Mischer gesteuert, der eine Regulierung der Wassertemperatur erlaubt. Neben dem elektronischen Bedienfeld ist das Gerät in der Ausführung Eingruppig mit einem elektrischen Heizelement, einer Heißwasser-Ausgabetaste und Hähnen für Wasser und Dampf mit Chromtüllen ausgestattet. Die Modelle mit zwei und drei Siebträgern haben stattdessen Hähne mit Edelstahl-Dampftüllen. Eingebaute Rotationspumpe und komplett elektronische Störungskontrolle. Automatische Reinigungsintervalle der Ausgabegruppen.



Z/C83300012R
cappuccino maker

195,- €



EFA0012

All models
with water softener



EFA0005

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Coffee Grinders - Macinacaffè

Moulins à café - Kaffeemühlen



EFF0002/Q



EFF0003



EFF0004

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Z/LAC17
for coffee grinders

509,- €

Z/LAC279
for 2 groups
espresso machines

879,- €

Z/LAC379
for 3 groups
espresso machines

949,- €



Order Nr.	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Dispositivi regolazione Dispenser adjustment Portionierung Portionnage	Campana Hopper capacity Behälter Capacité trémie	Giri macine Speed Drehzahl Vitesse de la lame	Macine Grindig wheel Messerdurchmesser Diamètre de lame	Prezzo Price Preis Prix
	L · D · H cm	watt	volt	gr	kg	rpm	ø mm	Euro
EFF0004	21 · 38 · 60	356	230 V/1N/ 50 Hz	5 - 12,0	2,0	1300	60	369,-
EFF0002/Q	16 · 29 · 51	300	230 V/1N/ 50 Hz	4 - 8,5	1,2	1400	63	499,-
EFF0003	22 · 32 · 62	300	230 V/1N/ 50 Hz	4 - 8,5	1,5	1400	63	929,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Coffee brewers - Macchine da caffè a filtro

Machines à café filtre - Filter-Kaffeemaschinen

- Our appreciated, trusty workhorse is available with both manual and automatic water filling.
- The brewers have hotplates and the brewers with automatic water supply have electronic timers and a signal when the coffee is ready.
- The brewing volume, 4-12 cups, is easy to adjust at the front of the machine.
- 1.8 litre serving decanters are included with all models.
- Coffee brewers with automatic water filling are provided with a connection hose for the water.

EFB0002



Decanters 1,8 lt.
Glaskannen 1,8 lt.

EFB0001



EFB0004



EFI0001
Dim. 36 · 19 · 6 cm
Hot plate for 2 decanters

175,- €

EFB0003



Order Nr.	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Riempimento acqua Waterfilling Wasserbefüllung Remplissage d'eau	Capacità Capacity Kapazität Capacité	Piastra Hot plates Wärmeplatten Plaques chauffantes	Carafe Decanter Glaskanne Caraffa	Prezzo Price Preis Prix
	L · D · H cm	kW	volt		lt / h	n°	n° included	Euro
EFB0002	20,5 · 36 · 43	2,39	230 V/1N/ 50-60 Hz	manual	15	2	2	365,-
EFB0001	20,5 · 36 · 43	2,39	230 V/1N/ 50-60 Hz	automatic	15	2	2	575,-
EFB0003	41 · 36 · 43	4,78	400 V/2N/ 50-60 Hz	manual	30	4	4	725,-
EFB0004	41 · 36 · 43	4,78	400 V/2N/ 50-60 Hz	automatic	30	4	4	1.115,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
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Coffee brewers - Macchine da caffè a filtro

Machines à café filtre - Filter-Kaffeemaschinen

With Thermos you brew your coffee directly into a practical 2,2 litre air pot. Handy when you need to keep the coffee warm as well as retain its taste and aroma. Remove the thermos from the coffee brewer and position it where you want the coffee to be served. This coffee brewer is available with either manual or automatic water filling.

Air pots included both models. The model with automatic water filling comes with a connection hose for water.



EFB0015

Thermos 1,9 lt.
Thermoskanne 1,9 lt.



EFB0008

Air pot 2,2 lt.
Thermoskanne 2,2 lt.



EFB0009

Mega Gold brews straight into an elegant 2.5 litre serving station (thermos) with tap and level indicator tube. Since no external heat is supplied, the coffee retains its excellent taste and aroma for a long time.

Mega Gold is available with both manual and automatic water filling. The automatic brewers with a water supply have electronic timers and a signal when the coffee is ready.

The brewing volume, 4-17 cups, is easy to adjust from the front of the machine. A 2.5 litre serving station is included with both models. Coffee brewers with automatic water refilling are provided with a connection hose for the water.



EFB0008/C

Serving station 2,5 lt.
Servierstation 2,5 lt.



EFB0009/C

Order Nr.	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Riempimento acqua Waterfilling Wasserbefüllung Remplissage d'eau	Capacità Capacity Kapazität Capacité	Tempo di preparazione Brewing time Brühzeit Temps de préparation	Termos Thermos Thermos Thermos	Prezzo Price Preis Prix
EFB0015	20,5 · 36 · 43	2,2	230 V/1N/ 50-60 Hz	manual	16	7 min.	1	399,-
EFB0008	20,5 · 36 · 52	2,2	230 V/1N/ 50-60 Hz	manual	15	8 min.	1	439,-
EFB0009	20,5 · 36 · 52	2,2	230 V/1N/ 50-60 Hz	automatic	15	8 min.	1	619,-
EFB0008/C	20,5 · 39 · 64	2,2	230 V/1N/ 50-60 Hz	manual	17	9 min.	1	579,-
EFB0009/C	20,5 · 39 · 64	2,2	230 V/1N/ 50-60 Hz	automatic	17	9 min.	1	759,-

Serving stations - Macchine da caffè a filtro

Machines à café filtre - Servierstationen

 Cater is a fast, flexible brewer which brews straight into an elegant 2.5 litre serving station (thermos) with tap and level indicator tube. Two variants of the machine are available, with a single or double brewer. With a brewing time of only 5.5 minutes, the coffee is ready in an instant! Since no external heat is supplied, the coffee retains its excellent taste and aroma for a long time.

The brewer has automatic water filling, full and half brewing function, built-in tank and a tea water tap on the front of the machine. One serving station is included with a Single Cater and two serving stations are included with a Cater. A water connection hose is included with both versions.



EFB0016

for Tea
für Tee

EFB0017



EFB0018



Serving stations 2,5 lt.
Servierstationen 2,5 lt.

all Models with
automatic water filling

 It brews coffee directly into 5 litre serving stations (thermoses) which have unique temperature retention. The temperature only falls one degree Celsius per hour. The serving stations have a practical tap, level indication tube and integrated carrying handle for simple handling. Lift the serving station off the brewer and put it wherever you want to serve the coffee. Quick and easy. Since no external heat is supplied, the coffee retains its excellent taste and aroma.

All models have automatic water filling, digital display, full and half brewing function, and signal when the coffee is ready. The double models can brew coffee on both sides at the same time.

The tea water outlet on the brewer has almost unlimited capacity.



Serving stations 5 lt.
Servierstationen 5 lt.

EFB0019



EFB0014

Order Nr.	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Serbatoio acqua Watertank Wassertank Réservoir d'eau	Capacità Capacity Kapazität Capacité	Tempo di preparazione Brewing time Brühzeit Temps de préparation	Termos Thermos Thermos Thermos	Prezzo Price Preis Prix
Order Nr.	L · D · H cm	kW	volt	lt	lt / h	minutes	n° included	Euro
EFB0016	20,5 · 42 · 67,5	2,5	230 V/1N/ 50-60 Hz	5	21	5,5	1	1.465,-
EFB0017	20,5 · 42 · 67,5	2,5	230 V/1N/ 50-60 Hz	5	21	5,5	1	1.395,-
EFB0018	41 · 42 · 67,5	4,4	400 V/2N/ 50-60 Hz	2x 2,5	2x 20	5,5	2	2.650,-
EFB0019	55,1 · 50 · 95	9,0	400 V/2N/ 50-60 Hz	5	30	7,0	1	3.250,-
EFB0014	93 · 50 · 95	9,0	400 V/2N/ 50-60 Hz	2x 5	2x 30	7,0	2	3.700,-

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- Is a small and compact instant machine which is perfect for when you need to serve good, well tasting coffee in a quick and simple way. With just a press of a button you can prepare a fresh cup of coffee without a mess in approx ten seconds. The well thought out design makes Cafélino the perfect machine for the workplace, fast food outlet and hospitality industry.
- Automatic water filling
 - Two ingredients canisters (also available with large canister)
 - Up to four drink options and hot water
 - Fresh cup ready in approx ten seconds

- Small, compact and easy to handle chocolate machine with high capacity.
- Automatic water filling and easy cleaning program.
 - 2 ingredient canisters which gives up to 4 different choices.

EFD0001



automatic water filling

EFC0004



Stainless steel construction

EAB0006



EAB0001



Hot water dispenser
Heisswasser Dispenser

- Electronic hot water dispenser with automatic or manual water filling.
- Digital display for temperature.
 - Desired temperature adjusted electronically.
 - 1,5 metre connection hose included.
 - Holds 7,5 litres.

automatic + manual
water filling

EFC0003



	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Boiler Boiler Boiler Boiler	Contentore Canister Behälter Container	Bevande Drinks Getränkessorten Boissons	Prezzo Price Preis Prix
Order Nr.	L · D · H cm	kW	volt	lt	n°	n°	Euro
EFD0001	18 · 45 · 46	2,2	230 V/1N/ 50-60 Hz	1,7	2	4 + hot water	1.600,-
EFC0004	22 · 45 · 53	2,2	230 V/1N/ 50-60 Hz	1,7	2	4 + hot water	1.600,-
EFC0003	22,5 · 41 · 50	2,2	230 V/1N/ 50-60 Hz	-	-	hot water	645,-
EAB0001	ø 23 · 50	0,9	230 V/1N/ 50-60 Hz	-	1x 5 lt	chocolate	669,-
EAB0006	ø 22 · 45	0,683	230 V/1N/ 50-60 Hz	-	1x 4 lt	chocolate	749,-

Carafe · Decanter
Glaskanne · Caraffa

Capacity. 1,8 lt.
for Mod.: EFB0001, EFB0002,
EFB0003, EFB0004

Z/CGLASSDEC

21,- €



Termos · Thermos
Thermoskanne · Thermos

Capacity. 2,2 lt.
for Mod.: EFB0008, EFB0009

Z/C1103184

105,- €



Termos · Thermos
Thermoskanne · Thermos

Capacity. 1,9 lt.
for Mod.: EFB0015

Z/C1103256

90,- €



Termos · Thermos
Thermoskanne · Thermos

Capacity. 2,5 lt.
for Mod.: EFB0008/C, EFB0009/C
EFB0016, EFB0017,
EFB0018

Z/C1103303

205,- €



Filter paper · Filtro in carta
Filtre à café en · Filterpapier

Dim. 90 mm
for Mod.: EFB0001, EFB0002,
EFB0003, EFB0004

Z/C110100

35,- €



Filter paper · Filtro in carta
Filtre à café en · Filterpapier

Dim. 110 mm
for Mod.: EFB0014, EFB0019

Z/C1101202

105,- €



Termos · Thermos
Thermoskanne · Thermos

Capacity. 5 lt.
for Mod.: EFB0014, EFB0019

Z/C1103302

375,- €



Trolley · Carrello
Chariot · Wagen

Dim. 68 · 57,4 · 101,6 cm
for Mod.: EFB0014, EFB0019

Z/C1105056

625,- €



Small-size ice cream machines - Macchine gelato

Machines à crème glacée - Speiseeismaschinen

🇬🇧 Gelato Pro

The ideal machine for getting started into the Gelato and sorbet world, with a professional approach. Also suggested to experiment new ideas in the pastry world.

This appliance is equipped with a powerful independent refrigeration system with compressor. Inner bowl in AISI 304 stainless steel. Continuous operating capability allows rapid production of several different flavours. It makes ice-cream for 8/10 people (750 gr.) in 20-30 minutes. Mechanic 30' timer. Suitable for continuous use, it allows preparing over 1,5 Kg. ice cream per hour. The refrigeration system complies with environmental regulations protecting the ozone layer.

🇫🇷 Gelato Pro

La machine idéale pour démarrer en toute professionnalité dans le monde du et des sorbets. Aussi apte pour rechercher des nouvelles solutions dans le monde de la pâtisserie. Gelato L'appareil est doté d'une puissante installation de refroidissement autonome à compresseur. En 20-30 minutes, l'appareil fabrique une glace pour 8/10 personnes (750 gr.). Bol fixe en acier AISI 304. Apté à une utilisation continue, l'appareil permet d'obtenir plusieurs parfums en très peu de temps. Design nouveau et élégant. Fiable au niveau maximum. Timer mécanique 30'. Apté à une utilisation continue, elle peut préparer 1,5 Kg. de glace par heure. Le système frigorifique est conforme aux normes en matière de respect de l'environnement et de sauvegarde de l'ozone

🇮🇹 Gelato Pro

La macchina ideale per un primo approccio professionale al mondo di gelati e sorbetti. Adatta anche a „sperimentare“ nuove soluzioni nel mondo della pasticceria.

La macchina è dotata di un potente impianto di raffreddamento autonomo con compressore. In 20-30 minuti produce gelato per 8-10 persone (750gr.). Cestello fisso in acciaio AISI 304. La possibilità di usare la macchina in continuo permette di ottenere più gusti in breve tempo. Timer meccanico da 30'. Adatta all'uso continuo, produce più di 1,5 Kg. di gelato all'ora. L'impianto frigorifero è conforme alla normativa sull'ambiente a salvaguardia dell'ozono.

🇩🇪 Gelato Pro

Die ideale Maschine fuer den ersten profi Start in der Welt von und Sorbets. Geeignet auch um neue Ideen in der Welt der Pastisserie zu testen Gelato

Das Gerät ist mit einer leistungsstarken autonomen Kühlanlage mit Kompressor ausgestattet. In 20-30 Minuten wird Eis für 8/10 Personen zubereitet (750 g). Fester Edelstahlbehälter (AISI 304). Die Maschine kann ununterbrochen eingesetzt werden, dies ermöglicht eine Zubereitung von mehreren Sorten Speiseeis in kürzester Zeit. Mechanischer Timer 30 min. Das Gerät ist höchst zuverlässig und für den Dauergebrauch geeignet. Herstellungskapazität: 1,5 Kilogramm Eis pro Stunde. Die Kühlanlage ist FCKW-frei und entspricht somit den neuesten Umweltnormen zum Schutz der Ozonschicht.



ECZ0005



ECZ0010



ECZ0008



ECZ0007

Air cooling



ECZ0009

Order Nr.	Dimensioni Dimension Abmessungen Dimensions	Alimentazione Alimentation Stromversorgung Rating	Potenza Puissance Leistung Power	Tempo di preparazione Temps de préparation Zubereitungszeit Preparation time	Quantità max ingredienti Quantité max ingrédients Max Zutatenmenge Max Ingredients	Produzione max Production max Max. Herstellung Max Production	Riduzione Reduction Untersetzung getriebe Reduction	Contaminuti Minuteur Schaltuhr Timer	Prezzo Price Preis Prix
Order Nr.	L · D · H cm	volt	watt	min	kg	kg / h	rpm	min	Euro
ECZ0010	34 · 41 · 23	230 V/1N/ 50 Hz	300	20 - 30	0,75	1,5	63	30	1.450,-
ECZ0007	40 · 25 · 34	230 V/1N/ 50 Hz	350	15 - 20	0,8	3,0	63	30	2.200,-
ECZ0006	40 · 30 · 41	230 V/1N/ 50 Hz	450	15 - 20	1,0	4,0	63	30	2.950,-
ECZ0005	49 · 37 · 47	230 V/1N/ 50 Hz	600	15 - 20	1,5	5,0	63	30	4.400,-
ECZ0008	45 · 50 · 88	230 V/1N/ 50 Hz	1000	12 - 15	2,2	10,0	100	30	6.650,-
ECZ0009	45 · 53 · 102	230 V/1N/ 50 Hz	1100	12 - 15	2,6	12,0	80 - 120		8.850,-

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Cream whipping machines - Montapanna

Machine à chantilly - Schlagsahneautomaten

Fantasia Buffet.

Amazing! Cools 1 litre (1 Quaert) of liquid mixture from 80°C to 8°C in just 20 minutes! Keeps ice cubes perfectly for hours! Cools and maintains wines at the right temperature. How does Fantasia Buffet work? The heart of Fantasia Buffet is its hermetically sealed double-lined containers. In the space between one lining and the other there is a special patented liquid which, if placed in a deep freeze for 8-12 hours, accumulates frigories which it then releases gradually over the next two hours and more. During this period, ice cream can be kept at an average temperature of -12°C.

Fantasia Buffet consists of: · Three 1.5 litre (1 ½ Quarts) containers · Three ice cream spatulas · Three spatula holders AISI 304 stainless steel supporting frame · Drip tray

Cream whipping machine

Made entirely of stainless steel in compliance with the strictest health and hygiene standards, the machine has a refrigerating cell in the front of the machine which makes sure that washing and maintenance operations can be carried out rapidly and simply. The extractable stainless steel container for liquid cream contains 2-5 to 5 litres. Main characteristics: 5 litres, fully-automatic cream whipping machine, temperature display, integrated cleaning programme.

Fantasia Buffet.

Fantastique! Refroidit un litre de liquide/mélange de 80°C à 8°C en 20 minutes seulement! Conserve les glaçons pendant de longues heures! Refroidit et conserve les bouteilles de vin à la bonne température. Comment fonctionne Fantasia Buffet? Le cœur de „Fantasia Buffet“ sont ses récipients fermés hermétiquement et avec une double paroi contenant un liquide breveté qui, après un passage au congélateur de 8-12 heures, accumule des frigories et les restitue progressivement durant les 2 heures qui suivent. Ceci permet de conserver les glaces à une température moyenne de -12°C. Fantasia Buffet comprend: Trois récipients de 1,5 l chacun · Trois spatules à glace · Trois récipients porte spatule · Structure en acier inox AISI 304 Plateau égouttoir

Machine à Chantilly

Entièrement construits en acier inox pour répondre aux plus rigoureuses normes hygiéniques et sanitaires, il dispose d'un emplacement réfrigéré situé dans la partie antérieure de la machine, qui facilite les opérations de lavage et d'entretien, et d'un bol en inox extractible pour la crème liquide de 2,5 ou 5 litres. Les principales caractéristique du 5 Litres, contrôle digital de la température, extraction libre ou en continu, opérations de nettoyage automatique.

Fantasia Buffet.

Fantastico! Raffredda un litro di liquido/miscela da 80°C a 8°C in soli 20 minuti! Mantiene perfettamente i cubetti di ghiaccio per ore! Raffredda e conserva in temperatura le bottiglie di vino. Come funziona Fantasia Buffet? Il cuore di Fantasia Buffet sono i suoi contenitori a doppia parete, sigillati ermeticamente. Nell'intercapedine del contenitore si trova un liquido brevettato che, posto in congelatore per 8-12 ore, accumula frigorie restituendole gradualmente nel corso di oltre due ore. Il gelato si conserva, per questo tempo, alla temperatura media di -12°C.

Fantasia Buffet è composto da: Tre contenitori da 1,5 l. cadauno · Tre spatole per gelato · Tre contenitori porta spatola · Struttura portante in acciaio inox AISI 304 Vassoio raccogli gocce

Montapanna

Costruiti interamente in acciaio inox per rispondere alle più rigorose norme igienico/sanitarie, dispongono di un vano refrigerato ricavato nella parte anteriore della macchina che facilita le operazioni di lavaggio e manutenzione, e di un contenitore inox per la panna liquida estraibile da 2,5 -5 litri. Le principali caratteristiche del 5 litri sono: la possibilità di erogazione automatica, il display per lettura della temperatura e il programma di lavaggio integrato.

Fantasia Buffet.

Fantastisch! Kühlt einen Liter Flüssigkeit/Gemisch in nur 20 Minuten von 80°C auf 8°C ab! Eiswürfel bleiben stundenlang erhalten! Temperiert Weinflaschen und hält sie auf Temperatur.

Der Kernbestand von Fantasia Buffet sind seine hermetisch abgedichteten, doppelwandigen Behälter. Im Zwischenraum der Behälterwand ist eine patentgeschützte Flüssigkeit enthalten, die die nach 8-12 Stunden Lagerung im Gefrierschrank gespeicherten Frigorien während mehr als zwei Stunden stufenweise wieder abgibt. Für diesen Zeitraum wird Speiseeis bei -12°C Durchschnittstemperatur konserviert. Fantasia Buffet setzt sich zusammen aus: · Drei 1,5 l Behälter · Drei Eispatel · Drei Spachtelbehälter · Tragstruktur aus Edelstahl AISI 304 Tropfenauffangwanne

Schlagsahneautomat

Zur Gänze aus Innoxstahl, um den strengsten hygienisch/ sanitären Vorschriften zu entsprechen, verfügen sie über einen im Vorderteil der Maschine befindlichen Kühlraum, der Reinigungs- und Wartungsvorgänge erleichtert, und über einen herausnehmbaren Innoxbehälter von 2,5 - 5 Liter für die flüssige Sahne. Die Haupteigenschaften von 5 Liter sind, Schlagsahnevollautomat, Temperaturdisplay, Integriertes Reinigungsprogramm.

EDZ0005

BGC0033

Dim.: 68 · 30 · 26 cm

798,- €

EDZ0004

Order Nr.	Dimensioni Dimension Abmessungen Dimensions	Alimentazione Alimentation Stromversorgung Rating	Potenza Puissance Leistung Power	Capacità Capacity Füllmenge Capacité	Condensazione Cooling Kondensation Condensation	Produzione Oraria Hourly Production Stunden Produktion Production Horaire	Gas frigorifero Refrigerating gas Kühlgas Gaz de refrigeration	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
	L · D · H cm	volt	watt	lt		lt / h		kg	Euro
EDZ0004	25 · 59 · 42	230 V/1N/ 50 Hz	350	2,5	Air	100	R 134A	30	3.650,-
EDZ0005	26,9 · 66 · 47,1	230 V/1N/ 50 Hz	350	5,0	Air	100	R 134A	32	5.150,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Hot drink dispenser - Distributore bevande calde

Distributeur de boissons - Getr nkedispenser

UK Ideal for heating and keeping warm of:

"Gl hwein", water, tea, coffee

- Stainless steel 18/10
- Safetytap
- Variable temperature control from 30  till 110  C
- Control lamps (heating / keeping warm)
- Overheating protection

FR Ideal pour du th , du caf , d instantan , du vin chaud (Gl hwein)

- Inox 18/10
- Robinet de s curit 
- Thermostat r glable 30    110  C
- T moin lumineux
- S curit  anti "chauffe   sec"

DE Zum Erhitzen und Warmhalten von: Gl hwein, Wasser, Kaffee, Tee

- Edelstahl 18/10
- Sicherheitszapfhahn
- Temperatur stufenlos einstellbar von 30  bis 110  C
- Kontrolllampen (Kochen / Warmhalten)
-  berhitzungsschutz



EGZ0003



Drink dispenser EAB0009

- Equipped with electronic water level control and excellent isolation, the drink dispenser guarantees drinks at perfect temperature.
- A flexible valve and the removable drinks container make cleaning quick and easy.
- Perfect for milk and coffee.
- Adjustable temperature from 0 until 85 C.



EGZ0002



Milk pack heater EHZ0001

- Holds 3 milk packs.
- Heater components in aluminium to assure best heat conduction and low energy consumption.
- Body in stainless steel.
- Equipped with 2 ergonomic stainless steel handles that facilitate manipulating hot tetra packs.
- Security device with manual restart function.
- Thermostat adjustable up to 85 . The equipment heats up to 70 /80  within 20 min.

UK Coffee machine

- These machines are made out of first class parts
- Heating element non stick coated
- Stainless steel filter basket
- Practical view glass: Ideal for the hotel breakfasttable, offices, cafes, clubhouses, old people's home etc.

FR Cafeti re  lectrique automatique

- Construction avec de tr s bon acc soires
- Filter de inox
-  l ment de chauffage anti-adh sif
- Thermostat de r gulation
- Id al pour le petit d jeuner, caf s, maison des clubs, des bureaux et de retraite etc.

DE Kaffeemaschinen

- Die Maschinen sind aus erstklassigen Komponenten
- Auch zur Bereitung von Hei wasser f r Tee und Instantgetr nke
- Druckpumpsystem
- Kaffeefilter aus Edelstahl
- Heizelement antihafbeschichtet
- Id al f r den Hotel-Fr hst ckstisch, Caf s, Clublokale, B ros, Altenheime usw.



EFB0020
EFB0022



EAB0007

UK Beverage Dispenser

- Capacity 12 litres
- With handle to carry
- Keeps cold or warm up to 6 hours
- Outer side polished stainless steel for professional use
- Container stainless steel
- Lid and bottom isolated
- Folding feet for easy storage
- With tap

FR Pot isothermique

- Contenance 12 Litres
- Avec coupe de mains
- Inox poli, pour usage profi
- Bac inox
- Couvercle et fond sont isol 
- Avec pieds pliant, tr s pratique
- Avec robinet

DE Getr nke-Dispenser

- Inhalt 12 Liter
- Mit Henkel
- H lt bis zu 6 Stunden kalt oder warm
- Edelstahl-Ummantelung poliert, f r "Profi"-Gebrauch
- Edelstahl-Beh lter
- Komplett isoliert, auch Deckel + Boden
- Mit Ablasshahn
- Zum Lagern sind die F  e nach innen wegklappbar.

Order Nr.	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorb�e	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Temperatura di esercizio Working temperature Betriebstemperatur Temp. de fonctionnement	Capacita Capacity Kapazit�t Capacit�	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
	L · D · H cm	kW	volt	�C	lt	kg	Euro
EHZ0001	27,5 · 15 · 25	0,95	230 V/1N/ 50-60 Hz	max. 80�	3x 1	8,5	585,-
EAB0009	28 · 36 · 53	1,3	230 V/1N/ 50-60 Hz	0� +85�	6	10,0	515,-
EGZ0002	� 30 · h 48	1,5	230 V/1N/ 50-60 Hz	+30� +110�	10	2,8	108,-
EGZ0003	� 39 · h 52	3,0	230 V/1N/ 50-60 Hz	+30� +110�	30	5,7	168,-
EAB0007	� 28 · h 32				12	1,9	61,-
EFB0020	27 · 27 · 36	0,95	230 V/1N/ 50-60 Hz		6	2,9	88,-
EFB0022	32 · 32 · 44,5	1,65	230 V/1N/ 50-60 Hz		10	4,0	138,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Display-cases - Vetrinette

Vitrines - Vitrinen

Case for displaying and storing croissants, cakes and many other snacks; perfect appliance for cafés, snack bars, fast food outlets, etc.

- S/S base and product holding surfaces.
- 5 mm plexiglass cover and 8 mm for sides.
- The heated version features a thermostat.

Vetrinette per l'esposizione e il mantenimento di alimenti come brioches, dolci e stuzzichini vari; sono ideali per bar, snacks, fast food, ecc.

- Basamento e piani di appoggio in acciaio inox.
- Copertura superiore in plexiglas spessore 5 mm, 8 mm i fianchi.
- Versione calda fornita di termostato.

Vitrines pour l'exposition et la conservation d'aliments tels que brioches, desserts et amusegueule divers; elles sont idéales pour bars, snacks, fast food, etc.

- Bâti et plans d'appui en acier inox.
- Revêtement supérieur en plexiglas épaisseur 5 mm pour les portes et 8 mm pour les côtés.
- Version chaude dotée de thermostat.

Vitrinen für die Ausstellung und Aufbewahrung von Nahrungsmitteln wie Croissants, Süßspeisen und verschiedene kleine Häppchen; ideal für Bars, Snackbars, Fast Food, usw.

- Untergestell und Aufsatzflächen aus Edelstahl.
- Cover als in 5 mm dicke Plexiglas Türen und 8 mm Seiten.
- Heißhaltevitrine mit Thermostat.

IBB0003

IBB0002

IBA0010

IBA0011

Order Nr.	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Temperatura di esercizio Working temperature Betriebstemperatur Temp. de fonctionnement	Superficie espositiva Display surface Auslagefläche Surface d'exposition	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
Order Nr.	L · D · H cm	Watt	volt	°C	cm	kg	Euro
IBB0002	50 · 35,5 · 32,5				48 · 29	9	395,-
IBB0003	50 · 35,5 · 40,5				48 · 29 48 · 26,5	10	475,-
IBA0010	50 · 35,5 · 32,5	700	230 V/1N/ 50 - 60 Hz	0° +70°	48 · 29	10	479,-
IBA0011	50 · 35,5 · 40,5	700	230 V/1N/ 50 - 60 Hz	0° +70°	48 · 29 48 · 26,5	11	555,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Squeezers - Spremiagrumi

Presse-agrumes - Zitruspressen

-  Commercial easy to use citrus juicer with round design.
- White or chrome body, no edges or seams for easy cleaning
 - Stainless steel bowl is removable for cleaning and is dishwasher safe.
 - Reamer and sieve are one piece to squeeze with the max. efficiency
 - Patented safety microswitch on the cone allows to activate the juicer when the product is pushed down.

-  Spremiagrumi professionale dal design piacevolmente arrotondato adatto per un utilizzo intenso in tutti i bar che necessitano di una lavorazione semplice ed intuitiva.
- corpo macchina bianco o cromato, privo di angoli e giunzioni per facilitare la pulizia;
 - vasca di lavorazione in acciaio inox rimovibile per la pulizia ed il lavaggio anche in lavastoviglie.
 - pigna spremiagrumi e setaccio in un unico corpo che permettono di spremere l'agrumo con il massimo rendimento;
 - microinterruttore brevettato sulla pigna che permette di accendere direttamente la macchina premendo l'agrumo.

-  Presse-agrumes professionnel au design agréablement arrondi approprié pour un usage intense dans tous les bars qui ont besoin d'un travail simple et intuitif.
- corps de la machine blanc et chromé, sans angle et jonction pour faciliter le nettoyage;
 - cuve en acier inox démontable pour le nettoyage et également lavable dans le lave-vaisselle.
 - cône presse-agrumes et tamis en une seule pièce qui permettent de presser l'agrumo avec un rendement maximum;
 - microrupteur breveté sur le cône qui permet d'allumer directement la machine en pressant l'agrumo.

-  Professionelle Zitruspresse mit abgerundetem Design, geeignet für eine professionelle Benützung in allen Bars, die einer einfachen und intuitiven Verarbeitung bedürfen.
- Gehäuse in Weiß oder verchromt, ohne Ecken und Kanten um das Reinigen zu erleichtern.
 - Arbeitsbehälter aus Edelstahl, zur Reinigung herausnehmbar, spülmaschinenfest.
 - Kopf und Sieb in einem einzigen Gehäuse erlauben eine optimale Presse der Zitrusfrüchte mit maximalem Ergebnis.
 - Mikrodruckknopf direkt auf dem Kopf der Zitruspresse, der bei Druck automatisch die Maschine einschaltet.

EED0013



EED0002



EED0001/SI



EED0003



EED0010



Order Nr.	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Giri/min. Revolutions/min. Geschwindigkeit/min. Tours /min.	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
Order Nr.	L · D · H cm	Watt	volt	rpm	kg	Euro
EED0013	20,5 · 24,5 · 44				3,5	465,-
EED0001/SI	21 · 21 · 28	150	230 V/1N/ 50-60 Hz	320	3,0	229,-
EED0002	18 · 28 · 38	570	230 V/1N/ 50-60 Hz	1300 / 1600	10,0	475,-
EED0003	18 · 28 · 38	570	230 V/1N/ 50-60 Hz	1300 / 1600	10,0	395,-
EED0010	18 · 29 · 40	350	230 V/1N/ 50-60 Hz	900	7,0	598,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Squeezers - Spremiagrumi

Presse-agrumes - Zitruspressen

FCompact

✚ The **F-Compact** is our new automatic juicer, being smaller and compacter then the previous ones. In a minimum space, the F-Compact combines versatility, functionality and a design that makes it suitable for any type of business. The front cover allows seeing the squeezing process, something very interesting for the customers.

It is made in stainless steel, using high quality materials, so we could say that „long-life“ is one of its strong points.

This model is recommended for establishments that doesn't have too much demand of orange juice.



F50A

✚ **F50A** Automatic juicer of manual feeding to offer fresh squeezed juice without manipulation. It has an attractive design and is made of stainless steel, which makes it fit in any kind of atmosphere. There isn't any smaller and lighter machine that equalizes its technical features in the market currently. Automatic juicer machines that will provide your establishment with profits, time saving and nice image.

The front opening allows you the visualization of the squeezing process, something especially attractive for the customers that can see the natural squeezing and check the hygiene due to the fact it is completely automatic, and there is no manipulation at all. Our juicer machines guarantee you an easy handling and a fast cleaning.

JUICE EXTRACTOR



F2000

✚ The juice extractor **F2000** is a tool that will revolutionize the skill of elaborating your juices not only by mixing fruits but also with greens. It is the perfect tool to get combined juices mixing different types of fruits such as apples, peaches, grapes, water-melons, grapefruits, and also carrots, tomatoes, cucumbers and so on.

The use is very easy: it is suggested to peel some fruits (kiwi, pineapple, peach,...) and remove the stones or big pits. After that, it is as easy as to cut up the fruits or greens in order you can get it into the machine by the entry. It is recommended to add some type of liquid as base (orange or grapes juice,...) if the fruit or greens have a low content of water or a high content of fiber.

The juice extractor has a modern and practical design; it means that the use and the cleaning are very easy because it is made of independent pieces that can be put into the dishwasher without any problem. Make up your mind to explore the world of the natural juices.

Order Nr.	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Produzione Output Leistung Débit	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
	L · D · H cm	Watt	volt	fruits / min	kg	Euro
F50A	47 · 36 · 73	150	230 V/1N/ 50 Hz	20 - 25 max ø 85 mm	34	2.940,-
FCompact	36,5 · 27,5 · 72	150	230 V/1N/ 50 Hz	10 - 12 max ø 80 mm	25	2.310,-
F2000	ø 31 · 46	750	230 V/1N/ 50 Hz	30 liter / h	24	1.950,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



EAA0007



**Sherbet
Dispenser**

EAA0006



EAA0002



EAA0003

Order Nr.	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Temperatura di esercizio Working temperature Betriebstemperatur Temp. de fonctionnement	Capacità Capacity Kapazität Capacité	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
	L · D · H cm	Watt	volt	°C	lt	kg	Euro
EAA0002	30 · 30 · 69	150	230 V/1N/ 50 Hz	+2° +8°	2x 9	24	809,-
EAA0003	45 · 30 · 69	200	230 V/1N/ 50 Hz	+2° +8°	3x 9	32	1.039,-
EAA0006	20 · 48 · 84	530	230 V/1N/ 50 Hz	0°	1x 10	18	1.235,-
EAA0007	40 · 48 · 84	850	230 V/1N/ 50 Hz	0°	2x 10	34	2.135,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



EBZ0001



EBZ0002



EBZ0003



EBZ0004

🇬🇧 FAMY SLUSH MACHINE

The new "FAMY" slush machine has been designed and manufactured to take up the least possible space whilst guaranteeing the best possible result. Its patented double action mixing system ensures even textured snow canes. The new "FAMY" machine is easy to use and attractive to look at making it an appealing purchase even for the most difficult of customers.

🇮🇹 GRANITORE FAMY

La nuova serie "FAMY" è stata studiata e realizzata per ottenere un minima ingombro ed un'ottima funzionalità con il sistema di miscelazione a doppia azione brevettato che assicura omogeneità e finezza al prodotto. L'adozione di soluzioni nuove, abbinata all'economicità di gestione e ad una gradevole estetica, fanno sì che la serie "FAMY" si imponga all'attenzione del cliente più esigente.

🇫🇷 MACHINE POUR GRANITE FAMY

La nouvelle série "FAMY" a été étudiée et réalisée pour obtenir un minimum d'encombrement et un excellent fonctionnement, avec le système de mélange à double action breveté, qui assure homogénéité et finesse au produit. L'adoption de nouvelles solutions jumelées à une gestion économique et à une esthétique agréable, font en sorte que la série "FAMY" s'impose à l'attention du client le plus exigeant.

🇩🇪 GRANITA MASCHINE

New "FAMY" ist derart entwickelt und hergestellt worden, damit der geringste Raum besetzt und die optimale zweckmassigkeit erzielt wird. Dank dem Mischungssystem mit patentiertem Doppelaufheizung sind Homogenität und Feinheit des Produkts gewährleistet. Die Einführung neuer Lösungen zusammen mit einer Betriebswirtschaftlichkeit und einer angenehmer Ästhetik befriedigt auch den anspruchvollsten Kunden.



Order Nr.	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Temperatura di esercizio Working temperature Betriebstemperatur Temp. de fonctionnement	Capacità Capacity Kapazität Capacité	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
	L · D · H cm	Watt	volt	°C	lt	kg	Euro
EBZ0004	20 · 40 · 68	250	230 V/1N/ 50 Hz	0° -2°	1x 5,5	19	1.140,-
EBZ0001	20 · 48 · 84	530	230 V/1N/ 50 Hz	0° -2°	1x 10,0	30	1.280,-
EBZ0002	40 · 48 · 84	850	230 V/1N/ 50 Hz	0° -2°	2x 10,0	55	2.230,-
EBZ0003	60 · 48 · 84	1100	230 V/1N/ 50 Hz	0° -2°	3x 10,0	75	2.890,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Blenders & drink mixers - Frappè & Frullatori

Frappè & Mélangeur - Milchshaker & Mixer

 A complete line of drink mixers with a modern soft design. Designed to commercial use, they meet all European and North-American safety requirements.

- White or chrome head, aluminium stem and die casting base for a perfect stability, no edges or seams for easier cleaning.
- Countertop (1 or 2 cups) or wall unit versions available.
- Transparent 550 cc lexan cup or stainless steel cup on request.
- 900 cc stainless steel cup on 120 W version.
- Powerful ventilated motor for a longer life.
- Spindle with three aluminium and s/steel agitators for preparing cocktails and drinks, or with a special round agitator for frozen coffees or for creamier results.
- Safety microswitch on the cup support (optional for non UE countries).

 Famiglia completa di macchine per il frappè dal design moderno, caratterizzato da linee morbide e precise. Studiata per un utilizzo professionale e severo nel rispetto delle norme di sicurezza europee e nordamericane. - corpo macchina bianco o cromato, colonna in alluminio estruso e base in pressofusione per una ottima stabilità della macchina, il tutto privo di angoli e giunzioni per facilitare la pulizia; - disponibile nella versione da banco 1 o 2 bicchieri o a parete; - bicchiere da 550 cc in lexan trasparente o a richiesta in acciaio inox; - bicchiere da 900 cc in acciaio inox su versione da 120 watt; - motore potente e ventilato per una maggiore durata; - versione con 3 fruste in alluminio e acciaio per la preparazione di cocktail e sorbetti o con disco appositamente studiato per il caffè shakerato o per montare il prodotto in lavorazione;

 Famille complète de machines pour les boissons frappées au design moderne, caractérisée par des lignes souples et précises. Étudiée pour un usage professionnel et sévère en respectant les normes de sécurité européennes et nord-américaines. - corps de la machine blanc ou chromé, colonne en aluminium extrudé et base moulée sous pression pour une excellente stabilité de la machine, le tout sans angles et jonctions pour faciliter le nettoyage; - disponible dans la version pour comptoir à 1 ou 2 bols ou murale; - bol de 550 cc en lexan transparent ou sur demande en acier inox; - bol de 900 cc en acier inox sur version de 120 watt; - moteur puissant et ventilé pour une durée majeure; - version avec 3 fouets en aluminium et acier pour la préparation de cocktails et sorbets ou avec disques spécialement étudiés pour le café passé au shaker ou pour monter le produit en préparation; - microinterrupteur de sécurité sur le bol (optionnel pour les pays extra UE);

 Komplette Gruppe von Maschinen für Eismixgetränke in modernem Design, charakterisiert durch weiche und präzise Linien. Gemacht für den professionellen Gebrauch, streng den europäischen und nordamerikanischen Richtlinien entsprechend. - Gehäuse in Weiß oder verchromt, Ständer aus stranggepresstem Aluminium und Basis in Pressguß für eine optimale Stabilität der Maschine, ganz ohne Ecken und Kanten um das Reinigen zu erleichtern. - Verfügbar in der Tischvariante mit einem oder zwei Bechern oder als Wandmodell. - Becher aus transparentem Lexan zu 550 cc, unzerbrechlich und spülmaschinenfest, auch in Edelstahl erhältlich, serienmäßig zu 900 cc, verfügbar ist auch ein Aluminiumring als Halter für Papierbecher. - Leistungsstarker und belüfteter Motor für eine längere Haltbarkeit. - Version mit drei Schlägern aus Aluminium und Stahl für die Zubereitung von Cocktails und Sorbets, oder mit einer Scheibe eigens für den geschakten Kaffee gemacht, oder um das zu bearbeitende Produkt zu schlagen.

EEA0006/S

SIRIO1VVCAFFE

 Included
Stainless steel cup

HMD200CE

EEA0007/S

SIRIO2VVCAFFE

	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Giri/min. Revolutions/min. Geschwindigkeit Tours /min.	Capacità bicchiere Jug capacity Becherkapazität Capacité verre	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
Order Nr.	L · D · H cm	Watt	volt	rpm	lt	kg	Euro
EEA0006/S	15 · 19,5 · 48,5	100	230 V/1N/ 50-60 Hz	14.000	0,55	2,5	215,-
EEA0007/S	30 · 19,5 · 48,5	2x 100	230 V/1N/ 50-60 Hz	2x 14.000	2x 0,55	5,0	465,-
SIRIO1VVCAFFE	15 · 19,5 · 48,5	100	230 V/1N/ 50-60 Hz	4.000 - 14.000	0,55	2,7	355,-
SIRIO2VVCAFFE	30 · 19,5 · 48,5	2x 100	230 V/1N/ 50-60 Hz	2x 4.000 - 14.000	2x 0,55	5,2	735,-
HMD200CE	16,5 · 17,1 · 52	300	230 V/1N/ 50-60 Hz	3 speeds	0,75	6,4	795,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Blenders & drink mixers - Frappè & Frullatori

Frappè & Mélangeur - Milchshaker & Mixer



ORIONE



ORIONEFIVE



DRAGONE



BARMASTER

Barmaster:

- ▲ Aluminum body
- ▲ Powerful motor - forced fan cooling
- ▲ 2 Liters clear Lexan polycarbonate jar
- ▲ Flexible thermoplastic lid with built-in measuring cup that allows operator to add ingredients during the blending process.
- ▲ Safety microswitch on lid
- ▲ Digital ON/OFF switch
- ▲ Pulse button and high (+) and low (-)
- ▲ 4 buttons with 20 pre-programmed recipes

Order Nr.	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Giri/min. Revolutions/min. Geschwind/min. Tours /min.	Capacità bicchiere Jug capacity Becherkapazität Capacité verre	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
	L · D · H cm	Watt	volt	rpm	lt	kg	Euro
DRAGONE	21,3 · 20 · 41,6	450	230 V/1N/ 50-60 Hz	18.000	1,5	2,7	272,-
ORIONE	20 · 20 · 47	750	230 V/1N/ 50-60 Hz	14.000 - 24.000	2,0	5,0	622,-
ORIONEFIVE	24,5 · 26 · 54	750	230 V/1N/ 50-60 Hz	14.000 - 24.000	5,0	7,0	1.182,-
BARMASTER	20 · 20 · 47	750	230 V/1N/ 50-60 Hz	14.000 - 24.000	2,0	5,0	812,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



1 up to 14 drinks per day

- ▲ Preparation time 25 seconds
- ▲ Preparation with crushed ice
- ▲ 1,25 Liters clear polycarbonate cup
- ▲ Measuring cup inside the lid

HBB908CE



HBB250SCE

15 up to 24 drinks per day

- ▲ Preparation time 20 seconds
- ▲ Preparation with crushed ice
- ▲ 0,95 Liters clear stainless steel container
- ▲ Measuring cup inside the lid
- ▲ Pulse option
- ▲ Wave action system



25 up to 49 drinks / smoothies per day

- ▲ Preparation time 15 seconds
- ▲ Preparation with crushed ice and halfcube ice
- ▲ 1,4 Liters clear polycarbonate cup
- ▲ Measuring cup inside the lid
- ▲ Pulse option
- ▲ Wave action system
- ▲ Timer from 5 up to 45 seconds



HBH450

Order Nr.	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Giri/min. Revolutions/min. Geschwindigkeit/min. Tours /min.	Capacità bicchiere Jug capacity Becherkapazität Capacité verre	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
	L · D · H cm	Watt	volt	rpm	lt	kg	Euro
HBB908CE	16,5 · 20,3 · 38,8	400	230 V/1N/ 50-60 Hz	17.300 / 19.000	1,25	4,1	309,-
HBB250SCE	16,5 · 20,3 · 39,5	450	230 V/1N/ 50-60 Hz	14.000 / 17.000	0,95	4,2	499,-
HBH450	16,5 · 22,9 · 43,2	600	230 V/1N/ 50-60 Hz	20.000 / 23.500	1,40	5,7	879,-
HBH650	17,8 · 20,3 · 45,7	1000	230 V/1N/ 50-60 Hz	10.000 / 18.500	1,90	5,0	1.549,-
HBH850	22,9 · 30,5 · 48,3	1000	230 V/1N/ 50-60 Hz	8.500 / 10.000	1,90	8,2	2.474,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

High-Performance Blender



HBH650

50 up to 75 drinks / smoothies per day

- ▲ Pulse option
- ▲ Preparation with ice cubes
- ▲ Preparation time 12 seconds
- ▲ 1,9 Liters clear polycarbonate cup
- ▲ Timer from 5 up to 40 seconds
- ▲ Wave~Action™ System - Ordinary blenders spin contents around the walls of the jar, which can leave whole chunks untouched by the blades. The Wave~Action™ System has a unique container and blade design for smooth results every time.
- ▲ Two Speeds, Jump Cycle & Pulse Button - Offer precision blending for a wide variety of drink mixtures.
- ▲ Timer with Automatic Shutoff - Indispensable for busy bars, it frees operators up for other tasks.
- ▲ Temperature gauge alerts operator if motor overheats to help prevent unnecessary burnout



75 up to 99 drinks / smoothies per day

- ▲ Pulse option
- ▲ Preparation with ice cubes
- ▲ 1,9 Liters clear polycarbonate cup
- ▲ Auto Blend stops the blender when drink reaches the perfect consistency
- ▲ USB port for future program updates
- ▲ Jar pad sensor turns off motor when container is not in place to reduce „wear and tear” from misuse
- ▲ Airflow Baffle - Constantly circulates cool air around the motor for back-to-back blending and longer blender life.
- ▲ Super-Creamy Drink Profile - The Wave~Action® System, along with speed and blade design, break down ice from a granita texture to a creamy drink profile.
- ▲ Hundreds of Pre-Programmed Cycles - Reduces the need to select different cycles for different drinks to free up decision-making time.



HBH850

High-Performance Food Blender

3 Reasons to Buy!

1: Performance

2 speeds with pulse option for blending, mixing, chopping, and pureeing
Powerful motor with the torque needed to blend thick, heavy mixtures

2: Durability

All-metal drive coupling is built to last

3: Ease of Use

Timer automatically turns blender off after a preset time
Removable dosing cup



HBF600



HBF400CE

▲ Commercial-Quality Results:

Equipped with a powerful 3 Hp motor and an all-metal drive coupling for exceptional blending, grinding, chopping, and pureeing performance.

▲ Blending Versatility:

The adjustable speed dial, high speed, pulse, and unique one-touch chopping function offer chefs variable speed options for food preparation.

▲ Operator Feedback:

Colorful lighted indicators give operators unprecedented feedback about the container and motor temperature while blending.

▲ Smooth and Watertight:

Blender is specially designed to keep moisture away from the internal parts for easy cleanup and long-lasting performance.

▲ Stackable 64 oz. (1.8 Lt) Container:

Break-resistant container is marked with ounces on one side and metric measurements on the other.

▲ Controls:

high speed, pulse, variable speed dial, one-touch chopping function

▲ Timer with Automatic Shutoff:

Helps prevent overblending and frees up operators for other tasks.

▲ Motor:

Offers excellent power and torque and features an all-metal drive coupling for lasting performance.

▲ Stainless Steel Container:

Extra-large capacity saves time when blending for large groups; comfortable, easy-to-grip handle makes pouring heavy contents easier.

▲ Removable Dosing Cup:

Lets the operator easily add liquid while blending without spillage.

▲ Stainless Steel Blades:

Quickly cut through ingredients for easy blending.

▲ Controls:

2 speed/pulse toggle switch, on/off toggle switch, auto shutoff timer

Order Nr.	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Giri/min. Revolutions/min. Geschwindigkeit/min. Tours /min.	Capacità bicchiere Jug capacity Becherkapazität Capacité verre	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
	L · D · H cm	Watt	volt	rpm	lt	kg	Euro
HBF400CE	17,8 · 20,3 · 45,8	600	230 V/1N/ 50-60 Hz	18.000 / 23.000	1,9	4,3	952,-
HBF600	17,8 · 20,3 · 45,7	2400	230 V/1N/ 50-60 Hz	18.000 / 23.000	1,8	5,0	1.484,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Capacity. 0,75
for Mod.: HMD200CE

Z/L110E

28,- €



Capacity. 1,25 lt
for Mod.: HBB908CE

Z/V6126

122,- €



Capacity. 1,9
for Mod.: HBH650

Z/L6126650

268,- €



Capacity. 1,4
for Mod.: HBH450

Z/L6126450

192,- €



Capacity. 1,9
for Mod.: HBF400CE

Z/L6126400

378,- €



Capacity. 0,95
for Mod.: HBB250SCE

Z/L6126250S

218,- €

The all-in-one garnish solution designed by bartenders for bartenders.

▲ Tailored to fit on standard mixing rails, The Dome® features a patented dome lid that rotates back for easy access and increased capacity when closed. Integrated snap-on caddies store straws, stirrers and picks.

▲ The new 2 quart and 3 pint "deep tray" options are double the capacity of competitive units. The Dome® is the perfect solution for garnishes, condiments, toppings and more!



Z/LBD4023S

DIMENSION MM: 592 · 202 · 200
2x deep trays 1,65 lt.
3x standard tray 0,55 lt.
2x snap-on caddies
2x handles

99,- €



Z/L85140

DIMENSION MM: 516 · 211 · 238
5x trays

499,- €



Z/L85130

DIMENSION MM: 276 · 360 · 170
5x trays depth 76 mm
2x snap trays max 200

299,- €



Z/LH985X

DIMENSION MM: 95 · 102 · 140
CAPACITY: max. 150 napkins

23,- €



Table-Top Napkin dispensers are designed to deliver a professional image to patrons and provide easy access to napkins at each table.

▲ Available in four different models – Tallfold and Lowfold

▲ Two-sided dispensing for easy accessibility.



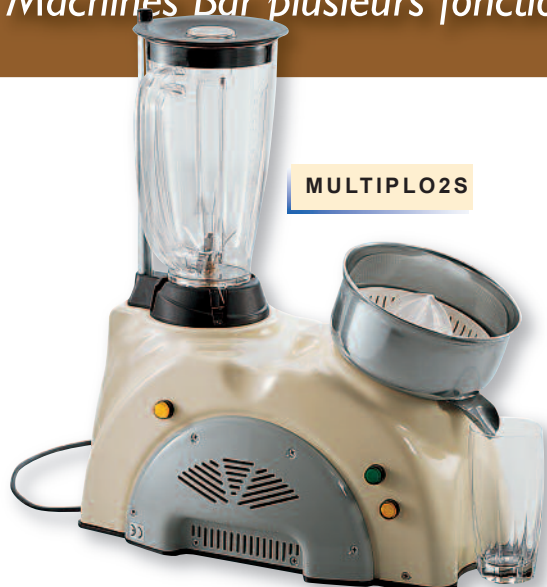
Z/LH900X

DIMENSION MM: 95 · 102 · 191
CAPACITY: max. 150 napkins

23,- €

Bar-combi machines - Macchine multiplo per Bar

Machines Bar plusieurs fonctions - Bar-Kombimaschine



MULTIPLO2S

- Multipurpose combi machine: drink mixer Sirio, juicer Apollo, blender Dragone.
 - Separate motors for each function.
 - Side covers allow for a perfect ventilation.
 - Easy to carry.
 - Electrical parts are easily accessible for maintenance.

- Macchina a più servizi: frappè Sirio - spremiagrumi Apollo - frullatore Dragone.
 - Motori appositamente dedicati ad ogni servizio specifico.
 - Coperture laterali che garantiscono una ottima ventilazione.
 - Facile movimentazione della macchina.
 - Facile accesso alle parti elettriche, smontando le coperture laterali, in caso di manutenzione.

- Machine à plusieurs fonctions: milk-shake Sirio - presse -agrumes Apollo - mixeur Dragone.
 - Moteurs expressément dédiés à une fonction spécifique.
 - Panneaux latéraux qui garantissent une excellente ventilation.
 - Facile manutention de la machine.
 - Facile accès aux parties électriques en démontant les panneaux latéraux, en cas de manutention

- Mehrzweckmaschine: Milchshakes Sirio - Zitruspresse Apollo - Mixer Dragone.
 - Jeder spezifischen Funktion speziell gewidmete Motoren.
 - Seitliche Abdeckungen, die eine optimale Lüftung sichern.
 - Leichte Handhabung der Maschine.
 - Leichter Zugriff zu den Elektroteilen durch Demontage der seitlichen Abdeckungen im Wartungsfall.



MULTIPLO3S



EEC0003

Ice crusher

▲ Thanks to the refined aesthetic, the structure and the blades in stainless steel, the base in marble, the powerful and silent gearmotor this ice breaker, made for the professional use, finds its natural employment in pubs, bars, discotheques, restaurants and in all those premises where the preparation of cocktails, fruit and fresh fish is required.

The substantial difference with the most traditional ice crusher is in the greater dimension of the ice that, broken and not crushed, has a longer duration before the melting.



EEC0001



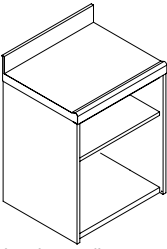
Order Nr.	Dimensioni Dimensions Abmessungen Dimension	Potenza assorbita Absorbed power Leistung Puissance absorbée	Tensione di alimentazione Power requirements Spannung Tension d'alimentation	Giri/min. Revolutions/min. Geschwindigkeit/min. Tours /min.	Capacità bicchiere Jug capacity Becherkapazität Capacité verre	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
	L · D · H cm	Watt	volt	rpm	lt	kg	Euro
EEC0001	18 · 50 · 27	350	230 V/1N/ 50-60 Hz	1.400		9,5	688,-
EEC0003	20 · 32 · 49	25	230 V/1N/ 50-60 Hz	66		10,0	698,-
MULTIPLO2S	25,2 · 44,5 · 49,5	450 / 150	230 V/1N/ 50-60 Hz	18.000 / 320	1,5	7,0	798,-
MULTIPLO3S	31,7 · 49 · 51	450 / 150 / 100	230 V/1N/ 50-60 Hz	18.000 / 320 / 14.000	1,5 / 0,55	10,0	998,-

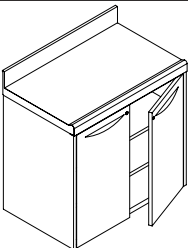
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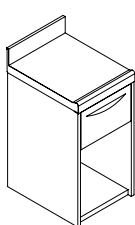


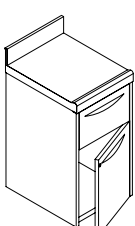
Neutral Bar Elements - Elementi neutri per Bar

Éléments neutres pour Bar - Neutrale Barelemente

 Elemento aperto con ripiano intermedio Open cupboard with internal shelf Offener Unterbau mit Zwischenbord Élément ouvert avec étagère intermédiaire	H. 850 mm	Depth 490	Depth 590	Depth 690
	Width 400	RB010405085	RB010406085	RB010407085
		775,- €	790,- €	805,- €
	600	RB010605085	RB010606085	RB010607085
		850,- €	865,- €	880,- €
	800	RB010805085	RB010806085	RB010807085
		995,- €	1.010,- €	1.025,- €
	1000	RB011005085	RB011006085	RB011007085
		1.095,- €	1.110,- €	1.125,- €

 Elemento porta/porte a battente con ripiano intermedio Cupboard with hinged door/doors and internal shelf Unterbau mit Flügeltür/e und Zwischenbord Élément porte/portes battante/s et étagère intermédiaire	H. 850 mm	Depth 490	Depth 590	Depth 690
	Width 400	RB090405085	RB090406085	RB090407085
		845,- €	860,- €	875,- €
	600	RB090605085	RB090606085	RB090607085
		955,- €	970,- €	985,- €
	800	RB090805085	RB090806085	RB090807085
		1.190,- €	1.205,- €	1.220,- €
	1000	RB091005085	RB091006085	RB091007085
		1.285,- €	1.300,- €	1.315,- €

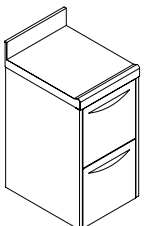
 Elemento aperto con cassetto Open cupboard with drawer Offener Unterbau mit Schublade Élément ouvert avec tiroir	H. 850 mm	Depth 490	Depth 590	Depth 690
	Width 400	RB120405085	RB120406085	RB120407085
		925,- €	940,- €	955,- €
	600	RB120605085	RB120606085	RB120607085
		1.030,- €	1.045,- €	1.060,- €

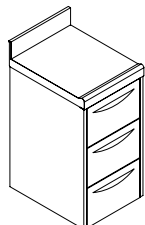
 Elemento con cassetto e porta Cupboard with drawer and door Unterbau mit Schublade und Flügeltür Élément avec tiroir et porte battante	H. 850 mm	Depth 490	Depth 590	Depth 690
	Width 400	RB220405085	RB220406085	RB220407085
		1.025,- €	1.040,- €	1.055,- €
	600	RB220605085	RB220606085	RB220707085
		1.145,- €	1.160,- €	1.175,- €

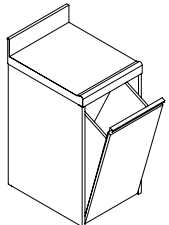


Neutral Bar Elements - Elementi neutri per Bar

Éléments neutres pour Bar - Neutrale Barelemente

H. 850 mm	Depth 490	Depth 590	Depth 690	
Width 400	RB130405070 1.045,- €	RB130406070 1.060,- €	RB130407070 1.075,- €	 - Elemento cassettiera a 2 cassetti - Cupboard with 2 drawers - Unterbau mit 2 Schubladen - Élément avec 2 tiroirs
600	RB130605070 1.145,- €	RB130606070 1.160,- €	RB130607070 1.175,- €	

H. 850 mm	Depth 490	Depth 590	Depth 690	
Width 400	RB080405070 1.165,- €	RB080406070 1.180,- €	RB080407070 1.195,- €	 - Elemento cassettiera a 3 cassetti - Cupboard with 3 drawers - Unterbau mit 3 Schubladen - Élément avec 3 tiroirs
600	RB080605070 1.270,- €	RB080606070 1.285,- €	RB080607070 1.300,- €	

H. 850 mm	Depth 490	Depth 590	Depth 690	
Width 400	RB170405070 925,- €	RB170406070 940,- €	RB170407070 955,- €	 - Elemento con tramoggia portarifiuti - Cupboard with waste hopper - Unterbau mit Müllkipper - Élément avec trémie aux ordures
600	RB170605070 1.080,- €	RB170606070 1.095,- €	RB170607070 1.110,- €	

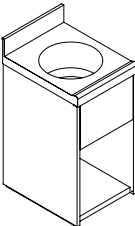


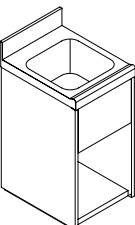
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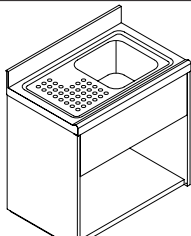


Neutral Bar Elements - Elementi neutri per Bar

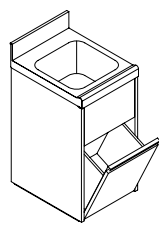
Éléments neutres pour Bar - Neutrale Barelemente

  Lavamani con vano a giorno  Handwash-basin on open cupboards  Handwaschbecken auf offenem Unterbau  Lave mains sur éléments ouverts	H. 850 mm	Depth 490	Depth 590	Depth 690
	Width 400	RB070405085	RB070406085	RB070407085
		1.140,- €	1.155,- €	1.170,- €

  Elementi con lavello su vano a giorno  Open cupboards with sink units  Offener Unterbau mit Becken  Éléments ouverts avec cuves	H. 850 mm	Depth 490	Depth 590	Depth 690
	Width 400	RB050405085	RB050406085	RB050407085
		1.045,- €	1.060,- €	1.075,- €

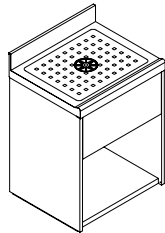
  Elementi con lavello e scogocciolatoio su vano a giorno  Open cupboards with sink and drainer  Offener Unterbau mit Becken und Abtropffläche  Éléments ouverts avec cuves et draineur	H. 850 mm	Depth 490	Depth 590	Depth 690
	Width 600	RB050605085	RB050606085	RB050607085
		1.170,- €	1.185,- €	1.200,- €
	800	RB050805085	RB050806085	RB050807085
		1.315,- €	1.330,- €	1.345,- €

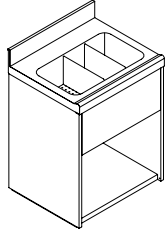
	1000	RB051005085	RB051006085	RB051007085
		1.420,- €	1.435,- €	1.450,- €

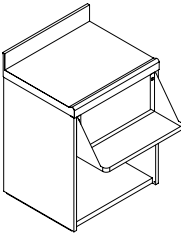
  Elemento per lavello con tramoggia portarifiuti  Cupboard for sink unit with waste hopper  Unterbau für Becken mit Müllkipper  Élément pour cuve avec trémie aux ordures	H. 850 mm	Depth 490	Depth 590	Depth 690
	Width 400	RB150405085	RB150406085	RB150407085
		1.385,- €	1.400,- €	1.415,- €
	600	RB150605085	RB150606085	RB150607085
		1.545,- €	1.560,- €	1.575,- €

Neutral Bar Elements - Elementi neutri per Bar

Éléments neutres pour Bar - Neutrale Barelemente

H. 850 mm	Depth 490	Depth 590	Depth 690	
Width 400	RB030405085	RB030406085	RB030407085	  Elementi risciacquo bicchieri  Open cupboards with glasses rinse  Offener Unterbau mit Gläserdruckspülung  Éléments ouverts avec rinçage des verres
	1.095,- €	1.110,- €	1.125,- €	
600	RB030605085	RB030606085	RB030607085	
	1.170,- €	1.185,- €	1.200,- €	
800	RB030805085	RB030806085	RB030807085	
	1.315,- €	1.330,- €	1.345,- €	
1000	RB031005085	RB031006085	RB031007085	
	1.420,- €	1.435,- €	1.450,- €	

H. 850 mm	Depth 490	Depth 590	Depth 690	
Width 400	RB040405085	RB040406085	RB040407085	  Elementi portagiaccio su vano a giorno  Open cupboards with ice chest with sink units  Offener Unterbau mit Eiswürfelbecken  Éléments ouverts avec bac à glaçons
	1.735,- €	1.750,- €	1.765,- €	
600	RB040605085	RB040606085	RB040607085	
	1.910,- €	1.925,- €	1.940,- €	
800	RB040805085	RB040806085	RB040807085	
	2.155,- €	2.170,- €	2.185,- €	
1000	RB041005085	RB041006085	RB041007085	
	2.650,- €	2.675,- €	2.690,- €	

H. 850 mm	Depth 490	Depth 590	Depth 690	
Width 400	RB100405085	RB100406085	RB100407085	  Elemento aperto porta blender  Open cupboard with blender-holder  Offener Unterbau mit Blender-Konsole  Élément ouvert porte-blender
	1.115,- €	1.130,- €	1.145,- €	
600	RB100605085	RB100606085	RB100607085	
	1.215,- €	1.230,- €	1.245,- €	
800	RB100805085	RB100806085	RB100807085	
	1.385,- €	1.400,- €	1.415,- €	

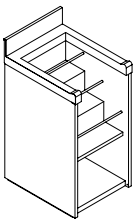


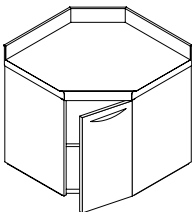
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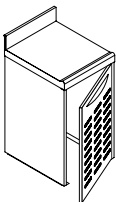


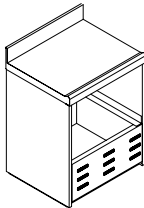
Neutral Bar Elements - Elementi neutri per Bar

Éléments neutres pour Bar - Neutrale Barelemente

  Elemento aperto porta bottiglie  Open cupboard with bottle rack  Offener Unterbau mit Flaschentreppe  Éléments ouvert porte-bouteilles	H. 850 mm	Depth 490	Depth 590	Depth 690
	Width 400	RB140405085	RB140406085	RB140407085
		1.305,- €	1.320,- €	1.335,- €
	600	RB140605085	RB140606085	RB140607085
		1.520,- €	1.535,- €	1.550,- €

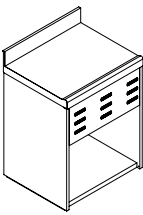
  Elemento ad angolo porta a battente e ripiano intermedio  Corner cupboard with hinged door and internal shelf  Eck-Unterbau mit Flügeltür und Zwischenbord  Éléments à angle porte battante et étagère intermédiaire	H. 850 mm	Depth 490	Depth 590	Depth 690
	Width 790	RB78505085	RB78506085	RB78507085
		1.285,- €	1.300,- €	1.315,- €

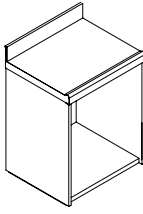
  Elemento con porta/e, senza fondo per fusti birra  Cupboard with door/s, without bottom for beer kegs  Unterbau mit Flügeltür, ohne Boden für Bierfässer  Éléments avec porte/s, sans fond pour fûtes bière	H. 850 mm	Depth 490	Depth 590	Depth 690
	Width 600	RB180605085	RB180606085	RB180607085
		1.165,- €	1.180,- €	1.195,- €
	800	RB180805085	RB180806085	RB180807085
		1.235,- €	1.250,- €	1.265,- €

  Elemento per inserimento fabbricatori di ghiaccio  Cupboard for ice-makers  Unterbau für Eiswürfelbereiter  Éléments pour machines à glaçons	H. 850 mm	Depth 490	Depth 590	Depth 690
	Width 750		RB190606085	RB190607085
			965,- €	980,- €

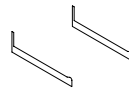
Neutral Bar Elements - Elementi neutri per Bar

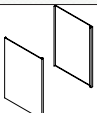
Éléments neutres pour Bar - Neutrale Barelemente

H. 850 mm	Depth 490	Depth 590	Depth 690	 Elemento per inserimento frigo bar Cupboard for refrigerated elements Unterbau für Kühlgeräte Élément pour frigo bar
Width 600		RB200606085	RB200607085	
		875,- €	890,- €	

H. 850 mm	Depth 490	Depth 590	Depth 690	 Elemento per inserimento lavastoviglie/lavabicchieri Cupboard for dishwashers/glasswashers Unterbau für Geschirr-und Gläserpülmaschinen Élément pour lave-vaisselle/verres
Width 650		RB210656085	RB210657085	
		855,- €	870,- €	

				 Profilo terminale singolo / doppio Single / double end profile Einzel / Doppel-Endprofil Profil terminal single / double
Single	RB3001			
	20,- €			
Double	RB3002			
	25,- €			

	Depth 490	Depth 590	Depth 690	 Testata terminale superiore Upper side closing unit Abschluss-Stirnseite, oben Panneau latéral supérieur
Left	RB300650	RB300660	RB300670	
	20,- €	25,- €	31,- €	
Right	RB300450	RB300460	RB300470	
	20,- €	25,- €	31,- €	

	Depth 490	Depth 590	Depth 690	 Fianco terminale Side end unit Abschluss-Seitenwand Panneau latéral
Left	RB300750	RB300760	RB300770	
	51,- €	59,- €	71,- €	
Right	RB300550	RB300560	RB300570	
	51,- €	59,- €	71,- €	

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Cocktail station - Cocktail Bar

Cocktail station - Cocktail Station

Cocktail complete station consists of:

- ▲ Working top with backsplash, handwash basin, bowl for ice cubes with two separators
- ▲ Bottle rack
- ▲ Blender holder
- ▲ Container set
- ▲ Made of stainless steel AISI 304

CSC600

DIMENSIONS MM 1400 · 600 · 850

3.400,- €

! GN container
not included



CSC700

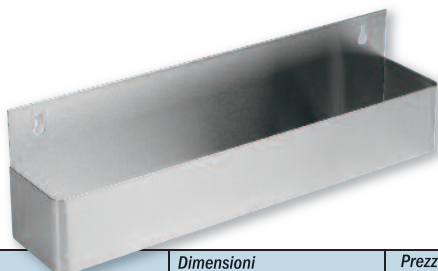
DIMENSIONS MM 1400 · 700 · 850

3.400,- €

! GN container
not included



Order nr.	Dimensioni Dimensions Abmessungen Dimension	Capacità Capacity Kapazität Capacité	Prezzo Price Prix Preis
	<i>L · D · H mm</i>	<i>GN</i>	<i>Euro</i>
HCB0032	980 · 250 · 210	3x 1/3 h 150	199,-



Order nr.	Dimensioni Dimensions Abmessungen Dimension	Prezzo Price Prix Preis
	<i>Width mm</i>	<i>Euro</i>
RB31040	400	188,-
RB31060	600	198,-
RB31080	800	208,-
RB31100	1000	218,-

- ▲ The traditional methods for drying the glasses are very hard and require a lot of time and effort. Moreover we cannot forget the difficulties people find with the cleaning inside the glasses, the edges and the bottom.
- ▲ With the glass dryer polisher you will get ready of dried and polished glasses in a few seconds. Wet glasses and cups are introduced through the dryer rollers which, thanks to its rotation movement and a hot air, eliminate completely the humidity and polish it removing any water mark in a short time.
- ▲ The rollers are made by natural, flexible and absorbent fibres; in this way they are perfectly adapted to the different shapes of the glasses and provide the dryer process with a high level of hygiene.
- ▲ Due to its dimensions, the SV-1000 can be placed in different working areas: in the kitchen sink, over the counter bar, in a shelf...



Order nr.		SV1000
<i>Dimensions</i>	<i>mm</i>	330 · 305 · 520
<i>Electrical rating</i>	<i>V</i>	230 V / 1N / 50 Hz
<i>Total power rating</i>	<i>kW</i>	1,4
<i>Production</i>	<i>pcs / h</i>	240 - 360
<i>Weight</i>	<i>Kg</i>	15
<i>Price</i>	<i>Euro</i>	2.350,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.

Beer boxes - Refrigeratore fusti di birra

Refrroidisseur barillet - Bierfasskühler

■ Mobile costruito a pannelli e montati mediante l'utilizzo di ganci ad eccentrico · Pavimento rinforzato per la tenuta dei fusti di birra · Pavimento interno in acciaio inox, il restante in acciaio zincato · Porta con guarnizione magnetica · Isolamento poliuretano espanso alta densità spessore 50 mm · Monoblocco a sistema ventilato · Gas R404a · Temperatura +2° +8°C

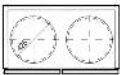
· Unit consisting of complete panels with hidden fast coupling system · Reinforced bottom to support beer barrels · Bottom in stainless steel, remaining panels in galvanised plate · Door rebates fitted with magnetic gasket · Heat insulation in high density polyurethane, thickness: 50 mm · Motor block · Refrigerant gas: R404A · Electro-mechanical controls: on/off switch, temperature regulation thermostat.

Möbel in Paneelbauweise mit Exenterhakenverschlüssen Verstärkter Edelstahlboden für die Lagerung von Fässern Fussboden innen in Inox · Struktur aus verzinktem Stahlblech Türverschluss mit magnetischer Dichtung Polyurethanisolation 50 mm Wandstärke · Monoblockaggregat · Kühlmittel R404a · Arbeitstemperaturen +2°/+8°C

· Meuble constitué de panneaux pourvus d'un système d'accrochage rapide escamotable · Fond renforcé pour appuyer les barils de bière · Fond en acier inox, ensemble des panneaux restant construit en tôle galvanisée · Portes avec joints magnétiques · Isolation en polyuréthane à haute densité · Epaisseur: 50 mm Monobloc moteur · Installation réfrigérante avec système ventilé · Gaz réfrigérant: R 404A · Commandes électromécaniques: interrupteur général, thermostat de réglage de la température.



Order nr.		BPZ0009
Dimensions	mm	660 · 420 · 300
Temperature	Ambient	+43°C
	Operating	+2° +8°C
Refrigerant Gas		R404A
Cooling		
Tension	V	230 / 1 N / 50 Hz
Absorbed Power	kW	0,34
Weight	Kg.	20
Price	Euro	1.120,-

Order nr.		BIZ0001	BIZ0002	BIZ0003	BIZ0004
Dimensions	mm	1080 · 720 · 955	1080 · 985 · 955	1485 · 985 · 955	1890 · 985 · 955
Layout					
Capacity beer barells	n°	2x Ø 42,5 cm (50 lt)	4x Ø 42,5 cm (50 lt)	6x Ø 42,5 cm (50 lt)	8x Ø 42,5 cm (50 lt)
Weight	Kg.	60	65	70	80
Price	Euro	1.235,-	1.425,-	1.595,-	1.745,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Beer counters - Banchi birra

Comptoirs à bière - Bierausschanktheken



Order nr.		HAB0016	HAB0015	HAB0002	HAB0001	HAB0004	HAB0003
Dimensions	mm	1565 · 700 · 900		1565 · 700 · 900		1565 · 700 · 900	
Sink	Layout	Left	Right	Left	Right	Left	Right
	n°	1		1		1	
Doors	n°	2		1			
Drawers	n°			2		4	
Temperature	Ambient	+43°C		+43°C		+43°C	
	Operating	+2° +10°C		+2° +10°C		+2° +10°C	
Refrigerant Gas		R404A		R404A		R404A	
Cooling							
Tension	V	230 / 1 N / 50 Hz		230 / 1 N / 50 Hz		230 / 1 N / 50 Hz	
Absorbed Power	kW	0,28		0,28		0,28	
Weight	Kg.	160		160		170	
Price	Euro	4.650,-		5.100,-		5.600,-	

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Beer counters - Banchi birra

Comptoirs à bière - Bierausschanktheken



Order nr.		HAB0006	HAB0005	HAB0008	HAB0007	HAB0010	HAB0009
Dimensions	mm	1965 · 700 · 900		2545 · 700 · 900		2545 · 700 · 900	
Sink	Layout	Left	Right	Left	Right	Left	Right
	n°	2		2		2	
Doors	n°	1		2		1	
Drawers	n°	2		2		4	
Temperature	Ambient	+43°C		+43°C		+43°C	
	Operating	+2° +10°C		+2° +10°C		+2° +10°C	
Refrigerant Gas		R404A		R404A		R404A	
Cooling							
Tension	V	230 / 1 N / 50 Hz		230 / 1 N / 50 Hz		230 / 1 N / 50 Hz	
Absorbed Power	kW	0,28		0,32		0,32	
Weight	Kg.	210		260		270	
Price	Euro	5.650,-		6.600,-		7.100,-	

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Bottles cooler

- ▲ Stainless steel exterior, except rear panel.
- ▲ Aluminium interior.
- ▲ Inner vertical shelves of laminated steel wire.
- ▲ Height-adjustable stainless steel supports.
- ▲ Switch panel and ventilating motor grille with pivoting front opening.
- ▲ Ventilated, pull-out condenser unit.
- ▲ Injected polyurethane insulation, CFC friendly, 40 kg in density.
- ▲ Static evaporator.
- ▲ Temperature control.
- ▲ Luminous main switch ON - OFF.
- ▲ Working temperature: +2° +8° at 32° ambient temperature.



BDZ0009



BDZ0010



BDZ0011

Order Nr.	L · D · H cm	lt	Watt	V _L /Ph	°C	°C	Gas	n°	kg	Price
BDZ0009	150 · 55 · 85	420	350	220/1+N / 50 Hz	+2° +8°	+32°	R 134A	2	77	1.290,-
BDZ0010	199 · 55 · 85	580	396	220/1+N / 50 Hz	+2° +8°	+32°	R 134A	3	96	1.520,-
BDZ0011	248 · 55 · 85	720	615	220/1+N / 50 Hz	+2° +8°	+32°	R 134A	4	115	1.890,-

Glass froster

Capacity
120 glasses



BMB0045

- ▲ AISI-304 18/10 stainless steel exterior, except the rear side
- ▲ AISI-304 18/10 stainless steel interior, stamped bottom and rounded corners
- ▲ Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- ▲ Rear-door by stamped steel
- ▲ AISI-304 18/10 stainless steel worktop
- ▲ Shelves made of plasticized steel wire, height adjustable
- ▲ Adjustable supports
- ▲ Fan assisted condenser unit
- ▲ Fan assisted evaporator, with anticorrosion coating.
- ▲ Insulation by free CFC's polyurethane high-pressure injected with density 40 Kg/m³
- ▲ Digital electronic control of temperature
- ▲ Operating temperature 32°C ambient
- ▲ EC can be used as glass froster.



BMB0046

Capacity
185 glasses

Order Nr.	L · D · H cm	lt	Watt	V _L /Ph	°C	°C	Gas	n°	kg	Price
BMB0045	51 · 51 · 85	85	210	220/1+N / 50 Hz	-5° -10°	+32°	R 134A	1	39	1.450,-
BMB0046	64,5 · 64 · 80,5	125	445	220/1+N / 50 Hz	-15° -20°	+32°	R 134A	2	50	1.790,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Back Bar Bottle coolers - Frigi sottobanco

Réfrigérateur Back Bar - Tischunterbaukühler

 Back Bar Series has been specifically designed for the preservation of products for coffee bars, "pizzeria" and small restaurants. The refrigerating system ensures a perfect use also in case of self-service.

- No. 2 adjustable shelves
- Lock
- Double-glaze doors
- Automatic defrosting
- Internal light

 La série Back Bar a été principalement conçue pour conserver des produits dans le secteur d'activité des cafés, des pizzerias et des petits restaurants. Le système de réfrigération garantit une utilisation optimale, même dans des conditions de fonctionnement en self-service.

- N. 2 grilles réglables
- Serrure
- Doubles verres
- Dégivrage automatique
- Lumière intérieure

 La Serie Back Bar è stata progettata principalmente per la conservazione di prodotti nel settore bar, pizzerie e piccoli ristoranti. Il sistema di refrigerazione garantisce un ottimale utilizzo anche in condizioni di self-service.

- 2 ripiani regolabili in altezza
- Porte con doppi vetri
- Sbrinatorio automatico
- Luce interna

 Die Serie Back Bar ist für die Konservierung von Produkten in Cafés, Pizzerias und kleinen Restaurants gedacht. Das Kühlsystem gewährleistet optimale Nutzung auch bei Selbstbedienung.

- Nr. 2 justierbare Gittern
- Schloß
- Doppelte Glastür
- Automatisch Entfrosten
- Licht



IBC0025/M



IBC0026/M



IBC0027/M



BDZ0012

- ▲ Ventilated cooling
- ▲ Storage capacity: 6x ø 80 mm

On counter wine bottle cooler

- ▲ Stainless-steel exterior.
- ▲ Aluminium interior.
- ▲ 25 Kg/m³ insulation density.
- ▲ Dripping tube in rear.
- ▲ ON OFF main switch.
- ▲ Ventilated condenser unit.
- ▲ Rold bond evaporator system.
- ▲ Temperature control by thermostat.
- ▲ Red o white wine temperature selection.
- ▲ ø 80mm maximum storage capacity.
- ▲ Working temperature: +5° +18° a 32°C ambient temperature.



BDZ0013

- ▲ Ventilated cooling
- ▲ Storage capacity: 8x ø 80 mm

											
Order Nr.	L · D · H cm	lt	Watt	V./Ph	°C	°C	Gas	n°	n°	kg	Price
IBC0025/M	60 · 52 · 90	145	140	230/1+N / 50 Hz	0° +10°	+32°	R 134A	1	2	48	655,-
IBC0026/M	90 · 52 · 90	235	200	230/1+N / 50 Hz	0° +10°	+32°	R 134A	2	2 + 2	62	985,-
IBC0027/M	135 · 52 · 90	350	230	230/1+N / 50 Hz	0° +10°	+32°	R 134A	3	2 + 2 + 2	80	1.275,-
BDZ0012	60 · 35 · 22		94	230/1+N / 50 Hz	+5° +18°	+32°	R134A			16	615,-
BDZ0013	71,5 · 35 · 22		94	230/1+N / 50 Hz	+5° +18°	+32°	R134A			19	825,-



Line Ice Cream

Pasteurizers - Pasteurisateurs

Pastorizzatori - Pasteurisierer

Mixtronic pasteurizers

are compact computer-controlled machines designed to regulate both high temperature pasteurization at +85°C and the low temperature pasteurization at +65°C. The in-built emulsifier gives the option of automatic or manual operation and guarantees perfect mixing of the ingredients and homogenous distribution of the emulsifiers.

The main characteristics

- Incorporated emulsifier with 2-speed motor · Rectangular tank with sloping bottom · Stainless steel heating elements for circulation of glycol · Ergonomic control console · Thermometric control with electric probe · Partialization of heating/cooling to operate with reduced quantities of mix (option of heating and/or cooling half the tank using the energy save button)

Les pasteurisateurs Mixtronic

sont des machines aux dimensions compactes, munies de microprocesseur réglant aussi bien le cycle à haute pasteurisation à + 85°C que le cycle de basse pasteurisation à +65°C. L'émulsionneuse incorporée avec option de commande automatique ou manuelle garantit un mélange parfait des ingrédients et une distribution homogène des émulsionnants.

Caractéristiques principales

- Emulseur incorporé avec moteur à double vitesse · Bassin rectangulaire avec fond incliné · Serpents en acier inox contre-matricé où circule le glycol · Console de commande ergonomique · Contrôle thermométrique par sonde électrique · Possibilité d'effectuer un réchauffement/refroidissement partiel pour opérer avec des quantités de mélange réduites (possibilité de refroidir et/ou de réchauffer la moitié du bassin grâce à un bouton économie)

I pastorizzatori Mixtronic

sono macchine di dimensioni compatte munite di microprocessore che regola sia il ciclo ad alta pastorizzazione a +85°C che il ciclo di bassa pastorizzazione a +65°C. L'emulsore incorporato con opzione di comando automatica o manuale garantisce una miscelazione perfetta degli ingredienti ed una distribuzione omogenea degli emulsionanti.

Principali caratteristiche

- emulsore incorporato con motore a doppia velocità · vasca rettangolare con fondo inclinato · serpentine in acciaio inox controstampate in cui circola il glicole · console comandi ergonomica · controllo termometrico a mezzo sonda elettrica · parzializzazione riscaldamento/raffreddamento per operare con ridotte quantità di miscela (possibilità di scaldare e/o raffreddare metà vasca con il pulsante risparmio)

Die Pasteurisiergeräte Mixtronic

sind Maschinen von kompakten Abmessungen mit Mikroprozessor der, sowohl den Hochpasteurisierungszyklus bei +85 °C, als auch den Niederpasteurisierungszyklus bei +65 °C regelt. Das eingebaute Mischrohr mit wahlweise auto-matischer oder manueller Betätigung gewährleistet eine perfekte Mischung der Zutaten und eine homogene Verteilung der Emulgatoren. Zu den Hauptmerkmalen der Mixtronic-Maschinen gehören

- Eingebautes Mischrohr mit Motor mit zweifacher Geschwindigkeit · rechteckige Wanne mit geneigtem Grund · Gegengesetzte Kühlschlangen aus Inoxstahl, in denen sich das Glykol befindet · Ergonomische Steuerkonsole · Temperaturüberwachung mittels elektrischer Sonde · Teilweise Erhitzung/Abkühlung, um mit geringeren Mischungsmengen zu arbeiten (Möglichkeit der Erhitzung und/oder Abkühlung der Wannenhälfte mittels Sparknopf)



ECZ0011



ECZ0012

	Dimensioni Dimension Abmessungen Dimensions	Alimentazione Alimentation Stromversorgung Rating	Potenza Puissance Leistung Power	Capacità Capacity Füllmenge Capacité	Condensazione Cooling Kondensation Condensation	Gas frigorifero Refrigerating gas Kühlgas Gaz de refrigeration	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
Order Nr.	L · D · H cm	volt	kW	lt			kg	Euro
ECZ0011	40 · 91,5 · 108,3	400 V/3N/ 50 Hz	6,8	15 - 60	Water	R 404A	200	19.800,-
ECZ0012	52 · 100 · 108,3	400 V/3N/ 50 Hz	11,0	20 - 100	Water	R 404A	260	24.800,-

Batch freezers - Mantecatori

Turbines - Speiseeisbereiter



ECZ0013



ECZ0014



ECZ0015



ECZ0016

UK The new range of electronic batch freezers in the Mante series

exploits electronics to ensure the quality characteristics of your icecream in terms of texture, consistency and overrun). Mante batch freezers are fitted with a patented 3-blade stainless steel stirrer which ensures top quality ice-cream and complete extraction without noise or vibration.

Mante batch freezers also have

- Stainless steel door with safety device in compliance with international safety standards · Micro-computer controls the texture of the ice-cream · Low voltage (24V) waterproof controls · Timed washing cycle with retractable flexible hose spray · Adjustable height for container support, with rubber carpet

FR La nouvelle gamme de turbines électroniques Mante

utilise l'électronique pour assurer à votre crème glacée d'excellents paramètres qualitatifs (structure, consistance, overrun). Les turbines Mante sont équipées d'un agitateur en acier inoxydable à trois spatules breveté, grâce auquel le travail de la crème glacée, exceptionnel, et l'extraction, totale, s'effectuent sans le moindre bruit ni vibration.

Les turbines Mante disposent en outre de

- Porte en acier inox avec dispositifs de sécurité internationaux · Microprocesseur électronique pour régler la dureté de la glace · Commandes à basse pression (24 V) et imperméables · Cycle de lavage temporisé avec douchette flexible escamotable · Etagère porte bassin réglable avec tapis en caoutchouc

IT La nuova gamma di mantecatori elettronici Mante

utilizza l'elettronica per assicurare al vostro gelato eccellenti parametri qualitativi (struttura, consistenza, overrun). I mantecatori Mante sono dotati di un agitatore in acciaio inox a tre spatole brevettato grazie al quale la lavorazione del gelato, eccezionale, e l'estrazione, totale, avvengono in assenza di rumore e vibrazioni.

Principali caratteristiche

- Portello in acciaio inox con dispositivi di sicurezza internazionali · Micro-processore elettronico per regolare la consistenza del gelato · Comandi in bassa tensione (24 V) ed impermeabili · Ciclo di lavaggio temporizzato con doccetta flessibile a scomparsa · Mensola porta vaschetta regolabile con tappetino in gomma

DE Die elektronische Chargeneisfreezers Mante

verwendet die Elektronik, um Ihrem Eis hervorragende Qualitätsparameter (Struktur, Konsistenz, Overrun) zuzusichern. Die Chargeneisfreezers Mante besitzen einen patentierten Spatel aus Inoxstahl mit drei Spachteln, mit dessen Hilfe die außerordentliche Verarbeitung des Eises und dessen komplette Herausnahme frei von Lärm und Vibrationen erfolgen.

Außerdem besitzen die Chargeneisfreezers Mante

- Tür aus Inoxstahl mit internationalen Sicherheitsvorrichtungen · Elektronischer Mikroprozessor, um die Härte des Eises einzustellen · Flüssigkeitsundurchlässige Steuerungen in Niederspannung (24 V) · Zeitlich gesteuerten Spülzyklus mit versenkbarer Duscheschlauch · Verstellbarer Wannenregal mit Gummiteppich

Order Nr.	Dimensioni Dimension Abmessungen Dimensions	Alimentazione Alimentation Stromversorgung Rating	Potenza Puissance Leistung Power	Capacità Capacity Füllmenge Capacité	Condensazione Cooling Kondensation Condensation	Produzione Oraria Hourly Production Stunden Produktion Production Horaire	Gas frigorifero Refrigerating gas Kühlgas Gaz de refrigeration	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
Order Nr.	L · D · H cm	volt	kW	lt		kg / h		kg	Euro
ECZ0013	49 · 82 · 131	400 V/3N/ 50 Hz	3,3	1 - 4	Water	10 - 30	R 404A	190	16.500,-
ECZ0014	52 · 110 · 150	400 V/3N/ 50 Hz	4,2	2 - 7	Water	15 - 45	R 404A	235	18.600,-
ECZ0015	52 · 110 · 150	400 V/3N/ 50 Hz	6,0	3 - 10	Water	20 - 60	R 404A	290	22.700,-
ECZ0016	52 · 120 · 152	400 V/3N/ 50 Hz	11,2	5 - 17	Water	30 - 100	R 404A	445	25.800,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Combined machines - Pasto-Mantecatore

Pasto-Turbines - Kombi-Speiseeisbereiter

UK Mixgel, in the two versions 30E and 50E,

is designed to pasteurize and batch-freeze the ice-cream mix with just one piece of equipment. Mixgel is the ideal machine where the number one priority is quality and traditional flavour of cottage-industry ice-cream but the space available is somewhat limited (ice-cream bars with small or medium scale daily production, restaurants, bars, etc.). The main characteristics

- Micro-computer controls the texture of the ice-cream
- Scraper blades positioned inside the pasteurisation tank made in pure teflon
- Patented beater shaft with changeable scraping elements inside the batch freezing tank
- Construction materials respect the strictest health and hygiene standards
- Two separate chambers which can operate independently
- Mixgel can be used just partially as either a pasteurizer or batch freezer.

FR Mixgel, dans les deux versions 30E et 50E,

est un laboratoire complet pour pasteuriser et travailler le mélange pour la glace dans une seule machine. Mixgel est la machine idéale pour qui n'entend pas renoncer à la qualité et au goût traditionnel de la glace artisanale tout en ayant une production et un espace disponible réduits (glacières dont la production journalière est moyenne/petite, restaurants, bars...).

Principales caractéristiques

- Palettes à racler dans la cuve de pasteurisation
- Agitateur breveté en acier dans la cuve de mélange
- Réalisée avec du matériel qui répond aux normes hygiéniques et sanitaires les plus sévères
- Deux chambres indépendantes qui peuvent travailler séparément
- Il peut être utilisé comme mélangeur ou comme pasteurisateur.

IT Mixgel, nelle due versioni 30E e 50E,

è un laboratorio completo per pastorizzare e mantecare la miscela per gelato in un'unica macchina. Mixgel è la macchina ideale per chi non vuole rinunciare alla qualità ed al tradizionale gusto del gelato artigianale pur avendo una produzione ed uno spazio disponibile ridotti (gelaterie con produzioni giornaliere medio/piccole, ristoranti, bar...). Principali caratteristiche

- Pale raschianti nella vasca di pastorizzazione
- Agitatore brevettato in acciaio nella vasca di mantecazione
- Realizzata con materiali che rispondono alle più severe norme igienico/sanitarie
- Due camere indipendenti che possono lavorare separatamente
- Può essere utilizzato come mantecatore o come pastorizzatore.

DE Mixgel ist in den beiden Ausführungen 30E und 50E

ein komplettes Labor in einer einzigen Maschine zum Pasteurisieren und Ausfrieren der Eismischung. Mixgel ist die ideale Maschine für den Hersteller, der trotz geringen zur Verfügung stehenden Platzes (Eissalons mit mittlerer/kleiner Tagesproduktion, Restaurants, Cafeterias usw.) nicht auf die Qualität und den traditionellen Geschmack des handwerklichen Speiseeises verzichten will.

Haupteigenschaften

- Reibschaufeln in der Pasteurisierungswanne
- Patentierter Rührer aus Stahl in der Glattrührwanne
- Mit Materialien hergestellt, welche den strengsten Hygiene- und Sanitätsnormen entsprechen
- Zwei unabhängige Kammern, die getrennt arbeiten können
- Kann zum Glattrühren oder zum Pasteurisieren verwendet werden.



ECZ0017



ECZ0018

Order Nr.	Dimensioni Dimension Abmessungen Dimensions	Alimentazione Alimentation Stromversorgung Rating	Potenza Puissance Leistung Power	Capacità Capacity Füllmenge Capacité	Condensazione Cooling Kondensation Condensation	Produzione Oraria Hourly Production Stunden Produktion Production Horaire	Gas frigorifero Refrigerating gas Kühlgas Gaz de refrigeration	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
Order Nr.	L · D · H cm	volt	kW	lt		kg / h		kg	Euro
ECZ0017	49 · 100 · 135	400 V/3N/ 50 Hz	7,3	2 - 9	Water	15 - 45	R 404A	290	27.200,-
ECZ0018	49 · 114 · 143,5	400 V/3N/ 50 Hz	8,8	2 - 9	Water	20 - 60	R 404A	340	32.300,-



Cream pasteurizer - Cuocicrema

Crème-Pasteurisateur - Cremekocher



ASZ0001



ASZ0002

🇬🇧 The Mixcrema 30/60

machines in the Mastro range are made entirely of stainless steel. They are fully automatic and recommended for use in the production of custard, chocolate coating, ice-cream based cakes, fillings of all types, nougat and jam. All machine components are easily dismantled for rapid maintenance and thorough cleaning of each individual part.

The machine is fitted with

- Micro-computer allows many programs for different category of recipe · Low voltage waterproof controls · Scraper blades positioned inside the machine and made of pure teflon · 2 product outlet taps (for dense or liquid cream) · Washing with retractable flexible spray head · Extractable support platform · Easy access to the machine components for rapid maintenance.

🇫🇷 Les Mixcrema 30/60

de la gamme Mastro sont des machines entièrement construites en acier inoxydable, complètement automatisées et idéales pour la production de crème pâtissière, chocolat durci, bases pour crèmes glacées, farces de tous genres, nougat et marmelades. Toutes les composantes de la machine sont facilement démontables, ce qui permet un entretien rapide et un nettoyage soigné de chacune de ces composantes.

Caractéristiques principales

- Elle est équipée d'un microprocesseur qui permet des programmes élaborés pour diverses catégories de recettes · Commandes à basse tension et imperméables · Lames racleuses placées à l'intérieur de la machine construites en Téflon pur · 2 robinets sortie du produit (pour crèmes denses ou liquides) · Lavage avec douchette flexible escamotable · Plan d'appui extractible · Accès facile aux composants de la machine pour effectuer des interventions d'entretien rapides.

🇮🇹 I Mixcrema 30/60

della gamma Mastro sono macchine costruite interamente in acciaio inox, completamente automatiche ed adatte alle produzioni di crema pasticcera, tempera cioccolato, basi gelato, farce di ogni genere, torrone, marmellate, ecc. Tutti i componenti della macchina sono facilmente smontabili garantendo così una manutenzione rapida ed una pulizia accurata di ogni singola componente.

Principali caratteristiche

- Dotata di un microprocessore che consente programmi elaborabili per diverse categorie di ricette · Comandi a bassa tensione ed impermeabili · Lame raschianti posizionate all'interno della macchina costruite in teflon puro · Due rubinetti uscita prodotto (per creme dense o liquide) · Lavaggio con doccetta flessibile a scomparsa · Pedana d'appoggio estraibile · Semplice accesso ai componenti della macchina per manutenzioni rapide.

🇩🇪 Die Mixcrema 30/60

des Mastro-Angebots sind ganz aus Inox bestehende, vollautomatische Maschinen, die für die Herstellung von Konditorcreme, Schokoladelockerer, Eisbasis, Füllen aller Arten, Nougat und Marmeladen geeignet sind. Alle Bestandteile der Maschine sind leicht auszubauen, womit sie rasche Wartung und sorgfältige Reinigung jedes einzelnen Bestandteils gewährleisten.

Haupteigenschaften

- Mit einem Mikroprozessor ausgestattet, der die Anwendung von Programmen für verschiedene Rezeptkategorien ermöglicht · Flüssigkeitsundurchlässige Steuerungen mit Niederspannung · Schabeklingen aus reinem Teflon im Maschineninneren · 2 Produktablaßhähne (für dicke bzw. flüssige Cremes) · Spülung mit versenkbarem Duscheschlauch · Ausziehbare Ablage · Einfache Zugänglichkeit zu den Maschinenbestandteilen zur schnellen Instandhaltung.



Order Nr.	Dimensioni Dimension Abmessungen Dimensions	Alimentazione Alimentation Stromversorgung Rating	Potenza Puissance Leistung Power	Capacità Capacity Füllmenge Capacité	Condensazione Cooling Kondensation Condensation	Produzione Oraria Hourly Production Stunden Produktion Production Horaire	Gas frigorifero Refrigerating gas Kühlgas Gaz de refrigeration	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
	L · D · H cm	volt	kW	lt		lt / h		kg	Euro
ASZ0001	55 · 62 · 102	400 V/3N/ 50 Hz	4,0	15 - 30	Water		R 507A	190	23.300,-
ASZ0002	65 · 72 · 125	400 V/3N/ 50 Hz	6,7	30 - 55	Water		R 507A	250	28.800,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Soft ice machines - Macchine Soft Ice

Soft Machines à glace - Softeismaschinen

These traditional units are really solid and very much appreciated for their simplicity of use, low management costs and a highly flexible production. The simple, but reliable automated system of these equipment, which are completely electro-mechanical, makes them suitable in any climatic conditions. These heavy-duty machines – 100% stainless steel – make routine and extraordinary servicing quick and easy.

Sono dispositivi tradizionali dalla struttura solida, apprezzati per la semplicità d'uso, i costi di gestione contenuti e la produttività estremamente flessibile. L'automatismo semplice ma estremamente affidabile di queste apparecchiature le rende ottimali in ogni condizione ambientale. La struttura costruttiva, interamente in acciaio inox, è realizzata in modo tale che gli interventi tecnici di manutenzione ordinaria e straordinaria risultino sempre semplici e veloci.

Ce sont des dispositifs traditionnels avec une structure solide, appréciés pour la simplicité de gestion, les frais de gestion contenus et une capacité de production flexible. L'automatisme simple, mais extrêmement fiable de ces appareillages complètement électro-mécaniques, les rend vraiment indiqués dans toute condition ambiante. La structure des machines, entièrement en acier inox, est réalisée de façon à ce que les interventions d'entretien ordinaire et extraordinaire résultent toujours simples et rapides.

Es handelt sich hier um herkömmliche Geräte mit solidem Aufbau, die für ihre einfache Bedienung, die beschränkten Betriebskosten und die äußerst flexible Produktion geschätzt werden. Die einfache, jedoch sehr zuverlässige Automation macht diese Geräte zur optimalen Lösung für jede Umgebung. Der komplett aus rostfreiem Stahl bestehende Aufbau ist so ausgelegt, dass er stets eine einfache, schnelle Wartung und Instandhaltung ermöglicht.



ECZ0019



ECZ0020



ECZ0021

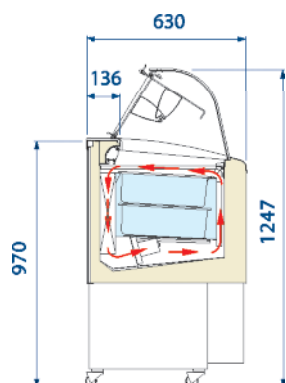
	Dimensioni Dimension Abmessungen Dimensions	Alimentazione Alimentation Stromversorgung Rating	Potenza Puissance Leistung Power	Consumo Consumption Verbrauch Consummation		Condensazione Cooling Kondensation Condensation	Produzione Production Produktion Production	Aliment. cilindri Cylinder feeding Zylinderspeisung Aliment. cylindres	Gusti Flavours Sorten Parfums	Prezzo Price Preis Prix
Order Nr.	L · D · H cm	volt	kW	lt / h	kg / h		cones 70 gr / h		n°	Euro
ECZ0019	42 · 57 · 74	400 V/3N/ 50 Hz	1,6	29	16	Air	240	pump	1	13.400,-
ECZ0020	50 · 62 · 87	400 V/3N/ 50 Hz	2,6	41	25	Air	360	pump	2 + mix	19.700,-
ECZ0021	50 · 62 · 151	400 V/3N/ 50 Hz	3,0	60	33	Air	470	pump	2 + mix	21.900,-



Gelato cabinets with ventilated refrigeration

Promotional ice-cream cabinet with ventilated refrigeration, finned evaporator and automatic hot gas defrosting.

- ▲ One piece body with ecological polyurethane insulation (HCFC and HFC free), foamed with CO².
- ▲ Internal and external tank in plastified sheet.
- ▲ This cabinet can be fitted with a double level of ice-cream containers H120.
- ▲ Tempered curved glass structure.
- ▲ Rear pivoting methacrylate panel system on operator side.
- ▲ Work top in plastified sheet, internal lighting canopy.
- ▲ Built-in TP hermetic condensing unit (class 4+, 75% RH; 35°C) with electronic control board.
- ▲ Main structure in carbon steel painted with epoxy powder, 4 pivoting wheels for an easier handling.



BGC0011/CN

7 (+7)



Display containers arrangement
5 lt (360x165x120H)
Piled up double row



BGC0012/CN

9 (+9)



Display containers arrangement
5 lt (360x165x120H)
Piled up double row



Z/D3616512

DIM. MM: 360 · 165 · 120
CAPACITY LT: 5



35,- €

Order Nr.	Dimensioni Dimension Abmessungen Dimensions	Temperatura di esercizio Working temperature Betriebstemperatur Temp. de fonctionnement	Alimentazione Alimentation Stromversorgung Rating	Potenza Puissance Leistung Power	Condensazione Cooling Kondensation Condensation	Capacità Capacity Kapazität Capacité	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
	L · D · H cm	°C	volt	kW		lt	kg	Euro
BGC0011/CN	135,4 · 63 · 124,7	35° C u.r. 70% -16°/-14° C	230 V/1N/ 50 Hz	0,90	Ventilated	383	110	3.199,-
BGC0012/CN	165,9 · 63 · 124,7			0,98	Ventilated	478	135	3.999,-

Gelato cabinets with ventilated refrigeration

Gelato cabinet with ventilated refrigeration, finned evaporator and automatic reverse defrosting cycle.

- ▲ One piece body with ecological polyurethane insulation (HCFC and HFC free), foamed with Co² 60 mm thick.
- ▲ Display base and service top in bright stainless steel, rear panel in plastified sheet, external base in painted sheet.
- ▲ Upper structure with lateral profiles in carbon steel painted with epoxy powder, black colour.
- ▲ External stratified side panels.
- ▲ Tempered glass structure.
- ▲ Front pyrolytic lift-up curved anti-fog glass with hydraulic pistons.
- ▲ Profile, complete light heading in silver-colored anodized aluminium, neon lighting.
- ▲ Operator side closure with self-rolling curtain.
- ▲ Main structure and basement in carbon steel painted with epoxy powder, adjustable feet.
- ▲ Control board on the operator side with electronic board and digital thermometer inside the tank, temperature control set at -20°C/+2°C.
- ▲ Side panels in compact grade standard and anti-scratch lacquering.

BGC0034

12



Display containers arrangement

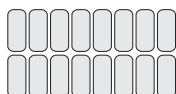
5 lt (360x165x120H)

7 lt (360x165x150H)



BGC0034

16



Display containers arrangement

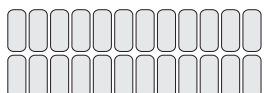
5 lt (360x165x120H)

7 lt (360x165x150H)



BGC0034

24



Display containers arrangement

5 lt (360x165x120H)

7 lt (360x165x150H)



Z/D3616512

DIM. MM: 360 · 165 · 120
CAPACITY LT: 5



35,- €

Z/D3616515

DIM. MM: 360 · 165 · 150
CAPACITY LT: 7



47,- €



Blu Cielo
RAL 5005



Bianco
Segnale
RAL 9003



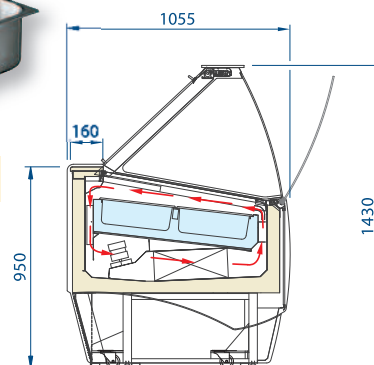
Orange
RAL 2001



Rosso
RAL 3020



Black
RAL 9005



	Dimensioni Dimension Abmessungen Dimensions	Temperatura di esercizio Working temperature Betriebstemperatur Temp. de fonctionnement	Alimentazione Alimentation Stromversorgung Rating	Potenza Puissance Leistung Power	Condensazione Cooling Kondensation Condensation	Capacità Capacity Kapazität Capacité	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
Order Nr.	L · D · H cm	°C	volt	kW		lt	kg	Euro
BGC0034	124 · 122 · 156	35° C u.r. 70% -16°/-14° C	230 V/1N/ 50 Hz	1,65	Ventilated	703	270	13.030,-
BGC0035	158 · 122 · 156			1,95	Ventilated	932	330	14.340,-
BGC0036	227 · 122 · 156			3,41	Ventilated	1392	387	19.290,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.



Gelato cabinets with ventilated refrigeration



Gelato cabinets with ventilated refrigeration, double finned evaporator and double airflow for a perfect uniformity of temperature.

- ▲ Automatic reverse defrosting cycle.
- ▲ One piece body with ecological polyurethane insulation (HCFC and HFC free), foamed with CO₂- 60 mm thick.
- ▲ Display base and service top in bright stainless steel, rear panel in carbon steel, powder painted, external base in painted sheet.
- ▲ Upper structure with silver-colored anodized aluminium supports.
- ▲ Tempered glasses.
- ▲ Front pyrolytic lift-up curved anti fog glass with hydraulic pistons.
- ▲ Profile, complete light heading in silver-colored anodized aluminium; double neon lighting.
- ▲ Operator side closure with pull-out methacrylate sliding doors.
- ▲ Main structure and basement in carbon steel painted with epoxy powder, adjustable feet.
- ▲ Control board on the operator side, electronic board and digital thermometer inside the tank, temperature control set at -20°C/+2°C. Side panels with insulation and anti-scratch lacquering.

Z/D3616512

DIM. MM: 360 · 165 · 120
CAPACITY LT: 5

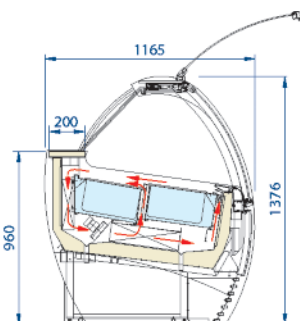
35,- €



Z/D3616515

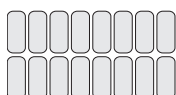
DIM. MM: 360 · 165 · 150
CAPACITY LT: 7

47,- €



BGC0037

16

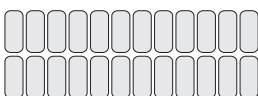


Display containers arrangement
5 lt (360x165x120H)
7 lt (360x165x150H)



BGC0038

24



Display containers arrangement
5 lt (360x165x120H)
7 lt (360x165x150H)



BGC0039

12



Display containers arrangement
5 lt (360x165x120H)
7 lt (360x165x150H)



BGC0040

12



Display containers arrangement
5 lt (360x165x120H)
7 lt (360x165x150H)



Order Nr.	Dimensioni Dimension Abmessungen Dimensions	Temperatura di esercizio Working temperature Betriebstemperatur Temp. de fonctionnement	Alimentazione Alimentation Stromversorgung Rating	Potenza Puissance Leistung Power	Condensazione Cooling Kondensation Condensation	Capacità Capacity Kapazität Capacité	Peso Weight Gewicht Poids	Prezzo Price Preis Prix
	L · D · H cm	°C	volt	kW		lt	kg	Euro
BGC0037	144 · 116,8 · 137,6	35° C u.r. 70% -16°/-14° C	230 V/1N/ 50 Hz	1,5	Ventilated	948	320	25.850,-
BGC0038	212 · 116,8 · 137,6			2,3	Ventilated	1414	455	31.450,-
BGC0039	172,7 · 116,8 · 137,6			1,2	Ventilated	440	350	29.500,-
BGC0040	171,7 · 116,8 · 137,6			1,2	Ventilated	440	350	29.500,-

The Price includes Supply, Delivery to Qatar, Installation and Maintenance.
Additional discount from the Price list can be considered depending on the order volume.