



COOKING TECHNOLOGY

REFRIGERATORS

WAREWASHERS

SMALL APPLIANCES



Professional Kitchen Equipment

Cooking Technology



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Entry level hobs - The Bartscher entry level hobs combine the comfort of the "big ones" - in a space-saving manner on five cooking areas, with a spacious multifunctional oven. An ideal cooking solution wherever you want to serve your guests with tasty meals on special occasions or recurrent events, e.g. in small gastronomy, club houses or for the ambitious hobby chef.

- ✓ Gas stove made of CNS 18/10
- ✓ Cast-iron grids
- ✓ Gas burners with safety pilot
- ✓ Electronic single-hand ignition
- ✓ Legs are height adjustable
- ✓ Electric convection oven with grill
- ✓ Oven door double vitrification
- ✓ Oven enamelled
- ✓ Preset to natural gas H, propane jets are enclosed

Gas stove 5 burners*

Size: W 900 x D 600 x H 850-900 mm

5 gas burners: 1 x 1,0 kW / 2 x 1,75 kW / 1 x 3 kW / 1 x 3,7 kW

Electric convection oven

Volume of oven: 105 litres, W 690 x D 400 x H 340 mm

Temperature range: 60 °C to 250 °C

Power: Gas 11,2 kW

Power: Electric 2,75 kW / 230 V 50 Hz

Includes 1 grid, 1 baking tray

Weight: 72,2 kg

GTIN 4015613585611

■ **Code-No. 1509851**

■ **Euro 1.298,-**

Baking tray

Size: W 682 x D 408 x H 27 mm

Weight: 1,89 kg

GTIN 4015613658612

■ **Code-No. 150988**

■ **Euro 32,-**

Oven grid

Size: W 684 x D 404 x H 40 mm

Weight: 1,19 kg

GTIN 4015613586533

■ **Code-No. 150986**

■ **Euro 19,-**



Preset to natural gas H

- ✓ Cerane stove made of CNS 18/10
- ✓ Glass-Ceramic cooktop
- ✓ Stainless steel legs are height adjustable
- ✓ Multifunction oven with grill and timer
- ✓ Oven door triple vitrification
- ✓ Oven light
- ✓ Stainless steel handles
- ✓ Oven with black enamel

Ceramic glass stove, 5 cooking zones*

Size: W 900 x D 600 x H 890-910 mm

Total power: 11,4 kW / 400 V 50/60 Hz 3 NAC

5 cooking zones:

1x two-circular cooking zone: Ø 120/210 mm, 0,7/2,1 kW

1x cooking zone in the middle: Ø 170/265, 1,4/2,2 kW

1x cooking zone Ø 210 mm, 2,2 kW

2x cooking zone Ø 145 mm each 1,2 kW

Electric multifunction oven, 2,5 kW

Volume of oven: 100 litres, W 635 x D 435 x H 360 mm

Temperature range: 50 °C to 250 °C

Weight: 76 kg

GTIN 4015613469621

■ **Code-No. 155660**

■ **Euro 2.479,-**

Baking tray

Size: W 587 x D 376 x H 20 mm

Weight: 1,14 kg

GTIN 4015613658650

■ **Code-No. 150956**

■ **Euro 52,-**

Oven grid

Size: W 666 x D 360 x H 19 mm

Weight: 1,01 kg

GTIN 4015613656557

■ **Code-No. 150606**

■ **Euro 21,-**



*The device is not suitable for continuous commercial use.



Gas cookers - Cooking with gas like a pro

The advantages of using a gas cooker speak for themselves: The flame can be exactly regulated, the heat is instantly available, precise cooking using almost any shape of the pot is perfectly possible - be it pans, pots or woks - they can all be used with ease.

The Bartscher MFG series features powerful gas cookers with many features:
a user-friendly pilot light, the massive cast iron grates that withstand almost any cooking stress test, the fire places are perfectly arranged, so that ambitious cooks can use up to six pots and pans at the same time.

The burners producing 3.5 to 6.0 kW of power guarantee a "proper fire" under the pots and the heat is evenly distributed. Furthermore, the spacious electric oven contains 2/1 GN format inserts. Thanks to the high-quality design, the cooker and the oven are easy to clean after use. Professional cooking made easy.



Gas stoves MFG

- ✓ Gas stove made of stainless steel
- ✓ Heavy cast-iron grills
- ✓ Gas burners with safety pilot
- ✓ Manual ignition
- ✓ Pilot flame
- ✓ Electric oven 2/1 GN
- ✓ Stainless steel legs are height adjustable
- ✓ Stainless steel handles
- ✓ Preset to natural gas H, propane jets are enclosed



Gas stove 4 burners MFG 7340 with electric oven 2/1 GN

Size: W 800 x D 700 x H 910-955 mm
Power: gas 19,0 kW
4 gas burners: 2 x 3,5 kW / 2 x 6,0 kW

Electric oven 2/1 GN

Top and bottom heat, steam extractor
W 650 x D 580 x H 260 mm
6,0 kW / 400 V 50-60 Hz 2 NAC
Temperature range: 100 °C to 300 °C
Includes 1 grid
Weight: 108,4 kg
GTIN 4015613632315

■ **Code-No. 1582001**

■ **Euro 2.598,-**

Tray 2/1 GN

Size: W 650 x D 530 x H 20 mm
Weight: 2,7 kg
GTIN 4015613271699

■ **Code-No. A101181**

■ **Euro 39,-**

Grid 2/1 GN

Size: W 650 x D 530 x H 10 mm
Weight: 1,93 kg
GTIN 4016098175267

■ **Code-No. A101092**

■ **Euro 46,-**



Preset to
natural gas H

B	A
A	B



A 3,5 kW
B 6,0 kW

19,0 kW power total



Gas stove 6 burners MFGO 7060 with open base frame

Size: W 1200 x D 700 x H 910-955 mm

Power: gas 28,5 kW

6 gas burners: 3 x 3,5 kW / 3 x 6,0 kW

Weight: 79,2 kg

GTIN 4015613635033

Code-No. 1582101

Euro 2.398,-



B	A	B
A	B	A



A 3,5 kW
B 6,0 kW

28,5 kW power total



Preset to
natural gas H

Gas stove 6 burners MFG 7360 with electric oven 2/1 GN and open base frame

Size: W 1200 x D 700 x H 910-955 mm

Power: gas 28,5 kW

6 gas burners: 3 x 3,5 kW / 3 x 6,0 kW

Electric oven 2/1 GN

Top and bottom heat, steam extractor

W 650 x D 580 x H 260 mm

6,0 kW / 400 V 50-60 Hz 2 NAC

Temperature range: 100 °C to 300 °C

Open base frame W 352 x D 535 x H 380 mm

Includes 1 grid

Weight: 129,4 kg

GTIN 4015613635040

Code-No. 1582201

Euro 3.119,-



Tray 2/1 GN

Size: W 650 x D 530 x H 20 mm

Weight: 2,7 kg

GTIN 4015613271699

Code-No. A101181

Euro 39,-

Grid 2/1 GN

Size: W 650 x D 530 x H 10 mm

Weight: 1,93 kg

GTIN 4016098175267

Code-No. A101092

Euro 46,-



Preset to
natural gas H

Series 600 Imbiss



Series 600 Imbiss

High performance cooking appliances achieved through practical space efficient modular construction.

Construction and configuration to meet your requirements.

Appliances made from high quality chrome nickel steel 18/10 for long service life with compact construction.

- ✓ Devices and base frames are completely made of CNS 18/10
- ✓ Construction depth 600 mm, module-wise either 400 mm or 600 mm width
- ✓ Compact design
- ✓ Modular architecture can be combined easily
- ✓ Variable arrangement of base frames
- ✓ Electric or gas model
- ✓ Devices are preset to liquid gas, natural gas jets are enclosed
- ✓ Ideal energy efficiency
- ✓ Perfect in function
- ✓ Easy cleaning
- ✓ Attractive design
- ✓ Series also compatible with counter attachment hood
- ✓ Device linking via wedge crosspiece



- ✓ 3,5 kW burner (front)
- ✓ 6,0 kW burner (back)

- ✓ Device linking via wedge crosspiece



- ✓ A capable Snack-device in the smallest space

- ✓ Counter attachment hood for series 600 Imbiss available on request



Gas stove 4 burners with electric multifunction oven

W 600 x D 600 x H 900 mm

Power: gas 19,0 kW

4 flames:

2 x 3,5 kW burners (front)

2 x 6,0 kW burners (back)

with pilot flame

Electric multifunction oven

Convection - grill - top and bottom heat

Volume of oven: 58 l

W 450 x D 380 x H 315 mm, 2,2 kW / 230 V 50 Hz

Temperature range: 50 °C to 250 °C

Oven door double vitrification

Includes 1 grid, 1 baking tray

Weight: 58,5 kg

GTIN 4015613547510

■ **Code-No. 1315563**

■ **Euro 2.489,-**



Electric stove, 4 hot-plates with electric multifunction oven

W 600 x D 600 x H 900 mm

4 hot-plates each 2,0 kW, Ø 185 mm

Power: 10,2 kW / 400 V 50 Hz 3 NAC

Electric multifunction oven

Convection - grill - top and bottom heat

Volume of oven: 58 l

W 450 x D 380 x H 315 mm, 2,2 kW

Temperature range: 50 °C to 250 °C

Oven door double vitrification

Includes 1 grid, 1 baking tray

Weight: 58 kg

GTIN 4015613547527

■ **Code-No. 131764**

■ **Euro 2.319,-**



Ceramic glass stove, 4 heating zones with electric multifunction oven

W 600 x D 600 x H 900 mm

4 cooking zones:

2x 2,5 kW, Ø 230 mm

1x 1,8 kW, Ø 180 mm

1x 1,2 kW, Ø 145 mm

Power: 10,2 kW / 400 V 50 Hz 3 NAC

Electric multifunction oven

Convection - grill - top and bottom heat

Volume of oven: 58 l

W 450 x D 380 x H 315 mm, 2,2 kW

Temperature range: 50 °C to 250 °C

Oven door double vitrification

Includes 1 grid, 1 baking tray

Weight: 58 kg

GTIN 4015613547534

■ **Code-No. 132870**

■ **Euro 3.479,-**



Baking tray

Size: W 444 x D 362 x H 34 mm

Weight: 1,02 kg

GTIN 4015613658667

■ **Code-No. 132646**

■ **Euro 34,-**

Oven grid

Size: W 443 x D 350 x H 10 mm

Weight: 0,46 kg

GTIN 4015613658674

■ **Code-No. 132647**

■ **Euro 25,-**



Devices are preset to liquid gas

Gas cooker, 2 burners

W 400 x D 600 x H 290 mm

Power: 9,5 kW

1 x 3,5 kW burner (front)

1 x 6,0 kW burner (back)

with pilot flame

Weight: 19,5 kg

GTIN 4015613547541

■ **Code-No. 1317433**

■ **Euro 929,-**

Gas cooker, 4 burners

W 600 x D 600 x H 290 mm

Power: 19,0 kW

2 x 3,5 kW burners (front)

2 x 6,0 kW burners (back)

with pilot flame

Weight: 30,3 kg

GTIN 4015613547558

■ **Code-No. 1317463**

■ **Euro 1.389,-**



Electric cooker, 2 plates

W 400 x D 600 x H 290 mm

fast hot-plates each 2 kW: Ø 180 mm

Power: 4 kW / 400 V 50 Hz 2 NAC

Weight: 16,6 kg

GTIN 4015613309989

■ **Code-No. 131722**

■ **Euro 698,-**

Electric cooker, 4 plates

W 600 x D 600 x H 290 mm

fast hot-plates each 2 kW: Ø 180 mm

Power: 8 kW / 400 V 50 Hz 3 NAC

Weight: 29,6 kg

GTIN 4015613310008

■ **Code-No. 131734**

■ **Euro 1.109,-**



A 1,2 kW

B 1,8 kW

C 2,5 kW

Ceramic glass cooker, 2 plates

W 400 x D 600 x H 290 mm

Cooking zone: 1 x 2,5 kW, 1 x 1,8 kW

Power: 4,3 kW / 400 V 50/60 Hz 3 NAC

Weight: 17 kg

GTIN 4015613418193

■ **Code-No. 131800**

■ **Euro 1.479,-**

Ceramic glass cooker, 4 plates

W 600 x D 600 x H 290 mm

Cooking zone: 2 x 2,5 kW, 1 x 1,8 kW, 1 x 1,2 kW

Power: 8,0 kW / 400 V 50/60 Hz 3 NAC

Weight: 25 kg

GTIN 4015613418209

■ **Code-No. 131850**

■ **Euro 2.289,-**



Electric bain marie

W 400 x D 600 x H 290 mm

Basin size:

3 x 1/4 GN, 150 mm deep

Power: 1,4 kW / 230 V 50 Hz 1 NAC

Weight: 17,6 kg

GTIN 4015613310084

■ **Code-No. 131760**

■ **Euro 998,-**



Delivered without GN containers
and without connecting crosspiece

Electric bain marie

W 600 x D 600 x H 290 mm

Basin size:

1 x 1/1 GN, 2 x 1/4 GN, 150 mm deep

Power: 2,8 kW / 230 V 50 Hz 1 NAC

Weight: 28 kg

GTIN 4015613310091

■ **Code-No. 131770**

■ **Euro 1.269,-**



Work element

W 400 x D 600 x H 290 mm

with drawer W 320 x D 480 x H 180 mm

Weight: 28 kg

GTIN 4015613548005

■ **Code-No. 131905**

■ **Euro 549,-**



Work element

W 600 x D 600 x H 290 mm

with drawer W 520 x D 480 x H 180 mm

Weight: 30 kg

GTIN 4015613548012

■ **Code-No. 131915**

■ **Euro 629,-**





Electric deep fat fryer with 1 basin 6 litres

W 400 x D 600 x H 290 mm
Power: 3,3 kW / 230 V 50 Hz 1 NAC
with fixed heating element
Weight: 17,8 kg
GTIN 4015613309699
|| **Code-No. 131306**
|| **Euro 1.098,-**



Substitute basket 6L

W 190 x D 270 x H 120 mm
Weight: 0,75 kg
GTIN 4015613658681
|| **Code-No. 131308**
|| **Euro 66,-**



Electric deep fat fryer with 2 basins each 6 litres

W 600 x D 600 x H 290 mm
Power: 6,6 kW / 400 V 50/60 Hz 3 NAC
with fixed heating element
Weight: 29 kg
GTIN 4015613433264
|| **Code-No. 131413**
|| **Euro 1.909,-**



Electric deep fat fryer with 1 basin 8 litres

W 400 x D 600 x H 290 mm
Power: 6,3 kW / 400 V 50 Hz 3 NAC
with swivelling heating element
Weight: 21 kg
GTIN 4015613433240
|| **Code-No. 131415**
|| **Euro 1.539,-**

Substitute basket 8L small

W 110 x D 280 x H 100 mm
Weight: 0,62 kg
GTIN 4015613658704
|| **Code-No. 131418**
|| **Euro 72,-**

Substitute basket 8L large

W 225 x D 275 x H 100 mm
Weight: 0,8 kg
GTIN 4015613658711
|| **Code-No. 131419**
|| **Euro 82,-**

Electric deep fat fryer with 2 basins each 8 litres

W 600 x D 600 x H 290 mm
Power: 12,6 kW / 400 V 50 Hz 3 NAC
with swivelling heating element
Weight: 34 kg
GTIN 4015613433257
|| **Code-No. 131425**
|| **Euro 2.519,-**



Gas deep fat fryer with 1 basin 8 litres

W 400 x D 600 x H 290 mm

Power: 6,7 kW

Weight: 25 kg

GTIN 4015613433028

■ **Code-No. 1315113**

■ **Euro 1.879,-**

Substitute basket 8L small

W 115 x D 290 x H 120 mm

Weight: 0,69 kg

GTIN 4015613658728

■ **Code-No. 131514**

■ **Euro 62,-**

Substitute basket 8L large

W 227 x D 290 x H 120 mm

Weight: 0,99 kg

GTIN 4015613658735

■ **Code-No. 131515**

■ **Euro 83,-**



Gas deep fat fryer with 2 basins each 8 litres

W 600 x D 600 x H 290 mm

Power: 13,4 kW

Weight: 42 kg

GTIN 4015613433271

■ **Code-No. 1315213**

■ **Euro 3.179,-**



Fatsafe

Frying fat filter

see catalogue page 188, 189

Gas lava rock grill

W 600 x D 600 x H 290 mm

Power: 7,3 kW

height-adjustable grid

Weight: 49 kg

GTIN 4015613309972

■ **Code-No. 1317003**

■ **Euro 2.059,-**

Lava rock

7 kg bag

GTIN 4015613182049

■ **Code-No. 100611**

■ **Euro 49,-**



✓ Lava rocks for first filling included



Devices are preset
to liquid gas



Electric griddle plate, smooth

hard chromium-plated, special steel for better heat conductivity
W 400 x D 600 x H 290 mm
Roasting surface: 390 x 440 mm
Power: 3,6 kW / 230 V 50 Hz 1 NAC
Weight: 29,2 kg
GTIN 4015613547572

Code-No. 132115

Euro 1.798,-



Electric griddle plate, smooth

hard chromium-plated, special steel for better heat conductivity
W 600 x D 600 x H 290 mm
Roasting surface: 590 x 440 mm
2 heating zones, separately adjustable
Power: 7,2 kW / 400 V 50 Hz 3 NAC
Weight: 47 kg
GTIN 4015613547589

Code-No. 132125

Euro 2.149,-

Electric griddle plate, 1/2 smooth 1/2 grooved

W 600 x D 600 x H 290 mm
Roasting surface: 590 x 440 mm
2 heating zones, separately adjustable
Power: 7,2 kW / 400 V 50 Hz 3 NAC
Weight: 45 kg
GTIN 4015613547596

Code-No. 132255

Euro 1.949,-



Sealing plug

Material: plastic, white
Size: Ø 40 mm, height 50 mm
Weight: 0,065 kg
GTIN 4015613632384

Code-No. 132257

Euro 39,-

Combi-Scraper

for all steel plates and grids
exchangeable blade
Weight: 0,2 kg
GTIN 4015613605500

Code-No. 529712

Euro 12,50



Substitute blade for combi-scraper

Weight: 0,004 kg
GTIN 4015613658377

Code-No. 529723

Euro 3,-



Gas griddle plate, smooth

hard chromium-plated, special steel for better heat conductivity
W 400 x D 600 x H 290 mm
Roasting surface: 390 x 440 mm
Power: 4,6 kW
Weight: 33,2 kg
GTIN 4015613547602

Code-No. 1311413

Euro 1.998,-

Gas griddle plate, smooth

hard chromium-plated, special steel for better heat conductivity
W 600 x D 600 x H 290 mm
Roasting surface: 590 x 440 mm
2 heating zones, separately adjustable
Power: 7,6 kW
Weight: 49 kg
GTIN 4015613547619

Code-No. 1311813

Euro 2.359,-



Devices are preset to liquid gas

Base frame with 2 drawers

W 400 x D 550 x H 580 mm
height-adjustable feet: max. 50 mm
Drawer: 309 x 500 x 150 mm
Weight: 21 kg
GTIN 4015613310190
| **Code-No. 131954**
| **Euro 859,-**



Device connecting bar

GTIN 4015613323787
| **Code-No. 132060**
| **Euro 29,-**



Base frame, open with intermediate shelf

W 400 x D 550 x H 580 mm
height-adjustable feet: max. 50 mm
Weight: 13,5 kg
GTIN 4015613310138
| **Code-No. 131924**
| **Euro 389,-**

Base frame, open with intermediate shelf

W 600 x D 550 x H 580 mm
height-adjustable feet: max. 50 mm
Weight: 16 kg
GTIN 4015613310145
| **Code-No. 131926**
| **Euro 419,-**

Base frame, open with intermediate shelf

W 800 x D 550 x H 580 mm
height-adjustable feet: max. 50 mm
Weight: 19 kg
GTIN 4015613548067
| **Code-No. 131925**
| **Euro 509,-**



Base cabinet with swing door and intermediate shelf

W 400 x D 550 x H 580 mm
height-adjustable feet: max. 50 mm
Weight: 16 kg
GTIN 4015613310169
| **Code-No. 131944**
| **Euro 515,-**

Base cabinet with swing door and intermediate shelf

W 600 x D 550 x H 580 mm
height-adjustable feet: max. 50 mm
Weight: 20 kg
GTIN 4015613310176
| **Code-No. 131946**
| **Euro 598,-**

Base cabinet with swing door and intermediate shelf

W 1000 x D 550 x H 580 mm
height-adjustable feet: max. 50 mm
Weight: 29 kg
GTIN 4015613310183
| **Code-No. 131940**
| **Euro 849,-**

Series 650 Snack



Series 650 Snack

A cooking range for the professional kitchen.

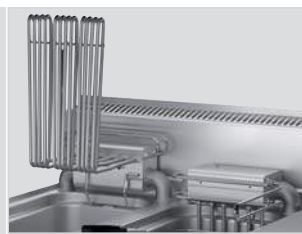
Distinguished through optimal energy efficiency, high performance appliances and design allowing ideal cleaning efficiency. Modular construction means units can be combined easily and in varied arrangements. Appliances made entirely from chrome nickel steel 18/10.

- ✓ Devices and base frames are completely made of CNS 18/10
- ✓ Construction depth 650 mm, height 870 mm (incl. base frame)
- ✓ Devices width 400 mm, 600 mm or 700 mm, devices height without chimney 295 mm
- ✓ Modular architecture is true to scale and can be combined easily
- ✓ Variable arrangement of base frames
- ✓ Electric or gas model
- ✓ Gas stoves with pilot flame
- ✓ Devices are preset to liquid gas, natural gas jets are enclosed
- ✓ Ideal energy efficiency
- ✓ Robust design
- ✓ Functional design, easy cleaning
- ✓ Attractive appearance
- ✓ Ideal series also applicable for counter top hoods
- ✓ Device linking via wedge crosspiece



- ✓ High-performance devices for little required space

- ✓ Electric deep fat fryer with swivelling heating element



- ✓ Device linking via wedge crosspiece

- ✓ Snack-hoods for Snack-devices 650 mm deep available on request



4 burner gas stove with electric convection oven 1/1 GN

W 700 x D 650 x H 870 mm

Power Gas: 18,0 kW

4 burners: 2 x 3,5 kW, 2 x 5,5 kW
with pilot flame

Electric oven 1/1 GN,

W 570 x D 490 x H 295 mm

4,2 kW / 400 V 50/60 Hz 3 NAC

Control range: 110 °C to 280 °C

Accessories: 1 grid, 1 baking tray

Weight: 71,8 kg

GTIN 4015613548760

■ **Code-No. 1151143**

■ **Euro 2.759,-**



Electric oven, 4 hot-plates with electric convection oven 1/1 GN

W 700 x D 650 x H 870 mm

Total power: 12,4 kW / 400 V 50/60 Hz 3 NAC

4 hot-plates:

2 x 2,6 kW, Ø 220 mm

2 x 1,5 kW, Ø 180 mm

Electric oven 1/1 GN,

W 570 x D 490 x H 295 mm

4,2 kW / 3 NAC 400 V

Control range: 110 °C to 280 °C

Accessories: 1 grid, 1 baking tray

Weight: 70 kg

GTIN 4015613548791

■ **Code-No. 115058**

■ **Euro 2.598,-**



Ceramic glass stove, 4 heating zones with electric convection oven 1/1 GN

W 700 x D 650 x H 870 mm

Total power: 12,2 kW / 400 V 50/60 Hz 3 NAC

4 cooking zones:

2 x 2,5 kW, Ø 220 mm

1 x 1,8 kW, Ø 180 mm

1 x 1,2 kW, Ø 145 mm

Electric oven 1/1 GN,

W 570 x D 490 x H 295 mm

4,2 kW / 3 NAC 400 V

Control range: 110 °C to 280 °C

Accessories: 1 grid, 1 baking tray

Weight: 64 kg

GTIN 4015613548814

■ **Code-No. 115059**

■ **Euro 3.359,-**



Baking tray

Size: W 530 x D 490 x H 35 mm

Weight: 2,24 kg

GTIN 4015613559339

■ **Code-No. 115805**

■ **Euro 152,-**

Oven grid

Size: W 530 x D 490 x H 47 mm

Weight: 1,71 kg

GTIN 4015613559322

■ **Code-No. 105804**

■ **Euro 61,-**



6 burner gas stove with gas oven and neutral cabinet

W 1100 x D 650 x H 870 mm

Power Gas: 32 kW

6 burners: 3 x 3,5 kW, 3 x 5,5 kW with pilot flame

Gas oven: W 570 x D 530 x H 295 mm, 5 kW

Control range: 140 °C to 280 °C

Accessories: 1 grid, 1 baking tray

Weight: 100 kg

GTIN 4015613548869

Code-No. 1151163

Euro 3.598,-

Baking tray

Size: W 530 x D 490 x H 35 mm

Weight: 2,24 kg

GTIN 4015613559339

Code-No. 115805

Euro 152,-

Oven grid

Size: W 530 x D 490 x H 47 mm

Weight: 1,71 kg

GTIN 4015613559322

Code-No. 105804

Euro 61,-



Gas cooker, 2 burners

W 400 x D 650 x H 295 mm

Power: 9,0 kW

2 burners: 1 x 3,5 kW, 1 x 5,5 kW with pilot flame

Weight: 17 kg

GTIN 4015613548906

Code-No. 1151023

Euro 898,-

Gas cooker, 4 burners

W 700 x D 650 x H 295 mm

Power: 18,0 kW

4 burners: 2 x 3,5 kW, 2 x 5,5 kW with pilot flame

Weight: 32,2 kg

GTIN 4015613548920

Code-No. 1151033

Euro 1.329,-



Electric cooker, 2 plates

W 400 x D 650 x H 295 mm

Power: 4,1 kW / 400 V 50/60 Hz 3 NAC

2 hot-plates:

1 x 2,6 kW Ø 220 mm,

1 x 1,5 kW Ø 180 mm

Weight: 17,35 kg

GTIN 4015613548937

Code-No. 115005

Euro 779,-

Electric cooker, 4 plates

W 700 x D 650 x H 295 mm

Power: 8,2 kW / 400 V 50/60 Hz 3 NAC

4 hot-plates:

2 x 2,6 kW Ø 220 mm

2 x 1,5 kW Ø 180 mm

Weight: 30,6 kg

GTIN 4015613548944

Code-No. 115007

Euro 1.209,-



Devices are preset to liquid gas



Induction stove with 1 cooking zone

W 400 x D 650 x H 295 mm
Power: 5 kW / 400 V 50 Hz 3 NAC
Glass hob W 348 x D 512 mm
Induction coil Ø 220 mm
Weight: 24 kg
GTIN 4015613548951
■ **Code-No. 115090**
■ **Euro 3.798,-**



Induction stove with 2 cooking zones

W 700 x D 650 x H 295 mm
Total power: 10 kW / 400 V 50 Hz 3 NAC
Glass hob W 648 x D 512 mm, 2 x 5 kW
Induction coils Ø 220 mm
Weight: 42,6 kg
GTIN 4015613548968
■ **Code-No. 115095**
■ **Euro 6.598,-**



Induction wok

W 400 x D 650 x H 295 mm
Power: 5 kW / 400 V 50 Hz 3 NAC
Cerane cuvette: Ø 300 mm
Weight: 24,2 kg
GTIN 4015613548975
■ **Code-No. 115099**
■ **Euro 4.389,-**



Steel wok pan
Ø 360 mm
Weight: 1,5 kg
GTIN 4015613371313
■ **Code-No. A105960**
■ **Euro 125,-**



Wok pan CNS 18/10
Ø 380 mm
Weight: 1,8 kg
GTIN 4015613371320
■ **Code-No. A105961**
■ **Euro 225,-**

Electric bain-marie 1/1 GN, 150 mm deep

W 400 x D 650 x H 295 mm
Power: 1,0 kW / 230 V 50/60 Hz 1 NAC
Water outlet tap
Weight: 15 kg
GTIN 4015613548982
■ **Code-No. 115111**
■ **Euro 1.109,-**



Electric bain-marie

1/1 GN + 2 x 1/4 GN, 150 mm deep

W 600 x D 650 x H 295 mm
Power: 1,8 kW / 230 V 50/60 Hz 1 NAC
Water outlet tap
Weight: 18,6 kg
GTIN 4015613548999
■ **Code-No. 115112**
■ **Euro 1.439,-**





Electric roast fryer

W 400 x D 650 x H 295 mm
Power: 4,08 kW / 400 V 50/60 Hz 3 NAC
1 heating zone, roasting surface 250 x 420 mm
fat collecting pan, which can be filled with water
Weight: 21,8 kg
GTIN 4015613549002
Code-No. 115137
Euro 1.898,-



Electric roast fryer

W 800 x D 650 x H 295 mm
Power: 8,16 kW / 400 V 50/60 Hz 3 NAC
2 heating zones, roasting surface 540 x 420 mm
fat collecting pan, which can be filled with water
Weight: 35 kg
GTIN 4015613632438
Code-No. 115141
Euro 2.849,-



Electric shashlik- and frying pan

W 400 x D 650 x H 295 mm
Power: 3,9 kW / 400 V 50/60 Hz 3 NAC
stainless steel pan: W 310 x D 505 x H 100 mm
Capacity: 12,5 litres
Weight: 22,7 kg
GTIN 4015613549033
Code-No. 115245
Euro 1.649,-



Gas lava rock grill

W 400 x D 650 x H 295 mm
Power: 7,0 kW
roasting surface: W 330 x D 580 mm
Weight: 36 kg
GTIN 4015613549040
Code-No. 1151583
Euro 1.679,-



Gas lava rock grill

W 800 x D 650 x H 295 mm
Power: 14,0 kW
with 2 heating zones
roasting surface: W 660 x D 580 mm
Weight: 69,2 kg
GTIN 4015613549057
Code-No. 1151593
Euro 2.349,-



Devices are preset to liquid gas



Lava rock

7 kg bag
GTIN 4015613182049
Code-No. 100611
Euro 49,-

✓ Lava rocks for first filling included



Electric griddle plate, smooth

W 400 x D 650 x H 295 mm
roasting surface steel W 396 x D 555 mm
Power: 3,9 kW / 400 V 50/60 Hz 3 NAC
Weight: 36 kg
GTIN 4015613549125
■ **Code-No. 115108**
■ **Euro 1.449,-**

Gas griddle plate, smooth

W 400 x D 650 x H 295 mm
roasting surface steel W 396 x D 555 mm
Power: 5,0 kW
Weight: 38 kg
GTIN 4015613549156
■ **Code-No. 1152163**
■ **Euro 1.489,-**



Combi-Scraper

for all steel plates and grids
exchangeable blade
Weight: 0,2 kg
GTIN 4015613605500
■ **Code-No. 529712**
■ **Euro 12,50**



Substitute blade for combi-scraper

Weight: 0,004 kg
GTIN 4015613658377
■ **Code-No. 529723**
■ **Euro 3,-**



Sealing plug

Plastic, heat resistant
W 70 x D 118 x H 90 mm
Weight: 0,15 kg
GTIN 4015613588346
■ **Code-No. 115107**
■ **Euro 109,-**

Electric griddle plate, smooth

W 600 x D 650 x H 295 mm
roasting surface steel W 596 x D 555 mm
Power: 7,8 kW / 400 V 50/60 Hz 3 NAC
Weight: 51 kg
GTIN 4015613549132
■ **Code-No. 115109**
■ **Euro 1.979,-**

Gas griddle plate, smooth

W 600 x D 650 x H 295 mm
roasting surface steel W 596 x D 555 mm
Power: 10,0 kW
Weight: 54 kg
GTIN 4015613549163
■ **Code-No. 1152173**
■ **Euro 1.949,-**



Electric griddle plate, 1/2 smooth, 1/2 grooved

W 600 x D 650 x H 295 mm
roasting surface steel W 596 x D 555 mm
Power: 7,8 kW / 400 V 50/60 Hz 3 NAC
Weight: 51 kg
GTIN 4015613549149
■ **Code-No. 115120**
■ **Euro 2.049,-**

Gas griddle plate, 1/2 smooth, 1/2 grooved

W 600 x D 650 x H 295 mm
roasting surface steel W 596 x D 555 mm
Power: 10,0 kW
Weight: 54 kg
GTIN 4015613549170
■ **Code-No. 1152093**
■ **Euro 1.998,-**



Devices are preset to liquid gas



Electric deep fat fryer

W 400 x D 650 x H 295 mm
Power: 9,0 kW / 400 V 50/60 Hz 3 NAC
Capacity 10 litres
with **swivelling** heating element
for easier cleaning
Weight: 20,1 kg
GTIN 4015613549071
Code-No. 115204
Euro 1.398,-

Substitute basket 10L for electric deep fat fryers

Basket size W 180 x D 305 x H 110 mm
Weight: 0,9 kg
GTIN 4015613658759
Code-No. 158610
Euro 72,-

Electric deep fat fryer

W 600 x D 650 x H 295 mm
Power: 18,0 kW / 400 V 50/60 Hz 3 NAC
Capacity 2 basins each 10 litres
with **swivelling** heating element
for easier cleaning
Weight: 32 kg
GTIN 4015613549088
Code-No. 115205
Euro 2.298,-



Fatsafe
Frying fat filter
see catalogue page 188, 189

Gas deep fat fryer

W 400 x D 650 x H 295 mm
Power: 7,0 kW
Capacity 8 litres
Weight: 24,6 kg
GTIN 4015613549101
Code-No. 1152183
Euro 1.849,-

Substitute basket 8L for gas deep fat fryers

Basket size W 200 x D 350 x H 110 mm
Weight: 1 kg
GTIN 4015613665313
Code-No. 158616
Euro 65,-

Gas deep fat fryer

W 600 x D 650 x H 295 mm
Power: 14,0 kW
Capacity 2 basins each 8 litres
Weight: 42,4 kg
GTIN 4015613549118
Code-No. 1152193
Euro 3.098,-



Devices are preset
to liquid gas





Electric warmer for French fries

W 400 x D 650 x H 295 mm
Power: 2,0 kW / 230 V 50/60 Hz 1 NAC
Ceramics radiant heater
Basin size: 1/1 GN
Weight: 19,6 kg
GTIN 4015613549095
■ **Code-No. 115115**
■ **Euro 1.029,-**



Electric pasta cooker

W 600 x D 650 x H 295 mm
Power: 9,0 kW / 400 V 50/60 Hz 3 NAC
Basin size 490 x 340 x 180 mm
Water capacity 28 litres,
with water inlet and outlet tap
3 baskets included
Weight: 29 kg
GTIN 4015613549064
■ **Code-No. 115138**
■ **Euro 2.398,-**



Substitute basket for pasta cooker

Basket size W 145 x D 310 x H 125 mm
Weight: 1,2 kg
GTIN 4015613658773
■ **Code-No. 158612**
■ **Euro 82,-**

Neutral element

W 400 x D 650 x H 295 mm
Weight: 12,8 kg
GTIN 4015613549224
■ **Code-No. 115116**
■ **Euro 398,-**



Neutral element

W 600 x D 650 x H 295 mm
Weight: 21 kg
GTIN 4015613549217
■ **Code-No. 115113**
■ **Euro 455,-**





Electric multi-frying pan

- ✓ Very short cooking time
- ✓ Low energy consumption
- ✓ Rounded basin
- ✓ High performance
- ✓ Pan made of CNS 18/10



Electric multi-frying pan

with drip collecting tray 1/1 GN, 150 mm deep
 W 400 x D 650 x H 870 mm
 Capacity saucepan 13 litres
 W 320 x D 480 x H 92,5 mm
 Power: 4,0 kW / 400 V 50/60 Hz 3 NAC
 Weight: 41 kg
 GTIN 4015613549187
Code-No. 115155
Euro 2.698,-



Electric multi-frying pan

with drip collecting tray 1/1 GN, 150 mm deep
 W 600 x D 650 x H 870 mm
 Capacity saucepan 21 litres
 W 520 x D 480 x H 92,5 mm
 Power: 8,1 kW / 400 V 50/60 Hz 3 NAC
 Weight: 45 kg
 GTIN 4015613549194
Code-No. 115157
Euro 3.259,-



Sink

W 600 x D 650 x H 295 mm
 with single hole faucet 1/2"
 Water drain 1 1/2"
 Basin size: W 500 x D 400 x H 150 mm
 Weight: 15,6 kg
 GTIN 4015613549200
Code-No. 115114
Euro 969,-



Base frame, open
W 400 x D 535 x H 560-660 mm
Weight: 10,6 kg
GTIN 4015613432847
| **Code-No. 112020**
| **Euro 359,-**



Base frame, open
W 800 x D 535 x H 560-660 mm
Weight: 17,8 kg
GTIN 4015613432861
| **Code-No. 112022**
| **Euro 479,-**

Device linking strip
GTIN 4015613215785
| **Code-No. 110036**
| **Euro 53,-**



Base frame, open
W 600 x D 535 x H 560-660 mm
Weight: 12,2 kg
GTIN 4015613432854
| **Code-No. 112021**
| **Euro 409,-**

Base frame, open
W 700 x D 535 x H 560-660 mm
Weight: 13,2 kg
GTIN 4015613550237
| **Code-No. 112121**
| **Euro 425,-**



Base frame, open
W 1000 x D 535 x H 560-660 mm
Weight: 17,2 kg
GTIN 4015613432878
| **Code-No. 112023**
| **Euro 545,-**



Drawer 650, set of 2
Chrome nickel steel 18/10
2 plastic inserts, each:
W 325 x D 530 x H 140 mm
Size, each: W 400 x D 610 x H 390 mm
Weight: 19 kg
GTIN 4015613568621
| **Code-No. 112029**
| **Euro 769,-**



Door
for base units
350 mm width
GTIN 4015613560014
| **Code-No. 112027**
| **Euro 137,-**

Door
for base units
600 mm width
GTIN 4015613560007
| **Code-No. 112026**
| **Euro 219,-**

Door
for base units
400 mm width
GTIN 4015613559995
| **Code-No. 112025**
| **Euro 189,-**



Shelf 400 mm
GTIN 4015613432939
| **Code-No. 112030**
| **Euro 92,-**

Shelf 600 mm
GTIN 4015613432946
| **Code-No. 112031**
| **Euro 108,-**

Shelf 700 mm
GTIN 4015613560021
| **Code-No. 112032**
| **Euro 129,-**

Series 700 Classic



Series 700 Classic

The absolute professional range made from chrome nickel steel 18/10.

Practically indestructible and thought through in the finest detail.

From the standing appliances range to the bridging units and plinth units options, a highly effective professional kitchen of the highest standard.

- ✓ Devices made of CNS 18/10
- ✓ Depth 700 mm, height 850 - 900 mm
- ✓ Compactly designed, reliable
- ✓ Easy cleaning
- ✓ Electric or gas model
- ✓ Devices are preset to natural gas H, liquid gas and natural gas L jets are enclosed

- ✓ Gas stoves with pilot flame
- ✓ Gas stoves with dual circuit burner with high efficiency due to even heat distribution
- ✓ High efficiency due to low energy consumption
- ✓ Pilot flame protected via extra cover
- ✓ Deep fat fryers with large cooling zone
- ✓ Hygienic device connection: the devices are interlocked



- ✓ Optimum performance by dual circuit burner

- ✓ Front panel with large operating knobs



- ✓ Easy cleaning: burner recess with detachable drip collecting tray

- ✓ Hygienic device connection





Gas stove, 2 burners with open base frame

W 400 x D 700 x H 850-900 mm
Power: 9,1 kW gas
2 burners: 1 x 5,5 kW, 1 x 3,6 kW
Weight: 42 kg
GTIN 4015613484228
Code-No. 2851021
Euro 1.598,-



Gas stove, 4 burners with open base frame

W 800 x D 700 x H 850-900 mm
Power: 18,2 kW gas
4 burners: 2 x 5,5 kW, 2 x 3,6 kW
Weight: 71 kg
GTIN 4015613484235
Code-No. 2851041
Euro 2.398,-



Gas stove, 6 burners with open base frame

W 1200 x D 700 x H 850-900 mm
Power: 27,3 kW gas
6 burners: 3 x 5,5 kW, 3 x 3,6 kW
Weight: 100 kg
GTIN 4015613484242
Code-No. 2851061
Euro 3.379,-



Sliding grid made of CNS

Suitable for 2 cooking zones
in a row
GTIN 4015613520414
Code-No. 285086
Euro 185,-

Gas stove, 4 burners with electric convection oven 1/1 GN

W 800 x D 700 x H 850-900 mm
Power: 18,2 kW gas
4 burners: 2 x 5,5 kW, 2 x 3,6 kW
Electric oven 1/1 GN,
W 541 x D 363 x H 300 mm, 3,6 kW / 400 V 50 Hz
Temperature range: 100 °C to 300 °C
Weight: 115 kg
GTIN 4015613586885
Code-No. 2852241W
Euro 4.149,-



Devices are preset
to natural gas H



**Gas stove, 4 burners
with gas oven 2/1 GN**

W 800 x D 700 x H 850-900 mm

Power: 25,7 kW gas

4 burners: 2 x 5,5 kW, 2 x 3,6 kW

Gas oven 2/1 GN,

W 535 x D 675 x H 265 mm, 7,5 kW

Temperature range: 140 °C to 300 °C

Weight: 115 kg

GTIN 4015613484259

■ **Code-No. 2852341**

■ **Euro 3.698,-**

**Gas stove, 4 burners
with electric oven 2/1 GN**

W 800 x D 700 x H 850-900 mm

Power: 18,2 kW gas

4 burners: 2 x 5,5 kW, 2 x 3,6 kW

Electric oven 2/1 GN,

W 535 x D 675 x H 265 mm,

5,4 kW / 400 V 50 Hz

Temperature range: 100 °C to 300 °C

Weight: 132,4 kg

GTIN 4015613580722

■ **Code-No. 285251W**

■ **Euro 4.359,-**



**Gas stove, 6 burners
with gas oven 2/1 GN
and neutral cabinet**

W 1200 x D 700 x H 850-900 mm

Power: 34,8 kW gas

6 burners:

3 x 5,5 kW, 3 x 3,6 kW

Gas oven 2/1 GN,

W 535 x D 675 x H 265 mm,

7,5 kW

Temperature range: 140 °C to 300 °C

Neutral cabinet

W 350 x D 610 x H 400 mm

Weight: 156 kg

GTIN 4015613484273

■ **Code-No. 2852361**

■ **Euro 4.698,-**

**Gas stove, 6 burners
with electric convection oven
1/1 GN
and neutral cabinet**

W 1200 x D 700 x H 850-900 mm

Power: 27,3 kW gas

6 burners:

3 x 5,5 kW, 3 x 3,6 kW

Electric oven 1/1 GN,

W 541 x D 363 x H 300 mm,

3,6 kW / 400 V 50 Hz

Temperature range: 100 °C to 300 °C

Neutral cabinet

W 350 x D 610 x H 400 mm

Weight: 152 kg

GTIN 4015613586908

■ **Code-No. 2852461W**

■ **Euro 4.998,-**



**Gas stove, 6 burners
with large gas oven**

W 1200 x D 700 x H 850-900 mm

Power: 40,3 kW gas

6 burners: 3 x 5,5 kW, 3 x 3,6 kW

Gas oven

W 1050 x D 530 x H 300 mm, 13 kW

Temperature range: 140 °C to 300 °C

Weight: 186 kg

GTIN 4015613484297

■ **Code-No. 2852261**

■ **Euro 4.959,-**



Sliding grid made of CNS

Suitable for 2 cooking zones
in a row

GTIN 4015613520414

■ **Code-No. 285086**

■ **Euro 185,-**



Devices are preset
to natural gas H



**Ceramic glass stove, 2 heating zones
with open base frame**

W 400 x D 700 x H 850-900 mm
Power: 4,6 kW / 400 V 50 Hz 3 NAC
2 cooking zones: Ø 210 mm, 2 x 2,3 kW
Weight: 32,6 kg
GTIN 4015613484358
■ **Code-No. 287410**
■ **Euro 2.449,-**



**Ceramic glass stove, 4 heating zones
with open base frame**

W 800 x D 700 x H 850-900 mm
Power: 9,2 kW / 400 V 50 Hz 3 NAC
4 cooking zones: Ø 210 mm, 4 x 2,3 kW
Weight: 50 kg
GTIN 4015613484365
■ **Code-No. 287420**
■ **Euro 3.459,-**



**Ceramic glass stove, 4 heating zones
with electric convection oven 1/1 GN**

W 800 x D 700 x H 850-900 mm
Power: 12,8 kW, 400 V 50 Hz 3 NAC
4 cooking zones: Ø 210 mm, 4 x 2,3 kW
Electric oven 1/1 GN,
W 541 x D 363 x H 300 mm, 3,6 kW
Temperature range: 100 °C to 300 °C
Weight: 98 kg
GTIN 4015613586915
■ **Code-No. 287430W**
■ **Euro 5.198,-**





Electric stove, 2 hot-plates with open base frame

W 400 x D 700 x H 850-900 mm

Power:

5,2 kW / 400 V 50 Hz 3 NAC

2 hot-plates: Ø 220 mm

2 x 2,6 kW

Weight: 36 kg

GTIN 4015613484303

■ **Code-No. 286102**

■ **Euro 1.398,-**

Electric stove, 4 hot-plates with open base frame

W 800 x D 700 x H 850-900 mm

Power:

10,4 kW / 400 V 50 Hz 3 NAC

4 hot-plates: Ø 220 mm

4 x 2,6 kW

Weight: 50 kg

GTIN 4015613484310

■ **Code-No. 286104**

■ **Euro 1.898,-**



✓ Rectangular hot-plates available on request



Electric stove, 6 hot-plates with open base frame

W 1200 x D 700 x H 850-900 mm

Power: 15,6 kW / 400 V 50 Hz 3 NAC

6 hot-plates: Ø 220 mm, 6 x 2,6 kW

Weight: 75 kg

GTIN 4015613484327

■ **Code-No. 286106**

■ **Euro 2.498,-**



Electric stove, 4 hot-plates

with electric convection oven 1/1 GN

W 800 x D 700 x H 850-900 mm

Power: 14 kW / 400 V 50 Hz 3 NAC

4 hot-plates: Ø 220 mm, 4 x 2,6 kW

Electric oven 1/1 GN,

W 541 x D 363 x H 300 mm, 3,6 kW / 3 NAC 400 V

Temperature range: 100 °C to 300 °C

Weight: 105,2 kg

GTIN 4015613586922

■ **Code-No. 286224W**

■ **Euro 3.898,-**

Electric stove, 4 hot-plates

with electric oven 2/1 GN

same as model 286224W, except

Electric oven 2/1 GN,

W 535 x D 675 x H 265 mm, 5,4 kW / 400 V 50/60 Hz

Weight: 106 kg

GTIN 4015613580715

■ **Code-No. 286234W**

■ **Euro 3.849,-**



**Electric stove, 6 hot-plates
with electric convection oven 1/1 GN
and neutral cabinet**

W 1200 x D 700 x H 850-900 mm

Power: 19,2 kW / 400 V 50/60 Hz 3 NAC

6 hot-plates: Ø 220 mm, 6 x 2,6 kW

Electric oven 1/1 GN,

W 541 x D 363 x H 300 mm, 3,6 kW

Temperature range: 100 °C to 300 °C

Neutral cabinet W 350 x D 610 x H 400 mm

Weight: 165,2 kg

GTIN 4015613586939

Code-No. 286246W

Euro 4.379,-



**Electric stove, 4 hot-plates
with rectangular hot-plates
and electric convection oven 1/1 GN**

W 800 x D 700 x H 850-900 mm

Power: 14 kW / 3 NAC 400 V 50 Hz

4 hot-plates: 220 x 220 mm, 4 x 2,6 kW

Electric oven 1/1 GN,

W 541 x D 363 x H 300 mm, 3,6 kW

Temperature range: 100 °C to 300 °C

Weight: 115,6 kg

GTIN 4015613586946

Code-No. 286324W

Euro 4.679,-



**Electric stove, 6 hot-plates
with rectangular hot-plates
with electric convection oven 1/1 GN
and neutral cabinet**

W 1200 x D 700 x H 850-900 mm

Power: 19,2 kW / 400 V 50/60 Hz 3 NAC

6 hot-plates: 220 x 220 mm, 6 x 2,6 kW

Electric oven 1/1 GN,

W 541 x D 363 x H 300 mm, 3,6 kW

Temperature range: 100 °C to 300 °C

Neutral cabinet W 350 x D 610 x H 400 mm

Weight: 155,5 kg

GTIN 4015613586953

Code-No. 286346W

Euro 5.398,-





Induction stoves

- ✓ Very fast cooking times
- ✓ Low energy consumption
- ✓ Low heat generation
- ✓ Low cleaning effort
- ✓ High performance
- ✓ Separately adjustable heating zones
- ✓ Schott Ceramic glass hob



Induction stove, 2 heating zones with open base frame

W 400 x D 700 x H 850-900 mm
 Total power: 10 kW / 400 V 50/60 Hz 3 NAC
 Glass hob 350 x 560 mm, 2 x 5 kW
 Induction coils Ø 230 mm
 Weight: 51 kg
 GTIN 4015613488271
Code-No. 286410
Euro 7.398,-

Induction stove, 4 heating zones with open base frame

W 800 x D 700 x H 850-900 mm
 Total power: 20 kW / 400 V 50/60 Hz 3 NAC
 Glass hob 650 x 560 mm, 4 x 5 kW
 Induction coils Ø 260 mm
 Weight: 85 kg
 GTIN 4015613488288
Code-No. 286420
Euro 12.298,-

Electric multi-frying pan

- ✓ Very short cooking time
- ✓ Low energy consumption
- ✓ Rounded well
- ✓ High performance
- ✓ Pan made of CNS 18/10



Electric multi-frying pan

with drip collecting tray 1/1 GN, 100 mm deep
 W 400 x D 700 x H 850-900 mm
 Total power: 5 kW / 400 V 50 Hz 3 NAC
 Pan: W 300 x D 505 x H 110 mm
 Capacity 12 litres
 Weight: 52 kg
 GTIN 4015613488233
Code-No. 286710
Euro 3.998,-

Electric multi-frying pan

with drip collecting tray 2/1 GN, 100 mm deep
 W 800 x D 700 x H 850-900 mm
 Total power: 10 kW / 400 V 50 Hz 3 NAC
 Pan: W 650 x D 505 x H 110 mm
 Capacity 26 litres
 Weight: 91,8 kg
 GTIN 4015613488240
Code-No. 286720
Euro 5.698,-



**Electric bain marie, 1 well
with water inlet tap
with open base frame**
W 400 x D 700 x H 850-900 mm
Power: 1 kW / 230 V 50 Hz
Basin size: 1/1 GN
Weight: 33 kg
GTIN 4015613484679
Code-No. 286301
Euro 1.698,-



- ✓ Bain maries for GN containers, 150 mm deep
- ✓ All bain maries are delivered without GN-containers.



**Electric bain marie, 1 well
with water inlet tap
with open base frame**
W 800 x D 700 x H 850-900 mm
Power: 2 kW / 230 V 50 Hz
Basin size: 2/1 GN
Weight: 48 kg
GTIN 4015613484686
Code-No. 286302
Euro 2.349,-



**Neutral element
with open base frame**
W 400 x D 700 x H 850-900 mm
1 drawer W 313 x D 545 x H 150 mm
Weight: 35 kg
GTIN 4015613484716
Code-No. 284804
Euro 1.169,-



**Neutral element
with open base frame**
W 800 x D 700 x H 850-900 mm
Weight: 44,2 kg
GTIN 4015613484709
Code-No. 284007
Euro 1.279,-





Electric griddle plate with steel plate, smooth with open base frame

W 400 x D 700 x H 850-900 mm
Power: 5 kW / 400 V 50/60 Hz 3 NAC
Cooking surface: W 320 x D 445 mm
Weight: 44,2 kg
GTIN 4015613610962
| **Code-No. 286506**
| **Euro 2.449,-**

Electric griddle plate with steel plate, grooved with open base frame

W 400 x D 700 x H 850-900 mm
Power: 5 kW / 400 V 50/60 Hz 3 NAC
Cooking surface: W 320 x D 445 mm
Weight: 46 kg
GTIN 4015613610979
| **Code-No. 286507**
| **Euro 2.349,-**



Backsplash 740

Stainless steel
W 354 x D 470 x H 120 mm
Weight: 2,9 kg
GTIN 4015613638263
| **Code-No. 285071**
| **Euro 77,-**



Electric griddle plate with steel plate, smooth with open base frame

W 800 x D 700 x H 850-900 mm
Power: 10 kW / 400 V 50 Hz 3 NAC
Cooking surface: W 720 x D 445 mm
Weight: 70,8 kg
GTIN 4015613610993
| **Code-No. 286508**
| **Euro 3.598,-**

Electric griddle plate with steel plate, 1/2 smooth and 1/2 grooved with open base frame

W 800 x D 700 x H 850 mm
Power: 10 kW / 400 V 50 Hz 3 NAC
Cooking surface: W 720 x D 445 mm
Weight: 72 kg
GTIN 4015613611013
| **Code-No. 286509**
| **Euro 3.498,-**



Sealing plug

Material: plastic, white
Size: Ø 60 mm, height 60 mm
Weight: 0,3 kg
GTIN 4015613626802
| **Code-No. 286099**
| **Euro 75,-**



Backsplash 780

Stainless steel
W 716 x D 412 x H 125 mm
Weight: 3,05 kg
GTIN 4015613638270
| **Code-No. 285076**
| **Euro 92,-**



Gas griddle plate with steel plate, smooth with open base frame

W 400 x D 700 x H 850-900 mm

Power: 7 kW gas

with piezo ignition

Cooking surface: W 320 x D 445 mm

Weight: 44,6 kg

GTIN 4015613610948

■ **Code-No. 2855061**

■ **Euro 2.398,-**

Gas griddle plate with steel plate, grooved with open base frame

W 400 x D 700 x H 850-900 mm

Power: 7 kW gas

with piezo ignition

Cooking surface: W 320 x D 445 mm

Weight: 46,6 kg

GTIN 4015613610955

■ **Code-No. 2855071**

■ **Euro 2.298,-**



Backsplash 740

Stainless steel

W 354 x D 470 x H 120 mm

Weight: 2,9 kg

GTIN 4015613638263

■ **Code-No. 285071**

■ **Euro 77,-**

Combi-Scraper

for all steel plates and grids

exchangeable blade

Weight: 0,2 kg

GTIN 4015613605500

■ **Code-No. 529712**

■ **Euro 12,50**



Substitute blade for combi-scraper

Weight: 0,004 kg

GTIN 4015613658377

■ **Code-No. 529723**

■ **Euro 3,-**

Gas griddle plate with steel plate, smooth with open base frame

W 800 x D 700 x H 850-900 mm

Power: 14 kW gas

with piezo ignition

Cooking surface: W 720 x D 445 mm

Weight: 77,2 kg

GTIN 4015613610986

■ **Code-No. 2855081**

■ **Euro 3.498,-**

Gas griddle plate with steel plate, 1/2 smooth and 1/2 grooved with open base frame

W 800 x D 700 x H 850 mm

Power: 14 kW gas

with piezo ignition

Cooking surface: W 720 x D 445 mm

Weight: 76,9 kg

GTIN 4015613611006

■ **Code-No. 2855051**

■ **Euro 3.398,-**



Backsplash 780

Stainless steel

W 716 x D 412 x H 125 mm

Weight: 3,05 kg

GTIN 4015613638270

■ **Code-No. 285076**

■ **Euro 92,-**



Devices are preset
to natural gas H



Electric standing deep fat fryer

W 400 x D 700 x H 850-900 mm
Power: 15 kW / 400 V 50 Hz 3 NAC
Basin capacity: 15 litres
2 baskets: W 110 x D 255 x H 110 mm
with fat collecting container
Weight: 46,6 kg
GTIN 4015613486208
■ **Code-No. 286917**
■ **Euro 2.449,-**

Electric standing deep fat fryer with 2 basins

W 400 x D 700 x H 850-900 mm
Power: 15 kW / 400 V 50 Hz 3 NAC
Basin capacity: 2 x 9 litres
2 baskets: W 110 x D 270 x H 150 mm
with fat collecting container
Weight: 51,6 kg
GTIN 4015613486222
■ **Code-No. 286925**
■ **Euro 3.649,-**



Electric standing deep fat fryer with 2 basins

W 800 x D 700 x H 850-900 mm
Power: 30 kW / 400 V 50 Hz 3 NAC
Basin capacity: 2 x 15 litres
1 basket: W 270 x D 278 x H 110 mm
2 baskets: W 110 x D 255 x H 110 mm
with fat collecting container
Weight: 72 kg
GTIN 4015613486215
■ **Code-No. 286922**
■ **Euro 4.149,-**

Substitute basket 7L

W 110 x D 255 x H 110 mm
Weight: 0,7 kg
GTIN 4015613488257
■ **Code-No. 286999**
■ **Euro 66,-**

Substitute basket 15L

W 270 x D 278 x H 110 mm
Weight: 1,05 kg
GTIN 4015613488264
■ **Code-No. 286998**
■ **Euro 86,-**

Substitute basket 9L

W 110 x D 270 x H 150 mm
Weight: 0,9 kg
GTIN 4015613529615
■ **Code-No. 286996**
■ **Euro 72,-**



Electric warmer for French fries with open base frame

W 400 x D 700 x H 850-900 mm
Power: 1 kW / 230 V 50 Hz
Ceramic radiant heater
Basin size 1/1 GN
Weight: 33 kg
GTIN 4015613486253
■ **Code-No. 286626**
■ **Euro 2.169,-**



Gas standing deep fat fryer

W 400 x D 700 x H 850-900 mm

Power: 15 kW gas

Basin capacity: 15 litres

2 baskets: W 110 x D 255 x H 110 mm

with fat collecting container

Weight: 52,2 kg

GTIN 4015613484556

■ **Code-No. 2859171**

■ **Euro 2.698,-**

Gas standing deep fat fryer with 2 basins

W 400 x D 700 x H 850-900 mm

Power: 11,5 kW gas

Basin capacity: 2 x 7 litres

2 baskets: W 110 x D 255 x H 110 mm

with fat collecting container

Weight: 52,9 kg

GTIN 4015613486185

■ **Code-No. 2859251**

■ **Euro 3.598,-**

Substitute basket 7L

W 110 x D 255 x H 110 mm

Weight: 0,7 kg

GTIN 4015613488257

■ **Code-No. 286999**

■ **Euro 66,-**

Substitute basket 15L

W 270 x D 278 x H 110 mm

Weight: 1,05 kg

GTIN 4015613488264

■ **Code-No. 286998**

■ **Euro 86,-**

Fatsafe
Frying fat filter
see catalogue page 188, 189



Gas standing deep fat fryer with 2 basins

W 800 x D 700 x H 850-900 mm

Power: 30 kW gas

Basin capacity: 2 x 15 litres

1 basket: W 270 x D 278 x H 110 mm

2 baskets: W 110 x D 255 x H 110 mm

with fat collecting container

Weight: 92,7 kg

GTIN 4015613486192

■ **Code-No. 2859271**

■ **Euro 4.598,-**

**Installation admissible only in combination
with exhaust gas stack.**

for exhaust flue

W 295 x D 70 x H 940 mm

GTIN 4015613486680

■ **Code-No. 285062**

■ **Euro 365,-**



for hood

W 300 x D 65 x H 995 mm

GTIN 4015613489124

■ **Code-No. 2952720**

■ **Euro 195,-**



Devices are preset
to natural gas H





Delivery without baskets.

Electric pasta cooker

W 400 x D 700 x H 850-900 mm
Power: 7 kW / 400 V 50 Hz 3 NAC
Capacity: 24 litres
Incorporated water inlet and outlet tap
Weight: 46 kg
GTIN 4015613484594
Code-No. 286305
Euro 2.598,-



Gas pasta cooker

W 400 x D 700 x H 850-900 mm
Power: 8,7 kW gas
Capacity: 24 litres
Incorporated water inlet and outlet tap
Weight: 50 kg
GTIN 4015613484563
Code-No. 2853051
Euro 2.659,-

Pasta basket 1/3 GN, length

Basket CNS 18/10, plastic handle
W 140 x D 290 x H 200 mm
Weight: 1,15 kg
GTIN 4015613490489
Code-No. 284123
Euro 159,-

Pasta basket 1/3 GN

Basket CNS 18/10, plastic handle
W 290 x D 160 x H 200 mm
Weight: 1,16 kg
GTIN 4015613490465
Code-No. 284113
Euro 165,-

Pasta basket 1/6 GN

Basket CNS 18/10, plastic handle
W 140 x D 140 x H 200 mm
Weight: 0,65 kg
GTIN 4015613490472
Code-No. 284116
Euro 105,-



Delivery without baskets

Electric pasta cooker

W 800 x D 700 x H 850-900 mm
Power: 14 kW / 400 V 50 Hz 3 NAC
Capacity: 2 x 24 litres
Incorporated water inlet and outlet tap
Weight: 74 kg
GTIN 4015613484600
Code-No. 286310
Euro 3.998,-

Gas pasta cooker

W 800 x D 700 x H 850-900 mm
Power: 17,4 kW gas
Capacity: 2 x 24 litres
Incorporated water inlet and outlet tap
Weight: 81,2 kg
GTIN 4015613484587
Code-No. 2853101
Euro 4.549,-



Devices are preset
to natural gas H



Gas lava rock grill with open base frame

W 400 x D 700 x H 850-900 mm

Power: 9 kW gas

with piezo ignition

height adjustable grid (V-grid) for meat

Grilling surface: W 350 x D 530 mm

Weight: 54 kg

GTIN 4015613486161

■ **Code-No. 2856201**

■ **Euro 2.649,-**

Round bar grid for fish

Stainless steel

Weight: 5,2 kg

GTIN 4015613527796

■ **Code-No. 285099**

■ **Euro 259,-**



Filling volume lava rock 4,5 kg

✓ Lava rocks for first filling included

Lava rock, 7 kg bag

GTIN 4015613182049

■ **Code-No. 100611**

■ **Euro 49,-**



Gas lava rock grill with open base frame

W 800 x D 700 x H 850-900 mm

Power: 18 kW gas

with piezo ignition

height adjustable grid (V-grid) for meat

Grilling surface: W 750 x D 530 mm

Weight: 76 kg

GTIN 4015613486178

■ **Code-No. 2856301**

■ **Euro 3.449,-**



Filling volume lava rock 9 kg



Devices are preset
to natural gas H



Tilting frying pans

- ✓ Structure CNS 18/10
- ✓ Electric or gas models
- ✓ Stainless steel pan with duplex base
- ✓ Thermostatic control from 50 °C to 300 °C
- ✓ Pan capacity: 50 litres
- ✓ Pan size: W 655 x D 385 mm
- ✓ Water supply tap
- ✓ Tilttable hinged lid



Electric tilting frying pan with manual tilting

W 800 x D 700 x H 850-900 mm
 Power: 10 kW / 400 V 50 Hz 3 NAC
 Weight: 110,8 kg
 GTIN 4015613611334
Code-No. 286680
Euro 5.549,-

Gas tilting frying pan with manual tilting

W 800 x D 700 x H 850-900 mm
 Power gas: 12,5 kW
 Power electric: 0,05 kW / 230 V 50 Hz
 Weight: 130 kg
 GTIN 4015613611341
Code-No. 2856801
Euro 5.859,-

Electric tilting frying pan with electric tilting

W 800 x D 700 x H 850-900 mm
 Power: 10,25 kW / 400 V 50 Hz 3 NAC
 Weight: 118,2 kg
 GTIN 4015613611358
Code-No. 286610
Euro 5.749,-

Gas tilting frying pan with electric tilting

W 800 x D 700 x H 850-900 mm
 Power gas: 12,5 kW
 Power electric: 0,25 kW / 230 V 50 Hz
 Weight: 125 kg
 GTIN 4015613611365
Code-No. 2856011
Euro 5.998,-



Devices are preset to natural gas H



Boiling kettles

- ✓ CNS 18/10
- ✓ Electric or gas models
- ✓ Indirect heating
- ✓ With automatic water level control
- ✓ Capacity 55 litres - Volume: 50 litres
- ✓ Internal dimensions: Ø 400 mm, height 450 mm
- ✓ Connection valve for hot and cold water 1/2"

Electric boiling kettle indirect heating

W 800 x D 700 x H 850-900 mm
 Internal dimensions: Ø 400 mm, height 450 mm
 Capacity: 55 litres
 Volume: 50 litres
 Power: 9 kW / 400 V 50 Hz 3 NAC
 Connection valve for cold and hot water 1/2"
 Weight: 95 kg
 GTIN 4015613577869
Code-No. 286811
Euro 7.049,-

Gas boiling kettle indirect heating

W 800 x D 700 x H 850-900 mm
 Internal dimensions: Ø 400 mm, height 450 mm
 Capacity: 55 litres
 Volume: 50 litres
 Power: 15,5 kW gas
 Connection valve for cold and hot water 1/2"
 Weight: 92 kg
 GTIN 4015613585239
Code-No. 2858021
Euro 7.498,-



**Exhaust gas stack only required
if the unit is not placed below
an exhaust hood.**

Exhaust flue

W 544 x D 185 x H 1120 mm
 GTIN 4015613486666
Code-No. 285060
Euro 549,-



Devices are preset
to natural gas H



Grill plate for over two burners

Cast-iron grooved

W 375 x D 575 x H 38 mm

Weight: 24,1 kg

GTIN 4015613486635

|| Code-No. 285080

|| Euro 219,-



Frying and hot plate for over two burners

Cast-iron smooth, with drippings groove

W 375 x D 575 x H 38 mm

Weight: 22,3 kg

GTIN 4015613486642

|| Code-No. 285083

|| Euro 219,-



Support ring for small pots

Weight: 0,25 kg

GTIN 4015613486659

|| Code-No. 285085

|| Euro 28,-



Door for base frames, hinged for right or left

W 395 x D 80 x H 460 mm

Weight: 3,4 kg

GTIN 4015613486604

|| Code-No. 285050

|| Euro 209,-



2 drawers

W 395 x D 660 x H 455 mm

Weight: 17 kg

GTIN 4015613530642

|| Code-No. 284401

|| Euro 1.059,-

For models Code-No.:

287410, 286102, 286106, 286410

284804, 286626



Swivel castors 4S700

for devices of series 700 Classic

4 castors, 2 with brakes

Castors: rubberised plastic, black, Ø 100 mm

Carrying capacity, each: up to max. 100 kg

Size, each: W 85 x D 170 x H 121 mm

Weight: 2,91 kg

GTIN 4015613665986

|| Code-No. 285088

|| Euro 209,-



Heating for plate hot cupboard

W 95 x D 280 x H 310 mm

Power: 230 V / 2 kW

Weight: 5,9 kg

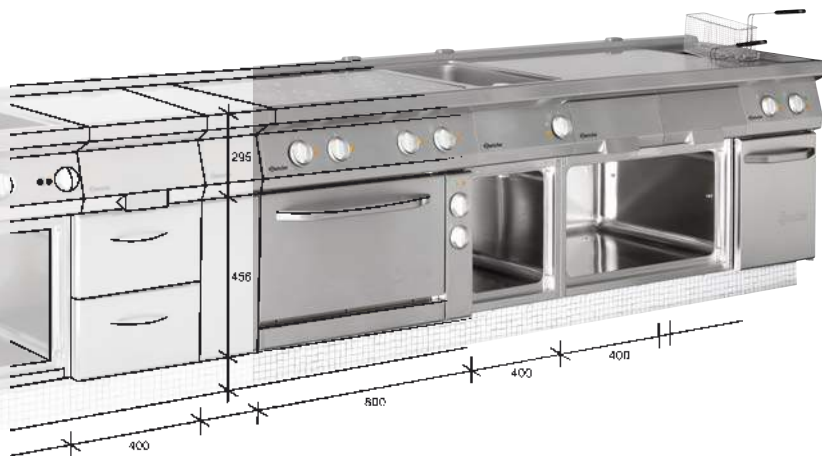
GTIN 4015613486758

|| Code-No. 296065

|| Euro 598,-

The Bartscher 700 series is as individual as your kitchen operation

One series — Three variants



Base frame construction

Your kitchen is already equipped with a tiled base?
Are you looking for cooking block variants that equally offer individual base frame options?
Do you need a compact kitchen solution?

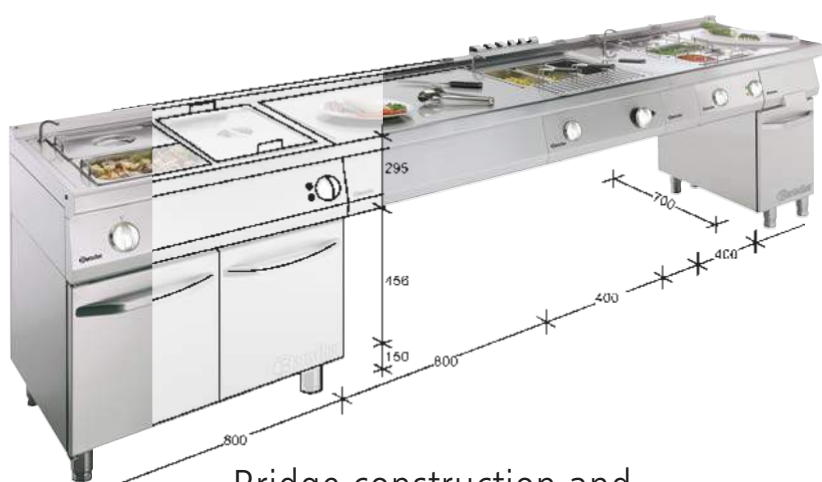
Then the Bartscher 700 series base frame product range is just right for you. The individual devices can be combined optimally in the customer's base frame construction.

Whether glass ceramic or as oven or a griddle plate, deep fryers or roasting tins: The range of elements is wide and variable and can be planned to meet your requirements individually.

The devices are interconnected and interlocked reliably during installation. Gas and electric devices can be complemented with various base frame elements.

Choose your optional accessories from smooth-running drawer or practical cabinets according to your individual requirements. The compact design makes cleaning easy - as hygiene is an utmost priority.

The extensive accessory products have been developed by professionals for professionals and include e.g. a heating unit for the plate warmer cabinet, large rotisserie, frying and simmering plates or the splash guard for griddle plates, spacious drawers and base frame doors or even a column with a water tap - this product range offers it all.



Bridge construction and tabletop modules

Do you want functional work spaces?
Are you looking for an individual kitchen design with extensive work areas?
Are you searching for an affordable alternative to floor-mounted appliances?
Do you want to overcome structural obstacles?

The bridge construction and tabletop modules of the Bartscher 700 series offer all this - with height-adjustable floor-mounted elements; individually plannable at an affordable price. This ensures flexibility and ergonomic work. In addition, the modular system is perfectly suited to circumvent pipes, sewers or other obstacles.

In addition, the open bridge construction variant is especially easy to clean. The interlocking connection of the individual devices with additional bridge base frame beams ensures utmost stability.

An additional benefit: The open surfaces offer extensive storage space. The wide range of accessories has been developed by professionals for professionals and includes e.g. the large rotisserie, frying and simmering plate or the splash guard for griddle plates, and even a column with a water tap - this product range offers it all.

Series 900 Master



Series 900 Master

Constructed with solid high grade chrome nickel steel 18/10, for long life professional use.

The 900 series is designed for the professional kitchen where the highest production capacity is required. Excellent functional design with electric or gas models with extra large operating knobs.

- ✓ Devices made of CNS 18/10
- ✓ Depth 900 mm, height 850 - 900 mm
- ✓ Robust and compact design
- ✓ Front panel shaped with large operating knobs
- ✓ Electric or gas models
- ✓ Devices are preset to natural gas H, liquid gas jets and natural gas L jets are enclosed
- ✓ Gas stoves with pilot flame
- ✓ Gas stoves with dual circuit burner with high efficiency due to even heat distribution
- ✓ Pilot flame protected via extra cover
- ✓ Hygienic device connection: the devices are interlocked



- ✓ Optimum performance by dual circuit burner

- ✓ Front panel with large operating knobs



- ✓ Easy cleaning: burner recess with detachable drip collecting tray

- ✓ Hygienic device connection





Gas stove, 4 burners with open base frame

W 900 x D 900 x H 850-900 mm

Power: 23 kW

4 burners:

1 x 3,5 kW / 1 x 8,5 kW / 2 x 5,5 kW

Weight: 105 kg

GTIN 4015613481944

■ **Code-No. 2951041**

■ **Euro 3.149,-**



Sliding grid made of CNS

Suitable for 2 cooking zones
in a row

GTIN 4015613520421

■ **Code-No. 295086**

■ **Euro 298,-**

Gas stove, 6 burners with open base frame

W 1350 x D 900 x H 850-900 mm

Power: 35 kW

6 burners:

2 x 3,5 kW / 2 x 5,5 kW / 2 x 8,5 kW

Weight: 158 kg

GTIN 4015613481951

■ **Code-No. 2951061**

■ **Euro 4.349,-**



Gas stove, 8 burners with open base frame

W 1800 x D 900 x H 850-900 mm

Power: 47 kW

8 burners:

3 x 3,5 kW / 2 x 5,5 kW /

3 x 8,5 kW

Weight: 209 kg

GTIN 4015613481906

■ **Code-No. 2951081**

■ **Euro 5.619,-**



Devices are preset
to natural gas H



Gas stove, 4 burners with gas oven 2/1 GN

W 900 x D 900 x H 850-900 mm

Power: 31 kW

4 burners:

1 x 3,5 kW / 1 x 8,5 kW / 2 x 5,5 kW

Gas oven 2/1 GN,

W 535 x D 675 x H 265 mm, 8,0 kW

Temperature range: 140 °C to 300 °C

Weight: 157 kg

GTIN 4015613481852

Code-No. 2952141

Euro 4.449,-

Gas stove, 4 burners with electric oven 2/1 GN

W 900 x D 900 x H 850-900 mm

Power: 23 kW gas

4 burners:

1 x 3,5 kW / 1 x 8,5 kW / 2 x 5,5 kW

Electric oven 2/1 GN,

W 535 x D 675 x H 265 mm, 5,4 kW / 400 V 50/60 Hz 3 NAC

Temperature range: 100 °C to 300 °C

Weight: 170 kg

GTIN 4015613582344

Code-No. 2952241W

Euro 4.698,-



Sliding grid made of CNS

Suitable for 2 cooking zones
in a row

GTIN 4015613520421

Code-No. 295086

Euro 298,-



Gas stove, 6 burners with gas oven 2/1 GN and neutral cabinet

W 1350 x D 900 x H 850-900 mm

Power: 43 kW

6 burners:

2 x 3,5 kW / 2 x 5,5 kW / 2 x 8,5 kW

Gas oven 2/1 GN,

W 535 x D 675 x H 265 mm, 8 kW

Temperature range: 140 °C to 300 °C

Neutral cabinet W 349 x D 610 x H 400 mm

Weight: 211 kg

GTIN 4015613481876

Code-No. 2952361

Euro 5.798,-

Gas stove, 6 burners with electric oven 2/1 GN and neutral cabinet

W 1350 x D 900 x H 850-900 mm

Power: 35 kW gas

6 burners:

2 x 3,5 kW / 2 x 5,5 kW / 2 x 8,5 kW

Electric oven 2/1 GN,

W 535 x D 675 x H 265 mm, 5,4 kW / 400 V 50/60 Hz 3 NAC

Temperature range: 100 °C to 300 °C

Neutral cabinet W 349 x D 610 x H 400 mm

Weight: 220 kg

GTIN 4015613582351

Code-No. 2952461W

Euro 6.149,-



Devices are preset
to natural gas H



**Gas stove, 8 burners
with 2 gas ovens 2/1 GN**
W 1800 x D 900 x H 850-900 mm
Power: 63 kW
8 burners:
3 x 3,5 kW / 2 x 5,5 kW / 3 x 8,5 kW
2 gas ovens 2/1 GN,
W 535 x D 675 x H 265 mm,
8,0 kW each
Temperature range: 140 °C to 300 °C
Weight: 301 kg
GTIN 4015613481913
Code-No. 2952181
Euro 7.798,-



Sliding grid made of CNS
Suitable for 2 cooking zones
in a row
GTIN 4015613520421
Code-No. 295086
Euro 298,-

Optimum performance by dual circuit burner



**Gas stove, 8 burners
with 2 electric ovens 2/1 GN**
W 1800 x D 900 x H 850-900 mm
Power: 47 kW gas
8 burners:
3 x 3,5 kW / 2 x 5,5 kW / 3 x 8,5 kW
2 electric ovens 2/1 GN,
W 535 x D 675 x H 265 mm,
5,4 kW / 400 V 50 Hz 3 NAC each
Temperature range: 100 °C to 300 °C
Weight: 305 kg
GTIN 4015613582368
Code-No. 2952281W
Euro 8.698,-



Devices are preset
to natural gas H



Ceramic glass stove, 2 heating zones with open base frame

W 450 x D 900 x H 850-900 mm
Power: 8 kW / 400 V 50/60 Hz 3 NAC
2 cooking zones 4 kW each, 300 x 300 mm
Weight: 54 kg
GTIN 4015613482040
Code-No. 296410
Euro 3.319,-



Ceramic glass stove, 4 heating zones with open base frame

W 900 x D 900 x H 850-900 mm
Power: 16 kW / 400 V 50/60 Hz 3 NAC
4 cooking zones 4 kW each, 300 x 300 mm
Weight: 71,4 kg
GTIN 4015613482057
Code-No. 296420
Euro 5.329,-



Ceramic glass stove, 4 heating zones with electric oven 2/1 GN

W 900 x D 900 x H 850-900 mm
Power: 21,4 kW / 400 V 50 Hz 3 NAC
4 cooking zones 4 kW each, 300 x 300 mm
Electric oven 2/1 GN,
W 535 x D 675 x H 265 mm, 5,4 kW
Temperature range: 100 °C to 300 °C
Weight: 130 kg
GTIN 4015613585178
Code-No. 296430W
Euro 6.698,-



Electric stove, 4 hot-plates with open base frame

W 900 x D 900 x H 850-900 mm
Power: 16 kW / 400 V 50 Hz 3 NAC
4 hot-plates 4 kW each, 300 x 300 mm
Weight: 100 kg
GTIN 4015613482095
Code-No. 296204
Euro 3.598,-



Electric stove, 4 hot-plates with electric oven 2/1 GN

W 900 x D 900 x H 850-900 mm
Power: 21,4 kW / 400 V 50 Hz 3 NAC
4 hot-plates 4 kW each, 300 x 300 mm
Electric oven 2/1 GN,
W 535 x D 675 x H 265 mm, 5,4 kW
Temperature range: 100 °C to 300 °C
Weight: 179 kg
GTIN 4015613582399
Code-No. 296324W
Euro 5.598,-



Electric stove, 6 hot-plates with electric oven 2/1 GN and neutral cabinet

W 1350 x D 900 x H 850-900 mm
Power: 29,4 kW / 400 V 50 Hz 3 NAC
6 hot-plates 4 kW each, 300 x 300 mm
Electric oven 2/1 GN,
W 535 x D 675 x H 265 mm, 5,4 kW
Temperature range: 100 °C to 300 °C
Neutral cabinet W 349 x D 610 x H 400 mm
Weight: 225 kg
GTIN 4015613582375
Code-No. 296216W
Euro 7.349,-





Induction stoves

- ✓ Very fast cooking times
- ✓ Low energy consumption
- ✓ Low heat generation
- ✓ Low cleaning effort
- ✓ High performance
- ✓ Separately adjustable heating zones
- ✓ Schott Ceramic glass hob



Induction stove, 2 heating zones with open base frame

W 450 x D 900 x H 850-900 mm
Power: 10 kW / 400 V 50/60 Hz 3 NAC
Glass hob 350 x 650 mm, 2 x 5 kW
Induction coils Ø 260 mm
Weight: 71 kg
GTIN 4015613488462
Code-No. 296610
Euro 8.098,-

Induction stove, 4 heating zones with open base frame

W 900 x D 900 x H 850-900 mm
Power: 20 kW / 400 V 50/60 Hz 3 NAC
Glass hob 650 x 650 mm, 4 x 5 kW
Induction coils Ø 260 mm
Weight: 119 kg
GTIN 4015613488479
Code-No. 296615
Euro 13.698,-



Electric multi-frying pan

- ✓ Multifunctional device for frying, cooking, steaming, simmering
- ✓ Very short cooking time
- ✓ Low energy consumption
- ✓ Rounded basin
- ✓ High performance
- ✓ Pan made of CNS 18/10

Electric multi-frying pan

with drip collecting tray 2/1 GN, 100 mm deep
W 900 x D 900 x H 850-900 mm
Power: 14 kW / 400 V 50 Hz 3 NAC
Pan size 683 x 700 x 110 mm
Capacity 41,5 litres
Weight: 128,3 kg
GTIN 4015613488806
Code-No. 296425
Euro 6.398,-



Electric bain marie with open base frame

W 450 x D 900 x H 850-900 mm

Power: 1,8 kW / 230 V 50 Hz

Basin size:

1 x 1/1 GN + 1 x 1/3 GN, 150 mm deep
with water inlet at the basin
and outlet at the bottom

Weight: 55 kg

GTIN 4015613482422

Code-No. 296301

Euro 2.349,-



- ✓ Bain maries for GN containers, 150 mm deep
- ✓ All bain maries are delivered without GN-containers.



Electric bain marie with open base frame

W 900 x D 900 x H 850-900 mm

Power: 3,6 kW / 230 V 50 Hz

Basin size:

2 x 1/1 GN + 2 x 1/3 GN,
150 mm deep
with water inlet at the basin
and outlet at the bottom

Weight: 75,6 kg

GTIN 4015613482439

Code-No. 296302

Euro 3.049,-

Gas bain marie with open base frame

W 900 x D 900 x H 850-900 mm

Power: 6 kW

Basin size:

2 x 1/1 GN + 2 x 1/3 GN,
150 mm deep
with water inlet at the basin
and outlet at the bottom

Weight: 77 kg

GTIN 4015613482446

Code-No. 2953021

Euro 3.098,-



Devices are preset to natural gas H

Neutral element with drawer and open base frame

W 450 x D 900 x H 850-900 mm

1 drawer W 360 x D 800 x H 185 mm

Weight: 52 kg

GTIN 4015613486543

Code-No. 296103

Euro 1.449,-



Neutral element with open base frame

W 900 x D 900 x H 850-900 mm

Weight: 73,2 kg

GTIN 4015613486550

Code-No. 296102

Euro 1.549,-





Electric griddle plate with steel plate, smooth with open base frame

W 450 x D 900 x H 850-900 mm
Power: 7 kW / 400 V 50 Hz 3 NAC
Cooking surface: W 360 x D 620 mm
Weight: 60,3 kg
GTIN 4015613611082
| Code-No. 296506
| Euro 2.798,-

Gas griddle plate with steel plate, smooth with open base frame

W 450 x D 900 x H 850-900 mm
Power: 8 kW gas with piezo ignition
Cooking surface: W 360 x D 620 mm
Weight: 63,8 kg
GTIN 4015613611099
| Code-No. 2955031
| Euro 2.698,-



Sealing plug

Material: plastic, white
Size: Ø 60 mm, height 60 mm
Weight: 0,3 kg
GTIN 4015613626802
| Code-No. 286099
| Euro 75,-



Backsplash 945

Stainless steel
W 412 x D 716 x H 125 mm
Weight: 3,05 kg
GTIN 4015613638287
| Code-No. 296071
| Euro 85,-



Electric griddle plate with steel plate, smooth with open base frame

W 900 x D 900 x H 850-900 mm
Power: 14 kW / 400 V 50 Hz 3 NAC
Cooking surface: W 815 x D 620 mm
Weight: 104,4 kg
GTIN 4015613611112
| Code-No. 296508
| Euro 3.998,-

Gas griddle plate with steel plate, smooth with open base frame

W 900 x D 900 x H 850-900 mm
Power: 13,8 kW gas with piezo ignition
Cooking surface: W 815 x D 620 mm
Weight: 108 kg
GTIN 4015613611136
| Code-No. 2955071
| Euro 3.898,-



Backsplash 990

Stainless steel
W 870 x D 713 x H 125 mm
Weight: 4,1 kg
GTIN 4015613638294
| Code-No. 296076
| Euro 98,-

Electric griddle plate with steel plate, 1/2 smooth and 1/2 grooved with open base frame

W 900 x D 900 x H 850-900 mm
Power: 14 kW / 400 V 50 Hz 3 NAC
Cooking surface: W 815 x D 620 mm
Weight: 104 kg
GTIN 4015613611150
| Code-No. 296509
| Euro 4.098,-

Gas griddle plate with steel plate, 1/2 smooth and 1/2 grooved with open base frame

W 900 x D 900 x H 850-900 mm
Power: 13,8 kW gas with piezo ignition
Cooking surface: W 815 x D 620 mm
Weight: 108,2 kg
GTIN 4015613611174
| Code-No. 2955051
| Euro 3.998,-



Devices are preset to natural gas H



Gas lava rock grill with open base frame

W 450 x D 900 x H 850-900 mm

Power: 11 kW gas
with piezo ignition
grid (V-grid) for meat
Grilling surface: 420 x 675 mm
Weight: 75 kg

GTIN 4015613486321

■ **Code-No. 2954501**

■ **Euro 2.849,-**

Frame with grid (V-grid) height adjustable

W 449 x D 810 x H 178 mm

grid (V-grid) for meat
Grilling surface: 420 x 675 mm
Weight: 10 kg

GTIN 4015613527918

■ **Code-No. 296465**

■ **Euro 609,-**

Gas lava rock grill with open base frame

W 450 x D 900 x H 850-900 mm

Power: 11 kW gas
with piezo ignition
grid (round bar grid) for fish
Grilling surface: 420 x 675 mm
Weight: 78 kg

GTIN 4015613486338

■ **Code-No. 2954601**

■ **Euro 2.849,-**

Frame with grid (round bar grid) height adjustable

W 449 x D 810 x H 178 mm

grid (round bar grid) for fish
Grilling surface: 420 x 675 mm
Weight: 14,5 kg

GTIN 4015613527925

■ **Code-No. 296466**

■ **Euro 689,-**



Filling volume lava rock 6 kg

✓ Lava rocks for first filling included



Lava rock, 7 kg bag

GTIN 4015613182049

■ **Code-No. 100611**

■ **Euro 49,-**

Gas lava rock grill with open base frame

W 900 x D 900 x H 850-900 mm

Power: 22 kW gas
with piezo ignition
Grid (round bar grid/V-grid) for fish and meat
Grilling surface: 870 x 675 mm
Weight: 112 kg

GTIN 4015613486369

■ **Code-No. 2954621**

■ **Euro 3.998,-**



Filling volume lava rock 13 kg



Devices are preset
to natural gas H



**Substitute basket
18L, small**
130 x 280 x 145 mm
Weight: 0,76 kg
GTIN 4015613658780
| **Code-No. 296623**
| **Euro 72,-**

**Substitute basket
18L, large**
270 x 280 x 145 mm
Weight: 1,11 kg
GTIN 4015613658797
| **Code-No. 296624**
| **Euro 89,-**

Electric standing deep fat fryer
W 450 x D 900 x H 850-900 mm
Power: 15 kW / 400 V 50 Hz 3 NAC
Basin capacity: 18 litres
2 baskets W 130 x D 280 x H 145 mm, each
with fat collecting container
Weight: 64,1 kg
GTIN 4015613482361
| **Code-No. 296620**
| **Euro 3.149,-**



Electric standing deep fat fryer with 2 basins
W 900 x D 900 x H 850-900 mm
Power: 30 kW / 400 V 50 Hz 3 NAC
Basin capacity: 2 x 18 litres
4 baskets W 130 x D 280 x H 145 mm, each
with fat collecting container
Weight: 100 kg
GTIN 4015613482378
| **Code-No. 296960**
| **Euro 5.398,-**



**Substitute basket
20L, small**
130 x 280 x 130 mm
Weight: 0,6 kg
GTIN 4015613658803
| **Code-No. 295928**
| **Euro 67,-**

**Substitute basket
20L, large**
270 x 280 x 130 mm
Weight: 1,1 kg
GTIN 4015613658810
| **Code-No. 295953**
| **Euro 79,-**

Gas standing deep fat fryer
W 450 x D 900 x H 850-900 mm
Power gas: 18 kW
Power electric: 0,02 kW / 230 V
Basin capacity: 20 litres
2 baskets W 130 x D 280 x H 130 mm, each
with fat collecting container
Weight: 76 kg
GTIN 4015613482385
| **Code-No. 2959251**
| **Euro 3.449,-**



Gas standing deep fat fryer with 2 basins
W 900 x D 900 x H 850-900 mm
Power gas: 36 kW
Power electric: 0,05 kW / 230 V
Basin capacity: 2 x 20 litres
4 baskets W 130 x D 280 x H 130 mm, each
with fat collecting container
Weight: 125 kg
GTIN 4015613482392
| **Code-No. 2959501**
| **Euro 5.898,-**

**Installation admissible only in combination
with exhaust fumes flue.**

for flue
W 350 x D 70 x H 950 mm
GTIN 4015613486673
| **Code-No. 285061**
| **Euro 429,-**



for hood
W 345 x D 70 x H 950 mm
GTIN 4015613489100
| **Code-No. 2952710**
| **Euro 289,-**



Devices are preset
to natural gas H



Electric pasta cooker with 1 basin

W 450 x D 900 x H 850-900 mm
Power: 9,9 kW / 400 V 50 Hz 3 NAC
Capacity: 40 litres
Incorporated water inlet and outlet tap
Weight: 65 kg
GTIN 4015613486390
■ **Code-No. 296310**
■ **Euro 3.398,-**



✓ Delivery without baskets.



Gas pasta cooker with 1 basin

W 450 x D 900 x H 850-900 mm
Power: 13,8 kW Gas
Capacity: 40 litres
Incorporated water inlet and outlet tap
Weight: 74 kg
GTIN 4015613486376
■ **Code-No. 2953011**
■ **Euro 3.498,-**



Pasta basket 1/3 GN, length

Basket CNS 18/10,
plastic handle
W 140 x D 290 x H 200 mm
Weight: 1,15 kg
GTIN 4015613490489
■ **Code-No. 284123**
■ **Euro 159,-**

Pasta basket 1/3 GN

Basket CNS 18/10,
plastic handle
W 290 x D 160 x H 200 mm
Weight: 1,16 kg
GTIN 4015613490465
■ **Code-No. 284113**
■ **Euro 165,-**

Pasta basket 1/6 GN

Basket CNS 18/10,
plastic handle
W 140 x D 140 x H 200 mm
Weight: 0,65 kg
GTIN 4015613490472
■ **Code-No. 284116**
■ **Euro 105,-**



Gas tilting frying pan with manual tilting

W 900 x D 900 x H 850-900 mm
 Power gas: 19 kW
 Power electric: 0,05 kW / 230 V 50 Hz
 Pan made of CNS, bottom made of steel
 Capacity: 85 litres
 Temperature range: 100 °C to 300 °C
 Pan size: W 760 x D 580 mm
 Connection valve for hot and cold water 1/2"
 Weight: 168 kg
 GTIN 4015613611396
Code-No. 2956711
Euro 7.698,-

Electric tilting frying pan with manual tilting

W 900 x D 900 x H 850-900 mm
 Power: 14 kW / 400 V 50 Hz 3 NAC
 Pan made of CNS, bottom made of steel
 Capacity: 85 litres
 Temperature range: 100 °C to 300 °C
 Pan size: W 760 x D 580 mm
 Connection valve for hot and cold water 1/2"
 Weight: 155 kg
 GTIN 4015613611402
Code-No. 296605
Euro 7.598,-

Gas tilting frying pan with electric tilting

W 900 x D 900 x H 850-900 mm
 Power gas: 19 kW
 Power electric: 0,26 kW / 230 V 50 Hz
 Pan made of CNS, bottom made of steel
 Capacity: 85 litres
 Temperature range: 100 °C to 300 °C
 Pan size: W 760 x D 580 mm
 Connection valve for hot and cold water 1/2"
 Weight: 164 kg
 GTIN 4015613611419
Code-No. 2956011
Euro 7.098,-

Electric tilting frying pan with electric tilting

W 900 x D 900 x H 850-900 mm
 Power: 14,25 kW / 400 V 50 Hz 3 NAC
 Pan made of CNS, bottom made of steel
 Capacity: 85 litres
 Temperature range: 100 °C to 300 °C
 Pan size: W 760 x D 580 mm
 Connection valve for hot and cold water 1/2"
 Weight: 153 kg
 GTIN 4015613611426
Code-No. 296675
Euro 7.398,-



Devices are preset
to natural gas H



Gas boiling kettle, indirect heating, 100 litres with automatic water level control

W 900 x D 900 x H 850-900 mm
 Power: 21 kW gas
 Kettle capacity: 117 litres, volume: 100 litres
 Internal dimensions: Ø 600 mm, height 415 mm
 Double-walled kettle
 Drain-tap
 Connection valve for hot and cold water 1/2"
 Weight: 139 kg
 GTIN 4015613585222
Code-No. 2959091
Euro 8.898,-

Electric boiling kettle, indirect heating, 100 litres with automatic water level control

W 900 x D 900 x H 850-900 mm
 Power: 16 kW / 400 V 50 Hz 3 NAC
 Kettle capacity: 117 litres, volume: 100 litres
 Internal dimensions: Ø 600 mm, height 415 mm
 Double-walled kettle
 Drain-tap
 Connection valve for hot and cold water 1/2"
 Weight: 129 kg
 GTIN 4015613577876
Code-No. 296909
Euro 7.698,-

Gas boiling kettle, indirect heating, 135 litres with automatic water level control

W 900 x D 900 x H 850-900 mm
 Power: 21 kW gas
 Kettle capacity: 152 litres, volume: 135 litres
 Internal dimensions: Ø 600 mm, height 540 mm
 Double-walled kettle
 Drain-tap
 Connection valve for hot and cold water 1/2"
 Weight: 167,8 kg
 GTIN 4015613571317
Code-No. 2959011
Euro 9.798,-

Electric boiling kettle, indirect heating, 135 litres with automatic water level control

W 900 x D 900 x H 850-900 mm
 Power: 18 kW / 400 V 50 Hz 3 NAC
 Kettle capacity: 152 litres, volume: 135 litres
 Internal dimensions: Ø 600 mm, height 540 mm
 Double-walled kettle
 Drain-tap
 Connection valve for hot and cold water 1/2"
 Weight: 162 kg
 GTIN 4015613577883
Code-No. 296901
Euro 8.149,-

Exhaust gas flue only required if the unit is not placed below an exhaust hood.

Exhaust flue
 W 544 x D 185 x H 1120 mm
 GTIN 4015613486666
Code-No. 285060
Euro 549,-



Devices are preset to natural gas H



**Grillplate for gas stoves
cast-iron grooved**

W 420 x D 350 x H 38 mm

Weight: 17,1 kg

GTIN 4015613486710

■ **Code-No. 296050**

■ **Euro 165,-**



**Frying and hot plate for gas stoves
cast-iron smooth, with drippings groove**

W 420 x D 350 x H 38 mm

Weight: 16 kg

GTIN 4015613486727

■ **Code-No. 296055**

■ **Euro 165,-**



Support ring for small pots

Weight: 0,3 kg

GTIN 4015613486734

■ **Code-No. 296085**

■ **Euro 28,-**



Door for base frames, hinged for right or left

W 416 x D 96 x H 456 mm

Weight: 3,75 kg

GTIN 4015613486574

■ **Code-No. 296013**

■ **Euro 205,-**



2 drawers

W 360 x D 800 x H 370 mm

Weight: 20 kg

GTIN 4015613486741

■ **Code-No. 296400**

■ **Euro 998,-**

For models Code-No.:

2951061, 296410, 296610

296103



**Heating
for plate hot cupboard**

W 95 x D 280 x H 310 mm

Power: 230 V / 2 kW

Weight: 5,9 kg

GTIN 4015613486758

■ **Code-No. 296065**

■ **Euro 598,-**

PM-series - Indirectly heated

- ✓ Models made of 1,2 - 1,5 mm thick CNS 14301
- ✓ Kettle made of 2 mm thick CNS 14404
- ✓ With tap for warm and cold water
- ✓ Branch for water 10 mm
- ✓ Funnel fittings with safety valve (calibrated to 0,5 bar) for pressure monitoring and outlet valve
- ✓ 3 possible switch settings "0" Off, "1" Partial load 50 %, "2" full load 100 %
- ✓ Automatic switch off in case of interferences
- ✓ Thermostat for regulating the cooking temperature
- ✓ Automatic water-level control in intermediate jacket

Kettle size:

100 L: Ø 600 x H 415 mm
 150 L: Ø 600 x H 540 mm
 200 L: Ø 750 x H 520 mm
 300 L: Ø 900 x H 570 mm
 500 L: Ø 900 x H 780 mm

GAS

- ✓ Gas heating via stainless steel high-performance burners
- ✓ Piezo ignition
- ✓ Gas supply for the burners is provided by a gas multiple positioner



Devices are preset to natural gas H

Gas boiling kettle, indirect heating

Model	Size (W x D x H mm)	Capacity (L)	Volume (L)	Power	Weight (kg)	Code-No.	Euro
PM 9 IG100	900 x 900 x 900	113	102	21 kW	143	2800041	7.198,-
PM 9 IG150	900 x 900 x 900	150	145	21 kW	153	2800051	8.449,-
PM 1 IG300	1150 x 1300 x 900	342	317	48 kW	277	2800071	13.549,-
PM 1 IG500	1150 x 1300 x 1030	480	455	58 kW	305	2800081	16.998,-

ELECTRIC

- ✓ Electric heating via cast-enclosed "Incoloy 800"-resistors made of special alloy
- ✓ High heating performance according to CE-DIN 18855 Norms for high-speed cooking devices
- ✓ Power: 400 V 50/60 Hz 3 NAC



Electric boiling kettle, indirect heating

Model	Size (W x D x H mm)	Capacity (L)	Volume (L)	Power	Weight (kg)	Code-No.	Euro
PM 9 IE100	900 x 900 x 900	113	102	16 kW	143	280019	6.898,-
PM 9 IE150	900 x 900 x 900	145	135	18 kW	155	280020	7.765,-
PM 1 IE200	1000 x 1150 x 900	220	200	32 kW	235	280021	10.698,-
PM 1 IE300	1150 x 1300 x 900	342	317	36 kW	280	280022	12.298,-
PM 1 IE500	1150 x 1300 x 1030	480	455	36 kW	300	280023	15.998,-

Boiling kettle for steam heating deliverable on request.



Tilting frying pans

- ✓ Electric or gas model
- ✓ Support structure CNS 18/10
- ✓ Cast-iron pan for ideal heat distribution and outstanding frying quality
- ✓ Thermostatic control from 100 °C to 280 °C
- ✓ Water supply tap
- ✓ Tiltable hinged lid



Electric tilting frying pan with manual tilting

Outside dimension: W 800 x D 730 x H 870 mm

Cast pan size: W 540 x D 440 x H 107 mm

Pan capacity: 22 litres

Power: 7,15 kW / 400 V 50/60 Hz 3 NAC

Weight: 146 kg

GTIN 4015613585628

Code-No. 282680

Euro 4.998,-



Gas tilting frying pan with manual tilting

Outside dimension: W 800 x D 730 x H 870 mm

Cast pan size: W 540 x D 440 x H 107 mm

Pan capacity: 22 litres

Power gas: 13 kW

Power electric: 0,2 kW / 230 V 50/60 Hz 1 NAC

Weight: 150 kg

GTIN 4015613585642

Code-No. 2816801

Euro 4.698,-



Devices are preset to natural gas H



Tilting frying pans

- ✓ Pan made of CNS, bottom made of steel
- ✓ Water inlet set
- ✓ Height-adjustable legs

ELECTRIC

- ✓ Electric with thermal resistors made of "Incoloy 800"
- ✓ Temperature control 45 °C to 300 °C via thermostat
- ✓ Structure made of CNS 18/10
- ✓ In case of disturbance interruption of power supply

GAS

- ✓ Gas heating via conduit burner made of CNS
- ✓ Ignition via pilot flame
- ✓ Safety system with thermal element
- ✓ Thermostatically controlled gas valve 100 °C to 300 °C

Electric tilting frying pan with manual tilting

W 900 x D 900 x H 900 mm
 Power:
 9,9 kW / 400 V 50 Hz 3 NAC
 Pan: W 798 x D 570 x H 200 mm
 Capacity: 80 litres
 Cooking surface steel
 Water inlet tap
 Weight: 160 kg
 GTIN 4015613413853
Code-No. 193035
Euro 6.598,-

Gas tilting frying pan with manual tilting

W 900 x D 900 x H 900 mm
 Power: 22 kW
 Pan: W 798 x D 570 x H 200 mm
 Capacity: 80 litres
 Cooking surface steel
 Water inlet tap
 Weight: 158 kg
 GTIN 4015613411897
Code-No. 1930301
Euro 6.498,-



Electric tilting frying pan with manual tilting

W 1200 x D 900 x H 900 mm
 Power:
 14,8 kW / 400 V 50 Hz 3 NAC
 Pan: W 1090 x D 560 x H 225 mm
 Capacity: 120 litres
 Cooking surface steel
 Water inlet tap
 Weight: 237 kg
 GTIN 4015613413808
Code-No. 193060
Euro 8.798,-

Gas tilting frying pan with manual tilting

W 1200 x D 900 x H 900 mm
 Power: 30 kW
 Pan: W 1090 x D 560 x H 225 mm
 Capacity: 120 litres
 Cooking surface steel
 Water inlet tap
 Weight: 220 kg
 GTIN 4015613413860
Code-No. 1930501
Euro 8.698,-



Devices are preset to natural gas H



Asian delicacies - fresh and crisp from the wok

Bartscher gas wok cookers allow to quickly prepare healthy Asian dishes as well as your own creations. The heat is available immediately and the varied temperature distribution within the wok itself enables to cook dishes for just the right amount of time.



Gas Wok Cookers

- ✓ CNS 18/10
- ✓ Burners can be removed without tools
- ✓ Burners thermoelectrically safeguarded
- ✓ Drip collecting tray underneath the burners
- ✓ Preset to liquid gas, natural gas jets are enclosed



Gas wok table cooker GWH1

1 high-performance burner with 11,5 kW, manual ignition
Removable wok ring insert, inner diameter 290 mm
Cooking hob without wok ring insert: for pots of Ø 200 mm min.
Height-adjustable feet
Power: 11,5 kW
Size: W 400 x D 600 x H 415 mm
Weight: 27,5 kg
GTIN 4015613630977
Code-No. 1052303
Euro 1.098,-



Gas wok cooker GWH2

2 high-performance burners with 11,5 kW each, manual ignition
2 removable wok ring inserts, inner diameter 290 mm
Cooking hobs without wok ring insert: for pots of Ø 200 mm min.
Base unit with adjustable feet
Power: 23 kW
Size: W 900 x D 600 x H 960 mm
Weight: 58 kg
GTIN 4015613610764
Code-No. 1052103
Euro 1.798,-



Gas wok cooker GWH3

3 high-performance burners with 11,5 kW each, manual ignition
3 removable wok ring inserts, inner diameter 290 mm
Cooking hobs without wok ring insert: for pots of Ø 200 mm min.
Base unit with adjustable feet
Power: 34,5 kW
Size: W 1500 x D 600 x H 960 mm
Weight: 85 kg
GTIN 4015613610771
Code-No. 1053103
Euro 2.698,-



Devices are preset to liquid gas



Standing deep fat fryers

- ✓ CNS 18/10
- ✓ Robust design
- ✓ Electric and gas model
- ✓ Basin with large cooling zone and rounded off edges
- ✓ Extra wide basin rim
- ✓ Precision thermostat
- ✓ Safety thermostat with fixed calibration
- ✓ Fat outlet container with filter

Electric standing deep fat fryer, 2 basins each 8 litres

Basket size each W 130 x D 310 x H 120 mm

Size: W 400 x D 700 x H 850 mm

Power: 14 kW / 380-400 V 50/60 Hz 3 NAC

Weight: 62 kg

GTIN 4015613527420

■ **Code-No. 272335**

■ **Euro 2.898,-**

Gas standing deep fat fryer, 2 basins each 8 litres

Basket size each W 130 x D 310 x H 120 mm

Size: W 400 x D 700 x H 850 mm

Power: 12 kW gas

Power electric: 230 V 50 Hz 1 NAC

Weight: 59,4 kg

GTIN 4015613527406

■ **Code-No. 2716401**

■ **Euro 3.249,-**



Fatsafe

Frying fat filter

see catalogue page 189, 189



Gas standing deep fat fryer, 2 basins each 13 litres

Basket size:

1x W 230 x D 290 x H 120 mm

2x W 113 x D 290 x H 120 mm

Size: W 800 x D 700 x H 850 mm

Power: 23 kW gas

Weight: 100 kg

GTIN 4015613527413

■ **Code-No. 2716501**

■ **Euro 4.198,-**



Devices are preset
to natural gas H



Pastries deep fat fryers

- ✓ Model made of chromium nickel steel 18/10 electric or gas
- ✓ Basin with large cooling zone, edges and corners are rounded off
- ✓ Outlet tap with safety device
- ✓ All operation elements are easily accessible and replaceable
- ✓ Basket shelf as accessories
- ✓ Gas models come with nickel-plated cast-iron burners and high-performance basin-mounted flame conduits
- ✓ Electric models come with armoured high-capacity thermal resistors made of CNS 18/10 which are mounted on specially tiltable fixings for easy cleaning
- ✓ With safety thermostat



Pastries deep fat fryer, gas BF 20G

Basin size: W 600 x D 350 x H 117 mm
 Basin capacity: 20 litres
 Basket size: W 580 x D 320 x H 70 mm
 Power: 12 kW gas
 Size: W 700 x D 585 x H 390 mm
 Weight: 40,55 kg
 GTIN 4015613381855

Code-No. 1014113
Euro 2.498,-

Basket shelf

Size: W 645 x D 350 mm
 Weight: 3,45 kg
 GTIN 4015613394176
Code-No. 101404
Euro 129,-

Substitute basket 20L

Size: W 580 x D 320 x H 70 mm
 Weight: 1,8 kg
 GTIN 4015613658827
Code-No. 158614
Euro 149,-



Pastries deep fat fryer, electric BF 21E

Basin size: W 650 x D 390 x H 150 mm
 Basin capacity: 21 litres
 Basket size: W 630 x D 365 x H 70 mm
 Power: 6,8 kW / 400 V 50 Hz 3 NAC
 Size: W 700 x D 590 x H 320 mm
 Weight: 31 kg
 GTIN 4015613370576

Code-No. 101412
Euro 1.919,-

Basket shelf

Size: W 765 x D 390 mm
 Weight: 4,05 kg
 GTIN 4015613122403
Code-No. 101402
Euro 129,-

Substitute basket 21L

Size: W 630 x D 365 x H 70 mm
 Weight: 1 kg
 GTIN 4015613658834
Code-No. 158615
Euro 149,-



Pastries deep fat fryer, electric BF 35E

Basin size: W 1000 x D 390 x H 150 mm
 Basin capacity: 35 litres
 Basket size: W 970 x D 365 x H 70 mm
 Power: 10,0 kW / 400 V 50 Hz 3 NAC
 Size: W 1095 x D 600 x H 340 mm
 Weight: 47,4 kg
 GTIN 4015613418186

Code-No. 101413
Euro 2.398,-

Basket shelf

Size: W 1125 x D 390 mm
 Weight: 5,75 kg
 GTIN 4015613122953
Code-No. 101607
Euro 165,-

Substitute basket 35L

Size: W 970 x D 365 x H 70 mm
 Weight: 3,38 kg
 GTIN 4015613658841
Code-No. 101419
Euro 209,-



Pastries deep fat fryers

- ✓ Stainless steel
- ✓ Basin with large cooling zone, edges and corners are rounded off
- ✓ All operation elements are easily accessible and replaceable
- ✓ Basket shelf as accessories
- ✓ With safety thermostat

Pastries deep fat fryer BF 16E

Basin size: W 515 x D 305 x H 130 mm
 Basin capacity: 16 litres
 Basket size: W 475 x D 245 x H 80 mm
 Outlet tap with safety device
 Power: 9 kW / 400 V 50 Hz 3 NAC
 Size: W 560 x D 470 x H 400 mm
 Stainless steel lid included
 Weight: 14,7 kg
 GTIN 4015613405049
Code-No. 101530
Euro 798,-

Substitute basket 16L

Size: W 475 x D 245 x H 80 mm
 Weight: 1,3 kg
 GTIN 4015613405056
Code-No. 101533
Euro 89,-



Pastries deep fat fryer BF 30E

Basin size: W 615 x D 490 x H 130 mm
 Basin capacity: 30 litres
 Basket size: W 570 x D 440 x H 80 mm
 Outlet tap with safety device
 Power: 15 kW / 400 V 50 Hz 3 NAC
 Size: W 660 x D 650 x H 410 mm
 Stainless steel lid included
 Weight: 23,4 kg
 GTIN 4015613405063
Code-No. 101560
Euro 1.198,-

Basket shelf

Size: W 645 x D 465 mm
 Weight: 3,95 kg
 GTIN 4015613405087
Code-No. 101565
Euro 129,-

Substitute basket 30L

Size: W 570 x D 440 x H 80 mm
 Weight: 1,9 kg
 GTIN 4015613405070
Code-No. 101563
Euro 98,-



Pastries deep fat fryer BF 30E OU with open base frame

Basin size: W 615 x D 490 x H 130 mm
 Basin capacity: 30 litres
 Basket size: W 570 x D 440 x H 80 mm
 Height adjustable feet
 Power: 15 kW / 400 V 50 Hz 3 NAC
 Size: W 660 x D 650 x H 980-1040 mm
 Including:
 2 fat collecting containers with handle 1/1 GN, 150 mm deep
 sieve with handle 2/3 GN
 stainless steel lid
 Weight: 40 kg
 GTIN 4015613633299
Code-No. 101535
Euro 1.598,-

Basket shelf

Size: W 645 x D 465 mm
 Weight: 3,95 kg
 GTIN 4015613638614
Code-No. 101608
Euro 119,-

Substitute basket 30L

Size: W 570 x D 440 x H 80 mm
 Weight: 1,9 kg
 GTIN 4015613638621
Code-No. 101418
Euro 119,-





Professional commercial gas combination grills, made of stainless steel

- ✓ DVGW-industry-safety test national & international
- ✓ Easy handling
 - Easy and safe ignition via piezo-magneto
- ✓ Overheating protection - DVGW-certified aeration and deaeration system
- ✓ The devices can only be operated with liquid gas



Gas combi table-top grill TB360PF

Stainless steel
 1 burner
 Power: 3,6 kW
 Ignition system with piezo ignitor
 Grill pan including handle: W 315 x D 515 x H 70 mm
 Size: W 340 x D 530 x H 270 mm
 Includes: hose, hose failure safety device and pressure regulator
 Weight: 12 kg
 GTIN 4015613527468
Code-No. 1062003
Euro 289,-



Grill pan TB360

Fitting the gas combi table-top grills TB360PF and TB360R
 Sheet steel
 With handles
 Size: W 315 x D 515 x H 70 mm
 Weight: 4,95 kg
 GTIN 4015613527550
Code-No. 106203
Euro 82,-

Grid-Set TB360

Fitting the gas combi table-top grills TB360PF and TB360R
 Consisting of:
 Grid, steel, chromed
 Flame cover, stainless steel
 Fat collection tray, stainless steel
 Weight: 5 kg
 GTIN 4015613534787
Code-No. 106205
Euro 139,-



Gas combi table-top grill TB1100PF

Stainless steel
 3 burners
 Power: 11 kW
 Ignition system with piezo ignitor
 Grill pan including handle: W 700 x D 540 x H 70 mm
 Size: W 650 x D 570 x H 270 mm
 Includes: hose, hose failure safety device and pressure regulator
 Weight: 18,1 kg
 GTIN 4015613527536
Code-No. 1062203
Euro 409,-



Grill pan TB1100

Fitting the gas combi table-top grills TB1100PF and TB1100R
 Sheet steel
 With handles
 Size: W 700 x D 540 x H 70 mm
 Weight: 9,5 kg
 GTIN 4015613527567
Code-No. 106204
Euro 89,-

Grid-Set TB1100

Fitting the gas combi table-top grills TB1100PF and TB1100R
 Consisting of:
 Grid, steel, chromed
 Flame cover, stainless steel
 Fat collection tray, stainless steel
 Weight: 10 kg
 GTIN 4015613534794
Code-No. 106206
Euro 165,-



Devices are preset to liquid gas



Gas combi table-top grill TB360R

Stainless steel
1 burner
Power: 3,6 kW
Ignition system with piezo ignitor
With grid, flame cover and fat collection tray
Size: W 340 x D 530 x H 270 mm
Includes: hose, hose failure safety device and pressure regulator
Weight: 10,5 kg
GTIN 4015613527529
Code-No. 1062103
Euro 349,-



Gas combi table-top grill TB1100R

Stainless steel
3 burners
Power: 11 kW
Ignition system with piezo ignitor
With grid, flame cover and fat collection tray
Size: W 650 x D 570 x H 270 mm
Includes: hose, hose failure safety device and pressure regulator
Weight: 17,5 kg
GTIN 4015613527543
Code-No. 1062303
Euro 479,-



Gas combi table-top grill TB1470R

Stainless steel
4 burners
Power: 14,7 kW
Ignition system with piezo ignitor
With grid, flame cover and fat collection tray
Size: W 850 x D 555 x H 270 mm
Includes: hose, hose failure safety device and pressure regulator
Weight: 23 kg
GTIN 4015613660349
Code-No. 1062503
Euro 589,-



Grill pan TB1470

Fitting the gas combi table-top grill TB1470R
Sheet steel
With handles
Size: W 870 x D 525 x H 65 mm
Weight: 11,8 kg
GTIN 4015613660332
Code-No. 106211
Euro 98,-



Devices are preset
to liquid gas

Base unit TB360

Fitting the gas combi table-top
grills TB360PF and TB360R
Stainless steel
Size:
W 340 x D 525 x H 800 mm
Weight: 4 kg
GTIN 4015613527574
Code-No. 106201
Euro 98,-



Base unit TB1100

Fitting the gas combi
table-top grills TB1100PF
and TB1100R
Stainless steel
Size:
W 670 x D 530 x H 800 mm
Weight: 5,6 kg
GTIN 4015613527581
Code-No. 106202
Euro 115,-



Base unit TB1470

Fitting the gas combi
table-top grill TB1470R
Stainless steel
Size:
W 815 x D 525 x H 805 mm
Weight: 5,95 kg
GTIN 4015613647395
Code-No. 106210
Euro 129,-



Gas stock-pot stove

Housing CNS 18/10
Cast-iron support, black
Heavy-duty burner with piezo ignition, flame failure device
Power: 7,0 kW
Size: W 400 x D 400 x H 390 mm
Preset to liquid gas, natural gas jets are enclosed
Weight: 15 kg
GTIN 4015613395982
Code-No. 1086003S
Euro 269,-

Minimum diameter of pot/pan must be 22,5 cm.



Gas stock-pot stove

Housing CNS 18/10
Dual circuit burner with pilot
flame and flame failure device
Power: 7 kW
Size: W 450 x D 475 x H 500 mm
Weight: 22 kg
GTIN 4015613166421
Code-No. 1059403
Euro 1.129,-

Gas connection kit for commercial use

for stock-pot stoves
suitable for indoor/outdoor use
Weight: 1,3 kg
GTIN 4015613586557
Code-No. 500180
Euro 125,-

**For models Code-No.:
1086003S, 1059403, 1050503**



Gas stock-pot stove

Housing CNS 18/10
Power: 12,5 kW
Cast-iron support, black enamelled
Burner with pilot flame and flame failure device
Size: W 670 x D 590 x H 530 mm
Weight: 31 kg
GTIN 4015613124988
Code-No. 1050503
Euro 1.598,-



✓ All stock-pot stoves come without connection fittings, a pressure control valve with max. 50 mbar is required.



Electric stock-pot stove

Chrome nickel steel 18/10
Hot-plate Ø 300 mm
Power: 3,5 kW / 380-400 V 50/60 Hz 3 NAC
Size: W 500 x D 500 x H 520 mm
Weight: 16,4 kg
GTIN 4015613126036
Code-No. 105343
Euro 1.149,-



Electric stock-pot stove

Stainless steel
Hot-plate Ø 400 mm
Power: 5 kW / 400 V 50 Hz 3 NAC
Size: W 570 x D 590 x H 515 mm
Weight: 34,2 kg
GTIN 4015613633244
Code-No. 105325
Euro 1.229,-

Large frying pan 550

Cast-iron
With removable handle
Size: Ø 550 mm, height 80 mm
Weight: 25,4 kg
GTIN 4015613210056
■ **Code-No. 699335**
■ **Euro 329,-**



Large frying pan 650, with two compartments

Cast-iron
With removable handle
Connecting link height: 50 mm
Size: Ø 650 mm, height 90 mm
Weight: 29 kg
GTIN 4015613209906
■ **Code-No. 699325**
■ **Euro 439,-**



Large frying pan 650

Cast-iron
With removable handle
Size: Ø 650 mm, height 90 mm
Weight: 28 kg
GTIN 4015613157832
■ **Code-No. 699320**
■ **Euro 409,-**



Large frying pan 800, with two compartments

Cast-iron
With removable handle
Connecting link height: 75 mm
Size: Ø 800 mm, height 120 mm
Weight: 47 kg
GTIN 4015613210049
■ **Code-No. 699318**
■ **Euro 609,-**



Large frying pan 800

Cast-iron
With removable handle
Size: Ø 800 mm, height 120 mm
Weight: 44 kg
GTIN 4015613209890
■ **Code-No. 699315**
■ **Euro 569,-**



Large frying pan 800, with three compartments

Cast-iron
With removable handle
Connecting link height: 75 mm
Size: Ø 800 mm, height 120 mm
Weight: 49,2 kg
GTIN 4015613632346
■ **Code-No. 699316**
■ **Euro 629,-**



Handle for large frying pans

Cast-iron
Size: W 288 x D 155 x H 63 mm
Weight: 3,1 kg
GTIN 4015613632353
■ **Code-No. 699328**
■ **Euro 102,-**

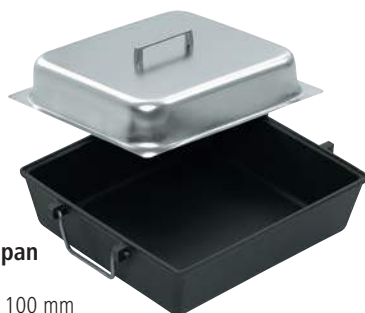


Handle for large frying pans

Suitable as replacement for removable handle of large frying pans 699315, 699316, 699318, 699320, 699325, 699335

STL Cast-iron frying pan

suitable for ovens
Size: W 340 x L 365 x H 100 mm (height with lid 165 mm)
Weight: 11,35 kg
GTIN 4015613206219
■ **Code-No. 699100K**
■ **Euro 159,-**



STL Lid

GTIN 4015613157771
■ **Code-No. 699101**
■ **Euro 85,-**

STL Cast-iron frying pan

fits over 2 burners,
Size: W 335 x L 585 x H 110 mm (height with lid 175 mm)
Weight: 15,25 kg
GTIN 4015613206226
■ **Code-No. 699200K**
■ **Euro 198,-**



STL Lid

GTIN 4015613157795
■ **Code-No. 699201**
■ **Euro 92,-**



Water grill 40

Fast, clean and healthy barbecuing:
the meat juices and residues are caught in the water pan.
Chrome nickel steel
Grill surface: 280 x 445 mm
3-level temperature setting by knob operation
Fast heating up time: approx. 2,5 minutes in highest level
Water pan 1/1 GN for easy cleaning
Heating indicator light
Power: 4,08 kW / 400 V 50 Hz 3 NAC
Size: W 320 x D 630 x H 320 mm
Including cleaning scraper
Weight: 12,9 kg
GTIN 4015613642024
Code-No. 370037
Euro 849,-



Table-top gas lava rock grill 40 with grid for meat

Stainless steel
Grilling surface 312 x 483 mm
Power: 4 kW
Size: W 330 x D 545 x H 285 mm
Weight: 21,4 kg
GTIN 4015613404608
Code-No. 2006301
Euro 619,-



Devices are preset to natural gas H, propane jets are enclosed



Table-top gas lava rock grill 70 with grid for meat

Stainless steel
Grilling surface 2x 312 x 483 mm
Power: 8 kW
Size: W 660 x D 570 x H 282 mm
Weight: 40,6 kg
GTIN 4015613404622
Code-No. 2006601
Euro 1.098,-

✓ Lava rocks for first filling included



Gas lava rock grill 60 with "V-grid" for meat

all stainless steel
height adjustable grid
Grilling surface: W 760 x D 420 mm
Power: 16 kW
Size: W 800 x D 700 x H 850 mm
Weight: 89,2 kg
GTIN 4015613527444
Code-No. 2006581
Euro 2.849,-

Round bar grid for fish

Stainless steel
GTIN 4015613488578
Code-No. 2006480
Euro 269,-

Lava rock, 7 kg bag

GTIN 4015613182049
Code-No. 100611
Euro 49,-



Preset to natural gas H

Filling volume lava rock 2 x 7 kg



Hot air can create a culinary delight: the Bartscher convection ovens

Crisp on the outside, soft on the inside: that's the best way to enjoy roasts and poultry dishes! Succulent meat covered with a crispy crust will make the heart of any connoisseur beat a little faster. That's easy to achieve with the Bartscher convection ovens. Freshly baked croissants, light and airy bread rolls and fresh pretzels are also prepared in the wink of an eye in the flow of hot air.

It's not without reason that the convection ovens are among the most popular products we have to offer. The possibilities for use are almost endless, which is one reason why they are an asset in any professional kitchen. Their top quality, practical features and the excellent price/performance ratio are convincing arguments for our all-rounders.

Whether cooking, roasting or baking - the convection ovens heat up fast and are soon ready for diverse tasks. With the integrated timer, you have complete control of your cooking time and the high-quality stainless steel construction ensures a long lifetime and easy care and cleaning. Reliable in operation and healthy for preparation. That's modern cooking.



Bartscher Convection Oven Series AT

Full power up to 300 degrees - the AT series provides you with a variety of powerful convection ovens specifically for your individual needs. From the compact all-rounder to the wide bakery oven, we have the appropriate model for you in our collection.

It's practical for keeping an eye on your food: the double-glazed doors and the integrated illumination help you to safely prepare the components of your menu. In addition, we also offer a selection of extra baking trays and a wall-mounting shelf. The AT series: intelligent cooking for grilling, roasting and baking.



Convection oven AT110

Body and cooking chamber made of stainless steel
 Insertions: 3 x 1/2 GN
 Distance between grids 70 mm
 Timer: 0 - 120 minutes
 Heating up time: approx. 3 minutes (180 °C)
 Temperature switch: 0 °C to 300 °C
 Double glazed door
 Power: 2,7 kW / 230 V 50/60 Hz
 Size: W 460 x D 570 x H 460 mm
 Includes 3 grids, W 325 x D 265 mm
 Weight: 27 kg
 GTIN 4015613496924
Code-No. 120789
Euro 489,-

Tray 1/2 GN

Size:
 W 325 x D 265 x H 25 mm
 Weight: 0,7 kg
 GTIN 4015613271750
Code-No. A101190
Euro 13,-

Grid 1/2 GN

Size:
 W 325 x D 265 x H 56 mm
 Weight: 0,52 kg
 GTIN 4015613638010
Code-No. 786003
Euro 25,-



Convection oven AT90

Stainless steel body, enamelled inside
 Insertions: 4 (438 x 315 mm)
 Distance between trays 70 mm
 Timer: 0 - 120 minutes
 With 2 motors
 Temperature switch: 0 °C to 300 °C
 Double glazed door
 Interior lighting
 Power: 2,67 kW / 230 V 50/60 Hz
 Size: W 595 x D 615 x H 570 mm
 Includes 4 baking trays
 Weight: 38 kg
 GTIN 4015613400655
Code-No. A120786
Euro 519,-

Baking tray

Aluminium
 Size: W 438 x D 315 x H 10 mm
 Weight: 0,2 kg
 GTIN 4015613658384
Code-No. 786004
Euro 19,-

Oven grid

Size:
 W 438 x D 315 x H 15 mm
 Weight: 0,7 kg
 GTIN 4015613658407
Code-No. 786005
Euro 19,-

✓ Baking trays for convection oven AT90, page 80



Convection oven AT120 with grill and humidity

Body and cooking chamber made of stainless steel
 Insertions: 4 (438 x 315 mm)
 Distance between trays 70 mm
 Grill power: 2,0 kW
 Timer: 0 - 120 minutes
 With 2 motors
 Temperature switch: 0 °C to 300 °C
 Connection to the water supply 3/4"
 Double glazed door
 Interior lighting
 Power: 2,67 kW / 230 V 50/60 Hz
 Size: W 597 x D 618 x H 570 mm
 Includes 4 baking trays
 Weight: 39 kg
 GTIN 4015613400662
Code-No. A120788
Euro 829,-



✓ Baking trays for convection oven AT120, page 80

Baking tray

Aluminium
 Size: W 438 x D 315 x H 10 mm
 Weight: 0,2 kg
 GTIN 4015613658384
Code-No. 786004
Euro 19,-

Oven grid

Size:
 W 438 x D 315 x H 15 mm
 Weight: 0,7 kg
 GTIN 4015613658407
Code-No. 786005
Euro 19,-

Convection oven AT400 with humidity for bakeries

Model: stainless steel int. + ext.
 Insertions: 4 x 600 x 400 mm
 Distance between trays 80 mm
 Timer: 0 - 120 minutes
 With 2 motors, reversing engine direction (clockwise and counter-clockwise rotation)
 Temperature switch: 0 °C to 300 °C
 Connection to the water supply 3/4"
 Double glazed door
 Interior lighting
 Power: 6,4 kW / 400 V 50 Hz 3 NAC
 Size: W 835 x D 800 x H 570 mm
 Includes 2 perforated trays, 2 baking trays
 Weight: 65 kg
 GTIN 4015613505572
Code-No. 105780
Euro 1.389,-



✓ Baking trays for convection oven AT400, page 81

1 pair of guiding rails for use of 4 x 1/1 GN

Weight: 0,3 kg
 GTIN 4015613661971
Code-No. 780002
Euro 56,-

Wall-mounting shelf

CNS 18/10, extra stable model
 Carrying capacity up to 50 kg (stability of the wall must be checked)
 Outer size: W 600 x D 600 mm
 Weight: 5,4 kg
 GTIN 4015613434988
Code-No. 174600
Euro 92,-



For models Code-No.: A120786, A120788, 120789



Bartscher convection ovens C series

The Bartscher C series is characterized by innovative technical solutions that are tailored to the specific needs of professional chefs. An optimum circulation of air inside the oven guarantees an even cooking result on multiple levels.

A simple, fast and efficient cleaning process is ensured by the rounded corners in the cooking chamber.

The design of the ovens makes them perfect for preparing both pastries and meat dishes. The simple operation and a high degree of reliability guarantee an optimum range of applications.



Convection oven C4430 with grill and humidity

Model: stainless steel interior + exterior
Insertions: 4 (442 x 325 mm)
Distance between trays 75 mm
Timer: 0-120 minutes
Temperature switch: 0 °C to 280 °C
Connection to the water supply 3/4"
Double glazed door
Interior lighting
Rounded baking compartment
Power: 2,6 kW / 230 V 50-60 Hz 1 NAC - plug-in
Size: W 550 x D 640 x H 545 mm
Weight: 30,6 kg
GTIN 4015613585543
Code-No. 206873
Euro 1.029,-

✓ Delivery includes 4 baking trays 442 x 325 mm

Baking tray

Aluminium
Size: W 442 x D 325 x H 20 mm
Weight: 0,41 kg
GTIN 4015613588469
Code-No. 206001
Euro 23,-

Oven grid

Size: W 442 x D 325 x H 3 mm
Weight: 0,71 kg
GTIN 4015613588476
Code-No. 206002
Euro 21,-



Convection oven C4431D with humidity

Model: stainless steel interior + exterior
Insertions: 4 (442 x 325 mm)
Distance between trays 75 mm
Electronic control with 3 cooking phases
LED indicators for temperature, time, humidity, programme
Reversing engine direction (clockwise and counter-clockwise rotation)
for an optimal cooking compartment temperature
Temperature switch: 0 °C to 260 °C
Connection to the water supply 3/4"
Steam extractor
Double glazed door
Interior lighting
Rounded baking compartment
Electrical degree of protection: IPX4
Power: 3,3 kW / 230 V 50/60 Hz 1 NAC - plug-in
Size: W 600 x D 720 x H 540 mm
Weight: 38,4 kg
GTIN 4015613652429
Code-No. 206790
Euro 1.398,-



Tray 2/3 GN

Size: W 354 x D 325 x H 20 mm
GTIN 4015613271781
Code-No. A101195
Euro 16,-



Convection oven C5230 with humidity

Model: stainless steel interior + exterior
 Insertions: 5 x 2/3 GN
 Distance between trays 70 mm
 Timer: 0-120 minutes
 Reversing engine direction (clockwise and counter-clockwise rotation)
 for an optimal cooking compartment temperature
 Temperature switch: 0 °C to 280 °C
 Connection to the water supply 3/4"
 Double glazed door, interior lighting
 Rounded baking compartment
 Power: 4,3 kW / 400 V 50-60 Hz 3 NAC
 Size: W 700 x D 750 x H 625 mm
 Weight: 50 kg
 GTIN 4015613585550
Code-No. 206782
Euro 2.098,-

Tray 2/3 GN

Size:
 W 354 x D 325 x H 20 mm
 Weight: 1,15 kg
 GTIN 4015613271781
Code-No. A101195
Euro 16,-

Grid 2/3 GN

Size:
 W 354 x D 325 x H 10 mm
 Weight: 0,79 kg
 GTIN 4015613332123
Code-No. 133212
Euro 16,-



✓ Delivery includes 2 baking trays 2/3 GN

Convection oven C6640 with humidity

Model: stainless steel interior + exterior
 Insertions: 6 x 600 x 400 mm
 Distance between trays 80 mm
 Timer: 0-120 minutes
 Reversing engine direction (clockwise and counter-clockwise rotation)
 for an optimal cooking compartment temperature
 Temperature switch: 0 °C to 280 °C
 Connection to the water supply 3/4"
 Double glazed door, interior lighting
 Rounded baking compartment
 Power: 9,4 kW / 400 V 50-60 Hz 3 NAC
 Size: W 965 x D 930 x H 820 mm
 Weight: 98,5 kg
 GTIN 4015613585567
Code-No. 206797
Euro 3.598,-

Oven grid 600 x 400

Stainless steel
 Size: W 600 x D 400 x H 8 mm
 Weight: 1,4 kg
 GTIN 4015613638355
Code-No. 133264
Euro 29,-



✓ Delivery includes 3 baking trays 600 x 400 mm

✓ Baking trays for convection oven C6640, page 81

Fermenting cupboard 823H0 with waterpan for air moistening

CNS 18/10
 Insertions: 8 x 2/3 GN or 442 x 320 mm
 Distance between trays 75 mm
 Temperature range: 30 °C up to 60 °C
 Power: 2,0 kW / 230 V 50-60 Hz
 Size: W 700 x D 600 x H 960 mm
 Weight: 44 kg
 GTIN 4015613610917
Code-No. 116550
Euro 1.029,-



Baking trays for convection ovens
pages 76 and 77



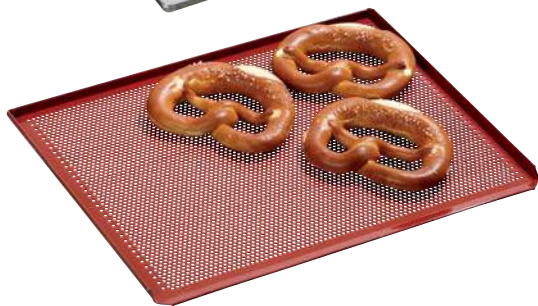
**Baking tray
with 4 side rim, 1,5 mm thick**
Stainless steel
Size: W 433 x D 333 x H 10 mm
Weight: 1,22 kg
GTIN 4015613505862
| **Code-No. 100312**
| **Euro 27,-**



**Baking tray with a silicone coating
with 4 side rim, 1,5 mm thick**
Aluminium
Size: W 433 x D 333 x H 10 mm
Weight: 0,65 kg
GTIN 4015613505879
| **Code-No. 100313**
| **Euro 36,-**



**Baking tray
with 4 side rim, 1,5 mm thick**
Aluminium
Size: W 433 x D 333 x H 10 mm
Weight: 0,63 kg
GTIN 4015613505466
| **Code-No. 100311**
| **Euro 20,-**



**Perforated tray with a silicone coating,
punch hole Ø 3 mm
with 3 side rim, 1,5 mm thick**
Aluminium
Size: W 433 x D 333 x H 10 mm
Weight: 0,49 kg
GTIN 4015613502236
| **Code-No. 100310**
| **Euro 35,-**



**Perforated tray, punch hole Ø 3 mm
with 3 side rim, 1,5 mm thick**
Aluminium
Size: W 433 x D 333 x H 10 mm
Weight: 0,48 kg
GTIN 4015613502205
| **Code-No. 100305**
| **Euro 20,-**

1 pair of oven gloves
made of cotton, heat-resistant up to 200 °C
Colour: black



✓ washable at 40°

Length	GTIN	Code-No.	Euro
32 cm	4015613367507	A500499	11,50 / pair
38 cm	4015613367613	A500500	12,50 / pair
44 cm	4015613367514	A500498	13,50 / pair

Baking trays for insertion size
W 600 x D 400 mm

**Baking tray
with 3 side rim, 1,5 mm thick**

Aluminium

Size: W 600 x D 400 x H 20 mm

Weight: 1,09 kg

GTIN 4015613464930

■ **Code-No. 100300**

■ **Euro 27,-**

**Perforated tray, punch hole Ø 3 mm
with 3 side rim, 1,5 mm thick**

Aluminium

Size: W 600 x D 400 x H 20 mm

Weight: 0,86 kg

GTIN 4015613464961

■ **Code-No. 100301**

■ **Euro 27,-**

**Perforated tray with a silicone coating,
punch hole Ø 3 mm with 3 side rim, 1,5 mm thick**

Aluminium

Size: W 600 x D 400 x H 15 mm

Weight: 0,82 kg

GTIN 4015613502212

■ **Code-No. 100308**

■ **Euro 41,-**

Grease drip container 600 x 400

Stainless steel

Size: W 600 x D 400 x H 45 mm

Weight: 2,81 kg

GTIN 4015613658414

■ **Code-No. 525782**

■ **Euro 109,-**

Oven grid 600 x 400

Stainless steel

Size: W 600 x D 400 x H 8 mm

Weight: 1,4 kg

GTIN 4015613638355

■ **Code-No. 133264**

■ **Euro 29,-**

Baking spray for baking tins and trays

for oiling baking tins, trays, pans and waffle makers

Content/can: 500 ml, 100 % vegetable oils

Perfect detachment, economically in consumption

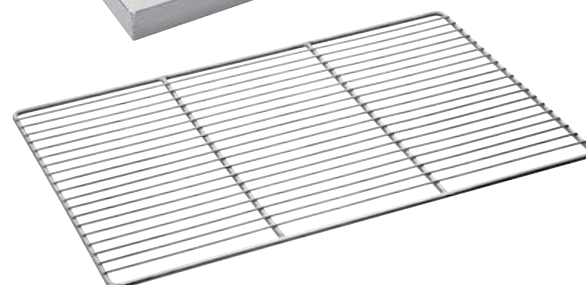
6 cans in a carton box

Weight: 0,5 kg

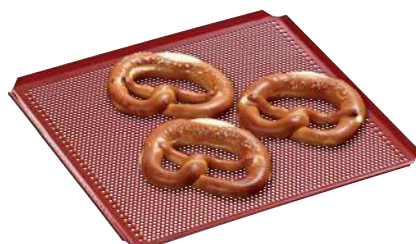
GTIN 4015613498508

■ **Code-No. 173060**

■ **Piece Euro 6,70**



Order quantity unit	Euro per can	Euro per carton
1 box (6 cans) GTIN 4015613498515	6,70	40,20



Baking trays 2/3 GN

**Perforated tray 2/3 GN,
punch hole Ø 3 mm with 4 inclined edges, 1,5 mm thick**
Aluminium, size: W 354 x D 325 x H 10 mm
Weight: 0,35 kg
GTIN 4015613524139
| **Code-No. 100414**
| **Euro 18,-**

**Perforated tray with a silicone coating, 2/3 GN,
punch hole Ø 3 mm with 4 inclined edges, 1,5 mm thick**
Aluminium, size: W 354 x D 325 x H 10 mm
Weight: 0,36 kg
GTIN 4015613524146
| **Code-No. 100415**
| **Euro 32,-**

Baking trays 1/1 GN

**Baking tray 1/1 GN
with 4 inclined edges, 1,5 mm thick**
Aluminium
Size: W 530 x D 325 x H 10 mm
Weight: 0,71 kg
GTIN 4015613521794
| **Code-No. 100402**
| **Euro 22,-**

**Perforated tray 1/1 GN, punch hole Ø 3 mm
with 4 inclined edges, 1,5 mm thick**
Aluminium
Size: W 530 x D 325 x H 10 mm
Weight: 0,53 kg
GTIN 4015613521800
| **Code-No. 100403**
| **Euro 22,-**

**Perforated tray with a silicone coating, 1/1 GN
punch hole Ø 3 mm
with 4 inclined edges, 1,5 mm thick**
Aluminium
Size: W 530 x D 325 x H 10 mm
Weight: 0,54 kg
GTIN 4015613521817
| **Code-No. 100409**
| **Euro 38,-**

Grill plate 5300
Fast heating up material - suitable for
frying and barbecuing
Material: cast aluminium
Suitable for size 1/1 GN
Size: W 530 x D 325 x H 15 mm
Weight: 2,8 kg
GTIN 4015613660783
| **Code-No. 106576**
| **Euro 129,-**



The Bartscher combi steamer series - "compactly" expanded

Healthy food preparation with powerful and intelligent equipment

Combi steamers are very popular in the catering sector for some good reasons:

The meals can be carefully heated, gently thawed and cooked in short time. Therefore, the technical features of these multi-talents are becoming more and more sophisticated and varied.

The list of features is long and includes, for example, a multi-stage fan speed regulator for optimum adjustment to the respective food, an adjustable steam extractor for cooking at a high degree of humidity and reversing fan wheels to ensure even browning of the food.

In addition to all standard features such as air circulation, steaming and combi-steaming, the E series with its digital setting options also incorporates the core temperature-controlled Delta-T cooking method with optional probe. 99 cooking programmes with 9 cooking phases ensures a tremendous amount of flexibility. An optional extra is a practical hand-held shower, which can be attached directly to the housing to facilitate the cleaning process.

This year, Bartscher's range has been extended offering the "compact class" with four new attractive models. The space-saving compact appliances feature a GN lengthwise insert and are available in digital and touch control version.

Regardless of the gastronomy sector in which a catering company is set up - all segments are able to benefit economically from the Bartscher combi-steamers. This is not only because of the solid build quality and high level of reliability that are typical for Bartscher, but also because of the excellent cleaning and maintenance properties offered by the appliances.

Combi Steamers Series M + E



Combi steamers series M and series E

- ✓ Model CNS
- ✓ Knob control or electronic control with up to 99 programmes and up to 9 phases in each program
- ✓ Capacity of up to 10 x 1/1 GN or 600 x 400 mm
- ✓ Functions: convection, steaming, combi steaming
Delta-T cooking (series E) - core temperature sensor optionally available -
- ✓ Reversing engine direction (clockwise and counter-clockwise rotation) for an optimal cooking compartment temperature
- ✓ Fan speed - series M adjustable in 2 speeds - series E adjustable in 3 speeds
- ✓ Steam generation through direct injection
- ✓ Adjustable steam extractor
- ✓ Illuminated cooking compartment
- ✓ Convenient GN side-loading tray
- ✓ LED indicators for temperature, time, humidity, core temperature
- ✓ Prepared for attaching a core temperature sensor
- ✓ Prepared for holder for hand shower
- ✓ Double door glazing, inner door can be opened easily for cleaning
- ✓ Removable support rails



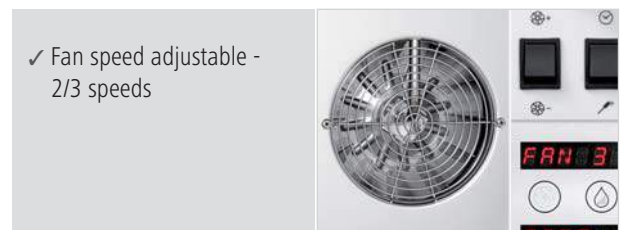
- ✓ Easy to adjust steam extractor



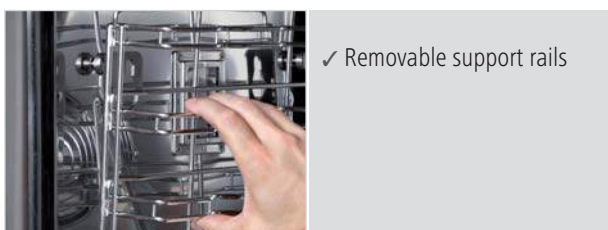
- ✓ Electronic control with up to 99 programmes and up to 9 phases in each program



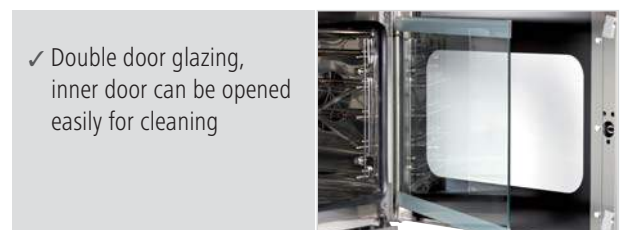
- ✓ Prepared for attaching a core temperature sensor



- ✓ Fan speed adjustable - 2/3 speeds



- ✓ Removable support rails



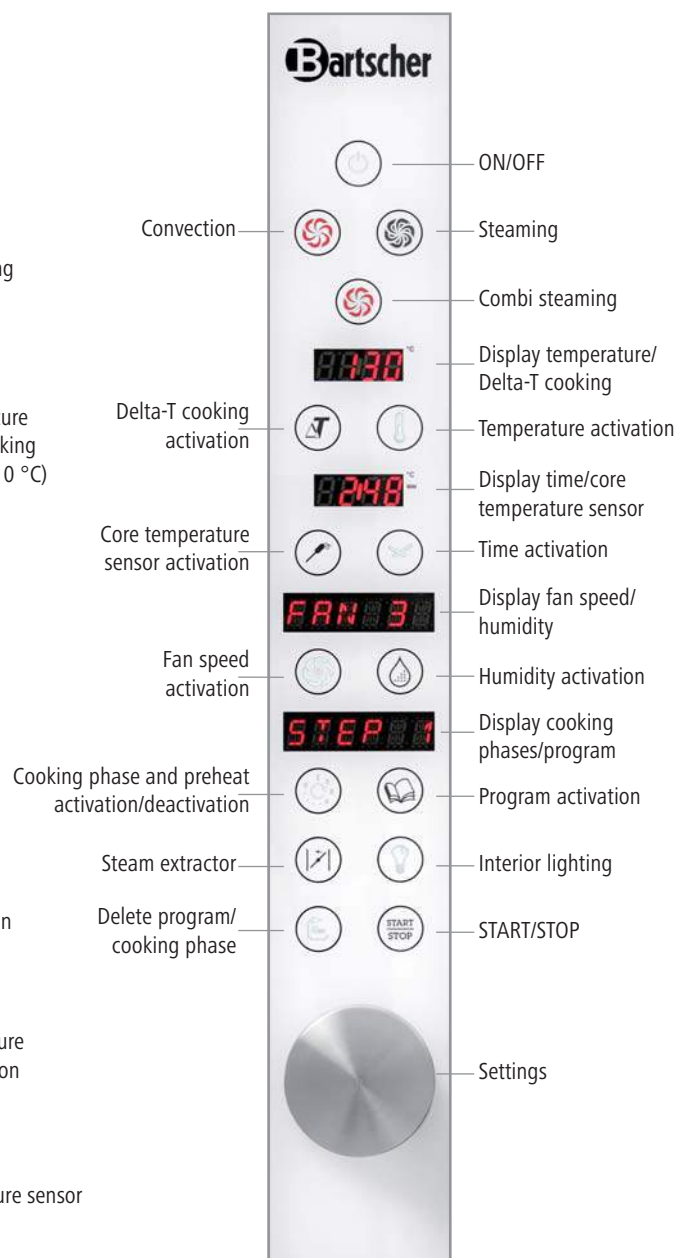
- ✓ Double door glazing, inner door can be opened easily for cleaning

Combi steamers series M

- ✓ Easy knob control
- ✓ Easy to understand symbols for simplest operation of the unit
- ✓ Functions: convection, steaming, combi steaming

Combi steamers series E

- ✓ Electronic control with up to 99 programs and up to 9 phases in each program
- ✓ Easy adjustment of the cooking values (time, humidity, temperature)
- ✓ Functions: convection, steaming, combi steaming, Delta-T cooking (core temperature sensor optionally available)





✓ Delivery includes 1 grid 2/3 GN and 1 tray 2/3 GN

Combi steamer M 5230

up to 5 x 2/3 GN

Capacity of up to 5 x 2/3 GN
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 3,3 kW / 230 V 50 Hz 1 NAC - plug-in
Size: W 620 x D 755 x H 635 mm
Weight: 63,2 kg
GTIN 4015613656663
Code-No. 116612
Euro 2.829,-



✓ Delivery includes 1 grid 1/1 GN and 1 tray 1/1 GN

Combi steamer M 5110

up to 5 x 1/1 GN

Capacity of up to 5 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 6,3 kW / 400 V 50 Hz 3 NAC
Size: W 890 x D 815 x H 635 mm
Weight: 81,8 kg
GTIN 4015613665702
Code-No. 116616
Euro 3.729,-

1 pair of bakery standard guiding rails for use of 5 trays 600 x 400

Weight: 1,9 kg
GTIN 4015613538723
Code-No. 116001
Euro 219,-



Combi steamer M 7110

up to 7 x 1/1 GN

Capacity of up to 7 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 9,6 kW / 400 V 50 Hz 3 NAC
Size: W 890 x D 815 x H 815 mm
Weight: 101,2 kg
GTIN 4015613665719
Code-No. 116618
Euro 4.729,-

1 pair of bakery standard guiding rails for use of 7 trays 600 x 400

Weight: 2,2 kg
GTIN 4015613583471
Code-No. 116002
Euro 298,-

Combi steamer M 7110 G, gas up to 7 x 1/1 GN

Capacity of up to 7 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power electric: 0,8 kW / 230 V 50 Hz 1 NAC
Power gas: R 1/2" 16 kW
Size: W 890 x D 850 x H 930 mm
Weight: 117,2 kg
GTIN 4015613665726

■ **Code-No. 1166281**

■ **Euro 6.629,-**

1 pair of bakery standard guiding rails for use of 7 trays 600 x 400

Weight: 2,2 kg
GTIN 4015613583471

■ **Code-No. 116002**

■ **Euro 298,-**



✓ Delivery includes 1 grid 1/1 GN and 1 tray 1/1 GN

Combi steamer M 10110 up to 10 x 1/1 GN

Capacity of up to 10 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 12,6 kW / 400 V 50 Hz 3 NAC
Size: W 890 x D 815 x H 1015 mm
Weight: 115,2 kg
GTIN 4015613665733

■ **Code-No. 116621**

■ **Euro 5.429,-**

1 pair of bakery standard guiding rails for use of 10 trays 600 x 400

Weight: 4,15 kg
GTIN 4015613583488

■ **Code-No. 116003**

■ **Euro 349,-**

Combi steamer M 10110 G, gas up to 10 x 1/1 GN

Capacity of up to 10 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power electric: 0,8 kW / 230 V 50 Hz 1 NAC
Power gas: R 1/2" 19 kW
Size: W 890 x D 850 x H 1135 mm
Weight: 136,6 kg
GTIN 4015613665740

■ **Code-No. 1166311**

■ **Euro 7.279,-**



✓ From a water hardness of 5° we strongly recommend an upstream use of a water softener as well as a water pressure of 3 bar maximum.



✓ Delivery includes 1 grid 2/3 GN and 1 tray 2/3 GN

Combi steamer E 5230 up to 5 x 2/3 GN

Capacity of up to 5 x 2/3 GN
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 3,3 kW / 230 V 50 Hz 1 NAC - plug-in
Size: W 620 x D 755 x H 635 mm
Weight: 62,2 kg
GTIN 4015613665757
Code-No. 116524
Euro 2.929,-



✓ Delivery includes 1 grid 1/1 GN and 1 tray 1/1 GN

Combi steamer E 5110 up to 5 x 1/1 GN

Capacity of up to 5 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 6,3 kW / 400 V 50 Hz 3 NAC
Size: W 890 x D 815 x H 635 mm
Weight: 80,2 kg
GTIN 4015613665764
Code-No. 116526
Euro 3.929,-

1 pair of bakery standard guiding rails for use of 5 trays 600 x 400

Weight: 1,9 kg
GTIN 4015613538723
Code-No. 116001
Euro 219,-

Shock freezer
see catalogue page 97



GN container 1/1 GN, 65 mm deep
see catalogue page 242





Combi steamer E 7110 up to 7 x 1/1 GN

Capacity of up to 7 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 9,6 kW / 400 V 50 Hz 3 NAC
Size: W 890 x D 815 x H 815 mm
Weight: 101,8 kg
GTIN 4015613665771

■ **Code-No. 116528**

■ **Euro 4.979,-**

1 pair of bakery standard guiding rails for use of 7 trays 600 x 400

Weight: 2,2 kg
GTIN 4015613583471

■ **Code-No. 116002**

■ **Euro 298,-**



✓ Delivery includes 1 grid 1/1 GN and 1 tray 1/1 GN

Combi steamer E 10110 up to 10 x 1/1 GN

Capacity of up to 10 x 1/1 GN or 600 x 400 mm
Distance between trays 74 mm
Temperature range: 50 °C to 280 °C
Connection to water supply 3/4"
Power: 12,6 kW / 400 V 50 Hz 3 NAC
Size: W 890 x D 815 x H 1015 mm
Weight: 115,2 kg
GTIN 4015613665788

■ **Code-No. 116531**

■ **Euro 5.679,-**

1 pair of bakery standard guiding rails for use of 10 trays 600 x 400

Weight: 4,15 kg
GTIN 4015613583488

■ **Code-No. 116003**

■ **Euro 349,-**



Pressure regulator for convection ovens and steamers

Model chrome-plated brass, connection 3/4"
preset to 3 bar, adjustable from 1 to 6 bar
Inlet pressure max. 16 bar
max. operating temperature 65 °C
GTIN 4015613468617

■ **Code-No. 533051**

■ **Euro 49,-**



✓ From a water hardness of 5° we strongly recommend an upstream use of a water softener as well as a water pressure of 3 bar maximum.

Accessories - Combi Steamers Series M + E



Core temperature sensor
✓ Cable length approx. 1,8 m



Core temperature sensor set

Consisting of
core temperature sensor and matching holder
to attach to the combi steamers
Cable length: approx. 1,8 m
Magnetic holder: W 130 x D 35 x H 30 mm
Weight: 0,57 kg
GTIN 4015613595139

■ **Code-No. 116009**

■ **Euro 215,-**



Hand shower
✓ Hose length 2 m



Hand shower

Hose length: 2 m
With shut-off valve for water connection 1/2"
Includes holder for connection to the combi steamer
Weight: 1 kg
GTIN 4015613587189

■ **Code-No. 116005**

■ **Euro 179,-**



Humidity kit
✓ Enables a humidity without
a fixed water supply



Combi-steamer humidity kit

Matching the combi-steamers of the M- and E-series
Kit consisting of:
plastic container (5 l), pump, installation material
2 connecting hoses:

- 150 cm (container - pump)
- 80 cm (pump - humidity tube)

Weight: 0,98 kg

GTIN 4015613595146

■ **Code-No. 116011**

■ **Euro 109,-**



Base unit for 2/3 GN steamers

Chrome nickel steel
Size: W 570 x D 515 x H 741 mm
Weight: 10,6 kg
GTIN 4015613610641

■ **Code-No. 115075**

■ **Euro 298,-**

Base unit for 1/1 GN steamers

CNS 18/10
Capacity: 10 x 1/1 GN
Size: W 850 x D 700 x H 741 mm
Weight: 25 kg
GTIN 4015613602486

■ **Code-No. 115069**

■ **Euro 589,-**



Combi-steamer connecting kit "M+E"

The connecting kit allows to stack
2 electric combi-steamers 1/1 GN.

Matching the combi-steamers:

116616, 116618, 116621, 116526, 116528, 116531

Material: stainless steel

Kit consisting of:

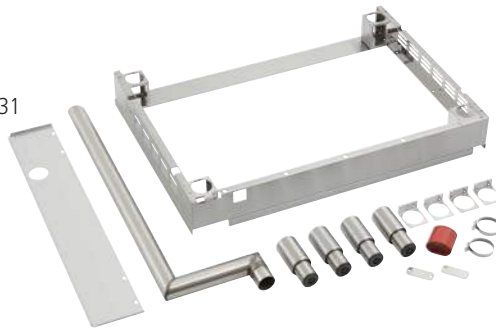
frame (W 876 x D 622 x H 114 mm), 4 feet,
tube and retaining plate for air extraction,
connection hose, connection clamps and screws

Weight: 9,2 kg

GTIN 4015613607078

■ **Code-No. 116012**

■ **Euro 598,-**



Connecting kit

✓ The space-saving solution
for canteen kitchens

Extraction hood

for combi steamers series M + E

Suitable for installation for combi steamers 1/1 GN:

116616, 116618, 116621, 116526, 116528, 116531

Chrome nickel steel

Labyrinth filter, stainless steel

Fan power: adjustable from 100 m³/h to 540 m³/h

Power: 0,1 kW / 230 V 50 Hz

Size: W 875 x D 900 x H 230 mm

Weight: 25 kg

GTIN 4015613620503

■ **Code-No. 116016**

■ **Euro 1.679,-**

Combination options:

5 x 1/1 GN on 5 x 1/1 GN

5 x 1/1 GN on 7 x 1/1 GN

Base unit for 1/1 GN steamers

Chrome nickel steel

Capacity: 6 x 1/1 GN

Size: W 850 x D 700 x H 400-450 mm

Weight: 14,2 kg

GTIN 4015613617589

■ **Code-No. 115071**

■ **Euro 549,-**



Combi Steamers "Bartscher Kompakt"



Combi steamers "Bartscher Kompakt" series D and series T

- ✓ Model CNS
- ✓ Capacity of up to 10 x 1/1 GN
- ✓ Reversing engine direction (clockwise and counter-clockwise rotation) for an optimal cooking compartment temperature
- ✓ Fan speed - series D adjustable in 3 speeds - series T adjustable in 6 speeds
- ✓ Steam generation through direct injection
- ✓ Adjustable steam extractor
- ✓ Illuminated cooking compartment
- ✓ Compact GN longitudinal insert
- ✓ Front-side connection for core temperature sensor
- ✓ Front-side USB connection
- ✓ Double door glazing, inner door can be opened easily for cleaning
- ✓ Removable support rails



- ✓ Series D
Digital control with up to 99 programmes and up to 9 phases in each program



- ✓ Prepared for attaching a core temperature sensor



- ✓ Easy to adjust steam extractor



- ✓ Removable support rails

- ✓ Series T
99 programmable recipes with up to 9 programmable cooking phases



- ✓ Front-side USB connection



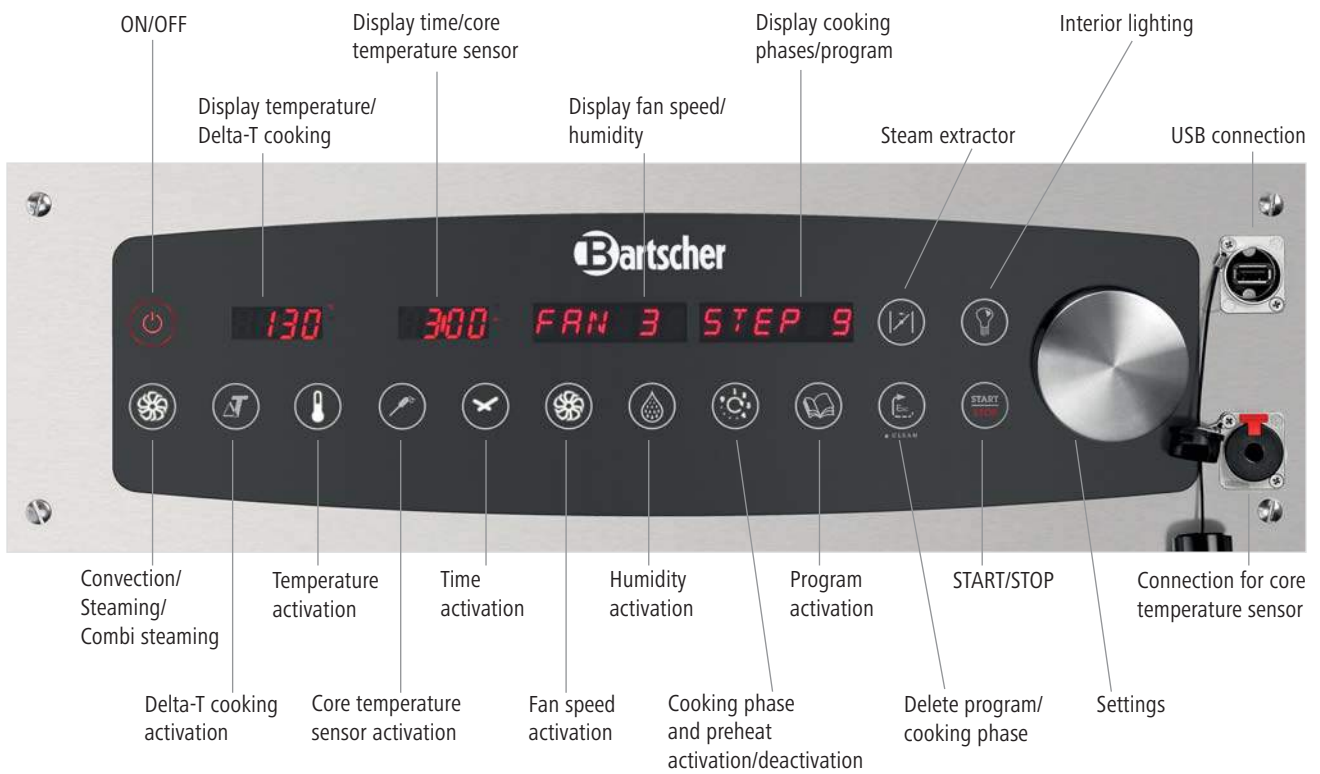
- ✓ Fan speed adjustable - 3/6 speeds



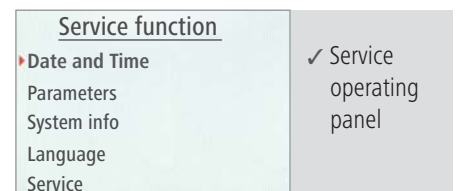
- ✓ Double door glazing, inner door can be opened easily for cleaning



Combi steamers "Bartscher Kompakt" series D



Combi steamers "Bartscher Kompakt" series T





Combi steamers "Bartscher Kompakt" series D

- ✓ Digital Control with 99 programs - with up to 9 different, programmable cooking steps
- ✓ Functions: convection, steaming, combi steaming, Delta-T cooking, regeneration program, low temperature cooking, fast cooling
 - core temperature sensor optionally available
 - combi steamer with automatic cleaning system can be delivered on request
- ✓ Delivery includes 1 grease filter for electronic cooling fan



Combi steamer "Bartscher Kompakt" D 6110 - Digital up to 6 x 1/1 GN

Capacity of up to 6 x 1/1 GN
 Distance between trays 60 mm
 11 insertions, distance between insertions 30 mm
 Temperature range: 50 °C to 280 °C
 Connection to water supply 3/4"
 Power: 6,9 kW / 400 V 50/60 Hz 3 NAC
 Size: W 520 x D 850 x H 770 mm
 Weight: 72 kg
 GTIN 4015613623689
Code-No. 117261
Euro 5.098,-

- ✓ Delivery includes 1 grid 1/1 GN and 1 tray 1/1 GN



Combi steamer "Bartscher Kompakt" D 10110 - Digital up to 10 x 1/1 GN

Capacity of up to 10 x 1/1 GN
 Distance between trays 60 mm
 19 insertions, distance between insertions 30 mm
 Temperature range: 50 °C to 280 °C
 Connection to water supply 3/4"
 Power: 13,8 kW / 400 V 50/60 Hz 3 NAC
 Size: W 520 x D 850 x H 1010 mm
 Weight: 92,2 kg
 GTIN 4015613623696
Code-No. 117201
Euro 6.298,-



Core temperature sensor
 see catalogue page 96



Combi steamers "Bartscher Kompakt" series T

- ✓ Digital cookbook: intuitive touch control of the individual cooking processes
- ✓ 99 programmable recipes with up to 9 programmable cooking phases
- ✓ Functions: convection, steaming, combi steaming, Delta-T cooking, regeneration program, low temperature cooking, fast cooling, service self-diagnosis system
 - combi steamer with automatic cleaning system can be delivered on request
- ✓ Steam control system: guarantees a constant cooking space atmosphere
- ✓ Setting of different cooking times on 6 levels possible
- ✓ Delivery includes 1 grease filter for electronic cooling fan
- ✓ Delivery includes 1 core temperature sensor

Combi steamer "Bartscher Kompakt" T 6110 - Touch up to 6 x 1/1 GN

Capacity of up to 6 x 1/1 GN
 Distance between trays 60 mm
 11 insertions, distance between insertions 30 mm
 Temperature range: 50 °C to 300 °C
 Connection to water supply 3/4"
 Power: 6,9 kW / 400 V 50/60 Hz 3 NAC
 Size: W 520 x D 850 x H 770 mm
 Weight: 76,4 kg
 GTIN 4015613623498
Code-No. 117161
Euro 6.749,-



- ✓ Delivery includes 1 grid 1/1 GN and 1 tray 1/1 GN

Combi steamer "Bartscher Kompakt" T 10110 - Touch up to 10 x 1/1 GN

Capacity of up to 10 x 1/1 GN
 Distance between trays 60 mm
 19 insertions, distance between insertions 30 mm
 Temperature range: 50 °C to 300 °C
 Connection to water supply 3/4"
 Power: 13,8 kW / 400 V 50/60 Hz 3 NAC
 Size: W 520 x D 850 x H 1010 mm
 Weight: 96,6 kg
 GTIN 4015613623672
Code-No. 117101
Euro 8.849,-



- ✓ From a water hardness of 5° we strongly recommend an upstream use of a water softener as well as a water pressure of 3 bar maximum (see catalogue page 89).



Core temperature sensor
✓ Cable length approx. 1,8 m



Core temperature sensor set

Consisting of
core temperature sensor and matching holder
to attach to the combi steamers
Cable length: approx. 1,8 m
Magnetic holder: W 130 x D 35 x H 30 mm
Weight: 0,57 kg
GTIN 4015613595139
Code-No. 116009
Euro 215,-



Hand shower
✓ Hose length 2 m



Hand shower

Hose length: 2 m
With shut-off valve for water connection 1/2"
Includes holder for connection to the combi steamer
Weight: 1 kg
GTIN 4015613587189
Code-No. 116005
Euro 179,-



Connecting kit
✓ The space-saving solution
for canteen kitchens

Combination options:
6 x 1/1 GN on 6 x 1/1 GN
6 x 1/1 GN on 10 x 1/1 GN



Combi-steamer connecting kit "Kompakt"

The connecting kit allows to stack
2 electric combi-steamers 1/1 GN.
Matching the combi-steamers:
117101, 117161, 117201, 117261
Material: stainless steel
Kit consisting of:
frame (W 525 x D 735 x H 75 mm), 4 feet,
tube and retaining plate for air extraction,
connection hose, connection clamps and screws
Weight: 4,8 kg
GTIN 4015613632452
Code-No. 117100
Euro 289,-



Extraction hood for combi steamers "Bartscher Kompakt"

Suitable for installation for combi steamers 1/1 GN:
117101, 117161, 117201, 117261
Stainless steel
Labyrinth filter, stainless steel
Fan power: adjustable from 100 m³/h to 540 m³/h
Power: 0,21 kW / 230 V 50 Hz
Size: W 520 x D 940 x H 230 mm
Weight: 18,4 kg
GTIN 4015613635248
Code-No. 117001
Euro 1.798,-



Base unit for 1/1 GN steamers "Bartscher Kompakt"

Chrome nickel steel
Capacity: 5 x 1/1 GN
Size: W 550 x D 700 x H 735-780 mm
Weight: 14,2 kg
GTIN 4015613627090
Code-No. 115076
Euro 479,-



Bartscher Blast chillers/Shock freezers

Advantage in every detail

- ✓ Model CNS 18/10 according to HACCP regulations
- ✓ Ventilated cooling
- ✓ Coolant R404a
- ✓ Rapid cooling cycle + 70 °C to + 3 °C
- ✓ Shock freezing performance + 70 °C to - 18 °C
- ✓ Optimal temperature distribution
- ✓ Low energy consumption
- ✓ Highest precision when using core temperature sensor

Blast chiller/Shock freezer AL2

Capacity: 3 x 2/3 GN

Climate class 4 (ST)

90 min. +70 °C / +3 °C = 8 kg

240 min. +70 °C / -18 °C = 3 kg

Power: 0,56 kW / 230 V 50 Hz

Size: W 680 x D 600 x H 520 mm

Weight: 52,2 kg

GTIN 4015613504773

■ **Code-No. 700602**

■ **Euro 2.898,-**



Blast chiller/Shock freezer AL5

Capacity: 5x 1/1 GN or 5x 600 x 400 mm

Climate class 4 (ST)

90 min. +70 °C / +3 °C = 16 kg

240 min. +70 °C / -18 °C = 12 kg

Power: 1,2 kW / 230 V 50 Hz

Size: W 750 x D 700 x H 850 mm

Weight: 98 kg

GTIN 4015613504780

■ **Code-No. 700605**

■ **Euro 4.098,-**





Combined cooking and keeping warm.
Careful cooking through heat acting consistently from all sides.

- ✓ Temperature range: 30 - 110 °C
- ✓ COOK-function - for low-temperature cooking up to 110 °C
- ✓ HOLD-function - for holding the food warm at accurate temperatures
- ✓ Core temperature sensor
- ✓ 3 drawers (1/1 GN or 600 x 400 mm, max. depth: 65 mm)



Low-temperature cooker

Made of stainless steel
Door with magnetic lock
Changeable door hinge
Carrying handles - 2 on each side
Cooking compartment with rounded edges
3 drawers (1/1 GN or 600 x 400 mm, max. depth: 65 mm)
Guiding rails are removable for easy cleaning
Space between rails: 80 mm
Core temperature sensor
Temperature range: 30 °C to 110 °C
Digital operating panel
COOK function - for low-temperature cooking up to 110 °C
HOLD function - for holding the food warm at accurate temperatures
Power: 1,2 kW / 230 V 50 Hz
Size: W 505 x D 715 x H 415 mm
Includes 1 pair of guiding rails for use with 600 x 400 trays
Weight: 25 kg
GTIN 4015613525822
Code-No. 120792
Euro 1.498,-



Grease drip container 600 x 400

Stainless steel
Size: W 600 x D 400 x H 45 mm
Weight: 2,81 kg
GTIN 4015613658414
Code-No. 525782
Euro 109,-



✓ Use with 3 x 1/1 GN



✓ Use with 600 x 400 trays



Sous-Vide cooking (vacuum cooking)

allows indulgent and aromatic preparation to meet the highest gourmet standards: low cooking losses thanks to the perfect temperature consistency and the even heat distribution.

The flexible method of food preparation for permanent use in a professional continuous operation using the kitchen ideally during off-peak hours, like for example for catering or À-la-carte restaurants.

Sous-Vide cooker 14L

The Sous-Vide cooker 14L convinces with its compact design, easily understandable operation and the easy cleaning of the 2/3 GN basin.

CNS 18/10

Basin: 2/3 GN, 200 mm deep, capacity: 14 litres

Temperature range: 25 °C to 85 °C

Calibrated temperature adjustment via PID controller, accurate in 0,1 °C levels

Temperature adjustment also possible using a core temperature sensor

(core temperature sensor optional available)

Audible timer up to 99 hours

Digital display for programming time settings in 1 minute steps

Dry operation protection against overheating

Power: 1 kW / 230 V 50/60 Hz

Size: W 373 x D 485 x H 250 mm

Weight: 10,25 kg

GTIN 4015613609997

|| Code-No. 115125

|| Euro 2.198,-



Core temperature sensor

The robust penetration probe enables the Sous-Vide cooker to measure the core temperature of products through the vacuum bag together with the sealing pads.

Cable length: approx. 70 cm

Weight: 0,64 kg

GTIN 4015613610818

|| Code-No. 292045

|| Euro 259,-



Sealing pads for the core temperature sensor

Using the sealing pads in combination with the core temperature sensor prevents infiltrating of air and water into the vacuum bag.

Material: foam

Adhesive on one side

50 pieces

Weight: 0,06 kg

GTIN 4015613610825

|| Code-No. 115128

|| Euro 59,-



Vacuum bags

see catalogue page 264, 266



Chicken grill P6

CNS 18/10, 2 spits for 6 chickens
Interior lighting
Power: 2,8 kW / 230 V 50 Hz
Size: W 700 x D 360 x H 530 mm
2 spits with clamps included
Weight: 31 kg
GTIN 4015613417035
Code-No. 215035
Euro 1.849,-



Chicken grill P8N

CNS 18/10, 2 spits for 8 chickens
Interior lighting
Power: 3,5 kW / 230 V 50 Hz
Size: W 880 x D 430 x H 530 mm
2 spits with clamps included
Weight: 41 kg
GTIN 4015613505381
Code-No. 215036
Euro 2.349,-



Chicken grill GP8N, gas

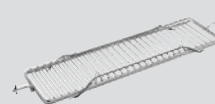
CNS 18/10, 2 spits for 8 chickens
Interior lighting
Gas power: 9 kW (R 1/2")
Electric power: 0,1 kW / 230 V 50 Hz
Size: W 878 x D 500 x H 584 mm
2 spits with clamps included
Preset to liquid gas (50 mbar), natural gas jets are enclosed
Weight: 51,8 kg
GTIN 4015613655277
Code-No. 2151363
Euro 2.798,-



Chicken grill P12N

CNS 18/10, 3 spits for 12 chickens
Interior lighting
Power: 5 kW / 400 V 50 Hz 3 NAC
Size: W 880 x D 430 x H 710 mm
3 spits with clamps included
Weight: 55,6 kg
GTIN 4015613505398
Code-No. 215037
Euro 2.849,-

Accessories for chicken grills



Fit for grills
Code-No.

Spit with clamps
Code-No.

Spit basket
Code-No.

Basket flat
Code-No.

215035

215093
Euro 69,-

215095
Euro 229,-

215096
Euro 119,-

215036
2151363

215094
Euro 98,-

215078
Euro 279,-

215081
Euro 159,-

215037

215094
Euro 98,-

215078
Euro 279,-

215081
Euro 159,-



BUON APPETITO!

With pizza ovens from Bartscher you can create a sense of Italy on the table

Crispy delicious base – fresh juicy topping

With the pizza ovens from Bartscher every pizza is a success!

The secret lies in the need-based controls for the top and bottom heat.

While the base is baked to crispy - crunchy perfection on a hot firebrick at approx 400 celcius, the reduced upper temperature cooks the toppings gently and smoothly. This keeps the pizza topping wonderfully juicy.

No matter whether you only serve a pizza, flambées or baguettes now and again, or manage a pizzeria with a high turnover: Bartscher has the right oven for you. From the compact, entry-level **CT 100**, the **NT 622VS** pizza oven with full firebrick interior to the high-end product **ET 205** with a capacity of 2 x 9 Pizzas. All pizza ovens are designed for daily professional use.

Safe to use, easy to handle, reliable baking - and energy-saving as well. You can also select dough-kneading and rolling machines, suitable racks, sliders or rollers from our high quality range.

With Bartscher you have the perfect equipment to hand - so that every pizza is a pleasure.

Buon appetito!



Pizza oven CT 100

Body: lacquered sheet steel
Baking chamber: W 610 x D 610 x H 140 mm
4 pizzas Ø 30 cm
Temperature up to 400 °C
Inner lighting
Power: 4,2 kW / 380 V 50 Hz 3 NAC
Size: W 890 x D 880 x H 430 mm
Weight: 68 kg
GTIN 4015613437781
Code-No. 2002010
Euro 1.029,-



Pizza shovel

Aluminium
Shovel size:
280 x 280 mm
Handle length: 1000 mm
Weight: 2 kg
GTIN 4015613527949
Code-No. 100927
Euro 59,-

Pizza cutter

with plastic handle
Knife Ø 100 mm
Weight: 0,2 kg
GTIN 4015613527956
Code-No. 100928
Euro 27,-



Pizza oven CT 200

Body: lacquered sheet steel
Baking chamber each: W 610 x D 610 x H 140 mm
2x 4 pizzas Ø 30 cm
Temperature up to 400 °C
Inner lighting
Power: 8,4 kW / 380 V 50 Hz 3 NAC
Size: W 890 x D 880 x H 750 mm
Weight: 98 kg
GTIN 4015613437798
Code-No. 2002020
Euro 1.629,-



Base unit Pizza oven CT 100 and CT 200

Stainless steel
Size: W 895 x D 735 x H 900 mm
Weight: 15 kg
GTIN 4015613602455
Code-No. 200319
Euro 339,-



Pizza oven ET 105

Body: varnished zinc coated steel panel
 Door: CNS 18/10
 Baking chamber: W 1050 x D 1050 x H 150 mm
 9 pizzas Ø 33 cm
 Top-/bottom heat separately controllable
 Temperature up to 450 °C
 Inner lighting
 Power: 12,0 kW / 400 V 50 Hz 3 NAC
 Size: W 1310 x D 1270 x H 420 mm
 Weight: 143 kg
 GTIN 4015613545028
Code-No. 2002150
Euro 2.098,-



- ✓ Baking chamber extra large for 9 pizzas Ø 33 cm
- ✓ Base made of heat resistant stone

Pizza oven ET 205

Body: varnished zinc coated steel panel
 Door: CNS 18/10
 Baking chamber each: W 1050 x D 1050 x H 150 mm
 2x 9 pizzas Ø 33 cm
 Top-/bottom heat separately controllable
 Temperature up to 450 °C
 Inner lighting
 Power: 24,0 kW / 400 V 50 Hz 3 NAC
 Size: W 1310 x D 1270 x H 760 mm
 Weight: 247 kg
 GTIN 4015613545035
Code-No. 2002170
Euro 3.359,-



Base unit Pizza oven ET 105 and ET 205

Varnished steel panel
 Size: W 1320 x D 1150 x H 965 mm
 Weight: 43 kg
 GTIN 4015613552989
Code-No. 2002165
Euro 419,-





Pizza oven series NT

- ✓ Model varnished steel panel
- ✓ Thermostatic analog control of adjustable temperature from 0 °C to 450 °C
- ✓ Independent upper and lower temperature control
- ✓ Inner insulation with rock wool
- ✓ Inner lighting
- ✓ Baking stone made of fire proof rock



Pizza oven NT 501

Baking chamber: W 520 x D 515 x H 110 mm
4 pizzas Ø 25 cm
Temperature up to 450 °C
Power: 4 kW / 400 V 50 Hz 2 NAC
Size: W 800 x D 735 x H 360 mm
Weight: 45,9 kg
GTIN 4015613640990

Code-No. 2002018

Euro 998,-



Pizza oven NT 502

Baking chamber each: W 520 x D 515 x H 110 mm
2x 4 pizzas Ø 25 cm
Temperature up to 450 °C
Power: 6 kW / 400 V 50 Hz 3 NAC
Size: W 800 x D 735 x H 510 mm
Weight: 64,6 kg
GTIN 4015613641003

Code-No. 2002028

Euro 1.359,-



Base unit NT 501N

Stainless steel
Size: W 760 x D 610 x H 900 mm
Weight: 14,6 kg
GTIN 4015613602424

Code-No. 200316

Euro 309,-



Pizza oven NT 621

Baking chamber: W 620 x D 620 x H 140 mm
4 pizzas Ø 30 cm
Temperature up to 450 °C
Power: 5 kW / 400 V 50 Hz 2 NAC
Size: W 885 x D 790 x H 400 mm
Weight: 61,6 kg
GTIN 4015613641010

Code-No. 2002088

Euro 1.198,-



Pizza oven NT 622

Baking chamber each: W 620 x D 620 x H 140 mm
2x 4 pizzas Ø 30 cm
Temperature up to 450 °C
Power: 10 kW / 400 V 50 Hz 3 NAC
Size: W 885 x D 790 x H 710 mm
Weight: 107,5 kg
GTIN 4015613641027

Code-No. 2002095

Euro 1.849,-



Base unit NT 601N

Stainless steel
Size: W 840 x D 670 x H 900 mm
Weight: 13,7 kg
GTIN 4015613602431

Code-No. 200317

Euro 329,-



Pizza oven NT 622VS

Baking chamber each: W 620 x D 620 x H 140 mm
 2x 4 pizzas Ø 30 cm
 Baking chamber solid chamotte
 Temperature up to 450 °C
 Power: 10 kW / 400 V 50/60 Hz 3 NAC
 Size: W 885 x D 790 x H 710 mm
 Weight: 135 kg
 GTIN 4015613641034
Code-No. 2002096
Euro 2.398,-

Base unit NT 601N

Stainless steel
 Size: W 840 x D 670 x H 900 mm
 Weight: 13,7 kg
 GTIN 4015613602431
Code-No. 200317
Euro 329,-



Pizza oven NT 901

Baking chamber: W 910 x D 610 x H 140 mm
 6 pizzas Ø 30 cm
 Power: 6 kW / 400 V 50 Hz 3 NAC
 Temperature up to 450 °C
 Power: 6 kW / 400 V 50 Hz 3 NAC
 Size: W 1190 x D 780 x H 395 mm
 Weight: 80,3 kg
 GTIN 4015613641041
Code-No. 2002101
Euro 1.419,-



Pizza oven NT 921

Baking chamber each: W 910 x D 610 x H 140 mm
 2x 6 pizzas Ø 30 cm
 Temperature up to 450 °C
 Power: 12 kW / 400 V 50 Hz 3 NAC
 Size: W 1190 x D 780 x H 710 mm
 Weight: 141,8 kg
 GTIN 4015613641058
Code-No. 2002121
Euro 2.379,-



Base unit NT 901N

Stainless steel
 Size: W 1155 x D 665 x H 900 mm
 Weight: 23,2 kg
 GTIN 4015613602448
Code-No. 200318
Euro 435,-





Pastry roll machine

The robust model of the device allows cold pastry processing at a high speed as the properties of dough are preserved.

- ✓ Diameter and thickness of dough are adjustable
- ✓ Excellent for forming pizzas, breads and so on



Pastry roll machine FI32N

Model CNS 18/10

For pastry diameter up to 300 mm

Roller length: 320 mm

Adjustment of dough thickness:

0,3 - 5,5 mm

Pastry weight: 80 - 210 g

Power: 0,37 kW / 230 V 50 Hz

Size: W 490 x D 510 x H 655 mm

Weight: 36 kg

GTIN 4015613620138

■ **Code-No. 101932**

■ **Euro 1.449,-**

Pastry roll machine FI42N

Model CNS 18/10

For pastry diameter up to 400 mm

Roller length: 420 mm

Adjustment of dough thickness:

0,3 - 5,5 mm

Pastry weight: 210 - 700 g

Power: 0,37 kW / 230 V 50 Hz

Size: W 590 x D 510 x H 775 mm

Weight: 44 kg

GTIN 4015613620145

■ **Code-No. 101937**

■ **Euro 1.598,-**



Dough Kneading Machines

- ✓ Coated body, scratch-proof
- ✓ Excellent for tight doughs like those of pizza or bread



Spiral dough kneading machine 12 kg / 16 litres

Power: 0,75 kW / 230 V 50 Hz

Size: W 350 x D 650 x H 600 mm

Weight: 58 kg

GTIN 4015613473086

■ **Code-No. 101954**

■ **Euro 1.498,-**

Spiral dough kneading machine 18 kg / 22 litres

Power: 0,75 kW / 230 V 50 Hz

Size: W 390 x D 670 x H 600 mm

Weight: 59 kg

GTIN 4015613473093

■ **Code-No. 101955**

■ **Euro 1.598,-**

Spiral dough kneading machine 25 kg / 32 litres

Power: 1,5 kW / 230 V 50 Hz

Size: W 430 x D 780 x H 710 mm

Weight: 93 kg

GTIN 4015613473109

■ **Code-No. 101956**

■ **Euro 1.849,-**

Spiral dough kneading machine 38 kg / 42 litres

Power: 1,5 kW / 230 V 50 Hz

Size: W 480 x D 800 x H 710 mm

Weight: 105 kg

GTIN 4015613473116

■ **Code-No. 101957**

■ **Euro 2.049,-**



Dough Kneading Machines

- ✓ Coated body, scratch-proof
- ✓ Dough stirring machines with swivel head and removable bowl
- ✓ Bowl recognition by sensor
- ✓ Excellent for tight doughs like those of pizza or bread

Spiral dough kneading machine 12 kg / 16 litres

Power: 0,75 kW / 230 V 50 Hz

Size: W 350 x D 650 x H 620 mm

Weight: 65 kg

GTIN 4015613593821

■ **Code-No. 101864**

■ **Euro 2.049,-**

Spiral dough kneading machine 18 kg / 22 litres

Power: 0,75 kW / 230 V 50 Hz

Size: W 390 x D 670 x H 620 mm

Weight: 66 kg

GTIN 4015613593838

■ **Code-No. 101865**

■ **Euro 2.149,-**

Spiral dough kneading machine 25 kg / 32 litres

Power: 1,5 kW / 230 V 50 Hz

Size: W 450 x D 780 x H 735 mm

Weight: 107,2 kg

GTIN 4015613593845

■ **Code-No. 101866**

■ **Euro 2.398,-**

Spiral dough kneading machine 38 kg / 42 litres

Power: 1,5 kW / 230 V 50 Hz

Size: W 480 x D 800 x H 730 mm

Weight: 115 kg

GTIN 4015613593852

■ **Code-No. 101867**

■ **Euro 2.598,-**



Swivel castors 4TKM for dough kneading machines

2 castors, 2 swivel castors with brakes

Castors: rubber, black, Ø 100 mm

Size, each: W 60 x D 140 x H 160 mm

Weight: 1,85 kg

GTIN 4015613657974

■ **Code-No. 101863**

■ **Euro 79,-**





Delicious spaghetti, macaroni & co.

Fresh pasta in next to no time with the pasta machine from Bartscher

For more than 800 years they belong immovable to Italy:

delicious pasta in all its diversity. The pasta machine from Bartscher helps you effortlessly to produce and prepare many varieties of delicious Italian pasta.

Regardless of whether it's cannelloni, gnocchi or spaghetti - you will be able to make your fresh pasta perfectly with this practical aid. Simply pour the ingredients into the easy to clean CNS 18/10 container and the powerful appliance churns out the pasta. 1.5 kg of pasta can be produced for each process.

You will have to make a choice: 12 pasta matrices are available to shape the pasta, thereby allowing you to create a variety of dishes with a Mediterranean flair.

The only rule you need to remember is this:
runny sauce - long pasta; thick sauce - short pasta

Under this premise, there is no limit to your culinary creativity - from classic dishes such as spaghetti carbonara or bolognese to gnocchi gorgonzola and modern creations.
Delicious!



✓ Pasta moulds are not included

Pasta machine for kneading and rolling out 12 different types of pasta

Material: Housing coated in scratch-resistant lacquer

Container and dough hooks made of CNS 18/10

Brass screw with bronze alloy

Microswitch on the container lid

Capacity: 1,5 kg

Production: max. 3 kg/h

Power: 0,3 kW / 230 V 50 Hz

Size: W 250 x D 480 x H 460 mm

Weight: 17,7 kg

GTIN 4015613584843

■ **Code-No. 101971**

■ **Euro 1.598,-**

Sealing cap

for sealing the outlet during the pasta production process

Weight: 0,176 kg

GTIN 4015613584997

■ **Code-No. 101986**

■ **Euro 59,-**



✓ Delivery without sealing cap

Not suitable for potatoes!



Caserecce
9 x 5 mm
Weight: 0,144 kg
GTIN 4015613584850
Code-No. 101972
Euro 59,-



Fusilli
Ø 9 mm
Weight: 0,138 kg
GTIN 4015613584867
Code-No. 101973
Euro 59,-



Pappardelle
16 mm
Weight: 0,160 kg
GTIN 4015613584874
Code-No. 101974
Euro 59,-



Gnocchi
Ø 12 mm
Weight: 0,168 kg
GTIN 4015613584881
Code-No. 101975
Euro 59,-



Capelli d'angelo
Ø 1 mm
Weight: 0,162 kg
GTIN 4015613584911
Code-No. 101978
Euro 59,-



Spaghetti
Ø 2 mm
Weight: 0,160 kg
GTIN 4015613584928
Code-No. 101979
Euro 59,-



Spaghetti alla Chitarra
2 x 2 mm
Weight: 0,168 kg
GTIN 4015613584935
Code-No. 101980
Euro 59,-



Tagliolini
3 mm
Weight: 0,150 kg
GTIN 4015613584942
Code-No. 101981
Euro 59,-



Fettuccine
8 mm
Weight: 0,146 kg
GTIN 4015613584959
Code-No. 101982
Euro 59,-



Pasta Sfoglia (puff pastry)
135 mm
Weight: 0,406 kg
GTIN 4015613584966
Code-No. 101983
Euro 79,-



Cannelloni
Ø 25 mm
Weight: 0,150 kg
GTIN 4015613584973
Code-No. 101984
Euro 59,-



Bigoli
Ø 3 mm
Weight: 0,160 kg
GTIN 4015613584980
Code-No. 101985
Euro 59,-





The special advantages of the Bartscher Hi-Light-Salamanders

- ✓ Enormous energy saving up to 65 % compared to conventional salamanders
- ✓ Employee-friendly indoor climate in kitchens due to less waste heat
- ✓ Easy to use
- ✓ Fast heating up time (approx. 5 sec.)
- ✓ Choice whether full heating capacity or just 1/3 for small meals.
- ✓ Automated switch-off with acoustic signal
- ✓ Timer with memory-function
(previous setting can be chosen again)

In companies where the power consumption is settled according to the measured 1/4 hourly output, the settlement value will be decreased.
Thus enormous cost savings can be achieved in electricity billing.



Three stars for the Bartscher Hi-Light-Salamanders



Easy operation



Rapidity



Economy

Hi-Light-Lift-Salamander "Premium" with HI-TOUCH control panel

3 heating elements, keeping warm function, automatic switch-on function
 Stainless steel
 3 adjustable time programs
 Manual timer
 Full or reduced heating surface adjustment
 Saving of energy
 Height-adjustable heating element
 Grid W 572 x D 358 mm
 Power: 4,5 kW / 400 V 50 Hz 3 NAC
 Size: W 585 x D 600 x H 515 mm
 Weight: 61,4 kg
 GTIN 4015613634883
Code-No. 101547
Euro 2.998,-

The results of a comparison of measurements in a catering company over 4 weeks between a

	Consumption kWh/Day	Consumption kWh/Year**	€/Day*	€/Year*
conventional Salamander and Hi-Light-Salamander 101547 + 101546	20.2	6464	4,04	1.292,80
	7.0	2240	1,40	448,00
Saving	13.2	4224	2,64	844,80

Saving = 65 % - Presumption: * 1 kW = 0,20 € (incl. service share), ** 320 Workdays

✓ Delivery includes console for wall fastening



Hi-Light-Lift-Salamander 2 heating elements

Stainless steel
Height-adjustable heating element
Grid W 400 x D 304 mm
Power: 3 kW / 230 V 50 Hz 1 NAC
Size: W 400 x D 570 x H 515 mm
Weight: 41 kg
GTIN 4015613634890

■ **Code-No. 101552**
■ **Euro 1.989,-**



Hi-Light-Salamander ECO 3 heating elements, with keeping warm function

Stainless steel
Grid W 572 x D 358 mm
Height-adjustable cooking grid, 2 positions
- Distance between grid and heating element: 125 mm / 175 mm
- Extricable handle
Power: 4,5 kW / 380-400 V 50/60 Hz 3 NAC
Size: W 590 x D 550 x H 515 mm
Weight: 40,2 kg
GTIN 4015613634906

■ **Code-No. 101548**
■ **Euro 2.089,-**



✓ Delivery includes console for wall fastening

Hi-Light-Lift-Salamander 3 heating elements, with keeping warm function

Stainless steel
Height-adjustable heating element
Grid W 572 x D 358 mm
Power: 4,5 kW / 380-400 V 50/60 Hz 3 NAC
Size: W 580 x D 590 x H 515 mm
Weight: 59,4 kg
GTIN 4015613634913

■ **Code-No. 101546**
■ **Euro 2.598,-**



Hi-Light-Lift-Salamander 4 heating elements

Stainless steel
Height-adjustable heating element
Grid W 737 x D 355 mm
Power: 6 kW / 380-400 V 50/60 Hz 3 NAC
Size: W 745 x D 590 x H 515 mm
Weight: 70,6 kg
GTIN 4015613634920

■ **Code-No. 101554**
■ **Euro 2.849,-**





Lift-Salamander 500

Stainless steel body
Infrared radiant heaters
Height-adjustable heating element
Pilot lamp
Simmerstat
Grid W 445 x D 325 mm
Drip collecting tray
Power: 2,8 kW / 230 V 50/60 Hz
Size: W 470 x D 510 x H 530 mm
Weight: 38,8 kg
GTIN 4015613385570
Code-No. 151510
Euro 679,-



Lift-Salamander 600 with 2 heating zones

Stainless steel body
Infrared radiant heaters
Height-adjustable heating element
Pilot lamp
Simmerstat
Grid W 557 x D 325 mm
Drip collecting tray
Power: 4,0 kW / 400 V 50/60 Hz 3 NAC
Size: W 600 x D 540 x H 530 mm
Weight: 49,5 kg
GTIN 4015613385594
Code-No. 151511
Euro 789,-



Salamander 100

Chrome nickel steel
Timer
Simmerstat
Power: 2,0 kW / 230 V 50 Hz
Size: W 610 x D 305 x H 280 mm
1 grid, 1 drip collecting tray included
Weight: 14 kg
GTIN 4015613371832
Code-No. A1515001
Euro 249,-



Salamander S40

Chrome nickel steel 18/10
Infrared radiant heater "Incoloy"
Pilot lamp
Grid with tilt safety device, W 430 x D 305 mm
Power: 2,2 kW / 230 V 50 Hz 1 NAC
Size: W 597 x D 368 x H 365 mm
Weight: 13,8 kg
GTIN 4015613370057
■ **Code-No. 100524**
■ **Euro 398,-**



Salamander S702

2 heating zones

Chrome nickel steel
Pilot lamp
Grid with tilt safety device, W 710 x D 345 mm
Drip collecting tray
Power: 4,4 kW 3/N/PE AC 400 V 50 Hz
Size: W 910 x D 370 x H 385 mm
Includes: 2 handles for easy removal of the cooking grid
Weight: 26,8 kg
GTIN 4015613569284
■ **Code-No. 100529**
■ **Euro 519,-**



Salamander S70

height adjustable grid, 2 heating zones

Chrome nickel steel 18/10
Infrared radiant heater "Incoloy"
Pilot lamp
Grid W 640 x D 300 mm
Power: 4,4 kW / 400 V 50 Hz 3 NAC
Size: W 878 x D 500 x H 370 mm
Weight: 21,4 kg
GTIN 4015613390925
■ **Code-No. 100528**
■ **Euro 698,-**





Buffet Trolleys - Hot

Hot dishes are presented perfectly

The hot-display is optimally equipped with integrated lighting, cough protection, shelving and wheels for easy mobility.

- ✓ Basin made of stainless steel with drain-tap
- ✓ Worktop made of granite Rosa Porrino
- ✓ Side walls and body made of wood, walnut colour
- ✓ 4 castors (2 with brakes)
- ✓ Sneeze screen, illuminated
- ✓ Temperature range 30 °C to 90 °C
- ✓ Easy assembly



Buffet trolley, hot 3 x 1/1 GN, 150 mm deep

Basin made of stainless steel, for 3 x 1/1 GN, 150 mm deep

Power: 2 kW / 230 V 50/60 Hz

Size: W 1200 x D 880 x H 1370 mm

Weight: 112 kg

GTIN 4015613573700

■ **Code-No. 125613**

■ **Euro 2.149,-**

Tray slide, 1 piece for buffet trolley 3 x 1/1 GN

Stainless steel, W 1180 x D 310 mm

Weight: 3,1 kg

GTIN 4015613570815

■ **Code-No. 125502**

■ **Euro 229,-**



Buffet trolley, hot 4 x 1/1 GN, 150 mm deep

Basin made of stainless steel, for 4 x 1/1 GN, 150 mm deep

Power: 3,0 kW / 230 V 50/60 Hz

Size: W 1490 x D 880 x H 1370 mm

Weight: 136 kg

GTIN 4015613573717

■ **Code-No. 125618**

■ **Euro 2.369,-**

Tray slide, 1 piece for buffet trolley 4 x 1/1 GN

Stainless steel, W 1500 x D 310 mm

Weight: 4 kg

GTIN 4015613570846

■ **Code-No. 125503**

■ **Euro 269,-**



Buffet trolley, hot 6 x 1/1 GN, 150 mm deep

2 basins made of stainless steel, each for 3 x 1/1 GN, 150 mm deep

Power: 2x 2 kW / 230 V 50/60 Hz - 2 separate sockets required

Size: W 2150 x D 880 x H 1370 mm

Weight: 184 kg

GTIN 4015613573724

■ **Code-No. 125623**

■ **Euro 3.098,-**

Tray slide, 1 piece for buffet trolley 6 x 1/1 GN

Stainless steel, W 2100 x D 310 mm

Weight: 5,9 kg

GTIN 4015613570860

■ **Code-No. 125504**

■ **Euro 398,-**

- ✓ Delivery without GN-containers
- ✓ Delivery without tray slide



Buffet Trolleys - Cold

Cold dishes are presented perfectly

The salad bar is optimally equipped with integrated lighting, cough protection, shelving and wheels for easy mobility.

- ✓ Basin made of stainless steel
- ✓ Worktop made of granite Rosa Porrino
- ✓ Side walls and body made of wood, walnut colour
- ✓ 4 castors (2 with brakes)
- ✓ Sneeze screen, illuminated
- ✓ Temperature range 2 °C to 10 °C
- ✓ Easy assembly

Buffet trolley, cold

3 x 1/1 GN, 150 mm deep

Basin made of stainless steel, for 3 x 1/1 GN, 150 mm deep

Power: 0,236 kW / 230 V 50 Hz

Size: W 1200 x D 880 x H 1370 mm

Weight: 112 kg

GTIN 4015613573670

■ **Code-No. 125507**

■ **Euro 2.579,-**

Tray slide, 1 piece

for buffet trolley 3 x 1/1 GN

Stainless steel, W 1180 x D 310 mm

Weight: 3,1 kg

GTIN 4015613570815

■ **Code-No. 125502**

■ **Euro 229,-**

Buffet trolley, cold

4 x 1/1 GN, 150 mm deep

Basin made of stainless steel, for 4 x 1/1 GN, 150 mm deep

Power: 0,507 kW / 230 V 50 Hz

Size: W 1490 x D 880 x H 1370 mm

Weight: 152 kg

GTIN 4015613573687

■ **Code-No. 125513**

■ **Euro 2.779,-**

Tray slide, 1 piece

for buffet trolley 4 x 1/1 GN

Stainless steel, W 1500 x D 310 mm

Weight: 4 kg

GTIN 4015613570846

■ **Code-No. 125503**

■ **Euro 269,-**

Buffet trolley, cold

6 x 1/1 GN, 150 mm deep

Basin made of stainless steel, for 6 x 1/1 GN, 150 mm deep

Power: 0,507 kW / 230 V 50 Hz

Size: W 2150 x D 880 x H 1370 mm

Weight: 197 kg

GTIN 4015613573694

■ **Code-No. 125523**

■ **Euro 3.598,-**

Tray slide, 1 piece

for buffet trolley 6 x 1/1 GN

Stainless steel, W 2100 x D 310 mm

Weight: 5,9 kg

GTIN 4015613570860

■ **Code-No. 125504**

■ **Euro 398,-**



- ✓ Delivery without GN-containers
- ✓ Delivery without tray slide



Hot displays

Show-cases with intermediate shelf and lighting, made of CNS 18/10. The counters 2/1 and 3/1 GN are equipped with sliding doors, 1/1 GN is equipped with a lifting door on operation side.

- ✓ Water container for air moistening
- ✓ Temperature: 30 °C to 95 °C

Hot display 1/1 GN, straight front glass

Power: 1,48 kW / 230 V 50 Hz
Size: W 478 x D 775 x H 600 mm
Weight: 48 kg
GTIN 4015613416182
■ **Code-No. 306050**
■ **Euro 1.598,-**

Hot display 3/1 GN, straight front glass

Power: 2,13 kW / 230 V 50 Hz
Size: W 1080 x D 775 x H 600 mm
Weight: 76,2 kg
GTIN 4015613416175
■ **Code-No. 306052**
■ **Euro 1.998,-**

✓ Delivery without GN-containers

Hot display 1/1 GN, with curved full visual front glass

Power: 1,48 kW / 230 V 50 Hz
Size: W 478 x D 775 x H 600 mm
Weight: 49,8 kg
GTIN 4015613416199
■ **Code-No. 305050**
■ **Euro 1.749,-**

Hot display 2/1 GN, with curved full visual front glass

Power: 2,13 kW / 230 V 50 Hz
Size: W 750 x D 775 x H 600 mm
Weight: 59,8 kg
GTIN 4015613416205
■ **Code-No. 305051**
■ **Euro 1.898,-**

Hot display 3/1 GN, with curved full visual front glass

Power: 2,13 kW / 230 V 50 Hz
Size: W 1080 x D 775 x H 600 mm
Weight: 76,2 kg
GTIN 4015613416212
■ **Code-No. 305052**
■ **Euro 2.298,-**





Refrigerated display

Show-cases with intermediate shelf and lighting, made of CNS 18/10. The counters are equipped with sliding doors on operation side.

- ✓ Ventilated cooling
- ✓ Temperature: 6 °C to 10 °C

Refrigerated display 2/1 GN, straight front glass

Power: 0,43 kW / 230 V 50 Hz
Size: W 750 x D 775 x H 600 mm
Weight: 78,6 kg

GTIN 4015613415666

■ **Code-No. 406051**

■ **Euro 2.098,-**



Refrigerated display 3/1 GN, straight front glass

Power: 0,46 kW / 230 V 50 Hz
Size: W 1080 x D 775 x H 600 mm
Weight: 97,4 kg

GTIN 4015613415635

■ **Code-No. 406052**

■ **Euro 2.498,-**



✓ Delivery without GN-containers

Refrigerated display 3/1 GN with curved full visual front glass

Power: 0,46 kW / 230 V 50 Hz
Size: W 1080 x D 775 x H 600 mm
Weight: 97,4 kg

GTIN 4015613415642

■ **Code-No. 405052**

■ **Euro 2.798,-**



GN-containers see
catalogue page 238, 239



Hot display "Bartscher Deli PRO" 2/1 GN

Show-case with intermediate shelf and halogen lighting.

The counter is equipped with sliding doors on operation side.

- ✓ For 2/1 GN, max. depth of GN containers 40 mm
- ✓ Water container for air moistening
- ✓ Temperature: 30 °C to 90 °C



Delivery without GN-containers

Hot display "Bartscher Deli PRO" 2/1 GN

Chrome nickel steel

Straight front glass, safety glass

Operation side with sliding doors

Halogen lighting

Thermostatic control

Water container for air moistening

Capacity: 110 litres

Temperature: 30 °C to 90 °C

Power: 2,3 kW / 230 V 50 Hz

Size: W 750 x D 775 x H 610 mm

1 intermediate shelf, W 671 x D 418 mm

Weight: 51,9 kg

GTIN 4015613592985

■ **Code-No. 305056**

■ **Euro 1.449,-**



Refrigerated display "Bartscher Deli-Cool PRO" 2/1 GN

Show-case with intermediate shelf and LED lighting.

The counter is equipped with sliding doors on operation side.

- ✓ For 2/1 GN, max. depth of GN containers 40 mm
- ✓ Ventilated cooling
- ✓ Temperature: 2 °C to 12 °C



Delivery without GN-containers

Refrigerated display "Bartscher Deli-Cool PRO" 2/1 GN

Chrome nickel steel

Curved full visual front glass, safety glass

Operation side with sliding doors

LED lighting

Ventilated cooling

Automatic defrost function

Capacity: 110 litres

Temperature: 2 °C to 12 °C

Coolant R600a

Power: 0,3 kW / 230 V 50 Hz

Size: W 745 x D 775 x H 610 mm

1 intermediate shelf, W 671 x D 418 mm

Weight: 63 kg

GTIN 4015613592978

■ **Code-No. 405056**

■ **Euro 1.749,-**



Hot food counters - Warmly recommended

Decorative arranged and ready for serving:

The Bartscher hot food counters allow you to put warm dishes perfectly in the limelight. Especially for the serving business and meal counters the hot food counters are the first choice.

Thanks to the warm-keeping function with simultaneous air humidification the meals stay juicy and precisely tempered. The height-adjustable support grate offer you full variability in using the interior space.

The selection of the Bartscher deli series is comprehensive:

Different sizes are available as well as various front pane variations in straight glass design or with a rounded panoramic pane. In addition to that, all showcases are equipped with suitable lighting and offer space for presenting the products effectively on two or three levels. It should always be a feast for the eyes, too.



Hot display "Bartscher Deli Compact"

Show-case with two shelves for presenting hot snacks.

Thanks to the ideal humid climate, food e.g. meat, pies or chicken is carefully kept warm and may be served ready to eat directly.

✓ Temperature: 30 °C to 110 °C

Hot display "Bartscher Deli Compact"

Exterior: painted

Interior: bottom stainless steel, top painted

Interior lighting, thermostatic control

Water pan for air moistening

Door opening on the operator's side: W 310 x H 418 mm

Capacity: 52 litres

Temperature: 30 °C to 110 °C

Power: 1,2 kW / 230 V 50 Hz

Size: W 380 x D 465 x H 658 mm

2 height adjustable grids,

dimensions: W 285 x D 265 mm

W 285 x D 295 mm

Weight: 24,3 kg

Including:

1 tray, e.g. for defrosting deep-frozen fried eggs

1 container for pouring in water

1 removable water pan (1/9 GN, 65 mm deep)

GTIN 4015613535500

Code-No. 306057

Euro 549,-





Hot displays "Bartscher Deli"

Show-cases with 3 shelves, interior lighting, thermostatic control and water pan for air moistening.

- ✓ Model: interior chromium plated, exterior painted
- ✓ Temperature: 30 °C to 90 °C
- ✓ With 2 sliding doors at the front and back and therefore operable from both sides



Hot display "Bartscher Deli I"

Capacity: 110 litres

Power: 1,84 kW / 230 V 50 Hz

Size: W 660 x D 437 x H 655 mm

3 height adjustable grids,

dimensions: W 580 x D 275 mm

W 580 x D 298 mm

W 580 x D 318 mm

Weight: 42 kg

GTIN 4015613437743

■ **Code-No. 306053**

■ **Euro 479,-**



Hot display "Bartscher Deli II"

Capacity: 152 litres

Power: 1,84 kW / 230 V 50 Hz

Size: W 900 x D 480 x H 590 mm

3 height adjustable grids,

dimensions: W 820 x D 315 mm

W 820 x D 340 mm

W 820 x D 360 mm

Weight: 52 kg

GTIN 4015613437750

■ **Code-No. 306054**

■ **Euro 569,-**



Hot display "Bartscher Deli III"

Capacity: 373 litres

Power: 2,2 kW / 230 V 50 Hz

Size: W 1200 x D 480 x H 810 mm

3 height adjustable grids,

dimensions: W 1120 x D 315 mm

W 1120 x D 340 mm

W 1120 x D 360 mm

Weight: 76 kg

GTIN 4015613437767

■ **Code-No. 306055**

■ **Euro 698,-**



Hot displays "Bartscher Deli Plus"

Show-cases with 3 shelves, interior lighting, thermostatic control and water pan for air moistening. The hot displays are equipped with sliding doors on operation side.

- ✓ Model: interior chromium plated, exterior stainless steel
- ✓ Temperature: 30 °C to 90 °C
- ✓ Interior LED lighting

Hot display "Bartscher Deli Plus I"

Capacity: 120 litres
Power: 1,1 kW / 230 V 50 Hz
Size: W 690 x D 600 x H 670 mm
3 grids,
dimensions: W 630 x D 335 mm
 W 630 x D 370 mm
 W 630 x D 400 mm

Weight: 47,9 kg
GTIN 4015613503035
■ **Code-No. 305053**
■ **Euro 649,-**



Hot display "Bartscher Deli Plus I D" with 2 sliding doors at the front and back and therefore operable from both sides

Capacity: 120 litres
Power: 1,1 kW / 230 V 50 Hz
Size: W 695 x D 595 x H 685 mm
3 grids,
dimensions: W 630 x D 335 mm
 W 630 x D 370 mm
 W 630 x D 400 mm

Weight: 45,2 kg
GTIN 4015613525839
■ **Code-No. 305055**
■ **Euro 689,-**



Hot display "Bartscher Deli Plus II"

Capacity: 160 litres
Power: 1,5 kW / 230 V 50 Hz
Size: W 860 x D 570 x H 670 mm
3 grids,
dimensions: W 815 x D 335 mm
 W 815 x D 370 mm
 W 815 x D 400 mm

Weight: 56,3 kg
GTIN 4015613503042
■ **Code-No. 305054**
■ **Euro 749,-**





Cold food counters - Freshness at a glance

Fresh salads, colourfully filled baguettes or cooled starters become appealing eye catchers in the cool food counters by Bartscher. Also drinks and snacks are well presented in the high-quality refrigerated showcases.

In the serving business and at meal counters the guests can directly access the cooled products or ask to have handed over the fresh snacks of their choice. The refrigerating showcases offer everything necessary for the practical use: convection cooling, an automatic defrost function and flexibly insertable support grates. The cold food counters with double pane are energy-efficient, provide stability and a good view of the good presented - and suitably put in the limelight thanks to the energy-saving LED lighting.



Refrigerated display "Bartscher Deli-Cool I"

Show-case with 3 shelves and interior lighting. The refrigerated display is equipped with sliding doors on operation side.

- ✓ Model: interior and exterior plastic
- ✓ Ventilated cooling
- ✓ Temperature range: 2 °C to 12 °C
- ✓ Interior LED lighting



Refrigerated display "Bartscher Deli-Cool I"

Automatic defrost
Capacity: 100 litres
Coolant: R600a
Power: 0,16 kW / 230 V 50 Hz
Size: W 685 x D 455 x H 675 mm
2 height adjustable grids,
dimensions: W 600 x D 300 mm
Weight: 40,5 kg
GTIN 4015613479101
■ **Code-No. 700201G**
■ **Euro 598,-**



Refrigerated displays "Bartscher Deli-Cool"

Show-case with 3 shelves and interior lighting

The refrigerated displays are equipped with sliding doors on operation side.

- ✓ Design: Plastic casing with double glass panel, safety glass
- ✓ Circulation cooling with 2 ventilators
- ✓ Temperature range: 2 °C to 12 °C
- ✓ Interior LED lighting

Refrigerated display "Bartscher Deli-Cool II"

Automatic defrost

Capacity: 120 litres

Coolant: R600a

Power: 0,16 kW / 230 V 50 Hz

Size: W 710 x D 575 x H 685 mm

2 height adjustable grids,
dimensions: W 635 x D 340 mm, W 635 x D 370 mm

Weight: 57 kg

GTIN 4015613505558

■ **Code-No. 700202G**

■ **Euro 779,-**



Refrigerated display "Bartscher Deli-Cool II D" with 2 sliding doors at the front and back and therefore operable from both sides

Automatic defrost

Capacity: 120 litres

Coolant: R600a

Power: 0,16 kW / 230 V 50 Hz

Size: W 710 x D 568 x H 686 mm

2 height adjustable grids,
dimensions: W 630 x D 340 mm, W 630 x D 370 mm

Weight: 55 kg

GTIN 4015613617688

■ **Code-No 700208G**

■ **Euro 839,-**



Refrigerated display "Bartscher Deli-Cool III"

Automatic defrost

Capacity: 160 litres

Coolant: R600a

Power: 0,16 kW / 230 V 50 Hz

Size: W 885 x D 575 x H 685 mm

2 height adjustable grids,
dimensions: W 810 x D 370 mm, W 810 x D 400 mm

Weight: 68,4 kg

GTIN 4015613505565

■ **Code-No. 700203G**

■ **Euro 879,-**





Refreshment at a glance - the cooling solutions from Bartscher

With the strong presentation of the Bartscher cooling display cases, you can show your wares at their freshest. The cold food counters provide an attractive platform for exhibiting ice-cold drinks, fruit smoothies, tasty snacks, delicious antipasti and much more. They are well-suited for self-service use and are also ideal for presenting your products with personal service. Well-cooled and well-sorted: yoghurt, fresh fruit and crispy salads are kept fresh until eaten.

The different models, such as the low display case with a glass cover, the buffet version with sliding doors - and if desired with a matching pedestal - or multideck refrigerated display cases in various designs, all provide numerous possibilities for you to make a clear and attractive presentation of your products.

Our cold counters offer an assortment of volumes ranging from 40 to a generous 154 litres.

Their optimal temperature distribution, intelligent, partly variable layout and low power consumption are only a few of the convincing arguments why your fresh foods are always well-kept in the professional cooling solutions from Bartscher.



Cooling display 67L with 8 GN containers 1/6 GN

Stainless steel casing
Glass lid, safety glass
For 1 x 1/1 GN and 1 x 1/3 GN, GN-Containers 100 mm deep
Cutting board made of polyethylene
Static cooling
Automatic defrost
Capacity: 67 litres
Temperature range: 0 °C to 10 °C
Coolant R600a
Power: 0,07 kW / 230 V 50 Hz
Size: W 765 x D 610 x H 320 mm
Includes:
3 adaptor bars: length 360 mm, width 30 mm
8 GN containers 1/6 GN, 100 mm deep, CNS 18/10
Weight: 27,6 kg
GTIN 4015613625294
Code-No. 700211G
Euro 998,-



Refrigerated display 40L

Top mounted display for the self-service area - ideal for cold drinks, yoghurts or snacks that need cool storage such as sandwiches, etc.
Stainless steel casing with safety glass
Static cooling
Automatic defrost
Capacity: 40 litres
Temperature range: 0 °C to 12 °C
Coolant R600a
Display area: stainless steel baseplate, removable,
W 645 x D 300 mm, usable height 260 mm
Power: 0,105 kW / 230 V 50 Hz
Size: W 670 x D 575 x H 335 mm
Weight: 26,6 kg
GTIN 4015613625300
Code-No. 700212G
Euro 849,-



Refrigerated display "Buffet"

Plastic casing with safety glass
Operation side with sliding doors
LED lighting
Ventilated cooling
Automatic defrost with drip water evaporation
Capacity: 154 litres
Temperature range: 2 °C to 6 °C
Coolant R600a
Display area made of stainless steel, W 900 x D 285 mm
1 intermediate shelf made of glass, W 925 x D 250 mm
Maximum inner height:
bottom 205 mm, top 175 mm
Power: 0,14 kW / 230 V 50 Hz
Size: W 1050 x D 645 x H 640 mm
Weight: 61 kg
GTIN 4015613586670
Code-No. 700206G
Euro 1.298,-

Base unit

Varnished steel panel
4 swivel castors (2 with brakes)
Size: W 834 x D 607 x H 570 mm
Weight: 10 kg
GTIN 4015613617824
Code-No. 700209
Euro 98,-





Set the stage for sweet temptations - cake displays for a strong presentation

Delicious cream cakes, juicy apple pies or tender-melting chocolate tarts - the sight alone is delectable! The finishing touch is achieved with the appealing presentation of the fine pastries. With the cake displays units from Bartscher, your sweet bakery products will be eye-catchers - fresh and cool, guaranteed!

Depending on the model, up to six cakes can be exhibited impressively, one above the other. Of course, the glazed cooling units are also suited for the appetising presentation of snacks and other foods.

Double-glazed and equipped with LED illumination, ventilated cooling and an automatic defrosting system, these display units are particularly well-suited for permanent operation and are easy to clean and care for.



Cake display show-case 72L

For the perfect presentation of tarts, cakes or cold snacks. The rotating stand ensures an eye-catching display of your food.

Model: plastic housing with all-round double glass panel

1 door, hinged on the right

LED lighting, individually switchable

Forced-air cooling with 2 fans

Automatic defrost function

Capacity: 72 litres

Temperature range: 2 °C to 10 °C

Coolant R600a

Electronic control, digital display

Humidity: max. 70 %

Rotating stand:

- Individually switchable

- Automatic turning stop when opening of the door

- With 4 welded shelves, Ø 315 mm, distance between the shelves: 160 mm

- Can be removed for easy cleaning

Power: 0,17 kW / 230 V 50 Hz

Size: Ø 450 mm, height 983 mm

Weight: 39 kg

GTIN 4015613586687

■ **Code-No. 700207G**

■ **Euro 1.149,-**



Ample space to present tarts, cakes or snacks

- ✓ 6 intermediate shelves made of glass, Ø 530 mm, height adjustable
- ✓ Rotatable intermediate shelves
- Easy replenishment and release of food

Cake display show-case 400L

Thanks to the diameter of 530 mm the 6 stable 5 mm thick glass shelves offer ample space to present tarts, cakes or snacks effectively.

Stainless steel base

Plastic housing with all-round double glass panel, safety glass

1 door, hinged on the right

LED lighting, individually switchable

Forced-air cooling with 1 fan

Automatic defrost function with drip water evaporation

Capacity: 400 litres

Temperature range: 2 °C to 10 °C

Coolant R134a

Electronic control, digital display

Humidity: max. 75 %

6 height adjustable, rotatable intermediate shelves made of glass, Ø 530 mm, can be removed for easy cleaning

5 swivel castors, 2 with brakes

Power: 0,48 kW / 220-240 V 50 Hz

Size: Ø 680 mm, height 1750 mm

Weight: 131 kg

GTIN 4015613652061

■ **Code-No. 700214**

■ **Euro 2.998,-**



Display fridge KV 270L

Ideal for presenting chilled snacks or cakes in an appealing design.

Model: stainless steel casing with all-round glazing, double safety glass

Operation side with sliding doors

LED lighting, individually switchable

Forced air cooling

Automatic defrost function

Condensation water evaporation

Capacity: 270 litres

Temperature range: 2 °C to 8 °C

Coolant R134a

Storage space made of glass, W 840 x D 360 mm

2 height adjustable intermediate shelves made of glass, size:

W 800 x D 370 mm, W 800 x D 360 mm

4 castors, 2 with brakes

Power: 0,475 kW / 220-240 V 50 Hz

Size: W 913 x D 680 x H 1245 mm

Weight: 126 kg

GTIN 4015613615431

■ **Code-No. 700551**

■ **Euro 2.398,-**



- ✓ Operation side with sliding doors





Multideck refrigerated display case "Rimi"

Stainless steel finish
Stainless steel front panel, glazed side panels
LED lighting
Capacity: 220 litres
3 shelves, W 465 x D 280 mm
Distance between shelves 230 mm
Bottom shelf size: W 465 x D 340 mm
Display area: 0,52 m²
Ventilated cooling
Climate class 6
Coolant R404a
Automatic defrosting
Temperature range: 2 °C to 10 °C
4 castors with 2 brakes
Power: 1,34 kW / 230 V 50 Hz
Size: W 494 x D 600 x H 1742 mm
Night blind included
Weight: 106 kg
GTIN 4015613505282

■ **Code-No. 700220**

■ **Euro 1.719,-**

Multideck refrigerated display case 390L

Model: plastic housing with double-glazed panel
Interior: lacquered sheet steel
LED lighting
Capacity: 390 litres
3 height-adjustable shelves with price rails
- top size: W 842 x D 300 mm
- centred, bottomed size: W 842 x D 352 mm
Bottom shelf size: W 876 x D 558 mm
Display area: 1,24 m²
Ventilated cooling
Climate class 6
Coolant R404a
Automatic defrosting
Temperature range: 2 °C to 10 °C
4 castors, 2 separate brakes
Power: 1,4 kW / 220-240 V 50 Hz
Size: W 925 x D 850 x H 1515 mm
Night blind included
Weight: 127 kg
GTIN 4015613641607

■ **Code-No. 700714**

■ **Euro 2.929,-**



Display fridge Bartscher Panorama 550L

Ideal for presenting goods in a professional way. Whether you have drinks, yoghurts, sweet or savoury snacks - your goods can be perfectly stocked in this display with high visibility from all sides.

Stainless steel
All-round glazing, 3-fold glazing
1 door, hinged on the right
LED lighting
Capacity: 550 litres
Ventilated cooling
Coolant R134a
Automatic defrost function
Temperature range: 0 °C to 6 °C
4 castors, 2 with brakes
Power: 0,65 kW / 230 V 50 Hz
Size: W 850 x D 650 x H 1900 mm
3 grids, chrome-plated metal, height-adjustable
Weight: 189,5 kg
GTIN 4015613610740

■ **Code-No. 700550**

■ **Euro 2.929,-**



Big chill in a small package: our mini coolers

Small but powerful: Whether in black, white or stainless steel design, our mini coolers present themselves in many different variations.

The popular and flexible little cabinets fit into nearly any space. They are ideal for displaying a stock of fresh yoghurt, fruit smoothies, colorful salads, small snacks or refreshing drinks ready for takeaway.

With operating temperatures from 2 to 12 degrees and integrated lighting, they provide ample room for an eye-catching display of cool and enticing treats.

The powerful ventilated cooling ensures constant temperatures throughout the entire interior. Depending on the model, two to four robust grid shelves help organise the display to present fresh products of different sizes. All our mini coolers are equipped with an automatic defrosting system and environmentally friendly coolant - of course CFC and HFC-free.

Top Bartscher quality in a compact format.



Mini Cooler 58L

With interior light
Volume: 58 litres
Ventilated cooling
Coolant: R600a
Automatic defrost
Temperature range: 2 °C to 12 °C
On/Off switch
Power: 0,18 kW / 230 V 50 Hz
Size: W 425 x D 380 x H 805 mm
Including 2 height adjustable grids
Weight: 28,5 kg
GTIN 4015613635057
Code-No. 700258G
Euro 369,-



Mini Cooler 78L

With interior light
Volume: 78 litres
Ventilated cooling
Coolant: R600a
Automatic defrost
Temperature range: 2 °C to 12 °C
On/Off switch
Power: 0,18 kW / 230 V 50 Hz
Size: W 425 x D 380 x H 960 mm
Including 3 height adjustable grids
Weight: 32,5 kg

Mini Cooler 78L, white

GTIN 4015613635071
Code-No. 700578G
Euro 409,-

Mini Cooler 78L, black

GTIN 4015613635088
Code-No. 700277G
Euro 409,-



Mini Cooler 78L in stainless steel

Chrome nickel steel
With LED lighting
Volume: 78 litres
Ventilated cooling
Coolant: R600a
Automatic defrost
Temperature range: 2 °C to 12 °C
4 height adjustable feet
On/Off switch
Power: 0,18 kW / 230 V 50 Hz
Size: W 430 x D 390 x H 986 mm
Including 3 height adjustable grids, chromed
Weight: 41,8 kg
GTIN 4015613633466
Code-No. 700478G
Euro 898,-



Mini Cooler Slim-Line 80L

With LED lighting
Volume: 80 litres
Ventilated cooling
Coolant: R600a
Automatic defrost
Temperature range: 2 °C to 12 °C
On/Off switch
Power: 0,18 kW / 230 V 50 Hz
Size: W 375 x D 385 x H 1050 mm
Including 4 height adjustable grids
Weight: 36,2 kg
GTIN 4015613633480

■ **Code-No. 700280G**

■ **Euro 525,-**



Mini-Cooler 86L

Two curved doors offer a stocking from front and backside.
With interior light
Volume: 86 litres
Ventilated cooling
Coolant: R600a
Automatic defrost
Temperature range: 2 °C to 12 °C
On/Off switch
Power: 0,18 kW / 230 V 50 Hz
Size: W 425 x D 435 x H 980 mm
Including 3 height adjustable grids
Weight: 36,5 kg
GTIN 4015613635101

■ **Code-No. 700678G**

■ **Euro 449,-**

Mini Cooler 98L

With interior light
Volume: 98 litres
Ventilated cooling
Coolant: R600a
Automatic defrost
Temperature range: 2 °C to 12 °C
On/Off switch
Power: 0,18 kW / 230 V 50 Hz
Size: W 425 x D 380 x H 1100 mm
Including 4 height adjustable grids
Weight: 37,5 kg
GTIN 4015613635118

■ **Code-No. 700298G**

■ **Euro 449,-**



Display fridge 235L

With LED lighting (front side)
Volume: 235 litres
Ventilated cooling
Coolant: R600a
Automatic defrost
Temperature range: 2 °C to 12 °C
4 swivel castors (2 with brakes)
On/Off switch
Power: 0,25 kW / 230 V 50 Hz
Size: W 520 x D 485 x H 1700 mm
Including 4 height adjustable grids
Weight: 77 kg
GTIN 4015613635125

■ **Code-No. 700335G**

■ **Euro 998,-**



Refrigerator "Mini"*

Compact refrigerator for mobile use, also in vehicles.

Plastic housing

Volume: 19 litres

Thermoelectric cooling

Cooling capacity: 15 °C to 18 °C below ambient temperature

Lighting

Power: AC 230 V / DC 12 V / 0,056 kW

Size: W 330 x D 370 x H 460 mm

12 V adapter cord included

Weight: 7,3 kg

GTIN 4015613589596

■ **Code-No. 700089**

■ **Euro 165,-**

*The device is not suitable for continuous commercial use.



Bottle Cooler 88L

with modern LED lighting and double glass door in a noble design.

Volume: 28 bottles / 88 litres

Adjustable temperature control

Static cooling

Coolant R600a

Temperature range: 2 °C to 10 °C

Energy-saving LED ceiling lighting separately switchable

Door hinged on the right, reversible

2 height-adjustable front feet

Power: 0,085 kW / 220-240 V 50 Hz

(LED lighting 0,8 W)

Size: W 430 x D 480 x H 825 mm

Including 5 chrome-plated bottle racks and
1 chrome-plated rack, removable individually

Weight: 23,4 kg

GTIN 4015613546032

■ **Code-No. 700082G**

■ **Euro 279,-**



Bottle Cooler 220L

Interior stainless steel, exterior steel casing finish, painted

Doors double vitrification

Lockable, internal light

Net volume 220 litres

Ventilated cooling

Continuous mechanical temperature control

Temperature range: 2 °C to 10 °C

Power: 0,25 kW / 230 V 50 Hz

Size: W 920 x D 550 x H 920 mm

With 2 grids made of stainless steel

Weight: 82,2 kg

GTIN 4015613528816

■ **Code-No. 110138**

■ **Euro 835,-**



Bottle Cooler 270LN

Interior white, exterior white
Changeable door hinge
Net volume 267 litres
Static cooling
Automatic defrost
Coolant R600a
Temperature range: 0 °C to 8 °C
Internal light with on/off switch
Evaporator at the back panel
Energy efficiency category: A+
Power: 0,12 kW / 230 V 50 Hz 1 NAC
Size: W 600 x D 620 x H 1450 mm
5 shelves (4 adjustable)
Weight: 52 kg
GTIN 4015613585819
■ **Code-No. 700272**
■ **Euro 529,-**



Bottle Cooler 320LN

Interior white, exterior white
Glass-door with aluminum frame, changeable door hinge
Net volume 320 litres
Static cooling
Automatic defrost
Coolant R600a
Temperature range: 0 °C to 10 °C
Internal light with on/off switch
Evaporator at the back panel
Power: 0,23 kW / 230 V 50 Hz 1 NAC
Size: W 600 x D 600 x H 1730 mm
5 adjustable shelves
Weight: 67 kg
GTIN 4015613523767
■ **Code-No. 700321**
■ **Euro 939,-**



Refrigerator 590LW

Material: exterior lacquered steel, interior ABS plastic
Colour: white
Capacity: 590 litres
Forced-air cooling
Digital control
Automatic defrost function
Coolant R600a
Temperature range: 0 °C to 8 °C
For ambient temperatures up to max. 30 °C
Climate class: 4
On/Off switch with indicator light
Door self-closing, lockable
Changeable door hinge
Height adjustable feet
Power: 0,26 kW / 220-240 V 50 Hz
Size: W 735 x D 770 x H 1910 mm
Includes: 4 height adjustable trays 2/1 GN
made of steel, plastic coated
Weight: 101 kg
GTIN 4015613649474
■ **Code-No. 700800**
■ **Euro 1.249,-**





Deep freezer TKS32 for alcoholic liquors and deep frozen goods

Gross volume: 32 litres
Capacity: 8 bottles (0,7l) placed vertically,
3 bottles (0,7l) placed horizontally
Static cooling
Coolant: R600a
Temperature range: -15 °C to -25 °C
Power: 0,053 kW / 220-240 V 50 Hz
Size: W 472 x D 450 x H 492 mm
Weight: 18,5 kg
GTIN 4015613391939

■ **Code-No. 700077**

■ **Euro 229,-**



Deep Freezer 200LN

Interior white, exterior white, changeable door hinge
Net volume 196 litres
Static cooling
Coolant R600a
Manuel defrost
Temperature range to -18 °C
Pilot lights, operating mode display and warning light
6 drawers
Energy efficiency category: A+
Power: 0,165 kW / 230 V 50 Hz 1 NAC
Size: W 600 x D 620 x H 1450 mm
Weight: 53 kg
Including ice cube tray
GTIN 4015613585826

■ **Code-No. 700341**

■ **Euro 589,-**



Chest freezers

- ✓ Material: exterior lacquered steel, interior aluminium
- ✓ Colour: white
- ✓ Hinged lid, plastic ABS
- ✓ Static cooling
- ✓ Thermostatic temperature control
- ✓ Digital display
- ✓ Manual defrosting
- ✓ Coolant R600a
- ✓ Temperature range: -25 °C to -15 °C
- ✓ Insulation: cyclopentane C5, 80 mm
- ✓ For ambient temperatures up to max. 43 °C
- ✓ Climate class: ST
- ✓ Energy efficiency class: A
- ✓ On/Off switch
- ✓ Indicator lights
- ✓ LED lighting
- ✓ Height adjustable feet

Chest freezer 252LW

Capacity: 252 litres
Power: 0,09 kW / 220-240 V 50 Hz
Size: W 1035 x D 760 x H 845 mm
Includes: 2 hinged storage baskets, each:
W 245 x D 570 x H 245 mm
Weight: 50 kg
GTIN 4015613662527

■ **Code-No. 700965**

■ **Euro 698,-**

Chest freezer 368LW

Capacity: 368 litres
Power: 0,125 kW / 220-240 V 50 Hz
Size: W 1275 x D 760 x H 845 mm
Includes: 3 hinged storage baskets, each:
W 245 x D 570 x H 245 mm
Weight: 56 kg
GTIN 4015613650036

■ **Code-No. 700963**

■ **Euro 749,-**

Chest freezer 458LW

Capacity: 458 litres
Power: 0,15 kW / 220-240 V 50 Hz
Size: W 1535 x D 760 x H 845 mm
Includes: 3 hinged storage baskets, each:
W 245 x D 570 x H 245 mm
Weight: 72 kg
GTIN 4015613662534

■ **Code-No. 700966**

■ **Euro 898,-**



Refrigerators for 2/1 GN grids

- ✓ CNS 18/10
- ✓ Ventilated cooling
- ✓ Adjustable grids
- ✓ Height adjustable feet
- ✓ Lockable
- ✓ Automatic defrost function
- ✓ Water drip evaporation
- ✓ Thermostat, On/Off switch, pilot lamp
- ✓ For ambient temperature up to max. 32 °C

Refrigerator

Interior and exterior CNS 18/10
 Gross volume: 161 litres
 Temperature range: 0 °C to 10 °C
 Electronic control
 Coolant: R134a
 Power: 0,19 kW / 220-240 V 50 Hz
 Size: W 600 x D 700 x H 868-903 mm
 3 height adjustable grids
 Weight: 56,8 kg
 GTIN 4015613586786
Code-No. 110139
Euro 1.049,-



- ✓ Compact refrigerator for any kitchen
- ✓ Easily integrable between worktops or kitchen cabinets

Refrigerator for 2/1 GN grids

Gross volume: 700 litres
 Insulation: polyurethane, 60 mm
 Temperature range: 0 °C to 8 °C
 Changeable door hinge
 Power: 0,484 kW / 230 V 50/60 Hz
 Size: W 710 x D 810 x H 2010 mm
 Weight: 114 kg
 Delivery includes 3 grids
 GTIN 4015613521763
Code-No. 700455
Euro 2.198,-

Deep Freezer for 2/1 GN grids

Gross volume: 700 litres
 Insulation: polyurethane, 60 mm
 Temperature range: -18 °C to -22 °C
 Changeable door hinge
 Power: 0,88 kW / 230 V 50/60 Hz
 Size: W 710 x D 810 x H 2010 mm
 Weight: 124 kg
 Delivery includes 3 grids
 GTIN 4015613527727
Code-No. 700475
Euro 2.659,-

1 pair of rails

GTIN 4015613587196
Code-No. 700486
Euro 17,-

Grid 2/1 GN

GTIN 4015613587202
Code-No. 700487
Euro 42,-

Refrigerator for 2/1 GN grids

Gross volume: 1400 litres
 Insulation: polyurethane, 60 mm
 Temperature range: 0 °C to 8 °C
 Power: 0,704 kW / 230 V 50/60 Hz
 Size: W 1400 x D 810 x H 2010 mm
 Weight: 176 kg
 Delivery includes 6 grids
 GTIN 4015613527734
Code-No. 700485
Euro 2.998,-

Deep Freezer for 2/1 GN grids

Gross volume: 1400 litres
 Insulation: polyurethane, 60 mm
 Temperature range: -18 °C to -22 °C
 Power: 1,32 kW / 230 V 50/60 Hz
 Size: W 1400 x D 810 x H 2010 mm
 Weight: 192 kg
 Delivery includes 6 grids
 GTIN 4015613527741
Code-No. 700495
Euro 3.598,-





Delivery without support rails and grids,
suspension attachment, loading ramp and decoration

Mini cold room 1240L

Material:

- exterior: steel sheet PVC coated
- interior: aluminium, stainless steel basement

Model:

- insulation: polyurethane, 60 mm
- lockable, with panic lock
- changeable door hinge
- prepared for support rails and grids, suspension attachment, loading ramp
- ready assembled

Compressor refrigeration

Automatic defrost

Digital control

Climate class N/T, for ambient temperature up to max. 38 °C

Refrigerated room:

capacity 1240 litres, size: W 855 x D 900 x H 1760 mm

Temperature range: 2 °C to 10 °C

Coolant R404a

Power: 0,571 kW / 230 V 50 Hz

Size: W 975 x D 1040 x H 2200 mm

Weight: 160 kg

GTIN 4015613630359

Code-No. 700590

Euro 3.149,-

Support rails, set of 2

for the mini cold room 1240L

Stainless steel

With 8 inserts, distance 200 mm

4 support rails are needed for the mini cold room

Size, each: W 40 x D 25 x H 1500 mm

Weight: 2,96 kg

GTIN 4015613630366

Code-No. 700591

Euro 62,-



Grid

for the mini cold room 1240L

Steel, zinc coated

Carrying capacity: 20 kg

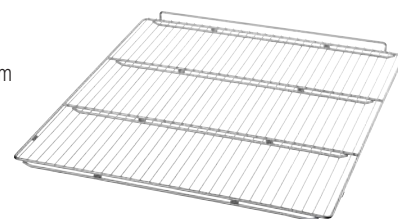
Size: W 830 x D 870 x H 40 mm

Weight: 4,7 kg

GTIN 4015613630380

Code-No. 700592

Euro 98,-



Suspension attachment

for the mini cold room 1240L

Consisting of:

- 2 support rails, stainless steel, size, each: W 50 x D 30 x H 850 mm
- suspension pipe, stainless steel/plastic, size: Ø 30 mm, length: 830 mm, horizontally adjustable in 5 positions

Carrying capacity: max. 150 kg

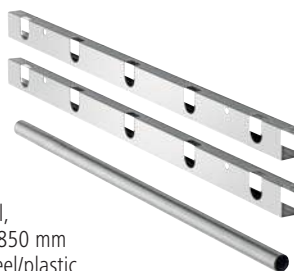
Distance from basement: 1700 mm

Weight: 2,4 kg

GTIN 4015613630397

Code-No. 700595

Euro 89,-



Loading ramp

for the mini cold room 1240L

Stainless steel

Carrying capacity: max. 130 kg

Size: W 845 x D 125 x H 30 mm

Weight: 1,55 kg

GTIN 4015613630410

Code-No. 700597

Euro 156,-





Saladette 438T1

Stainless steel
 For 3 x 1/3 GN, 2 x 1/2 GN or 1 x 1/1 GN,
 GN-Containers 150 mm deep
 Cutting board made of polyethylene
 1 door, changeable door hinge
 Forced-air cooling
 Electronic control
 Condensation water evaporation
 Capacity: 140 litres
 Coolant R134a
 Temperature range: 0 °C to 10 °C, Carrel thermostat
 Evaporator packed in foam
 Power: 0,23 kW / 230-240 V 50 Hz
 Size: W 438 x D 700 x H 882 mm
 Weight: 43 kg
 Includes:
 2 adaptor bars: length 537 mm, width 35 mm
 1 grid 1/1 GN
 GTIN 4015613593319
Code-No. 200270
Euro 779,-



Saladette 900T2

Chrome nickel steel
 For 2 x 1/1 GN and 3 x 1/6 GN (or 6 x 1/3 GN and 3 x 1/6 GN),
 GN-containers 150 mm deep
 Cutting board made of polyethylene
 2 doors
 Forced-air cooling
 Electronic control
 Condensation water evaporation
 Capacity: 260 litres
 Coolant R134a
 Temperature range: 0 °C to 10 °C
 Evaporator packed in foam
 Power: 0,204 kW / 220-240 V 50 Hz
 Size: W 900 x D 700 x H 870 mm
 Weight: 61,6 kg
 Includes:
 2 adaptor bars: length 326 mm, width 25 mm
 2 adaptor bars: length 535 mm, width 35 mm
 4 adaptor bars: length 174 mm, width 25 mm
 GTIN 4015613655758
Code-No. 200256
Euro 979,-



Saladette 1365T3

Chrome nickel steel
 For 4 x 1/1 GN or 2 x 1/1 GN and 4 x 1/2 GN,
 GN-containers 150 mm deep
 Cutting board made of polyethylene
 3 doors
 Forced-air cooling
 Electronic control
 Condensation water evaporation
 Capacity: 390 litres
 Coolant R134a
 Temperature range: 0 °C to 10 °C
 Evaporator packed in foam
 Power: 0,321 kW / 220-240 V 50 Hz
 Size: W 1365 x D 700 x H 870 mm
 Weight: 87,2 kg
 Includes:
 3 adaptor bars: length 326 mm, width 25 mm
 3 adaptor bars: length 535 mm, width 35 mm
 4 adaptor bars: length 174 mm, width 25 mm
 GTIN 4015613655765
Code-No. 200257
Euro 1.569,-



✓ Delivery without GN-containers



Pizza Saladette 900T2

Chrome nickel steel with granite working surface
Top for 5 x 1/6 GN (or 2 x 1/3 GN and 1 x 1/6 GN),
GN-containers 150 mm deep
2 doors
Forced-air cooling
Electronic control
Condensation water evaporation
Capacity: 260 litres
Temperature range: 0 °C to 10 °C, coolant R134a
Evaporator packed in foam
Power: 0,204 kW / 220-240 V 50 Hz
Size: W 900 x D 700 x H 1080 mm
Weight: 90 kg
Includes:
2 adaptor bars: length 174 mm, width 47 mm
4 adaptor bars: length 174 mm, width 25 mm
GTIN 4015613655789
Code-No. 200258
Euro 1.198,-



Saladette 900T2GL

Chrome nickel steel, brushed
For 3 x 1/6 GN and 2 x 1/1 GN, GN-Containers 150 mm deep
Cutting board made of polyethylene
2 doors
Forced-air cooling
Electronic control
Condensation water evaporation
Capacity: 250 litres
Temperature range: 0 °C to 10 °C, coolant R134a
Glass top, W 880 x D 540 x H 425 mm
with intermediate shelf made of glass, W 856 x D 298 mm,
maximum usable height: 230 mm above, 168 mm below
Evaporator packed in foam
Power: 0,187 kW / 230 V 50 Hz
Size: W 900 x D 700 x H 1265 mm
Weight: 82,4 kg
Includes:
2 grids 1/1 GN, stainless steel
1 adaptor bar: length 325 mm, width 25 mm
2 adaptor bars: length 535 mm, width 32 mm
3 adaptor bars: length 180 mm, width 25 mm
GTIN 4015613617718
Code-No. 200272
Euro 1.419,-



Saladette 1535T2GLK

Chrome nickel steel
For 3 x 1/1 GN, GN-containers 150 mm deep
2 doors, inner size, each: W 335 x H 600 mm, suitable for 1/1 GN
Forced-air cooling
Electronic control
Condensation water evaporation
Capacity: 390 litres
Temperature range: 0 °C to 10 °C, coolant R134a
Cashier desk: W 460 x D 700 mm
Glass top with lighting, W 1040 x D 640 x H 515 mm,
with 2 sliding doors made of plexiglass,
with 1 intermediate shelf made of glass, W 1010 x D 230 mm,
maximum usable height: 300 mm below, 140 mm above
Evaporator placed vertically between the cabinets
Power: 0,35 kW / 230 V 50 Hz
Size: W 1535 x D 700 x H 1355 mm
Weight: 126 kg
Includes:
2 grids 1/1 GN, plastic coated
3 adaptor bars: length 535 mm, width 23 mm
GTIN 4015613652597
Code-No. 200279
Euro 2.498,-

✓ Delivery without GN-containers



Preparation table 900T2

Chrome nickel steel
Top with lid for 5 x 1/6 GN,
GN-containers 150 mm deep
2 doors
Forced-air cooling
Electronic control
Condensation water evaporation
Capacity: 260 litres
Coolant R134a
Temperature range: 0 °C to 10 °C
Evaporator packed in foam
Power: 0,204 kW / 220-240 V 50 Hz
Size: W 900 x D 700 x H 990 mm
Weight: 62 kg
Includes:
5 adaptor bars: length 174 mm, width 25 mm
GTIN 4015613655796
■ **Code-No. 200259**
■ **Euro 1.229,-**

Delivery without
GN-containers



Mini-Refrigerated Counter 900T2

Chrome nickel steel
2 doors
Forced-air cooling
Electronic control
Condensation water evaporation
Capacity: 260 litres
Coolant R134a
Temperature range: 0 °C to 10 °C
Evaporator packed in foam
Power: 0,204 kW / 220-240 V 50 Hz
Size: W 900 x D 700 x H 870 mm
Weight: 60,2 kg
GTIN 4015613655802
■ **Code-No. 110156**
■ **Euro 1.119,-**



Mini-Refrigerated Counter 900T1S2

Chrome nickel steel
1 door
2 drawers, inner size of the drawers, each:
W 304 x D 515 x H 140 mm
Forced-air cooling
Electronic control
Condensation water evaporation
Capacity: 260 litres
Coolant R134a
Temperature range: 0 °C to 10 °C
Evaporator packed in foam
Power: 0,204 kW / 220-240 V 50 Hz
Size: W 900 x D 700 x H 870 mm
Weight: 68 kg
GTIN 4015613651552
■ **Code-No. 110157**
■ **Euro 1.598,-**



Stainless steel polishing spray

Contents: 500 ml
12 cans in a carton
Weight: 0,55 kg
GTIN 4015613360195
■ **Code-No. 173031**
■ **Piece Euro 16,50**



Order quantity unit

1 box (12 cans)
GTIN 4015613584454

Euro
per can

16,50

Euro
per carton

198,-



Cooling tops for GN containers 100 mm deep

Hygienic and clean - glass top as sneeze screen

- ✓ Chrome nickel steel with glass top
- ✓ Electronic control
- ✓ Drip water evaporation
- ✓ Digital thermometer
- ✓ Refrigeration unit with cooling trough
- ✓ Static cooling
- ✓ Coolant R134a
- ✓ Temperature range: 0 °C to 10 °C



✓ Delivery without GN containers

Cooling top GL4 5 x 1/4 GN

Power: 0,166 kW / 230 V 50 Hz
Size: W 1200 x D 340 x H 425 mm
Weight: 36,4 kg
Including:
1 adaptor bar: 264 x 42 x 13 mm
4 adaptor bars: 181 x 25 x 13 mm
4 adaptor bars: 264 x 25 x 13 mm
GTIN 4015613655819

■ **Code-No. 110170**
■ **Euro 689,-**

Cooling top GL4 6 x 1/4 GN

Power: 0,194 kW / 230 V 50 Hz
Size: W 1400 x D 340 x H 425 mm
Weight: 40,6 kg
Including:
1 adaptor bar: 264 x 78 x 13 mm
4 adaptor bars: 181 x 25 x 13 mm
5 adaptor bars: 264 x 25 x 13 mm
GTIN 4015613655826

■ **Code-No. 110171**
■ **Euro 749,-**

Cooling top GL4 7 x 1/4 GN

Power: 0,174 kW / 230 V 50 Hz
Size: W 1500 x D 340 x H 425 mm
Weight: 41,4 kg
Including:
4 adaptor bars: 181 x 25 x 13 mm
6 adaptor bars: 264 x 25 x 13 mm
GTIN 4015613655833

■ **Code-No. 110172**
■ **Euro 798,-**

Cooling top GL4 8 x 1/4 GN

Power: 0,18 kW / 230 V 50 Hz
Size: W 1800 x D 340 x H 425 mm
Weight: 46,8 kg
Including:
4 adaptor bars: 181 x 25 x 13 mm
8 adaptor bars: 264 x 25 x 13 mm
GTIN 4015613655840

■ **Code-No. 110173**
■ **Euro 909,-**

Cooling top GL4 10 x 1/4 GN

Power: 0,194 kW / 230 V 50 Hz
Size: W 2000 x D 340 x H 425 mm
Weight: 51 kg
Including:
4 adaptor bars: 181 x 25 x 13 mm
10 adaptor bars: 264 x 25 x 13 mm
GTIN 4015613655857

■ **Code-No. 110174**
■ **Euro 1.019,-**

GN-containers see
catalogue page 238, 239





✓ Delivery without GN containers

Cooling top GL3 3 x 1/3 GN + 1 x 1/2 GN

Power: 0,166 kW / 230 V 50 Hz
Size: W 1200 x D 400 x H 425 mm
Weight: 39,4 kg
Including:
4 adaptor bars: 180 x 25 x 13 mm
5 adaptor bars: 326 x 25 x 13 mm
GTIN 4015613655864
■ **Code-No. 110175**
■ **Euro 709,-**

Cooling top GL3 5 x 1/3 GN + 1 x 1/2 GN

Power: 0,174 kW / 230 V 50 Hz
Size: W 1500 x D 400 x H 425 mm
Weight: 45,4 kg
Including:
4 adaptor bars: 180 x 25 x 13 mm
5 adaptor bars: 326 x 25 x 13 mm
GTIN 4015613655871
■ **Code-No. 110176**
■ **Euro 829,-**

Cooling top GL3 8 x 1/3 GN

Power: 0,18 kW / 230 V 50 Hz
Size: W 1800 x D 400 x H 425 mm
Weight: 51,9 kg
Including:
4 adaptor bars: 180 x 25 x 13 mm
8 adaptor bars: 326 x 25 x 13 mm
GTIN 4015613655888
■ **Code-No. 110178**
■ **Euro 929,-**

Cooling top GL3 9 x 1/3 GN

Power: 0,194 kW / 230 V 50 Hz
Size: W 2000 x D 400 x H 425 mm
Weight: 55,4 kg
Including:
4 adaptor bars: 180 x 25 x 13 mm
9 adaptor bars: 326 x 25 x 13 mm
GTIN 4015613655895
■ **Code-No. 110179**
■ **Euro 1.039,-**



Cooling Top - Bartscher Sushi Bar

For optimum presentation of your food, such as sushi or tapas.

- ✓ Capacity: 5 x 1/2 GN, up to 40 mm deep
- ✓ Curved full visual front glass
- ✓ Operation side with sliding glass doors for easy replenishment
- ✓ Static cooling with an additional overhead evaporator tube

Cooling Top Bartscher Sushi Bar 5 x 1/2 GN

Plastic body, silver
Storage space CNS 18/10
Temperature range: 2 °C to 7 °C
Electronic control
Coolant: R600a
Automatic defrost function
Individually switchable,
energy-saving LED lighting
Power: 180 W / 230 V 50 Hz
Size: W 1800 x D 425 x H 295 mm
Delivery: 1 intermediate bar included
(length: 325 mm, width: 30 mm)
Weight: 45 kg
GTIN 4015613525853
■ **Code-No. 110135G**
■ **Euro 1.189,-**



✓ Delivery without GN containers



Cooling tops for GN containers 150 mm deep

- ✓ Chrome nickel steel with stainless steel lid
- ✓ Electronic control
- ✓ Drip water evaporation
- ✓ Digital thermometer
- ✓ Refrigeration unit with cooling trough
- ✓ Static cooling
- ✓ Coolant R134a
- ✓ Temperature range: 0 °C to 10 °C



Cooling top ED 5 x 1/4 GN

Power: 0,166 kW / 230 V 50 Hz
Size: W 1200 x D 340 x H 275 mm
Weight: 23,6 kg
Including:
4 adaptor bars: 180 x 25 x 10 mm
6 adaptor bars: 266 x 27 x 10 mm
GTIN 4015613640402

■ **Code-No. 110310**

■ **Euro 739,-**

Cooling top ED 7 x 1/4 GN

Power: 0,174 kW / 230 V 50 Hz
Size: W 1500 x D 340 x H 275 mm
Weight: 26 kg
Including:
4 adaptor bars: 180 x 25 x 10 mm
6 adaptor bars: 266 x 27 x 10 mm
GTIN 4015613650609

■ **Code-No. 110314**

■ **Euro 829,-**

✓ Delivery without GN containers

GN-containers see
catalogue page 238, 239



Cooling top ED 3 x 1/3 GN + 1 x 1/2 GN

Power: 0,166 kW / 230 V 50 Hz
Size: W 1200 x D 400 x H 275 mm
Weight: 24,8 kg
Including:
4 adaptor bars: 180 x 25 x 13 mm
6 adaptor bars: 326 x 25 x 13 mm
GTIN 4015613650616

■ **Code-No. 110320**

■ **Euro 759,-**

Cooling top ED 5 x 1/3 GN + 1 x 1/2 GN

Power: 0,174 kW / 230 V 50 Hz
Size: W 1500 x D 400 x H 275 mm
Weight: 27,8 kg
Including:
4 adaptor bars: 180 x 25 x 13 mm
6 adaptor bars: 326 x 25 x 13 mm
GTIN 4015613650623

■ **Code-No. 110322**

■ **Euro 849,-**



Pizza refrigerated counter GL26640

- ✓ Chrome nickel steel with granite working surface
- ✓ Electronic control
- ✓ Digital thermometer
- ✓ Coolant R134a
- ✓ Temperature range: 0 °C to 10 °C
- ✓ Cooling top for GN containers 9 x 1/3 GN, 150 mm deep

Pizza refrigerated counter GL26640

Refrigerated counter

Chrome nickel steel with granite working surface
2 doors, refrigerated, with 5 insertions 600 x 400 mm each, distance between insertions 100 mm
6 drawers, not refrigerated, suitable for 600 x 400 mm, height 70 mm
Drip water evaporation
Forced-air cooling
Power: 0,388 kW / 230 V 50 Hz

Cooling top

Chrome nickel steel with glass top
For GN containers 9 x 1/3 GN, 150 mm deep
Refrigeration unit with cooling trough
Static cooling
Power: 0,212 kW / 230 V 50 Hz
Including:
1 adaptor bars: 326 x 66 x 14 mm
4 adaptor bars: 182 x 25 x 14 mm
9 adaptor bars: 326 x 25 x 14 mm

Size: W 2025 x D 800 x H 1411-1450 mm
Weight: 345,4 kg
GTIN 4015613636269

■ **Code-No. 200273**

■ **Euro 4.198,-**



✓ Delivered without GN-containers

✓ Refrigerated counter and cooling top are also available separately



Refrigerated counter 26640

Chrome nickel steel with granite working surface
2 doors, refrigerated, with 5 insertions 600 x 400 mm each, distance between insertions 100 mm
6 drawers, not refrigerated, suitable for 600 x 400 mm, height 70 mm
Electronic control
Drip water evaporation
Digital thermometer
Forced-air cooling
Coolant R134a
Temperature range: 0 °C to 10 °C
Power: 0,388 kW / 230 V 50 Hz
Size: W 2025 x D 800 x H 980-995 mm
Weight: 290 kg
GTIN 4015613652108
■ **Code-No. 200278**
■ **Euro 3.198,-**



Cooling top GL 9 x 1/3 GN

Chrome nickel steel with glass top
Electronic control
Digital thermometer
Refrigeration unit with cooling trough
Static cooling
Coolant R134a
Temperature range: 0 °C to 10 °C
Power: 0,212 kW / 230 V 50 Hz
Size: W 2025 x D 400 x H 425 mm
Weight: 55,4 kg
Including:
1 adaptor bars: 326 x 66 x 14 mm
4 adaptor bars: 182 x 25 x 14 mm
9 adaptor bars: 326 x 25 x 14 mm
GTIN 4015613652092
■ **Code-No. 200276**
■ **Euro 1.039,-**



Ventilated refrigerated counter

Size: W 1342 x D 700 x H 850 mm
2 doors, refrigerated
Coolant R134a, temperature range: 0 °C to 10 °C
CFC-free, 350 W / 230 V 50 Hz
Weight: 88 kg
GTIN 4015613613482
Code-No. 110801
Euro 1.989,-



Ventilated refrigerated counter with splashback 50 mm

Weight: 89 kg
GTIN 4015613613499
Code-No. 110801MA
Euro 2.029,-

Ventilated refrigerated counter

Size: W 1342 x D 700 x H 850 mm
1 door, 2 drawers 1/1 GN, 150 mm, refrigerated
Coolant R134a, temperature range: 0 °C to 10 °C
CFC-free, 350 W / 230 V 50 Hz
Weight: 99,5 kg
GTIN 4015613613505
Code-No. 110802
Euro 2.459,-

Ventilated refrigerated counter with splashback 50 mm

Weight: 100,5 kg
GTIN 4015613613512
Code-No. 110802MA
Euro 2.498,-



Ventilated refrigerated counter

Size: W 1342 x D 700 x H 850 mm
4 drawers 1/1 GN, 3 x 150 mm, 1 x 100 mm, refrigerated
Coolant R134a, temperature range: 0 °C to 10 °C
CFC-free, 350 W / 230 V 50 Hz
Weight: 110,5 kg
GTIN 4015613613529
Code-No. 110803
Euro 2.759,-

Ventilated refrigerated counter with splashback 50 mm

Weight: 111,5 kg
GTIN 4015613613536
Code-No. 110803MA
Euro 2.798,-



Ventilated refrigerated counter

Size: W 1342 x D 700 x H 850 mm
6 drawers 1/1 GN, 100 mm, refrigerated
Coolant R134a, temperature range: 0 °C to 10 °C
CFC-free, 350 W / 230 V 50 Hz
Weight: 131 kg
GTIN 4015613613543
Code-No. 110804
Euro 2.959,-

Ventilated refrigerated counter with splashback 50 mm

Weight: 132 kg
GTIN 4015613613550
Code-No. 110804MA
Euro 2.998,-



Ventilated refrigerated counter

Size: W 1792 x D 700 x H 850 mm
 2 doors, 2 drawers 1/1 GN, 150 mm, refrigerated
 Coolant R134a, temperature range: 0 °C to 10 °C
 CFC-free, 452 W / 230 V 50 Hz
 Weight: 122,2 kg
 GTIN 4015613613567
Code-No. 110805
Euro 2.669,-



Ventilated refrigerated counter with splashback 50 mm

Weight: 123,2 kg
 GTIN 4015613613574
Code-No. 110805MA
Euro 2.709,-

Ventilated refrigerated counter

Size: W 1792 x D 700 x H 850 mm
 1 door, 4 drawers 1/1 GN, 150 mm, refrigerated
 Coolant R134a, temperature range: 0 °C to 10 °C
 CFC-free, 452 W / 230 V 50 Hz
 Weight: 133,8 kg
 GTIN 4015613613581
Code-No. 110806
Euro 2.859,-



Ventilated refrigerated counter with splashback 50 mm

Weight: 134,8 kg
 GTIN 4015613613598
Code-No. 110806MA
Euro 2.898,-

Ventilated refrigerated counter

Size: W 1792 x D 700 x H 850 mm
 6 drawers 1/1 GN, 5 x 150 mm, 1 x 100 mm, refrigerated
 Coolant R134a, temperature range: 0 °C to 10 °C
 CFC-free, 452 W / 230 V 50 Hz
 Weight: 144,2 kg
 GTIN 4015613613604
Code-No. 110807
Euro 3.119,-



Ventilated refrigerated counter with splashback 50 mm

Weight: 145,2 kg
 GTIN 4015613613611
Code-No. 110807MA
Euro 3.159,-

Ventilated refrigerated counter

Size: W 1792 x D 700 x H 850 mm
 9 drawers 1/1 GN, 100 mm, refrigerated
 Coolant R134a, temperature range: 0 °C to 10 °C
 CFC-free, 452 W / 230 V 50 Hz
 Weight: 171 kg
 GTIN 4015613613628
Code-No. 110808
Euro 3.449,-



Ventilated refrigerated counter with splashback 50 mm

Weight: 172 kg
 GTIN 4015613613635
Code-No. 110808MA
Euro 3.498,-



Ice cube maker - Ice-cold refreshment!

From cocktails to the refrigeration of food - ice cube makers by Bartscher for any occasion

Caipirinha, Pina Colada or Sparkling Kiss - Cocktails like it icy!

Even on fresh food counters and at buffets the cool cubes keep delicate titbits at right temperature, so that the goods keep their quality and flavours. Bartscher offers the appropriate appliances for almost any kind of requirement. Some models even allow you to alter the size of the ice cubes.



Ice-Crusher "4 ICE"

Body made of stainless steel, plastic
Funnel and receptacle made of plastic
Capacity of up to 15 kg/h
Receptacle: approx. 3,5 litres / 1,75 kg
Large removable funnel, removable receptacle
2 safety switches, funnel and receptacle
4 feet with suction cups
Power: 60-80 W / 230 V 50 Hz
Size: W 172 x D 240 x H 463 mm
Weight: 3,6 kg
GTIN 4015613503424
■ **Code-No. 135013**
■ **Euro 76,-**



Ice-Crusher

high-performance, low-noise
and space-saving.
Stainless steel
Capacity up to 60 kg/h
Storage tank: approx. 1 kg
Power: 60 W / 230 V 50 Hz
Size: W 173 x D 380 x H 385 mm
Weight: 14 kg
GTIN 4015613479118
■ **Code-No. 135012**
■ **Euro 629,-**

*The device is not suitable for continuous commercial use.



Ice-Cube Maker "Compact Ice"*

Steel-grey - plastic housing
 Switch for selecting size of ice-cubes: S • small - M • medium - L • large
 Capacity: 12 ice-cubes per cycle
 Water tank: 4,5 litres, approx. 150 ice-cubes
 Capacity: 15 kg / 24 h
 Power: 145 W / 230 V 50 Hz
 Size: W 360 x D 440 x H 454 mm
 Weight: 23 kg
 GTIN 4015613593609
Code-No. A100062V
Euro 298,-



Ice cube maker "Compact Ice K"*

Steel-grey - plastic housing
 Switch for selecting size of ice cubes (cube shaped): S • small - L • large
 Capacity: 24 ice cube per cycle
 Water tank: 1,5 litres
 Capacity: approx. 10 kg / 24 h
 Storage bin: approx. 1 kg
 Power: 150 W / 230 V 50 Hz
 Size: W 306 x D 365 x H 360 mm
 Weight: 12,25 kg
 GTIN 4015613536934
Code-No. 100073
Euro 259,-



✓ Compact device
 for producing
 clear ice cubes



Ice-Cube Maker C 25

Capacity: max. approx. 25 kg/24 h (cone shaped)
 Storage bin: approx. 6 kg
 Circulation of air (distance at all sides minimum 10 cm)
 Water connection 3/4", water drainage Ø 25 mm
 Power: 220 W / 230 V 50 Hz
 Size: W 385 x D 555 x H 665 mm
 Weight: 31 kg
 GTIN 4015613467634
Code-No. 104025
Euro 739,-



Ice-Cube Maker C 40

Capacity: max. approx. 35 kg/24 h (cone shaped)
 Storage bin: approx. 13 kg
 Circulation of air (distance at all sides minimum 10 cm)
 Water connection 3/4", water drainage Ø 25 mm
 Power: 380 W / 230 V 50 Hz
 Size: W 550 x D 635 x H 825 mm
 Weight: 47 kg
 GTIN 4015613467641
Code-No. 104040
Euro 979,-



*The device is not suitable for continuous commercial use.



Ice-Cube Makers Series B

Solid, cone-shaped ice cubes, spraying system

How does the spraying system work?

For ice cube production with a spraying system, the water is sprayed onto the evaporator system, here a kind of form, with the help of a pump. Upon contact with the respective evaporator element, the water freezes and a compact, glass-clear solid ice cone is formed. Because of their solid structure, they have a long cooling effect and are particularly well-suited for enjoying cooled long drinks, for example, since they melt only slowly and do not water down the drinks so quickly.

Ice-Cube Makers Series B

A particularly economical full cone which is suited perfectly for soft and long drinks is produced thanks to the spraying system.

- ✓ Devices made of CNS 18/10
- ✓ Ice cubes (cone shaped): Ø 35 mm, height 31 mm, 20 g (full cone)



Ice-Cube Maker B 20

Capacity: 19 kg/24 h
 15 ice-cubes per cycle
 Storage bin: 6 kg
 Coolant R134a
 Air-cooled (distance at all sides minimum 15 cm)
 Water connection 3/4"
 Water drainage Ø 20 mm
 Power: 0,28 kW / 230 V 50 Hz 1 NAC
 Size: W 335 x D 460 x H 600 mm
 Weight: 27,6 kg
 GTIN 4015613616575
Code-No. 104322
Euro 1.229,-



Ice-Cube Maker B 40

Capacity: 39 kg/24 h
 24 ice-cubes per cycle
 Storage bin: 15 kg
 Filling level sensor
 Coolant R404a
 Air-cooled (distance at all sides minimum 15 cm)
 Water connection 3/4"
 Water drainage Ø 20 mm
 Power: 0,41 kW / 230 V 50 Hz 1 NAC
 Size: W 465 x D 570 x H 690-705 mm
 Weight: 35,8 kg
 GTIN 4015613634739
Code-No. 104337
Euro 1.959,-



Ice-Cube Maker B 45

Capacity: 46 kg/24 h
 32 ice-cubes per cycle
 Storage bin: 22 kg
 Filling level sensor
 Coolant R404a
 Air-cooled (distance at all sides minimum 15 cm)
 Water connection 3/4"
 Water drainage Ø 20 mm
 Power: 0,55 kW / 230 V 50 Hz 1 NAC
 Size: W 465 x D 575 x H 915 mm
 Weight: 38,8 kg
 GTIN 4015613634746
Code-No. 104347
Euro 2.089,-



Ice-Cube Maker B 75

Capacity: 75 kg/24 h
 44 ice-cubes per cycle
 Storage bin: 40 kg
 Filling level sensor
 Coolant R404a
 Air-cooled (distance at all sides minimum 15 cm)
 Water connection 3/4"
 Water drainage Ø 20 mm
 Power: 0,69 kW / 230 V 50 Hz 1 NAC
 Size: W 530 x D 610 x H 905 mm (height including feet: 1030 mm)
 Weight: 46,8 kg
 GTIN 4015613634753
Code-No. 104382
Euro 2.598,-



Ice-Cube Maker B 90

Capacity: 88 kg/24 h
 56 ice-cubes per cycle
 Storage bin: 40 kg
 Filling level sensor
 Coolant R404a
 Air-cooled (distance at all sides minimum 15 cm)
 Water connection 3/4"
 Water drainage Ø 20 mm
 Power: 0,86 kW / 230 V 50 Hz 1 NAC
 Size: W 700 x D 600 x H 900 mm (height including feet: 1025 mm)
 Weight: 56 kg
 GTIN 4015613634760
Code-No. 104392
Euro 3.198,-





Ice-Cube Makers Series Q Hollow ice cubes, paddle system

Are you already familiar with the paddle system?

For producing ice cubes with a paddle system, the individual fingers of the evaporator project into a water reservoir so that the water freezes on them little by little. The water in the reservoir is kept in motion with paddle wheels so that ice only develops on the evaporator fingers. Thus over time, the typical crystal-clear hollow ice cubes are formed. The advantage of this ice cube form lies in the fact that they have a larger surface area that cools drinks down within a shorter time span. In addition, they are very good for making crushed ice. Ice cube makers with a paddle system are particularly well-suited for use with hard water with high calcium content.

Ice-Cube Makers Series Q

The paddle system and evaporator with fingers guarantee quiet and smooth operation thanks to the lack of pumps and spray nozzles, even in particularly tough conditions.

- ✓ Devices made of CNS 18/10
- ✓ Ice cubes (cone shaped) 30 x 26 x 40 mm, 17 g (hollow cone)
- ✓ Coolant R134a



Ice-Cube Maker Q 25

Capacity: 25 kg/24 h
Storage bin: 10 kg / 588 ice cubes
15 ice-cubes per cycle
Air-cooled (distance at all sides minimum 15 cm)
Water connection 3/4"
Water drainage Ø 20 mm
Power: 0,265 kW / 230 V 50 Hz 1 NAC
Size: W 400 x D 550 x H 690-715 mm
Weight: 32,4 kg
GTIN 4015613634777
Code-No. 104204
Euro 1.489,-



Ice-Cube Maker Q 45

Capacity: 45 kg/24 h
Storage bin: 16 kg / 941 ice cubes
35 ice-cubes per cycle
Air-cooled (distance at all sides minimum 15 cm)
Water connection 3/4"
Water drainage Ø 20 mm
Power: 0,37 kW / 230 V 50 Hz 1 NAC
Size: W 500 x D 610 x H 690-710 mm
Weight: 41,4 kg
GTIN 4015613634784
Code-No. 104206
Euro 2.098,-



Ice-Cube Maker Q 75

Capacity: 75 kg/24 h
 Storage bin: 36 kg / 2117 ice cubes
 60 ice-cubes per cycle
 Air-cooled (distance at all sides minimum 15 cm)
 Water connection 3/4"
 Water drainage Ø 20 mm
 Power: 0,62 kW / 230 V 50 Hz 1 NAC
 Size: W 700 x D 600 x H 880 mm (height including feet: 965-985 mm)
 Weight: 57 kg
 GTIN 4015613634791
Code-No. 104218
Euro 2.798,-



Ice-Cube Maker Q 150

Capacity: 150 kg/24 h
 Storage bin: 67 kg / 3941 ice cubes
 90 ice-cubes per cycle
 Air-cooled (distance at all sides minimum 15 cm)
 Water connection 3/4"
 Water drainage Ø 20 mm
 Power: 0,99 kW / 230 V 50 Hz 1 NAC
 Size: W 920 x D 650 x H 1290-1300 mm
 Weight: 102,8 kg
 GTIN 4015613634807
Code-No. 104216
Euro 4.349,-





Ice-Flake Makers Series F Air-cooled

In the ice flake maker, the water is fed to an vertically mounted evaporator cylinder. The integrated worm screw system transports the cold mass upwards in the device, where it is crushed in the desired way. Thus perfectly flaked ice is produced for presenting your products. In addition, the closed system ensures HACCP-conformity for the ice flake production.



Ice-Flake Makers Series F

The high-performance ice flake preparer is ideally suited for the presentation of food at deli counters or buffets.

- ✓ Devices made of CNS 18/10
- ✓ Coolant R134a



Ice-Flake Maker F 80

Capacity: 90 kg/24 h
 Storage bin: 20 kg
 Air-cooled (distance at all sides minimum 15 cm)
 Water connection 3/4"
 Water drainage Ø 20 mm
 Power: 0,4 kW / 230 V 50 Hz 1 NAC
 Size: W 570 x D 600 x H 680 mm
 Weight: 52 kg
 GTIN 4015613616629
Code-No. 104409
Euro 3.249,-



Ice-Flake Maker F 125

Capacity: 120 kg/24 h
 Storage bin: 27 kg
 Air-cooled (distance at all sides minimum 15 cm)
 Water connection 3/4"
 Water drainage Ø 20 mm
 Power: 0,49 kW / 230 V 50 Hz 1 NAC
 Size: W 680 x D 510 x H 1000-1010 mm
 Weight: 60,6 kg
 GTIN 4015613634814
Code-No. 104436
Euro 3.998,-



Dishwashers by Bartscher: a clean solution across the board!

A Bartscher dishwasher is the kind of helper that you have always been looking for:

clean, fast, economic and reliable! Our machines are built to be robust enough to easily handle the requirements of daily use. The design helps facilitate your work in terms of use and ergonomics: intuitive controls, quick to operate, pleasant to handle, and gentle on your wallet and the environment at the same time.

All Bartscher machines are equipped with a rinse agent dosing pump and a thermostop to give you a perfect, hygienic end result.

Thanks to innovative technology used by our premium model, the Deltamat **TF 7500eco**, up to 50 percent of water, energy and rinse agent can be saved compared to conventional machines. In daily, commercial use, these savings can quickly amount to something quite substantial.

Lime is one of the minerals dissolved in water that is responsible for deposits on machine parts and blown heating elements.

A water softening system safeguards the smooth running properties of the machine and protects the heating elements from calcification. Furthermore, the soft water also reduces the consumption of cleaning agents. The VGG (Commercial Dishwashing Association) therefore recommends a water hardness level of $< 3^\circ \text{d}$ (total hardness).

Only this ensures a result of $< 80\mu\text{S}/\text{cm}$ (conductivity) acc. to the VGG.

This enables a reduction in operating hours and wages, while simultaneously ensuring optimum hygienic results. A water softening system is imperative for water hardness levels of 5°d.H.

We have therefore come up with even more good solutions: built-in water softeners and partial or full desalination technologies ensure a long service life of the machine and a spotless, shiny end result.

All of these innovations offer improved washing results and protect the environment. Thanks to the built-in lye pump, there is no need for a discharge outlet near the floor; instead you can simply connect the machine to an outlet on a sink, etc. The built-in lye pump conveys the waste water to a maximum height of 1 metre. This provides you with even more options for designing your kitchen.

A clean solution!



Why should you use dishwashers

- ✓ Energy-saving of about 30%
- ✓ More hygienic thanks to a rinsing temperature of at least 82 °C
- ✓ Improved ergonomics
- ✓ Time- and staff-saving



Glasswashers Deltamat series TF 350

- ✓ Double walled
- ✓ Easy to clean
- ✓ Easy to maintain

Deltamat TF 350

Size	W 415 x D 465 x H 670 mm
Model	CNS 18/10
max. capacity h	30 baskets
Basket measurements	350 x 350 mm
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Power total	2,59 kW / 230 V 50 Hz
Tank heating	1,85 kW
Boiler heating	2,4 kW
Wash cycle	120 sec.
Water consumption at 2 bar	1,4 litres
Capacity tank	12 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Accessories	1 insert for saucers 1 cutlery cylinder 2 glasses baskets

Deltamat TF 350

Weight: 30 kg
GTIN 4015613447513
■ **Code-No. 110520**
■ **Euro 1.709,-**

Deltamat TF 350 LP, with drain pump

Weight: 32,5 kg
GTIN 4015613447520
■ **Code-No. 110521**
■ **Euro 1.919,-**

Deltamat TF 350 W, with water softener

Weight: 35 kg
GTIN 4015613447537
■ **Code-No. 110522**
■ **Euro 1.898,-**

Baskets for glasswashers series TF 350

Standard basket for glasses

Size: W 350 x D 350 x H 110 mm

Weight: 0,8 kg

GTIN 4015613432007

■ **Code-No. 110312**

■ **Euro 51,-**



Standard basket for glasses

Size: W 350 x D 350 x H 170 mm

Weight: 1,5 kg

GTIN 4015613586564

■ **Code-No. 110311**

■ **Euro 52,-**



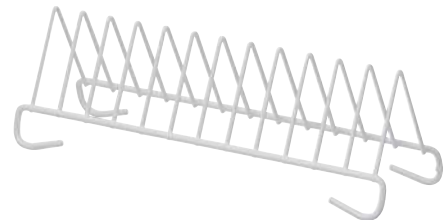
Insert for saucers

Weight: 0,2 kg

GTIN 4015613432014

■ **Code-No. 110317**

■ **Euro 18,-**



Cutlery cylinder

Size: Ø 107 mm, H 119 mm

Weight: 0,1 kg

GTIN 4015613432021

■ **Code-No. 110318**

■ **Euro 9,-**



Glass polisher
see catalogue page 172





Deltamat TF 401

Size	W 450 x D 535 x H 700 mm
Model	CNS 18/10
max. capacity h	30 baskets
Basket measurements	400 x 400 mm
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Power total	3,2 kW / 230 V 50 Hz
Tank heating	1,85 kW
Boiler heating	2,8 kW
Wash cycle	120 sec.
Water consumption at 2 bar	1,8 litres
Capacity tank	14,5 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Accessories	1 insert for saucers 1 cutlery cylinder 1 glasses basket 1 glasses basket, 4-piece

Deltamat TF 401

Weight: 38 kg
GTIN 4015613468525
■ **Code-No. 110605**
■ **Euro 1.879,-**

Deltamat TF 401 W, with water softener

Weight: 42 kg
GTIN 4015613468532
■ **Code-No. 110606**
■ **Euro 2.079,-**

Deltamat TF 401 LPW, with drain pump and water softener

Weight: 45 kg
GTIN 4015613468549
■ **Code-No. 110607**
■ **Euro 2.169,-**

Glasswashers Deltamat TF 401

- ✓ Door double walled
- ✓ Easy to clean
- ✓ Easy to maintain



Glass polisher
see catalogue page 172

Baskets for glasswashers series TF 401

Basket for glasses

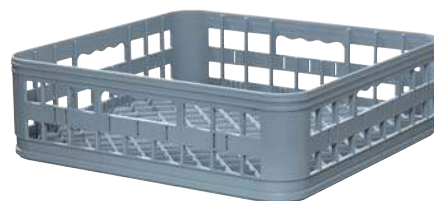
Size: W 400 x D 400 x H 135 mm

Weight: 0,95 kg

GTIN 4015613468303

■ **Code-No. 109325**

■ **Euro 49,-**



Basket for glasses, 4-piece

Size: W 400 x D 400 x H 210 mm

Weight: 2,1 kg

GTIN 4015613468327

■ **Code-No. 109327**

■ **Euro 69,-**



Basket for plates

Size: W 400 x D 400 x H 210 mm

Weight: 1,6 kg

GTIN 4015613468310

■ **Code-No. 109326**

■ **Euro 45,-**



Cutlery cylinder

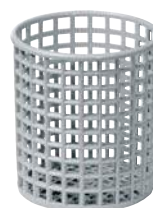
Size: Ø 107 mm, H 119 mm

Weight: 0,1 kg

GTIN 4015613432021

■ **Code-No. 110318**

■ **Euro 9,-**



Dishwasher basket set 4000

Plastic

Set consisting of:

2 universal baskets

4 inserts for glasses

1 insert for plates

1 cutlery cylinder

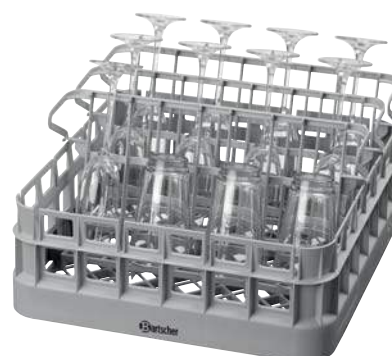
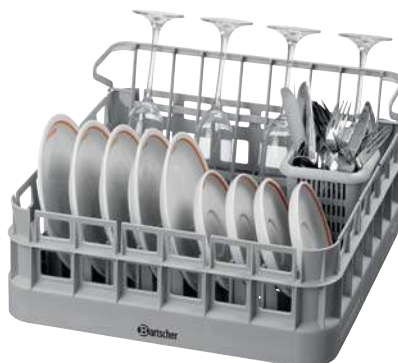
Size: W 400 x D 400 x H 145 mm

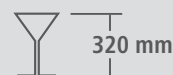
Weight: 5,79 kg

GTIN 4015613653242

■ **Code-No. 15202**

■ **Euro 139,-**





Dishwashers Deltamat, series TF 50

- ✓ Door double walled
- ✓ Hot water connection recommendable up to 55 °C
- ✓ Easy to clean
- ✓ Easy to maintain

Deltamat TF 50

Size	W 590 x D 600 x H 850 mm
Model	CNS 18/10
max. capacity h	30 baskets
Basket measurements	500 x 500 mm
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Total power	3,45 kW / 220-240 V 50Hz 1 NAC
Tank heating	2,7 kW
Boiler heating	2,8 kW
Wash cycle	120 sec.
Water consumption at 2 bar	2,3 litres
Capacity tank	29 litres
Water pressure	2-4 bar
Water inlet	G 3/4" MI
Water outlet	Ø 24 mm
Accessories	1 glasses basket
	1 plates basket
	1 cutlery cylinder

Deltamat TF 50

Weight: 56,5 kg
 GTIN 4015613448114
Code-No. 110415
Euro 2.498,-

Deltamat TF 50 L with drain pump

Weight: 58 kg
 GTIN 4015613448121
Code-No. 110418
Euro 2.579,-

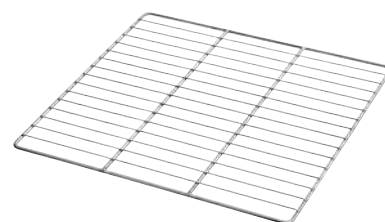
Deltamat TF 50 LR with drain pump and dish-washing detergent

Weight: 59 kg
 GTIN 4015613588421
Code-No. 110419
Euro 2.719,-

Rinse grid 500

The better alternative to dishwashing racks for washing particularly large containers, such as, e.g., pans, bowls or meat boxes.

Chrome nickel steel
 Size: W 500 x D 500 mm
 Weight: 1,7 kg
 GTIN 4015613664217
Code-No. 101094
Euro 48,-



Dish-washing detergent metering pump

Dish-washing detergent metering pump TG280

Clock-controlled dish-washing detergent metering pump for subsequent installation, suitable for all current dishwashers

Plastic
 Clock-controlled
 Volume flow rate: 0,28 to 2,8 l/h
 Power: 0,005 kW / 230 V 50/60 Hz
 Size: W 69 x D 103 x H 62 mm
 Weight: 0,45 kg
 Including installation kit and connection kit
 GTIN 4015613432403
Code-No. 109518
Euro 225,-



Assembly fee for dish-washing detergent metering pumps
 Code-No. 099996 Euro 60,- net

Deltamat TF 515

Size	W 590 x D 600 x H 850 mm
Model	CNS 18/10
max. capacity h	30 baskets
Basket measurements	500 x 500 mm
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Total power	3,6 kW / 400 V 50 Hz 3 NAC
Tank heating	2,7 kW
Boiler heating	3,0 kW
Wash cycle	120 - 180 sec.
Water consumption at 2 bar	2,3 litres
Capacity tank	29 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Accessories	1 glasses basket
	1 plates basket
	1 cutlery cylinder

Deltamat TF 515

Weight: 56,5 kg

GTIN 4015613447445

■ **Code-No. 110550**

■ **Euro 2.798,-**

Dishwasher Deltamat TF 515 LP, with drain pump

Weight: 58 kg

GTIN 4015613447452

■ **Code-No. 110560**

■ **Euro 2.998,-**

Dishwasher Deltamat TF 515 LPW, with drain pump and water softener

Weight: 59,5 kg

GTIN 4015613448046

■ **Code-No. 110580**

■ **Euro 3.098,-**

Deltamat TF 515 LPWR, with drain pump, water softener and dish-washing detergent

Weight: 60,5 kg

GTIN 4015613588438

■ **Code-No. 110590**

■ **Euro 3.198,-**

Dish-washing detergent metering pump

Dish-washing detergent metering pump LWG300

Conductance controlled dish-washing detergent metering pump for wall mounting, suitable for all current dishwashers

Plastic

Conductance controlled

Volume flow rate: 0,1 to 3,0 l/h

With 1-pin sensor

Power: 0,005 kW / 230 V 50/60 Hz

Size: W 69 x D 103 x H 62 mm

Weight: 0,75 kg

Including installation kit and connection kit

GTIN 4015613488295

■ **Code-No. 109548**

■ **Euro 298,-**



Dishwashers Deltamat, series TF 515

- ✓ Door double walled
- ✓ Easy to clean
- ✓ Easy to maintain



The benefits of a conductance controlled dish-washing detergent metering pump are obvious: more efficient, demand-based consumption of detergent by establishing the electrical conductivity in the rinsing water.

Assembly fee for dish-washing detergent metering pumps
Code-No. 099996 Euro 60,- net



Dishwashers Deltamat, series TF 525

- ✓ Double walled
- ✓ Easy to clean
- ✓ Easy to maintain

Deltamat TF 525

Size	W 600 x D 610 x H 850 mm
Model	CNS 18/10
max. capacity h	30 baskets
Basket measurements	500 x 500 mm
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Total power	5,01 kW / 400 V 50 Hz 3 NAC
Tank heating	2,7 kW
Boiler heating	4,5 kW
Wash cycle	120 - 180 sec.
Water consumption at 2 bar	2,3 litres
Capacity tank	16,5 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Accessories	1 glasses basket 1 plates basket 1 cutlery cylinder

Deltamat TF 525

Weight: 63,5 kg

GTIN 4015613447476

■ **Code-No. 111550**

■ **Euro 3.159,-**

Dishwasher Deltamat TF 525 LP, with drain pump

Weight: 64,5 kg

GTIN 4015613447483

■ **Code-No. 111560**

■ **Euro 3.359,-**

Dishwasher Deltamat TF 525 LPW, with drain pump and water softener

Weight: 65,5 kg

GTIN 4015613447506

■ **Code-No. 111565**

■ **Euro 3.598,-**

Deltamat TF 525 LPWR, with drain pump, water softener and dish-washing detergent

Weight: 66,5 kg

GTIN 4015613588445

■ **Code-No. 111570**

■ **Euro 3.759,-**

The benefits of a conductance controlled dish-washing detergent metering pump are obvious: more efficient, demand-based consumption of detergent by establishing the electrical conductivity in the rinsing water.



Assembly fee for dish-washing detergent metering pumps
Code-No. 099996 Euro 60,- net

Dish-Washing Detergent

Dish-washing detergent metering pump LWG600

Conductance controlled dish-washing detergent metering pump for wall mounting, suitable for all current dishwashers

Plastic

Conductance controlled

Volume flow rate: 0,1 to 6,0 l/h

With 2-pin sensor

Power: 0,004 kW / 230 V 50/60 Hz

Size: W 95 x D 100 x H 125 mm

Weight: 0,75 kg

Including connection kit

GTIN 4015613506517

■ **Code-No. 109547**

■ **Euro 459,-**



Deltamat TF 641

Size	W 600 x D 680 x H 860 mm
Model	CNS 18/10
max. capacity h	60 baskets
Basket measurements	500 x 500 mm
Detergent metering pump	yes
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Total power	6,65 kW / 400 V 50/60 Hz 3 NAC
Tank heating	2,7 kW
Boiler heating	6,0 kW
Wash cycle	60 - 300 sec.
Water consumption at 2 bar	2,3 litres
Capacity tank	16,5 litres
Feeding water pressure	2-4 bar
Water inlet	G 3/4" MI
Water outlet	Ø 24 mm
Accessories	1 glasses basket 1 plates basket 1 cutlery cylinder

Deltamat TF 641

Weight: 67,5 kg

GTIN 4015613544397

■ **Code-No. 109632**

■ **Euro 3.279,-**

Dishwasher Deltamat TF 641 LP, with drain pump

Weight: 69 kg

GTIN 4015613544403

■ **Code-No. 109633**

■ **Euro 3.379,-**

Rinse grid 500

The better alternative to dishwashing racks for washing particularly large containers, such as, e.g., pans, bowls or meat boxes.

Chrome nickel steel

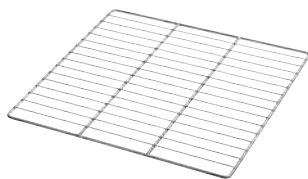
Size: W 500 x D 500 mm

Weight: 1,7 kg

GTIN 4015613664217

■ **Code-No. 101094**

■ **Euro 48,-**



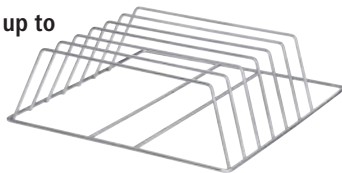
Basket for taking trays up to 600 x 400 mm in size

Weight: 1,5 kg

GTIN 4015613487069

■ **Code-No. 109329**

■ **Euro 179,-**



Dishwasher base

Dishwasher base

Capacity 2 baskets

Chrome nickel steel

W 605 x D 570 x H 450 mm

Weight: 6 kg

GTIN 4015613602462

■ **Code-No. 109688**

■ **Euro 229,-**



Dishwashers Deltamat, series TF 641

- ✓ Suitable for baking trays, trays, plates etc. up to 600 x 400 mm in size
- ✓ Double walled
- ✓ Hot water connection recommendable up to 55 °C
- ✓ Easy to clean
- ✓ Easy to maintain





Dishwashers Deltamat, series TF 7500eco

- ✓ Possible to build under worktop
- ✓ Double walled

The usage of water, detergent and energy will be reduced by up to 50 %.

- ✓ Multicoloured START control knob
- ✓ Self-diagnostic routine
- ✓ Multilingual control menu
- ✓ Slow closing door mechanism
- ✓ Recovery of energy



Deltamat TF 7500eco

Size	W 600 x D 610 x H 850 mm
Model	CNS 18/10
max. capacity h	60 baskets
Basket measurements	500 x 500 mm
Detergent metering pump	yes
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Power total	6,65 kW / 400 V 50 Hz 3 NAC
Tank heating	1,1 kW
Boiler heating	6,0 kW
Wash cycle	60 - 360 sec.
Water consumption at 2 bar	2,5 - 7 litres
Capacity tank	10 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Accessories	1 glasses basket 1 plates basket 1 cutlery cylinder

Deltamat TF 7500eco LP, with drain pump

Weight: 73 kg

GTIN 4015613527635

■ **Code-No 110660**

■ **Euro 3.998,-**

Deltamat TF 7500eco LPW, with drain pump and water softener

Weight: 75 kg

GTIN 4015613527642

■ **Code-No 110661**

■ **Euro 4.198,-**

Rinse grid 500

The better alternative to dishwashing racks for washing particularly large containers, such as, e.g., pans, bowls or meat boxes.

Chrome nickel steel

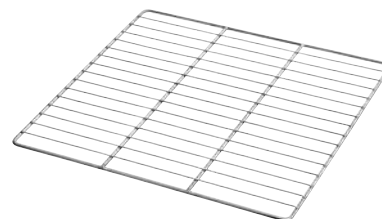
Size: W 500 x D 500 mm

Weight: 1,7 kg

GTIN 4015613664217

■ **Code-No. 101094**

■ **Euro 48,-**



Dish basket trolley

Dishwasher rack trolley

Chrome nickel steel

Carrying capacity: 120 kg

Platform size: W 513 x D 583 mm

4 swivel castors Ø 100 mm

W 515 x D 640 x H 925 mm

Weight: 8,75 kg

GTIN 4015613523712

■ **Code-No. 300143**

■ **Euro 139,-**

Pass-Through Dishwashers Series DS

Excellent performance and versatility

Efficient and effective: Bartscher pass-through dishwasher with new rinse arm

Hygiene

- ✓ Electronic door stop to guarantee a correct rinsing temperature
- ✓ Boiler with large capacity
- ✓ Integral tub filter
- ✓ Self-emptying vertical pump
- ✓ Interior of washing chamber is completely deep-drawn without welding

Safety and ergonomics

- ✓ Patented lifting system: less effort and increased safety
- ✓ Low noise development
- ✓ Electronic self-diagnosis to ensure functioning
- ✓ Tub in frontal position for easy cleaning
- ✓ Components for front panel are accessible



Pass-Through Dishwasher DS 901

CE	marked
Size	W 745 x D 835 x H 1340/max. 1969 mm
Model	CNS 18/10
Feet height	adjustable 30 mm
Capacity h	20 to 60 baskets
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Total power	7,1 kW / 380-400 V 50 Hz 3 NAC
Tank heating	3,0 kW
Boiler heating	6,0 kW
Wash cycle	60/120/180 sec.
Water consumption at 2 bar	3 litres
Capacity tank	20 litres
Water pressure	2,5-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 50 mm
Weight	97 kg
Accessories	2 plates baskets, 1 cutlery holder, 1 cups basket

GTIN 4015613658162

Code-No. 109242

Euro 4.549,-

Bartscher pass-through dishwasher with new rinse arm

- ✓ Improved washing performance due to ideal water distribution
- ✓ Lower water consumption thanks to improved rinsing nozzles



Rubbish bin
see catalogue page 166

- ✓ Delivery without Entry/Exit table and pre-clearing table

Pass-Through Dishwasher DS 1001

CE	marked
Size	W 745 x D 835 x H 1340/max. 1969 mm
Model	CNS 18/10
Feet height	adjustable 30 mm
Capacity h	24 to 60 baskets
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Total power	9,1 kW / 380-400 V 50 Hz 3 NAC
Tank heating	3,0 kW
Boiler heating	8,0 kW
Wash cycle	60/110/150 sec.
Water consumption at 2 bar	3 litres
Capacity tank	20 litres
Water pressure	2,5-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 50 mm
Weight	97 kg
Accessories	2 plates baskets, 1 cutlery holder, 1 cups basket

GTIN 4015613658179

Code-No. 109243

Euro 4.998,-

Pass-Through Dishwasher DS 2001

Efficient and effective: Bartscher pass-through dishwasher with new rinse arm

Excellent performance and versatility for demanding customers who require reliable dishwasher operations and low operating costs.

Ideal for small to medium-sized restaurants, hotels and fast-food restaurants where fast and dynamic service is required.

Thanks to their large unit heights of up to 470 mm, these machines are perfect for large plates and trays, and give the kitchen team an ergonomic and rapid loading option.

The DS 2001 can even hold bakery trays and Euronorm stackable containers (E2 boxes).

✓ Delivery without Entry/Exit table and pre-clearing table



Pass-Through Dishwasher DS 2001, with drain pump and dish-washing detergent

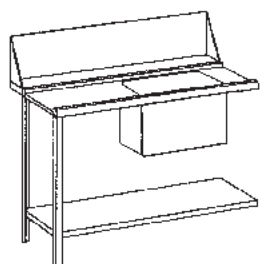
CE	marked
Size	W 790 x D 840 x H 1570/max.2080 mm
Model	CNS 18/10
Feet height	adjustable 30 mm
Capacity h	24 to 60 baskets
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Total power	11,0 kW / 400 V 50 Hz 3 NAC
Tank heating	3,0 kW
Boiler heating	9,5 kW
Wash cycle	60/110/150 seconds + endless (8 minutes) + self-cleaning
Water consumption at 2 bar	3 litres
Capacity tank	30 litres
Water pressure	2,5-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 50 mm
Weight	114,7 kg
Accessories	1 plate basket, 1 cutlery holder, 1 cups basket

GTIN 4015613658186

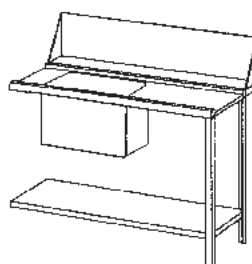
■ Code-No. 109249

■ Euro 6.698,-

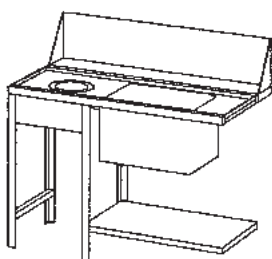
Accessories Pass-Through Dishwashers



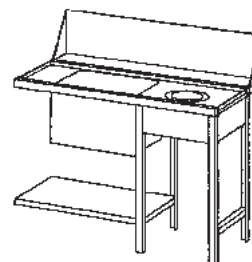
Pre-clearing table, left
with splashback, height 136 mm
sink right
W 1200 x D 720 x H 850 mm
Weight: 22 kg
GTIN 4015613370675
| **Code-No. 109770**
| **Euro 1.109,-**



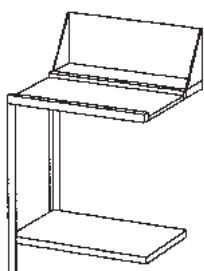
Pre-clearing table, right
with splashback, height 136 mm
sink left
W 1200 x D 720 x H 850 mm
Weight: 22 kg
GTIN 4015613371849
| **Code-No. 109771**
| **Euro 1.109,-**



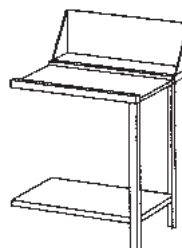
Pre-clearing table, left
with waste hole,
with splashback, height 136 mm
sink right
W 1200 x D 720 x H 850 mm
Weight: 21 kg
GTIN 4015613371856
| **Code-No. 109772**
| **Euro 1.198,-**



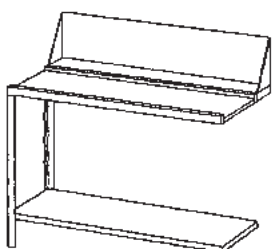
Pre-clearing table, right
with waste hole,
with splashback, height 136 mm
sink left
W 1200 x D 720 x H 850 mm
Weight: 21 kg
GTIN 4015613371863
| **Code-No. 109773**
| **Euro 1.198,-**



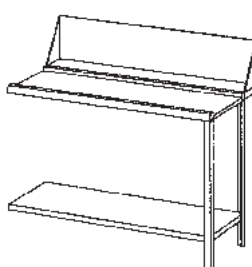
Entry/Exit table, left
with splashback, height 136 mm
W 700 x D 720 x H 850 mm
Weight: 12 kg
GTIN 4015613371870
| **Code-No. 109775**
| **Euro 509,-**



Entry/Exit table, right
with splashback, height 136 mm
W 700 x D 720 x H 850 mm
Weight: 12 kg
GTIN 4015613371887
| **Code-No. 109776**
| **Euro 509,-**



Entry/Exit table, left
with splashback, height 136 mm
W 1200 x D 720 x H 850 mm
Weight: 17 kg
GTIN 4015613371894
| **Code-No. 109777**
| **Euro 709,-**



Entry/Exit table, right
with splashback, height 136 mm
W 1200 x D 720 x H 850 mm
Weight: 17 kg
GTIN 4015613371900
| **Code-No. 109778**
| **Euro 709,-**

✓ Customized designs deliverable on request



Rubbish bin 56L

Matching rubbish bin for the pre-clearing tables 109772 and 109773 of the Bartscher pass-through dishwashers.

Container and lid made of chrome nickel steel 18/10

Removable lid with handle, can be hung laterally at the bin

Capacity: 56 litres

Size of inner container: Ø 370 mm, height 520 mm

4 swivel castors, Ø 60 mm

Size: W 460 x D 400 x H 620/723 mm

Weight: 6,6 kg

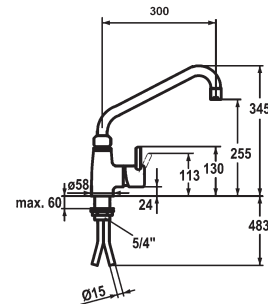
GTIN 4015613630670

| **Code-No. 860006**

| **Euro 175,-**

Single handle mixer

All chrome surface
Copper tube connections Ø 15 mm
Fixing with threaded pipe 1 1/4"
Bench fixing hole Ø 42 mm
Swivel spout 360° with adjustable gland
Stream regulator mouthpiece 3/4" internal thread
Water output at 3 bar: outlet volume 40 l/min.
High-performance cartridge with ceramic discs
Continuously adjustable temperature and flow rate
Weight: 3,4 kg
GTIN 4015613584034
■ **Code-No. 400126**
■ **Euro 549,-**



Professional fittings

- ✓ Perfectly robust version
- ✓ By the use of solid metal
- ✓ By the use of gland sealings
- ✓ By the use of heat-insulated solid metal handles
- ✓ By the use of an extra hard-nickel coating damages of chromium are impossible
- ✓ High flow capacity
- ✓ Blow-back proof
- ✓ Rubber stop ring
- ✓ Hose bears a maximum load of 150 kg
- ✓ Hot-water proof
- ✓ Pressure-resistant
- ✓ Spring is coated with silagan
- ✓ Distribution pressure is adjustable via set screw
- ✓ With spring mechanism
- ✓ Exchangeable sieve
- ✓ Lockable sieve spray unit with closing delay
- ✓ Backflow prevention



GASTRO two handle mixer

with pre-rinse spray gun
Coronachrome metal handles removable
Stainless steel valve seats
Flat plate chromium parts M 20 x 1,25
Bench fixing hole Ø 22 mm
Swivel spout 180°
Stream regulator nozzle M22
Water output at 3 bar: spray 18 l/min.
Stream regulator 28 l/min.
Weight: 6 kg
GTIN 4015613184258
■ **Code-No. 400115**
■ **Euro 889,-**



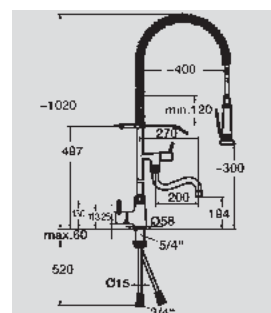
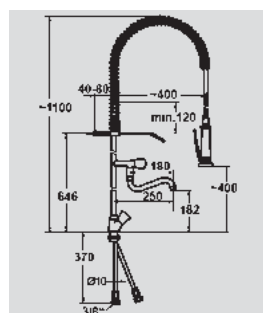
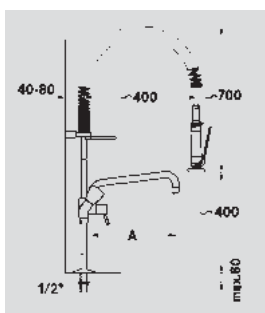
GASTRO two handle mixer

with pre-rinse spray gun
Coronachrome metal handles removable
Stainless steel valve seats
Flat plate chromium parts M 20 x 1,25
Bench fixing hole Ø 35 mm
Swivel spout 180°
Stream regulator nozzle M22
Water output at 3 bar: spray 18 l/min.
Stream regulator 25 l/min.
Weight: 6 kg
GTIN 4015613370101
■ **Code-No. 400112**
■ **Euro 898,-**



GASTRO single handle mixer

with pre-rinse spray gun
Suspension spring made of CNS 18/10
Copper tube connections Ø 15 mm
Fixing with threaded pipe 1 1/4"
bench fixing hole Ø 42 mm
Swivel spout 180°
Stream regulator nozzle M22
Water output at 3 bar: spray 18 l/min.
Stream regulator 40 l/min.
Weight: 8,5 kg
GTIN 4015613438955
■ **Code-No. 400123**
■ **Euro 939,-**



Dishwasher Baskets 500 x 500 mm

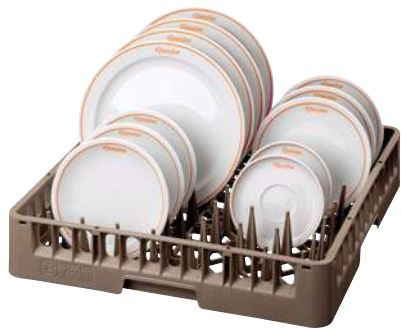
The stackable dishwasher baskets from Bartscher provide good washing results, good basket handling and a clean and safe storage.



Universal basket
Stackable
Basket size: 500 x 500 mm
Basket height: 100 mm
Weight: 1,2 kg
GTIN 4015613653952
■ **Code-No. 5301**
■ **Euro 19,-**



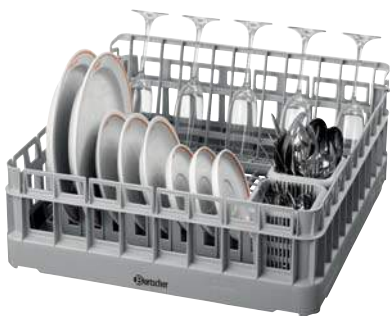
Cutlery basket
Stackable
Basket size: 500 x 500 mm
Basket height: 100 mm
Weight: 1,35 kg
GTIN 4015613653969
■ **Code-No. 5302**
■ **Euro 19,-**



Plates basket / Tray basket
Stackable
Basket size: 500 x 500 mm
Basket height: 100 mm
Weight: 1,4 kg
GTIN 4015613653976
■ **Code-No. 5303**
■ **Euro 22,-**



Cutlery holder, 8 compartments
Stackable
Basket size: 430 x 210 mm
Basket height: 155 mm
Weight: 0,55 kg
GTIN 4015613653990
■ **Code-No. 5305**
■ **Euro 20,-**



Dishwasher basket set 5000
Plastic
Set consisting of:
1 universal basket
1 insert for glasses
1 insert for plates
2 cutlery cylinders
Size: W 500 x D 500 x H 175 mm
Weight: 1,88 kg
GTIN 4015613653235
■ **Code-No. 15201**
■ **Euro 75,-**



Insert for glasses 5000
fitting the dishwasher basket set 5000
Plastic
Size: W 390 x D 70 x H 200 mm
Weight: 0,2 kg
GTIN 4015613656267
■ **Code-No. 15205**
■ **Euro 10,50**



9 compartments					
Comp. size (mm)	Total height (mm)	Inner height (mm)	Weight (kg)	Code-No.	Euro
149 x 149	100	83	1,50	5309	25,-
149 x 149	142	123	2,05	5311	33,-
149 x 149	183	166	2,35	5312	42,-
149 x 149	225	207	2,90	5313	48,-
149 x 149	266	245	3,15	5314	58,-
149 x 149	306	285	3,70	5315	65,-

16 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Weight (kg)	Code-No.	Euro
111 x 111	100	83	1,55	5316	26,-
111 x 111	142	123	2,10	5318	33,-
111 x 111	183	166	2,40	5319	43,-
111 x 111	225	207	2,95	5320	52,-
111 x 111	266	245	3,25	5321	62,-
111 x 111	306	285	3,80	5322	67,-

25 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Weight (kg)	Code-No.	Euro
89 x 89	100	83	1,60	5325	26,-
89 x 89	142	123	2,25	5327	37,-
89 x 89	183	166	2,55	5328	43,-
89 x 89	225	207	3,10	5329	54,-
89 x 89	266	245	3,40	5330	62,-
89 x 89	306	285	3,95	5331	69,-

36 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Weight (kg)	Code-No.	Euro
73 x 73	100	83	1,65	5336	27,-
73 x 73	142	123	2,40	5338	36,-
73 x 73	183	166	2,70	5339	44,-
73 x 73	225	207	3,45	5340	55,-
73 x 73	266	245	3,75	5341	61,-
73 x 73	306	285	4,50	5342	69,-

49 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Weight (kg)	Code-No.	Euro
62 x 62	100	83	1,75	5349	28,-
62 x 62	142	123	2,65	5351	39,-
62 x 62	183	166	2,95	5352	46,-
62 x 62	225	207	3,85	5353	59,-
62 x 62	266	245	4,15	5354	66,-
62 x 62	306	285	5,05	5355	75,-

Compartments - coloured



Comp.	Colour	Weight (kg)	Code-No.	Euro
9	blue	0,50	5361	6,-
16	dark blue	0,55	5362	7,-
25	red	0,70	5363	8,-
36	lilac	0,75	5360	9,-
49	green	1,00	5364	9,-

Water Conditioning Units



Water Conditioning Units

Soft water is the basis for good washing results but quite often it contains various minerals such as magnesium and calcium. These materials have impact on certain procedures, that affect cleanness and purity of the dishes and impair product life as well.

By the use of water conditioning units you will experience optimal results and a long life-span of your machine as well as a flavour guard.



✓ Dishes, glasses and cutlery

Clean-Tech full desalination system Model VK 5000F

For shiny dishes, stainless glasses and cutlery.

Plastic, glass fibre reinforced

Connection capacity: for 1 device

Performance level at 10° d (total salt content): 5000 litres / cartridge

Size: Ø 265 mm, height 680 mm

Weight: 18 kg

GTIN 4015613415833

■ **Code-No. 109852**

■ **Euro 879,-**

Reconditioned/exchange/replacement cartridge for 109852

Weight: 17 kg

GTIN 4015613586762

■ **Code-No. 109887**

■ **Euro 187,-**

Deposit/refund value per cartridge Euro 290,-

Credit given on return



Connecting kit for 109852 and 109853

1 x tap adapter

1 x water consumption meter

2 x CNS inlet hose - water inlet 3/4"

L 1500 mm, nominal diameter Ø 10 mm

Weight: 1 kg

GTIN 4015613586755

■ **Code-No. 109886**

■ **Euro 193,-**



✓ Combi Steamers and Ice Cube Makers

Drink-Tech partial desalination system Model TKB 13400F with charcoal

System and flavour protection for combi steamers and ice cube makers.

Plastic, glass fibre reinforced

Connection capacity: for 1 device

Performance level at 10° d (total salt content): 13400 litres / cartridge

Size: Ø 265 mm, height 680 mm

Weight: 17,5 kg

GTIN 4015613468600

■ **Code-No. 109853**

■ **Euro 898,-**

Reconditioned/exchange/replacement cartridge for 109853

Weight: 18 kg

GTIN 4015613586779

■ **Code-No. 109888**

■ **Euro 319,-**

Deposit/refund value per cartridge Euro 290,-

Credit given on return



Water softening system WEH1350

System protection for dishwashers
Plastic
Connection capacity: for 1 device
Performance level at 10° d (total hardness): 1350 litres / per day
Water inlet temperature: 5 °C to 40 °C
Water connection 3/4"
Digital display for adjustment of:
water hardness, interval, regeneration, time, language
Regeneration: optionally adjustable via flow rate or time frame
Power: 0,03 kW / 220-240 V 50/60 Hz
Size: W 255 x D 435 x H 450 mm
Weight: 11,6 kg
GTIN 4015613615158
■ **Code-No. 109889**
■ **Euro 429,-**



Connection kit WEH1350

Plastic (PVC)
Water inlet temperature: 40 °C
Hose 3/4": for water connection, length: 1,5 m
Hose 1/2": for regeneration, length: 2 m
Weight: 0,55 kg
GTIN 4015613630748
■ **Code-No. 109884**
■ **Euro 23,-**



Soft-Tech water softener system Model MC-N 16

System protection for dishwashers
Plastic
Connection capacity: for 1 device
Performance level at 10° d (total hardness): 1600 litres / per day
Power: 0,04 kW / 230 V 50 Hz
Size: W 250 x D 410 x H 490 mm
Weight: 7,75 kg
GTIN 4015613415819
■ **Code-No. 109850**
■ **Euro 779,-**



Connecting kit for 109850 and 109851

2 x reinforced hose, water inlet 3/4"
L 1000 mm, nominal diameter Ø 15 mm
Weight: 1 kg
GTIN 4015613586748
■ **Code-No. 109885**
■ **Euro 182,-**

Soft-Tech water softener system Model MC-N 8-2

System protection for dishwashers
Plastic
Connection capacity: for up to 3 devices
Performance level at 10° d (total hardness): 4000 litres / per day
Size: W 360 x D 360 x H 570 mm
Weight: 19,5 kg
GTIN 4015613415826
■ **Code-No. 109851**
■ **Euro 1.949,-**





Glass polisher

5 rotating rollers, supported by hot air blower, polish your glasses within seconds.

- ✓ Up to 50 % reduced labor costs
- ✓ Lower risk of injuries
- ✓ Less glass breakage
- ✓ High hygiene standard



Glass polisher

Stainless steel housing
Cloths for polishing heads made of microfibre, detachable
Power: 1,1 kW / 230 V 50 Hz
Size: W 340 x D 305 x H 520 mm
Weight: 16 kg
GTIN 4015613455624
Code-No. 109470
Euro 2.498,-

1 set replacement brushes for glass polisher

5 cloths for polishing heads made of microfibre
Weight: 0,5 kg
GTIN 4015613657998
Code-No. 109472
Euro 349,-



Cutlery Polishers

The units are suitable for drying and polishing cutlery.

- ✓ By the constant operating temperature of 80 °C the hygiene regulations according to EU standard are fulfilled
- ✓ Low noise level
- ✓ Reduction of operating costs
- ✓ User friendly
- ✓ Saving of time
- ✓ Easy and quick cleaning

These benefits say something for using the cutlery polishers in your business.



Cutlery polishing machine

CNS 18/10
Capacity: 2000 up to 3000 pieces of cutlery per hour
Filling volume: 4,8 kg corn granulate
HACCP conform due to 80 °C operating temperature
Power: 0,5 kW / 230 V 50 Hz
Size: W 450 x D 590 x H 400 mm
Weight: 42 kg
GTIN 4015613440675
Code-No. 110428
Euro 4.649,-

Granulate, 5 kg bag

GTIN 4015613440699
Code-No. 109441
Euro 69,-



Cutlery polishing machine, on rollers

CNS 18/10
Capacity: 5000 up to 6000 pieces of cutlery per hour
Filling volume: 7 kg corn granulate
HACCP conform due to 80 °C operating temperature
Power: 0,9 kW / 2230 V 50 Hz
Size: W 690 x D 595 x H 780 mm
Table and cutlery catching basket included
Weight: 85,3 kg
GTIN 4015613438429
Code-No. 110425
Euro 6.198,-



Granulate, 7 kg bag

GTIN 4015613417493
Code-No. 109440
Euro 89,-

Granulate

The corn-cob granulate used is an environment-friendly vegetable product, which gently removes spots. The granulate should be exchanged as required - every 3 months at the latest - so that the unit is always hygienically clean inside. After use the granulate can be disposed environment-friendly without any difficulties.



Systematic kitchen furniture: the stainless steel range

Brilliant new look innovations: We would like to present to you our high-quality, stainless steel kitchen furniture range. Complete with an easy-care Scotch-Brite finish, the series offers a wide range of practical and useful elements that make kitchen life a whole lot easier and more beautiful.

The stainless steel furniture is sturdy, easy to clean and thoroughly compelling thanks to its modern and attractive design.

The diversity of the product range means the furniture can be integrated into any kitchen - just to your taste.

Work stations and corner cabinets, shelves in various designs, work tables and sinks are just a few of the components that are available for you to make better use of your kitchen space and to make it more ergonomic.

And if your requirements go beyond the established standard dimensions, we are able to offer tailor-made solutions for your individual design.

We would be happy to assist you in planning and designing your bespoke kitchen. Just ask!



Office-Shelf

chrome-plated
4 grid shelves, 4 poles
Carrying capacity 150 kg, load evenly distributed
Easy assembly
Size: W 750 x D 350 x H 1520 mm
Weight: 10,3 kg
GTIN 4015613391274
Code-No. 601151
Euro 69,-



Store-Shelf

chrome-plated
4 grid shelves, 4 poles
Carrying capacity 200 kg, load evenly distributed
Easy assembly
Size: W 910 x D 460 x H 1845 mm
Weight: 14,3 kg
GTIN 4015613391250
Code-No. 601182
Euro 93,-

Wine rack

chrome-plated
for approx. 100 - 130 bottles
5 grid shelves, 4 poles
9 recesses for bottles per board
Easy assembly
Size: W 900 x D 350 x H 1390 mm
Weight: 12,5 kg
GTIN 4015613391816
Code-No. 601161
Euro 82,-



Bartscher shelving system

Easy assembly without tools, as slide-in system.
Simply insert the cross members into the preassembled posts and lay the bases in place.
The shelf stands are made of aluminium, and the perforated shelf bases from copolymer. Almost unlimited applications thanks to better cold penetration for the stored food as a result of the holes in the shelf bases.

Use of the kits e.g. in large kitchens, cold storage and refrigeration cells, cold rooms, sterile goods stores and humid rooms.
The option of using GN containers in various sizes instead of shelf bases allows a practical additional use.

The kit solution:

A packing unit consists of 2 shelf stands and 4 shelf bases

Kit 1

Size: W 960 x D 360 x H 1800 mm
Max. load capacity per base: 165 kg
Max. total load / shelf: 600 kg
Suitable for hanging in 1/1, 1/2, 1/3 and 2/3 GN containers
Weight: 12 kg
GTIN 4015613529066
Code-No. 603151
Euro 385,-

Kit 2

Size: W 1080 x D 560 x H 1800 mm
Max. load capacity per base: 165 kg
Max. total load / shelf: 600 kg
Suitable for hanging in 1/1, 2/1 and 2/4 GN containers
Weight: 19,7 kg
GTIN 4015613529059
Code-No. 603150
Euro 475,-

Kit 3

Size: W 1500 x D 360 x H 1800 mm
Max. load capacity per base: 165 kg
Max. total load / shelf: 600 kg
Suitable for hanging in 1/1, 1/2, 1/3 and 2/3 GN containers
Weight: 17,6 kg
GTIN 4015613529073
Code-No. 603152
Euro 489,-

Wall Shelf Set

Stainless steel, W 1200 x D 355 mm, height adjustable
consisting of:

- 2 wall shelves
- 2 pairs of consoles
- 1 pair of adjustment rails, length 530 mm

Weight: 10 kg

GTIN 4015613442600

■ **Code-No. 603012**

■ **Euro 198,-**



Wall shelves

for assembling a wall shelf you need

- 1 pair of adjusting rails
- 1 or 2 wall-mounted shelves of desired length
- 1 pair of consoles

Wall shelves stainless steel

W (mm)	D (mm)	kg	Code-No.	Euro
600	355	2,72	603001	49,-
800	355	3,12	603002	58,-
1000	355	3,85	603003	69,-
1200	355	4,55	603004	84,-
1400	355	5,30	603005	98,-
1600	355	5,95	603006	109,-
1800	355	6,82	603007	124,-
2000	355	7,72	603008	135,-



1 pair of adjusting rails

Length 530 mm

Weight: 0,46 kg

■ **Code-No. 600061**

■ **Euro 18,-**

1 pair of consoles

Weight: 0,40 kg

■ **Code-No. 600601**

■ **Euro 21,-**

Plate shelves made of stainless steel
fastener included



W 800 x D 200 mm

Weight: 2,6 kg

GTIN 4015613432069

■ **Code-No. 362080**

■ **Euro 52,-**

W 1000 x D 200 mm

Weight: 3,1 kg

GTIN 4015613432083

■ **Code-No. 362100**

■ **Euro 61,-**

W 1200 x D 200 mm

Weight: 3,6 kg

GTIN 4015613432090

■ **Code-No. 362120**

■ **Euro 69,-**

W 1400 x D 200 mm

Weight: 4 kg

GTIN 4015613432106

■ **Code-No. 362140**

■ **Euro 78,-**

W 800 x D 300 mm

Weight: 3,2 kg

GTIN 4015613432113

■ **Code-No. 363080**

■ **Euro 67,-**

W 1000 x D 300 mm

Weight: 4,2 kg

GTIN 4015613432137

■ **Code-No. 363100**

■ **Euro 79,-**

W 1200 x D 300 mm

Weight: 5 kg

GTIN 4015613432144

■ **Code-No. 363120**

■ **Euro 91,-**

W 1400 x D 300 mm

Weight: 5,8 kg

GTIN 4015613432151

■ **Code-No. 363140**

■ **Euro 103,-**

Spice shelves for 1/6 GN containers made of stainless steel
with GN container stopper, fastener included

W 800 x D 200 mm, for 4 x 1/6 GN

Weight: 3,8 kg

GTIN 4015613599427

■ **Code-No. 389080**

■ **Euro 149,-**

W 1000 x D 200 mm for 5 x 1/6 GN

Weight: 3,55 kg

GTIN 4015613599441

■ **Code-No. 389100**

■ **Euro 179,-**

W 1200 x D 200 mm for 6 x 1/6 GN

Weight: 8 kg

GTIN 4015613599458

■ **Code-No. 389120**

■ **Euro 205,-**

W 1400 x D 200 mm for 7 x 1/6 GN

Weight: 5,5 kg

GTIN 4015613599465

■ **Code-No. 389140**

■ **Euro 229,-**



Delivery without GN containers



Delivery without GN containers

GN containers top shelf

for 3 x 1/3 GN, 150 mm deep
made of stainless steel
Size: W 980 x D 250 x H 210 mm
Weight: 4,2 kg
GTIN 4015613602417

■ **Code-No. 465156**

■ **Euro 145,-**



Top shelves single

Stainless steel, all over bent down
Feet made of square-pipe 25 x 25 mm
Depth 350 mm, height 400 mm

W (mm)	kg	Code-No.	Euro
800	5,0	315080	209,-
1000	6,0	315100	219,-
1200	6,5	315120	229,-
1400	7,0	315140	239,-
1600	7,5	315160	249,-
1800	8,5	315180	269,-
2000	9,5	315200	279,-



Top shelves double

Stainless steel, all over bent down
Feet made of square-pipe 25 x 25 mm
Depth 350 mm, height 650 mm

W (mm)	kg	Code-No.	Euro
800	11,0	325080	389,-
1000	13,0	325100	409,-
1200	14,5	325120	419,-
1400	16,0	325140	429,-
1600	17,5	325160	459,-
1800	19,5	325180	498,-
2000	21,5	325200	529,-

Food warmers WBS, 220-240 V 50/60 Hz

Stainless steel, 30 - 40 mm all over bent down
Feet made of square-pipe 25 x 25 mm
Clear height: 290 mm
On/Off switch with pilot lamp
Heating lamps with 200 W each
Depth 300 mm, height 400 mm



W (mm)	Heating lamps	kW	kg	Code-No.	Euro
800	1	0,2	8	112081	639,-
1000	2	0,4	9	112101	689,-
1200	3	0,6	11	112122	779,-
1400	3	0,6	12	112141	789,-
1600	3	0,6	14	112161	839,-
1800	4	0,8	17	112181	939,-
2000	4	0,8	18	112201	998,-

Work table

Reinforced working top in stainless steel, up to approx. 250 kg carrying capacity. Shelf made of special coated steel with adjustable board, approx. 150 kg maximum load, height adjustable feet.

Easy assembly.

Size: W 1200 x D 600 x H 880-900 mm

Weight: 17,2 kg

GTIN 4015613431932

|| Code-No. 601152

|| Euro 165,-

Work table

Reinforced working top in stainless steel, up to approx. 250 kg carrying capacity. Shelf made of special coated steel with 2 adjustable boards, each approx. 150 kg maximum load per board, height adjustable feet. Easy assembly.

Size: W 1300 x D 690 x H 880-900 mm

Weight: 24,6 kg

GTIN 4015613400198

|| Code-No. 601153

|| Euro 198,-

Work tables with bottom shelf,

Stainless steel, height adjustable feet

Reinforced working top approx. 160 kg carrying capacity

Adjustable bottom shelf, approx. 120 kg carrying capacity

Easy assembly

Work table

Size:

W 1000 x D 700 x H 860-900 mm

Weight: 22,1 kg

GTIN 4015613431970

|| Code-No. 601710

|| Euro 289,-

Work table

Size:

W 1200 x D 700 x H 860-900 mm

Weight: 25,12 kg

GTIN 4015613432038

|| Code-No. 601712

|| Euro 319,-

Work tables 700

Stainless steel, Scotch-Brite polish

Legs made of square-pipe 40 x 40 mm

With bottom shelf

Water-repellent and sound-proof reinforcement

Pre-drilled holes for the assembly of an intermediate shelf

Depth: 700 mm

Height adjustable: 850 - 900 mm

Disassembled and Flat packed - assembly set, easy to assemble

1 set swivel castors for work tables see catalogue page 179



Work table 700 without splashback

with bottom shelf

Depth 700 mm

Height 850-900 mm

W (mm)	kg	Code-No.	Euro
1000	38,0	311107	379,-
1200	45,0	311127	419,-
1400	50,0	311147	459,-
1600	56,0	311167	498,-
1800	63,0	311187	519,-

Work table 700 with splashback 100 mm

with bottom shelf

Depth 700 mm

Height 850-900 mm

W (mm)	kg	Code-No.	Euro
1000	38,2	312107	389,-
1200	45,4	312127	429,-
1400	50,5	312147	479,-
1600	56,7	312167	519,-
1800	63,9	312187	539,-

Intermediate shelf

Depth 700 mm

W (mm)	kg	Code-No.	Euro
1000	7,0	310107	119,-
1200	9,0	310127	129,-
1400	10,0	310147	149,-
1600	12,0	310167	169,-
1800	15,0	310187	189,-

Stainless Steel Units

Work tables - Depth 600 mm

Stainless steel, Scotch-Brite polish, 40 mm bevelled edges
Legs made of a square pipe 40 x 40 mm
and adjustable to 50 mm

Height 850-900 mm

Table is delivered one-piece ready-welded.



Work table without splashback with bottom shelf

W (mm)	D (mm)	kg	Code-No.	Euro
1000	600	28,5	307106	398,-
1100	600	30,0	307116	429,-
1200	600	32,0	307126	449,-
1300	600	33,5	307136	479,-
1400	600	35,5	307146	498,-
1500	600	36,0	307156	529,-
1600	600	38,5	307166	559,-
1800	600	45,0	307186	598,-
2000	600	51,0	307206	629,-



Drawers for work tables series 600

1/1 GN, 65 mm deep, for on-site mounting

Drawer

1 x 1/1 GN

Weight: 9 kg

GTIN 4015613600314

Code-No. 315105

Euro 229,-

Drawers block

3 x 1/1 GN

Weight: 23,5 kg

GTIN 4015613600321

Code-No. 315306

Euro 569,-



Work table with splashback 40 mm with bottom shelf

W (mm)	D (mm)	kg	Code-No.	Euro
1000	600	29,5	308106	429,-
1100	600	31,0	308116	449,-
1200	600	33,0	308126	469,-
1300	600	34,5	308136	498,-
1400	600	36,5	308146	529,-
1500	600	35,5	308156	549,-
1600	600	39,5	308166	579,-
1800	600	46,0	308186	619,-
2000	600	52,0	308206	649,-

Stainless steel polishing spray

Contents: 500 ml

12 cans in a carton

Weight: 0,55 kg

GTIN 4015613360195

Code-No. 173031

Piece Euro 16,50



Order quantity unit

1 box (12 cans)

GTIN 4015613584454

Euro per can

16,50

Euro per carton

198,-

✓ Customized designs deliverable on request, list price is according with the next higher standard size.

Work tables - Depth 700 mm

Stainless steel, Scotch-Brite polish, 40 mm bevelled edges
Legs made of a square pipe 40 x 40 mm
and adjustable to 50 mm

Height 850-900 mm

Table is delivered one-piece ready-welded.

Work table without splashback with bottom shelf

W (mm)	D (mm)	kg	Code-No.	Euro
1000	700	29,4	307107	435,-
1100	700	31,0	307117	475,-
1200	700	32,0	307127	489,-
1300	700	34,5	307137	498,-
1400	700	36,0	307147	519,-
1500	700	37,0	307157	549,-
1600	700	39,0	307167	579,-
1800	700	45,0	307187	629,-
2000	700	45,5	307207	649,-



Drawers for work tables series 700

1/1 GN, 65 mm deep, for on-site mounting

Drawer

1 x 1/1 GN

Weight: 6,5 kg
GTIN 4015613606514

Code-No. 315107

Euro 239,-

Drawers block

3 x 1/1 GN

Weight: 23,5 kg
GTIN 4015613606521

Code-No. 315307

Euro 589,-



Work table with splashback 40 mm with bottom shelf

W (mm)	D (mm)	kg	Code-No.	Euro
1000	700	30,0	308107	459,-
1100	700	32,0	308117	498,-
1200	700	33,2	308127	509,-
1300	700	35,5	308137	519,-
1400	700	37,0	308147	539,-
1500	700	38,5	308157	575,-
1600	700	45,2	308167	598,-
1800	700	50,5	308187	649,-
2000	700	60,0	308207	679,-



Swivel castors 4A for work tables

4 swivel castors (2 with brakes)

Working height with use of castors: 990 mm

Weight: 3 kg

GTIN 4015613602288

Code-No. 308243

Euro 189,-



✓ Customized designs deliverable on request,
list price is according with the next higher
standard size.



Wall cabinets, open

Stainless steel, Scotch-Brite polish
Intermediate shelf, height-adjustable
Depth 400 mm, height 660 mm

W (mm)	kg	Code-No.	Euro
1000	17,0	313105	389,-
1200	20,0	313125	409,-
1400	23,0	313145	449,-
1600	25,0	313165	489,-
1800	27,0	313185	529,-
2000	33,0	313205	569,-



Wall cabinets with sliding doors

Stainless steel, Scotch-Brite polish
Intermediate shelf, height-adjustable
Sound-proofed sliding doors
Depth 400 mm, height 660 mm

W (mm)	kg	Code-No.	Euro
1200	27,0	314125	529,-
1400	31,0	314145	569,-
1600	35,0	314165	649,-
1800	38,0	314185	709,-



Corner wall cupboards

Stainless steel, Scotch-Brite polish
Intermediate shelf, height-adjustable
Depth 700 mm, height 660 mm

open

W (mm)	kg	Code-No.	Euro
700	28,0	313000	629,-

with swing door

W (mm)	kg	Code-No.	Euro
700	29,0	314000	729,-



Corner cupboard with swing door

Stainless steel, Scotch-Brite polish, 40 mm bevelled edges
Intermediate shelf height adjustable
Legs made of square-pipe 40 x 40 mm
and adjustable to 50 mm
Height 850-900 mm, 40 mm splashback

Corner cupboard without splashback, with intermediate shelf

Working surface	W (mm)	D (mm)	kg	Code-No.	Euro
600 mm	900	900	68,0	337809	1.279,-
700 mm	1000	1000	79,0	337810	1.329,-

Corner cupboard with splashback, with intermediate shelf

Working surface	W (mm)	D (mm)	kg	Code-No.	Euro
600 mm	900	900	69,0	338809	1.529,-
700 mm	1000	1000	81,0	338810	1.559,-



Sliding doors cupboards

Stainless steel, Scotch-Brite polish, 40 mm bevelled edges with sliding doors
Intermediate shelf height adjustable
Legs made of square-pipe 40 x 40 mm and adjustable to 50 mm
Height 850-900 mm, 40 mm splashback

Cupboard with sliding doors and intermediate shelf

Depth 700 mm without splashback

W (mm)	kg	Code-No.	Euro
1000	59,0	337107	1.039,-
1200	68,0	337127	1.098,-
1400	77,0	337147	1.139,-
1600	86,0	337167	1.249,-
1800	95,0	337187	1.398,-
2000	103,0	337207	1.479,-

Depth 700 mm with splashback

W (mm)	kg	Code-No.	Euro
1000	59,2	338107	1.059,-
1200	68,3	338127	1.129,-
1400	77,4	338147	1.179,-
1600	86,5	338167	1.289,-
1800	95,7	338187	1.439,-
2000	103,8	338207	1.509,-



Swivel castors 4AW

for cupboards and heated cupboards

4 swivel castors (2 with brakes)
Height with use of castors: 860 mm

Code-No. 308242

Euro 189,-



Heated cupboard with sliding doors and intermediate shelf

Power: 2 kW / 230 V 50/60 Hz

Depth 700 mm without splashback

W (mm)	kg	Code-No.	Euro
1000	69,0	347107	1.529,-
1200	77,0	347127	1.598,-
1400	86,0	347147	1.649,-
1600	95,0	347167	1.729,-
1800	104,0	347187	1.849,-
2000	112,0	347207	1.949,-

Depth 700 mm with splashback

W (mm)	kg	Code-No.	Euro
1000	69,2	348107	1.559,-
1200	77,3	348127	1.625,-
1400	86,4	348147	1.679,-
1600	95,5	348167	1.759,-
1800	104,6	348187	1.879,-
2000	112,7	348207	1.979,-



Cupboard with 3 intermediate shelves

Stainless steel,
Legs made of square-pipe, 40 x 40 mm and adjustable to 50 mm
Shelves bevelled by 40 mm on all sides and reinforced with cross bar
Height 2000 mm

with double door

W (mm)	D (mm)	kg	Code-No.	Euro
800	600	78,0	386080	1.539,-
1000	700	94,0	387100	1.798,-

with 2 sliding doors

W (mm)	D (mm)	kg	Code-No.	Euro
1200	600	95,0	398120	1.789,-
1400	600	106,0	398140	1.979,-
1600	600	118,0	398160	2.175,-
1400	700	115,0	399140	2.079,-
1600	700	127,0	399160	2.279,-



✓ Customized designs deliverable on request, list price is according with the next higher standard size.



Knee-operated hand wash basin

Wall mounting

Stainless steel
 Basin Ø 350 mm
 Time-controlled mechanical interval - approx. 15 sec.
 (depending on water pressure), knee operated
 Optional cold and/or hot water connection
 Size: W 400 x D 400 x H 345/510 mm
 Height including tap 510 mm
 Including swivelling tap 200 mm and syphon Ø 40 mm
 Weight: 8,65 kg
 GTIN 4015613529257

■ **Code-No. 401619**

■ **Euro 309,-**

Hand wash basin / Sink combination

Stainless steel
 Handwash basin: W 370 x D 280 x H 120 mm
 Sink: W 405 x D 340 x H 170 mm
 With 1 mixing faucet 1/2", syphon and folding grid
 Size: W 510 x D 700 x H 850 mm
 Weight: 18,8 kg
 GTIN 4015613428635

■ **Code-No. 401618**

■ **Euro 469,-**

Sinks - construction depth 700 mm

made of stainless steel, Scotch-Brite grinding,
 40 mm bevelled edges, legs made of a square
 pipe 40 x 40 mm and adjustable to 50 mm,
 with basin panelling, 40 mm splashback.



Sink with 1 basin

Size basin: W 340 x D 400 x H 250 mm
 Size: W 500 x D 700 x H 850-900 mm
 Weight: 14,4 kg
 GTIN 4015613615868

■ **Code-No. 306380**

■ **Euro 619,-**

Sink with 1 basin and drip off surface and intermediate shelf

Size basin: W 500 x D 500 x H 250 mm
 Size: W 1200 x D 700 x H 850-900 mm
 Weight: 33,2 kg

Drip off surface right

GTIN 4015613600772

■ **Code-No. 306320**

■ **Euro 829,-**

Drip off surface left

GTIN 4015613600789

■ **Code-No. 306620**

■ **Euro 829,-**



Drip off surface right

GTIN 4015613600796

■ **Code-No. 306330**

■ **Euro 909,-**

Drip off surface left

GTIN 4015613600802

■ **Code-No. 306630**

■ **Euro 909,-**

Sink with 2 basins and drip off surface and intermediate shelf

Size basin: W 500 x D 500 x H 250 mm
Size: W 1600 x D 700 x H 850-900 mm
Weight: 49 kg

Drip off surface right

GTIN 4015613600819
■ **Code-No. 306300**
■ **Euro 1.149,-**

Drip off surface left

GTIN 4015613600826
■ **Code-No. 306600**
■ **Euro 1.149,-**

Size basin: W 500 x D 500 x H 250 mm
Size: W 1800 x D 700 x H 850-900 mm
Weight: 54 kg

Drip off surface right

GTIN 4015613600833
■ **Code-No. 306310**
■ **Euro 1.219,-**

Drip off surface left

GTIN 4015613600840
■ **Code-No. 306610**
■ **Euro 1.219,-**

Sink centres - construction depth 700 mm

made of stainless steel, Scotch-Brite grinding,
40 mm bevelled edges, legs made of a square
pipe 40 x 40 mm and adjustable to 50 mm,
with basin panelling, 40 mm splashback.

Sink centre with 1 basin and drip off surface and intermediate shelf

Size basin: W 400 x D 500 x H 250 mm
Size: W 1200 x D 700 x H 850-900 mm
Weight: 26,8 kg

Drip off surface right

GTIN 4015613600857
■ **Code-No. 306340**
■ **Euro 879,-**

Drip off surface left

GTIN 4015613600864
■ **Code-No. 306640**
■ **Euro 879,-**

Sink centre with 2 basins and drip off surface and intermediate shelf

Size basin: W 400 x D 500 x H 250 mm
Size: W 1600 x D 700 x H 850-900 mm
Weight: 41 kg

Drip off surface right

GTIN 4015613600871
■ **Code-No. 306350**
■ **Euro 1.119,-**

Drip off surface left

GTIN 4015613600888
■ **Code-No. 306650**
■ **Euro 1.119,-**

Sink centre with 2 basins and drip off surface and intermediate shelf

Size basin: W 500 x D 500 x H 250 mm
Size: W 1800 x D 700 x H 850-900 mm
Weight: 45 kg

Drip off surface right

GTIN 4015613600895
■ **Code-No. 306360**
■ **Euro 1.198,-**

Drip off surface left

GTIN 4015613600901
■ **Code-No. 306660**
■ **Euro 1.198,-**



Delivery without dishwasher



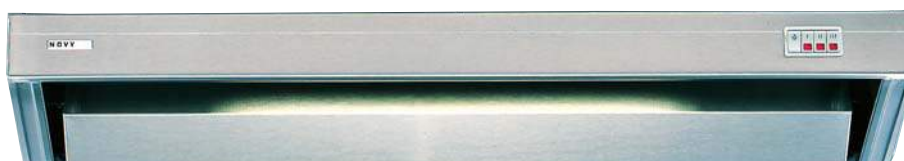


Novy-exhaust hoods

- ✓ CNS 18/10
- ✓ 230 V 50 Hz 1 NAC
- ✓ Fan motor and lighting
- ✓ Accessories for wall fastening are delivered along
- ✓ 3 fan power levels

Advantages of peripheral extraction

- ✓ Extensive, easy to clean bottom side
- ✓ Extra strong suction effect at the four outer edges / ideal extraction performance
- ✓ Shield plate prevents fan motors from heat and insulates from noise
- ✓ The all-metal filters hardly ever wear out and are removable and also easy to clean in the dishwasher



W x D x H mm	Number of fan motor and exhaust outlets	kW	(m³/h)	kg	Code-No.	Euro
600 x 520 x 170	1	0,08	350	13,0	100060	709,-
900 x 520 x 170	2	0,16	700	20,2	100090	1.249,-
1000 x 520 x 170	2	0,16	700	21,05	100100	1.319,-

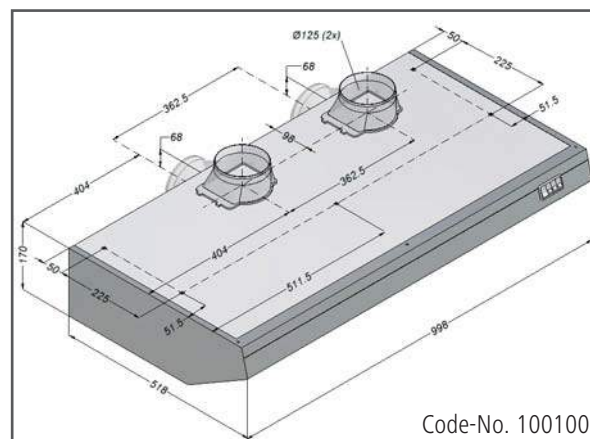
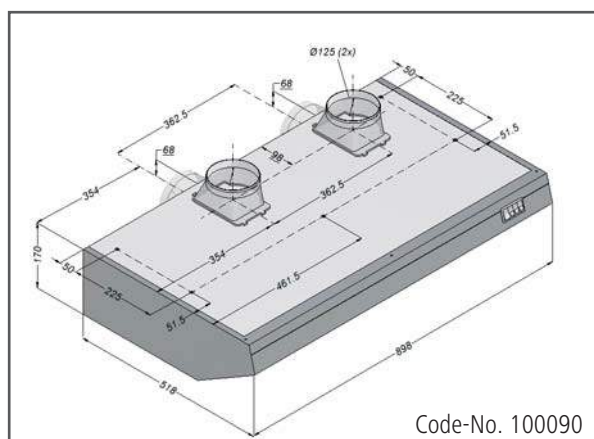
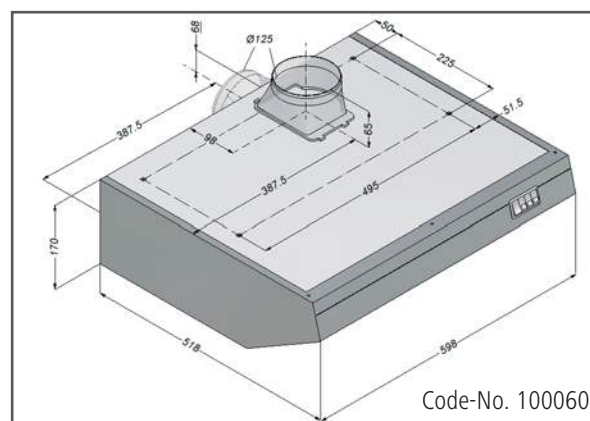
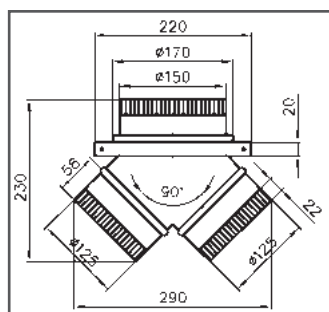
Advantage: with this adapter two outlets can be consolidated.

The adapter joins both of the outlets of 125 mm Ø to one outlet of 150 mm Ø.

STL Adapter for hoods 900 and 1000 mm

Code-No. 100103

Euro 135,-





Wall-Mounted Hoods

- ✓ Hood body
completely made of CNS 18/10 with welded fat collecting gutter, filter support with extra fat collecting duct.
- ✓ Flame protection filter type A
Flame protection filter is standard, completely made of CNS 18/10, very highly grease repellent.
Flame protection filter W 400 x D 500 x H 25 mm
- ✓ Lighting
Integrated lighting, built-in and anti-glare; with fat protection cover.
On- and off switch via external controller (Code-No. 220100)



Wall-mounted hoods Series 700 with motor (184 W)

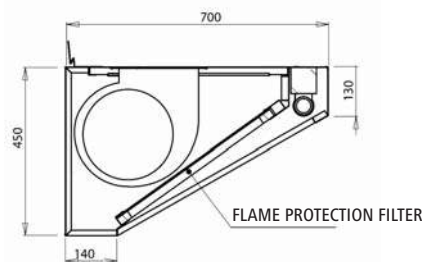
W (mm)	Filter	Light (Quantity + Watt)	Capacity motor (m³/h)	Cut-out for motor (squared)	Weight (kg)	Code-No.	Euro
1300	2	1 x 18 W	1500	1 (232x208)	35	257130	1.419,-
1400	2	1 x 36 W	1500	1 (232x208)	37	257140	1.459,-
1500	2	1 x 36 W	1500	1 (232x208)	39	257150	1.489,-
1600	3	1 x 36 W	1500	1 (232x208)	41	257160	1.519,-
1700	3	1 x 36 W	1500	1 (232x208)	42	257170	1.549,-
1800	3	1 x 36 W	1500	1 (232x208)	43	257180	1.569,-
2000	4	2 x 18 W	1500	1 (232x208)	47	257200	1.679,-



**Blower motor control
for wall mounting**
Infinitely variable
Code-No. 220110
Euro 149,-

Wall-mounted hoods Series 700 without motor

W (mm)	Filter	Light (Quantity + Watt)	Weight (kg)	Code-No.	Euro
1000	2	1 x 18 W	23	258100	898,-
1200	2	1 x 18 W	27	258120	945,-
1400	2	1 x 36 W	31	258140	998,-
1600	3	1 x 36 W	33	258160	1.069,-
1800	3	1 x 36 W	36	258180	1.139,-
2000	4	2 x 18 W	40	258200	1.229,-



Further sizes on request

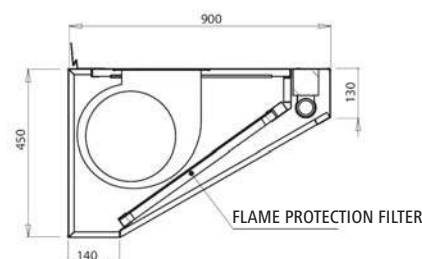
Wall-mounted hoods Series 900 with motor (184 W)

W (mm)	Filter	Light (Quantity + Watt)	Capacity motor (m³/h)	Cut-out for motor (squared)	Weight (kg)	Code-No.	Euro
1300	2	1 x 18 W	1500	1 (232x208)	37	264130	1.439,-
1400	2	1 x 36 W	1500	1 (232x208)	39	264140	1.489,-
1500	2	1 x 36 W	1500	1 (232x208)	41	264150	1.519,-
1600	3	1 x 36 W	1500	1 (232x208)	42	264160	1.539,-
1700	3	1 x 36 W	1500	1 (232x208)	44	264170	1.569,-
1800	3	1 x 36 W	1500	1 (232x208)	45	264180	1.598,-
2000	4	2 x 18 W	1500	1 (232x208)	49	264200	1.729,-
2200	4	2 x 18 W	1500	1 (232x208)	52	264220	1.759,-

**Wall-mounted
hoods Series 1100
on request**

Wall-mounted hoods Series 900 without motor

W (mm)	Filter	Light (Quantity + Watt)	Weight (kg)	Code-No.	Euro
1000	2	1 x 18 W	28	265100	949,-
1200	2	1 x 18 W	30	265120	979,-
1400	2	1 x 36 W	32	265140	1.039,-
1600	3	1 x 36 W	35	265160	1.098,-
1800	3	1 x 36 W	38	265180	1.179,-
2000	4	2 x 18 W	41	265200	1.289,-
2200	4	2 x 18 W	45	265220	1.349,-



Further sizes on request

Ceiling mounted hoods on request.

Deep Fat Fryers



Served crispy and crusty with Bartscher deep fryers.

Golden-yellow French fries, crispy cutlets, crusty pastries or crisp and juicy spring rolls - deep frying enables a fast and delicate food preparation.

We offer the matching device for all applications in versatile deep frying kitchens: from standard side deep fryers to high performance floor mounted equipment. Bartscher deep fryers offer you the perfect equipment for crispy and crusty dishes.

TIPS FOR PERFECT DEEP FRYING

the most gentle methods for food and deep fryers

The following deep-frying recommendations should be followed in order to ensure a healthy, crispy and delicious preparation of fried food and a long useful life of the deep fryer independently of the selected model.

The basket is filled properly

when the food is floating easily.

As a rule of thumb: the food/frying-fat ratio should be 1:10 and not exceed half of the basket filling level.

The perfect temperature

is between 170 and 180 °C. If the fat gets too hot, its durability decreases. If the temperature is too low, too much fat penetrates the food.

The proper deep-frying fat

various consistencies and qualities are available on the market. The use of high-quality semi-liquid or liquid fat pays-off in multiple ways: It improves the food's taste, is easy to handle and highly durable.

Proper care

and observing the hygiene guidelines support a long-lasting and smooth operation of the device. For cleaning, care and operation information, please read the device's instruction manual, in order to ensure best food quality for a long time.



Deep fat fryer "PETIT"*

Body and lid made of stainless steel,
control box made of plastic
1 basin, 1 basket, capacity: 3 litres
Power: 2,0 kW / 230 V 50 Hz 1 NAC
Size: W 220 x D 400 x H 240 mm
Safety thermostat (overheating protection)
Weight: 2,7 kg
GTIN 4015613447223
■ **Code-No. 165103**
■ **Euro 49,-**

Substitute basket for deep fat fryer "PETIT", 3L

Size: W 145 x D 245 x H 85 mm
Weight: 0,24 kg
GTIN 4015613662251
■ **Code-No. 165528**
■ **Euro 8,50**



Deep fat fryer "MINI II"*

Body and lid made of stainless steel,
control box made of plastic
1 basin, 1 basket, capacity: 4 litres
Power: 2,2 kW / 230 V 50-60 Hz 1 NAC
Size: W 200 x D 400 x H 280 mm
Safety thermostat (overheating protection)
Weight: 3,3 kg
GTIN 4015613392271
■ **Code-No. A165110**
■ **Euro 69,-**

Substitute basket for deep fat fryer "MINI", 4L

Size: W 140 x D 240 x H 100 mm
Weight: 0,24 kg
GTIN 4015613658421
■ **Code-No. 165521**
■ **Euro 8,50**



Double deep fat fryer "MINI III"*

Body and lids made of stainless steel,
control boxes made of plastic
2 basins, 2 baskets, capacity: 2 x 4 litres
Power: 2 x 2,2 kW / 230 V 50-60 Hz 1 NAC
2 separate sockets required
Size: W 400 x D 400 x H 280 mm
Safety thermostat (overheating protection)
Weight: 6,5 kg
GTIN 4015613392288
■ **Code-No. A165112**
■ **Euro 133,-**



*The device is not suitable for continuous commercial use.

*1The device is not suitable for commercial use.



Deep fat fryer "SNACK I"

Body, lid and control box made of stainless steel
1 basin, 1 basket
Capacity: 4 litres
Suitable for frying oil and block grease
Power: 2,0 kW / 230 V 50 Hz 1 NAC
Size: W 220 x D 400 x H 315 mm
Safety thermostat (overheating protection)
Weight: 7 kg

GTIN 4015613662350

Code-No. A162410E

Euro 125,-



Substitute basket

for deep fat fryer "SNACK", 4L

Size: W 140 x D 212 x H 137 mm

Weight: 0,65 kg

GTIN 4015613658438

Code-No. 165522

Euro 19,-

Double deep fat fryer "SNACK II"

Body, lids and control boxes made of stainless steel
2 basins, 2 baskets
Capacity: 2 x 4 litres
Suitable for frying oil and block grease
Power: 2 x 2,0 kW / 230 V 50 Hz 1 NAC
2 separate sockets required
Size: W 435 x D 400 x H 315 mm
Safety thermostat (overheating protection)
Weight: 10,5 kg

GTIN 4015613662374

Code-No. A162412E

Euro 225,-



Fat disposal container

By means of the safety connection between lid and bucket the lid automatically clicks into place when carried.

- Lid locks during transport
- Cover for outlet, especially safe spout for pouring out
- Safety connection between bucket and lid
- additional heat-protected handle for emptying
- elevated bottom rim with openings for air circulation

Material: Hot dip galvanised steel panel according to DIN EN ISO 1461

Capacity: 12 litres

Diameter: 280 mm

Size: W 355 x D 335 x H 450 mm

Weight: 4,3 kg

GTIN 4015613274096

Code-No. A150460V

Euro 156,-

✓ This container is only designed for transporting and disposing of old fats.

*The device is not suitable for continuous commercial use.

*1The device is not suitable for commercial use.



Deep fat fryer "SNACK III"*1

Body, lid and control box made of stainless steel

1 basin, 1 basket

Capacity: 8 litres

Suitable for frying oil and block grease

Power: 3,25 kW / 230 V 50 Hz 1 NAC

Size: W 265 x D 430 x H 340 mm

Safety thermostat (overheating protection)

Weight: 7,1 kg

GTIN 4015613662381

|| Code-No. A162810E

|| Euro 162,-



Substitute basket for deep fat fryer "SNACK", 8L

Size: W 190 x D 240 x H 140 mm

Weight: 0,8 kg

GTIN 4015613658445

|| Code-No. 165523

|| Euro 24,-

Double deep fat fryer "SNACK IV"*1

Body, lid and control box stainless steel

2 basins, 2 baskets

Capacity: 2 x 8 litres

Suitable for frying oil and block grease

Power: 2 x 3,25 kW / 230 V 50 Hz 1 NAC

2 separate sockets required

Size: W 550 x D 430 x H 340 mm

Safety thermostat (overheating protection)

Weight: 12,5 kg

GTIN 4015613662398

|| Code-No. A162812E

|| Euro 279,-



Frying fat filter

The frying fat filter is made of special fabric and reliably removes frying and baking remnants.

Can be used up to 190 °C and can be cleaned without difficulties.

Weight: 1,25 kg

GTIN 4016098100986

|| Code-No. A101999

|| Euro 166,-

Substitute filter

Weight: 0,05 kg

GTIN 4016098100979

|| Code-No. A101901

|| Euro 85,-



*1The device is not suitable for commercial use.



Deep fat fryer "Snack XL"*1

Special long version

Suitable for preparing bigger pieces of deep-fried food, e.g. fish
Body, lids and control box made of chrome nickel steel

1 basin, 1 basket, capacity: 8 litres

Basket size: W 150 x D 320 x H 120 mm

Stainless steel heating elements

Cold zone

Safety thermostat (overheating protection)

Power: 3,4 kW / 230 V 50 Hz 1 NAC

Size: W 240 x D 590 x H 320 mm

Weight: 7,3 kg

GTIN 4015613525884

Code-No. 165510

Euro 369,-

Substitute basket for deep fat fryer "SNACK XL", 8L

Size: W 150 x D 320 x H 120 mm

Weight: 0,82 kg

GTIN 4015613658858

Code-No. 165527

Euro 49,-



Melting
block grease

Deep fat fryer "IMBISS I" with oil drain tap

Body, lid and control box made of chrome nickel steel

1 basin, deep-drawn, 1 basket, capacity: 8 litres

Suitable for frying oil and block grease

Power: 3,25 kW / 230 V 50 Hz 1 NAC

Size: W 290 x D 550 x H 410 mm

with safety thermostat

Weight: 10 kg

GTIN 4015613662404

Code-No. A150307

Euro 279,-

Substitute basket for deep fat fryer "IMBISS", 8L

Size: W 195 x D 230 x H 145 mm

Weight: 0,8 kg

GTIN 4015613658452

Code-No. 165524

Euro 35,-



Melting
block grease

Double deep fat fryer "IMBISS II" with oil drain tap

Body, lids and control box made of chrome nickel steel

2 basins, deep-drawn, 2 baskets, capacity: 2 x 8 litres

Suitable for frying oil and block grease

Power: 2 x 3,25 kW / 230 V 50 Hz 1 NAC

2 separate sockets required

Size: W 580 x D 550 x H 410 mm

with safety thermostat

Weight: 22 kg

GTIN 4015613662411

Code-No. A150407

Euro 469,-

*1The device is not suitable for commercial use.



Deep fat fryer "Imbiss PRO" with oil drain tap

Powerful heavy deep fat fryer for professional use.
Body, lid and control panel made of chrome nickel steel
1 basin: 9,7 liters, 1 basket included
Basket size: W 250 x D 270 x H 145 mm
Stainless steel heating elements
Cold zone
Safety thermostat (overheating protection)
Power: 8,1 kW / 400 V 50 Hz 3 NAC
Size: W 410 x D 500 x H 380 mm
Weight: 12,7 kg
GTIN 4015613535104
■ **Code-No. 162500**
■ **Euro 455,-**

Substitute basket for deep fat fryer "Imbiss PRO", 9,7L
W 250 x D 270 x H 145 mm
Weight: 0,87 kg
GTIN 4015613658469
■ **Code-No. 165525**
■ **Euro 36,-**



Deep fat fryer "Professional" with oil drain tap

Body, lids and control box made of chrome nickel steel
1 basin, 1 basket, capacity: 10 litres
Basket size: W 300 x D 240 x H 120 mm
Stainless steel heating elements
Cold zone
Safety thermostat (overheating protection)
Power: 8,1 kW / 400 V 50-60 Hz 3 NAC
Size: W 390 x D 450 x H 375 mm
Weight: 11,5 kg
GTIN 4015613494098
■ **Code-No. 162900**
■ **Euro 559,-**

Substitute basket for deep fat fryer "Professional", 10L, large
Size: W 300 x D 240 x H 120 mm
Weight: 0,95 kg
GTIN 4015613658865
■ **Code-No. 162906**
■ **Euro 49,-**

Substitute basket for deep fat fryer "Professional", 10L, small
Size: W 150 x D 240 x H 120 mm
Weight: 0,59 kg
GTIN 4015613658872
■ **Code-No. 162912**
■ **Euro 39,-**

Two baskets are required for one basin.



Double deep fat fryer "Professional II" with oil drain tap

The double deep fat fryer with its two large fryer baskets is perfectly suitable for professional application in peak periods.
Body, lids and control box made of chrome nickel
2 basins each 10 litres
2 baskets, basket size: W 300 x D 240 x H 120 mm
Stainless steel heating elements
Cold zone
Safety thermostat (overheating protection)
Power: 16,2 kW / 400 V 50-60 Hz 3 NAC
Size: W 750 x D 450 x H 375 mm
Weight: 21,8 kg
GTIN 4015613536798
■ **Code-No. 162910**
■ **Euro 1.029,-**





Rice cooker 1,8L* for 2-10 people

Suitable for various kinds of rice or for steaming and keeping warm meat, fish or vegetables.

Sheet steel housing, powder-coated white

Lid and base made of plastic

Inner pot with non stick coating

Capacity: 1,8 litres

Power: 700 W / 230 V 50 Hz

Size: Ø 216 mm, height 275 mm

Includes: measuring cup + rice spoon + sieve

Weight: 2,6 kg

GTIN 4015613537023

Code-No. 150525

Euro 41,-

Rice cooker 1,8L* for 2-10 people

Suitable for various kinds of rice or for steaming and keeping warm meat, fish or vegetables.

Stainless steel body

Lid and base made of plastic

Inner pot with non stick coating

Capacity: 1,8 litres

Power: 700 W / 230 V 50 Hz

Size: Ø 216 mm, height 275 mm

Includes: measuring cup + rice spoon + sieve

Weight: 2,7 kg

GTIN 4015613537016

Code-No. 150524

Euro 45,-

Rice cooker 8L for 25 - 40 people

Stainless steel body, extra large handles

Inner pot non-stick coated, heat resistant

with all-around keep-warm function

Silicon mat as scorch-protection

Capacity: 8 litres

Power: 1,95 kW / 230 V 50/60 Hz

Size: Ø 320 mm, height 350 mm

Includes: measuring cup + rice spoon + stirring spoon

Weight: 11 kg

GTIN 4015613405698

Code-No. A150513

Euro 198,-

Rice cooker 12L for 40 - 60 people

Rice cooker as XXL version

Stainless steel body

Inner pot non-stick coated, heat resistant

Silicon mat as scorch-protection

Capacity: 12 litres

Power: 2,85 kW / 230 V 50/60 Hz

Size: Ø 465 mm, height 400 mm

Includes: measuring cup + rice spoon + stirring spoon

Weight: 15,6 kg

GTIN 4015613666396

Code-No. 150529

Euro 319,-

*The device is not suitable for continuous commercial use.



Rice warmer with surround heating

Stainless steel body, extra large handles
Inner pot: non stick coating, heat resistant
All-around keep-warm function
Capacity: 8,5 kg of rice - boiled
Power: 110 W / 230 V 50 Hz
Size: Ø 395 mm, height 372 mm
Weight: 7,9 kg
Including rice spoon + stirring spoon
GTIN 4015613396286

■ **Code-No. A150512**

■ **Euro 185,-**



Pasta cooker "SNACK"

Stainless steel
Basin size: W 240 x D 300 x H 200 mm
Basin capacity: 7 litres
Temperature range up to 110 °C
Power: 3,4 kW / 230 V 50 Hz
Size: W 305 x D 410 x H 315 mm
1 basket included, 210 x 235 x 100 mm
Weight: 6,75 kg
GTIN 4015613584171

■ **Code-No. 132260**

■ **Euro 389,-**

Substitute basket for pasta cooker "SNACK", 7L, small

Basket size: W 100 x D 138 x H 135 mm
Weight: 0,29 kg
GTIN 4015613584225

■ **Code-No. 132261**

■ **Euro 39,-**

Substitute basket for pasta cooker "SNACK", 7L, large

Basket size: W 210 x D 235 x H 100 mm
Weight: 0,69 kg
GTIN 4015613585666

■ **Code-No. 132262**

■ **Euro 89,-**



Pasta-Station

Pasta freshly prepared by portion

CNS 18/10
4 baskets, capacity: 1 litre each
Cooking time for each basket adjustable with an acoustic signal
Basin capacity: 8 litres
Water connection R1/2"
Water inlet by means of selector switch
Height adjustable feet, 15 mm
Power: 3,2 kW / 230 V 50 Hz
Size: W 520 x D 340 x H 600 mm
4 baskets included
Weight: 24 kg
GTIN 4015613458311

■ **Code-No. 132250**

■ **Euro 1.629,-**

Substitute basket for Pasta-Station, 1L

Basket size: W 65 x D 185 x H 130 mm
Weight: 0,41 kg
GTIN 4015613658889

■ **Code-No. 158613**

■ **Euro 39,-**





Who does not know it?

Paella, the national dish of Spain - a culinary piece of art which rich colouring alone attracts the eye and the taste.

With our Paella Series, we bring a piece of Spanish tradition to your table.

But not only the Spanish classic can be prepared in it: be it pan-fried gyros, stir-fried turkey, fried potatoes - there are no limits to fantasy.

The Paella is traditionally prepared in a large round pan of polished steel. A so-called "paellera" with special pan bottom and a high brim provides a large frying surface which is optimally rounded out by the matching ring burner (for propane gas).

The pans which are available in different sizes can find versatile use and are suited for all types of stoves

including induction stoves.

They can even be used on open flames.

Be creative: Numerous meals, such as stewed Portobello mushrooms, Chili con carne or meat stew will be a perfect success in the steel pan.

The Paella pan is the ideal addition for all grill systems.

The components are optimally tuned.

The high-performance ring burner is available with two or three heater circuits and can be completed with a universal tripod.

The heat-resistant stable grips give the opportunity to serve the meals directly from the pan on the table.



Bartscher Paella Series
suitable for outdoor use

- ✓ Top frying and cooking properties
- ✓ Heat-resistant grips
- ✓ Versatile use in different sizes
- ✓ High-performance gas burners



Paella pans Material: polished steel

Ø (cm)	kg	Code-No.	Euro	
34	0,76	A153034	9,-	GTIN 4015613408361
38	1,18	A153038	11,-	GTIN 4015613408378
43	1,47	A153043	13,-	GTIN 4015613408385
46	1,92	A153046	15,50	GTIN 4015613408392
55	3,27	A153055	22,50	GTIN 4015613408408
60	4,00	A153060	27,-	GTIN 4015613408415
65	5,03	A153065	37,-	GTIN 4015613408422
70	6,68	A153070	53,-	GTIN 4015613408439
80	11,40	A153080	72,-	GTIN 4015613408446
90	15,44	A153090	95,-	GTIN 4015613408453

Please note our instructions for polished steel pans.



Paella gas burner, 2 heating circuits for approx. 3 to 25 people

Burner Ø 40 cm, 2 heating circuits separately controllable
for pans up to max. Ø 60 cm

Power: 9,94 kW (for liquid gas)

Weight: 1,97 kg

GTIN 4015613408491

■ Code-No. A153140

■ Euro 69,-



Paella gas burner, 3 heating circuits for approx. 3 to 60 people

Burner Ø 65 cm, 3 heating circuits separately controllable
suitable for all pan sizes

Power: 17,0 kW (for liquid gas)

Weight: 4,74 kg

GTIN 4015613408484

■ Code-No. A153160

■ Euro 149,-

Gas connection kit for commercial use

for paella gas burners
suitable for outdoor use

Weight: 1,5 kg

GTIN 4015613419015

■ Code-No. 825152

■ Euro 71,-



Paella burner universal tripod for paella gas burners A153140 (Ø 40 cm), A153160 (Ø 60 cm)

Material: galvanized steel

Height: 64,5 cm

Weight: 2,2 kg

GTIN 4015613408460

■ Code-No. A153141

■ Euro 34,-



Ø 32 cm



Multi pan "MINI"*

Non-stick coating
Diameter: outer 32 cm / inner 28 cm
Total height: approx. 15,5 cm
Depth: 3 cm / approx. 2 litres
Power: 1,3 kW / 230 V 50 Hz
Weight: 2,05 kg
Glass lid included
GTIN 4015613419671
| **Code-No. A150117G**
| **Euro 25,-**

Ø 41 cm



Multi pan*

Non-stick coating
Diameter: outer 41 cm / inner 38 cm
Total height: 16,5 cm
Depth: 4 cm / approx. 4 litres
Power: 1,5 kW / 230 V 50 Hz
Weight: 3,25 kg
Glass lid and spatula included
GTIN 4015613418629
| **Code-No. A150114G**
| **Euro 37,-**

Ø 41 cm
EXTRA DEEP
Depth: 8 cm



Multi pan "GRANDE"*

Non-stick coating
Diameter: outer 41 cm / inner 38 cm
Total height: 20 cm
Depth: 8 cm / approx. 8 litres
Power: 1,5 kW / 230 V 50 Hz
Weight: 3,65 kg
Glass lid included
GTIN 4015613419688
| **Code-No. A150118G**
| **Euro 43,-**

*The device is not suitable for continuous commercial use.



Multi pan*

Non-stick coating
Diameter: outer 55 cm / inner 51,5 cm
Total height: 18 cm
Depth: 5,0 cm / approx. 10 litres
Power: 1,6 kW / 230 V 50 Hz
Weight: 4,75 kg
Stainless steel lid with glass window included
GTIN 4015613363752

■ **Code-No. A150155**

■ **Euro 83,-**



Ø 55 cm

Multi pan "40x30"*

Non-stick coating
Internal dimensions: W 370 x D 285 x H 80 mm,
capacity: approx. 7,5 litres
Power: 1,5 kW / 230 V 50 Hz
Size: W 490 x D 310 x H 195 mm
Weight: 3,2 kg
Glass lid included
GTIN 4015613505169

■ **Code-No. 150340**

■ **Euro 43,-**



EXTRA DEEP
Depth: 8 cm

Multi pan "40x30"Plus*

Robust multi pan with pan base made of stainless steel 18/10
Stainless steel 18/10
Interior: stainless steel 18/10,
size: W 395 x D 275 x H 58 mm, capacity: 4 litres
Infinitely variable temperature control:
90 °C to 210 °C
Power: 2,1 kW / 230 V 50 Hz
Size: W 630 x D 315 x H 65 mm
Weight: 5,6 kg
Glass lid included
GTIN 4015613654492

■ **Code-No. 150342**

■ **Euro 119,-**



Stainless steel 18/10

*The device is not suitable for continuous commercial use.



Contact grills

- ✓ Robust devices made of CNS
- ✓ Grill plates made of cast iron for ideal heat transfer
- ✓ Thermostat adjustable from 50 °C to 300 °C
- ✓ Heating indicator light
- ✓ Operating light ON/OFF
- ✓ Fat collecting pan
- ✓ Cleaning brush included



Contact grill

Top grill plate: W 214 x D 214 mm
 Bottom grill plate: W 220 x D 235 mm
 Power: 1,8 kW / 230 V 50 Hz
 Size: W 290 x D 370 x H 200 mm
 Weight: 14 kg

Grill plates grooved

GTIN 4015613385617
Code-No. A150670
Euro 239,-

Grill plates plain

GTIN 4015613391380
Code-No. A150669
Euro 239,-

Grill plate top grooved, bottom plain

GTIN 4015613391656
Code-No. A150668
Euro 239,-



Double contact grill

Top grill plates each: W 215 x D 215 mm
 Bottom grill plate: W 470 x D 230 mm
 2 separate thermostats
 Power: 3,6 kW / 230 V 50/60 Hz
 Size: W 570 x D 370 x H 200 mm
 Weight: 26 kg

Grill plates grooved

GTIN 4015613385624
Code-No. A150671
Euro 435,-

Grill plates plain

GTIN 4015613391397
Code-No. A150672
Euro 435,-

Grill plates: top grooved, bottom plain

GTIN 4015613391403
Code-No. A150673
Euro 435,-



Cooking paper 1/2 GN

Size of cooking paper: W 330 x D 270 mm
Order quantity unit:
Carton with 12 One-Up Dispensers
with 100 pcs. cooking paper each
 Weight: 4,38 kg
 GTIN 4015613587110
Code-No. 150678
Euro 69,-



Contact grills are useful and versatile, ideal for snack preparation and the warming of pita bread etc.

Contact grill "Panini" large grilling surface

Top grill plate: W 335 x D 220 mm
Bottom grill plate: W 335 x D 230 mm
Power: 2,2 kW / 230 V 50/60 Hz
Size: W 410 x D 370 x H 200 mm
Weight: 19 kg

Grill plates grooved

GTIN 4015613415000
Code-No. A150674
Euro 285,-

Grill plates plain

GTIN 4015613606750
Code-No. A150679
Euro 285,-

Grill plates: top grooved, bottom plain

GTIN 4015613486833
Code-No. A150676
Euro 285,-



Contact grill VP3000

Gently grilling and heating of food sensitive to pressure, for example pita bread.

The upper grill plate is variably height adjustable.

Contact grill VP3000

Stainless steel
Grill plates made of cast iron, grooved, W 330 x D 300 mm
Thermostat adjustable from 100 °C to 300 °C
The limit stop of the upper plate is adjustable, for different heights of food
Heating indicator light
Operating light ON/OFF
Fat collecting pan
Power: 3 kW / 230 V 50/60 Hz
Size: W 380 x D 470 x H 240/550 mm
Weight: 24,55 kg
GTIN 4015613661698
Code-No. A150685
Euro 489,-





Contact grill CS1600

Taste and odour neutral cooking, a short heating time as well as an easy cleaning - convincing arguments which stand for the contact grill with Schott Cerane grill plates.

CNS 18/10

Grill plates made of Schott Cerane, plain, W 250 x D 250 mm

Thermostat adjustable from 50 °C to 300 °C

Heating indicator light

Operating light ON/OFF

Fat collecting pan

Power: 1,6 kW / 230 V 50 Hz

Size: W 385 x D 495 x H 165/565 mm

Weight: 12,45 kg

GTIN 4015613615738

Code-No. A150683

Euro 579,-



Ceramic Grill Plates

For a healthy and careful preparation of fish, meat or vegetables using little fat.

The food is prepared directly on the cooking surface - perfectly suited for front-cooking.



Ceramic grill plate GP1200*

Stainless steel body with side handles

Cooking surface: Schott Ceran glass W 385 x D 285 mm

Heating surface: W 310 x D 190 mm

Lowered cooking surface with drip tray for easy cleaning

Temperature adjustment: infinitely variable by knob operation

Temperature range: 50 °C to max. 250 °C

Electronic overheating protection

Power: 1,2 kW / 220-240 V 50 Hz

Size: W 640 x D 365 x H 63 mm

Ceramic scraper included

Cooking surface, smooth

Weight: 4,1 kg

GTIN 4015613534817

Code-No. 104905

Euro 159,-

Cooking surface, grooved

Weight: 4,3 kg

GTIN 4015613638645

Code-No. 104902

Euro 179,-



Backsplash GP1200

A clean thing: backsplash fitting the Bartscher ceramic grill plates GP1200.

Simply fold apart the pre-assembled side part and place the backsplash on the ceramic grill plate. The additionally delivered grid can be used to keep cooked food hot.

Stainless steel

Size: W 385 x D 330 x H 73 mm

Grid included, size: W 380 x D 118 mm

Weight: 0,7 kg

GTIN 4015613607702

Code-No. 104010

Euro 29,-

*The device is not suitable for continuous commercial use.



Ceramic grill plate GP2511GN*

Multitasking: grilling and keeping warm at the same time with a single device.

Full-surface grilling on 1/1 GN or grilling on 2/3 GN combined with a gentle food warming function on 1/3 GN.

Stainless steel body with side handles

Cooking surface: W 500 x D 260 mm (also suitable for 1/1 GN containers)

Schott Ceran surface: W 530 x D 330 mm

Drip tray, removable for easy cleaning

Temperature adjustment: infinitely variable by knob operation

Temperature range:

- grilling from 80 °C to max. 300 °C

- food warming at 100 °C

(directly on the cooking surface or in a GN container)

Applications:

- grilling on 1/1 GN

- grilling on 2/3 GN + food warming on 1/3 GN

Electronic overheating protection

Power: 2,5 kW / 220-240 V 50/60 Hz

Size: W 600 x D 415 x H 86 mm

Weight: 7,95 kg

GTIN 4015613649788

■ **Code-No. 104919**

■ **Euro 398,-**



Ceramic grill plate GP2500

Device made of chromium nickel steel 18/10

Cooking surface: glass W 395 x D 535 mm

Heating surface: W 290 x D 450 mm

3-sided splash guard

Drip tray for easy cleaning

Temperature adjustment: adjustable over 5 power settings

Temperature range: 50 °C to max. 300 °C

Electronic overheating protection

Power: 2,5 kW / 230 V 50 Hz

Size: W 420 x D 605 x H 175 mm

Weight: 10,1 kg

GTIN 4015613545042

■ **Code-No. 370030**

■ **Euro 689,-**



Multi-fryer 300

Stainless steel

Grill surface made of steel: W 325 x D 535 mm, circumferential welded backsplash, height 60 mm

Temperature range: 50 °C to 300 °C

Drain tap with bayonet lock

Heating indicator light

Power: 3 kW / 230 V 50-60 Hz

Size: W 330 x D 580 x H 330 mm

Including sealing plug

Weight: 23,8 kg

GTIN 4015613653488

■ **Code-No. 370205**

■ **Euro 698,-**



*The device is not suitable for continuous commercial use.



Electric griddle plate GDP 320E, plain

CNS 18/10

Die-cast griddle plate, plain, size: W 320 x D 480 mm

Thermostat for constant operating temperature between 50 °C and 300 °C

Heating control light

Thermostatically controlled shut-down

4 plastic feet, height-adjustable

Power: 3 kW / 230 V 50 Hz

Size: W 325 x D 540 x H 295 mm

Weight: 22 kg

Cleaning scraper included

GTIN 4015613370545

■ **Code-No. A370031**

■ **Euro 398,-**



Electric griddle plate GDP 320E, grooved

CNS 18/10

Die-cast griddle plate, grooved, size: W 320 x D 480 mm

Thermostat for constant operating temperature between 50 °C and 300 °C

Heating control light

Thermostatically controlled shut-down

4 plastic feet, height-adjustable

Power: 3,0 kW / 230 V 50 Hz

Size: W 325 x D 540 x H 295 mm

Weight: 21,15 kg

Cleaning scraper included

GTIN 4015613610894

■ **Code-No. 370035**

■ **Euro 469,-**



✓ This grill attachment turns your griddle plate into a contact grill

Grill attachment for electric griddle plates

Material: stainless steel

Grilling surface, plain: non-stick foil, exchangeable

Temperature range: 50 °C to 220 °C

Total height with griddle plate:

490 mm, open 810 mm

Power: 3 kW / 230 V 50 Hz

Size: W 325 x D 480 x H 665 mm

Weight: 18 kg

GTIN 4015613633282

■ **Code-No. 370100**

■ **Euro 575,-**

Non-stick foil

GTIN 4015613639802

■ **Code-No. 370101**

■ **Euro 33,-**



Gas griddle plate GDP 320G, plain

CNS 18/10

Die-cast griddle plate, plain, size: W 320 x D 480 mm

4 plastic feet, height-adjustable

Power: gas 4 kW

Size: W 325 x D 600 x H 310 mm

Weight: 24 kg

Cleaning scraper included

Preset to natural gas H, propane jets are enclosed

GTIN 4015613390932

■ **Code-No. A3700331**

■ **Euro 498,-**

Electric griddle plate GDP 650E, plain

CNS 18/10

Die-cast griddle plate, plain, size: W 650 x D 480 mm, griddle zones separately adjustable

Thermostat for constant operating temperature between 50 °C and 300 °C

Heating control light

Thermostatically controlled shut-down

4 plastic feet, height-adjustable

Power: 6 kW / 400 V 50 Hz

Size: W 660 x D 540 x H 295 mm

Weight: 41 kg

Cleaning scraper included

GTIN 4015613370552

■ **Code-No. A370032**

■ **Euro 615,-**



Electric griddle plate GDP 650E, plain/grooved

CNS 18/10

Die-cast griddle plate, 1/2 grooved, 1/2 plain,

size: W 650 x D 480 mm, griddle zones separately adjustable

Thermostat for constant operating temperature between 50 °C and 300 °C

Heating control light

Thermostatically controlled shut-down

4 plastic feet, height-adjustable

Power: 6,0 kW / 400 V 50 Hz

Size: W 660 x D 540 x H 295 mm

Weight: 40 kg

2 cleaning scrapers included

GTIN 4015613610931

■ **Code-No. 370036**

■ **Euro 719,-**



Gas griddle plate GDP 650G, plain

CNS 18/10

Die-cast griddle plate, plain, size: W 650 x D 480 mm,

griddle zones separately adjustable

4 plastic feet, height-adjustable

Power: gas 8 kW

Size: W 660 x D 600 x H 310 mm

Weight: 44,55 kg

Cleaning scraper included

Preset to natural gas H, propane jets are enclosed

GTIN 4015613390949

■ **Code-No. A3700341**

■ **Euro 835,-**





Cooking station KST3150

For a professional front-of-house cooking presentation:

A mobile cooking station with integrated extraction in an appealing, robust design. The cooking station features 3 separately controlled niches tailored to suit the need of table top devices with a 230 Volt connection.

Thus induction cookers, ceramic cookers as well as table top induction woks can be used flexibly.



Delivery without electric devices, wok pan

Cooking station KST3150

Stainless steel 18/10

Glass top as sneeze and splash guard

3 niches for 230 Volt devices, each: W 380 x D 525 mm, with separate socket outlet and fuse

Storage compartment below the niches, W 1209 x D 597 x H 244 mm

4 GN containers 1/9 GN, 100 mm deep for oils, sauces or kitchen utensils

Integrated extraction system with stainless steel labyrinth filter, adjustable in 4 levels

On/Off switch

LED lighting with On/Off switch

4 castors, 2 with brakes

Power: 15,23 kW / 400 V 50 Hz 3 NAC

Size: W 1500 x D 755 x H 1260 mm

Including: 1 pedestal, size: W 370 x D 510 x H 100 mm

Weight: 159,4 kg

GTIN 4015613635163

Code-No. 107270

Euro 7.598,-

Pedestal KST3150

For a comfortable cooking at a continuous working height with different devices in the cooking station KST3150.

Stainless steel 18/10

Size: W 370 x D 510 x H 100 mm

Weight: 1,5 kg

GTIN 4015613664866

Code-No. 107271

Euro 139,-



The following Bartscher devices can be used with the cooking station.

Without pedestal:

Table top induction woks: 105840, A105935¹, A105936¹

With pedestal:

Ceramic cookers: 104904, 104906¹

Induction cookers: 105932, 105932S, 105843, 105843S, 105837, A105942, A105954, A105946¹, A105948¹

Table top induction wok: 105983

¹The operation of the device is possible by taking out one separation bar



FAST, SAFE AND CONVENIENT COOKING WITH INDUCTION

Induction uses magnetic heat generated directly in the bottom of the pot.

An induction coil is located below the glass-ceramic surface of an induction cooker. The activated coil generates a magnetic field that heats the pot's base.

In contrast to other oven types, this method only heats up the pot or pan while the oven remains cold.

Cooking on induction cookers requires cookware featuring a base made of magnetic metal.

MORE TIME SAVINGS

Boiling time of 2 litres of water from 15 °C to 90 °C*:

Glass ceramic cooker	approx. 10 min.*
Gas cooking zone	approx. 7 min.*
Induction cooker	approx. 3-4 min.*

* Values are estimated and depend on the pot and pan specifications as well as the ambient temperature.

Induction cooker IK 3341*

Ideal energy distribution through power boost

3 plates - separately controllable

Glass hob, plastic body

Touch control panel with digital display

Digital display

Time setting up to 180 minutes, with 1 minute interval

1 cooking zone on the right: 1400 W, 10 power levels

2 cooking zones on the left: 2000 W total power

- the front cooking zone can be used separately with up to 2000 W of power / 10 power levels

- when both cooking zones are used the energy is distributed according to the setting, maximum at the rear: 1000 W / 5 power levels

10-level temperature setting

Temperature range: 60 °C to 240 °C, with 20 °C intervals

Power: 3,4 kW / 220-240 V 50/60 Hz

Electronic overheating protection

Size: W 510 x D 485 x H 65 mm

Weight: 6,55 kg

GTIN 4015613652207

|| Code-No. 105940

|| Euro 398,-



*The device is not suitable for continuous commercial use.



Induction cooker IK 20*

Glass hob, plastic body
 Timer, digital display
 10 power levels (1100 - 2000 W)
 10-level temperature setting
 Temperature range: 60 °C to 240 °C
 Power: 2,0 kW / 230 V 50 Hz
 Electronic overheating protection
 Size: W 285 x D 340 x H 64 mm
 Weight: 2,5 kg
 GTIN 4015613504834
Code-No. 105820
Euro 68,-



Induction cooker IK 20TC*

Easy to use for an efficient workflow
- slide function for setting, time, power and temperature.

Glass hob, stainless steel body
 Touch control panel with digital display
 Timer
 Pan detector
 8 power levels (500 - 2000 W)
 8-level temperature setting
 Temperature range: 60 °C to 240 °C
 Power: 2,0 kW / 230 V 50 Hz
 Electronic overheating protection
 Size: W 330 x D 400 x H 63 mm
 Weight: 3,4 kg
 GTIN 4015613633381
Code-No. 105848
Euro 139,-



Induction cooker IK 30S-EB*

Installable, space saving induction cooker with 2 cooking zones one behind the other and a full length Schott Cerane surface.

Schott Cerane hob, plastic body
 2 plates, separately controllable
 Touch control panel with digital display
 Lock key (child safety lock)
 Digital timer
 8 power levels
 - Total power: 3000 W
 - Power of the plates during separate operation:
 front 1300 W / back 1800 W
 Power: 3,0 kW / 230 V 50 Hz
 Electronic overheating protection
 Size: W 290 x D 510 x H 83 mm
 Weight: 4,5 kg
 GTIN 4015613607061
Code-No. 105936S
Euro 198,-



Induction cooker IK 30S-EB*

- ✓ Installable, space saving induction cooker
- ✓ Also usable as a counter top device

*The device is not suitable for continuous commercial use.



Induction cooker IK 35dp*

2 plates - separately controllable
Schott Cerane hob, plastic body
Digital display
Digital timer
Time setting up to 180 minutes, with 5 minutes intervals
10 power levels (500 - 2000 W / 600 - 1500 W)
10-level temperature setting
Temperature range: 60 °C to 240 °C, with 20 °C intervals
Power: 3,5 kW / 230 V 50 Hz
Electronic overheating protection
Size: W 605 x D 360 x H 60 mm
Weight: 5,9 kg
GTIN 4015613504988
■ **Code-No. 1058365**
■ **Euro 198,-**



1 x 2000 W
1 x 1500 W

Induction cooker IK 30TC*

Glass hob, stainless steel body
Touch control panel with digital display
Timer
10 power levels (400 - 3000 W)
10-level temperature setting
Temperature range: 60 °C to 240 °C
Power: 3,0 kW / 230 V 50 Hz
Electronic overheating protection
Size: W 330 x D 415 x H 100 mm
Weight: 5 kg
GTIN 4015613529080
■ **Code-No. 105932**
■ **Euro 215,-**

Induction cooker IK 30TCS*

same as model IK 30TC, except
Schott Cerane hob
Weight: 7,1 kg
GTIN 4015613529097
■ **Code-No. 1059325**
■ **Euro 245,-**



Induction cooker IK 35TC*

Glass hob, stainless steel body
Touch control panel with digital display
Timer
10 power levels (500 - 3500 W)
10-level temperature setting
Temperature range: 60 °C to 240 °C
Power: 3,5 kW / 220-240 V 50/60 Hz
Electronic overheating protection
Size: W 340 x D 445 x H 117 mm
Weight: 7,45 kg
GTIN 4015613633329
■ **Code-No. 105843**
■ **Euro 229,-**

Induction cooker IK 35TCS*

same as model IK 35TC, except
Schott Cerane hob
Weight: 7,5 kg
GTIN 4015613638300
■ **Code-No. 1058435**
■ **Euro 259,-**



Induction cooker IK 35SK*

Temperature adjustment by knob operation

Schott Cerane hob, stainless steel body
Digital temperature display on ceramic cooking surface
10-level temperature setting
Temperature range: 60 °C to 240 °C
Power: 3,5 kW / 230 V 50 Hz
Electronic overheating protection
Size: W 340 x D 445 x H 115 mm
Weight: 7,2 kg
GTIN 4015613520643
■ **Code-No. 105837**
■ **Euro 249,-**



*The device is not suitable for continuous commercial use.



Induction serving trolley IKTS 35

Can be used flexibly as an additional indoor cooking zone.
The mobile solution for catering, buffets or preparing food directly next to your guest.

Size: W 920 x D 600 x H 940 mm

Easy removal of the induction cooker for cleaning

Assembling kit for easy fitting (flat transport packaging)

consisting of:

Trolley

Chrome nickel steel

3 shelves: approx. W 830 x D 510 mm

2 shelves usable as a storage rack:

carrying capacity: each 50 kg, effective height: 275 mm

4 swivel castors (2 with brakes)

4 wheel buffers, plastic

Assembling kit for easy fitting

Insertion plate

for using the top shelf as a work surface

Stainless steel, W 600 x D 338 mm, carrying capacity: 50 kg

Induction cooker*

also separately usable as a counter top device

2 plates - separately controllable

Glass hob, plastic body

Digital display

Digital timer

Time setting up to 180 minutes

6 power levels (500 - 2000 W / 500 - 1500 W)

10-level temperature setting

Temperature range: 60 °C to 240 °C, with 20 °C intervals

Power: 3,5 kW / 230 V 50/60 Hz

Electronic overheating protection

Size: W 600 x D 337 x H 70 mm

Weight: 15 kg

GTIN 4015613616339

■ **Code-No. 105841**

■ **Euro 415,-**



- ✓ Easy removal of the induction cooker for cleaning
- ✓ Induction cooker also separately usable as a counter top device



- ✓ Insertion plate: for using the top shelf as a work surface, carrying capacity: 50 kg



Induction cooker IK 235Z

Faster and more efficient - power boost of up to 5000 W on the front hob.

2 plates - separately controllable

Glass hob, stainless steel body

Digital display on glass field

Power control via knob

10 power levels (800 - 3500 W / 800 - 3500 W)

+ 1 additional power level (800 - 5000 W / 800 - 2000 W)

Total power: 7,0 kW / 400 V 50/60 Hz 3 NAC

(Delivery without plug)

Electronic overheating protection

Size: W 405 x D 700 x H 138 mm

Weight: 15 kg

GTIN 4015613548647

■ **Code-No. 105838**

■ **Euro 1.049,-**

*The device is not suitable for continuous commercial use.



Table top induction stoves with 1 cooking zone

Body chrome nickel steel 18/10
Schott Cerane surface: W 290 x D 290 mm
Size: W 340 x D 420 x H 100 mm
Weight: 7,5 kg

with 2,5 kW / 230 V 50/60 Hz

1 coil Ø 230 mm
GTIN 4015613370156

■ **Code-No. A105942**

■ **Euro 1.279,-**

with 3,5 kW / 230 V 50/60 Hz

1 coil Ø 230 mm
GTIN 4015613432564

■ **Code-No. A105954**

■ **Euro 1.489,-**



Wok attachment Ø 300 mm

Material: stainless steel
Wok insert: Ø 300 mm
Size: W 340 x D 340 x H 60 mm
Weight: 1,4 kg
GTIN 4015613370170

■ **Code-No. A105947**

■ **Euro 198,-**



Table top induction stoves with 1 cooking zone

Body chrome nickel steel 18/10
Schott Cerane surface: W 350 x D 350 mm
Size: W 400 x D 455 x H 120 mm

with 3 kW / 230 V 50/60 Hz

1 coil Ø 230 mm
Weight: 8,6 kg
GTIN 4015613370187

■ **Code-No. A105946**

■ **Euro 1.798,-**

with 3,5 kW / 230 V 50/60 Hz

1 coil Ø 260 mm
Weight: 10,6 kg
GTIN 4015613370194

■ **Code-No. A105948**

■ **Euro 2.389,-**



with 5 kW / 400 V 50/60 Hz

1 coil Ø 260 mm
Weight: 11,3 kg
GTIN 4015613370200

■ **Code-No. A105949**

■ **Euro 2.589,-**

Wok attachment Ø 300 mm

Material: stainless steel
Wok insert: Ø 300 mm
Size: W 400 x D 400 x H 60 mm
Weight: 1,4 kg
GTIN 4015613371306

■ **Code-No. A105959**

■ **Euro 198,-**





Table top induction wok IW 35*

Stainless steel body
Concave cooking zone made of glass,
Ø 294 mm
Touch control panel with digital display
Timer
10 level temperature setting
Temperature range: 60 °C to 240 °C
Power: 3,5 kW / 230 V 50 Hz
Electronic overheating protection
Size: W 340 x D 440 x H 125 mm
Weight: 6,9 kg
GTIN 4015613537825

■ **Code-No. 105983**

■ **Euro 312,-**

Wok pan suitable for table top induction wok IW 35

Stainless steel
Stay-cool handles - stick handle
and counter grip
Capacity: 6 litres
Size: Ø 360 mm, H 110 mm
(height including lid: 220 mm)
Weight: 2,85 kg
Stainless steel lid included
GTIN 4015613525075

■ **Code-No. 105981**

■ **Euro 109,-**



Table Top Induction Wok Set IW 35 consisting of:

Table top induction wok IW 35* + Wok pan

Weight: 9,75 kg
GTIN 4015613527208

■ **Code-No. 105982**

■ **Euro 421,-**

*The device is not suitable for continuous commercial use.



Table top induction wok IW 35 PRO

Stainless steel body
Concave cooking zone made of
schott ceran, Ø 300 mm
Touch control panel with digital display
Digital timer
Time setting from 5 up to 120 minutes
10 level temperature setting
Temperature range: 60 °C to 240 °C
Power: 3,5 kW / 230 V 50 Hz
Electronic overheating protection
Size: W 355 x D 439 x H 167 mm
Weight: 7,5 kg
GTIN 4015613586809

■ **Code-No. 105832**

■ **Euro 998,-**

Wok pan suitable for table top induction wok IW 35 PRO

Stainless steel
Stay-cool handles - stick handle and
counter grip
Capacity: 5 litres
Size: Ø 380 mm, H 110 mm
(height including lid: 220 mm)
Weight: 2,85 kg
Stainless steel lid included
GTIN 4015613586793

■ **Code-No. 105831**

■ **Euro 98,-**



Table Top Induction Wok Set IW 35 PRO consisting of:

Table top induction wok IW 35 PRO + Wok pan

Weight: 10,35 kg
GTIN 4015613586816

■ **Code-No. 105833**

■ **Euro 1.079,-**



✓ Powerful devices

Table top induction wok

Body chrome nickel steel 18/10
Schott Cerane cuvette: Ø 300 mm
Power: 3 kW / 230 V 50/60 Hz
Size: W 330 x D 380 x H 180 mm
Weight: 8,5 kg
GTIN 4015613468235

■ **Code-No. 105840**

■ **Euro 1.849,-**



Table top induction wok

Body chrome nickel steel 18/10
Schott Cerane cuvette: Ø 300 mm
Size: W 400 x D 455 x H 180 mm

with 3 kW / 230 V 50/60 Hz

Weight: 11,1 kg
GTIN 4015613370279

■ **Code-No. A105935**

■ **Euro 2.139,-**

with 3,5 kW / 230 V 50/60 Hz

Weight: 11,8 kg
GTIN 4015613370286

■ **Code-No. A105936**

■ **Euro 2.609,-**



Table top induction wok

Body chrome nickel steel 18/10
Schott Cerane cuvette: Ø 300 mm
Size: W 400 x D 455 x H 180 mm

with 5 kW / 400 V 50/60 Hz

Weight: 14,5 kg
GTIN 4015613370293

■ **Code-No. A105937**

■ **Euro 3.398,-**

with 7 kW / 400 V 50/60 Hz

Weight: 14,8 kg
GTIN 4015613431178

■ **Code-No. A105939**

■ **Euro 3.549,-**



Steel wok pan, Ø 360 mm

Weight: 1,5 kg
GTIN 4015613371313
■ **Code-No. A105960**
■ **Euro 125,-**



Wok pan CNS 18/10, Ø 380 mm

Weight: 1,8 kg
GTIN 4015613371320
■ **Code-No. A105961**
■ **Euro 225,-**



Cerane electric cooker

Body chrome nickel steel 18/10
Schott Cerane surface: W 290 x D 290 mm
1 coil Ø 210 mm
Power: 2,3 kW / 230 V 50/60 Hz 1 NAC
Size: W 340 x D 420 x H 100 mm
Weight: 6,1 kg
GTIN 4015613390352
■ **Code-No. 104904**
■ **Euro 609,-**



Cerane electric cooker

Body chrome nickel steel 18/10
Schott Cerane surface: W 350 x D 350 mm
1 coil Ø 230 mm
Power: 3,0 kW / 230 V 50/60 Hz 1 NAC
Size: W 400 x D 455 x H 120 mm
Weight: 8 kg
GTIN 4015613432540
■ **Code-No. 104906**
■ **Euro 825,-**



Cerane electric cooker

Body chrome nickel steel 18/10
Schott Cerane surface: W 650 x D 350 mm
2 coils Ø 230 mm, each 3,0 kW
Total power: 6 kW / 400 V 50/60 Hz 3 NAC
Size: W 700 x D 455 x H 120 mm
Weight: 14,7 kg
GTIN 4015613432557
■ **Code-No. 104907**
■ **Euro 1.698,-**



Cerane electric cooker

Body chrome nickel steel 18/10
Schott Cerane surface: W 350 x D 560 mm
2 coils Ø 230 mm, each 3,0 kW
Total power: 6 kW / 400 V 50/60 Hz 3 NAC
Size: W 400 x D 655 x H 120 mm
Weight: 13,8 kg
GTIN 4015613431161
■ **Code-No. 104913**
■ **Euro 1.698,-**



Electric hot-plate*

Stainless steel
ON/OFF-switch
Infinitely variable temperature control
Overheating protection
1 hot-plate Ø 185 mm
Power: 1,5 kW / 230 V 50 Hz
Size: W 305 x D 245 x H 85 mm
Weight: 2,1 kg
GTIN 4015613653631
■ **Code-No. 150320**
■ **Euro 39,-**



Electric double hot-plate*

Stainless steel
ON/OFF-switch
Infinitely variable temperature control
Overheating protection
1 hot-plate Ø 155 mm, 1,0 kW
1 hot-plate Ø 190 mm, 1,5 kW
Power: 2,5 kW / 230 V 50 Hz
Size: W 535 x D 225 x H 90 mm
Weight: 4 kg
GTIN 4015613504117
■ **Code-No. 150310**
■ **Euro 49,-**



Electric cooker

Chrome nickel steel 18/10
1 hot-plate Ø 220 mm, 2,0 kW
Power: 2 kW / 220-240 V 50/60 Hz 1 NAC
Size: W 375 x D 365 x H 185 mm
Weight: 7,35 kg
GTIN 4015613125954
■ **Code-No. 105321**
■ **Euro 649,-**



Electric cooker

Chrome nickel steel 18/10
1 hot-plate Ø 220 mm, 2,6 kW
1 hot-plate Ø 180 mm, 2,0 kW
Power: 4,6 kW / 380-400 V 50/60 Hz 3 NAC
Size: W 350 x D 605 x H 175 mm
Weight: 12,4 kg
GTIN 4015613125978
■ **Code-No. 105323**
■ **Euro 835,-**



Electric cooker

Chrome nickel steel 18/10
1 hot-plate Ø 220 mm, 2,6 kW
1 hot-plate Ø 180 mm, 2,0 kW
Power: 4,6 kW / 380-400 V 50/60 Hz 3 NAC
Size: W 615 x D 365 x H 175 mm
Weight: 12,3 kg
GTIN 4015613125961
■ **Code-No. 105322**
■ **Euro 835,-**



*The device is not suitable for continuous commercial use.



*The device is not suitable for continuous commercial use.

Transportable gas cooker*

Colour: black
Size: W 340 x D 280 x H 120 mm
Power: 2,0 kW
Gas consumption: 145 g/h at maximum setting
Gas: Butane
Weight: 1,6 kg
GTIN 4015613336015

1 piece per order

Code-No. A150421

per piece Euro 21,50

6 pieces per order

Code-No. A150421

per piece Euro 20,75

Gas cartridge

Cartridge content: 227 g Butane
28 gas cartridges in a carton
(7 sets - 4-pack gas cartridges)
Weight: 0,35 kg
GTIN 4015613336046

Code-No. A150425

Piece Euro 2,50

Order quantity unit	Euro per piece	Euro per carton
1 carton (28 gas cartridges) GTIN 4015613447438	2,50	70,-



Gas cooker

For propane gas with flame failure device
device frame made of steel, burner made of cast iron
Burner: 7,5 kW
Size: W 398 x D 570 x H 170 mm
Weight: 5,95 kg
GTIN 4015613467764

Code-No. 1054503

Euro 165,-



Table top gas cooker GTK10

For propane gas with flame failure device
Chrome nickel steel 18/10
1 burner: 7,25 kW, manual ignition
Burner thermoelectrically safeguarded
Size: W 400 x D 570 x H 160 mm
Weight: 7,6 kg
GTIN 4015613610832

Code-No. 1058703

Euro 489,-



Table top gas cooker set GTKS20

Set consists of 2 table top gas cookers (code-no. 1058703) and a base unit

Chrome nickel steel 18/10
Size: W 800 x D 570 x H 720 mm
Weight: 32,9 kg
Connecting element for gas cookers included
GTIN 4015613610887

Code-No. 1058753

Euro 1.075,-



Table top gas cooker

For propane gas with flame failure device
Stainless steel 18/10
Burner: 6,5 kW
Size: W 350 x D 350 x H 170 mm
Weight: 10,8 kg
GTIN 4015613467795
Code-No. 1059503
Euro 779,-



Table top gas cooker, 2 burners

For propane gas with flame failure device
Stainless steel 18/10
2 burners: 1 x 4,5 kW / 1 x 6,5 kW
Power: 11 kW
Size: W 350 x D 660 x H 170 mm
Weight: 20,2 kg
GTIN 4015613467818
Code-No. 1057503
Euro 1.149,-



Table top gas cooker, 2 burners

For propane gas with flame failure device
Stainless steel 18/10
2 burners: 1 x 6,5 kW / 1 x 4,5 kW
Power: 11 kW
Size: W 660 x D 350 x H 170 mm
Weight: 20,2 kg
GTIN 4015613467801
Code-No. 1058503
Euro 1.149,-



Wok attachment

for table top gas cooker
Stainless steel 18/10
Size: Ø 265 mm, height 62 mm
Weight: 0,85 kg
GTIN 4015613467825
Code-No. 105999
Euro 67,-





Gastronorm pan 2/3, with handle for induction

Material: Die-cast aluminium - non-stick coating, handle stainless steel
Capacity: 5 litres
Size: W 355 x D 325 x H 100 mm (with handle)
Weight: 3,5 kg
GTIN 4015613505343
■ **Code-No. 699230**
■ **Euro 229,-**



Gastronorm pan 1/1, with handle for induction

Material: Die-cast aluminium - non-stick coating, handle stainless steel
Capacity: 7,5 litres
Size: W 530 x D 325 x H 100 mm (with handle)
Weight: 3,8 kg
GTIN 4015613505336
■ **Code-No. 699110**
■ **Euro 259,-**



Wok pan CNS 18/10, with flat bottom

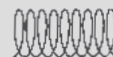
Capacity: 4 litres, Ø 390 mm
Weight: 1,8 kg
GTIN 4015613397351
■ **Code-No. A105963**
■ **Euro 219,-**



Cooking pot 25L

Pot and lid made of stainless steel
Heat-insulated handles
Suitable for induction, gas and electric
Capacity: 25 litres
Size: Ø 430 mm, height 275 mm (with lid)
Weight: 6,1 kg
GTIN 4015613647746
■ **Code-No. 100440**
■ **Euro 105,-**

✓ Suitable for Induction use



Cooking pot 30L

Pot and lid made of stainless steel
Heat-insulated handles
Suitable for induction, gas and electric
Capacity: 30 litres
Size: Ø 430 mm, height 325 mm (with lid)
Weight: 6,35 kg
GTIN 4015613647753
■ **Code-No. 100445**
■ **Euro 119,-**

9-Piece Cookware Set

- Chrome nickel steel
- Pouring rim and stay-cool handles
- Suitable for induction, gas und electric

4 pots with lid

2,0 litres • Ø 16 cm • Height 10,0 cm
 2,7 litres • Ø 18 cm • Height 11,0 cm
 5,1 litres • Ø 24 cm • Height 11,5 cm
 6,1 litres • Ø 20 cm • Height 20,0 cm

1 pan

2,8 litres • Ø 24 cm • Height 6,5 cm

Weight: 6 kg

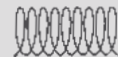
GTIN 4015613417158

■ Code-No. A130442

■ Euro 115,-



✓ Suitable for Induction use



Cookware Set - 4 pots with lid

- Chrome nickel steel 18/10
- Pouring rim and stay-cool handles
- Suitable for induction, gas and electric

Capacity	Diameter	Height
8 litres	Ø 24 cm	20,0 cm
9 litres	Ø 26 cm	20,5 cm
13 litres	Ø 28 cm	22,5 cm
15 litres	Ø 30 cm	25,0 cm

Weight: 9 kg

GTIN 4015613403977

■ Code-No. A130441

■ Euro 179,-





Food warmer / Bain Marie with faucet

Chrome nickel steel
Size: 1/1 GN container, 150 mm deep
Power: 1,2 kW / 230 V 50 Hz
Size: W 340 x D 590 x H 240 mm
Weight: 7,5 kg
GTIN 4015613468969
Code-No. 200240
Euro 152,-



Food warmer / Bain Marie with faucet

Chrome nickel steel
Size: 1/1 GN container, 200 mm deep
Power: 1,2 kW / 230 V 50/60 Hz
Size: W 355 x D 550 x H 295 mm
Weight: 9,5 kg
GTIN 4015613379678
Code-No. 200207
Euro 195,-



Food warmer / Bain Marie

Chrome nickel steel
Size: 1/1 GN container, 150 mm deep
Power: 1,2 kW / 230 V 50 Hz
Size: W 338 x D 540 x H 248 mm
Weight: 8 kg
GTIN 4015613423647
Code-No. 200230
Euro 139,-



Egg insert 1/3 GN see catalogue page 241



Food warmer / Bain Marie with GN containers 2 x 1/2 GN, 150 mm

Chrome nickel steel
Power: 1,2 kW / 230 V 50 Hz
Size: W 338 x D 540 x H 248 mm
GN containers 2 x 1/2 GN
and lids with spoon recess included
Weight: 10,3 kg
GTIN 4015613423654
Code-No. 200232
Euro 169,-

Food warmer / Bain Marie, same as model 200232, except with GN containers 3 x 1/3 GN

and lids with spoon recess included
Weight: 10,6 kg
GTIN 4015613423678
Code-No. 200233
Euro 185,-



Bain-Marie Hotpot

stainless steel

1 insert pot 3,5 litres

Temperature range: 0 °C to 95 °C

Power: 0,15 kW / 230 V 50/60 Hz

Size: W 210 x D 210 x H 320 mm

Weight: 3,5 kg

GTIN 4015613520612

■ **Code-No. 605035**

■ **Euro 255,-**

Bain-Marie Hotpot

stainless steel

1 insert pot 6,5 litres

Temperature range: 0 °C to 95 °C

Power: 0,20 kW / 230 V 50/60 Hz

Size: W 255 x D 280 x H 320 mm

Weight: 4,5 kg

GTIN 4015613520629

■ **Code-No. 605065**

■ **Euro 272,-**



Bain-Marie Hotpot

stainless steel

2 insert pots each 3,5 litres,

separately adjustable

Temperature range: 0 °C to 95 °C

Power: 0,30 kW / 230 V 50/60 Hz

Size: W 415 x D 210 x H 320 mm

Weight: 6,5 kg

GTIN 4015613520650

■ **Code-No. 606035**

■ **Euro 362,-**

Bain-Marie Hotpot

stainless steel

2 insert pots each 6,5 litres,

separately adjustable

Temperature range: 0 °C to 95 °C

Power: 0,40 kW / 230 V 50/60 Hz

Size: W 505 x D 280 x H 320 mm

Weight: 7,9 kg

GTIN 4015613520636

■ **Code-No. 606065**

■ **Euro 405,-**



Insert pot 3,5 litres

GTIN 4015613520698

■ **Code-No. 609035**

■ **Euro 31,-**

Lid

GTIN 4015613520711

■ **Code-No. 609135**

■ **Euro 8,50**

Bain-Marie Hotpot

stainless steel

3 insert pots each 3,5 litres,

separately adjustable

Temperature range: 0 °C to 95 °C

Power: 0,45 kW / 230 V 50/60 Hz

Size: W 610 x D 210 x H 320 mm

Weight: 8,8 kg

GTIN 4015613520667

■ **Code-No. 607035**

■ **Euro 479,-**



Insert pot 6,5 litres

GTIN 4015613520704

■ **Code-No. 609065**

■ **Euro 35,-**

Lid

GTIN 4015613520728

■ **Code-No. 609165**

■ **Euro 10,50**

Bain-Marie Hotpot

stainless steel

4 insert pots each 3,5 litres,

separately adjustable

Temperature range: 0 °C to 95 °C

Power: 0,60 kW / 230 V 50/60 Hz

Size: W 415 x D 415 x H 320 mm

Weight: 10,7 kg

GTIN 4015613520674

■ **Code-No. 608035**

■ **Euro 549,-**





Food service cart

2 x 1/1 GN, depth: 150 mm

Movable, water-heated

CNS 18/10

Temperature range: 0 °C to 90 °C

Double-wall basin

with drain valve

Thermostat infinitely variable per basin

from 0 °C to 90 °C

On/off switch with control lamp

Reheat control lamp

4 swivel wheels, Ø 125 mm

(2 with operator-side stop brakes)

Wheels equipped with stop buffers

Spiral connection cable, length: 3 m

Degree of protection according to EN 60529: IPX4

Power: 2 kW / 230 V 50 Hz

Size: W 650 x D 820 x H 855 mm

Weight: 35 kg

Easy assembly

GTIN 4015613505299

Code-No. 200251

Euro 1.198,-

✓ Delivery without GN-containers



Food service cart

3 x 1/1 GN, depth: 150 mm

Movable, water-heated

CNS 18/10

Temperature range: 0 °C to 90 °C

Double-wall basin

with drain valve

Thermostat infinitely variable per basin

from 0 °C to 90 °C

On/off switch with control lamp

Reheat control lamp

4 swivel wheels, Ø 125 mm

(2 with operator-side stop brakes)

Wheels equipped with stop buffers

Spiral connection cable, length: 3 m

Degree of protection according to EN 60529: IPX4

Power: 3 kW / 230 V 50 Hz

Size: W 650 x D 1200 x H 855 mm

Weight: 43 kg

Easy assembly

GTIN 4015613505305

Code-No. 200252

Euro 1.359,-



Food service cart

2 x 1/1 GN, depth: 200 mm

Movable, dry-heated

CNS 18/10

Temperature range: 0 °C to 90 °C

Double-wall basin

Thermostat infinitely variable from 0 °C to 90 °C

On/off switch with control lamp

Reheat control lamp

4 swivel wheels, Ø 125 mm

(2 with operator-side stop brakes)

Wheels equipped with stop buffers

Spiral connection cable, length: 3 m

Degree of protection according to EN 60529: IPX4

Power: 1 kW / 230 V 50 Hz

Size: W 650 x D 820 x H 855 mm

Weight: 32 kg

Easy assembly

GTIN 4015613505312

Code-No. 200254

Euro 1.015,-



✓ Delivery without GN-containers

Food service cart

3 x 1/1 GN, depth: 200 mm

Movable, dry-heated

CNS 18/10

Double-wall basin

Thermostat infinitely variable from 0 °C to 90 °C

On/off switch with control lamp

Reheat control lamp

4 swivel wheels, Ø 125 mm

(2 with operator-side stop brakes)

Wheels equipped with stop buffers

Spiral connection cable, length: 3 m

Degree of protection according to EN 60529: IPX4

Power: 2 kW / 230 V 50 Hz

Size: W 650 x D 1200 x H 855 mm

Weight: 41 kg

Easy assembly

GTIN 4015613505329

Code-No. 200255

Euro 1.265,-





Heated display cases
especially suitable for bakery products

- ✓ Heated display cases, CNS
- ✓ All-round glazing (plexiglass)
- ✓ Inside temperature up to 50 °C
- ✓ Thermostatic temperature control
- ✓ ON/OFF switch
- ✓ Including water pan for air humidification
- ✓ Power: 0,25 kW / 230 V 50 Hz

Heated display case, 1 level

Size:
W 500 x D 400 x H 280 mm
Weight: 11 kg
GTIN 4015613443492
Code-No. A203093
Euro 309,-

Heated display case, 2 levels

Size:
W 500 x D 400 x H 415 mm
Weight: 13,9 kg
GTIN 4015613443485
Code-No. A203094
Euro 409,-



Hot display top for 1/1 GN

Chrome nickel steel 18/10
All-around glazing made of plexiglass
Inside temperature up to 75 °C
With hygrometer and thermometer display
Top and bottom heat, illuminated on/off switch
Waterpan for air moistening included
Power: 0,84 kW / 230 V 50 Hz
Size: W 600 x D 400 x H 390 mm
Weight: 20 kg
GTIN 4015613423852
Code-No. A203095
Euro 1.549,-



✓ Delivery without legs

Infrared food warmers 230 V 50/60 Hz 1 NAC

Universal leg stand

Height 370 mm
Weight: 0,75 kg
GTIN 4015613452258
Code-No. 114000
1 pair Euro 72,-

Width	Power	Weight	Code-No.	Euro	GTIN
760 mm	0,65 kW	4 kg	114001	198,-	4015613451749
920 mm	0,80 kW	5 kg	114002	219,-	4015613452142
1070 mm	0,95 kW	5 kg	114003	239,-	4015613452159
1220 mm	1,10 kW	5 kg	114005	265,-	4015613466538
1370 mm	1,25 kW	6 kg	114004	275,-	4015613452166
1830 mm	1,73 kW	7 kg	114006	325,-	4015613466545



Infrared dish warmer 1/1 GN with 2 heating lamps

Aluminium

Ventilated aluminium reflectors

ON/OFF switch

Length of power cord: 1,5 m

Maximum temperature: 70 °C

Power: 0,55 kW / 230 V 50 Hz

Size: W 510 x D 345 x H 550-700 mm, height adjustable

Including 1 GN container 1/1 GN made of stainless steel, 65 mm deep and 2 replacement heating lamps

Weight: 2,6 kg

GTIN 4015613532172

■ **Code-No. 114261**

■ **Euro 119,-**



Infrared overhead dish warmer 1/1 GN

CNS

Power: 1,0 kW / 230 V 50 Hz

Size: W 330 x D 560 x H 500 mm

Weight: 8,0 kg

GN container and perforated tray included

GTIN 4015613432526

■ **Code-No. A114001**

■ **Euro 239,-**

Infrared food warmer with 2 infrared lamps

Stainless steel

Sneeze screen made of plexiglas

2 infrared lamps, separately switchable with on-off switch

Warming plate: glass ceramic surface, divided in the middle

separately controllable integrated heating element

Temperature range: 30°C to 85°C

Power: 0,8 kW / 230 V 50 Hz

Size: W 738 x D 560 x H 560 mm

Weight: 13,7 kg

GTIN 4015613524511

■ **Code-No. 114260**

■ **Euro 419,-**



Carving plate with 2 infrared lamps

CNS 18/10

Power: 0,95 kW / 230 V 50 Hz

Size: W 850 x D 650 x H 800 mm

Weight: 19 kg

GTIN 4015613389684

■ **Code-No. A114245**

■ **Euro 709,-**

Carving plate with 3 infrared lamps

CNS 18/10

Power: 1,35 kW / 230 V 50 Hz

Size: W 1270 x D 650 x H 800 mm

Weight: 28 kg

GTIN 4015613389691

■ **Code-No. A114250**

■ **Euro 859,-**





Hot-plate unit 5

Material: aluminium
with 5 hot plates of aluminium
Plate size: 280 x 165 mm
Power: 850 W / 230 V 50 Hz
Size: W 380 x D 250 x H 320 mm
Weight: 15,4 kg
GTIN 4015613612553
| **Code-No. 120803**
| **Euro 519,-**

Substitute hot-plate for hot-plate units

Plate size: W 280 x D 165 x H 10 mm
Weight: 1,93 kg
GTIN 4015613658100
| **Code-No. 120806**
| **Euro 68,-**



Hot-plate unit 8

Material: aluminium
with 8 hot plates of aluminium
Plate size: 280 x 165 mm
Power: 1250 W / 230 V 50 Hz
Size: W 380 x D 250 x H 447 mm
Weight: 22,7 kg
GTIN 4015613509815
| **Code-No. 120802**
| **Euro 735,-**



Warming tray

Satin brushed stainless steel plate
Warming tray W 600 x D 200 mm
Heating time 10 minutes
Keep warm function 60 minutes
Automatic temperature control up to approx. 100 °C
Pilot lamp, overheating protection
Power: 800 W / 230 V 50 Hz
Size: W 660 x D 230 x H 60 mm
Detachable cord
Weight: 5 kg
GTIN 4015613410616
| **Code-No. A114355**
| **Euro 52,-**



Warming Tray 1/1 GN

Body aluminum, surface glass
ON/OFF-switch
Surface temperature maximum 95 °C
Infinitely variable temperature control 30 °C to 95 °C
Indicator light
Power 150 W / 230 V 50/60 Hz
Size: W 570 x D 305 x H 40 mm
Weight: 3,45 kg
GTIN 4015613416755
■ **Code-No. 114356**
■ **Euro 119,-**



Warming Tray 2/1 GN

Body aluminum, surface glass
ON/OFF-switch
Surface temperature maximum 95 °C
Infinitely variable temperature control 30 °C to 95 °C
Indicator light
Power: 300 W / 230 V 50/60 Hz
Size: W 666 x D 550 x H 40 mm
Weight: 6,1 kg
GTIN 4015613416762
■ **Code-No. 114357**
■ **Euro 169,-**



✓ Delivery without GN containers

Warming tray

Stainless steel
adjustable thermostat up to 95 °C
Temperature range: 35 °C to 95 °C
Power: 0,25 kW / 230 V 50 Hz
Size: W 500 x D 375 x H 64 mm
Weight: 4 kg
GTIN 4015613504957
■ **Code-No. 114360**
■ **Euro 129,-**



Warming tray

Stainless steel
adjustable thermostat up to 95 °C
Temperature range: 35 °C to 95 °C
Power: 0,45 kW / 230 V 50/60 Hz
Size: W 900 x D 450 x H 64 mm
Weight: 9,3 kg
GTIN 4015613504964
■ **Code-No. 114361**
■ **Euro 179,-**



Warming tray

Stainless steel
adjustable thermostat up to 95 °C
Temperature range: 35 °C to 95 °C
Power: 0,60 kW / 230 V 50 Hz
Size: W 1000 x D 500 x H 64 mm
Weight: 10,9 kg
GTIN 4015613504971
■ **Code-No. 114362**
■ **Euro 222,-**





Plate dispenser, heatable

Stainless steel
 Temperature: 30 °C to 110 °C
 Capacity: approx. 2 x 50 plates, max. Ø 300 mm
 4 plastic swivel wheels, Ø 100 mm (2 with brakes)
 Power: 2,0 kW / 230 V 50 Hz
 Size: W 430 x D 800 x H 1025 mm
 2 plastic lids included
 Weight: 43,6 kg
 GTIN 4015613437774
Code-No. 103065
Euro 1.349,-



Hot cupboard

Stainless steel, 1 door,
 1 intermediate shelf, adjustable
 Capacity: 25 - 30 plates, Ø 320 mm
 Thermostat 0 °C to 85 °C
 Power: 0,4 kW / 230 V 50 Hz 1 NAC
 Size: W 400 x D 400 x H 545 mm
 Weight: 24 kg
 GTIN 4015613405704
Code-No. 103064
Euro 309,-



Hot cupboard

Stainless steel, 1 door,
 1 intermediate shelf, adjustable
 Capacity: 55 - 60 plates, Ø 320 mm
 Thermostat 0 °C to 85 °C
 Power: 0,75 kW / 230 V 50 Hz 1 NAC
 Size: W 450 x D 450 x H 855 mm
 Weight: 33 kg
 GTIN 4015613398594
Code-No. 103063
Euro 369,-

Hot cupboard

Stainless steel, 2 doors,
 1 intermediate shelf, adjustable
 Capacity: 110 - 120 plates, Ø 320 mm
 Thermostat 0 °C to 85 °C
 Power: 1,2 kW / 230 V 50 Hz 1 NAC
 Size: W 750 x D 450 x H 855 mm
 Weight: 49 kg
 GTIN 4015613398600
Code-No. 103122
Euro 629,-



Plate warmer for 12 plates*

The plate-warmer warms 12 plates up to approx. 65 °C.

Body of chrome-plated steel

Power: 300 W / 230 V 50 Hz

Size: W 310 x D 260 x H 105 mm

Weight: 3,0 kg

GTIN 4015613403779

■ **Code-No. A120812**

■ **Euro 52,-**



Plate warmer for about 30-40 plates

Table-top appliance, to set up on a worktop or directly at the buffet.

Stainless steel with fixed intermediate shelf

1 glass swivel door, turns to the inside, saving space

Capacity: about 30 - 40 plates, Ø 320 mm

Temperature can be regulated by thermostat from 30 °C to 80 °C

Power: 600 W / 230 V 50 Hz

Size: Interior Ø 330 mm, height 440 mm

Exterior Ø 460 mm, height 575 mm

Weight: 21,6 kg

GTIN 4015613475592

■ **Code-No. 103069**

■ **Euro 585,-**



Cup warmer for 48 cups

with rotatable base for easy removal and refilling for cups of max. diameter 90 mm

Cup temperature approx. 30 °C to 45 °C

Power: 200 W / 230 V 50 Hz

Size: Ø 350 mm, height 405 mm

4 containers for tea spoons, removable

- for easy cleaning

Weight: 7 kg

GTIN 4015613469218

■ **Code-No. 103067**

■ **Euro 359,-**



Cup warmer for approx. 72 cups

.... pre-heated cups for greater coffee enjoyment

Stainless steel

Space for up to 72 cups

Cup temperature up to approx. 60 °C

Power: 140 W / 230 V 50 Hz

Size: W 320 x D 360 x H 545 mm

Depositing surface W 250 x D 250 mm

for depositing saucers, cups, etc.

Weight: 11,6 kg

GTIN 4015613475585

■ **Code-No. 103068**

■ **Euro 392,-**



*The device is not suitable for continuous commercial use.



Hot-dog machine

Stainless steel
Glass cylinder: Ø 200 mm, height 240 mm
Temperature control from approx. 30 °C to 100 °C
Power: 0,8 kW / 230 V 50 Hz
Size: Ø 295 mm, height 415 mm
Weight: 4,8 kg
GTIN 4015613432601
Code-No. A120407
Euro 219,-

Hot-dog machine

Stainless steel
Glass cylinder: Ø 200 mm, height 240 mm
Temperature control from approx. 30 °C to 100 °C
Power: 0,8 kW / 230 V 50 Hz
Size: W 280 x D 280 x H 355 mm
Weight: 5,2 kg
GTIN 4015613432595
Code-No. A120406
Euro 245,-



Hot-dog machine

Chrome nickel steel 18/10
Pilot lamp and
Temperature control from 30 °C to 90 °C
Glass cylinder Ø 195 mm, height 245 mm
Power: 1,0 kW / 230 V 50 Hz
Size: W 260 x D 295 x H 360 mm
Weight: 6,9 kg
GTIN 4015613370521
Code-No. A120401
Euro 309,-



Hot dog bun toaster T4 with 4 toasting spikes

For perfect hot dogs: this 4 spike bun toaster completes your hot dog equipment.
Stainless steel, zinc coated base
4 stainless steel spikes
Temperature range: up to 80 °C
Power: 190 W / 230 V 50 Hz
Size: W 240 x D 280 x H 310 mm
Weight: 2,75 kg
GTIN 4015613610603
Code-No. A120409
Euro 123,-



Hot-dog machine

with 4 special bread sticks
Stainless steel
Glass cylinder: Ø 200 mm, height 240 mm
Temperature control from 40 °C to 100 °C
Power: 0,96 kW / 230 V 50 Hz
Size: W 500 x D 285 x H 390 mm
Weight: 8,7 kg
GTIN 4015613443065
■ **Code-No. A120408**
■ **Euro 319,-**



Sausage roller grill 7180

Stainless steel
7 rotating rollers, length approx. 460 mm - up to 18 sausages
2 separately adjustable heating zones - 4 rollers at front, 3 rollers at rear
Infinitely variable temperature control: 0 °C to 114 °C
2 heating indicator lights
Safety thermostat
Power: 590 W / 230 V 50 Hz
Size: W 590 x D 305 x H 230 mm
Including grid and drip collecting tray, stainless steel
Weight: 12,4 kg
GTIN 4015613615349
■ **Code-No. 104915**
■ **Euro 479,-**



Sausage warmer

Stainless steel, hinged lid
Pilot lamp
Thermostatic control from 30 °C to 90 °C
Power: 1,0 kW / 230 V 50 Hz
Size: W 270 x D 360 x H 240 mm
Weight: 6,3 kg
GTIN 4015613437248
■ **Code-No. A120455**
■ **Euro 149,-**



Also useable as mini Bain Marie
with 1 x 1/2 or 2 x 1/4 GN
container with 150 mm depth,
e.g. for sauces or side dishes.



Sausage warmer with 2 separate chambers with faucet

Stainless steel, hinged lids
Pilot lamps
Thermostatic control each chamber 30 °C to 90 °C
Power: 2,0 kW / 230 V 50 Hz
Size: W 535 x D 395 x H 240 mm
Weight: 12 kg
GTIN 4015613437255
■ **Code-No. A120456**
■ **Euro 298,-**



Pump Sauce Dispensers

Pump sauce dispensers for GN-containers with a depth of 150 mm



Pump sauce dispenser for 1/6 GN-container with top-cover

Lid CNS 18/10
Pump polycarbonate
Size: W 165 x D 181 x H 232 mm
Weight: 0,6 kg
GTIN 4015613481319
Code-No. 100330
Euro 175,-

Pump sauce dispenser for 1/4 GN-container with top-cover

Lid CNS 18/10
Pump polycarbonate
Size: W 168 x D 267 x H 232 mm
Weight: 0,8 kg
GTIN 4015613481326
Code-No. 100331
Euro 175,-

Pump sauce dispenser for 1/3 GN-container with top-cover

Lid CNS 18/10
Pump polycarbonate
Size: W 181 x D 334 x H 232 mm
Weight: 0,9 kg
GTIN 4015613481333
Code-No. 100332
Euro 175,-



✓ Pump sauce dispensers
3 different dosing inserts included,
diameter: 3,9 mm / 6,5 mm / 10 mm

Pump sauce dispensers are suitable for ketchup, mayonnaise, mustard, etc.



Pump sauce dispenser, 1 dispenser/pump

Body CNS 18/10
Pump polycarbonate
Insert pot polyethylene
Capacity: 3,3 l
Size: W 139 x D 224 x H 456 mm
Weight: 2,3 kg
GTIN 4015613481272
Code-No. 100321
Euro 379,-

Pump sauce dispenser, 2 dispensers/pumps

Body CNS 18/10
Pump polycarbonate
Insert pot polyethylene
Capacity: 2 x 3,3 l
Size: W 276 x D 224 x H 456 mm
Weight: 4,1 kg
GTIN 4015613481289
Code-No. 100322
Euro 589,-

Pump sauce dispenser, 3 dispensers/pumps

Body CNS 18/10
Pump polycarbonate
Insert pot polyethylene
Capacity: 3 x 3,3 l
Size: W 394 x D 224 x H 456 mm
Weight: 5,3 kg
GTIN 4015613481296
Code-No. 100323
Euro 789,-

Pump sauce dispenser, 4 dispensers/pumps

Body CNS 18/10
Pump polycarbonate
Insert pot polyethylene
Capacity: 4 x 3,3 l
Size: W 511 x D 224 x H 456 mm
Weight: 7,9 kg
GTIN 4015613481302
Code-No. 100324
Euro 998,-



Hand-operated sausage slicer

Body, slicing bow and knives
made of chrome nickel steel

Slice thickness: 17,5 mm

Section: 11 pieces

Working width: 210 mm

Size: W 300 x D 115 x H 210 mm

Weight: 2,3 kg

GTIN 4015613505152

■ **Code-No. 120579**

■ **Euro 142,-**



Electric sausage slicer with double sickle knife

Body and sickle knife made of chrome nickel steel

With automatic switch-on function

Adjustment of slice thickness: 5 - 35 mm

Power: 135 W / 230 V 50 Hz

Size: W 185 x D 210 x H 325 mm

Weight: 6,9 kg

GTIN 4015613505138

■ **Code-No. 120578**

■ **Euro 239,-**

Substitute double sickle knife

for electric sausage slicer

Weight: 0,07 kg

GTIN 4015613658063

■ **Code-No. 120582**

■ **Euro 34,-**





Toaster TB20, 2 slices*

Versatile functions for breakfast buffets:
defrosting, warming and toasting - even
single-sided bagel toasting is possible.
Stainless steel, brushed
Slot size: 14 x 3,5 cm
Browning levels: 1 - 6
Functions:
toasting, bagel toasting, defrosting, warming up
Removable crumb tray
Pilot light
Power: 0,88 kW / 230 V 50 Hz
Size: W 195 x D 300 x H 200 mm
Weight: 1,4 kg
GTIN 4015613630922
Code-No. 100203
Euro 39,-



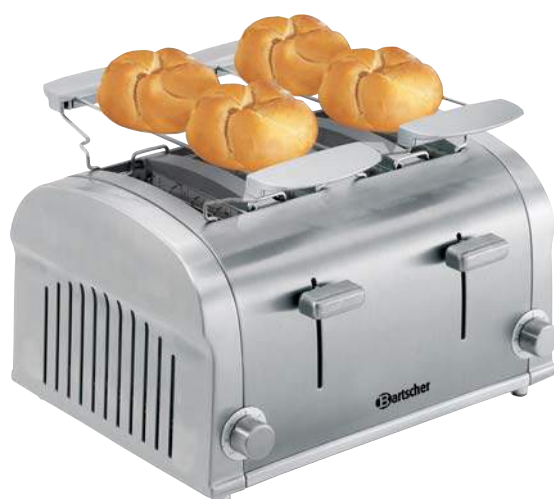
Toaster TB40, 4 slices*

Versatile functions for breakfast buffets:
defrosting, warming and toasting - even
single-sided bagel toasting is possible.
Stainless steel, brushed
2 control panels: 2 slots and separat control lever each
Slot size: 14 x 3,5 cm
Browning levels: 1 - 6
Functions:
toasting, bagel toasting, defrosting, warming up
2 removable crumb trays
Pilot lights
Power: 1,48 kW / 230 V 50 Hz
Size: W 330 x D 300 x H 200 mm
Weight: 2,35 kg
GTIN 4015613655918
Code-No. 100204
Euro 65,-



Toaster TS20, 2 slices

also suitable for sandwich-toast
Stainless steel
Slot size: approx 14 x 4 cm
Browning levels: 1 - 7
With removable bun warmer attachment
and crumb tray
Power: 0,8-0,9 kW / 220-240 V 50/60 Hz
Size: W 190 x D 265 x H 195 mm
Weight: 1,85 kg
GTIN 4015613454412
Code-No. 100201
Euro 49,-



Toaster TS40, 4 slices

also suitable for sandwich-toast
Stainless steel
2 control panels: 2 slots and separat control lever each
Slot size: approx 14 x 4 cm
Browning levels: 1 - 7
With 2 removable bun warmer attachments
and 2 crumb trays
Power: 1,4 kW / 230 V 50 Hz
Size: W 320 x D 270 x H 195 mm
Weight: 3,1 kg
GTIN 4015613454429
Code-No. 100202
Euro 79,-

*The device is not suitable for continuous commercial use.



Conveyor toaster "Mini"

particularly space-saving - ideal for buffets
Stainless steel
approx. 75 slices of bread per hour
Adjustable belt speed
Power: 1,34 kW / 230 V 50 Hz
Size: W 290 x D 440 x H 385 mm
Weight: 14,5 kg
GTIN 4015613505473
■ **Code-No. 100211**
■ **Euro 429,-**



Conveyor toaster

Stainless steel
approx. 150 slices of bread per hour
Adjustable belt speed
Power: 2,24 kW / 230 V 50 Hz
Size: W 368 x D 440 x H 385 mm
Weight: 17,4 kg
GTIN 4015613421490
■ **Code-No. A100205**
■ **Euro 569,-**



Quartz tube toaster, single

Stainless steel body
Quartz tube
15 minutes timer
1 grid
Power: 1,7 kW / 230 V 50 Hz
outside W 440 x D 260 x H 290 mm
inside W 355 x D 240 x H 50 mm
Sandwich tongs included
Weight: 8,2 kg
GTIN 4015613388601
■ **Code-No. A151300**
■ **Euro 179,-**



Quartz tube toaster, double

Stainless steel body
Quartz tube
15 minutes timer
2 grids
Power: 3,0 kW / 230 V 50/60 Hz
outside W 440 x D 260 x H 400 mm
inside W 355 x D 240 x H 2 x 50 mm
Sandwich tongs included
Weight: 9,7 kg
GTIN 4015613385549
■ **Code-No. A151600**
■ **Euro 225,-**





Pizza oven "Mini 1"

Model stainless steel
Baking chamber:
W 410 x D 370 x H 90 mm, 1 pizza Ø 35 cm,
with base made of heat resistant stone
Temperature up to 300 °C
With timer
Power: 2 kW / 230 V 50 Hz
Size: W 545 x D 500 x H 230 mm
Weight: 18,8 kg
GTIN 4015613494074
|| **Code-No. 203510**
|| **Euro 429,-**



Pizza oven "Mini 2"

Model stainless steel
Baking chamber each:
W 410 x D 370 x H 90 mm, 1 pizza Ø 35 cm,
with base made of heat resistant stone
Temperature up to 300 °C
With timer
Power: 2,7 kW / 230 V 50 Hz
Size: W 545 x D 500 x H 380 mm
Weight: 27,7 kg
GTIN 4015613491714
|| **Code-No. 203500**
|| **Euro 629,-**



Pizza oven "Mini Plus"

Model stainless steel
Baking chamber:
W 410 x D 370 x H 90 mm, 1 pizza Ø 35 cm,
with base made of heat resistant stone
Top-/bottom heat separately controllable
Temperature up to 400 °C
Inner lighting
Power: 2,0 kW / 230 V 50 Hz
Size: W 575 x D 525 x H 270 mm
Weight: 24,15 kg
GTIN 4015613581095
|| **Code-No. 203530**
|| **Euro 629,-**



Pizza oven "Mini Plus 2"

Model stainless steel
Baking chamber each:
W 410 x D 370 x H 90 mm, 1 pizza Ø 35 cm,
with base made of heat resistant stone
Top-/bottom heat separately controllable
Temperature up to 400 °C
Inner lighting
Power: 3,4 kW / 230 V 50 Hz
Size: W 570 x D 550 x H 475 mm
Weight: 41,8 kg
GTIN 4015613647593
|| **Code-No. 203535**
|| **Euro 1.149,-**



Convection oven "Piccolino"

... for pizzas up to a Ø of 26 cm.
Exterior: painted metal
Interior: zinc coated steel
Cooking compartment: capacity 19 litres
4-step switch, top-/bottom heat
60 min. timer
Thermostat up to 230 °C
Withdrawable crumb tray
Power: 1,5 kW / 230 V 50 Hz
Size: W 425 x D 380 x H 295 mm
Weight: 7,3 kg
Includes 1 grid, 1 baking tray, 1 handle,
1 chicken spit
GTIN 4015613588575
Code-No. A120787
Euro 109,-

Additional grid

W 300 x D 280 mm
GTIN 4015613589145
Code-No. A120794
Euro 6,50

Baking tray

W 300 x D 285 x H 23 mm
GTIN 4015613589121
Code-No. A120793
Euro 7,50



*The device is not suitable for continuous commercial use.

Multifunction convection oven

Lining and facing of stainless steel
With timer (0 - 120 minutes)
Thermostat up to 250 °C
Pilot lamp
Power: 2,5 kW / 230 V 50/60 Hz
Inside: W 404 x D 308 x H 254 mm
Outside: W 527 x D 450 x H 316 mm
Weight: 16 kg
Includes 1 grid and 1 baking tray
GTIN 4015613404073
Code-No. A120880
Euro 409,-

Additional grid

W 400 x D 290 mm
GTIN 4015613404110
Code-No. A120701
Euro 13,50

Baking tray

W 400 x D 280 x H 11 mm
GTIN 4015613404127
Code-No. A120702
Euro 19,-



Compact Combi Steamer

Chrome nickel steel model
Insertions: 4 x 2/3 GN
Temperature control up to 200 °C, timer 0 - 120 minutes
4 functions: defrosting / circulated air / combination cooking / steaming
With water tank, 1,3 litre
Power: 2,5 kW / 230 V 50 Hz
Size: W 550 x D 545 x H 380 mm
1 grid included
Weight: 20 kg
GTIN 4015613487885
Code-No. 120791
Euro 749,-

Tray 2/3 GN

W 354 x D 325 x H 20 mm
GTIN 4015613271781
Code-No. A101195
Euro 17,-



Compact build and four insertions in 2/3 GN allow for optimal convenience and functioning

- ✓ **Various cooking processes**
hot air, steaming, baking, roasting, for gentle and tender cooking
- ✓ **Water supply not required**
large 1,3 litre water container guarantees flexible use
- ✓ **Easy operation**
through manual rotary control switch

- ✓ Delivery without baking trays
- ✓ Baking trays page 82



Microwave oven*

Ext. + int. stainless steel
Microwave power output: 900 W
Glass turning plate Ø 270 mm
Capacity: 23 litres
Power levels: 6
Manual timer up to 30 minutes
Defrost function
Inside: W 315 x D 290 x H 200 mm
Outside: W 483 x D 425 x H 281 mm
Power: 1,4 kW / 230 V 50 Hz
Weight: 12,6 kg
GTIN 4015613518992

Code-No. 610836

Euro 179,-



Microwave oven with grill*

Ext. + int. stainless steel
Microwave power output: 900 W
Power consumption grill: 1000 W
Glass turning plate Ø 270 mm
Capacity: 23 litres
Power levels: 9
Manual timer up to 30 minutes
With separate and combinable grill function
Defrost function
Inside: W 315 x D 290 x H 200 mm
Outside: W 483 x D 425 x H 281 mm
Power: 1,4 kW / 230 V 50 Hz
Weight: 13,5 kg
Including 1 grill rack Ø 200 mm, H 90 mm
GTIN 4015613335285

Code-No. 610826

Euro 205,-



Microwave oven with convection and grill*

Ext. + int. stainless steel
Microwave power output: 900 W
Power consumption convection: 1950 W
Power consumption grill: 1000 W
Glass turning plate Ø 270 mm
Capacity: 25 litres
Power levels: 10
Digital timer up to 95 minutes
With separate and combinable convection and grill function
Defrost function
Inside: W 320 x D 315 x H 200 mm
Outside: W 483 x D 422 x H 281 mm
Power: 1,4 kW / 230 V 50 Hz
Weight: 16,6 kg
Including 1 grill pan Ø 275 mm, H 50 mm with detachable handle
GTIN 4015613520056

Code-No. 610835

Euro 265,-



Wall-mounting shelf

CNS 18/10, extra stable model
Carrying capacity up to 40 kg (stability of the wall must be checked)
Outer size: W 520 x D 400 mm
Weight: 3,39 kg
GTIN 4015613431963

Code-No. 174520

Euro 62,-

For models Code-No.: 610836, 610826, 610835

*The device is not suitable for continuous commercial use.



Microwave oven

Ext. + int. stainless steel
 Microwave power output: 1000 W / 1 magnetron
 Capacity: 25 litres
 Power levels: 6
 Manual timer up to 60 minutes
 Defrost function
 Inside: W 335 x D 360 x H 200 mm
 Outside: W 520 x D 442 x H 312 mm
 Power: 1,5 kW / 230 V 50 Hz
 Weight: 17,4 kg
 GTIN 4015613487762
Code-No. 610182
Euro 479,-



Microwave oven

Ext. + int. stainless steel
 Microwave power output: 1000 W / 1 magnetron
 Capacity: 25 litres
 Power levels: 3
 Digital timer up to 99 minutes
 10 program memory, 20 memory capacity
 Defrost function
 Inside: W 335 x D 360 x H 200 mm
 Outside: W 520 x D 440 x H 310 mm
 Power: 1,5 kW / 230 V 50 Hz
 Weight: 17,4 kg
 GTIN 4015613440101
Code-No. 610181
Euro 519,-



Microwave oven "Samsung CM1919A"

GN-capable microwave oven with 2 high-performance magnetrons for even results.
 Ext. + int. stainless steel
 Microwave power output: 1850 W / 2 magnetrons
 2 wave filters, fivefold door locking device
 Capacity: 26 litres
 Suitable for 2/3 GN
 Power levels: 5 (185 W, 370 W, 925 W, 1295 W, 1850 W)
 Manual timer, +20-seconds-button
 2 defrost functions
 Ceiling lining suitable for dishwasher
 Stackable (mounting plate included)
 Inside: W 370 x D 370 x H 190 mm
 Outside: W 464 x D 557 x H 368 mm
 Power: 3,2 kW / 230 V 50 Hz
 Weight: 32 kg
 GTIN 4015613639413
Code-No. 610191
Euro 1.349,-



Microwave oven "Samsung CM1929A"

same as model "CM1919A", except
 Digital control with 30 programme memory, +20-seconds-button
 GTIN 4015613639406
Code-No. 610190
Euro 1.349,-

Wall-mounting shelf

CNS 18/10, extra stable model
 Carrying capacity up to 50 kg (stability of the wall must be checked)
 Outer size: W 600 x D 600 mm
 Weight: 5,4 kg
 GTIN 4015613434988
Code-No. 174600
Euro 92,-



For models Code-No.: 610182, 610181, 610190, 610191

Basic Line - GN-containers according to EN 631 made of stainless steel with a silk-matt surface



Size	W x L mm	Litres/Capacity	Depth mm	Code-No.	Euro/Container	
1/1 GN	530 x 325		20	511020	8,50	GTIN 4015613664668
	530 x 325	5,00	40	511040	9,-	GTIN 4015613529738
	530 x 325	9,00	65	511065	10,-	GTIN 4015613529745
	530 x 325	14,00	100	511100	13,50	GTIN 4015613529752
	530 x 325	21,00	150	511150	16,-	GTIN 4015613529769
	530 x 325	28,00	200	511200	23,50	GTIN 4015613664675



2/3 GN	354 x 325		20	523020	6,50	GTIN 4015613664705
	354 x 325	3,00	40	523040	7,50	GTIN 4015613664712
	354 x 325	5,50	65	523065	9,-	GTIN 4015613664729
	354 x 325	9,00	100	523100	11,-	GTIN 4015613664736
	354 x 325	13,00	150	523150	13,-	GTIN 4015613664743
	354 x 325	18,00	200	523200	18,-	GTIN 4015613664750



1/2 GN	325 x 265		20	512020	6,-	GTIN 4015613664682
	325 x 265	2,00	40	512040	6,50	GTIN 4015613529776
	325 x 265	4,00	65	512065	7,-	GTIN 4015613529783
	325 x 265	6,50	100	512100	9,-	GTIN 4015613529790
	325 x 265	9,50	150	512150	11,-	GTIN 4015613529806
	325 x 265	12,50	200	512200	15,50	GTIN 4015613664699



1/3 GN	325 x 176		20	513020	4,50	GTIN 4015613664767
	325 x 176	1,50	40	513040	5,-	GTIN 4015613529813
	325 x 176	2,50	65	513065	6,-	GTIN 4015613529820
	325 x 176	4,00	100	513100	7,50	GTIN 4015613529837
	325 x 176	5,75	150	513150	9,-	GTIN 4015613529844
	325 x 176	7,80	200	513200	12,-	GTIN 4015613664774



1/4 GN	265 x 162		20	514020	4,-	GTIN 4015613664781
	265 x 162	1,60	40	514040	4,50	GTIN 4015613529851
	265 x 162	1,80	65	514065	5,50	GTIN 4015613529868
	265 x 162	2,80	100	514100	6,50	GTIN 4015613529875
	265 x 162	4,00	150	514150	9,50	GTIN 4015613529882



1/6 GN	176 x 162	1,00	65	516065	4,-	GTIN 4015613529899
	176 x 162	1,60	100	516100	6,-	GTIN 4015613529905
	176 x 162	2,40	150	516150	8,-	GTIN 4015613529912



1/9 GN	176 x 108	0,60	65	519065	4,-	GTIN 4015613664798
	176 x 108	1,00	100	519100	5,50	GTIN 4015613664804



Lid for GN container

Size	Code-No.	Euro	
1/1 GN	511311	8,-	GTIN 4015613529929
2/3 GN	511323	6,-	GTIN 4015613664811
1/2 GN	511312	5,-	GTIN 4015613529936
1/3 GN	511313	4,-	GTIN 4015613529943
1/4 GN	511314	3,50	GTIN 4015613529950
1/6 GN	511316	3,-	GTIN 4015613529967
1/9 GN	511319	2,50	GTIN 4015613664828

Top Line - GN-containers according to EN 631 made of stainless steel 18/10



Size	W x L mm	Litres/Capacity	Depth mm	Code-No.	Euro/Container	
2/1 GN	650 x 530		20	A120020	28,-	GTIN 4015613273662
	650 x 530	10,00	40	A120040	31,-	GTIN 4015613271040
	650 x 530	18,50	65	A120065	36,-	GTIN 4015613271057
	650 x 530	28,50	100	A120103	40,-	GTIN 4015613271811
	650 x 530	42,50	150	A120153	49,-	GTIN 4015613271828



1/1 GN	530 x 325		20	A121025	16,-	GTIN 4016098166722
	530 x 325	5,00	40	A121040	18,-	GTIN 4015613271064
	530 x 325	9,00	65	A121065	20,-	GTIN 4016098162755
	530 x 325	14,00	100	A121100	24,-	GTIN 4016098162762
	530 x 325	21,00	150	A120610	31,-	GTIN 4016098101204
	530 x 325	28,00	200	A121200	43,-	GTIN 4015613271071



2/4 GN	530 x 162		20	A128020	10,-	GTIN 4015613271118
	530 x 162	2,00	40	A128040	12,-	GTIN 4015613271125
	530 x 162	3,80	65	A128065	14,-	GTIN 4015613271132
	530 x 162	6,00	100	A128100	18,-	GTIN 4015613271149
	530 x 162	9,00	150	A128150	25,-	GTIN 4015613271156



2/3 GN	354 x 325		20	A125020	11,50	GTIN 4015613271194
	354 x 325	3,00	40	A125040	13,50	GTIN 4015613271200
	354 x 325	5,50	65	A125065	15,50	GTIN 4015613271217
	354 x 325	9,00	100	A125100	20,-	GTIN 4015613271224
	354 x 325	13,00	150	A125150	27,-	GTIN 4015613271231
	354 x 325	18,00	200	A125200	32,-	GTIN 4015613271248



1/2 GN	325 x 265		20	A122020	9,-	GTIN 4015613271088
	325 x 265	2,00	40	A122040	10,50	GTIN 4015613271095
	325 x 265	4,00	65	A122065	12,50	GTIN 4016098162779
	325 x 265	6,50	100	A122100	15,50	GTIN 4016098162786
	325 x 265	9,50	150	A120620	20,-	GTIN 4015613278988
	325 x 265	12,50	200	A122200	26,-	GTIN 4015613271101



1/3 GN	325 x 176		20	A123020	7,-	GTIN 4015613271255
	325 x 176	1,50	40	A123040	8,-	GTIN 4015613271262
	325 x 176	2,50	65	A123065	10,-	GTIN 4016098162793
	325 x 176	4,00	100	A123100	12,-	GTIN 4016098162809
	325 x 176	5,75	150	A123150	20,-	GTIN 4016098101266
	325 x 176	7,80	200	A123200	24,-	GTIN 4015613271279



1/4 GN	265 x 162		20	A124020	6,50	GTIN 4015613271163
	265 x 162	1,80	65	A124065	8,50	GTIN 4015613271170
	265 x 162	2,80	100	A124100	11,-	GTIN 4016098170354
	265 x 162	4,00	150	A120640	17,-	GTIN 4016098101297
	265 x 162	5,50	200	A124200	22,-	GTIN 4015613271187



1/6 GN	176 x 162	1,00	65	A126065	7,-	GTIN 4016098170385
	176 x 162	1,60	100	A126100	10,50	GTIN 4016098170378
	176 x 162	2,40	150	A120650	14,-	GTIN 4016098101327
	176 x 162	3,40	200	A126200	18,-	GTIN 4015613271286



1/9 GN	176 x 108	0,60	65	A129065	6,-	GTIN 4016098169181
	176 x 108	1,00	100	A129100	10,-	GTIN 4016098169198



Lid see
catalogue page 240

Intermediate bar, 325 mm
GTIN 4016098101181
Code-No. A120601
Euro 7,50

Intermediate bar, 530 mm
GTIN 4016098101198
Code-No. A120602
Euro 8,50

Top Line - GN-containers according to EN 631 made of stainless steel 18/10

Perforated model



Size	W x L mm	Litres/Capacity	Depth mm	Code-No.	Euro/Container	
1/1 GN	530 x 325	9,00	60	A101065	27,-	GTIN 4016098175229
	530 x 325	14,00	100	A101100	33,-	GTIN 4016098175236
	530 x 325	21,00	150	A101150	49,-	GTIN 4016098175243
2/3 GN	354 x 325	5,50	65	A103065	21,-	GTIN 4015613278940
	354 x 325	9,00	100	A103100	29,-	GTIN 4015613487618
	354 x 325	13,00	150	A103150	40,-	GTIN 4015613487625
1/2 GN	325 x 265	4,00	60	A102065	18,-	GTIN 4016098175199
	325 x 265	6,50	100	A102100	25,-	GTIN 4016098175205
	325 x 265	9,50	150	A102150	35,-	GTIN 4016098175212

Intermediate bar, 325 mm

GTIN 4016098101181

Code-No. A120601

Euro 7,50

Intermediate bar, 530 mm

GTIN 4016098101198

Code-No. A120602

Euro 8,50



Lid

Size	Code-No.	Euro	
1/1 GN	A120615	15,50	GTIN 4016098101211
2/3 GN	A120634	12,-	GTIN 4015613271293
1/2 GN	A120625	10,-	GTIN 4016098101242
1/3 GN	A120635	8,-	GTIN 4016098101273
1/4 GN	A120645	7,-	GTIN 4016098101303
1/6 GN	A120655	6,-	GTIN 4016098101334
1/9 GN	A120649	5,50	GTIN 4016098169204



Lid with spoon recess

Size	Code-No.	Euro	
1/1 GN	A120616	17,-	GTIN 4016098101228
2/3 GN	A120637	14,-	GTIN 4015613271309
1/2 GN	A120626	11,50	GTIN 4016098101259
1/3 GN	A120636	9,50	GTIN 4016098101280
1/4 GN	A120646	8,50	GTIN 4016098101310
1/6 GN	A120656	7,50	GTIN 4016098101341
1/9 GN	A120659	6,50	GTIN 4016098169211



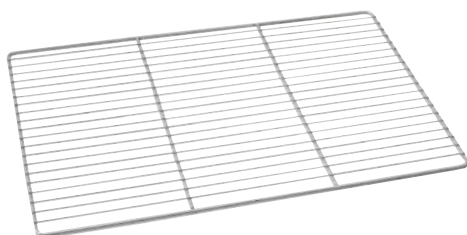
Lid with silicon seal

Size	Code-No.	Euro	
1/1 GN	A120615D	38,-	GTIN 4015613409054
2/3 GN	A120634D	33,-	GTIN 4015613409061
1/2 GN	A120625D	31,-	GTIN 4015613409078
1/3 GN	A120635D	28,-	GTIN 4015613409085
1/4 GN	A120645D	24,-	GTIN 4015613409092
1/6 GN	A120655D	22,-	GTIN 4015613409108



GN tray with reinforced rim, CNS 18/10

Size	W x L mm	Depth mm	Code-No.	Euro	
2/1 GN	650 x 530	20	A101181	38,-	GTIN 4015613271699
	650 x 530	40	A101182	42,-	GTIN 4015613271705
	650 x 530	65	A101183	48,-	GTIN 4015613271712
1/1 GN	530 x 325	20	A101185	21,-	GTIN 4015613271729
	530 x 325	40	A101186	24,-	GTIN 4015613271736
	530 x 325	65	A101187	28,-	GTIN 4015613271743
1/2 GN	325 x 265	20	A101190	13,-	GTIN 4015613271750
	325 x 265	40	A101191	16,-	GTIN 4015613271767
	325 x 265	65	A101192	19,-	GTIN 4015613271774
2/3 GN	354 x 325	20	A101195	16,-	GTIN 4015613271781
	354 x 325	40	A101196	19,-	GTIN 4015613271798
	354 x 325	65	A101197	21,-	GTIN 4015613271804



GN grid, CNS 18/10

Size	W x L mm	Code-No.	Euro	
2/1 GN	650 x 530	A101092	45,-	GTIN 4016098175267
1/1 GN	530 x 325	A101091	26,-	GTIN 4016098175250
1/2 GN	325 x 265	786003	25,-	GTIN 4015613638010
2/3 GN	354 x 325	133212	16,-	GTIN 4015613332123



Insert drainers for GN containers for dripping off

Size	Code-No.	Euro	
1/1 GN	A101161	24,-	GTIN 4015613271644
1/2 GN	A101162	18,-	GTIN 4015613271651
1/3 GN	A101163	15,-	GTIN 4015613271682
1/4 GN	A101164	12,50	GTIN 4015613271668

Egg insert 1/3 GN

to keep eggs warm in a food warmer.

Suitable for all prevalent food warmers 1/1, 2/3, 1/2 and 1/3 GN.

Also suitable for Bartscher Bain Marie, e.g. code no. 200240, 200232, 200233 and Bartscher Chafing Dish, e.g. code no. 500456, 500830.

Stainless steel

For up to 18 eggs, hole diameter 36 mm

Size: W 323 x D 176 x H 22 mm

Weight: 0,4 kg

GTIN 4015613524221

■ Code-No. 200250

■ Euro 19,-



Gastronorm Containers



GN containers and serving plate "Melamin"

Elegant and robust containers and serving plate in an attractive porcelain look with impressive material properties:
rugged, hygienic, odour and taste neutral.

GN containers and serving plate are not suitable for microwave oven, baking oven or chafing dish.



GN container 1/2 GN "Melamin", set of 2

Material: melamine, white
Capacity, each: 2,9 litres
Temperature range: 0 °C to 70 °C
Food safe
Stackable
Size, each: W 325 x L 265 mm, depth 65 mm
Weight: 1,9 kg
GTIN 4015613615660
Code-No. A122300
Euro 39,-



GN container 1/1 GN "Melamin"

Material: melamine, white
Capacity: 6,6 litres
Temperature range: 0 °C to 70 °C
Food safe
Stackable
Size: W 530 x L 325 mm, depth 65 mm
Weight: 1,8 kg
GTIN 4015613621982
Code-No. A122301
Euro 29,-



Serving plate 1/1 GN "Melamin", set of 2

Material: melamine, black
Two-sided usable: as a tray or serving plate
Temperature range: 0 °C to 70 °C
Food safe
Size, each:
W 530 x L 325 mm, rim height 20 mm
Weight: 3,1 kg
GTIN 4015613622545
Code-No. A122302
Euro 45,-



GN container 1/1 GN, 65 mm deep, enameled

Ideal for preparing pan fried food such as steaks.
Even crispy cooking from both sides without turning the food.
Enamelled
Size: W 530 x D 325 x H 65 mm
Weight: 1,5 kg
GTIN 4015613544304
Code-No. 100430
Euro 39,-



GN container 1/1 GN, 65 mm deep, non-stick coated

For fat-free roasting and baking. Also suitable for cooking pizza or cake without using greaseproof paper.
Chrome nickel steel 18/10, non-stick coated
Size: W 530 x D 325 x H 65 mm
Weight: 1,4 kg
GTIN 4015613544298
Code-No. 100420
Euro 54,-



Gastronorm pan 2/3 for induction

Material: Die-cast aluminium - non-stick coating
Handle stainless steel
Capacity: 5 litres
Size: W 355 x D 325 x H 100 mm (with handle)
Weight: 3,5 kg
GTIN 4015613505343
Code-No. 699230
Euro 229,-



Gastronorm pan 1/1 for induction

Material: Die-cast aluminium - non-stick coating
Handle stainless steel
Capacity: 7,5 litres
Size: W 530 x D 325 x H 100 mm (with handle)
Weight: 3,8 kg
GTIN 4015613505336
Code-No. 699110
Euro 259,-

Label holder
610 mm long
 Weight: 0,45 kg
 GTIN 4015613417219
 ■ **Code-No. A256061**
 ■ **Euro 15,-**

Label holder
910 mm long
 Weight: 1,0 kg
 GTIN 4015613417226
 ■ **Code-No. A256091**
 ■ **Euro 19,-**



Salt-shaker
6 pieces in a box
 of aluminum with screw cap -
 also suitable for flour, sugar and spices.
 Size: Ø 67 mm, height 110 mm
 Weight: 0,3 kg
 GTIN 4015613634630
 ■ **Code-No. A680654**
 ■ **Euro 16,50**



Salt-shaker
4 pieces in a box
 of aluminum with screw cap -
 also suitable for flour, sugar and spices.
 Size: Ø 80 mm, height 190 mm
 Weight: 0,36 kg
 GTIN 4015613636832
 ■ **Code-No. A680655**
 ■ **Euro 31,-**



Can opener model 30
 Base plate for cans: 180 x 80 mm
 max. height of can: 550 mm
 Weight: 3,1 kg
 GTIN 4016098101013
 ■ **Code-No. A120300**
 ■ **Euro 159,-**

Cutting knife
 screws included
 GTIN 4015613586984
 ■ **Code-No. A120305**
 ■ **Euro 18,50**

Transport wheel
 GTIN 4015613587004
 ■ **Code-No. A120306**
 ■ **Euro 18,50**



Cutlery Holders

Delivery without cutlery



Cutlery tray 1/1 GN

Polypropylene grey
Heat resistant, robust and stackable
Size: W 530 x D 325 x H 100 mm
Weight: 0,7 kg
GTIN 4015613584164

■ **Code-No. A500410** - 1 Piece ■ **Euro 6,-**

■ **Code-No. A500410** - 10 Piece ■ **Euro 58,-**

Delivery without cutlery



Cutlery holder

for 4 cutlery cylinders
Chrome nickel steel
Size: W 265 x D 305 x H 200 mm
Weight: 1,15 kg
GTIN 4015613324760

■ **Code-No. A500394**

■ **Euro 36,-**

Cutlery holder with 4 cylinders

Chrome nickel steel
Size: W 265 x D 305 x H 200 mm
4 cutlery cylinders, chrome nickel steel included
Weight: 2,1 kg
GTIN 4015613467542

■ **Code-No. 500392**

■ **Euro 61,-**



Cutlery holder with 4 cylinders

Chrome nickel steel
Size: W 265 x D 305 x H 200 mm
4 cutlery cylinders, white plastic included

Weight: 1,55 kg

GTIN 4015613360959

■ **Code-No. A500395**

■ **Euro 41,-**

Cutlery cylinder

White plastic
Size:
Ø 115 mm, height 145 mm
GTIN 4016098102744

■ **Code-No. A500382** ■ **Euro 1,10**

■ **over 50 pcs. A500382** ■ **Euro 1,05**



Cutlery holder

for 6 cutlery cylinders
Chrome nickel steel
Size: W 380 x D 300 x H 200 mm
Weight: 1,45 kg
GTIN 4015613324777

■ **Code-No. A500396**

■ **Euro 45,-**

Cutlery cylinder

Chrome nickel steel
Size:
Ø 110 mm, height 145 mm
GTIN 4015613397177

■ **Code-No. A500385** ■ **Euro 7,20**

■ **over 50 pcs. A500385** ■ **Euro 6,90**



Delivery without cutlery cylinders

Transport trolley for GN containers, GN trays and tablets suitable for 1/1, 1/2, 1/3 and 2/3 GN

Stainless steel

For transporting up to 7 GN containers 1/1 GN, 65 mm deep

Distance between slots 80 mm

Frame made of a square tube 25 x 25 mm

One container latch each on the front and rear

1 storage space: W 550 x D 380 mm

4 rubber swivel wheels, Ø 100 mm, 2 with brakes

Maximum carrying capacity: 50 kg

Size: W 450 x D 620 x H 905 mm

Weight: 10,6 kg

Easy assembly

GTIN 4015613632780

■ **Code-No. 300092**

■ **Euro 155,-**



For easy and effective transport of GN containers

✓ one container latch each on the front and rear



✓ Delivery without GN-containers

Transport trolley for GN containers, GN trays and tablets suitable for 1/1, 1/2, 1/3 and 2/3 GN

Stainless steel

For transporting up to 18 GN containers 1/1 GN, 65 mm deep

Distance between slots 80 mm

Frame made of a square tube 25 x 25 mm

One container latch each on the front and rear

4 rubber swivel wheels, Ø 125 mm, 2 with brakes

Size: W 385 x D 550 x H 1890 mm

Maximum carrying capacity: 80 kg

Weight: 18,6 kg

Easy assembly

GTIN 4015613504193

■ **Code-No. 300081**

■ **Euro 225,-**





Thermo transport container 20L

Safe and easy transport of hot or cold food.
CNS 18/10, brushed
Capacity: 20 litres
Double-walled for good insulation
Temperature loss: approx. 6 °C / hour
Lid with 4 snap fasteners and silicone gasket
1 carrying handle, 1 folding handle at the side
Ventilation valve
Stackable
Size: Ø 300 mm, height 345 mm
Weight: 6,6 kg
GTIN 4015613544281
■ **Code-No. 100080**
■ **Euro 219,-**



Thermo transport container 20L with drain tap and tap protection

Safe and easy transport of hot or cold liquids.
CNS 18/10, brushed
Capacity: 20 litres
Double-walled for good insulation
Temperature loss: approx. 6 °C / hour
Lid with 4 snap fasteners and silicone gasket
1 carrying handle, 1 folding handle at the side
Ventilation valve
Stackable
Size: Ø 300 mm, height 345 mm
Weight: 6,7 kg
GTIN 4015613615011
■ **Code-No. 100085**
■ **Euro 269,-**



Thermo transport container 1/1 GN

Practical and flexible: the unheated box (toploader) is perfectly suitable to transport hot or cold food. Easy to fill from the top using GN containers in 1/1 GN size - 1 x 1/1 GN, 2 x 1/2 GN, 3 x 1/3 GN or 1 x 1/3 GN + 1 x 2/3 GN.
Material: polymer LLDPE, double-walled
For containers in 1/1 GN size, max. depth: 150 mm
Temperature range: -20 °C to 120 °C
Capacity: 22 litres
Stackable
The completely removable lid allows an easy cleaning
Size: W 650 x D 450 x H 260 mm
Weight: 7,2 kg
GTIN 4015613612416
■ **Code-No. 300102**
■ **Euro 169,-**



Thermo transport container 11 x 1/1 GN

Unheated front loader box suited for cold and warm foods. Ideal for application in canteen kitchens, catering companies and restaurants.

Material: polymer LLDPE

Robust, double-walled plastic design with 11 inserts, suited for containers up to 1/1 GN

Temperature range: -20 °C to 120 °C

Capacity: 87 litres

Stackable

The completely removable door allows an easy cleaning

Size: W 450 x D 650 x H 620 mm

Weight: 14,6 kg

GTIN 4015613528960

■ **Code-No. 300100**

■ **Euro 319,-**



Transport cart

for the Bartscher thermo transport container, code-no. 300100

Material: polymer

4 swivel castors Ø 100 mm, 2 with brakes

Carrying capacity: 200 kg

Frame inner size:

W 460 x D 660, frame height: 35 mm

Outer size: W 530 x D 725 x H 190 mm

Weight: 6,9 kg

GTIN 4015613528977

■ **Code-No. 300101**

■ **Euro 122,-**



- ✓ 11 inserts, suited for containers up to 1/1 GN
- ✓ Stackable

Banqueting trolley 5 x 2/1 GN

Keeps hot foods fresh and appetising - ideal for catering, canteens or public institutions.

Electrically heated trolley for keeping ready-to-serve meals hot with or without moist air.

CNS 18/10

For transporting up to 5 GN containers 2/1 GN or

10 GN containers 1/1 GN, 65 mm deep

Distance between slots 75 mm

Temperature range: 0 °C to 90 °C

Heating up time to 90 °C approx. 20 minutes

Time setting: 0 - 120 minutes

Heatable with or without moist air by integrated water container

Outer and inner chassis thermally isolated (insulated with 50 mm polyurethane)

Door double walled, insulated with removable circumferential seal profile

Door hinged on the right

Lockable (2 keys)

Circumferential bump protection

4 swivel castors, Ø 125 mm, with 2 brakes

Power: 0,75 kW / 230 V 50 Hz

Size: W 650 x D 780 x H 920 mm

Weight: 77,4 kg

1 removable water container included

(1/2 GN, 40 mm deep)

GTIN 4015613610795

■ **Code-No. 300150**

■ **Euro 1.749,-**



Cereal Dispensers



Cereal dispensers

Ideal for breakfast buffets

The cereal dispenser dispenses the desired quantity without crumbs. Muesli, cornflakes, cereal and nuts stay fresh and aromatic for a long time.



Cereal dispenser

Silver frame, lacquered steel sheet

Container: plastic, scratch-proof, capacity: 3,5 litres

Crumb-free portioning with a simple twist

Suited for dishes with a height of up to 7,5 cm

Easy cleaning and easy to take apart

Size: W 180 x D 170 x H 395 mm

Suitable for wall mounting (delivery without fastener)

Weight: 1,8 kg

GTIN 4015613527260

■ **Code-No. 500377**

■ **Euro 55,-**



Cereal dispenser, double

Silver frame, lacquered steel sheet

Container: plastic, scratch-proof, capacity: 3,5 litres each

Crumb-free portioning with a simple twist

Suited for dishes with a height of up to 7,5 cm

Easy cleaning and easy to take apart

Size: W 360 x D 170 x H 395 mm

Suitable for wall mounting (delivery without fastener)

Weight: 3,7 kg

GTIN 4015613531793

■ **Code-No. 500378**

■ **Euro 102,-**



Cereal dispenser, triple

Silver frame, lacquered steel sheet

Container: plastic, scratch-proof, capacity: 3,5 litres each

Crumb-free portioning with a simple twist

Suited for dishes with a height of up to 7,5 cm

Easy cleaning and easy to take apart

Size: W 540 x D 170 x H 395 mm

Suitable for wall mounting (delivery without fastener)

Weight: 5,6 kg

GTIN 4015613635675

■ **Code-No. 500379**

■ **Euro 159,-**

Buffet display

Plastic, wooden design
with plastic cover, removable
Display tray: W 420 x D 240 mm
Size: W 545 x D 345 x H 170 mm
Weight: 1,7 kg
GTIN 4015613634654

■ **Code-No. 500475**

■ **Euro 89,-**



✓ The buffet displays can be opened from both sides

Buffet display "small"

White plastic,
with plexiglass cover
Size: W 390 x D 260 x H 170 mm
Weight: 1 kg
GTIN 4015613285702

■ **Code-No. A500403**

■ **Euro 27,-**



Buffet display "large"

White plastic,
with plexiglass cover
Size: W 470 x D 315 x H 195 mm
Weight: 1,7 kg
GTIN 4015613285719

■ **Code-No. A500404**

■ **Euro 48,-**



Double buffet display

White plastic,
with plexiglass cover
Size: W 470 x D 315 x H 415 mm
Weight: 3,1 kg
GTIN 4015613285726

■ **Code-No. A500405**

■ **Euro 85,-**





Kitchen scale

Fine adjustment of 5 g
Weighing capacity up to 15 kg
Weighing platform: W 280 x D 220 mm
Power: 4 W / 230 V 50 Hz
Size: W 280 x D 330 x H 125 mm
Weight: 2,8 kg
Not Legal-for-Trade.
Rechargeable battery and mains power adapter included

Division 5 g

Tare 15 kg

GTIN 4015613587417

■ **Code-No. A300117**

■ **Euro 165,-**

Division 2 g

Tare 15 kg

GTIN 4015613587424

■ **Code-No. A300118**

■ **Euro 185,-**



Digital scale

Powered by mains power adapter or batteries.
Remote display can be wall mounted.
The spiral cord bridges a distance of approx. 1,4 m (maximum).
Not Legal-for-Trade.

Stainless steel

Weighing platform: W 320 x D 300 mm

Power: 1,8 W / 230 V 50 Hz

Size: W 320 x D 300 x H 42 mm

Weight: 3,2 kg

Weighing capacity up to 60 kg

Division 20 g

GTIN 4015613572437

■ **Code-No. A300068**

■ **Euro 119,-**

Weighing capacity up to 150 kg

Division 50 g

GTIN 4015613572444

■ **Code-No. A300151**

■ **Euro 135,-**



Stick mixer MX 250

Powerful, robust and convenient stick mixer for pureeing, emulsifying and mixing hot and cold foods. A high standard of hygiene is achieved due to the detachable mixing stick and blade. It's ideal too for bakeries and confectionaries to process chocolate, sauces and creams.

Body made of plastic, orange

Ergonomic handle

Detachable stainless steel mixing bar

Length mixing bar 250 mm

Mixing bar up to approx. 20 litres

Mixer revs.: max 15000 r.p.m.

Cord length: approx. 1,8 m

Power: 0,25 kW / 230 V 50-60 Hz

Size: Ø 75 mm, length 520 mm

Weight: 1,35 kg

GTIN 4015613610634

■ **Code-No. 130115**

■ **Euro 319,-**



Stick mixer MX 500 Duo

Body made of plastic, green

Mixing bar and whisk made of CNS 18/10

Length mixing bar 500 mm

Mixer revs.: max. 11000 r.p.m.

Whisk revs.: max. 1500 r.p.m.

Cord length: approx. 2,3 m

Power: 0,40 kW / 230 V 50 Hz

Total length: 840 mm (mixing bar) / 660 mm (whisk)

Weight: 5 kg

GTIN 4015613469713

■ **Code-No. 130110**

■ **Euro 629,-**



Stick mixer MX 500

Cast metal body, plastic handle

Mixing bar made of stainless steel

Length mixing bar 500 mm

Mixing bar up to approx. 200 litres

2 speed levels, 14000 r.p.m. / 17000 r.p.m.

or continuous operation

Cord length: approx. 4 m

Power: 550 W / 230 V 50 Hz

Total length: 760 mm

Weight: 4,0 kg

Wall holder included

GTIN 4015613457819

■ **Code-No. 130205**

■ **Euro 829,-**





KitchenAid stand mixer Heavy Duty 5KSM7591X silver

With its rugged all-metal construction and quiet direct drive system, this food processor from the KitchenAid Heavy Duty series is designed for professional use.

Zinc die-casting

1 stainless steel mixing bowl, 6,9 litres

Bowl lift

Splash guard, wire whisk, dough hook, flat beater

10 speed settings

Power: 0,5 kW / 230 V 50/60 Hz

Size: W 287 x D 371 x H 417 mm

Weight: 12,2 kg

GTIN 4015613582467

Code-No. A150047

Euro 1.529,-



KitchenAid stand mixer Professional 1.3 HP 5KSM7990XEW white

Safe, efficient and powerful - the mixer for the professional sector:

Equipped with a new high precision metal gear, a safety switch, a safe guard and an extra large stainless steel mixing bowl.

Zinc die-casting

1 stainless steel mixing bowl, 6,9 litres

Bowl lift

Wire whisk, dough hook, flat beater, filling chute

Safety switch

Safe guard

High precision metal gear

10 speed settings, electronic speed adjustment

Power: 0,325 kW / 220-240 V 50-60 Hz

Size: W 287 x D 371 x H 417 mm

Weight: 12,2 kg

GTIN 4015613593869

Code-No. A1500510

Euro 1.959,-



Mixing bowl 6,9 l

stainless steel, with an ergonomic handle
GTIN 4015613584478

Code-No. A150048

Euro 128,-



Dough hook

for stirring and kneading yeast dough (bread, rolls, pizza dough, etc.)
GTIN 4015613586717

Code-No. A150034

Euro 128,-



Flat beater

for cake batter, light yeast dough and mashed potatoes
GTIN 4015613586700

Code-No. A150033

Euro 85,-



Splash guard with filling chute for Heavy Duty 5KSM7591X

GTIN 4015613586724

Code-No. A150043

Euro 43,-



Wire whisk

ideal for whipping egg whites, creams and sauces
GTIN 4015613586694

Code-No. A150039

Euro 75,-



Flat beater

Material Aluminium with silicon edge
GTIN 4015613586731

Code-No. A1500471

Euro 128,-

KitchenAid stand mixer

K45 Universal 5KSM45EWH white

1 stainless steel mixing bowl 4,28 litres,
 Splash guard, wire whisk, dough hook, flat beater
 10 speed settings
 Power: 0,275 kW / 230 V 50/60 Hz
 Size: W 358 x D 221 x H 353 mm
 Weight: 10,45 kg
 GTIN 4016098101495
Code-No. A150045
Euro 829,-



STL MASTER-PACKET K45

Universal 5KSM45EWHMP white

2 stainless steel mixing bowls each 4,28 litres
 Splash guard, wire whisk, dough hook, flat beater
 10 speed settings
 food grinder, plastic
 Power: 0,25 kW / 230 V 50/60 Hz
 Size: W 358 x D 221 x H 353 mm
 Weight: 12,35 kg
 GTIN 4015613634951
Code-No. A150046V
Euro 1.149,-



Flat beater for K45 5KSM45EWH

Material Aluminium
 with silicon edge
 GTIN 4015613560052
Code-No. 1500508
Euro 61,-



KitchenAid stand mixer 5KPM5EWH white

1 stainless steel mixing bowl, 4,83 litres with lid
 Bowl lift
 Splash guard, wire whisk, dough hook, flat beater
 10 speed settings
 Power: 0,315 kW / 230 V 50/60 Hz
 Size: W 264 x D 338 x H 411 mm
 Weight: 13,4 kg
 GTIN 4015613330181
Code-No. A1500507
Euro 1.219,-





Vegetable slicer with 3 drums

1 Slices drum
1 Drum with ripple grinding
1 Strippis drum

GTIN 4016098174710

Code-No. A150035

Euro 93,-



Vegetable slicer drums set

1 Fine shredding drum for hard cheese, nuts and dry bread
1 Stripping (Julienne) drum for long strips
1 Potatoe grating drum for mashed potatoes, potatoe pancakes and onions

GTIN 4016098174727

Code-No. A150036

Euro 83,-



Aluminum food grinder

includes food tray, fine and coarse grinder plate

GTIN 4016098166838

Code-No. A150023

Euro 145,-



Fitting sausage filling tube

(Only in combination with food grinder A150023)

GTIN 4016098166852

Code-No. A150025

Euro 23,-



Cookie press attachment fits only for aluminum food grinder

with the 4 different biscuit shapes.

GTIN 4016098166845

Code-No. A150024

Euro 23,-



Deluxe pasta roller set

for pastry dough sheets up to 140 mm width.

With both of the cutting caps you can produce fresh tagliatelle or linguine fini, tortellini etc.

Roller and two cutting caps are made of chromium-plated metal.

Cleaning brush included

GTIN 4015613336091

Code-No. A150061

Euro 209,-



Food grinder

plastic, includes fine and coarse grinder plate

GTIN 4016098101372

Code-No. A150000

Euro 152,-



Sausage stuffer

includes 2 tubes 0,95 cm and 1,59 cm Ø

(Only in combination with food grinder A150000)

GTIN 4016098101396

Code-No. A150002

Euro 31,-



Straining and mashing device

also ideal for straining berries.
(Only in combination with food grinder A150000)

GTIN 4016098101433

Code-No. A150006

Euro 145,-



Food tray

for food grinder A150000 and straining and mashing device A150006

GTIN 4016098165336

Code-No. A150019

Euro 61,-

**Citrus juicer**

quickly and properly extracts
juice from citrus fruits.
Pulp is held back by a sieve.

GTIN 4016098101402

■ **Code-No. A150003**

■ **Euro 72,-**

**Grain mill**

all-metal, extremely robust
Grinds grain, saves nutrients

GTIN 4016098101419

■ **Code-No. A150004**

■ **Euro 309,-**

**Grain flaker and
muesli masher**

GTIN 4016098166883

■ **Code-No. A150029**

■ **Euro 103,-**

**Grain mill with
stone grinding device**

GTIN 4016098166876

■ **Code-No. A150028**

■ **Euro 279,-**

**Splash guard with filling chute
for K45 5KPM5EWH**

for 4,28 l bowl

for 4,83 l bowl

GTIN 4015613508153

■ **Code-No. A150044**

■ **Euro 59,-**

**Grain mill**

GTIN 4015613263397

■ **Code-No. A150037**

■ **Euro 103,-**

**Bowl 3 l for K45
without handle**

GTIN 4015613272573

■ **Code-No. A150038**

■ **Euro 92,-**

**Bowl 4,28 l for K45
with handle**

GTIN 4015613288031

■ **Code-No. A150042**

■ **Euro 109,-**

**Bowl 4,83 l for 5KPM5EWH
with handle**

GTIN 4016098163868

■ **Code-No. A150013**

■ **Euro 115,-**

**Flat beater
for K45 5KSM45EWH**

GTIN 4016098165398

■ **Code-No. A150020**

■ **Euro 31,-**

for 5KPM5EWH

GTIN 4016098165497

■ **Code-No. A150021**

■ **Euro 31,-**

**Dough hook
for K45 5KSM45EWH**

GTIN 4016098164605

■ **Code-No. A150016**

■ **Euro 29,-**

for 5KPM5EWH

GTIN 4015613294094

■ **Code-No. A150018**

■ **Euro 29,-**

**Wire whisk
for K45 5KSM45EWH**

GTIN 4016098164070

■ **Code-No. A150014**

■ **Euro 42,-**

for 5KPM5EWH

GTIN 4016098164872

■ **Code-No. A150017**

■ **Euro 44,-**



Cutter T3N

Housing aluminium
Blades CNS 18/10
Lid polycarbonate
Stainless steel bowl: Ø 210 mm, height 110 mm
Capacity: 3 litres
Revolutions per minute: 730 r.p.m.
Power: 0,37 kW / 230 V 50 Hz
Size: W 400 x D 320 x H 320 mm
Weight: 12 kg
Double knife included
GTIN 4015613539683
Code-No. 120831
Euro 749,-



Potato peeling machine 5 kg

CNS 18/10
Capacity per peeling process 5 kg
Capacity: 60 kg/h
1 speed level
Water connection: 3/4"
Size: W 610 x D 520 x H 560 mm
Power: 0,37 kW / 230 V 50 Hz 1 NAC
Weight: 28 kg
GTIN 4015613433448
Code-No. A120181
Euro 1.759,-



Potato peeling machine 7,5 kg

CNS 18/10
Capacity per peeling process 7,5 kg
Capacity: 90 kg/h
Timer 0 - 4 min.
1 speed level
Water connection: 3/4"
Size: W 400 x D 770 x H 870 mm
Power: 0,75 kW / 230 V 50 Hz 1 NAC
Weight: 38 kg
GTIN 4015613433455
Code-No. A120186
Euro 2.298,-





Vegetable cutter 5 cutting discs included

Material: cast aluminum
Power: 0,55 kW / 230 V 50 Hz
Size: W 240 x D 630 x H 500 mm
Weight: 27,5 kg

Delivery includes

Disc for grating Z3a, 3 mm
Disc for grating Z5a, 5 mm
Disc for grating Z7a, 7 mm
Disc for slices E2a, 2 mm
Disc for slices E4a, 4 mm

GTIN 4015613528274

Code-No. 120325

Euro 825,-

Disc holder

GTIN 4015613615417

Code-No. A120255

Euro 30,-

✓ Delivery without cutting discs



Cutting discs for slices



Disc thickness
Code-No.



2 mm
120307
GTIN 4015613658117
Euro 51,-



4 mm
120308
GTIN 4015613658124
Euro 51,-



8 mm
120309
GTIN 4015613658131
Euro 62,-



10 mm
120310
GTIN 4015613658148
Euro 62,-

Cutting discs for sticks



Stick thickness
Code-No.



3 mm
120311
GTIN 4015613658155
Euro 77,-



4 mm
120312
GTIN 4015613658209
Euro 77,-

✓ Grated cheese for gratinating, scalloping or garnishing: with this cutting disc and pre-cooled cheese (6 °C to 8 °C) you achieve best results.



120302

Cutting discs for grating



Grating thickness
Code-No.



3 mm
120313
GTIN 4015613658223
Euro 51,-



5 mm
120314
GTIN 4015613658230
Euro 51,-



7 mm
120315
GTIN 4015613658247
Euro 51,-

non-stick coated



5 mm
120302
GTIN 4015613637846
Euro 62,-



Motor block for grating drum*

Whether for vegetables, fruit, nuts, hard cheese, or even chocolate - in combination with the matching drum attachment and the separately available drums, you can adapt the motor block to meet your individual needs.

Plastic body, white

Speed: approx. 120 r.p.m., overload protection

Permanent magnet motor

Power: 0,15 kW / 230 V 50 Hz

Size: W 130 x D 190 x H 230 mm

Weight: 1,6 kg

GTIN 4015613582672

■ **Code-No. 370143**

■ **Euro 179,-**

Depending on your needs, you can choose between the two drum attachment sets and replenish with the separate drums. This creates a perfect set - for fine or coarse grating, slices or stripes - usable in preparing, cooking, roasting and baking.

Drum attachment set 1 - including fine grating drum Set consisting of:

Drum attachment: plastic

W 110 x D 145 x H 230 mm

Fine grating drum: stainless steel, Ø 75 mm

Weight: 0,45 kg

GTIN 4015613582665

■ **Code-No. 370142**

■ **Euro 62,-**



Drum attachment set 2 - including 3 drums Set consisting of:

Drum attachment: plastic

W 110 x D 145 x H 230 mm

Bircher drum, slices drum and coarse grating drum: stainless steel, Ø 75 mm

Weight: 0,65 kg

GTIN 4015613582627

■ **Code-No. 370145**

■ **Euro 109,-**



✓ The two drum attachment sets can be replenished individually with the separate drums



Sticks drum

especially suitable for vegetable stripes

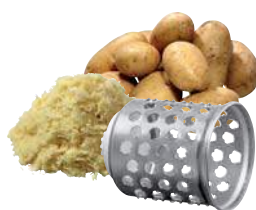
Stainless steel, Ø 75 mm

Weight: 0,10 kg

GTIN 4015613582641

■ **Code-No. 370148**

■ **Euro 29,-**



Potato grating drum

especially suitable for potato cakes or potato dumplings

Stainless steel, Ø 75 mm

Weight: 0,10 kg

GTIN 4015613582658

■ **Code-No. 370149**

■ **Euro 29,-**



Fine grating drum

especially suitable for hard cheese, nuts, breadcrumbs and chocolate

Stainless steel, Ø 75 mm

Weight: 0,10 kg

GTIN 4015613582634

■ **Code-No. 370146**

■ **Euro 29,-**

*The device is not suitable for continuous commercial use.



Cheese grater for hard cheese

Body aluminum polished

Capacity per hour: 40 kg

Power: 0,75 kW / 230 V 50 Hz

Size: W 420 x D 295 x H 390 mm

Weight: 19 kg

GTIN 4015613430652

■ **Code-No. A370350**

■ **Euro 869,-**



Meat grinder FW10*

with flow and return motion

Whether for mince meat, pastrys, spread or shortbread - with its extensive collection of attachments, this mincer is perfect for multi-functional use for small quantities.

Plastic body, grinding funnel stainless steel/cast aluminium

Plate diameter: 62 mm

Maximum capacity: 10 kg/h

Integrated tray for storing the perforated plates

Power: 0,85 kW / 230 V 50/60 Hz

Size: W 350 x D 205 x H 340 mm

Weight: 4,95 kg

Delivery includes:

3 stainless steel perforated plates 3, 4,8 and 8 mm

1 4-bladed stainless steel knife

1 attachment for „Kebbe“ (oriental food)

1 sausage stuffer

1 plunger

1 cookie press attachment

GTIN 4015613580739

■ **Code-No. 370224**

■ **Euro 265,-**



*The device is not suitable for continuous commercial use.



Meat grinder FW80

Meat grinder for the tough demands
Body aluminum, gear reduction made of metal
Grinding funnel CNS 18/10, suitable for dishwasher
Plate diameter: 70 mm
Maximum capacity: 80 - 120 kg/h
Free of servicing motor, overload switch
On/off switch with reversing button for short-term return motion
Power: 0,32 kW / 230 V 50 Hz
Size: W 210 x D 340 x H 400 mm
Delivery includes: 1 4-bladed stainless steel knife,
3 perforated plates 3, 4,5 and 8 mm
Weight: 8,5 kg
GTIN 4015613582696
Code-No. 370135
Euro 709,-

Set of perforated disks, including 1 2-bladed knife and 5 perforated disks

Material: Stainless steel, rustproof
Perforation of the discs: 2, 3, 6, 8 and 14 mm
Weight: 0,46 kg
GTIN 4015613582597
Code-No. 370136
Euro 114,-



Sausage stuffer set, consisting of 3 sausage stuffers

Material: Stainless steel, rustproof
Sausage stuffer sizes: Ø 12, 20 and 30 mm
Weight: 0,43 kg
GTIN 4015613582603
Code-No. 370137
Euro 98,-

Adapter

for use of the meat grinder FW80
in combination with the drum attachment
and the matching drums
Weight: 0,13 kg
GTIN 4015613582610
Code-No. 370138
Euro 51,-



✓ The drum attachment and the drums only fit in combination with the adapter

Drum attachment set 1 - including fine grating drum

Set consisting of:
Drum attachment: plastic
W 110 x D 145 x H 230 mm
Fine grating drum: stainless steel, Ø 75 mm
Weight: 0,45 kg
GTIN 4015613582665
Code-No. 370142
Euro 62,-



Drum attachment set 2 - including 3 drums

Set consisting of:
Drum attachment: plastic
W 110 x D 145 x H 230 mm
Bircher drum, slices drum and coarse
grating drum: stainless steel, Ø 75 mm
Weight: 0,65 kg
GTIN 4015613582627
Code-No. 370145
Euro 109,-

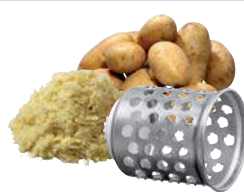


✓ The two drum attachment sets can be replenished individually with the separate drums



Sticks drum

especially suitable for
vegetable stripes
Stainless steel, Ø 75 mm
Weight: 0,10 kg
GTIN 4015613582641
Code-No. 370148
Euro 29,-



Potato grating drum

especially suitable for
potato cakes or potato dumplings
Stainless steel, Ø 75 mm
Weight: 0,10 kg
GTIN 4015613582658
Code-No. 370149
Euro 29,-



Fine grating drum

especially suitable for hard cheese,
nuts, breadcrumbs and chocolate
Stainless steel, Ø 75 mm
Weight: 0,10 kg
GTIN 4015613582634
Code-No. 370146
Euro 29,-



Meat grinder 12SQ0

Frame aluminum, grinding funnel of CNS 18/10
 Gear reduction made of steel
 Disk diameter: 70 mm
 Capacity per hour: 160 kg
 Easy cleaning due to detachable grinding funnel and grinding device
 Power: 0,75 kW / 230 V 50 Hz
 Size: W 290 x D 460 x H 500 mm
 Weight: 20 kg
 Including: 1 knife, 1 perforated disk 6 mm
 GTIN 4015613582849
Code-No. 370213
Euro 939,-

Knife 12SQ0

GTIN 4015613429731
Code-No. A370204
Euro 25,-

Meat grinder 22CQ0

Frame and grinding funnel made of chrome nickel steel 18/10
 Gear reduction made of steel
 Disk diameter: 82 mm
 Capacity per hour: 300 kg
 Easy cleaning due to detachable grinding funnel and grinding device
 Power: 1,1 kW / 230 V 50 Hz
 Size: W 255 x D 450 x H 450 mm
 Weight: 27 kg
 Including: 1 knife, 1 perforated disk 6 mm
 GTIN 4015613531595
Code-No. 370223
Euro 1.275,-

Knife 22CQ0

GTIN 4015613429786
Code-No. A370218
Euro 27,-

Meat grinder U22CQ0 Unger

Meat grinder with Unger system for meat production with very fine ground meat, for example sausages.
 Frame and grinding funnel made of chrome nickel steel 18/10
 Gear reduction made of steel
 Disk diameter: 82 mm
 Capacity per hour: 300 kg
 Unger system
 Return motion
 Easy cleaning due to detachable grinding funnel and grinding device
 Power: 1,1 kW / 230 V 50 Hz
 Size: W 250 x D 530 x H 490 mm
 Weight: 27,65 kg
 Including:
 1 precutter
 2 knives Unger
 1 perforated disk Unger 8 mm
 1 perforated disk Unger 4,5 mm
 GTIN 4015613640006
Code-No. 370225
Euro 1.539,-

Knife U22CQ0

GTIN 4015613659817
Code-No. A370226
Euro 29,-

Perforated disk 12SQ0/2

Perforation: 2 mm
 GTIN 4015613429700
Code-No. A370201
Euro 57,-

Perforated disk 12SQ0/4,5

Perforation: 4,5 mm
 GTIN 4015613429717
Code-No. A370202
Euro 39,-

Perforated plate 12SQ0/8

Perforation: 8 mm
 GTIN 4015613527086
Code-No. A370207
Euro 41,-

Perforated disk 22CQ0/2

Perforation: 2 mm
 GTIN 4015613429755
Code-No. A370215
Euro 72,-

Perforated disk 22CQ0/4,5

Perforation: 4,5 mm
 GTIN 4015613429762
Code-No. A370216
Euro 48,-

Perforated disk 22CQ0/8

Perforation: 8 mm
 GTIN 4015613527093
Code-No. A370220
Euro 47,-

Perforated disk U22CQ0/2

Perforation: 2 mm
 GTIN 4015613659831
Code-No. A370228
Euro 48,-

Perforated disk U22CQ0/4,5

Perforation: 4,5 mm
 GTIN 4015613659848
Code-No. A370229
Euro 29,-

Perforated disk U22CQ0/8

Perforation: 8 mm
 GTIN 4015613659855
Code-No. A370230
Euro 29,-

Precutter U22CQ0

GTIN 4015613659824
Code-No. A370227
Euro 42,-





Slicers

The size of the knives varies from 195, 220, 250, 275 to 300 mm. You can get the perfect set by combining the right knives - and the slicers are usable at anytime.



Slicer 195

Body of aluminum
Gravity slicer
with blade sharpener
Blade: Ø 195 mm
Revolutions: 430/min
Cutting length: 155 mm
Cutting height: 130 mm
Cutting thickness: 1 - 12 mm
Power: 150 W / 230 V 50 Hz
Size: W 360 x D 420 x H 330 mm
Weight: 11,4 kg
GTIN 4015613555560
Code-No. 174195
Euro 409,-

Knife 195, serrated blade

Knife: Ø 195 mm
Weight: 0,64 kg
GTIN 4015613658254
Code-No. 174050
Euro 83,-



Knife 195, non-stick coated

perfect for cutting cheese
Knife: Ø 195 mm
Weight: 0,64 kg
GTIN 4015613658261
Code-No. 174051
Euro 93,-



Slicer 220

Body of aluminum
Gravity slicer
with blade sharpener
Blade: Ø 220 mm
Revolutions: 282/min
Cutting length: 205 mm
Cutting height: 135 mm
Cutting thickness: 1 - 12 mm
Power: 240 W / 230 V 50 Hz
Size: W 410 x D 475 x H 360 mm
Weight: 14,4 kg
GTIN 4015613555577
Code-No. 174220
Euro 429,-

Knife 220, serrated blade

Knife: Ø 220 mm
Weight: 0,67 kg
GTIN 4015613658278
Code-No. 174052
Euro 89,-



Knife 220, non-stick coated

perfect for cutting cheese
Knife: Ø 220 mm
Weight: 0,67 kg
GTIN 4015613658285
Code-No. 174053
Euro 99,-





Slicer 250

Body of aluminum
Gravity slicer
with blade sharpener
Blade: Ø 250 mm
Revolutions: 282/min
Cutting length: 210 mm
Cutting height: 140 mm
Cutting thickness: 1 - 12 mm
Power: 240 W / 230 V 50 Hz
Size: W 430 x D 510 x H 375 mm
Weight: 15,2 kg
GTIN 401561355584
Code-No. 174250
Euro 498,-

Knife 250, serrated blade

Knife: Ø 250 mm
Weight: 1,17 kg
GTIN 4015613658292
Code-No. 174054
Euro 93,-

Knife 250, non-stick coated

perfect for cutting cheese
Knife: Ø 250 mm
Weight: 1,17 kg
GTIN 4015613658308
Code-No. 174055
Euro 103,-



Slicer 275

Body of aluminum
Gravity slicer
with blade sharpener
Blade: Ø 275 mm
Revolutions: 282/min
Cutting length: 210 mm
Cutting height: 145 mm
Cutting thickness: 1 - 12 mm
Power: 240 W / 230 V 50 Hz
Size: W 410 x D 540 x H 390 mm
Weight: 16 kg
GTIN 4015613555591
Code-No. 174275
Euro 589,-

Knife 275, serrated blade

Knife: Ø 275 mm
Weight: 1,47 kg
GTIN 4015613658315
Code-No. 174056
Euro 175,-

Knife 275, non-stick coated

perfect for cutting cheese
Knife: Ø 275 mm
Weight: 1,47 kg
GTIN 4015613658322
Code-No. 174057
Euro 185,-



✓ Blade sharpener

Slicer 300

Body of aluminum
Gravity slicer
with blade sharpener
Blade: Ø 300 mm
Revolutions: 280/min
Cutting length: 255 mm
Cutting height: 175 mm
Cutting thickness: 1 - 15 mm
Power: 380 W / 230 V 50 Hz
Size: W 480 x D 595 x H 450 mm
Weight: 20,6 kg
GTIN 4015613555607
Code-No. 174300
Euro 749,-

Knife 300, serrated blade

Knife: Ø 300 mm
Weight: 2,13 kg
GTIN 4015613658339
Code-No. 174058
Euro 187,-

Knife 300, non-stick coated

perfect for cutting cheese
Knife: Ø 300 mm
Weight: 2,13 kg
GTIN 4015613658346
Code-No. 174059
Euro 197,-





✓ For vacuum packaging use special vacuum bags only (one-side corrugated, embossed bags).



Vacuum packaging machine 100*

Plastic, white
Electronic vacuum control Functions:
automatic vacuuming and sealing
External connection for vacuum container (code-no. 300422)
Vacuum pump: 0,72 m³/h (approx. 12 l/min.)
Length of seal bar: 300 mm
Integrated knife
Power: 0,13 kW / 220-240 V 50 Hz
Size: W 400 x D 185 x H 100 mm
Including:
1 vacuum foil roll (20 cm x 3 m)
1 vacuum foil roll (30 cm x 3 m)
1 connecting hose
(for external vacuuming)
Weight: 2,8 kg
GTIN 4015613617671
| **Code-No. 300741**
| **Euro 152,-**

Vacuum container

for vacuum packaging machine 100*
Plastic, container transparent, lid white
Content: 1,5 litre
Stackable
Size: W 135 x D 135 x H 180 mm
Weight: 0,3 kg
GTIN 4015613632445
| **Code-No. 300422**
| **Euro 25,-**



Replacement roll set, 22 cm

Set consists of 2 foil rolls,
each 22 cm wide, 5 m long
GTIN 4015613474946
| **Code-No. 300418**
| **Euro 14,50**

Replacement roll set, 28 cm

Set consists of 2 foil rolls,
each 28 cm wide, 5 m long
GTIN 4015613474953
| **Code-No. 300419**
| **Euro 16,50**



Vacuum packaging machine 300P/MSD

Plastic, colour light grey
Electronic vacuum control
Vacuum pump: 0,9 m³/h
Length of seal bar: 320 mm
Power: 0,49 kW / 230 V 50-60 Hz
Size: W 390 x D 310 x H 140 mm
Weight: 4,5 kg
GTIN 4015613469775
| **Code-No. 300305**
| **Euro 519,-**

Vacuum bags G

for external vacuum packaging machine

One-side corrugated, embossed, four-ply
Heat resistant up to 95 °C
Suitable for sous-vide
Food-safe, free from plasticisers
Tasteless and odourless
50 bags in the package



Vacuum bags G1,2L

Capacity: 1,2 litre
Size: 160 x 250 mm
Weight: 0,32 kg
GTIN 4015613459196
| **Code-No. 300411**
| **Euro 8,50**

Vacuum bags G2,5L

Capacity: 2,5 litres
Size: 200 x 300 mm
Weight: 0,5 kg
GTIN 4015613459202
| **Code-No. 300412**
| **Euro 10,50**

Vacuum bags G7,5L

Capacity: 7,5 litre
Size: 300 x 400 mm
Weight: 1,05 kg
GTIN 4015613459219
| **Code-No. 300413**
| **Euro 20,-**



*The device is not suitable for continuous commercial use.



Vacuum packaging machine 390MA*

Stainless steel, plastic
 Digital display
 LED lighting
 Electronic vacuum control
 Marinating function
 External connection for vacuum container
 Vacuuming intensity: in 3 stages and manually adjustable
 Vacuum pump: 0,96 m³/h (approx. 16 l/min.)
 Maximum vacuum: -931 mbar
 Seal bar: 1 seal seam, 390 mm
 Adjustable sealing time: 0 - 9 seconds
 Power: 0,67 kW / 220-240 V 50 Hz
 Size: W 485 x D 210 x H 198 mm
 Weight: 7,2 kg
 GTIN 4015613632810
Code-No 300742
Euro 449,-



Suitable for the vacuum packaging machine 390MA
 ✓ Vacuum sealer roll sets 300418, 300419
 ✓ Vacuum container 300422, hose E0ACO229P

Vacuum packaging machine 400M including roll holder

To vacuum food conveniently and in portions. Professional and versatile: helps to keep fish, meat and vegetables fresh for longer.
 Chrome nickel steel 18/10
 Vacuum pump: 1,9 m³/h (approx. 31,5 l/min.)
 Seal bar: 1 seal seam, 400 mm long
 Maximum vacuum: -850 mbar
 Pressure display with manometer
 Roll holder with integrated knife
 Removable drip tray insert for liquids
 Power: 0,38 kW / 230 V 50 Hz
 Size: W 550 x D 325 x H 270 mm
 Includes
 1 vacuum foil roll (40 cm x 3 m)
 5 vacuum bags (40 x 50 cm)
 1 connecting hose for vacuum sealing containers
 Weight: 12,45 kg
 GTIN 4015613578491
Code-No. 300435
Euro 1.249,-



Vacuum bags one-side corrugated, embossed

each with 50 bags in one package
 Size: 400 x 600 mm
 Capacity: 20 litres
 GTIN 4015613473345
Code-No. 300414
Euro 44,-



Replacement roll set, 40 cm

Set consists of 2 foil rolls, each 40 cm wide, 6 m long
 GTIN 4015613592022
Code-No. 300421
Euro 25,-



- ✓ Roll holder with integrated knife
- ✓ For vacuum packaging use special vacuum bags only (one-side corrugated, embossed bags)



*The device is not suitable for continuous commercial use.



Vacuum sealer roll sets
300418, 300419
see catalogue page 264



Vacuum packaging machine 290/4

Stainless steel
Lid made of polymethylmethacrylate (PMMA)
Digital display
Electronic vacuum control
Marinating function
Vacuuming intensity: in 5 stages and manually adjustable
Vacuum pump: 4,62 m³/h (approx. 77 l/min.)
Maximum vacuum: -999 mbar (in the chamber)
Seal bar: 1 seal seam, 290 mm
Adjustable sealing time: 0 - 6 seconds
Chamber size: W 350 x D 300 x H 110 mm
Power: 0,63 kW / 220-240 V 50 Hz
Size: W 360 x D 470 x H 380 mm
Weight: 24,4 kg
GTIN 4015613651897
Code-No. 300744
Euro 1.198,-

Vacuum packaging machine 315/8

Chrome nickel steel
Lid made of plexiglass
Digital display
Time-controlled vacuum control
Vacuum pump: 8 m³/h (approx. 133 l/min.)
Maximum vacuum: -990 mbar (in the chamber)
Seal bar: 1 seal seam, 315 mm long
Chamber size: W 322 x D 365 x H 160 mm
Power: 0,5 kW / 230 V 50/60 Hz
Size: W 382 x D 488 x H 345 mm
Weight: 33 kg
GTIN 4015613582405
Code-No. 300308
Euro 2.598,-

Vacuum packaging machine 315/10N

Chrome nickel steel
Lid made of plexiglass
Digital display
Electronic vacuum control
Vacuum pump: 10 m³/h (approx. 166,7 l/min.)
Maximum vacuum: -990 mbar (in the chamber)
Seal bar: 1 seal seam, 315 mm long
Chamber size: W 322 x D 365 x H 160 mm
Power: 0,6 kW / 230 V 50/60 Hz
Size: W 392 x D 510 x H 345 mm
Weight: 40 kg
GTIN 4015613506494
Code-No. 300315
Euro 3.598,-



Vacuum bags K for chamber vacuum packaging machine

Smooth, four-ply
Boil-proof up to 120 °C
Suitable for sous-vide
Food-safe, free from plasticisers
Tasteless and odourless
100 bags in the package



Vacuum bags K1,2L

Capacity: 1,2 litre
Size: 160 x 250 mm
Weight: 0,32 kg
GTIN 4015613610320
Code-No. 300311
Euro 15,-

Vacuum bags K2,5L

Capacity: 2,5 litre
Size: 200 x 300 mm
Weight: 0,5 kg
GTIN 4015613610337
Code-No. 300312
Euro 22,-

Vacuum bags K7,5L

Capacity: 7,5 litre
Size: 300 x 400 mm
Weight: 1 kg
GTIN 4015613610344
Code-No. 300313
Euro 39,-



Bread cutting board

Cutting board made of wood, detachable - with integrated knife compartment

Bread knife made of stainless steel with plastic handle

Crumb tray made of stainless steel

Size: W 475 x D 260 x H 40 mm

Weight: 1,85 kg

GTIN 4015613412795

|| Code-No. C120100

|| Euro 29,-



Cutting board

Material plastic, food safe

Size: W 580 x D 375 x H 45 mm

All round juice groove, stop-edge

With bent down front edge to prevent cutting board from slipping.

Weight: 2,1 kg

GTIN 4015613405025

|| Code-No. A120588

|| Euro 23,-



Cutting board made of polyethylene

Size: W 400 x D 250 x H 15 mm

Weight: 1,5 kg

GTIN 4015613397054

|| Code-No. A120586

|| Euro 22,-

Cutting board made of polyethylene

Size: W 500 x D 300 x H 15 mm

Weight: 2,2 kg

GTIN 4015613397061

|| Code-No. A120591

|| Euro 30,50

Cutting board made of polyethylene

Size: W 600 x D 400 x H 15 mm

Weight: 3,5 kg

GTIN 4015613397078

|| Code-No. A120596

|| Euro 42,-



Mandoline slicer* with 5 cutting inserts

Material: CNS 18/10, plastic

5 exchangeable inserts made of plastic, suitable for dishwasher:

- 3 inserts for slices, thickness: 1,5 mm, 2,5 mm and 3,5 mm

- 2 inserts for strips/gratings, thickness: 3,5 mm and 7 mm

Food holder made of plastic

Holder for 4 inserts, plastic

Non-slip feet

Size: W 400 x D 130 x H 145 mm

Weight: 0,95 kg

GTIN 4015613632308

|| Code-No. 500393

|| Euro 55,-



Rubbish bin "Swing" with swing lid

Stainless steel

Inner container: stainless steel, zinc coated - removable, for an easy emptying and cleaning

Capacity: 50 litres

Size: Ø 350 mm, H 750 mm

Weight: 6,3 kg

GTIN 4015613521213

|| Code-No. 860003

|| Euro 122,-



*The device is not suitable for continuous commercial use.



Digital thermometer

Insertion thermometer for measuring core temperature
Automatic switch off after 5 minutes
Temperature range: -50 °C up to +150 °C (-58°F up to +302°F)
Size approx.: W 15 x D 20 x H 160 mm
Insertion depth of stainless steel probe: approx. 83 mm
GTIN 4015613317595

■ **Code-No. A292042**

■ **Euro 20,50**



Thermometer 361 for measuring core temperature

Magnet holder, standing clip, temperature probe
Three piece LCD-display
Exact adjustment of the temperature measuring range
from 0 °C up to +200 °C (32°F up to 392°F)
Size approx.: W 60 x D 25 x H 100 mm
Immersion depth of probe approx. 140 mm
Cable length of temperature sensor approx. 1,15 m
GTIN 4015613263687

■ **Code-No. A291040**

■ **Euro 65,-**



Thermometer 480 for measuring infrared surface and core temperature

Infrared and penetration probe in one unit
Clip
Auto shut off
Memory function (storage of maximum, minimum temperature)
Temperature measuring range infrared:
-33 °C to +220 °C (-27°F to +428°F)
Temperature measuring range penetration probe:
-55 °C to +330 °C (-67°F to +626°F)
Size: W 33 x D 22 x H 160 mm
Weight: 0,13 kg
GTIN 4015613475974

■ **Code-No. 292480**

■ **Euro 129,-**



EBI 300 data logger - USB

The programmable data logger enables uncomplicated temperature monitoring when transporting and storing food that is sensitive to temperature. It automatically creates a PDF file as soon as you connect it to a PC's USB port, additional evaluation devices are not required.
Polycarbonate body, food safe
Measuring range: -30 °C to 60 °C
Storage temperature: -40 °C to 85 °C
Data memory: 40.000 measurements
Measuring intervals: 1 minute to 24 hours
NTC sensor
Degree of protection: IP65
Battery-operated by 3-volt CR 2450 button cell - not included
Size: W 33 x D 15 x H 80 mm
Weight: 0,03 kg
GTIN 4015613636955
■ **Code-No. 292055**
■ **Euro 156,-**



Core temperature sensor for EBI 300

Polycarbonate, food safe
Sensor: stainless steel,
size: Ø 4 mm, length 55 mm
Measuring range: -30 °C to 70 °C
NTC sensor
Degree of protection: IP65
Cable length: 1 m
Weight: 0,03 kg
GTIN 4015613636962
■ **Code-No. 292056**
■ **Euro 57,-**



Humidity measuring unit for EBI 300

Polycarbonate body, food safe
Humidity measuring range: 0% rH to 100% rH
Temperature measuring range: 0 °C to 70 °C
Capacitive humidity sensor
Degree of protection: IP20
Size: W 33 x D 19 x H 73 mm
Weight: 0,01 kg
GTIN 4015613636979
■ **Code-No. 292057**
■ **Euro 61,-**



Insertion thermometer

for measuring core temperature

Temperature range: -10 °C up to +100 °C

Insertion depth of stainless steel probe approx. 120 mm

GTIN 4015613322872

■ **Code-No. A292044**

■ **Euro 7,50**



Insertion thermometer

for measuring core temperature

Digital thermometer

LCD display

Temperature range: -50 °C up to +150 °C

Insertion depth of stainless steel probe: approx. 120 mm

GTIN 4015613322865

■ **Code-No. A293043**

■ **Euro 23,-**



Freezer/fridge thermometer

Temperature range: -30 °C up to +50 °C

Display Ø approx. 44 mm

GTIN 4015613322896

■ **Code-No. A292049**

■ **Euro 5,50**



Freezer/fridge thermometer

Stainless steel body for hanging up or free standing

Temperature range: -30 °C up to +30 °C

Display Ø approx. 42 mm

GTIN 4015613322889

■ **Code-No. A292048**

■ **Euro 6,50**



Freezer/fridge thermometer

Stainless steel body with hanging up device

Temperature range: -40 °C up to +25 °C (-40°F to +80°F)

Size approx.: W 122 x D 20 x H 20 mm

GTIN 4015613317601

■ **Code-No. A292043**

■ **Euro 7,-**



Deep fat fryer thermometer

Stainless steel

Adjustable holding clip

Stainless steel probe: length 300 mm

Temperature range: 10 °C up to 300 °C (50 °F up to 570 °F)

Size: Ø 50 mm, height 320 mm

Weight: 0,2 kg

GTIN 4015613633152

■ **Code-No. 292046**

■ **Euro 7,50**





Ice-cream maker 1,4L*

For fast and individual preparation of fresh ice-cream variations.
An easy way to create sorbets, semi-frozen desserts or „frozen yoghurt“.

Housing: stainless steel, plastic
Removable ice-cream container made of aluminium,
capacity: approx. 1,4 litres
Freezing range: to approx. -35 °C
Compressor refrigeration
Ice-cream production time:
approx. 30-60 minutes
Power: 0,15 kW / 230 V 50 Hz
Size: W 295 x D 395 x H 315 mm
Weight: 10,6 kg
Including measuring cup and ice-cream scoop
GTIN 4015613536910

■ **Code-No. 135002**

■ **Euro 289,-**

Ice-cream container 1,4L

Aluminium
Capacity: approx. 1,4 litres
Weight: 0,2 kg
GTIN 4015613658353

■ **Code-No. 135014**

■ **Euro 18,-**



Ice-cream maker 2L*

Create different ice-creams on your own using fresh ingredients.
Give your ice-cream, frozen yoghurt, sorbet or semi-frozen deserts
a very personal flavour.

Housing: stainless steel, plastic
Removable ice-cream container made of stainless steel,
capacity: 2 litres
Freezing range: to approx. -32 °C
Coolant R600a
Compressor refrigeration
Ice-cream production time:
1,2 litres of ice-cream in approx. 30-60 minutes
Power: 0,18 kW / 220-230 V 50 Hz
Size: W 270 x D 315 x H 365 mm
Weight: 12,85 kg
GTIN 4015613665641

■ **Code-No. 135017**

■ **Euro 419,-**

Ice-cream container 2L

Stainless steel
Capacity: 2 litres
Weight: 0,3 kg
GTIN 4015613666174

■ **Code-No. 135018**

■ **Euro 35,-**



Chocolate fountain SB 325

The highlight at every event - enjoy fresh fruit combined
with molten creamy chocolate.

This "dynamic dessert" melts away every guest.

Stainless steel body
Capacity: approx. 2,5 kg chocolate
Removable cascade plates, suitable for dishwasher
Temperature setting and drive system can be switched separately
Infinitely variable temperature control: to 60 °C
Power: 340 W / 230 V 50 Hz
Size: Ø 330 mm, height 480 mm
Weight: 7,65 kg
GTIN 4015613609256

■ **Code-No. 900003**

■ **Euro 598,-**

*The device is not suitable for continuous commercial use.



Chocolate dispenser 9,5L

The perfect enjoyment: heating and keeping warm hot chocolate without burning or agglutinating.

Plastic body, container made of polycarbonate

Stirrer made of stainless steel, rotating stirring blade made of plastic

Capacity: 9,5 litres

Heating via water bath principle

Infinitely variable temperature control: 0 °C to 85 °C

Cup height: max. 10 cm

Drip tray with filling level sensor

Removable outlet tap

Stainless steel boiler with overheating protection

On/Off switch with indicator light

Power: 1,006 kW / 220 V 50 Hz

Size: W 280 x D 410 x H 580 mm

Weight: 7,5 kg

GTIN 4015613633268

■ **Code-No. 900004**

■ **Euro 649,-**



Citrus press "Joy"*

with 3 different pressing cones for oranges, grapefruits or lemons.

Body made of cast aluminum

Juice container and pressing cones made of plastic

Power: 180 W / 230 V 50 Hz

Size: W 210 x D 320 x H 415 mm

Weight: 5,5 kg

GTIN 4015613460253

■ **Code-No. 150140**

■ **Euro 172,-**



Citrus press CS1*

Fruity and fresh - orange, grapefruit or pomegranate juice quickly and easily prepared.

Body made of solid cast aluminium

Container, pressing cone and sieve insert made of stainless steel, removable, suitable for dishwasher

Automatic activation when pressing the lever

Revolutions/min.: 980

On/Off switch

Power: 230 W / 230 V 50/60 Hz

Size: W 220 x D 330 x H 375 mm

Weight: 8,61 kg

GTIN 4015613587226

■ **Code-No. 150146**

■ **Euro 285,-**



*The device is not suitable for continuous commercial use.



Juice extractor "Top Juicer"*

Pure fruit delight and rich in vitamins. Juicing whole fruit (e.g. apples) or vegetables easily without pre-cutting.
 Stainless steel housing
 XXL feed chute, Ø 75 mm
 Powerful, low-noise motor
 2 speed levels, max. 18.000 r.p.m. (for soft and hard fruit or vegetables)
 Fine stainless steel sieve for perfect fruit delight
 Fast and easy cleaning, dishwasher-proof parts (excluding basic unit)
 Power: 0,7 kW / 230 V 50/60 Hz
 Size: W 310 x D 210 x H 400 mm
 Including cleaning brush and plastic cup with splash guard (capacity: 1 litre)
 Weight: 4 kg
 GTIN 4015613544564
Code-No. 150145
Euro 102,-



Combi Juicer*

... juice extractor and blender - two in one.
 Body made of stainless steel
 2 speed control, max. 20.000 r.p.m.
 Power: 800 W / 230 V 50 Hz
Juice extractor
 Feed chute Ø 70 mm
 Size: W 290 x D 240 x H 450 mm
 Plastic cup included, capacity: 1 litre
Mixer / Blender
 Blade made of stainless steel
 Mixing cup made of glass, base and lid made of plastic
 Capacity: 1,8 litres
 Size: W 220 x D 240 x H 450 mm
 Weight: 12 kg
 GTIN 4015613457826
Code-No. 150139
Euro 149,-



Vegetable cutter attachment* Additional device for the Combi-Juicer*

Extra large feed chute
 Universally applicable knife disk for shredding or slicing
 Size: W 220 x D 240 x H 450 mm
 Weight: 1,5 kg
 GTIN 4015613482002
Code-No. 1501390
Euro 36,-



Stick mixer set H200*

.... variety of uses, from mixing, pureeing and chopping to beating and stirring. Practical and easy to change attachments for the various functions.
 Ergonomic stainless steel design
 ON/OFF switch
 5 speed levels, mixer revs.: max. 17000 r.p.m.
 Power: 700 W / 230 V 50 Hz
 Length mixing bar: 207 mm
 Total length: 410 mm
 Accessories set, consisting of:
 1 whisk, 1 container (800 ml)
 2 special containers with sickle knife (500 ml + 1250 ml)
 1 lid, fitting both special containers
 2 anti-slip coasters
 1 wall holder
 simple and quick cleaning of the accessories
 Weight: 1,05 kg
 GTIN 4015613485492
Code-No. 130206
Euro 85,-

*The device is not suitable for continuous commercial use.



Blender*

Ideal for pureeing fruit or chopping vegetables etc.

Blade made of stainless steel

2 speed levels, max. 16000 r.p.m.

Pulse function

Safety switch

Glass container, capacity: 1,75 litre

Power: 0,4 kW / 230 V 50 Hz

Size: Ø 220 mm, height 420 mm

Weight: 3,6 kg

GTIN 4015613580746

■ **Code-No. A135009**

■ **Euro 52,-**



Multi-Blender*

This blender impresses not only with its power - you can even crush ice with ease. Its large capacity, great stability and simple operation all speak for this device.

Housing stainless steel, plastic

Blending tumbler made of plastic

Blade made of CNS 18/10

3 speed levels, pulse function, On/Off switch

Blending tumbler: contents 3200 ml, maximum filling capacity 2150 ml

Safety switch on the lid

Lockable nozzle

Power: 1000 W / 220-240 V 50 Hz

Size: W 215 x D 215 x H 460 mm

Weight: 3,23 kg

GTIN 4015613632902

■ **Code-No. 150151**

■ **Euro 129,-**



Food Processor FP1000*

The multi-functional food processor is convincing via both types of cap for diverse application: from mixing, shaking, pureeing to cutting, chopping, rasping and grating. With this robust and powerful food processor almost all tasks become quite quickly a success.

Base: aluminium

2 speed control, pulse-function

Revolutions/min.: max 18.000

Quick and easy cleaning, attachments suitable for dishwasher

Power: 1,0 kW / 220-240 V 50 Hz

Size: W 230 x D 250 x H 435 mm

Mixing cup

Glass cup, capacity: 1,6 litres

Plastic lid and base

Mixing bowl

Plastic, capacity: 2 litres

Feed chute: 54 x 74 mm

Accessories:

- 1 curved stainless steel knife for pureeing and chopping
- 1 curved plastic knife for pureeing cooked food
- 1 cutting disc for slicing with 2 slicing thicknesses: 2 mm and 3 mm
- 1 cutting disc for grating with 1 grating thickness of 0,3 mm
- 1 cutting disc for grating with 2 grating thickness of 1 mm and 3,5 mm

Weight: 6,35 kg

GTIN 4015613610535

■ **Code-No. 150148**

■ **Euro 179,-**



*The device is not suitable for continuous commercial use.



Drinks dispenser DTE5

Representative dispenser for the buffet sector - simple filling and removal of cooled drinks.

Thanks to the quiet thermoelectric cooling element your drinks are kept cool for longer.

Base and lid chrome nickel steel

Container polycarbonate: size: Ø 170 mm, height 280 mm

Capacity: 5 litres

Thermoelectric cooling

On/Off switch

Power: 60 W / 230 V 50 Hz

Size: W 220 x D 332 x H 500 mm

Weight: 4,05 kg

GTIN 4015613610726

■ **Code-No. 150983**

■ **Euro 219,-**



Bag-In-Box Cooler "Bartscher vinoBar"

for cooling and pressure-free tapping of pre-cooled Bag-In-Box containers (wine, juice, spirits).

Application fields: self-service, buffet or counter sale.

Two separate and individually adjustable temperature zones between 7 °C and 18 °C allow multiple use. For tapping wine, juice, water, spirits, cocktails from Bag-In-Box containers with a volume from 1,5 to 5 litres.



Bag-In-Box cooler "Bartscher vinoBar"

Stainless steel front

Volume: max. 3 Bag-In-Box containers of 1,5 - 5 litres

Left box: inside W 147 x D 290 x H 337 mm

Right box: inside W 287 x D 290 x H 337 mm

Temperature range: 7 °C to 18 °C

Feet adjustable in height up to 40 mm, non-slip

Hoses not required due to use of the inherent Bag-In-Box tapping system

Easy handling, quickly refillable

Power: 180 W / 230 V 50 Hz

Size approx.: W 530 x D 430 x H 650 mm

Accessories: removable drip tray

Weight: 28 kg

GTIN 4015613504261

■ **Code-No. 700300**

■ **Euro 529,-**



Removable drip tray for easy cleaning.



Bartscher Bar product range

→ Shake • Mix • Crush

- ✓ Easy handling
- ✓ High visible measuring scale
- ✓ Safe stand

Bar mixer*

for milkshakes and cocktails.

Chrome plated body

Stainless steel mixing rod, plastic mixing disk

With rotating head

2 speed levels

Cup made of CNS, capacity 700 ml

Cup and mixing rod suitable for dishwasher

Power: 85 W / 230 V 50 Hz

Size: W 135 x D 185 x H 365 mm

Weight: 1,4 kg

GTIN 4015613470641

■ **Code-No. 135100**

■ **Euro 69,-**



Bartscher dual bar mixer Turbo

Versatile, dual-spindle mixer with secure grip.

The Bartscher dual bar mixer Turbo helps to prepare perfect cocktails, smoothies, sauces and much more.

Brushed stainless steel housing

Shakers, mixing rods and mixing disks CNS 18/10

2 robust stainless steel stirrers, can be actuated

separately, 2 speed levels each

2 shakers, dishwasher safe, content: 1000 ml each,

capacity: max. 700 ml each

Power: 800 W / 230 V 50 Hz

Size: W 330 x D 195 x H 480 mm

Weight: 7,45 kg

GTIN 4015613563626

■ **Code-No. 135102**

■ **Euro 298,-**



Bar mixer

For preparing cocktails, milkshakes, smoothies etc.

Body: lacquered sheet steel

Shaker, mixing rod and mixing disks made of stainless steel

2 speed levels

1 micro switch at cup holder

Safety stand

Shaker: Content: 950 ml, capacity: max. 650 ml,

dishwasher-proof

Power: 400 W / 230 V 50 Hz

Size: W 160 x D 205 x H 500 mm

Weight: 6,22 kg

GTIN 4015613529523

■ **Code-No. 135105**

■ **Euro 198,-**



*The device is not suitable for continuous commercial use.



Where the action is: High-Class mixer for colourful versatility in the kitchen and bar

Smoothies made of fresh vegetables and "wild" herbs, high-vitamin fruit bombs, hot soups from offerings of the season - these are just a few of the healthy ideas of how to lavish your guests with well mixed delicacies.

Classic cocktails and tasty new creations are very popular at bars: Daiquiris, Pina Coladas & co., non-alcoholic cocktails or mixed drinks help you to add a touch of "dolce vita" to your guests' lives.

Only the best for you: with our Hamilton Beach models we offer premium class mixers and blenders. Powerful motors and excellent workmanship keep everything running smoothly despite heavy use. The attractive classic design is an eye-catcher behind any bar.

From the drink mixer for individual drinks down to the blender with an output of 600 watts and a capacity of 1,8 litres - no matter what your requirements are, this makes mixing pure fun.



Bar mixer

Cast aluminium housing
Shaker, blender and blending disc made of stainless steel
3 speed levels
Ball-bearing mounted engine
Safety switch
Shaker content: 850 ml, capacity: max. 400 ml
Dishwasher-proof
Power: 300 W / 230 V 50-60 Hz
Size: W 165 x D 171 x H 521 mm
Weight: 6,35 kg
GTIN 4015613530727
■ **Code-No. 150711**
■ **Euro 798,-**



Bar Blender

Perfect for smoothies, margaritas, daiquiris, iced cappuccino, sourbet etc.
 Plastic housing and shaker made of polycarbonate
 2 speed levels
 Long-lasting stainless steel blades, highly visible measuring scale
 Practical handle, safety feet
 Shaker content: 1400 ml, capacity: max. 1250 ml
 Power: 400 W / 230 V 50/60 Hz
 Size: W 165 x D 203 x H 387 mm
 Weight: 2,5 kg
 GTIN 4015613530123
Code-No. 150710
Euro 325,-



Bar Blender Rio

Fresh, fruity and simply delicious - regardless of milk shakes, yoghurt drinks, smoothies or cocktails
 Plastic housing
 Blending tumbler made of polycarbonate, stackable
 2 speed levels, pulse function, On/Off switch
 Highly durable metal drive clutch and stainless steel blades
 Highly visible measuring scale
 Practical handle
 Safety feet
 Blending tumbler: content 2000 ml, maximum filling capacity: 1300 ml
 Including measuring cap
 Power: 450 W / 220-240 V 50-60 Hz
 Size: W 170 x D 240 x H 411 mm
 Weight: 3,1 kg
 GTIN 4015613634838
Code-No. 150718
Euro 549,-



Food Blender

Chop, puree, grind, emulsify and mix
 These versatile functions allow for fast preparation of smoothies, margaritas, dips, sauces, soups and foods.
 Plastic housing, blending tumbler made of polycarbonate
 10 speed levels, additional chop and pulse function
 Highly durable metal drive clutch and stainless steel blades
 Highly visible measuring scale
 Practical handle, safety feet
 Blending tumbler: contents 1800 ml, maximum filling capacity 1400 ml
 Including measuring cap
 Power: 600 W / 230 V 50-60 Hz
 Size: W 178 x D 229 x H 483 mm
 Weight: 5,1 kg
 GTIN 4015613586830
Code-No. 150714
Euro 898,-





Waffle maker

with baking plate heart shaped
Baking plates made of cast iron,
housing stainless steel
- The baking plate is firmly mounted -
Waffle size: Ø 210 mm, height 16 mm
Temperature control: 0 °C to 300 °C
Power: 2,2 kW / 230 V 50/60 Hz
Size: W 285 x D 360 x H 230 mm
Weight: 15,5 kg
1 cleaning brush included
GTIN 4015613503431
Code-No. 370160
Euro 549,-

Double waffle maker

with baking plates heart shaped
Baking plates made of cast iron,
housing stainless steel
- The baking plates are firmly mounted -
Waffle size: Ø 210 mm, height 16 mm
Temperature control: 0 °C to 300 °C
Power: 2 x 2,2 kW / 230 V 50/60 Hz
2 separate sockets required
Size: W 600 x D 360 x H 230 mm
Weight: 31,5 kg
1 cleaning brush included
GTIN 4015613503448
Code-No. 370161
Euro 919,-

Baking spray
see catalogue page 81



Waffle maker

with baking plate "Brussels"
Baking plates made of cast iron,
housing stainless steel
- The baking plate is firmly mounted -
Waffle size: 160 x 100 mm, height 32 mm
Temperature control: 0 °C to 300 °C
Power: 2,2 kW / 230 V 50/60 Hz
Size: W 285 x D 360 x H 255 mm
Weight: 23,5 kg
1 cleaning brush included
GTIN 4015613503455
Code-No. 370162
Euro 549,-

Double waffle maker

with baking plates "Brussels"
Baking plates made of cast iron,
housing stainless steel
- The baking plates are firmly mounted -
Waffle size: 160 x 100 mm, height 32 mm
Temperature control: 0 °C to 300 °C
Power: 2 x 2,2 kW / 230 V 50/60 Hz
2 separate sockets required
Size: W 600 x D 360 x H 255 mm
Weight: 45,5 kg
1 cleaning brush included
GTIN 4015613503462
Code-No. 370163
Euro 919,-



Waffle maker "Deluxe"

Baking plates made of cast iron, housing stainless steel
 - The baking plate is firmly mounted -
 Waffle size: Ø 170 mm, height 35 mm
 Digital display for programming and saving
 the baking time and temperature
 Temperature range: 125 °C to 230 °C
 Power: 1,0 kW / 230 V 50/60 Hz
 Size: W 250 x D 495 x H 385 mm
 Includes drip collecting tray, W 250 x D 280 mm
 Weight: 10,5 kg
 GTIN 4015613581163
Code-No. 370164
Euro 519,-



✓ The 180° left/right rotation of the baking plate guarantees an even dispersion of waffle dough and optimum browning





Electric crêpe maker

Material: stainless steel
Crêpe plate cast-iron, non-stick coated, Ø 400 mm
Temperature control: 0 °C to 300 °C
Power: 3,0 kW / 230 V 50/60 Hz
Size: W 450 x D 510 x H 246 mm
1 crêpe spreader, 1 crêpe spatula included
Weight: 21,5 kg
GTIN 4015613503479

Code-No. 104446

Euro 469,-



Electric crêpe maker

Material: stainless steel
2 crêpe plates cast-iron, non-stick coated, Ø 400 mm, separately controllable
Temperature control: 0 °C to 300 °C
Power: 2x 3,0 kW / 230 V 50/60 Hz
2 separate sockets required
Size: W 870 x D 510 x H 246 mm
1 crêpe spreader, 1 crêpe spatula included
Weight: 40 kg
GTIN 4015613503486

Code-No. 104447

Euro 839,-



Gas crêpe maker

Material: stainless steel
Plate, cast iron, face grinded, Ø 400 mm
Plate detachable
Temperature settings: 1-8
Star burner (6 burner rods)
Power: 6 kW
Size: W 430 x D 430 x H 195 mm
Preset to liquid gas
1 crêpe spreader, 1 crêpe spatula included
Weight: 19 kg
GTIN 4015613412948

Code-No. 1043413

Euro 859,-



Gas crêpe maker

Material: stainless steel
2 plates, cast iron, facegrinded, Ø 400 mm, separately controllable
Plates detachable
Temperature settings: 1-8
Star burner (6 burner rods)
Power: 12 kW
Size: W 830 x D 430 x H 195 mm
Preset to liquid gas
1 crêpe spreader, 1 crêpe spatula included
Weight: 34 kg
GTIN 4015613412955

Code-No. 1043423

Euro 1.549,-



Bartscher coffee machines - Enjoyment in every cup The ideal preparation for any occasion

Hot, strong, black, with sugar or milk - there are many ways to enjoy coffee

150 litres of this popular "stimulant" are consumed per person every year in Germany alone.

Bartscher offers the corresponding coffee machine for every gastronomic preference. The round filter percolator machine with practical high volume brewing system for example, is ideal for selective consumption at a specific time. It is very easy and quick to operate and can be prepared simply with cold water and filter paper.

The **basket filter system** is the perfect option for those situations where your guests are continuously ordering coffee. With a maximum brewing time of eight minutes, the hot beverage is ready quickly and can be kept warm easily.

Use the **professional espresso machine** for maximum enjoyment. In addition to preparing coffee with typical crema foam, the machine can also be used to dispense hot water for tea or instant beverages. The easy to regulate steam wand whips up the perfect milk froth every time. Espresso machines are ideal for continuous use thanks to the automatic level monitoring system in the boiler.

In addition, Bartscher also offers **useful accessories**, such as thermal jugs, hot plates and coffee stations or coffee grinders.

This allows you to brew coffee with our machines as it can and should be: **for enjoyment.**

OUR TIPS

Select a dosage of 5-7 g of coffee per cup, depending on the quality of the beans used and the desired intensity. We recommend to use professional quality coffee, as this will increase your capacity and ensure longer durability.

The use of partially desalinated water is preferred, as this will help ensure the longevity of the coffee machine.

Suitable filter systems can be found on page 291.

Take care of your machine, for example, by using a special cleaning agent that removes coffee oil. You can prolong the service life of your coffee machine by descaling it on a regular basis and keeping the processing time to a minimum. A suitable **Bartscher descaler** is available for this purposer (code-no. 190065).



Coffee machine "Contessa 1000"

Chrome nickel steel
2 hot plates
1 glass jug
Capacity: 1,8 litre
Brewing time: approx. 7 minutes/jug
Min. brewing quantity: approx. 0,5 litre
Power: 2,0 kW / 230 V 50/60 Hz
Size: W 215 x D 385 x H 460 mm
Weight: 6,5 kg
GTIN 4015613580968
■ **Code-No. A190053**
■ **Euro 192,-**



Filter paper

(250 filter papers per box)
GTIN 4015613638256
■ **Code-No. 190015250**
■ **Euro 6,90**

Filter paper

(1000 filter papers per box)
GTIN 4015613638249
■ **Code-No. 190014**
■ **Euro 20,50**



Descaler for coffee machines

30 bags 15 g each
Weight: 0,5 kg
GTIN 4015613541716
■ **Code-No. 190065**
■ **Euro 19,-**



Coffee machine "Contessa 1002"

Chrome nickel steel
1 hot plate
1 thermo jug stainless steel, capacity: 2 litres
Brewing time: approx. 8 minutes/jug
Min. brewing quantity: 0,5 litre
Power: 2,0 kW / 230 V 50 Hz
Size: W 215 x D 390 x H 520 mm
Weight: 6,8 kg
GTIN 4015613412023
■ **Code-No. A190043**
■ **Euro 215,-**

Substitute jug for Contessa 1002

Thermo jug 2L
Material: stainless steel
Lid, pouring mechanism and handle made of black plastic
Capacity: 2,0 litres
Size: Ø 140 mm, height 250 mm
Weight: 0,85 kg
GTIN 4015613416229
■ **Code-No. A190122**
■ **Euro 21,-**





Coffee machine "Aurora 22"

Chrome nickel steel
1 hot plate
1 stainless steel thermo pump jug, capacity: 2 litres
Brewing time: approx. 8 minutes/jug
Min. brewing quantity: 0,5 litre
Decalcification indicator
Power: 2,0 kW / 230 V 50 Hz
Size: W 215 x D 405 x H 520 mm
Weight: 8,0 kg
GTIN 4015613475561
■ **Code-No. 190048**
■ **Euro 325,-**



Substitute jug for Aurora 22 Thermo jug 2L with pump system

Container stainless steel
Lid, pump mechanism and handle made of plastic, black
Excellent insulation properties
Perfect portion control through smooth-action pump mechanism
Double wall body for extra good hot and cold keeping
Safe transport via foldable carrying handle
Pump head completely detachable for easy filling and cleaning
Bottom with integrated ring allows the jug to be rotated by 360°
Capacity: 2 litres
Size: Ø 150 mm, height 320 mm
Weight: 0,8 kg
GTIN 4015613475578
■ **Code-No. 190124**
■ **Euro 34,-**



Double coffee machine "Contessa Duo"

Chrome nickel steel
2 hot plates
2 thermo jugs stainless steel, capacity each: 2 litres
Brewing time: approx. 8 minutes/jug
Min. brewing quantity: 0,5 litre
Power: 3,3 kW / 230 V 50 Hz
Size: W 430 x D 400 x H 520 mm
Weight: 14,5 kg
GTIN 4015613505015
■ **Code-No. 190049**
■ **Euro 429,-**

Substitute jug for Contessa Duo Thermo jug 2L

Material: stainless steel
Lid, pouring mechanism and handle made of black plastic
Capacity: 2,0 litres
Size: Ø 140 mm, height 250 mm
Weight: 0,85 kg
GTIN 4015613416229
■ **Code-No. A190122**
■ **Euro 21,-**





Glass jug 1,8L for coffee machines

Universal substitute jug fit to all prevalent coffee machines and warming plates.

Capacity: 1,8 litre

Handle, lid and outlet black

Size: Ø 165 mm, height 178 mm

Weight: 0,3 kg

GTIN 4015613658360

Code-No. 190133

Euro 15,-

Delivery without jug



Warming plate

... fits to all prevalent coffee or tea jugs.

Stainless steel

2 hot plates, separately controllable,

utility space Ø 110 mm each

Power: 160 W / 230 V 50 Hz

Size: W 358 x D 218 x H 80 mm

Weight: 1 kg

GTIN 4015613437118

Code-No. A190102

Euro 71,-



Thermo jug 1,5L

Material: stainless steel

Lid, pouring mechanism and handle made of plastic

Colour: chrome/black

Capacity: 1,5 litre

Size: , Ø with handle 180 mm, Ø without handle 140 mm, height 225 mm

1 jug

Weight: 0,8 kg

GTIN 4015613460635

Code-No. 190121

Euro 19,-

over 24 jugs **Euro 18,50**

over 60 jugs **Euro 18,-**



Thermo jug 5L with pump system

Container stainless steel

Handle and lid made of plastic, black

Carrying handle

Safety-lock pump lid

Bottom with integrated ring allows

the jug to be rotated by 360°

Capacity: 5 litres

Size: Ø 170 mm, height 430 mm

Weight: 2,4 kg

GTIN 4015613617701

Code-No. 190135

Euro 41,-

Coffee station 1190

fits 1 thermo jug

(for all thermo jugs with a diameter up to 19 cm)

Material: plastic

Removable plastic insert adjustable in 3 heights, so every thermo jug can be used for many cup sizes

With 5 compartments for cups, spoons/stirrers, milk and sugar

Size: W 440 x D 340 x H 145 mm

Including 1 plastic insert and 1 drip tray, removable

Weight: 1,15 kg

GTIN 4015613656861

■ **Code-No. 190153**

■ **Euro 35,-**



Delivery without thermo jugs

Coffee station 2190

fits 2 thermo jugs

(for all thermo jugs with a diameter up to 19 cm)

Material: plastic

Two removable plastic inserts adjustable in 3 heights

so every thermo jug can be used for many cup sizes

With 5 compartments for cups, spoons/stirrers, milk and sugar

Size: W 660 x D 340 x H 145 mm

Including 2 plastic inserts and 2 drip trays, removable

Weight: 1,8 kg

GTIN 4015613656878

■ **Code-No. 190154**

■ **Euro 59,-**



Thermo jug 2,5L with pump system

Container stainless steel

Carry handle

Safety-lock pump lid

Capacity: approx. 2,5 litres

Size: Ø 160 mm, height 330 mm

Weight: 1,4 kg

GTIN 4015613468655

■ **Code-No. 190125**

■ **Euro 31,-**



Thermo jug 2L with pump system

Container stainless steel

Lid, pump mechanism and handle

made of plastic, black

Bottom with integrated ring allows

the jug to be rotated by 360°

Capacity: 2 litres

Size: Ø 150 mm, height 320 mm

Weight: 0,8 kg

GTIN 4015613475578

■ **Code-No. 190124**

■ **Euro 34,-**





Percolator coffee maker "Regina Plus 40T"

Stainless steel body
Base and lid of plastic
Max. capacity: approx. 48 cups
Volume: 6,8 litres
Brewing time for 6,8 litres: 45 minutes
Min. brewing quantity: 3 litres (20 cups)
Filling level indicator
Decalcification indicator
2 separate heating systems for brewing and keep warm function
Power: 1,2 kW / 230 V 50 Hz 1 NAC
Size: Ø 220 mm, height 415 mm
Weight: 3,1 kg
GTIN 4015613629636
|| **Code-No. A190146**
|| **Euro 95,-**

Filter paper Regina 40T

(250 pieces per box)
GTIN 4015613427980
|| **Code-No. A190009250**
|| **Euro 10,-**

Filter paper Regina 40T

(1000 pieces per box)
GTIN 4015613372983
|| **Code-No. A190009**
|| **Euro 36,-**



Descaler for coffee machines

30 bags 15 g each
Weight: 0,5 kg
GTIN 4015613541716
|| **Code-No. 190065**
|| **Euro 19,-**



Percolator coffee maker "Regina Plus 90T"

Stainless steel body
Base and lid of plastic
Max. capacity: approx. 80 - 90 cups
Volume: 15 litres
Brewing time for 15 litres: 60 minutes
Min. brewing quantity: 4,5 litres (30 cups)
Filling level indicator
Decalcification indicator
2 separate heating systems for brewing and keep warm function
Power: 1,6 kW / 230 V 50 Hz 1 NAC
Size: Ø 270 mm, height 475 mm
Weight: 4,1 kg
GTIN 4015613629995
|| **Code-No. A190196**
|| **Euro 134,-**

Filter paper Regina 90T

(250 pieces per box)
GTIN 4015613561004
|| **Code-No. A190011250**
|| **Euro 11,-**

Filter paper Regina 90T

(1000 pieces per box)
GTIN 4015613400129
|| **Code-No. A190011**
|| **Euro 41,-**





Percolator coffee maker "Bartscher PRO Plus 40T"

Stainless steel body
 Max. capacity: approx. 40 - 48 cups
 Volume: 6 litres
 Brewing time for 6 litres: 45 minutes
 Min. brewing quantity: 3 litres (20 cups)
 Filling level indicator
 Decalcification indicator
 2 separate heating systems for brewing and keep warm function
 Power: 1,2 kW / 230 V 50/60 Hz 1 NAC
 Size: Ø 220 mm, height 485 mm
 Weight: 4 kg
 GTIN 4015613615356
Code-No. A190145
Euro 117,-



Percolator coffee maker "Bartscher PRO Plus 60T"

Stainless steel body
 Max. capacity: approx. 60 - 72 cups
 Volume: 9 litres
 Brewing time for 9 litres: 60 minutes
 Min. brewing quantity: 4,5 litres (30 cups)
 Filling level indicator
 Decalcification indicator
 2 separate heating systems for brewing and keep warm function
 Power: 1,2 kW / 230 V 50 Hz 1 NAC
 Size: Ø 220 mm, height 545 mm
 Weight: 5 kg
 GTIN 4015613629834
Code-No. A190165
Euro 127,-



Filter paper PRO 40T + PRO 60T

(250 pieces per box)
 GTIN 4015613427980
Code-No. A190009250
Euro 10,-

Filter paper PRO 40T + PRO 60T

(1000 pieces per box)
 GTIN 4015613372983
Code-No. A190009
Euro 36,-



Percolator coffee maker "Bartscher PRO Plus 100T"

Stainless steel body
 Max. capacity: approx. 100 - 110 cups
 Volume: 15 litres
 Brewing time for 15 litres: 60 minutes
 Min. brewing quantity: 4,5 litres (30 cups)
 2 separate heating systems for brewing and keep warm function
 Filling level indicator
 Decalcification indicator
 Power: 1,6 kW / 230 V 50/60 Hz 1 NAC
 Size: Ø 270 mm, height 575 mm
 Weight: 6,5 kg
 GTIN 4015613629841
Code-No. A190195
Euro 159,-



Filter paper PRO 100T

(250 pieces per box)
 GTIN 4015613561004
Code-No. A190011250
Euro 11,-

Filter paper PRO 100T

(1000 pieces per box)
 GTIN 4015613400129
Code-No. A190011
Euro 41,-





Milk frother - the perfect milk froth for your cappuccino or café au lait



Milk frother

Fast and easy - in just 90 seconds this milk frother prepares the perfect milk froth for your cappuccino or café au lait.

Plastic body

Removable container coated with Teflon on the inside, for easy cleaning

ON switch, automatic switch-off

Volume: 800 ml

No preheating of milk due to integrated heating function, temperature range: 0 °C - max. 75 °C

For frothing up to 200 ml of milk at approx. 70 °C in about 90 seconds

Power: 550 W / 230 V 50 Hz

Size: W 155 x D 216 x H 226 mm

Weight: 0,85 kg

GTIN 4015613526607

■ **Code-No. 190128**

■ **Euro 52,-**



Milk frother "Induction" MSI400

Create creamy or frothy milk automatically in 80-90 seconds or just warm it up. Ideal for hot or cold coffee creations.

Stainless steel base

Removable stainless steel mug with plastic lid

3 functions:

- cold foaming

- 65 °C frothing/heating

- 70 °C frothing/heating

Automatic switch-off

No preheating of milk required - suitable for fresh milk of all fat levels

Energy-saving induction technology: burned milk is impossible

Induction area with contact switch for stainless steel mug

Frothing or heating from 150 ml up to 400 ml of milk in approx. 80-90 seconds

4 non-slip silicone feet

Easy cleaning: mug, lid and mixing rods dishwasher safe

Cord storage

Power: 600 W / 230 V 50 Hz

Size: W 125 x D 150 x H 180 mm

Weight: 1,1 kg

3 magnetic mixing rods included:

- 1 x agitator for micro milk froth

- 2 x agitator for solid milk froth

GTIN 4015613613413

■ **Code-No. 190129**

■ **Euro 84,-**



Bartscher Coffeeline coffee machines

The Bartscher Coffeeline portafiler series provides coffee for maximum enjoyment. As well as coffee with typical crema, the machine can also produce hot water for tea or instant beverages during the coffee-making process in order to provide a quick service in daily business. The easy to regulate steam generator whips up the perfect milk froth every time.

The portafilter machines are perfectly designed for permanent operation with their automatic filling level control in the boiler. The equipment also has passively heated cup storage and cup filling that can be electronically programmed to each individual's needs and require very little space thanks to their compact design.

The plus with the "plus" machines:

An additional kettle and an additional display for setting the temperature of each brewing unit enable the brewing temperature to be controlled to the nearest degree for optimal preparation of quality coffee specialties.

Example: left brewing unit 91 °C for lighter coffee types
right brewing unit 96 °C for darker roasted coffee beans

Coffee Machines

- ✓ Steel body
- ✓ Easy case removal
- ✓ Anti-vacuum valve for the boiler
- ✓ Hot water supplied directly from the interior of the boiler
- ✓ Chromium plated swivel-jointed outlet pipe for steam and hot water delivery
- ✓ Automatic water intake through magnetic valve
- ✓ Built in volumetric motor pump with 2 pressure valves
- ✓ Particles filter
- ✓ Pressure control valve
- ✓ PREE BREE SYSTEM (patented coffee pre-brewing process)
- ✓ Microprocessor controlled coffee dosing
- ✓ Automatic boiler filling
- ✓ Automatic cleaning of brewing group
- ✓ 4 different programs for dosing per group
- ✓ Boiler control light

Technical overview

Model	Groups	Power	Litres (boiler)	W (mm)	D (mm)	H (mm)	Code-No.
G1	1 Mini	2,85 kW, 230 V	6	475	580	523	190160
G2	2	3,30 kW, 230V	11,5	677	580	523	190161
G2 plus	2 (3 boiler)	3,30 kW, 230V	11,5 + 2 x 1,5	677	580	523	190163
G3	3	4,30 kW, 3 NAC 400V	17,5	967	580	523	190162
G3 plus	3 (4 boiler)	6,30 kW, 3 NAC 400V	17,5 + 3 x 1,5	967	580	523	190164



Bartscher Coffeeline G1

1 Brewing unit
1 steam tap
1 tea water tap
Boiler capacity: 6 litres
Power: 2,85 kW / 230 V 50 Hz
Size: W 475 x D 580 x H 523 mm
Weight: 35,4 kg
GTIN 4015613481708
■ **Code-No. 190160**
■ **Euro 2.398,-**



Bartscher Coffeeline G2

2 Brewing unit each with a heat exchanger
2 steam taps
1 tea water tap
Boiler capacity: 11,5 litres
4 language display:
cup counter, date and time, maintenance indicator
Power: 3,3 kW / 230 V 50 Hz
Size: W 677 x D 580 x H 523 mm
Weight: 54 kg
GTIN 4015613481715
■ **Code-No. 190161**
■ **Euro 3.379,-**

Bartscher Coffeeline G2 plus with 3 boilers

Each brewing unit has a separate 1,5 l kettle with an advanced PID sensor system for setting the brewing temperature precisely
Each brewing unit has a display for electronically setting the temperature independently
Power: 3,3 kW / 230 V 50 Hz
Size: W 677 x D 580 x H 523 mm
Weight: 62 kg
GTIN 4015613487908
■ **Code-No. 190163**
■ **Euro 4.298,-**



Bartscher Coffeeline G3

3 Brewing unit each with a heat exchanger
2 steam taps
1 tea water tap
Boiler capacity: 17,5 litres
4 language display:
cup counter, date and time, maintenance indicator
Power: 4,3 kW / 400 V 50 Hz 3 NAC
Size: W 967 x D 580 x H 523 mm
Weight: 71,4 kg
GTIN 4015613481722
■ **Code-No. 190162**
■ **Euro 4.159,-**

Bartscher Coffeeline G3 plus with 4 boilers

Each brewing unit has a separate 1,5 l kettle with an advanced PID sensor system for setting the brewing temperature precisely
Each brewing unit has a display for electronically setting the temperature independently
Power: 6,3 kW / 400 V 50 Hz 3 NAC
Size: W 967 x D 580 x H 523 mm
Weight: 87 kg
GTIN 4015613487915
■ **Code-No. 190164**
■ **Euro 5.398,-**



The quality of drinks is crucially influenced by the water quality and hence by the filter technology used. The filter systems fulfill the highest requirements of the hot drinks market in respect to quality, costs and reliability.

The filter system is perfectly tailored to the appliance technology while providing the basis for a successful business: reliability, low costs and the highest drinks quality.

Water filter system for coffee machines

Single-use system for horizontal or vertical installation
Plastic

Capacity at 10° CH (carbon hardness): 1600 litres

Max. system pressure: 1,5 - 6 bar

Water temperature: 5 °C to 30 °C

Connection thread: 1/2"

Size: W 200 x D 140 x H 320 mm

Weight: 2,2 kg

GTIN 4015613630731

■ **Code-No. 109881**

■ **Euro 63,-**



Water filter system for coffee machines including filter head and filter candle

for horizontal or vertical installation

Polypropylene

Capacity at 10° CH (carbon hardness): 1500 litres

Max. system pressure: 2 - 8 bar

Water temperature: 4 °C to 30 °C

Connection thread: 3/8 "

Filter candle height: 315 mm

Filter candle: Ø 95 mm

Total height: 365 mm

Weight: 1,55 kg

GTIN 4015613501130

■ **Code-No. 109856**

■ **Euro 189,-**

Replacement filter candle

Size: Ø 95 mm, height 315 mm

Weight: 1,3 kg

GTIN 4015613501147

■ **Code-No. 109857**

■ **Euro 109,-**



Water meter

Weight: 0,2 kg

GTIN 4015613501154

■ **Code-No. 109861**

■ **Euro 112,-**

Connecting set

Connecting hose: 1500 mm

Connection 3/8" x 3/8"

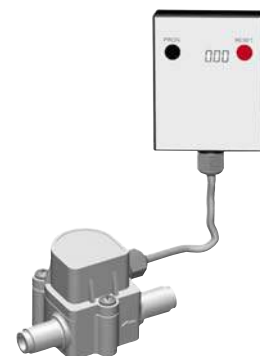
with hat filter and flat gasket

Weight: 0,3 kg

GTIN 4015613501161

■ **Code-No. 109864**

■ **Euro 31,-**





Coffee grinders especially for coffee machines

- ✓ Stainless steel body
- ✓ Grinder Ø 60 mm
- ✓ Adjustable dosing from 5 - 12 g
- ✓ Collecting container for up to 600 g of ground coffee
- ✓ 1300 revolutions per minute
- ✓ ON/OFF switch, manual
- ✓ Overheating protection
- ✓ Degree of protection: IP21



Coffee grinder model Tauro

Bean container capacity:
1 kg of coffee beans
Power: 275 W / 230 V 50-60 Hz
Size: W 165 x D 390 x H 510 mm
Weight: 8 kg
GTIN 4015613492445
Code-No. 190175
Euro 375,-

Coffee grinder model Space II

Bean container capacity:
2 kg of coffee beans
Power: 352 W / 230 V 50 Hz
Size: W 200 x D 390 x H 600 mm
Weight: 8,4 kg
GTIN 4015613658957
Code-No. 190174
Euro 409,-



Tamper 57

Material: aluminium
Size: Ø 57 mm, height 92 mm
Weight: 0,2 kg
GTIN 4015613656380
Code-No. 190179
Euro 36,-

Cappuccinatore - milk frother

Milk foam at its finest.

The amount of air supplied for creating the perfect milk foam can be adjusted very easily via a rotary valve on the Cappuccinatore frother. Equally as simple is installation on the Bartscher coffee line.



Cappuccinatore

Material: plastic

Weight: 0,13 kg

GTIN 4015613541143

■ **Code-No. 190173**

■ **Euro 89,-**



Filter holder single 7 g

Material: chrome-plated brass

Handle: plastic

Weight: 0,55 kg

GTIN 4015613588377

■ **Code-No. 190180**

■ **Euro 41,-**



Filter holder double 14 g

Material: chrome-plated brass

Handle: plastic

Weight: 0,58 kg

GTIN 4015613588384

■ **Code-No. 190181**

■ **Euro 51,-**



Filter holder triple 21 g

Material: chrome-plated brass

Handle: plastic

Weight: 0,66 kg

GTIN 4015613588391

■ **Code-No. 190182**

■ **Euro 61,-**

Coffee grounds drawer, small

Interior stainless steel

Capacity approx. 80 portions of coffee grounds

W 290 x D 515 x H 105 mm

Weight: 6 kg

GTIN 4015613494203

■ **Code-No. 190171**

■ **Euro 195,-**



Coffee grounds drawer, large

Interior stainless steel

Capacity approx. 140 portions of coffee grounds

W 410 x D 515 x H 105 mm

Weight: 6,95 kg

GTIN 4015613494197

■ **Code-No. 190170**

■ **Euro 255,-**



Connection bar for coffee grounds drawer

Weight: 1 kg

GTIN 4015613494210

■ **Code-No. 190172**

■ **Euro 35,-**



The coffee drawers are freely expandable and very easy to assemble.





Insulated dispenser 9L

suitable for hot and cold drinks.
Container stainless steel
Capacity: 9 litres
Size: Ø 226 mm, height 385 mm
Weight: 2,0 kg
GTIN 4015613468662
Code-No. 150981
Euro 46,-



Insulated dispenser 3L, double-walled

Double-walled stainless steel vacuum insulation keeps drinks at the same temperature, hot or cold, for a long time.
Stainless steel body
Plastic base and lid
For cups and glasses of max. height 11 cm
Patented vacuum insulation system
Carry handle
Filling level indicator
Capacity: 3 litres, Ø 110 mm
Size: W 165 x D 185 x H 460 mm
Easy cleaning
Weight: 1,63 kg
GTIN 4015613491462
Code-No. 150982
Euro 56,-



Insulated dispenser 2,2L

The insulated dispenser impresses with 3 user-friendly features:
The silicone labels give you the ability to label the content, e.g., "coffee".
The base is designed to let you install any number of dispensers in a row.
The removable thermo jug ensures easy topping up and cleaning.

Container, removable:
steel sheet, powder-coated, size: Ø 150 mm, height 320 mm
Base, pluggable: plastic with drip tray
Carrying handle
Filling level indicator
Bottom with integrated ring allows the jug to be rotated by 360°
Capacity: 2,2 litres
Temperature loss: approx. 2.2 °C/hr.
Size: W 190 x D 245 x H 330 mm
Includes:
3 marked silicone labels "coffee", "tea" and "hot water"
3 unmarked silicone labels
Weight: 1,9 kg
GTIN 4015613635293
Code-No. 190990
Euro 75,-



- ✓ Extensible as required: the base can be connected in a row
- ✓ Everything in view: the replaceable silicone labels designate the content





Samovar 3L

... enjoy tea in a special fashion.

Stainless steel

Capacity: 3 litres

Heat-insulated handles

Overheating protection

Infinitely variable temperature control

Power: 1,5 kW / 230 V 50 Hz

Size: Ø 200 mm, height 490 mm (including jug)

Tea jug included, capacity: 1,2 litre and tea strainer

Weight: 1,7 kg

GTIN 4015613488790

■ **Code-No. 191001**

■ **Euro 149,-**



Samovar 3,2L

Stainless steel, plastic

Capacity: 3,2 litres, Ø 200 mm

Heat-insulated handles

Overheating protection

Automatic switch-off function

Keep-warm function

Power: 2 kW / 220-240 V 50-60 Hz

Size: W 270 x D 275 x H 495 mm (including jug)

Tea jug made of stoneware included, capacity: 0,8 litre and tea strainer

Weight: 2,15 kg

GTIN 4015613622521

■ **Code-No. 191004**

■ **Euro 98,-**



Hot Water Dispenser 5L

Body and lid made of stainless steel

Capacity: 5 litres

Temperature control 30 °C to 100 °C

Power: 1,8 kW / 230 V 50 Hz

Size: Ø 200 mm, height 400 mm

Weight: 1,8 kg

GTIN 4015613505541

■ **Code-No. 200061**

■ **Euro 83,-**



Hot water dispenser 8,5L, double-walled

Low heat losses and economical energy consumption are the benefits wherewith this double-walled hot water dispenser impresses.

Body and lid made of chrome nickel steel

Double-walled

Filling level indicator

Capacity: 8,5 litres

Temperature control: 30 °C to 100 °C

Power: 1,6 kW / 230 V 50 Hz

Size: Ø 225 mm, height 470 mm

Weight: 2,65 kg

GTIN 4015613649849

■ **Code-No. 200069**

■ **Euro 98,-**





Hot Water Dispenser 10L

Body and lid made of stainless steel
Base made of plastic
Filling level indicator
Capacity: 10 litres
Temperature control 30 °C to 100 °C
Power: 2,5 kW / 230 V 50 Hz
Size: Ø 213 mm, height 505 mm
Weight: 2,3 kg
GTIN 4015613468778

■ **Code-No. 200054**

■ **Euro 108,-**



Hot Water Dispenser 28L

Simple use - extra large capacity.
With a volume of 28 litres, the hot water dispenser offers plenty of capacity for hot drinks.
Body and lid made of stainless steel
Base made of plastic
Filling level indicator
Capacity: 28 litres
Temperature control: 30 °C to 100 °C
Power: 2,8 kW / 230 V 50 Hz
Size: Ø 300 mm, height 640 mm
Weight: 5,4 kg
GTIN 4015613592961

■ **Code-No. 200063**

■ **Euro 149,-**



Mulled wine pot "MultiTherm"

Hot drinks for any occasion.
Ideal to keep warm: Mulled wine, jagertee or hot water for tea.
Body and lid made of stainless steel
Capacity: 20 litres
Temperature control: 30 °C to 90 °C
Power: 2,0 kW / 230 V 50 Hz
Size: Ø 265 mm, height 610 mm
Weight: 4,8 kg
GTIN 4015613396873

■ **Code-No. A200050**

■ **Euro 172,-**



Heat-retaining lid for cups

fits the Bartscher mulled wine pot Code-No. A200050.

Suitable for approx. 10 - 15 cups

Made of stainless steel
Diameter: 354 mm
Rim height: 40 mm
Weight: 0,78 kg
GTIN 4015613503493

■ **Code-No. 200058**

■ **Euro 19,-**





Mulled wine pot 7L

Whether it is mulled wine, punch or jagertee - the 7 litre capacity mulled wine pot is ideal for keeping warm smaller quantities of hot drinks.

Body and lid made of stainless steel

Capacity: 7 litres

Temperature control: 30 °C to 80 °C

Power: 1,85-2,2 kW / 220-240 V 50 Hz

Size: Ø 220 mm, height 490 mm

Weight: 2 kg

GTIN 4015613612409

■ **Code-No. 200065**

■ **Euro 89,-**



Mulled wine pot / boiling-water canner GE 18

Pot with scratch-proof enamel coating

Base bottom, drain tap, handles and lid made of plastic

Concealed heating element

Capacity: 18 litres

Temperature control: 30 °C to 100 °C

Power: 1,8 kW / 230 V 50 Hz

Size: Ø 370 mm, height 500 mm

Weight: 5,4 kg

Grid included, size: Ø 320 mm

GTIN 4015613592794

■ **Code-No. 200049**

■ **Euro 98,-**



Mulled wine pot / boiling-water canner GE 25

Pot made of stainless steel. Base bottom, drain tap and handles made of high quality plastic, lid made of glass.

Capacity: 25 litres

Temperature control: 30 °C to 100 °C

Power: 2 kW / 230 V 50/60 Hz

Size: Ø 450 mm, height 470 mm

Grid included, size: Ø 320 mm

Weight: 6,1 kg

GTIN 4015613443195

■ **Code-No. A200052**

■ **Euro 155,-**



Mulled wine pot / boiling-water canner GE 30

Pot made of stainless steel. Base bottom, drain tap and handles made of high quality plastic, lid made of glass.

Capacity: 30 litres

Temperature control: 30 °C to 100 °C

Power: 2 kW / 230 V 50 Hz

Size: Ø 450 mm, height 520 mm

Grid included, size: Ø 320 mm

Weight: 6,1 kg

GTIN 4015613499420

■ **Code-No. 200057**

■ **Euro 175,-**



Heat-retaining lid for cups

fits the Bartscher mulled wine pots Code-No. A200052 and 200057

Suitable for approx. 10 - 15 cups

Made of stainless steel

Diameter: 400 mm

Rim height: 39 mm

Weight: 0,76 kg

GTIN 4015613503509

■ **Code-No. 200059**

■ **Euro 21,-**





Party stockpot 16L

Pot is all steel enamelled.
Base bottom, lid and handles
of high quality plastic.
Direct heating - without water
Volume: 16 litres
Power: 1,8 kW / 230 V 50/60 Hz 1 NAC
Size: Ø 365 mm, height 370 mm
Weight: 4,7 kg
GTIN 4016098101822
Code-No. A150510
Euro 149,-



Soup kettle 5,4L

Black body, lacquered sheet steel
Removable stainless steel insert pot
Temperature range: 35 °C to 95 °C
Hinged stainless steel lid with ladle cut-out,
heat-insulated handle
Volume: 5,4 litres
Power: 0,3 kW / 230 V 50 Hz
Size: Ø 265 mm, height 395 mm
8 magnetical adhesive soup labels included
Weight: 2,95 kg
GTIN 4015613634821
Code-No. 100062
Euro 72,-



Soup kettle "CLUB"

Black body, lacquered sheet steel
Removable stainless steel insert pot
Temperature range: 30 °C to 95 °C
Hinged stainless steel lid with ladle cut-out,
heat-insulated handle
Volume: approx. 8,5 litres
Power: 0,4 kW / 230 V 50 Hz
Size: Ø 295 mm, height 385 mm
8 magnetical adhesive soup labels included
Weight: 3,4 kg
GTIN 4015613442587
Code-No. 100067
Euro 78,-



Soup kettle 10L

The transparent polycarbonate lid allows you to peak inside the
soup pot at any time. No need to check the fill level of soups or
sauces by opening the lid and no unnecessary heat dissipation.
Plastic body, black
Removable stainless steel insert pot
Temperature range: 57 °C to 84 °C
Hinged polycarbonate see-through lid with ladle cut-out
Volume: 10 litres
Power: 0,45 kW / 230 V 50 Hz
Size: Ø 330 mm, height 380 mm
Weight: 3 kg
GTIN 4015613610702
Code-No. 100048
Euro 75,-



Party kettle

Black body, lacquered sheet steel
Removable stainless steel insert pot
Temperature range: 30 °C to 95 °C
Hinged stainless steel lid with ladle cut-out,
heat-insulated handle
Volume: approx. 9,0 litres
Power: 0,4 kW / 230 V 50 Hz
Size: Ø 345 mm, height 360 mm
8 magnetical adhesive soup labels included
Weight: 4,5 kg

GTIN 4015613353432

■ **Code-No. 100054**

■ **Euro 85,-**



Soup kettle "Economic"

Black body, lacquered sheet steel
Removable stainless steel insert pot
Temperature range: 48 °C to approx. 94 °C
Hinged stainless steel lid with ladle cut-out,
heat-insulated handle
Volume: approx. 9,0 litres
Power: 0,4 kW / 230 V 50 Hz
Size: Ø 330 mm, height 360 mm
8 magnetical adhesive soup labels included
Weight: 4,1 kg

GTIN 4015613421292

■ **Code-No. 100061**

■ **Euro 83,-**



Soup kettle "De Luxe"

Body stainless steel
Removable stainless steel insert pot
Temperature range: 30 °C to 95 °C
Hinged stainless steel lid with ladle cut-out,
heat-insulated handle
Volume: approx. 9,0 litres
Power: 0,4 kW / 230 V 50 Hz
Size: Ø 345 mm, height 360 mm
8 magnetical adhesive soup labels included
Weight: 4,5 kg

GTIN 4015613367736

■ **Code-No. 100058**

■ **Euro 122,-**



Soup kettle "Gourmet"

Body, black plastic
Removable insert pot of CNS
Temperature range: 50 °C to 95 °C
Hinged stainless steel lid with ladle cut-out,
heat-insulated handle
Capacity: 10 litres
Power: 0,45 kW / 230 V 50 Hz 1 NAC
Size: Ø 390 mm, height 380 mm
Soup ladle included
Weight: 5,2 kg

GTIN 4015613364704

■ **Code-No. 100047**

■ **Euro 126,-**





Foodwarmer "Mini" 1,5L

Foodwarmer with ceramic insert - for a safe warm keeping without burning. For small portions, sauces or tapas, etc.

Aluminium

Ceramic insert

Temperature range: 65 °C to 75 °C

Capacity: 1,5 litres

Power: 105 W / 230-240 V 50/60 Hz

Size: Ø 190 mm, height 205 mm

Weight: 2,1 kg

GTIN 4015613610580

Code-No. A100266

Euro 31,-



Foodwarmer 5,5L

... for soups, sauces and meals.

Aluminium

Ceramic insert

Temperature range: 20 °C to 96 °C

Capacity: 5,5 litres

Power: 280 W / 230 V 50/60 Hz

Size: Ø 245 mm, height 276 mm

Weight: 5,4 kg

GTIN 4015613397894

Code-No. A100155

Euro 45,-



Foodwarmer 6,5L

... for soups, sauces and meals.

Aluminium

Ceramic insert

Temperature range: 20 °C to 96 °C

Capacity: 6,5 litres

Power: 320 W / 230 V 50/60 Hz

Size: W 419 x D 295 x H 253 mm

Weight: 5,3 kg

GTIN 4015613405346

Code-No. A100265

Euro 49,-



Electric chafing dish round

Chrome nickel steel
Capacity 3,8 litres
Food container Ø 300 mm - 65 mm deep
Thermostatic control 1-8
Power: 500 W / 230 V 50 Hz
Size: Ø 330 mm, height 220 mm
Weight: 3,7 kg
GTIN 4015613390857
Code-No. 500835
Euro 115,-



Electric Chafing Dish Elegance 1/1 GN

Chafing Dish with an elegant design - its lid has a user-friendly soft-close mechanism that gives the buffet guest an overview of the choice of foods through the view window before opening.
Chrome nickel steel
Water container made of black plastic
Food pan 1/1 GN, 100 mm deep
Digital temperature control
Temperature range: 20 °C to 85 °C
Lid with view window
Soft-close mechanism (hydraulically hinged lid)
Condensate return system
Power: 0,76-0,9 kW / 230 V 50 Hz
Size: W 670 x D 420 x H 370 mm
Weight: 9,6 kg
GTIN 4015613610719
Code-No. 500834
Euro 315,-



Electric chafing dish "COOL + HOT" 1/1 GN

One device - two functions: for cold and hot use.
Ideal for a space-saving presentation of warm or cold meals/cold drinks e.g for a buffet, catering or party service.
Body lacquered sheet steel, base stainless steel
Food pan 1/1 GN, 65 mm deep
Temperature range: -5 °C to 75 °C
Coolant R134a
Power: 0,7 kW / 230 V 50 Hz
Size: W 610 x D 360 x H 450 mm
1 stainless steel GN container 1/1 GN 65 mm depth and 1 detachable plexiglass rolltop lid included
Weight: 15,3 kg
GTIN 4015613525860
Code-No. 500850
Euro 495,-



This Chafing Dish is also compatible with the Bartscher stainless steel rolltop lid, code-no. 500833 and code-no. 500459.



Electric chafing dish 1/1 GN

Chrome nickel steel
Food container 1/1 GN, 100 mm deep
Thermostatic control 1-8
Power: 1,0 kW / 230 V 50 Hz
Size: W 623 x D 356 x H 285 mm
Lid holder included
Weight: 8,3 kg
GTIN 4015613389820
Code-No. 500831
Euro 205,-



Electric chafing dish 1/1 GN

Chrome nickel steel
Water container made of black plastic
Food container 1/1 GN, 100 mm deep
Thermostatic control 1-8
Power: 2,2 kW / 230 V 50 Hz
Size: W 636 x D 357 x H 287 mm
Lid holder included
Weight: 6,2 kg
GTIN 4015613370033
Code-No. 500830
Euro 159,-



Rolltop cover for electric chafing dish 1/1 GN

(fits for chafing dishes 500830)
Chrome nickel steel
Size: W 525 x D 330 x H 165 mm
Weight: 3,6 kg
GTIN 4015613433479
Code-No. 500833
Euro 69,-



Electric hot-pot station with 2 soup pots each 4 l

Chrome nickel steel
Water container made of black plastic
Power: 2,2 kW / 230 V 50 Hz
Size: W 636 x D 357 x H 460 mm
1 lid holder, 2 soup ladles included
Weight: 7 kg
GTIN 4015613370040
Code-No. 500840
Euro 189,-



Chafing dish 1/1 GN electric heater included

Chrome nickel steel
Stackable
Lid holder on one side
1/1 GN, 65 mm deep
2 fuel holders
1 Electric heater
Size: W 610 x D 350 x H 320 mm
Weight: 5,45 kg
GTIN 4015613417400
■ **Code-No. 500482V**
■ **Euro 88,-**



Chafing dish 1/2 GN

Chrome nickel steel
stackable
Food pan 1/2 GN, 65 mm deep
1 fuel holder
Size: W 375 x D 290 x H 320 mm
Weight: 2,7 kg
GTIN 4015613366708
■ **Code-No. 500481**
■ **Euro 41,-**



Chafing dish 1/1 GN

Chrome nickel steel
stackable
Lid holder on one side
Food pan 1/1 GN, 65 mm deep
2 fuel holders
Size: W 610 x D 350 x H 320 mm
Weight: 4,25 kg
GTIN 4015613366715
■ **Code-No. 500482**
■ **Euro 52,-**



■ **over 18 pieces Euro 50,50**

Egg insert 1/3 GN
see catalogue page 241



2 Chafing dishes 1/1 GN

Chrome nickel steel
Stackable
each with:
Lid holder on one side
Food pan 1/1 GN, 65 mm deep
2 fuel holders
Size: W 610 x D 355 x H 300 mm
Weight: 8,6 kg
GTIN 4015613439617
■ **Code-No. 500486**
■ **Euro 98,-**



"Twin Pack"

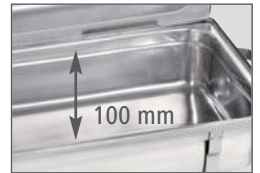


Chafing Dish 1/1 GN, 100 mm deep

Chrome nickel steel
Stackable
Lid holder on one side
Food pan 1/1 GN, 100 mm deep
2 fuel holders
Size: W 605 x D 350 x H 305 mm
Weight: 4,1 kg
GTIN 4015613536903

■ **Code-No. 500494**

■ **Euro 64,-**



Extra deep, more volume due to the 100 mm deep GN insert.



Chafing dish 1/1 GN

Chrome nickel steel
Plastic handles, wooden design
Lid holder on three sides
Food pan 1/1 GN, 65 mm deep
2 fuel holders
Size: W 620 x D 350 x H 385 mm
Weight: 6,35 kg
GTIN 4015613443089

■ **Code-No. 500456**

■ **Euro 125,-**



Rolltop chafing dish 1/1 GN

Chrome nickel steel
Plastic handles, wooden design
Roll-top cover
Food pan 1/1 GN, 65 mm deep
2 fuel holders
Size: W 620 x D 350 x H 430 mm
Weight: 8 kg
GTIN 4015613412771

■ **Code-No. 500458**

■ **Euro 175,-**



Rolltop cover

Chrome nickel steel
for chafing dish 1/1 GN
(fits for chafing dishes 500456, 500458, 500482, 500482V)
Size: W 535 x D 365 x H 170 mm
Weight: 3 kg
GTIN 4015613412788

■ **Code-No. 500459**

■ **Euro 71,-**



Electric heater for chafing dish

(500482, 500486)
Stainless steel
Overheating protection
Power: 450 W / 220-230 V 50/60 Hz
Size: Ø 130 mm, height 100 - 140 mm
Weight: 1,2 kg
GTIN 4015613410166

■ **Code-No. 500464**

■ **Euro 38,-**

Apexa chafing fuel

Contains non-toxic ethanol
Burns clean and odourless
Content/can: 200 g
Burning time: approx. 2,5 hours
48 cans in a carton
With green dot
GTIN 4015613651507
Code-No. 500048
Piece Euro 1,05

Burning time
approx.
2,5 hours

Order quantity unit	Euro per can	Euro per carton
1 box (48 cans) GTIN 4015613651514	1,05	50,40
24 boxes (1 pallet)	1,02	48,96
72 boxes (3 pallets)	1,-	48,-



ECO-Fire chafing fuel

Contains non-toxic ethanol
Burns clean and odourless
Content/can: 200 g
Burning time: approx. 2,5 hours
48 cans in a carton
With green dot
GTIN 4015613653396
Code-No. 500653
Piece Euro 1,06

Burning time
approx.
2,5 hours

Order quantity unit	Euro per can	Euro per carton
1 box (48 cans) GTIN 4015613653402	1,06	50,88
24 boxes (1 pallet)	1,03	49,44
72 boxes (3 pallets)	1,01	48,48



Bartscher chafing fuel

Contains non-toxic ethanol
Burns clean and odourless
Content/can: 200 g
Burning time: approx. 3,5 hours
72 cans in a carton
With green dot
GTIN 4015613467726
Code-No. 500060
Piece Euro 1,10

Burning time
approx.
3,5 hours

Order quantity unit	Euro per can	Euro per carton
1 box (72 cans) GTIN 4015613467733	1,10	79,20
20 boxes (1 pallet)	1,07	77,04
60 boxes (3 pallets)	1,05	75,60



Chafing Fuel / Blow Torch / Lighter



Bartscher chafing fuel - Storage can

Serving to refill Bartscher chafing fuel cans

Contains non-toxic ethanol

Burns clean and odourless

Content/can: 3,2 kg

4 cans in a carton

With green dot

GTIN 4015613467740

■ **Code-No. 500063**

■ **Piece Euro 16,50**

Order quantity unit	Euro per can	Euro per carton
1 box (4 cans)	16,50	66,-
GTIN 4015613467757		



- ✓ Without gas filling
- ✓ Refillable with lighter-gas

Blow torch with base

Easy and safe handling

Handy stainless steel grip

Piezo ignition

Turbo-flame adjustable up to 1300 °C

Refillable with lighter-gas

Size approx.: Ø 33 mm, height 165 mm

Weight: 0,15 kg

GTIN 4015613409498

■ **Code-No. A555302**

■ **Euro 26,-**



Bartscher "Lighter"

Blister pack

24 cm long

Piezo ignitor

Refillable

Adjustable flame

48 pieces in a carton

Weight: 0,03 kg

GTIN 4015613405339

■ **Code-No. 555007**

■ **Piece Euro 2,20**

Order quantity unit	Euro per piece	Euro per carton
1 box (48 pieces)	2,20	105,60
GTIN 4015613524962		



Standing and table-top grill "barbecue grill"*

Ideal for barbecuing and frying without fat!
Flat and ribbed grill surface, non-stick coated
Spare fat runs via the drain gutter into a drip tray
Detachable wind protection lid
Adjustable thermostat
Grill surface: W 480 x D 300 mm
Power: 2,0 kW / 230 V 50 Hz
Size: W 595 x D 540 x H 1080 mm
Including base with spice-holder
Weight: 7,3 kg
GTIN 4015613467702
■ **Code-No. 200641**
■ **Euro 119,-**



*The device is not suitable for continuous commercial use.

Pavement sign / A board double-sided, suitable for poster sizes of up to DIN A1

Aluminium frame
Steel back panels
Plastic feet
Snap-shut frame makes inserting posters easy
Anti-reflective poster protection cover
Size: W 630 x D 700 x H 1145 mm
Weight: 7,4 kg
GTIN 4015613499413
■ **Code-No. 181136**
■ **Euro 89,-**



Menu board "Bartscher Bistro" for inside and for the covered outside area

Advertising board in timeless design with solid wood frame.
Offer your daily specials and recommendations of the house
with personal hand-written chalk messages.
Real wood frame (from sustainable sources)
Writing area: size: W 530 x H 795 mm,
HDF-board (high density fibreboard), finished in UV varnish
Double-sided writable with chalk/chalk sticks (not included)
Easy cleaning
Ready assembled, space-saving storage
Size: W 660 x D 565 x H 1210 mm
Weight: 7,4 kg
GTIN 4015613610559
■ **Code-No. 181137**
■ **Euro 115,-**





Trolley TS 200 with 2 shelves

Chrome nickel steel
4 swivel castors (2 with brakes)
Carrying capacity: 100 kg
Size: W 920 x D 600 x H 945 mm
Shelf size approx.: W 830 x D 510 mm
Distance between shelves 570 mm
(easy assembling kit)
Weight: 10 kg
GTIN 4015613433509
| **Code-No. A300062**
| **Euro 125,-**



Trolley TS 300 with 3 shelves

Chrome nickel steel
4 swivel castors (2 with brakes)
Carrying capacity: 100 kg
Size: W 920 x D 600 x H 945 mm
Shelf size approx.: W 830 x D 510 mm
Distance between shelves 275 mm
(easy assembling kit)
Weight: 13 kg
GTIN 4015613433516
| **Code-No. A300063**
| **Euro 145,-**



Trolley TS 210 with 2 shelves and extra deep clearing basin

Chrome nickel steel
4 swivel castors (2 with brakes)
Carrying capacity: 100 kg
Size: W 920 x D 600 x H 945 mm
Shelf size: approx. W 830 x D 510 mm
Clearing basin inside: W 760 x D 440 mm, 100 mm deep
Distance between the shelves:
intermediate space between
upper shelves 270 mm
intermediate space between
lower shelves 265 mm
(easy assembling kit)
Weight: 14,1 kg
GTIN 4015613455730
| **Code-No. A300056**
| **Euro 169,-**

Trolley TS 500 with 5 shelves

Robust and versatile: from transport in the catering sector to laundry distribution in hotels, etc.
The serving trolley offers plenty of storage space with 5 shelves.

Chrome nickel steel

4 swivel castors (2 with brakes)

Carrying capacity: 100 kg

Size: W 920 x D 600 x H 1540 mm

Shelf size: approx. W 827 x D 510 mm

Distance between shelves 265 mm

(Easy assembly)

Weight: 18 kg

GTIN 4015613534633

■ **Code-No. 300065**

■ **Euro 209,-**



Trolley "Adjutant" with 3 shelves

Plastic, supporting poles made of aluminum

4 swivel castors

Carrying capacity: 120 kg

Size: W 830 x D 415 x H 940 mm

Shelf size: approx. W 620 x D 405 mm

Distance between shelves 300 mm

(easy-to-assemble kit)

Weight: 9,1 kg

GTIN 4015613433578

■ **Code-No. A300049**

■ **Euro 103,-**



Clearing Container Set suitable for Serving Trolley "Adjutant"

made of robust plastic

Waste container, capacity: approx. 30 litres,

Size: W 335 x D 237 x H 560 mm

Cutlery container, capacity: approx. 9 litres,

Size: W 333 x D 230 x H 178 mm

Weight: 2,7 kg

GTIN 4015613454986

■ **Code-No. A300047**

■ **Euro 36,-**



Trolley / Platform trolley

Chrome nickel steel
 Carrying capacity: 200 kg
 Platform size: W 560 x D 940 mm
 2 fixed castors, 2 swivel castors, Ø 125 mm
 Size: W 560 x D 1050 x H 925 mm
 Weight: 14,4 kg
 GTIN 4015613523705

■ **Code-No. 300142**

■ **Euro 195,-**



Tray transport trolley/clearing trolley suitable for 1/1 GN or standard canteen trays measuring 443 x 343 mm

Chrome nickel steel
 For transporting up to 16 trays,
 2 x 8 slots for 500 x 360 mm,
 standard canteen trays 443 x 343 mm or 1/1 GN
 Trays can be inserted from both sides
 Distance between slots: 145 mm
 Carrying capacity: approx. 48 kg
 1 shelf with railing, W 775 x D 530 x H 150 mm
 4 rubber swivel wheels, Ø 125 mm, 2 with brakes
 Size: W 925 x D 620 x H 1700 mm
 (easy assembling kit)

Weight: 38 kg

GTIN 4015613587615

■ **Code-No. 300083**

■ **Euro 519,-**



Bottle crate trolley with 4 grid shelves

Chrome nickel steel
 4 grid shelves 1000 x 360 mm, each suitable for
 2 standard bottle crates (400 x 300 mm)
 or 3 bottle crates 300 x 200 mm
 Distance between grid shelves: 345 mm
 Carrying capacity: approx. 120 kg
 4 rubber swivel wheels, Ø 125 mm, 2 with brakes
 Size: W 1080 x D 570 x H 1610 mm
 (easy assembling kit)

Weight: 35 kg

GTIN 4015613587608

■ **Code-No. 300084**

■ **Euro 575,-**



Luggage stand 40 with wall protectors

Be it in a hotel, holiday apartment, guest house, or in the comfort of your own home - 4 durable nylon textile straps make the luggage stand particularly hard-wearing.

Frame: stainless steel tubes with plastic trims

4 nylon textile straps, black

Carrying capacity: max. 40 kg

Ready to use

Foldable, saves space during storage

Size: W 655 x D 500 x H 733 mm

Weight: 2,2 kg

GTIN 4015613612423

Code-No. 181138

Euro 62,-



✓ Foldable,
saves space during storage



Shoe polisher

Shiny shoes without effort - foot-operated via button

Steel, powder-coated, matt black

With 3 low noise running rotary brushes:

2 polishing brushes made of Terylene (polyester) for light or dark shoes

1 cleaning brush for coarse dirt

Shoe polish dispenser with ball valve for 100 ml liquid shoe polish, unfilled

Foot-operation via button (ON/OFF)

1 carry handle on the top of the device, 2 lateral recessed grips

Dirt collection mat for easy cleaning

Free of servicing motor

Power: 120 W / 230 V 50 Hz

Size: W 400 x D 240 x H 260 mm

Includes funnel for easy filling of the shoe polish dispenser

Weight: 6,4 kg

GTIN 4015613544328

Code-No. 120109

Euro 104,-



✓ 2 polishing brushes
for light or dark shoes



Shoe-cream, colourless, content: 1000 ml

GTIN 4016098160539

Code-No. A120101

Euro 59,-



Electric radiant heater 2000D IV* for wall mounting

Easy ON/OFF switching
Quartz-heater - 3 heat settings
Power cord at the top of the heater
Length of power cord approx. 1,8 meter
Power: 2 kW / 230 V 50 Hz
Size: W 500 x D 150 x H 350 mm
Weight: 1,8 kg
GTIN 4015613500201

Code-No. 825206

Euro 44,-



Electric patio heater 2000D I*

Easy ON/OFF switching
Quartz-heater - 3 heat settings
Adjustable height from 1,80 m to 2,10 m
Power cord at the top of the heater
Length of power cord approx. 7 meters
Power: 2 kW / 230 V 50 Hz
Size: W 550 x D 500 x H 1800-2100 mm
Weight: 8,75 kg
GTIN 4015613500249

Code-No. 825207

Euro 82,-



Gas patio heater, mobile

Stainless steel, professional quality
Safety pilot, piezo ignition
For liquid gas
Power: 13,5 kW/h
Height: 2220 mm
Aluminium reflector Ø 780 mm
Weight: 18 kg
Delivery without connection fittings
GTIN 4015613457970

Code-No. 825131

Euro 249,-

Gas connection kit for commercial use

suitable for outdoor use
Weight: 1,5 kg
GTIN 4015613419015

Code-No. 825152

Euro 71,-

*The device is not suitable for continuous commercial use.



Electric infrared heater W2000 for wall mounting

The ideal heating source for indoor and outdoor use.
With a tremendous radiance the infrared heating tube provides an immediate and pleasant heat.

Aluminium

Infrared heating tube with 2000 W

Protection class: IP54

Suitable for indoor and outdoor use

Wall holder for easy mounting:

swivelable up to 90°, tiltable up to 90°

Main switch, On/Off switch

Cable outlet at the rear of the heater

Cable length: 1,7 metres

Power: 2 kW / 230 V 50 Hz

Size: W 615 x D 100 x H 100 mm

Remote control included

Weight: 1,4 kg

GTIN 4015613651415

■ **Code-No. 825215**

■ **Euro 198,-**



Infrared heating tube 2000 W

for infrared heater W2000

Weight: 0,057 kg

GTIN 4015613665955

■ **Code-No. 825219**

■ **Euro 29,-**

Electric infrared heater W3000 for wall mounting

The ideal heating source for indoor and outdoor use.
With a tremendous radiance the infrared heating tubes provide an immediate and pleasant heat.

Aluminium

2 infrared heating tubes with 1500 W each,

can be switched in 2 levels

Protection class: IP54

Suitable for indoor and outdoor use

Wall holder for easy mounting: tiltable up to 90°

Main switch, On/Off switch

Cable outlet at the rear of the heater

Cable length: 1,8 metres

Power: 3 kW / 220-240 V 50 Hz

Size: W 1050 x D 200 x H 100 mm

Remote control included

Weight: 2,2 kg

GTIN 4015613639086

■ **Code-No. 825214**

■ **Euro 298,-**



Infrared heating tube 1500 W, left

left heating tube for infrared heater W3000

Gewicht: 0,057 kg

GTIN 4015613660226

■ **Code-No. 825218**

■ **Euro 25,-**

Infrared heating tube 1500 W, right

right heating tube for infrared heater W3000

Weight: 0,057 kg

GTIN 4015613660219

■ **Code-No. 825217**

■ **Euro 25,-**

Electric infrared heater ST1800*

The individually adjustable infrared heating tubes provide an immediate and pleasant heat indoors as well as outdoors.

Aluminium, stainless steel base

2 infrared heating tubes with 900 W each (Ruby Red tubes),
can be switched in 2 levels (3 settings)

Protection class: IP55

Suitable for indoor and outdoor use

Main switch, On/Off switch

Cable outlet at the rear of the heater

Cable length: 1,8 metres

Power: 1,8 kW / 220-240 V 50 Hz

Size: W 495 x D 240 x H 1610 mm

Remote control included

Weight: 16,1 kg

GTIN 4015613615073

■ **Code-No. 825212**

■ **Euro 398,-**

Infrared heating tube 900 W

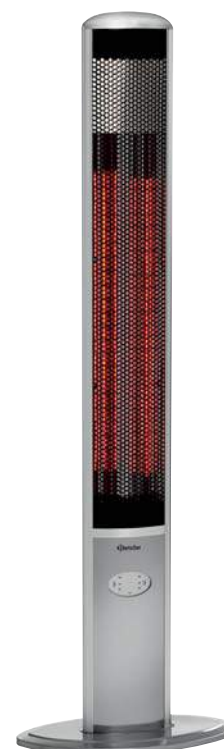
Ruby Red tube for infrared heater ST1800

Weight: 0,11 kg

GTIN 4015613660202

■ **Code-No. 825216**

■ **Euro 69,-**



*The device is not suitable for continuous commercial use.



Wall-mounted ashtray, black

Easy emptying via a lockable front flap.
Sheet steel casing, painted black
Volume: approx. 1 litre
Size: W 160 x D 90 x H 200 mm
Weight: 1,1 kg
GTIN 4015613470542
Code-No. 860000
Euro 18,-



Wall-mounted ashtray, silver

Easy emptying via a lockable front flap.
Stainless steel casing
Volume: approx 6,5 litres
Size: W 280 x D 140 x H 373 mm
Weight: 2,75 kg
GTIN 4015613470559
Code-No. 860001
Euro 66,-



Standing ashtray KOMBI52L with rubbish bin

Practical combination of a sand ashtray and a rubbish bin.
The removable sieve insert of the ashtray and the removable waste container allow easy and quick emptying.
Zinc sheet body, painted
Sand ashtray Ø 175 mm:
- sieve insert with handles, Ø 170 mm
Inner waste container removable:
- zinc sheet, with folding handles
- volume: 52 litres
- waste bin slot: 325 x 140 mm
Size: Ø 380 mm, height 945 mm
Weight: 10,5 kg
GTIN 4015613637068
Code-No. 860007
Euro 129,-



Standing ashtray, silver

Easy emptying via a lockable front flap.
Stainless steel casing
Volume: approx 5,5 litres
Size: W 240 x D 240 x H 870 mm
Weight: 8,5 kg
GTIN 4015613470566
Code-No. 860002
Euro 159,-

Multi-table, folding

Carrying handle
Stable plastic surface
Steel feet, lacquered
Size: W 1829 x D 762 x H 736 mm
Weight: 19,3 kg
GTIN 4015613419053
■ **Code-No. 601170**
■ **Euro 89,-**



Party Bench, folding

Carrying handle
Solid plastic surface
Rack: steel, lacquered
Size: W 1840 x D 295 x H 440 mm
Weight: 11 kg
GTIN 4015613465937
■ **Code-No. 601176**
■ **Euro 49,-**



Party - Bistro Table

... simple to set up, easy transport and space-saving storage.
Table top stable plastic surface, Ø 700 mm
Height: 675 mm / 1170 mm
Frame: chrome plated, slide-in system
Weight: 9 kg
GTIN 4015613505268
■ **Code-No. 601177**
■ **Euro 102,-**



Bistro table cover

... matching the Bartscher Party - Bistro Table, Code-No. 601177.
Give your event a touch of elegance and turn the Bartscher Party - Bistro Table into a stylish eyecatcher. Whether in the restaurant and catering industry or at private events.
Material: 90 % micropolyester, 10 % spandex
Colour: white
For a table diameter of 700 mm and a height of 1170 mm
Base dimension of 700 mm with exact wrapping of the 5 support feet
Washable up to 40 °C, non-iron
Do not tumble-dry
Weight: 0,425 kg
GTIN 4015613519487
■ **Code-No. 601178**
■ **Euro 36,-**





Insect killer IV-22

can be wall mounted or suspended from ceiling with chain providedlly
Insects are eliminated electricallywithout any pesticide and fall into
an easily removable drawer.

Plastic body, radius of efficacy: 6 - 8 m

Grid voltage: 2500 V

Rating: 24 W / 230 V 50/60 Hz

Source of light: 2x 6 W

Size: W 265 x D 95 x H 265 mm

Chain included

Weight: 2,1 kg

GTIN 4015613534138

Code-No. 300306

Euro 39,-

UV-A 6 W neon tube for insect killer IV-22

GTIN 4015613658001

Code-No. 300336

Euro 3,80



Insect killer IV-36

can be wall mounted or suspended from ceiling with chain providedlly
Insects are eliminated electricallywithout any pesticide and fall into
an easily removable drawer.

Plastic body, radius of efficacy: 10 m

Grid voltage: 2500 V

Rating: 33 W / 230 V 50/60 Hz

Source of light: 2x 10 W

Size: W 390 x D 95 x H 305 mm

Chain included

Weight: 2,84 kg

GTIN 4015613534152

Code-No. 300314

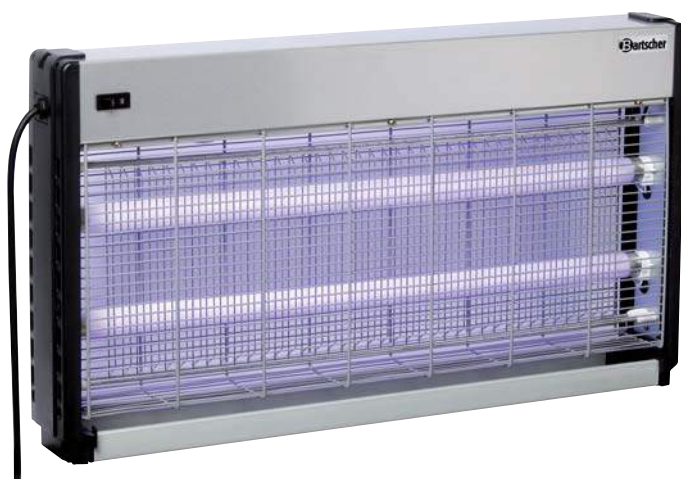
Euro 67,-

UV-A 10 W neon tube for insect killer IV-36

GTIN 4015613658018

Code-No. 300334

Euro 4,80



Insect killer IV-65

can be wall mounted or suspended from ceiling with chain providedlly
Insects are eliminated electricallywithout any pesticide and fall into
an easily removable drawer.

Plastic body, radius of efficacy: 12 m

Grid voltage: 2500 V

Rating: 45 W / 230 V 50/60 Hz

Source of light: 2x 20 W

Size: W 645 x D 100 x H 365 mm

Chain included

Weight: 3,7 kg

GTIN 4015613534169

Code-No. 300317

Euro 89,-

UV-A 20 W neon tube for insect killer IV-65

GTIN 4015613658025

Code-No. 300337

Euro 6,80



Insect trap IF-92

Safe, silent and hygienic.

Insects are lured by UV-light and stick to the overlying adhesive sheet.

Steel, lacquered

1 UVA illuminant: 20 W

Adhesive sheet: W 320 x H 180 mm

Radius of efficacy: 9 m

Power: 20 W / 220-240 V 50/60 Hz

Size: W 460 x D 175 x H 160 mm

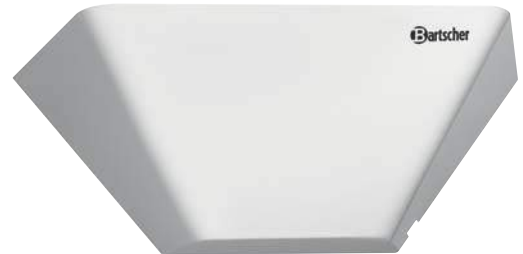
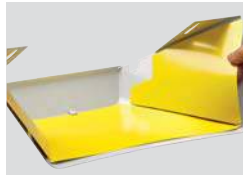
Includes 1 adhesive sheet, fixtures

Weight: 1,44 kg

GTIN 4015613655413

■ **Code-No. 300323**

■ **Euro 59,-**



Adhesive sheet IF-92

5 pieces

Weight: 0,27 kg

GTIN 4015613659183

■ **Code-No. 300326**

■ **Euro 15,-**

UV-A 20 W illuminant for insect trap IF-92

GTIN 4015613659206

■ **Code-No. 300328**

■ **Euro 5,50**

Insect trap IF-91

Safe, silent and hygienic.

Insects are lured by UV-light and stick to the overlying adhesive sheet.

Chrome nickel steel

1 UVA neon tubes: 18 W

Adhesive sheet: W 330 x H 340 mm

Radius of efficacy: 9 m

Power: 18 W / 230 V 50/60 Hz

Size: W 360 x D 125 x H 236 mm

Includes 1 adhesive sheet, fixtures

Weight: 2,6 kg

GTIN 4015613655420

■ **Code-No. 300324**

■ **Euro 98,-**



Adhesive sheet IF-91

5 pieces

Weight: 0,27 kg

GTIN 4015613659190

■ **Code-No. 300327**

■ **Euro 16,-**

UV-A 18 W neon tube for insect trap IF-91

GTIN 4015613659213

■ **Code-No. 300330**

■ **Euro 6,-**

Insect trap IF-100

for wall-mounting or free-standing

Safe, silent and hygienic.

Insects are lured by UV-light and stick to the underlying adhesive sheet.

Plastic and aluminium body

2 UVA neon tubes: 2x 15 W

Adhesive sheet: W 390 x H 313 mm

Radius of efficacy: 10 m

Power: 30 W / 230 V 50/60 Hz

Size: W 620 x D 90 x H 355 mm

Includes 2 adhesive sheets and fixtures

Weight: 2,4 kg

GTIN 4015613638195

■ **Code-No. 300321**

■ **Euro 112,-**



Adhesive sheet IF-100

5 pieces

Weight: 0,3 kg

GTIN 4015613638201

■ **Code-No. 300322**

■ **Euro 21,-**

UV-A 15 W neon tube for insect trap IF-100

GTIN 4015613657981

■ **Code-No. 300325**

■ **Euro 6,50**





Hand dryer wall-mounted

Plastic housing, white
Automatic ON/OFF switch triggered by an infrared sensor
Air flow rate: approx. 53 litres / sec.
Power: 2,1 kW / 230 V 50 Hz
Size: W 244 x D 264 x H 200 mm
Wall-mounting plastic bar included
Weight: 2,6 kg
GTIN 4015613459592

■ **Code-No. 850000**

■ **Euro 82,-**



Hand dryer wall-mounted

Stainless-steel housing, highly polished
Automatic ON/OFF control via infrared sensor
Air nozzle can be rotated
Air flow rate: approx. 58 litres / sec.
Power: 2,1 kW / 230 V 50 Hz
Size: W 260 x D 235 x H 210 mm
Weight: 4,8 kg
GTIN 4015613482019

■ **Code-No. 850001**

■ **Euro 239,-**



Hand dryer Jet 1800 wall-mounted

High-performance air nozzles allow a fast and thorough drying of hands.
This efficient hand drying method is hygienic and economical at the same time.
Plastic housing, silver-grey coated
Contactless infrared activation
Automatic switch-off after 30 seconds
Digital display
Red LED lighting in air shaft
2 high-performance air nozzle rails
Air flow rate: approx. 47 litres / sec.
Removable receptacle for condensation at the bottom of the device, easy emptying and cleaning
Air filter
Power: 1,8 kW / 230 V 50 Hz
Size: W 295 x D 240 x H 650 mm
Fastening material included
Weight: 10,2 kg
GTIN 4015613610665

■ **Code-No. 850002**

■ **Euro 749,-**

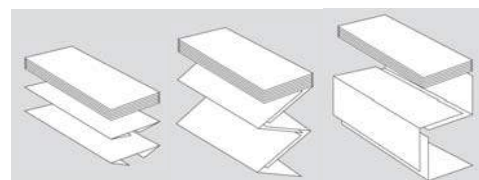


Paper towel dispenser wall-mounted

For uncomplicated and economic dispensing of paper towels. Filled with standard folded paper towels, the paper towel dispenser is perfectly suited for public lavatories like e.g. in restaurants, hotels, airports or companies.
Chrome nickel steel, brushed
Easy refilling via lockable front flap
Suitable for standard folded paper towels
- Quire folding, zigzag folding, interfold folding
Inspection slot for fill level check
Size: W 285 x D 100 x H 370 mm
Fastening material included (four-point attachment)
Delivery without filling
Weight: 2,2 kg
GTIN 4015613536958

■ **Code-No. 850006**

■ **Euro 62,-**



Soap dispenser wall-mounted

User-friendly, reliable and timeless design.

Chrome nickel steel, brushed

Volume: 1 liter

Manual non-cartridge pump system for liquid soap

Window as fill level indicator

Size: W 123 x D 110 x H 204 mm

Low-maintenance

Fastening material included

Delivery without filling

Weight: 0,5 kg

GTIN 4015613536965

■ **Code-No. 850007**

■ **Euro 32,-**



Soap dispenser wall-mounted

For hygienic dispensing of retail liquid soaps

by single-handed or elbow operation

Aluminium body

Volume: 1 liter

Manual non-cartridge pump system for liquid soap

Plastic tank with complete visual control

Size: W 95 x D 222 x H 330 mm

Low-maintenance

Wall holder and fastening material included

Delivery without filling

Weight: 0,65 kg

GTIN 4015613588599

■ **Code-No. 850008**

■ **Euro 35,-**



Soap dispenser with infrared sensor S1 wall-mounted

Hygienic, user-friendly and economical: the integrated infrared sensor allows a contactless and dosed release of liquid soap.

CNS 18/10, brushed

Volume: 1 Litre

Dosage by infrared sensor

Non-cartridge liquid soap dosage system

Window as fill level indicator

Battery-operated by 4 (1,5 V AA LR6) cells - not included

Size: W 138 x D 100 x H 210 mm

Fastening material and 2 keys for battery compartment and soap tank included

Delivery without filling

Weight: 1 kg

GTIN 4015613610672

■ **Code-No. 850009**

■ **Euro 98,-**



Fax order

Customer/company: _____

Contact: _____

Street: _____

Postcode: _____ City: _____

Tel.: _____ Fax: _____

☐ Please call me.

☐ Please send me your catalogue.

☐ I would like your sales representative to visit me.

Position	Quantity	Name/item number	Unit price	Total price

International Conditions of Sale - for Customers not Resident in Germany, 01/2014

I. Application of the International Conditions of Sale

1. These International Conditions of Sale apply to all customers of Bartscher GmbH - hereinafter referred to as Bartscher - if the relevant place of business of the customer is not in Germany. For customers whose place of business is in Germany, the General Conditions of Sale (Allgemeine Verkaufsbedingungen) of Bartscher apply, which will be forwarded on request. In each case, the relevant place of business is the one which concludes the contract in its own name.
2. These International Conditions of Sale apply to all contracts made on or after 1 January 2014 whose preponderant object is the supply of goods to the customer. Additional obligations assumed by Bartscher do not affect the application of these International Conditions of Sale.
3. Conflicting or differing terms of business of the customer do not bind Bartscher, even if Bartscher does not object to them or even if Bartscher unconditionally renders performance or accepts the customer's performance. The provisions of this paragraph equally apply insofar as the terms of business of the customer, irrespective of the contents of these International Conditions of Sale, deviate from statutory provisions.
4. These International Conditions of Sale do not apply, if the customer buys the goods for personal, family or household use and if Bartscher knew or should have known that at the conclusion of the contract.

II. Formation of the Contract

1. The customer is under an obligation to give written notice to Bartscher prior to the formation of a contract if the goods to be delivered are to be fit not only for normal use or will be used in circumstances which are unusual or which present a particular risk to health, safety or the environment, or which require a more demanding use or if there is a risk of atypical damages or unusual amounts of loss of which the customer is or ought to have been aware.
2. Orders of the customer are to be put in writing. If the customer's order deviates from the proposal or the tender submitted by Bartscher, the customer will emphasize the differences as such. Illustrations and drawings just like the measures and weight indications featuring in Bartscher's proposals or offers are only there as guidelines.
3. All orders, in particular also those received by employees of Bartscher, will take effect exclusively if followed by a written acknowledgement of the order by Bartscher. The actual delivery of the goods ordered, any other conduct of Bartscher or silence on the part of Bartscher does not allow the customer to assume the formation of the contract. Bartscher can dispatch such written acknowledgement of the order up to and including fourteen (14) calendar days after the customer's order has been received by Bartscher. Until this time, the customer's order is irrevocable.
4. The written acknowledgement of the order by Bartscher shall be received in time, if it is received by the customer within fourteen (14) calendar days after its date of issue. The customer will inform Bartscher without delay, if the written acknowledgement of the order is received with some delay.
5. The written acknowledgement of the order by Bartscher sets out all the terms of the contract and brings the contract into effect even if - except for the price for the goods and the quantity to be delivered - the written acknowledgement is not consistent with the declarations of the customer in every respect, especially with reference to the exclusive application of these International Conditions of Sale. Particular wishes of the customer, namely warranties or guarantees with reference to the goods or the performance of the contract therefore require express written confirmation by Bartscher in every case. The contract will only fail to come into existence if the customer objects in writing that the acknowledgement of the order by Bartscher is not completely consistent with the declarations of the customer, the customer specifies the deviations in writing and if the objection is received by Bartscher within a short time, at the latest seven (7) calendar days, after receipt of the written acknowledgement of the order by the customer.
6. Confirmations produced by the customer are of no effect without any objection by Bartscher being necessary. In particular, neither the actual delivery of the goods, any other conduct of Bartscher or silence on the part of Bartscher shall give rise to any belief by the customer in the relevance of his confirmation.
7. Bartscher's employees, commercial agents or other sales intermediaries are not authorized to dispense with the requirement of a written acknowledgement of the order by Bartscher or to make promises which differ from its content or guarantees. If and to what extent such persons are authorized to make or receive declarations with effect for or against Bartscher, is to be determined according to German law.
8. Amendments to the concluded contract always require written confirmation by Bartscher.

III. Obligations of Bartscher

1. Subject to an exemption according to section VII-1. b) Bartscher must deliver the goods specified in the written acknowledgement of the order and transfer the property in the goods. Bartscher is not obliged to perform obligations not stated in the written acknowledgement of the order by Bartscher or in these International Conditions of Sale, in particular Bartscher is under no obligation to render planning-services, if not explicitly agreed upon in writing to furnish information, to supply documents or certificates, or to deliver accessories, to install additional safety devices, to carry out assemblies or to advise the customer.
2. Bartscher's obligations under the contract made with the customer are owed only to the customer. Third parties not involved in the conclusion of the contract, in particular the customer's clients, are not entitled to request delivery to be made to them or to assert any other claim arising from the customer's contract with Bartscher. The customer gives Bartscher an unlimited indemnity against all claims made by third parties against Bartscher out of the contract made with the customer. The customer's responsibility to take delivery continues to exist even if he assigns rights to third parties.
3. Taking account of the tolerances customary in trade Bartscher undertakes to deliver to the customer goods of the agreed kind and quantity which meet the common standards applicable in Germany. If the goods cannot be delivered in the condition offered at the time of the formation of the contract because technical improvements to goods of series production were made, Bartscher is entitled to deliver the goods with the technical improvements. Bartscher is entitled to make part deliveries and to invoice them separately and ensures that at the time of delivery the goods are free from rights or claims of third parties which could prevent its use within the European Union.
4. If further specification is required in relation to the goods to be delivered, Bartscher will carry this out having regard to his own interests and to the identifiable and legitimate interests of the customer. A request to the customer to specify the goods, or to participate in the specification, is not required. Bartscher does not undertake to inform the customer of the specification he has made or to give the customer the option of a differing specification.
5. Bartscher undertakes to place the goods packaged and marked according to Bartscher's standard at disposal for collection by the customer FCA (Incoterms 2010) at the place of delivery indicated in the written acknowledgement of the order or - if a place of delivery is not indicated - at the premises in Salzkotten/Germany at the agreed time of delivery. Previous separation or marking of the goods or notification to the customer of the goods being placed at disposal is not required. Under no circumstances, not even when other Incoterms are agreed is Bartscher obliged to inform the customer of the delivery, to examine the goods with respect to their conformity with the contract on the occasion of delivery, to check the operational safety of the means of transport and the transportation safe loading or to furnish proof of the delivery being effected. The agreement of other Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
6. The organization of the transport and the insurance of the goods beyond the place of delivery decide according to section III.-5. is none of Bartscher's obligations, but is incumbent to the customer. If the customer does not give a counter instruction in writing in time, Bartscher is entitled - without the customer asking for it or without existing such a commercial practice - to contract on terms usual in Germany in the customer's name and at the customer's risk and expense for carriage and/or insurance of the goods to the destination indicated in writing by the customer and - if such a destination is not indicated - to the place of business of the customer.
7. Agreed delivery time periods or delivery dates are subject to the customer's procuring any required documents, releases, permits, approvals, licences or any other authorizations or consents in sufficient time, opening letters of credit and/or making down-payments as agreed and performing all other obligations incumbent upon him properly and in good time and subject to no delay caused by pre-shipment inspections mandated by authorities. Moreover, agreed delivery time-periods begin on the date of the written acknowledgement of the order by Bartscher. Bartscher is entitled to deliver earlier than at the agreed delivery time or to select the date of delivery within the agreed period for delivery.
8. Without prejudice to his continuing legal rights, Bartscher is entitled to fulfil his obligations after the delivery time agreed upon, if the customer is informed that Bartscher will exceed the delivery time limit and of the time period for late performance. Subject to the aforesaid conditions, Bartscher is entitled to make repeated attempts at late performance. The customer can object to late performance within reasonable time, if the late performance is unreasonable. An objection is only effective, if it is received by Bartscher before commencing late performance. Bartscher will reimburse necessary additional expenditure, proven and incurred by the customer as a result of exceeding the delivery time to the extent that Bartscher is liable for this under the provisions laid down in section VII.

9. Risks as to price and performance even in relation to goods which are not clearly identifiable to the contract and without it being necessary for Bartscher to give notice, pass to the customer with delivery pursuant to section III.-5., albeit irrespective of delivery as soon as the title to the goods has passed to the customer. The loading of the goods is part of the customer's obligations. The agreement of other Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
10. Bartscher is not obliged to clear the goods for export. However, Bartscher will apply for necessary export licences and customs formalities necessary for the export after the customer has furnished Bartscher with the data essential for the export in a written notice attending to this purpose exclusively. If the goods are not cleared for export without any fault on the part of Bartscher, Bartscher is entitled to avoid the contract of sale in whole or in part without compensation. The agreement of other Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
11. Bartscher is not obliged to procure documents or certificates not expressly agreed, to obtain any licences, authorizations or other documents necessary for the export, transit or import, or to provide security or customs clearance. The agreement of other Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
12. Bartscher is in no case liable to perform duties associated with the making available of the goods on the market outside Germany, to bear levies, duties and charges accruing outside Germany, to comply with weight and measuring systems, packaging, labelling or marking requirements or registration or certification obligations applicable outside Germany or to comply with any other legal provisions applicable to the goods outside Germany. The customer will arrange for translations in any language other than German of instructions, safety information, performance declarations or other written materials about the goods required by law or called for otherwise at his risk and expense.
13. Without prejudice to his continuing legal rights and without a previous notice to the customer being necessary, Bartscher is entitled to suspend the performance of his obligations so long as, in the opinion of Bartscher, there are grounds for concern that the customer will wholly or partly fail to fulfil his obligations in accordance with the contract. In particular, the right to suspend arises if the customer insufficiently performs his obligations to enable payment to Bartscher or a third party or pays late or if the limit set by a credit insurer has been exceeded or will be exceeded with the forthcoming delivery. Instead of suspending performance Bartscher is entitled at his own discretion to make future deliveries, even if confirmed, conditional on payment in advance or on opening of a letter of credit confirmed by one of the big German commercial banks. Bartscher is not required to continue with performance of his obligations, if an assurance given by the customer to avoid the suspension does not provide adequate security or could be challenged pursuant to an applicable law.
14. Except as provided in section III.-8., Bartscher is only obliged to inform the customer of possible disruption in performance, once the commencement of the disruption is definitely certain for Bartscher.

IV. Obligations of the Customer

1. Irrespective of continuing obligations of the customer to guarantee or to enable payment, the customer undertakes to pay the agreed price for the goods in the currency specified in the written acknowledgement of the order transferring it without deduction and free of expenses and costs to one of the financial institutions designated by Bartscher. To the extent that a price for the goods has not been agreed, the price which is at the agreed time of delivery Bartscher's usual price for the goods will apply. Bartscher's employees, commercial agents or other sales intermediaries are not authorized to accept payments.
2. The payment to be made by the customer is in any event due for payment at the time specified in the written acknowledgement of the order or - if a time for payment is not indicated - on receipt of the invoice. The due time for payment arises without any further pre-condition and, in particular, does not depend on whether the customer has already taken delivery of the goods and/or the documents and/or has had an opportunity to examine the goods. The periods granted for payment will cease to apply and outstanding accounts will be due for immediate payment, if insolvency proceedings relating to the assets of the customer are applied for, if the customer without providing a justifiable reason does not meet fundamental obligations due towards Bartscher or towards third parties, if the customer has provided inaccurate information regarding his creditworthiness or to the extent that the cover given by a credit insurer is reduced on grounds for which Bartscher is not responsible.
3. The customer warrants that all legal requirements and documentations for the handling regarding customs laws and value added tax of the delivery and/or any service will be fulfilled. To the extent that Bartscher has to pay German and/or foreign customs duties and/or value added tax, the customer will indemnify Bartscher in all and every respect without prejudice to any continuing claim by Bartscher. The indemnity is granted by the customer waiving any further requirements or other defences, in particular waiving the defence of limitation or prescription and also includes the reimbursement of the expenses incurred by Bartscher.
4. Regardless of the currency and of the jurisdiction of any court, Bartscher is entitled at his own discretion to set off incoming payments against claims existing against the customer by virtue of his own or assigned rights at the time of payment.
5. Any statutory rights of the customer to set-off against claims of Bartscher, to withhold payment or taking delivery of the goods, to suspend the performance of his obligations or to raise defences or counterclaims are excluded, except where the corresponding claim of the customer against Bartscher is in the same currency, is founded in the customer's own right and is either due and undisputed or has been finally adjudicated or where despite written warning by the customer Bartscher has committed a fundamental breach of his obligations due and arising out of the same contractual relationship, and has not offered any adequate assurance.
6. The customer undertakes to furnish Bartscher with the data to apply for the customs formalities according to section III.-10. reasonable time ahead, to take delivery of the goods either by himself or by a person appointed by him to Bartscher at the delivery time without taking any additional period of time and at the place of delivery resulting from section III.-5. and shall fulfil all the duties imposed by the contract, by these International Conditions of Sale, by the rules of the ICC for the use of Incoterms® 2010 and by statutory provisions. The customer is only entitled to refuse to take delivery of the goods if he avoids the contract in accordance with the rules in section VI.-1.
7. Irrespective of any statutory provisions, the customer shall at his own cost take care of or in any other way ensure renewed utilization, material recycling or otherwise prescribed waste-disposal of the goods delivered by Bartscher to the customer and of the packaging material.

V. Delivery of non-conforming Goods or Goods with Defective Title

1. Without prejudice to any exclusion or reduction of liability of the seller provided by law, goods do not conform with the contract if the customer proves that, taking into account the terms in section III., at the time the risk passes the packaging, quantity, quality or the description of the goods is significantly different to the specifications laid down in the written acknowledgement of the order, or in the absence of agreed specifications, the goods are not fit for the purpose which is usual in Germany. Changes in design, construction or material which reflect technical improvements do not constitute a lack of conformity with the contract. Regardless of the stipulation established in sentence 1, the goods shall be deemed to conform with the contract to the extent that the legal regulations applicable at the place of business of the customer do not prevent the usual use of the goods. Second-hand goods are delivered without any liability for their conformity.
2. To the extent that the written acknowledgement of the order by Bartscher does not contain an explicit statement to the contrary, Bartscher is in particular not liable for the goods being fit for a purpose which is not usual in Germany or for complying with further reaching expectations of the customer or for possessing the qualities of a sample or a model or for their compliance with the legal regulations existing outside of Germany, for instance in the customer's country. Bartscher shall also not be liable for any non-conformity with the contract that did not exist at the time the risk has passed. To the extent that the customer, either himself or through third parties, initiates the removal of non-conformities without the prior consent of Bartscher in writing, Bartscher will be released from his liability.
3. The customer is obliged vis-à-vis Bartscher to examine or to have examined every single delivery comprehensively for any discoverable or typical lack of conformity with the contract and moreover as required by law.
4. Without prejudice to any exclusion or reduction of liability of the seller provided by law, goods have a deficiency in title if the customer proves that the goods are not free from enforceable rights or claims of third parties at the time risk passes. Without pre-judice to further legal requirements, third parties rights or claims founded on industrial or other intellectual property constitute a deficiency in title only to the extent that the rights are registered, made public and in legal force in Germany and prevent the usual use of the goods in Germany. Regardless of the stipulation established in sentence 1, title to the goods shall be deemed not to be defective to the extent that the legal regulations applicable at the place of business of the customer do not prevent the usual use of the goods.

5. Without prejudice to the statutory obligations of the customer to give notice within reasonable time, the customer is obliged vis-à-vis Bartscher to give notice to Bartscher of any lack of conformity with the contract or any deficiency in title at the latest within one (1) year after taking delivery in accordance with section IV.6. Such notice has to be made in writing and directly to Bartscher and to be formulated in such a precise manner as to enable Bartscher to effect remedy measures without need for further inquiries at the customer and to secure claims against Bartscher's suppliers and moreover as required by law. Bartscher's employees, commercial agents or other sales intermediaries are not authorised to accept notices outside Bartscher's premises or to make any statements concerning lack of conformity with the contract or of title and its consequences.
6. Following due notice according to section V-5., the customer can rely on the remedies provided by these International Conditions of Sale. The customer has no other rights or claims whatsoever and no claims of a non-contractual nature. In the event of notice not having been properly given, the customer may only rely on remedies if Bartscher has fraudulently concealed the lack of conformity with the contract or the deficiency in title. Statements by Bartscher as to the lack of conformity with the contract or as to the deficiency in title are for the purpose of explaining the factual position only, but do not entail any waiver by Bartscher of the requirement of proper notice.
7. The customer is not entitled to remedies for delivery of non-conforming goods or goods with a deficiency in title, insofar as the customer is liable vis-à-vis third parties for conditions of the goods or their fitness for a use which are not subject of the agreement with Bartscher, or if the customer's claim is based on foreign law not in force in Germany.
8. To the extent that the customer in accordance with the terms of these International Conditions of Sale is entitled to remedies because of delivery of non-conforming goods or goods with defective title, he is entitled to demand in accordance with the terms of the UN Sales Convention delivery of substitute goods or repair or to reduce the price for the goods. The delivery of substitute goods or repair does not lead to a recommencement of the limitation period. The reduction of the price for the goods is limited to the damages suffered by the customer. Further claims for performance are not available to the customer. Irrespective of the customer's remedies, Bartscher is always entitled in accordance with the provision in section III-8. to repair goods which do not conform with the contract or to supply substitute goods or to avert the customer's remedies by giving him a credit note of an appropriate amount.
9. Without prejudice to the limitation period barring remedies for delivery of non-conforming goods, Bartscher will provide the customer free of charge with spare parts during the second year after delivery, if the customer without taking into consideration the limitation period and in accordance with the regulations of these International Conditions of Sale would be entitled to remedies for delivery of non-conforming goods and if the non-conformity can be removed by the spare part. The spare part is placed at disposal for collection by the customer at the place of delivery indicated in the written acknowledgement of the order or by way of precaution at the premises in Salzkotten/Germany. All expenditures including expenses for the installation of the spare part are to be borne by the customer. Bartscher is at his own discretion entitled to demand from the customer return of the non-conforming part.

VI. Avoidance of the Contract

1. The customer is entitled to declare the contract avoided, if the respective applicable legal requirements are complied with, after he has threatened Bartscher with avoidance of the contract in writing and an additional period of time of reasonable length for performance fixed in writing has expired to no avail. If the customer claims delivery of substitute goods, repair or other performance, he is bound for a reasonable period of time to the chosen remedy, without being able to exercise the right of declaring the contract avoided. In any event, the customer must give notice of avoidance of the contract within reasonable time in writing and to Bartscher directly.
2. Without prejudice to his continuing legal rights, Bartscher is entitled to avoid the contract in whole or in part if the customer objects to the application of these International Conditions of Sale, if on grounds for which Bartscher is not responsible the written acknowledgement of the order by Bartscher is received by the customer more than fourteen (14) calendar days after its date of issue, if insolvency proceedings relating to the assets of the customer are applied for, if Bartscher through no fault of his own does not receive supplies properly or on time, or if for other reasons Bartscher cannot be expected to fulfil his obligations by means which - taking into consideration his own interests and that of the customer as far as ascertainable and legitimate at the time of formation of the contract - are unreasonable, in particular in relation to the agreed counter-performance. Likewise Bartscher is entitled to avoid the contract after prior warning if the customer does not furnish Bartscher with the data necessary to apply for customs formalities in due time, if the customer without providing a justifiable reason does not meet fundamental obligations due towards Bartscher or towards third parties, if the customer has provided inaccurate information regarding his creditworthiness or to the extent that the cover given by a credit insurer is reduced on grounds for which Bartscher is not responsible.

VII. Damages

1. Without waiving the legal requirements Bartscher is only obliged to pay damages due to the violation of obligations resulting from the contract with the customer, the contractual negotiations carried on with the customer or the business relation with the customer in accordance with the following provisions:
 - a) The customer is required in the first instance to rely on other remedies and can only claim damages in the event of a continuing deficiency. The customer cannot claim damages as an alternative to other remedies.
 - b) Bartscher is not liable for the conduct of suppliers, subcontractors, carriers or freight-forwarders or for damages to which the customer has contributed. Neither is Bartscher liable for impediments which occur, as a consequence of natural or political events, acts of state, industrial disputes, sabotage, accidents, terrorism, biological, physical or chemical processes or comparable circumstances and which cannot be controlled by Bartscher with reasonable means. Moreover, Bartscher is only liable to the extent that the customer proves that the executive bodies or members of staff of Bartscher have deliberately or negligently breached contractual obligations owed to the customer.
 - c) In the event of liability Bartscher will compensate within the limits of lit. d) the losses of the customer to the extent that the customer proves that he has suffered an unavoidable loss caused by the breach of obligations owed to the customer by Bartscher and foreseeable to Bartscher, at the time of the formation of the contract in respect of the occurrence of the loss and its amount. Moreover, the customer is required to mitigate his loss as soon as a breach of contract is or ought to be known.
 - d) Bartscher is not liable for loss of profit or damage to reputation. Moreover, the amount of damages for late or non-existent delivery is limited to 0,5 per cent for each full week of delay, up to a maximum of 5 per cent, and in case of remedies because of delivery of non-conforming goods and/or goods with a deficiency in title is limited to an amount of 200 per cent of the value of the non-conforming part of the contract. However, this subparagraph does not apply to injury of life, body or health, to fraudulent concealment of the non-conformity or deficiency in title of the goods and to other breaches of contractual obligations due to intentional harm or gross negligence.
 - e) For breach of contractual, pre-contractual and/or obligations resulting from the business relation owed to the customer, Bartscher is obliged to pay damages exclusively in accordance with the provisions of these International Conditions of Sale. Any recourse to concurrent bases of claim, in particular of a non-contractual nature, is excluded. Equally excluded is any recourse against Bartscher's company organs, employees, servants, members of staff, representatives and/or those employed by Bartscher in the performance of his obligations on grounds of breach of contractual obligations owed by Bartscher.
 - f) Insofar as the limitation period may not already have barred the claim, claims for damages brought by the customer are excluded after six (6) months beginning with the rejection of the claim for damages by Bartscher.
2. Irrespective of continuing legal or contractual claims the customer is obliged to pay damages to Bartscher as follows:
 - a) In the event of delay in payment the customer will pay the costs of judicial and extra-judicial means and proceedings, usual and accruing within the country and abroad, as well as (without evidence being necessary) interest at the rate applicable in Salzkotten/Germany for unsecured short-term loans in the agreed currency, at least however interest at 8 per-cent points over the base rate of the German Federal Bank (Deutsche Bundesbank).
 - b) In the case of a failure to take delivery of the goods by the customer or of seriously late taking delivery of the goods by the customer, Bartscher is entitled to claim damages without evidence being necessary up to 15 per cent of the value of the goods to be delivered.
3. Within the bounds of what is legally possible as well as within what is usual in the trade, the customer is in his commercial relationships with his clients obliged to limit his liability both in principle and in amount.

VIII. Other Provisions

1. Title of the goods that have been delivered remains with Bartscher until settlement of all claims existing against the customer. The allocation of risk as to price and performance in section III-9. is not affected by the reservation of title.
2. The customer shall, without any demand being necessary, inform Bartscher in writing if Bartscher has to observe any particular duties of reporting or registration or providing information or prior notification or retaining documents or any other requirements for access to market, under the provisions in force in the customer's country or in the country where the goods are to be used. Moreover, the customer will monitor the delivered goods in the market and inform Bartscher directly and in writing of any concern that the goods might pose a risk to third parties.
3. Without prejudice to Bartscher's continuing claims, the customer will indemnify Bartscher without limit against all claims of third parties which are brought against Bartscher on the grounds of product liability or similar provisions, to the extent that the liability is based on circumstances which - such as, for example, the presentation of the product - were caused by the customer or other third parties without express written consent of Bartscher. In particular, the indemnity also includes the reimbursement for expenses incurred by Bartscher and is granted by the customer waiving further conditions or other objections, in particular without requiring compliance with control and recall obligations, and waiving any defence of limitation.
4. In relation to pictures, drawings, calculations and other documents as well as computer-software, which have been made available by Bartscher in a material or electronic form, the latter reserves all proprietary rights, copyrights, other industrial property rights as well as know-how rights.
5. All communications, declarations, notices etc. are to be drawn up exclusively in German or English. Communications by means of fax or e-mail fulfil the requirement of being in writing.

IX. General Basis of Contracts

1. The place of delivery results from section III-5. of these International Conditions of Sale and applies likewise to the delivery of substitute goods or the repair of delivered goods. The place of payment and performance for all the rest of obligations arising from the legal relationship between Bartscher and the customer is Salzkotten/Germany. These provisions also apply if Bartscher assumes the costs of money remittance, renders performance for the customer somewhere else or payment is to be made in exchange of documents or goods or in the case of restitution of performances already rendered. The agreement of other Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
2. The United Nations Convention of 11 April 1980 on Contracts for the International Sale of Goods (UN Sales Convention / CISG) in the English version governs the legal relationship with the customer. The UN Sales Convention applies, above and beyond its own area of application, and regardless of reservations adopted by other states, to all contracts to which these International Conditions of Sale are to be applied according to the provisions of section I. Where standard terms of business are used, in case of doubt the Incoterms® 2010 of the International Chamber of Commerce apply taking into account the provisions stipulated in these International Conditions of Sale.
3. The formation of contract, including agreements as to the jurisdiction of courts and arbitrators, and the rights and obligations of the parties, also including the liability for death or personal injury caused by the goods to any person and breach of pre-contractual and collateral obligations, as well as the interpretation are exclusively governed by the UN Sales Convention together with these International Conditions of Sale. Subject to differing provisions in these International Conditions of Sale, the rest of the legal relationship between the parties is governed by the Swiss Code of Obligations.
4. All contractual and extra-contractual disputes as well as disputes under insolvency law, arising out of or in connection with contracts to which these International Conditions of Sale apply, including their validity, invalidity, violation or cancellation as well as other disputes arising out of the business relationship with the customer shall be finally resolved, without recourse to the ordinary courts of law, by arbitration according to the Swiss Rules of International Arbitration (Swiss Rules) in force on the date when the Notice of Arbitration is received in accordance with these Rules. The tribunal shall consist of three arbitrators, one (1) of them shall be nominated by the claimant, one (1) of them by the respondent and the chairman of the tribunal shall be designated by the two arbitrators so nominated, or if the amount in dispute is inferior to € 100.000, there shall be one (1) arbitrator appointed according to the Swiss Rules of International Arbitration. The place of the arbitration shall be Zurich/ Switzerland, the languages used in the arbitral proceedings shall be German and/or English. The competence of the Arbitral Tribunal excludes especially every statutory competence, which is provided by reason of a personal or substantive relation. If this arbitration clause is ineffective or ceases to be effective, the exclusive local and international jurisdiction of the courts which have jurisdiction for Salzkotten/Germany is agreed for all disputes instead. Instead of bringing an action before the arbitral tribunal and irrespective of any ineffectiveness of the arbitration clause, Bartscher is also entitled to bring an action before the State Court which has jurisdiction for Salzkotten/Germany or the State Court of the customer's place of business, or any national court with jurisdiction according to domestic or foreign law.
5. If provisions of these International Conditions of Sale should be or become partly or wholly ineffective, the remaining arrangements will continue to apply. The parties are bound to replace the ineffective provision with a legally valid provision, as close as possible to the commercial meaning and purpose of the ineffective provision.