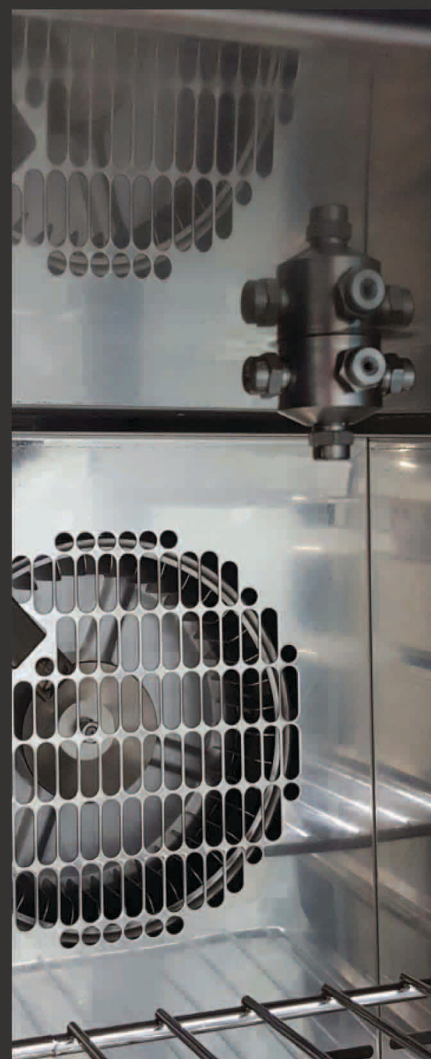
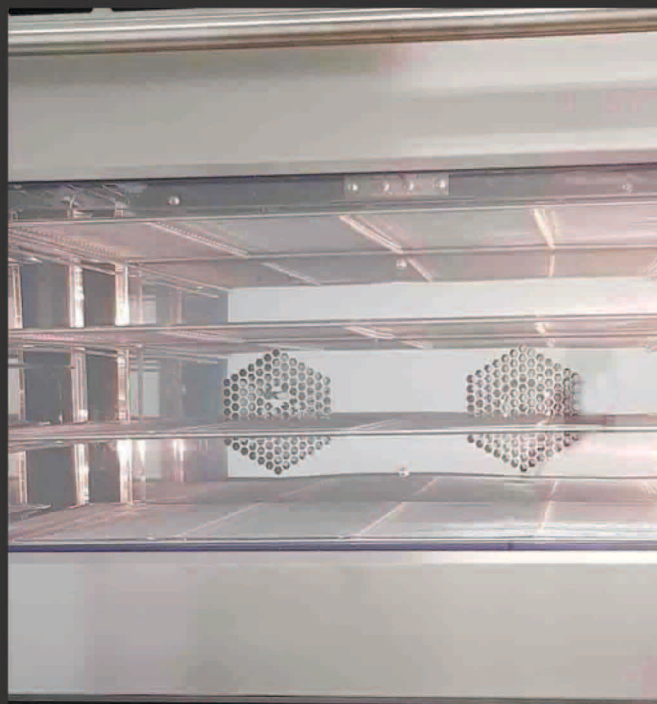




EUROMAX[®]
 catering equipment






- BAKE & STEAM
- FRY & PASTA
- TOAST & GRILL
- FOODWARMING



BAKE

BAKE




Model	Oven 2/3 - 4L 43x33	Lmm	Hmm	Dmm	Volt	€
10990HBL	Convection + Humi bi-directional fans  	625	600	595	230	1300
10990GHBL	Convection Humi + Grill bi-direction.fans   	625	600	595	230	1435
	Including 4 grids, alum. trays extra optional					+100




Drop-down door 









10990HBL
High speed bi-direction fans 



10990GHBL
High speed bi-direction fans 

BAKE




Model	Oven 2/3 - 4L 43x33	Lmm	Hmm	Dmm	Volt	€
10991HPB	Convection + Humi bi-directional fans  	625	600	595	230	1540
10991GHPB	Convection Humi + Grill bi-direction.fans   	625	600	595	230	1675
10991(G)HPB/R	Optional inverted door 					+100












Side-opening door 

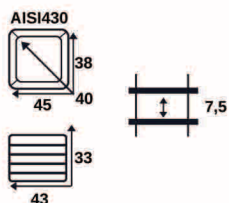


10991HPB
High speed bi-direction fans 



10991GHPB
High speed bi-direction fans 




	= 2 standard motors, 1 direction
	= 2 bi-directional high speed motors
	= 1 turbo reverse motor, 2 directions
	= 2 turbo reverse motors, 2 directions
	= grill resistance
	= direct humidifier injection
	= grill resistance + humid. injection
	= dropdown door
	= side opening door





BAKE

BAKE




Model	Oven 4L 60x40 - 1/1GN	Lmm	Hmm	Dmm	Volt	€
10907BLH	Convection + Humi bi-directional fans 	815	570	690	230	1950
10908BLH (3ph)	Convection + Humi bi-directional fans  	815	570	690	400	2050
	Including 4 grids 60x40, alum. trays extra optional					

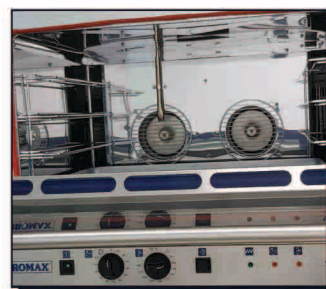
Model	Oven 4L 60x40 - 1/1GN	Lmm	Hmm	Dmm	Volt	€
10906BLH	Turbo conv. + Humi autoreverse motors 	815	570	690	400	2455
10909BLH (1ph)	Turbo conv. + Humi autoreverse motors 	815	570	690	230	2555
	Including 4 grids 60x40, alum. trays extra optional					




Drop-down door 







10907BLH / 10908BLH
High speed bi-direction fans 






10906BLH / 10909BLH
Turbo autoreverse motors 


BAKE

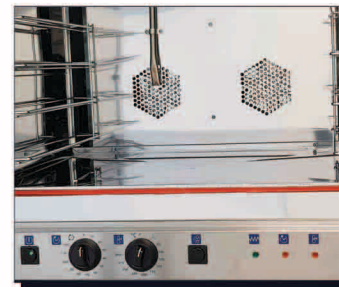



Model	Oven 4L 60x40 - 1/1GN	Lmm	Hmm	Dmm	Volt	€
10917PBH	Convection + Humi bi-directional fans 	815	570	690	230	2285
10918PBH (3ph)	Convection + Humi bi-directional fans  	815	570	690	400	2385
10917(8)PBH/R	Optional inverted door 					+100

Model	Oven 4L 60x40 - 1/1GN	Lmm	Hmm	Dmm	Volt	€
10916PBH	Turbo conv. + Humi autoreverse motors 	815	570	690	400	2775
10919PBH (1ph)	Turbo conv. + Humi autoreverse motors 	815	570	690	230	2875
10916(9)PBH/R	Optional inverted door 					+100












Side-opening door 

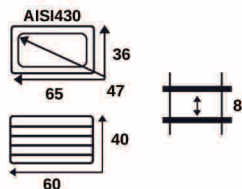


10917PBH / 10918PBH
High speed bi-direction fans 



10916PBH / 10919PBH
Turbo autoreverse motors 

-  = 2 standard motors, 1 direction
-  = 2 bi-directional high speed motors
-  = 1 turbo reverse motor, 2 directions
-  = 2 turbo reverse motors, 2 directions
-  = grill resistance
-  = direct humidifier injection
-  = grill resistance + humid. injection
-  = dropdown door
-  = side opening door

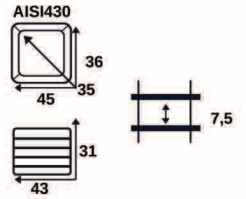


BAKE

BAKE



Model	Oven 2/3 - 4L 43x31	Lmm	Hmm	Dmm	Volt	€
1099N	Convection oven standard fans Linea Nero	600	580	570	230	625
1191NPB	Convection oven standard fans Linea Nero	600	580	570	230	865
	Including 4 grids, alum. trays extra optional					



Standard one direction fans

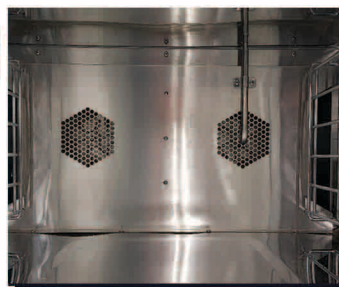


BAKE



Model	Oven 4L 60x40 - 1/1GN	Lmm	Hmm	Dmm	Volt	€
10904N	Convection oven standard fans Linea Nero	840	570	700	230	1140
10904NH	Convection oven standard fans Linea Nero	840	570	700	230	1255
11914NHPB	Convection oven standard fans Linea Nero	840	570	700	230	1495

Model	Oven 4L 60x40 - 1/1GN	Lmm	Hmm	Dmm	Volt	€
10903NT/3	Powerspeed turbo oven rev.motor Linea Nero	840	570	700	400	1695
10903NT/2	Powerspeed turbo oven rev.motor Linea Nero	840	570	700	230	1795
	Including 2 grids 60x40 + 2 alum. trays 60x40					



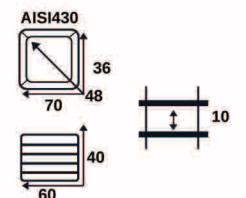
10904NH

Standard one direction fans



10903NT

Powerspeed turbo motors



- = 2 standard motors, 1 direction
- = direct humidifier injection
- = 2 turbo reverse motors, 2 directions
- = dropdown door
- = side opening door

STEAM

STEAM



Model	Steamer manual version	Lmm	Hmm	Dmm	Volt	Kw	€
9523PBH	5 level 2/3 GN	605	650	680	230	3,2	2895
9806PBH	6 level 60x40	940	715	765	380	9,3	3695
9810PBH	10 level 60x40	940	1030	765	380	14	4995



Model	Steamer digital version	Lmm	Hmm	Dmm	Volt	Kw	€
D9523PBH	5 level 2/3 GN	605	650	680	230	3,2	3295
D9806PBH	6 level 1/1 GN	940	715	680	380	9,3	4195
D9810PBH	10 level 1/1 GN	940	1030	765	380	14	5395

Model	Steamer dig+autoclean	Lmm	Hmm	Dmm	Volt	Kw	€
D9523PBH/ACL	5 level 2/3 GN	605	650	680	230	3,2	4095
D9806PBH/ACL	6 level 1/1 GN	940	715	765	380	9,3	4895
D9810PBH/ACL	10 level 1/1 GN	940	1030	765	380	14	5995



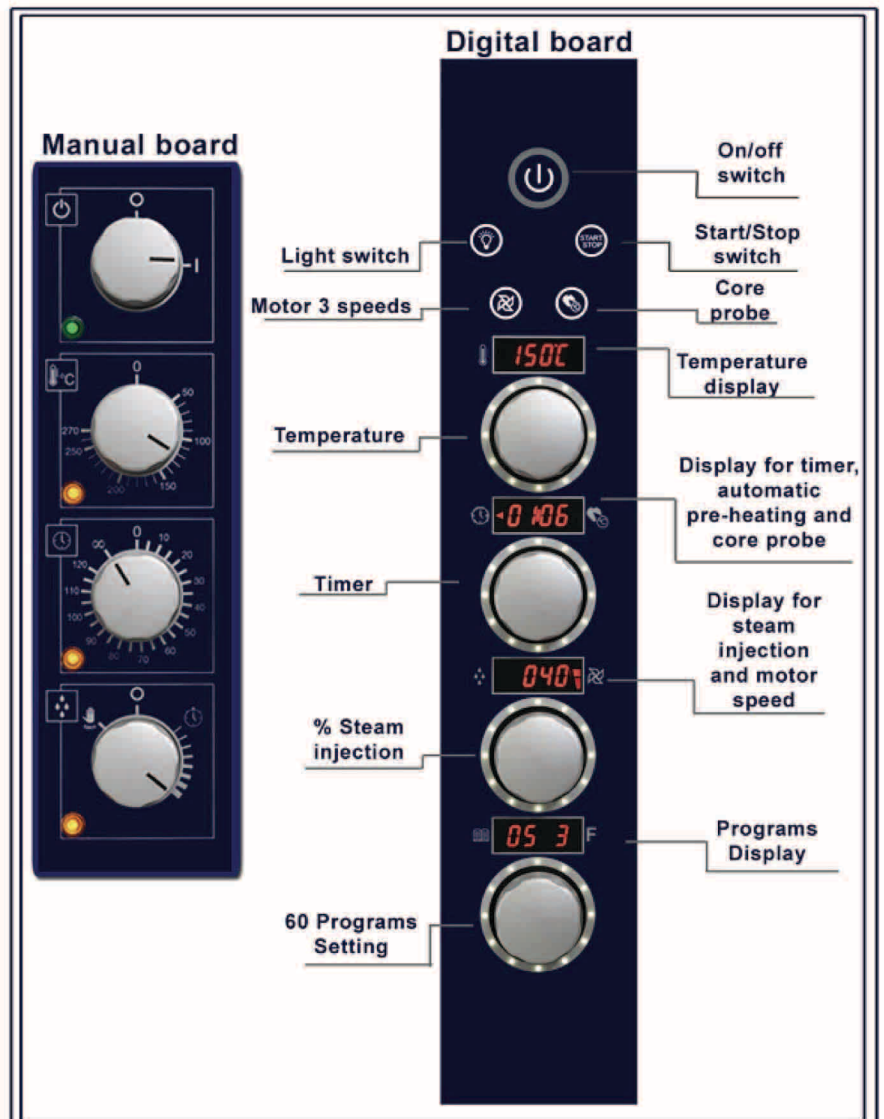
autocleaning
in digital version



digital version including
core-probe and drain



1/1 GN and
60x40 available



FOODWARMING - FRY & PASTA - TOAST & GRILL

FOODWARMING

Model		Lmm	Hmm	Dmm	Volt	€
3LWMHK	Display hot cabinet 2 sides service	700	650	450	230	395
1082MOB	Mobile Petrol unit for oven+display	710	950	710	-	995
1032HL	Bain marie dry heat 1/2GN-2x1/4-150	270	230	330	230	260
1033HL	Bain marie dry heat 1/1GN-4x1/4-150	530	230	330	230	375



FRY & PASTA

Model		Lmm	Hmm	Dmm	Volt	€
10360	Fryer single 8L Prof	270	360	420	230	275
10360K	Fryer single 8L with tap Prof	270	360	500	230	375
10370	Fryer double 2x8L Prof	530	360	420	230	525
10370K	Fryer double 2x8L with taps Prof	530	360	500	230	725



Model		Lmm	Hmm	Dmm	Volt	€
10364	Pastacooker 8L 4 square baskets	270	360	420	230	615
10384K	Pastacooker 10L 3 large baskets	270	360	540	400	945
10372	Fish/donut fryer XL basket 450x240	530	360	420	230	495
10373-3p	Fish/donut fryer XL basket 450x240	530	360	420	400	535

TOAST & GRILL

Model		Lmm	Hmm	Dmm	Volt	€
1370RVTXD	Medium ceram.grill 340x290 timer	440	170	500	230	1545
1370RRTXD	Medium ceram.grill 340x290 timer	440	170	500	230	1545
1377RVTXL	Large ceram.grill 340x290 timer	700	170	500	230	1995
1377RRTXL	Large ceram.grill 340x290 timer	700	170	500	230	1995



INFO

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